

OPEN HORTICULTURAL CLASSES

ALL HORTICULTURAL & DOMESTIC ENTRIES ARE FREE

PLEASE READ THE RULES BEFORE ENTERING ANY OF THE CLASSES

JUDGES: MR J. CROOTS FNVS – Vegetables
MR D TORRINGTON – Sweet Peas
MR D TORRINGTON – Flowers
MRS J. BORROWDALE – Floral Art & Childrens
MRS N. HAWKSWORTH– Domestic
MRS E. PARKINSON – Domestic & Eggs
MRS J BROWN – Handicrafts
MR N. HITCHIN – Wine and Beer

STEWARDS: MISS J. HOPKINSON, MRS R HAMMOND

PLEASE NOTE:

Horticultural Entries CLOSE on Monday, August 12TH at 9.00 a.m.

Entries **CANNOT** be accepted by Telephone

Entries can be emailed to juliehopkinson123@btinternet.com

Exhibits may be staged on Tuesday 13 August between 2pm and 9pm

Cardboard Plates are available from the Stewards.

NSPS vases will be available for Sweet Pea Classes only.

All exhibits must be staged by **7.30 am on Show Day** and remain untouched until **5.00 pm**.

Any Exhibitor entering three or more entries will receive a free Show Pass

Vehicles will not be allowed onto the show ground until 5.30 p.m.

The Council accept no responsibility for loss of or damage to Exhibits.

The Marquee will be lit up on the Tuesday evening for staging at Exhibitors' own risk,

Security Officers are on duty.

Trophies will be presented on Show Day by the Show President at 4 p.m. in the
Horticultural Marquee.

Prize Money in the Horticultural and Domestic Sections will be paid after the presentation of trophies on
Show day.

Any Prize Money unclaimed by 7 days after the show will be deemed to be a subscription to the Society.

**Any Fresh Exhibits (Vegetables, Fruit, Flowers, Eggs, Home Produce, etc) which are unclaimed by
6.00p.m on Show Day will be disposed of by the committee.**

TROPHIES

HORTICULTURAL & DOMESTIC SECTIONS

M & J WARDLE TROPHY – Best Exhibit - Classes 6 - 17

EMMA SMITH TROPHY – Best Exhibit - 18 – 22

W H WATTS TROPHY – Most points in Flower Classes 1 – 24

B E HOULE TROPHY – Most points in Floral Art Classes 26 - 34

WALTERS TROPHY – Winner of Class 33

PAT HUNTER TROPHY – Winner of Class 34

W WATTS TROPHY – Most points in Vegetable Classes 40 – 64

A. TOWNDROW ROSE BOWL – Most points in Potato Classes 40 – 42

T ROUND TROPHY – Most points in Sweet Pea Classes 1 – 5

FRANK YATES TROPHY – Winner of Class 7

D WEBSTER ROSE BOWL – Most points in Rose Classes 8 – 10

J HUDSON TROPHY – Most points in Gladioli Classes 12 -13

G COLLIS TROPHY – Most points in Dahlia Classes 14 – 17

E WEBSTER TROPHY – Winner of Class 26

GARDEN NEWS TROPHY – Winner of Class 44

KENNING TROPHY – Winner of Class 47

JACK FISHER MEMORIAL CUP – Winner of Class 55

T & G HEATH ROSEBOWL – Winner of Class 6

THOMPSON CUP – Winner of Class 71

HELLISON TROPHY – Winner of Class 81

DOROTHY FISHER MEMORIAL CUP – Winner of Class 82

ALLAN TOMLINSON TROPHY – Most outstanding exhibit in Classes 83 – 89

T & G HEATH SALVER – Best Exhibit - Wine & Beer Classes 90 - 96

NATIONAL VEGETABLE SOCIETY MEDAL – Best Vegetable exhibit in show

SYLVIA BOWN MEMORIAL CUP – Best Exhibit Floral Art Classes 26 – 34

ALF SPENCER CUP – Winner of Class 25

WALKER CANDLEABRAS – Most Points Classes 65 - 80

Exhibiting Your Entries

1. Entry cards must be collected from the Show Table on arrival in the horticultural tent and each entry card placed name downwards by relevant exhibit.
2. Plates are provided for all classes where necessary.
3. Stewards are present to advise exhibitors during staging but it is the exhibitor's responsibility to ensure that the entry conforms in all respects with the schedule.
4. Exhibits should be staged as attractively as possible. Quality and uniformity are vital and are more important than size.
5. Apart from the exhibitor, only Stewards may move exhibits and only if:
 - a) Before judging, as little as is necessary to make room for other exhibits on the benches.
 - b) After judging, as much as is necessary to present an attractive and well balanced show bench to the public.
6. After staging and before leaving the tent, exhibitors must check that their entries are in accordance with the schedule, and the correct entry card is name down by each exhibit.
7. **No exhibit may be removed until after 5pm**

