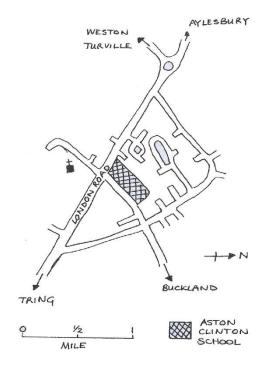
Our Horticultural Society aims to encourage the residents of Aston Clinton, Buckland and Drayton Beauchamp and friends in the surrounding community to look after and develop their gardens and allotments, however small, to enhance and preserve our environment for future generations.

How to get there



ASTON CLINTON, BUCKLAND AND DRAYTON BEAUCHAMP HORTICULTURAL SOCIETY

61st SUMMER SHOW AND FETE

SATURDAY 25th AUGUST 2018, 2.00pm

at

ASTON CLINTON SCHOOL TWITCHELL LANE HP22 5JJ

TROPHIES PRESENTED AT 4. 00pm

by

Mr & Mrs P Sharp

Admission £1 (at the door)

PROGRAMME OF EVENTS

11.00am JUDGING

(ALL persons, other than Show Stewards, MUST VACATE the area by 10.30am)

2.00pm SHOW OPENS

Raffle, Tombola, Books, Plants and Produce

Stalls

4.00pm PRESENTATION OF CUPS AND TROPHIES

followed by RAFFLE and sale of produce

and flowers.

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

RULES FOR MASTER CLASS (Class 28)

- A display of four exhibits to include at least one flower or pot plant and one vegetable item
- Select your entries from any classes in Section 1
 and Section 3 which are marked with an asterisk (*)
- For ease of judging there should be three of each item but one pot plant may be used as a single flower item (ensure that it is confined within the space limit)
- You should only make one entry from each <u>type</u> of vegetable or flower (eg only one dahlia entry, only one potato entry etc)
- Vegetable entries must be of one cultivar (variety) only, but flower entries may consist of one or more cultivars if the class description says this
- Each item will be marked out of 20 points giving a possible maximum of 80 points

Space not to exceed 45cm wide by 60cm deep

THE VILLAGE BASKET (Class 30)

Open to those living within the three villages.

A collection of fruit and vegetables grown by the exhibitor, displayed in a basket (length not to exceed 50cm)

MINI COLLECTION FOR NOVICES (Class 31)

Open to those living within the three villages

Enter one of each of three kinds of vegetables from the following:- small beetroot, carrot, pod of peas, french bean, runner bean, radish, cherry tomato, onion, potato. To be displayed in a seed tray. These will be judged for 'kitchen quality' and uniformity, not size.

FORTHCOMING EVENTS

JUDGES

Wednesday, 12th September Talk - Culpepper and Complete Herbal By Colin Oaks

Wednesday, 10^{th} October AGM followed by a talk - Botanical Painting with Audience By Peggy Verrall

Wednesday, 14th November Talk - Christmas from the Garden (Wreaths, Table Decoratione etc) By Jackie Watson

Wednesday, 12th December
Talk - **Tudor Christmas Customs**By Syrot Smith
Plus Christmas Buffet and Christmas Competition (To be announced)

All meetings take place at Anthony Hall and start at 8.00pm except where otherwise stated.

Vegetables Mr E HullStudham, Beds.

Flowers Mr E Hull (excluding dahlia classes) Studham, Beds.

DahliasMr K FleckneyClasses 51-67Tring, Herts.

Cookery, Preserves & Wine
(including Children's Cookery
Classes 120, 121, 130
131 and 132)

Mrs G Aston-Coe
Widmer End, Bucks.

