



20TH ANNUAL  
**SUMMER SHOW**

SATURDAY  
22ND AUGUST  
**2026**

Open to the Public 1.45pm – 4pm

**United Reformed Church**

30 Fisherton Street, Salisbury SP2 7RG

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## A MESSAGE FROM THE CHAIRMAN

Welcome to our Summer Show schedule for 2026, which will celebrate our 20<sup>th</sup> Show. This schedule is produced in January each year to enable you all to plan and get ready for 'the Show'. The schedule has all the details you need to enter and is for vegetable, fruit and flower growers, photographers, cake bakers, preserves makers and homemade wines and beer distillers amongst you. The Show is open to all who enjoy the process of making and growing things. Everyone, whether novice or keen amateur, is warmly welcome to enter any (or many!) of the 100 classes. Every contribution has a positive impact on our ability to make this year's Show another big success and to ensure it carries on as a continuing community event in the Salisbury calendar.

Each year we review last year's entries and make changes to the schedule. You will notice a 'New' sign against every item that has changed or been added since last year.

As well as all the exhibits, we have our café selling homemade cakes, hot and cold drinks and outside the church our book, tombola, produce and plant stalls selling items which members have contributed or grown.

We will be continuing the Best Allotment and Scarecrow competitions for 2026 and again we will be displaying photos of entries and of scarecrows plus a list of winners at the Show, in addition to presenting trophies and prize cards.

Thank you to everyone for supporting our show including the public also our advertisers and sponsors for promoting the Show, The Mayor and the United Reformed Church who are once again hosting the event, and above all my thanks go to the Show Committee, of Paul Onstenk, Jenny Coleman and Jo Tapper and other Committee members for their tireless efforts to make the Show possible; to the volunteers and stewards on Show Day who keep things running smoothly and to the judges who volunteer their time.

We are always pleased to accept donations to the following stalls on the morning of the Show - plants, books, tombola prizes and cakes for the café.

I look forward to seeing you all at the 'Show' on Saturday 22nd August 2026 at 1.45pm in the United Reformed Church, Fisherton Street, Salisbury.

Harry Theobald

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## 20th Summer Horticultural Show Saturday 22nd August 2026 at United Reformed Church

30 Fisherton Street, Salisbury, SP2 7RG

Fisherton Street is on several local bus routes  
Nearest car park is the Central Car Park

### SHOW DAY PROGRAMME

Staging	8.00am - 10.15am
Judging	10.45am - 1.30pm
Show Open to the Public	1.45pm - 4.00pm

*During which time the Mayor will present the Awards*

All Exhibitors should read rules, hints and conditions of entry between pages 6 & 14, as applicable to their exhibits.

All correspondence relating to Show entries should, in the first instance, be directed to the Association Show Co-ordinator:  
Harry Theobald, 2 Rampart Rd, Salisbury, Wiltshire, SP1 2LU.  
Tel: 07717 337612

### SHOW COMMITTEE 2025/26

Harry Theobald  
Paul Onstenk

Jenny Coleman  
Jo Tapper

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## Rules and Conditions of Entry

**(Please read carefully)**

- 1 All classes open to everyone.
- 2 Only one entry per exhibitor may be made in each class.
- 3 All items exhibited must have been grown or home made by the exhibitor and pot plants owned for at least 3 months.
- 4 **ALL ENTRY FORMS & FEES MUST BE RECEIVED BY 12.30PM ON SUNDAY 16th AUGUST 2026**, whether delivered by post or by hand to Harry Theobald, 2 Rampart Rd, Salisbury, SP1 2LU, or by hand to the Trading Hut at the end of Coldharbour Lane.  
**ANY ADDITIONS OR CHANGES TO YOUR ENTRY FORM CAN BE RECEIVED WITH FEES UP TO 8PM ON WEDNESDAY 19th AUGUST 2026**, delivered to either the Trading Hut or the Show Co-ordinator, named above.
- 5 An entry fee of 25p per class is payable to 'Allotments & Gardens Association Salisbury' with your entry form. No entry fees for children under 16 years old.
- 6 **LATE ENTRIES** will be charged at £1 per class and **WILL NOT** be accepted after **8.00am on the Show day SATURDAY 22nd AUGUST 2026**.
- 7 Points in all classes are awarded as follows: 1st 5 points, 2nd 4 points, 3rd 3 points, Highly Commended 2 points.
- 8 Staging of exhibits will be between 8.00am and 10.15am. The Hall will then be cleared of all exhibitors for judging to commence at 10.45am.
- 9 The Show will close at approximately 4.00pm. No exhibit may be removed until after the presentation of awards without prior permission.
- 10 All persons exhibiting must ensure they place the relevant exhibitor's card in front of each of their exhibits, with their name facing downwards. In all classes, exhibitors are requested to name, when known, the varieties used in their exhibits.
- 11 All cut flowers, foliage and herbs must be displayed in a Bikini Vase provided.
- 12 All Cookery items must be covered in cling film and, when specified, ingredients should be named. Bread or Bread Rolls should be hand-made and not produced in a bread machine. Jars of Preserves should be well filled, sealed with a white metal screw top lid and be clearly labelled and dated.
- 13 The Committee will not be responsible for any losses or damage to any exhibits on the way to, at, or during the Show.
- 14 Any objections must be made in writing and handed to a member of the Show Committee within 1 hour of the Show being open to the Public.
- 15 The Judge's decision is final. An award card may not be given if, in their opinion, an entry does not merit one.
- 16 All Cups and Trophies are Association property, being held by the winners for one year only and must be returned to a member of the Show Committee or to the Association's Trading Hut at least 4 weeks before the next Show.
- 17 The Committee reserves the right to remove any exhibit having disease, pest infestation or that does not comply with the schedule.