AMATEUR OPEN CLASSES – FLOWERS

Judge: Mr D Torrington

Prizes: Class 1 – 1st £10; 2nd £5; 3rd £3

Prizes Other Classes: 1st £2; 2nd £1.50; 3rd £1

- Class 1 Sweet Peas: 6 vases 6 distinct varieties 9 stems in a vase.
- 2 Sweet Peas: 3 vases 3 distinct varieties 9 stems in a vase.
- 3 Sweet Peas: 1 vase 12 stems any variety or varieties.
- 4 Sweet Peas: 1 vase 9 stems any variety or varieties.
- 5 Sweet Peas: Decorative Bowl of mixed varieties. (Bowl not to exceed 25 cm)
- 6 Cut Flowers: 1 vase garden flowers for effect.
- 7 Cut Flowers: 3 vases 3 distinct kinds.
- 8 Roses: 3 Specimen Blooms as grown any variety or varieties.
- 9 Roses: 1 Specimen Bloom as grown.
- 10 Roses: Bowl for effect. (Bowl not to exceed 25cm)
- 11 Asters: 1 vase 3 stems.
- 12 Gladioli: 1 Spike.
- 13 Gladioli: 3 Spikes
- 14 Dahlias: 3 Blooms medium or small decorative any variety.
- 15 Dahlias: 3 Blooms medium or small cactus any variety.
- 16 Dahlias: Basket for effect.
- 17 Dahlias: 3 Blooms small Pom Pom any variety.
- 18 Pot Plant: 1 Flowering Geranium up to 12cm pot.
- 19 Pot Plant: 1 Flowering Fuchsia 12cm pot.
- 20 Pot Plant: 1 Flowering other than Classes 18 and 19. Maximum pot size 20cm
- 21 Pot Plant: 1 Foliage. Maximum pot size 20cm
- 22 Pot Plant: 1 Flowering Orchid
- 23 Carnation: Single Bloom
- 24 Pinks: 3 Stems any variety or varieties.

25 1 Vegetable and 1 Flower Spike or Spray.

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FLORAL ART

Judge: Mrs J Borrowdale

Prizes: 1st £6; 2nd £4; 3rd £3

RULES

1. An exhibit is composed of natural plant material, with or without accessories, contained within the space specified in the schedule. No artificial plant material may be used.
2. Roots or cut ends of stems must be in water or water-retaining material. With the exception of Classes 33 and 34, all exhibits must be assembled in the marquee.

Class

26 OLYMPIC RINGS	An exhibit. Space allowed: 75cm width and depth.
27 FROM YOUR GARDEN	An exhibit. Space allowed: 60cm width, 75cm depth
28 A DAY AT THE SEASIDE	An exhibit. Space allowed: 75cm width and depth.
29 A HAT FOR THE RACES	An exhibit. Space allowed: 60cm width, 75cm depth
30 NATURE'S HARVEST	An exhibit to include garden plant material, fruit and vegetables. Space allowed: 75cm width and depth
31 FABULOUS FOLIAGE	An exhibit to feature foliage. Space allowed: 60cm width, 75cm depth
32 COUNTER BALANCE	An exhibit. 60cm width, 75cm depth .
33 JE SUIS PETIT	A petite exhibit not to exceed 25cm in width, depth or height.
34 CHILDREN'S FLORAL ART	An exhibit not to exceed 30cm in width and depth
BRIGHTEST AND BEST	Entrants in this class must be under 16 years old.

Exhibits in Classes 33 and 34 may be brought already assembled.

A larger exhibit will be arranged by the Ashover Flower Arrangers' Club.

CHILDREN'S OPEN CLASSES

Judge: Mrs J Borrowdale

Prizes: 1st £3; 2nd £2; 3rd £1

Trophies for 1st, 2nd and 3rd donated and presented by

Hellison Trophies of Matlock

(Will all exhibitors please state their age)

Class

35 A BIRD - HANDMADE - Age Under 6

36 A DECORATED JAM JAR Age 6 to 8 years old

37 A PLATE OF 3 DECORATED CUPCAKES Age 8 to 11 years.

38 A FAVOURITE THING I HAVE MADE Age 11 to 14 years.

39 A MINIATURE GARDEN – presented in a seed tray (35cm x 23cm) Open to all ages .Age must be stated for judging.

VEGETABLES

Judge: Mr J Croots

Prizes: 1st £2; 2nd £ 1.50; 3rd £1

Class

- | | | |
|-----------|--------------------|--|
| 40 | Potatoes: | 1 plate, 4 potatoes, white. |
| 41 | Potatoes: | 1 plate, 4 potatoes, coloured. |
| 42 | Potatoes: | 3 plates, 3 potatoes per plate, 3 distinct varieties. |
| 43 | Sweetcorn: | 1 cob with fresh green husks and silks attached |
| 44 | Kidney Beans: | 6. |
| 45 | Dwarf Beans: | 6. |
| 46 | Broad Beans: | 6. |
| 47 | Onions: | 3 from sets with tops, roots and skins intact as grown. |
| 48 | Onions: | 3 from seeds with tops, roots and skins intact as grown. |
| 49 | Pickling Shallots: | 6 to pass through a 30mm ring. |
| 50 | Peas: | 6. |
| 51 | True Shallots: | 6. |
| 52 | Carrots: | Bunch of 3 other than long. Tops to be cut to 75mm. |
| 53 | Carrots: | Bunch of 3 long. Tops to cut to 75mm. |
| 54 | Tomatoes: | 1 plate of 5. |
| 55 | Tomatoes: | Small Fruited, 1 plate of 5. |
| 56 | Cucumber: | 1. With flower. |
| 57 | Beetroot: | 3 roots globe. Tops to be cut to 75mm |