Children's Classes
(excluding cookery classes, see above and colour photograph class 134)

Mrs J Spencer
Weston Turville, Bucks

Handicrafts Mrs M Grove (excluding classes 142 & 143) Wendover, Bucks

Photography
Classes 134, 142 & 143
Aston Clinton, Bucks

Floral Art Mr N Gurney
Wingrave, Bucks

GENERAL RULES OF EXHIBITION

- 1. Judging will be in accordance with the RHS Show Handbook.
- 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.
- A competitor may not enter more than ONE exhibit in each class. Each exhibit must be entered by an individual competitor.
- 4. All entries must be made on the Entry Form and submitted at the Anthony Hall on Wednesday, 22nd August 2018, between the hours of 6.00 pm and 7.45 pm. However, Mrs S Lipscomb will accept entries until Wednesday, 22nd August at 101, Green End Street, Aston Clinton, Bucks HP22 5EU
- 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 face downwards on, or in front of, the exhibit when staged.
- 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. A parsley garnish may be used in Classes 26, 27, 28 and 29.
- 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 7.30 am. Additional staging time will be available on Friday 24^{th} August between 7pm and 10pm

- 9. All exhibits must be staged NOT LATER THAN 10.30am
- 10. Judging will commence at 11.00am

OFFICERS OF THE SOCIETY

PRESIDENT Mrs L Price

VICE PRESIDENTS

Dr E B Peile Mr J Sharp

CHAIR	Sue Lipscomb	Tel: 01296 630578
VICE CHAIR	John Seaton	Tel: 01296 630279
SECRETARY	Maureen Ridler	Tel: 01296 633376
TREASURER	Ken Halls	Tel: 01296 631636
SHOW SECRETARIES		
SPRING	Graham Thirkettle	Tel: 01296 630115
SUMMER	Sue Lipscomb	Tel: 01296 630578
NEWS EDITOR	Ralph Weston	Tel: 01296 630456
SOCIAL SECRETARY	Frances Farley	Tel: 01296 630072
WEBSITE	Diane Kolonko	Tel: 01296 631122
COMMITTEE (not mentioned above)		
Joan Allen	Janet Leech	Ros Needham

BEST TRAY and BEST VASE (Classes 29 and 68)

Sponsored by Sue Lipscomb

MASTER CLASS (Class28)

Sponsored by Mr & Mrs J Ridler

THE VILLAGES' DAHLIA (Classes 66 & 67)

Points totalled and prize money awarded: 1^{st} prize £5, 2^{nd} prize £3, 3^{rd} prize £2

BEST ASTON CLINTON ALLOTMENT

Prize to be a year rent free on your allotment

- 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 2016 and 2017 are not eligible to win this medal.
- 13. Points towards the all-points trophies will be awarded as follows: $1^{st} 3$ points, $2^{nd} 2$ points, $3^{rd} 1$ point
- 14. ALL EXHIBITS MUST BE LEFT ON THE SHOW BENCH UNTIL 4 PM AND CLEARED BY 4.45 PM
- 15. The trophies of the Society are awarded as indicated on pages 14 and 15 of the Schedule. All trophies currently held must be returned in good condition to the Chairman not later than 22nd August 2018 (address on page 4, rule 4).
- 16. NOVICE CLASSES:-OPEN TO ALL THOSE WHO LIVE IN THE THREE VILLAGES ONLY Anyone who has won two first prizes in a Novice Class cannot enter the Novice Class in that Section again. This applies to the Novice Classes in Sections 1 2 and 3.
- 17. Dahlias are judged to N.D.S. rules

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

SECTION 1: VEGETABLES / FRUIT - OPEN

Class 1* Five white potatoes, variety to be named Five coloured potatoes, variety to be named 3 Collection of potatoes, four of each of three named varieties Longest runner bean Three exhibition onions, over 250g 5* Five onions, 250g and under Three carrots Nine pods of peas Nine runner beans 9* 10* Nine french beans 11 Two lettuce 12 Two cabbages, with stems 13* Three round beetroot 14* Ten shallots (culinary) 15* Ten shallots (pickling), up to 3cm Two marrows, judged for quality 16 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 One misshapen vegetable judged for comical effect 21 Two sweet peppers 22* 23 Any other vegetable, one pair 24 Dish of 20 soft fruit with stalks, any variety/varieties 25 A collection of five herbs in one vase 26 Collection of vegetables, five distinct kinds, one of each Space allowed 45cm x 60cm Prize money: 1st - £3, 2nd - £2, and 3rd - £1 The Villages' Collection of Vegetables. 27 Three distinct kinds, one of each

