

65TH Summer Show

SATURDAY 7th September 2024

2.00pm

at

ASTON CLINTON SCHOOL

TWITCHELL LANE

HP22 5JJ

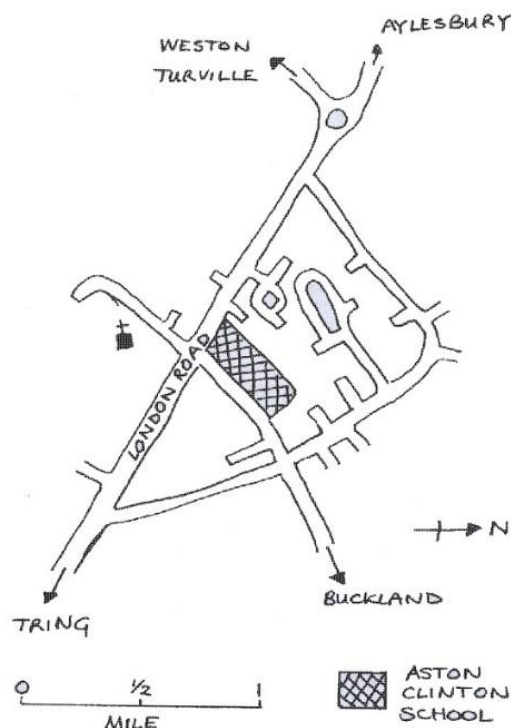
TROPHIES PRESENTED AT 4. 00pm

by

Tilla Adam

Admission £1 (at the door)

How to get there



**Organised by ASTON CLINTON, BUCKLAND AND DRAYTON BEAUCHAMP
HORTICULTURAL SOCIETY**

SHOW INFORMATION

The Summer Show is a fun event celebrating all things plants, flowers, vegetables, cooking and arts & crafts. The aim of the event is to encourage a wide range of participants from within all the local communities to share exhibits they have either grown, made, cooked or created

How To Enter

- 1) complete the entry form – found at www.astonclintonhorticulturalsociety.co.uk/summer-show/
- 2) this form can be submitted:-
 - by attaching via an email to – shows@astonclintonhorticulturalsociety.co.uk
 - in person – printed and brought to entry night at the Anthony Hall, Thursday 5th September 2024
 - printed and posted to – Chris Dunbar, Morgans, Drayton Beauchamp, HP22 5LS

Please ensure that entry forms are received on or before Thursday 5th September 2024 (**Enquiries** to the Show Secretary)

Show Secretary

Chris Dunbar

Email – shows@astonclintonhorticulturalsociety.co.uk

Address – Morgans, Drayton Beauchamp, HP22 5LS

Please direct show queries to the Show Secretary

On The Day

8am – 10.30am	EXHIBITOR SET UP
11.00am	JUDGING (ALL persons, other than Show Stewards, MUST VACATE the area by 10.30am)
2.00pm	SHOW OPENS Raffle, Books, Plants and Produce, Stalls
4.00pm	PRESENTATION OF CUPS AND TROPHIES by James Adam Followed by the RAFFLE

The distribution of children's rosettes
will be from 3.00pm onwards

ENTRY CLASSES

SECTION 1: VEGETABLES / FRUIT

Class

- 1 Five white potatoes, variety to be named
- 2 Five coloured potatoes, variety to be named
- 3 Collection of potatoes, four of each of three named varieties
- 4 Longest runner bean
- 5 Three exhibition onions, over 250g
- 6 Five onions, 250g and under
- 7 Three carrots
- 8 Nine pods of peas
- 9 Nine runner beans
- 10 Nine french beans
- 11 Two lettuce
- 13 Three round beetroot
- 14 Five Chillies
- 15 Ten shallots up to 3cm
- 16 Two marrows, judged for quality
- 17 Five tomatoes, with stems (not cherry)
- 18 Nine cherry tomatoes with stems, not on the vine
- 19 Two cucumbers
- 20 Three courgettes, 10 - 13cm in length
- 21 One misshapen vegetable judged for comical effect
- 22 Two sweet peppers
- 23 Any other vegetable, one pair
- 24 Dish of 20 soft fruit with stalks, any variety/varieties
- 24a Any other fruit, five pieces of a single variety
- 25 A collection of five different herbs in one vase
- 26 Collection of vegetables, five distinct kinds, one of each. (Space allowed 45cm x 60cm)
- 27 Collection of Vegetables - Three distinct kinds, one of each
- 29 Best Tray- selection of three types of vegetable chosen from the following list, numbers of each shown in brackets. carrots (3), cauliflowers (2), onions (3), parsnips (3), pea pods (6), potatoes(3), runner beans(6), tomatoes(6), french beans(6), sweetcorn(20), peppers(3), cucumbers(2), courgettes(3), beetroot(3), aubergines(2) . Display area not to exceed 45x60cms
- 30 Best Basket – Collection of fruit and vegetables, displayed in a basket (length not to exceed 50cms)
- 31 NOVICE Mini Collection, 3 different vegetables, 1 of each kind. (Anyone who has previously won a first prize in this class cannot enter the Novice Class again)
- 32 Allotment Holders only Collection, 3 different vegetables, 1 of each kind

