

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 A. CAVE – Sweet Peas

MR A. CAVE – Flowers

MRS J. BURROWDALE – Floral Art & Childrens

MRS L. BOTHAM – Domestic

MRS E. PARKINSON – Domestic & Eggs

MRS M. BROWN – Handicrafts

MR N. HITCHIN – Wine and Beer

STEWARDS: MRS M. WARDLE, MISS J. HOPKINSON, MR A. HUBBUCK,

MRS P COUPLAND, MR B. JEPSON

PLEASE NOTE:

Horticultural Entries CLOSE on Monday, August 6th at 9.00 a.m.

Entries **CANNOT** be accepted by Telephone.

An Exhibitor pass will only be issued with 3 or more entries per person.

Exhibits may be staged on Tuesday from 2 p.m.

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 a.m.** and remain untouched until **5.15 p.m.**

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 4.30 p.m. in the

Horticultural Marquee.

Prize Money in the Horticultural and Domestic Sections are paid at 5.00 p.m. 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

The N S P S MEDAL – Winner of Class 1

M & J WARDLE TROPHY – Winner of Classes 6 - 17

EMMA SMITH TROPHY – Winner of Class 18 – 22

B.E. HOULE TROPHY – Most points in Flower Classes 1 – 24

H. LEWIN TROPHY – Most points in Floral Art Classes 26 - 32

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

ALPINE TROPHY – Best exhibit in Children's Classes 35 – 39

GARDEN NEWS TROPHY – Winner of Class 44

KENNINGS TROPHY – Winner of Class 47

JACK FISHER MEMORIAL CUP – Winner of Class 55

B.M. THOMAS CUP – Winner of Class 6

W. THOMPSON CUP – Winner of Class 71

HELLISON TROPHY – Winner of Class 79

DOROTHY FISHER MEMORIAL CUP – Winner of Class 80

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

T & G HEATH SALVER – Most points in Wine & Beer Classes 90 - 96

ROSETTE – Best Vase of Sweet Peas in the show

NATIONAL SWEET PEA SOCIETY MEDAL – Best exhibit in show

NATIONAL VEGATABLE SOCIETY MEDAL – Best Vegetable exhibit in show

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

IMPORTANT – The Horticultural Marquee will be closed at 5.00p.m. except for stewards, all persons will be asked to leave the tent. Thereafter only holders of Exhibitor Passes will be admitted to collect their exhibits.

Food and drink may be purchased on the Show ground on Tuesday from 5.30p.m. to 9.30p.m.

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 A Cave

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 10ins)
- 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 10ins)
- 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 Fuchsia up to 5ins pot.
- 19 Pot Plant: 1 Flowering Fuchsia 5 3 8 ins pot.
- 20 Pot Plant: 1 Flowering other than Fuchsia.
- 21 Pot Plant: 1 Foliage.
- 22 Pot Plant: 1 Flowering Orchid
- 23 Pansies: 6 Specimens, may be shown on a board.
- 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 Burrowdale

Prizes: 1st £6; 2nd £4; 3rd £3

THEME: SUMMER PLEASURES

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 LADIES DAY AT ASCOT | An exhibit. Space allowed 2ft 6" width and depth, height unlimited. |
| 27 BEAUTY SPOT | An landscape exhibit . Space allowed 2ft 6" width and depth, height not to exceed 3ft. |
| 28 THE LANGUAGE OF FLOWERS | An exhibit. Space allowed 2ft width, 2ft 6" depth, height not to exceed 3ft. |
| 29 SPECIAL OCCASION | An exhibit. Please state the occasion. Space allowed 2ft width, 2ft 6" depth, height not to exceed 3ft. |
| 30 INSPIRED BUY | An exhibit. Space allowed 2ft width, 2ft 6" depth, height not to exceed 3ft. |
| 31 GARDEN FRESH | An exhibit of fresh garden flowers, fruit and vegetables displayed in a basket. Space allowed 2ft width, 2ft 6" depth, height not to exceed 3ft. |
| 32 A NIGHT OUT | An exhibit. Space allowed 2ft width 2ft 6" depth, height not to exceed 3ft. |
| 33 NATURES JEWELS | An exhibit to be staged on a raised spaces 18ins x 18ins, height not to exceed 18ins. |
| 34 SWEET DELIGHT | A petite exhibit not to exceed 10ins in width, depth or height. |

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

A larger exhibit will be arranged by the Ashover Flower Arrangers' Club and
The Flower Guild of Ashover Church.

CHILDREN'S OPEN CLASSES

Judge: Mrs J Burrowdale

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 NECKLACE - made on a shoe lace. Age under 6 years old.

36 A CAT FACE - made from an onion. Age 6-8 years of age.

37 A PAINTED DOILY. Age 8 to 11 years.

38 A HEDGEHOG – made from a Kiwi fruit. Age 11 to 14 years.

39 A BOOK MARK – Open to all ages – please state age.

VEGETABLES

Judge: Mr J Croots

Prizes: 1st £2; 2nd £ 1.50; 3rd £1

Class

- | | | |
|-----------|--------------------|--|
| 40 | Potatoes: | 1 plate, 5 potatoes, white. |
| 41 | Potatoes: | 1 plate, 5 potatoes, coloured. |
| 42 | Potatoes: | 3 plates, 3 potatoes per plate, 3 distinct varieties. |
| 43 | Celery: | 1 stick, red or white. |
| 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 | Beet: | 3 roots globe. |

Class

58	Lettuce:	Brace.
59	Cauliflower:	1 with 3" stalk.
60	Cabbage:	1 green with 3" 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 L Botham, Mrs E Parkinson, (Eggs)

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:	
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:	454gms glass jar any variety, homemade.
74	Jam:	454gms glass jar any variety, homemade.
75	Jelly:	454gms glass jar any variety, homemade.
76	Lemon Curd:	454gms glass jar any variety, homemade.
77	Pickled Onions:	1 jar.
78	Chutney:	454gms glass jar any variety, homemade.
79	Eggs:	Plate of 5, white or brown.(Not to be displayed on sand)
80	Eggs:	Plate of 5, mixed varieties.(Not to be displayed on sand)
81		Exhibit of Sugar Paste Flowers.
82	Cupcakes	Plate of 5

RECIPES

Class 70 Fruit Cake

6oz butter or Margarine 8oz S R Flour
6oz sugar pinch salt
2 eggs 8oz mixed dried fruit
Grated rind and juice of 1 lemon or orange

Grease and line cake tin (not more than 7")

Beat together fat and sugar.

Add in one beaten egg and rind.

Fold in flour, fruit, salt, and the second egg.

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 Scone Ingredients

8oz plain or S R flour (if plain flour is used add 2 level teaspoons baking powder)
Half level teaspoon salt 2oz margarine
2oz sugar 1 egg
Milk to mix 4oz dried fruit

HANDICRAFTS

Judge: Mrs M Brown

Prizes: 1st £2; 2nd £1.50; 3rd £1

Class

83	Rag Doll:	One example.
84	Hand Knitting:	One Garment.
85	Crochet:	One example.
86	Embroidery:	One example.
87	Pin Cushion:	One example.
88	Patchwork:	One example.
89	Quilting:	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 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	Liquor:	1 bottle, homemade.

**PLEASE NOTE THE HORTICULTURAL MARQUEE IS ARE NOW SITUATED WHERE THE
VINTAGE TRACTORS USED TO BE.**

ON SHOW DAY (WEDNESDAY 8TH) ENTRIES CANNOT BE ACCEPTED AFTER 7.30 A.M.