RECIPES (Continued) GINGERBREAD

½ lb flour, 1 level teaspoon bicarbonate of soda
 1½ level teaspoons ground ginger

 3 oz. margarine/cooking fat/lard or 6 tablespoons cooking oil

 2 oz. brown sugar, 6 oz. treacle and syrup mixed (in total)
 1 egg or 2 small, 4/5 tablespoons milk (2 if oil is used)
 2 oz. sultanas or almonds (optional)

 2 oz. nuts or crystallized ginger (optional)

Heat the oven to $150^{\circ}C$ ($300^{\circ}F$) Gas No. 2 and prepare the tin. For $\frac{1}{2}$ lb size use an 8-inch round tin or an oblong tin about $9\frac{1}{2}$ by 6 inches - 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 $\frac{3}{4}$ to 1 hour for $\frac{1}{2}$ 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.

Open to all who live in the three villages

RECIPES (Continued)

FRUIT CAKE

8 oz. self-raising flour, ¼ teaspoon salt 4 oz. margarine, 4 oz. caster sugar 2 eggs, 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 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 .

CHERRY CAKE

3 oz. butter or margarine, 5 oz. self-raising flour

\$\frac{1}{4}\$ teaspoon of salt, 4 oz. caster sugar

6 oz. glace cherries halved, 1 egg

2 oz. dessicated coconut, 1 teaspoon demerara sugar

5 teaspoons milk

Sift the flour into a bowl, stir in the caster sugar, then rub in the butter until the mixture resembles fine breadcrumbs. Beat the egg and milk together and toss the cherries with the coconut, add both to the flour mixture and fold in gently. Place in a greased and floured 1lb loaf tin and sprinkle with demerara sugar. Bake in the oven at 350°F or 180°C for about 45-50 minutes until well risen, golden brown and firm to the touch. Turn out and cool on a wire rack.

SECTION 1: VEGETABLES / FRUIT - (Continued)

28	Master Class , see page 23 for details Prize money: 1 st - £3, 2 nd - £2, and 3 rd - £1
29	Best Tray, see page 12 for details
30	Village Basket, see page 23 for details
31	NOVICE Mini Collection, see page p23 for details

SECTION 2: FLOWERS - OPEN

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Class	
42*	Gladioli, 1 vase 3 spikes, one or more varieties
42a	Gladiolus, 1 specimen spike
43	Bowl of mixed garden flowers (diameter of display not to exceed 40cm - height not restricted, judged for quality, variety and arrangement
44*	Pot plant (geranium or pelargonium) pot not to exceed 23cm inside diameter
45*	Specimen pot plant, pot not to exceed 23cm inside diameter
46*	Pot plant - fuchsia, single or double, pot not to exceed 23cm inside diameter
47*	Pot plant - begonia, 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
50α*	Sweet Peas, 7 stems, own foliage only
51	Dahlias, 1 bloom Giant
52	Dahlias, 1 bloom Large
53*	Dahlias, 3 blooms, Medium Cactus or Semi Cactus
54*	Dahlias, 3 blooms, Medium Decorative

SECTION 2: FLOWERS - OPEN (Continued)

Class

- 55* Dahlias, 3 blooms, Small Cactus or Semi Cactus
- 56* Dahlias, 3 blooms, Small Decorative
- 57* Dahlias, 3 blooms, Small Ball
- 58 Dahlias, 3 blooms, Miniature Cactus or Semi Cactus
- 59* Dahlias, 3 blooms, Miniature Decorative
- 60 Dahlias, 3 blooms, Miniature Ball
- 61* Dahlias, 5 blooms, Pom-pom
- 62 Dahlias, 3 blooms, Waterlily
- 63 Dahlias, 3 blooms, Collerette
- Dahlias, 3 vases, 1 bloom medium, 1 bloom small, 1 bloom miniature
- Dahlias, 3 vases, 3 blooms medium, 3 blooms small, 3 blooms miniature
- Villages' Dahlia, 1 vase, 1 bloom, exhibitor's choice, see p 12
- Villages' Dahlias, 1 vase, 3 blooms, exhibitor's choice, see p 12
- 68 **Best Vase** see p 12 for details
- 69 NOVICE Class Bowl of mixed garden flowers, diameter of display not to exceed 40cm, height not restricted. To be judged for quality and variety.