SECTION 2: FLOWERS

Class

- 42 Gladioli, 1 vase 3 spikes, one or more varieties
- 42a Gladiolus, 1 specimen spike
- 43 Vase of mixed garden flowers, judged for quality, variety and arrangement
- 45 Specimen pot plant, pot not to exceed 23cm inside diameter
- 48 One Cactus or Succulent Plant
- 49 One specimen rose bloom
- 49a Hybrid tea roses, 1 vase 3 stems (one or more varieties)
- 49b Floribunda roses, 3 sprays (one or more varieties)
NB At least 2 blooms per stem
- 50 Three stems, any other flower
- 66 Dahlia, 1 vase, 1 bloom,
- 67 Dahlias, 1 vase, 3 blooms

- 68 Best Vase – seven different flowers taken from a minimum of two kinds of plants. Needs to be viewed from all different directions

SECTION 3: FLORAL ART

NOTES

Plant material for Classes 71- 77 need not have been home grown. Space provided for Classes 71 & 73 will be a base area 60cm x 60cm with a height of 76cm. Design to fill niche. Any natural flower and plant material with suitable accessories may be used in Class 73

Class

- 70a Small basket of flowers
- 71 An arrangement of foliage
- 72 Miniature floral arrangement, display not to exceed 10cm cube
- 73 An arrangement entitled "A Song/Musical"
- 74 An arrangement of 3 single blooms (any one variety) arranged for effect, with any foliage
- 75 An arrangement using variations of one colour, width not to exceed 60cm
- 76 A buttonhole
- 77 NOVICE CLASS - An arrangement in a shoe

SECTION 4: DOMESTIC

Class

- 83 Bottle of homemade non alcoholic drink eg apple juice
- 84 Bottle of alcoholic drink eg sloe gin
- 85 Jar of fruit jam
- 87 Jar of lemon curd
- 88 Jar of citrus marmalade
- 89 Jar of jelly, any kind
- 90 Jar of chutney
- 91 Gingerbread (see recipe on page 6)
- 92 Five scones (cheese)
- 93 Five scones (plain)
- 94 Victoria sandwich (see recipe page 6)
- 95 Iced chocolate cake – any recipe
- 96 Round of shortbread
- 97 Fruit flan
- 98 A birthday cake (own recipe). Judged for decoration only
- 100 Fruit cake (see recipe on page 6)
- 101 Five bread rolls, white
- 102 Five bread rolls, brown
- 103 Treacle tart
- 104 Five jam tarts
- 105 Savoury quiche
- 106 Five sausage rolls (homemade short crust pastry)
- 108 Five cookies/biscuits – any recipe
- 109 Five decorated cup cakes
- 110 Five chocolate brownies

SECTION 5: CHILDREN AGED 8 YEARS AND UNDER (age must be marked on all exhibits)

Class

- 111 Decorated stone (felt pens or paints may be used)
- 112 Collection of mixed garden flowers, diameter of display not to exceed 46cm
- 113 Miniature garden arranged in a shallow box or seed tray
- 115 Art: Picture of a flower, any medium
- 117 Decorated vegetable/fruit
- 120 Five cookies/biscuits
- 121 Five decorated cup cakes

SECTION 6: CHILDREN AGED 9 TO 14 YEARS (age must be marked on all exhibits)

Class

- 122 Collection of mixed garden flowers – diameter of display not to exceed 46cm
- 123 Miniature garden arranged in a shallow box or seed tray
- 125 Decorated vegetable/fruit
- 126 Art: free choice, any medium, maximum size A3
- 131 Five decorated cup cakes
- 132 Five biscuits
- 134 Colour photograph “In the Woods” 15cm x 10cm

SECTION 7: HANDICRAFTS

Special Rule for Handicrafts Exhibits only

No exhibit that has been awarded a FIRST PRIZE at any previous show held by this Society can be entered in the Handicrafts Section.