Class

58	Lettuce:	Brace.
59	Cauliflower:	1 with 75mm stalk.
60	Cabbage:	1 green with 75mm stalk.
61	Marrow:	1 for quality.
62	Parsnips:	Bunch of 3. Tops to be cut to 75mm.
63	Herbs:	3 bunches of 3 different garden herbs.
64	Vegetable Platter:	Plate of 3 different "mini" vegetables.

DOMESTIC CLASSES

Judges: Mrs N Hawksworth, Mrs E Parkinson,

Prizes: 1st £2; 2nd £1.50; 3rd £1

Class

65	Bread:	White Loaf not baked in a baker's oven or bread maker.
66	Quiche:	Any Variety.
67	Plain Victoria Sandwich:	Jam filled. To Recipe Specified.
68	Apple Pie:	Foil pie plate. Pastry top and bottom.
69	Tea Cakes:	Plate of 2.
70	Fruit Cake:	Homemade. To Recipe Specified.
71	Fruit Scones:	Plate of 5. To Recipe Specified.
72	Ginger Biscuits:	Plate of 5.
73	Marmalade:	Glass jar, plain lid, any variety, homemade.
74	Jam:	Glass jar, plain lid, any variety, homemade.
75	Jelly:	Glass jar, plain lid, any variety, homemade.
76	Lemon Curd:	Glass jar, plain lid, any variety, homemade.
77	Pickled Onions:	Glass jar, plain lid
78	Chutney:	Glass jar, plain lid, any variety, homemade.
79	Brownies	Plate of 5, any flavour
80	Cupcakes	Plate of 5
81	Eggs	Plate of 5, white or brown.(Not to be displayed on sand)
82	Eggs	Plate of 5, mixed varieties.(Not to be displayed on sand)

RECIPES

Class 67 Victoria Sandwich

Please use two 20cm (8 inch) sandwich tins

Please note, the quality of the raspberry jam in the filling will contribute to the judging scores.

175g margarine
175g castor sugar
175g self raising flour
3 eggs, beaten
6 tablespoons raspberry jam
Castor sugar to decorate

Grease two sandwich tins
Cream margarine and sugar until light and fluffy
Add egg a little at a time, beating well. Fold in flour
Place half the mixture into each tin
Bake at 375F, 190C or Gas Mark 5, for about 20 minutes
Sandwich when cool with jam. Sprinkle top with castor sugar

Class 70 Fruit Cake

175g butter or Margarine
175g sugar
225g SR Flour
pinch salt
2 eggs - beaten
225g mixed dried fruit
Grated rind and juice of 1 lemon or orange

Grease and line cake tin (not more than 18cm)
Beat together fat and sugar.
Add in beaten egg and rind.
Fold in flour, fruit, salt
Spoon mixture into prepared cake tin and smooth surface.
Bake in centre of oven at 325F, 160C or mark 3, for about 75 to 90 minutes.

Class 71 Fruit Scones

Please use a 5cm fluted cutter

225g S R flour
50g margarine
25g caster sugar
50g dried fruit
150ml milk

Preheat oven to 220C, 425F Gas 7
Sift flour, baking powder and salt. Rub in margarine
Stir in sugar and fruit
Add the milk, reserving a little for brushing the tops
Knead lightly and roll out to 1.5cm thickness
Place on a greased baking tray. Brush the tops with the reserved milk
Bake in a hot oven 220C, 425F, Gas 7 for about 10 minutes

HANDICRAFTS

Judge: Mrs J Brown

Prizes: 1st £2; 2nd £1.50; 3rd £1

Class

83	A Doll – any medium	One example.
84	Hand Knitting:	One example.
85	Crochet:	One example.
86	Embroidery – this can be mixed medium	One example.
87	An Apron	One example.
88	Woodcraft	One example.
89	A favourite piece of Craft – any medium	One example.

WINE & BEER

Judge: Mr N Hitchin

Prizes: 1st £2; 2nd £ 1.50; 3rd £1

1. Wines to be presented/exhibited in straight sided clear glass bottles of 70-75 centilitre capacity.
2. Wine bottles to be closed with a white plastic topped cork stopper.
3. Beers and Ciders must be exhibited in genuine beer bottles only.

Class

90	Beer:	1 bottle, homemade.
91	Cider:	1 bottle, homemade.
92	Wine:	1 bottle, homemade, white/dry.
93	Wine:	1 bottle, homemade, white/sweet.
94	Wine:	1 bottle, homemade, red/dry.
95	Wine:	1 bottle, homemade, red/sweet.
96	Liqueur:	1 bottle, homemade.

ON SHOW DAY (WEDNESDAY 14 AUGUST) ENTRIES CANNOT BE ACCEPTED AFTER 7.30 A.M.