SECTION 3: FLORAL ART - OPEN

NOTES

- The plant material for Classes 70-77 need not have been home grown.
- 2 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

- 70 NOVICE Class Arrangement in a jug
- 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 Day at the Races A Decorated Hat"
- 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
- An exhibit for a dining room table, to be viewed when sitting down, not more than 45cm wide or 25cm high
- 77 An arrangement in a watering can

RECIPES

JAM TARTS

8 oz. plain flour, 2 oz. lard 2 oz. margarine, pinch of salt water to mix, jam

Stir flour and salt into a bowl, rub in fat. Dot surface of the mixture with the water and stir together with a flexible knife. Gather together and knead very lightly, just enough to form a smooth dough free of cracks. Turn onto a floured board and roll out thinly. Cut into rounds using a cutter a little larger in diameter than the top of the bun tins. Press each round into a bun tin and prick the base of the pastry lightly. Place a spoonful of jam in each tin and bake for 20-25 minutes in a fairly hot oven , 400°F - 425°F or 200°C - 210°C .

VICTORIA SANDWICH

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

Grease and flour two 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 $350^{\circ}\text{F}-375^{\circ}\text{F}$ or $180^{\circ}\text{C}-190^{\circ}\text{C}$. Fill with raspberry jam, dust with caster sugar.

POEM TO BE USED FOR Class 114

The Bug Chance

Green bugs, mean bugs, Lanky, long and lean bugs,

White bugs, night bugs, Buzzing round the light bugs,

Smooth bugs, hairy bugs, Flying like a fairy bug,

Fierce bugs, tame bugs, Some without a name bugs.

Bzzzzzzz

Tony Milton

NOTE: Entries should be submitted on A4 size paper.

They may be illustrated or have a decorative border.

SECTION 4: DOMESTIC - OPEN

Class	
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 19)
92	Five scones (cheese)
93	Five scones (plain)
94	Victoria sandwich (see recipe page 17)
95	Iced chocolate cake - any recipe
96	Round of shortbread
97	Fruit flan
98	A birthday cake (own recipe)
	Judged for decoration only
99	Cherry cake (see recipe on page 18)
100	Fruit cake (see recipe on page 18)
101	Five bread rolls, white
102	Five bread rolls, brown
103	Treacle tart
104	Five jam tarts (see recipe on page 17)
105	Savoury quiche
106	Five sausage rolls (homemade short crust pastry)
107	Tea tray for one person, to comprise - a fresh flower arrangement, a preserve (in a small sealed jar) and 2 baked components (these may be of the same kind)

Five cookies/biscuits - any recipe

SECTION 5: CHILDREN AGED 8 YEARS AND UNDER OPEN

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
114	Handwriting, copy out the poem on page 16 in your best handwriting
115	Art: free choice, any medium, maximum size A3
116	A plate with three vegetables that you have grown yourself
117	Best dressed vegetable
118	Any other craft item
119	Decorate a paper plate to look like 'a clown'
120	Five rock cakes
121	Five decorated fairy cakes

SECTION 6: CHILDREN AGED 9 TO 14 YEARS OPEN

AGE MUST BE MARKED ON ALL EXHIBITS

Collection of mixed garden flowers – diameter of display not to exceed 46cm
Miniature garden arranged in a shallow box or seed tray
A plate with three vegetables that you have grown yourself
Best dressed vegetable
Art: free choice, any medium, maximum size A3
Compose a poem
A mask, using any medium
Five home-made scones
Five decorated fairy cakes
Five biscuits
Colour photograph "Water" 15cm × 10cm

CUPS AND TROPHIES (Continued)

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 70

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 CUP 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 CUPBest cookery exhibit in Section 6