Class

- 135 Recycling - something new from something old
- 136 Hand-knitted or crocheted garment*
- 137 A stuffed toy, knitted, fabric or crochet (no harmful fillings), suitable for a small child
- 138 A bag in any medium
- 139 Painting or Drawing – any subject, any medium
- 140 Article made of wood or metal (can be embellished with other materials)
- 141 An article made from any other materials not mentioned above i.e. patchwork/quilting etc
- 142 A photograph “Tree/Trees”, mounted but not framed, not to exceed 15cm x 10 cm

NOTE: * All knitted/crocheted garments must be unwashed and unworn

RECIPES

GINGERBREAD

227gms (8oz) plain flour, 1 level teaspoon bicarbonate of soda
1½ level teaspoons ground ginger
85gms (3oz) margarine/cooking fat/lard or 6 tablespoons cooking oil
57gms (2oz) brown sugar, 170gms (6 oz) treacle and syrup mixed (in total)
1 egg or 2 small, 4/5 tablespoons milk (2 if oil is used)
57gms (2oz) sultanas or almonds (optional)
57gms (2oz) nuts or crystallized ginger (optional)

Heat the oven to 150°C/130° C Fan (300°F) Gas No. 2 and prepare the tin. For 227gms (½ lb) size use an 20cms (8 ") round tin or an oblong tin about 24.5 x 15cms (9.5 by 6 ") - a shallow gingerbread is easier to bake. In a saucepan gently warm the fat and sugar, syrup and treacle until the fat and syrup are just melted. The mixture must not boil or the gingerbread will be hard. Cool the syrup mixture.

Sieve the powdered ingredients and make a well in them.

Mix the egg with half the milk and pour this and the cooled liquid syrup mixture into the well

Mix all the ingredients to a smooth, thick batter, adding more milk if necessary. Pour the mixture into the tin and bake for ¾ to 1 hour for 227gms (½ lb) size.

Gingerbread is improved by storing in a tin for at least a week, when the crust gets soft and the whole texture moist and spongy.

VICTORIA SANDWICH

3 large eggs, their weight in margarine
caster sugar and self raising flour
raspberry jam, pinch of salt

Grease and flour two 18cms (7") sandwich tins.

Cream the margarine in a bowl. When soft and creamy, add the sugar and whip until light and fluffy. Beat the eggs, one at a time. Finally, add the sifted flour and salt and mix together. Divide between the two tins, spreading the mixture so that the sides are a little higher than the centre. Bake for 20-25 minutes at 350°F-375°F or 180°C-190°C/ 160°-170° C Fan. Fill with raspberry jam, dust with caster sugar.

FRUIT CAKE

227gms (8 oz) self-raising flour, ¼ teaspoon salt
113gms (4 oz) margarine, 113gms (4 oz) caster sugar
2 eggs, 255gms (9 oz) mixed fruit
(eg currants, sultanas, peel, cherries etc)
grated orange rind, milk to mix

Sift the flour and salt. beat the margarine until soft, add the sugar and cream together until the mixture is light in colour and fluffy in texture. Add the eggs one at a time, together with tablespoon of flour, beating well between each addition. Add the milk and a little flour, stir then beat. Stir in the fruit, grated rind, and the remainder of the flour. Put the mixture into a lined round tin approximately 18cms (7") diameter and bake in a moderate oven for 1 hour or until cooked. Cover with greaseproof paper when sufficiently brown on top. 360°F, or 185°C/165° C Fan