ERIC SHARP CUP

Best miniature garden in Class 113

EMMA PROUT CUPBest miniature garden in Class 123

SECTION 7 - HANDICRAFTS

VIOLET ROLFE CUP

Best exhibit in Section 7

ROLFE CUP Best allotment (See p20)

CUPS AND TROPHIES

R.H.S. BANKSIAN MEDAL Competitor winning most points (see Page 5)

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

CARBERRY CUP

Best onions in Class 5

Best onions in Class 6

GARDEN NEWS SHIELD Winner of Class 26, collection of vegetables

SUE LIPSCOMB CUP Winner of Class 28 (Master Class)

CHAIRMAN'S CUP Winner of Best Tray competition, Class 29
PETER RICHARDS CUP Winner of the Village 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

RECTOR'S CUPBest rose exhibit in Classes 49, 49a, 49b

GARDEN QUEEN CHALLENGE CUP

& NDS SILVER CERTIFICATE Best dahlia exhibit

REGINALD PRICE DAHLIA CUP Winner of Class 65, dahlias
NDS BRONZE CERTIFICATE Second best dahlia exhibit

DICK STRATFORD

MEMORIAL CUP Winner of The Villages' Dahlia,

Classes 66 & 67

MARGERY STANBRIDGE CUP Winner of Novice Class 69

SECTION 7: HANDICRAFTS - OPEN

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	Embroidered article, in any colour or design
136	Hand-knitted garment**
137	A stuffed toy, knitted, fabric or crochet (no harmful fillings), suitable for a small child
138	Hand-crocheted article
139	Painting or Drawing - any subject, any medium
140	Article made of wood
141	An article made from any other materials not mentioned above
142	Mobile phone photograph "Capturing the Moment", mounted but not framed, not to exceed 8" x 6"
143	Digital/Non-digital photograph "Water", mounted but not framed,

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

BEST VASE RULES

- 1. The Best Vase class is for a vase of seven mixed flowering stems, taken from a minimum of two kinds of plants.
- 2. They will be judged for quality and presentation and will be viewed from all directions.

BEST TRAY RULES

1. The Best Tray class is for a collection of three types of vegetables taken from the following list. The quantity of each vegetable required is given in brackets: carrots (3), cauliflowers (2), onions (3), parsnips (3), pea pods (6), potatoes (3), runner beans (6), tomatoes (6), French beans (6), sweetcorn (2), peppers (3), cucumbers (2), courgettes (3), beetroot (3), aubergines (2)
2. All vegetables must be displayed within an area measuring

VILLAGES' DAHLIA RULES
Classes 66 & 67 open only to those living in the three villages

45cm x 60cm. A board or cloth is optional.

BEST TRAY and BEST VASE VOUCHERS

1st prize - £5

 2^{nd} prize - £3

3rd prize - £2

Sponsored by Sue Lipscomb

WHY NOT JOIN OUR SOCIETY

- Have you ever tried growing your own vegetables?
- Do you enjoy growing flowers to pick?
- Are you sharing the fun of sowing seeds with your children or grandchildren?
- Do you ever feel you need gardening help and advice?
- Do you ever want to talk to others who share your interest in the garden?

Maybe we could help you?

Would you benefit from the following?

- Place a seed order through us each year and get a substantial discount
- Use the Aylesbury Horticultural Society's trading store to buy discounted garden sundries (fertilizer, soil, canes, seed potatoes etc)?
- Attend our monthly meetings many of which have a horticultural theme?

Why not join us and benefit from being part of our friendly Society. Do complete the application form found in the centre of this programme, and post to Ken Halls, 10 Thorne Way, Buckland, Aylesbury, HP22 5TL. Membership is only £5 per person per annum if you live in the three villages, or £6 if we have to post your newsletters using Royal Mail. This will entitle you to free entry to our meetings (£2 for non-members), regular Newsletters, show schedules, and informative emails about what's on, hints and tips, and local resources.

Also see our web site at http://www.astonclintonhorticulturalsociety.co.uk/

We are affiliated to the following organisations –

- Royal Horticultural Society
- National Dahlia Society
- National Daffodil Society
- National Vegetable Society