GENERAL RULES OF EXHIBITION

1. Judging will be in accordance with the RHS Show Handbook.
2. Exhibits must be the property of the exhibitor. All garden produce exhibited must have been in the possession of the exhibitor for at least two months before the show, and any prizes awarded contrary to this rule will be forfeited and awarded to the competitor next in merit in the same class.
3. A competitor may not enter more than ONE exhibit in each class. Each exhibit must be entered by an individual competitor.
5. Exhibit cards will be available on the day of the show. The cards will be numbered in order to distinguish the class of exhibit and must be placed name downwards on, or in front of, the exhibit when staged.
6. All vegetables must be prepared for exhibit by washing only. The use of other methods is strictly prohibited. Unless otherwise stated, exhibits in all vegetable classes must each be of one cultivar (variety) only.
7. Flower class exhibitors must see that all stems reach the water. All plates, dishes, vases etc must be provided by the exhibitor.
8. The Committee will not be responsible for any loss of or damage to exhibits from whatever source. Every care will be taken by officials but all exhibits must be shown at the sole risk of the owner.

On the morning of the Show the Exhibition Area will be open at 8 am.

9. All exhibits must be staged NOT LATER THAN 10.30am
10. Judging will commence at 11.00am
11. The Judges may withhold an award in any class with insufficient entries, or where the exhibits are of indifferent quality. The Judges' decision is final.
12. The R.H.S. BANKSIAN MEDAL will be awarded to the winner of the largest number of points (excluding the special prizes) in the whole of the horticultural classes in show. The competitors who won the Banksian Medal in 2022 and 2023 are not eligible to win this medal.
13. Points towards the all-points trophies will be awarded as follows:
1st – 3 points, 2nd – 2 points, 3rd – 1 point
14. ALL EXHIBITS MUST BE LEFT ON THE SHOW BENCH UNTIL 4 PM AND CLEARED BY 4.45 PM
15. All trophies currently held must be returned in good condition to the Show Secretary no later than 5th September 2024

IF IN DOUBT, PLEASE ASK THE SHOW SECRETARY OR THE STEWARDS

CUPS, TROPHIES & PRIZES

R.H.S. BANKSIAN MEDAL

Competitor winning most points

SECTION 1 - VEGETABLES

PRESIDENT'S CUP

Exhibitor gaining most points in Section 1

PURVIS MEMORIAL TROPHY

Runner up in Section 1

FRANK MERCY CUP

Best potato exhibit in Section 1

ROSIER CUP

Best onions in Class 5

CARBERRY CUP

Best onions in Class 6

GARDEN NEWS SHIELD

Winner of Class 26, collection of vegetables

CHAIRMAN'S CUP

Winner of Best Tray competition, Class 29

PETER RICHARDS CUP

Winner of the Best Basket competition. Class 30

GATES BROTHERS CUP

Winner of Novice Class 31

SECTION 2 - FLOWERS

PURVIS MEMORIAL TROPHY

Exhibitor gaining most points in Section 2

BIGNALL CUP

Runner up in Section 2

HELLIWELL CUP

Best three spikes of gladioli, Class 42

FRANK MERCY CUP

Winner of Class 43, mixed garden flowers

CAROL CHIVERS PRICE CUP

Best pot plant Class 45 and 48

RECTOR'S CUP

Best rose exhibit in Classes 49, 49a, 49b

REGINALD PRICE DAHLIA CUP

Best dahlia in class 66 and 67

SECTION 3 - FLORAL ART

GREENWAY SHIELD

Exhibitor gaining most points in Section 3

A & K ANNIS CUP

Best exhibit in Section 3

FRANCES FARLEY

FLORAL ART NOVICE CUP

Winner of Class 77

SECTION 4 - DOMESTIC

TADGELL CUP

Exhibitor gaining most points in Section 4

GREEN END CUP

Runner up in Section 4

MARGARET LOWE CUP

Best cookery exhibit in Section 4

SECTIONS 5 AND 6 - CHILDREN

ROSA WARNER MEMORIAL CUP

Girl gaining most points in Section 5

FREDERICK WARNER MEMORIAL

Boy gaining most points in Section 5

GREENWAY CUP

Girl gaining most points in Section 6

MITCHELL CUP

Boy gaining most points in Section 6

TEDDY PLESTED CUP

Best cookery exhibit in Section 6

ERIC SHARP CUP

Best miniature garden in Class 113

EMMA PROUT CUP

Best miniature garden in Class 123

SECTION 7 - HANDICRAFTS

VIOLET ROLFE CUP

Best exhibit in Section 7

ALLOTMENT TROPHIES

Best Allotment

Best Newcomer