## Hints for Exhibitors

### General

We would like to encourage many more people to exhibit. It does not require great expertise or special knowledge. We have all had to start somewhere!

The single most important rule is to **READ THE SCHEDULE**. If there are any aspects you do not understand, then please ask a member of the committee for advice. If your exhibit does not conform to the Schedule then it will be marked by the judge '**NAS**' (**Not According To Schedule**). This is most disappointing when you have taken the effort to enter in the Show. Try to make your exhibit look as attractive as possible. If pots are being used, make sure they are clean. Evenness (uniformity), freshness, freedom from disease and minimal or no pest damage are more important than size. Before judging, the stewards are responsible for ensuring that all cards have been turned over so that the name of the exhibitor is not visible. After judging, the cards are placed face upwards.

Bear in mind that all exhibits go towards making a successful Show, not just the prize winners.

### Vegetables

These should be cleaned using plenty of water and a sponge. Be careful when lifting long rooted vegetables to avoid breaking the long 'tail'. Where appropriate, trim the tops and tie with raffia or similar material. Each entry must feature only one variety (cultivar) and, where possible, name the variety of the vegetable you are displaying.

- 1 Unless specified below, all vegetables (classes 2-32) should be laid on the table.
- 2 Potatoes should be exhibited on staging and sand provided.
- 3 Peppers and courgettes should be exhibited on white paper plates provided.
- 4 Tomatoes should be placed on staging provided and must be displayed with calyces (the green flower bud case).
- 5 Onions and shallots should be shown on staging and sand provided. They should have tops neatly tied with natural raffia and roots trimmed.
- 6 Leeks should have tops & roots untrimmed.
- 7 Beans and peas should have some stalk attached and, together with cucumbers, be displayed on staging provided.

### Fruit

Try to avoid removing the natural bloom. Each entry must feature only one variety (cultivar) of the fruit you are displaying.

- 1 With the exception of peaches & nectarines, all fruit should be shown with stalks
- 2 All fruit should be exhibited on white paper plates provided.

### General Flowers & Pot Plants

Make sure that they are firmly in the bikini vase and drawing up water. Packing such as kitchen roll, newspaper or clear decorative pebbles, but not oasis' or florist's foam, can be used to wedge the stems in the vase.

If 5 blooms are asked for, arrange 3 above and 2 below or vice versa. If 3 blooms are asked for, arrange them as 2 above and 1 below.

The size of the pot is the internal measurement. If the schedule states 'not exceeding' then it is quite in order to use a smaller size.

## Section 1A Kings Seeds Class (Vegetables)

### Class 1 Top Tray

A collection of 3 types of vegetables, taken from the following list of 15 – with the quantity of each vegetable required for the collection given in brackets: carrots (3), cauliflowers (2), onions (3), parsnips (3), peas (6 pods), potatoes (3), runner beans (6 pods), tomatoes (6), french beans (6 pods), sweetcorns (2), peppers (3), cucumbers (2), courgettes (3), red beets (3), aubergines (2).

Each type of vegetable will be judged out of a total of 20 points - 7 points for size, shape and colour, 7 for condition and 6 for uniformity. Overall mark will be out of a total of 60. The judge will clearly mark the points awarded.

All vegetables are to be displayed for effect within an area measuring 45 by 60cm without bending any part of them. A tray or board can be used to display them, or an area can simply be marked out. A black cloth is permitted, and the tray may be painted. Items should be prepared as per rules on page 8, but not include any accessories (eg no plates or sand), other than the board mentioned above.

The winner will receive a Certificate and £10 Kings Seed voucher, the runner up a £5 voucher and 3rd place a £3 voucher. The voucher lists any conditions for use.

**Points gained in Class 1 do not count towards any other Awards.**

## Section 1B Vegetables and Fruits

- Class 2 Beetroot Globe, 60-75mm in diameter (3) - Leaves trimmed to 75mm
- Class 3 Carrots, Long pointed (3) - Leaves trimmed to 75mm
- Class 4 Carrots, Stump rooted (3) - Leaves trimmed to 75mm
- Class 5 Shallots, Pickling, up to 30mm in diameter (5)
- Class 6 Shallots, Large Exhibition, any type, above 30mm in diameter (5)
- Class 7 Onions, Exhibition above 250 grams (3)
- Class 8 Onions, up to 250 grams (3)
- Class 9 Runner Beans, (5)
- Class 10 French Beans, (5)
- Class 11 Sweetcorn, any colour (2)
- Class 12 Peas, excluding Mange Tout and Sugar Snap, pods (5)
- Class 13 Tomatoes, Small Fruited variety, up to 35mm in diameter (5)
- Class 14 Tomatoes, Medium - Round or Plum variety, ca 60mm in diameter (5)
- Class 15 Tomatoes, Large - Beefsteak or Other variety, greater than 75mm in diameter (3)
- Class 16 Courgettes, Long, up to 175mm in length and 25-30mm in diameter, or Round, up to 75mm in diameter (3)
- Class 17 Marrows, Long, up to 325mm in length, or Round, ca 500mm in circumference (2)

- Class 18 White Potatoes, each tuber 200-250 grams (3)
- Class 19 Coloured Potatoes, each tuber 200-250 grams (3)
- Class 20 Salad Potatoes (3)
- Class 21 Lettuces with roots left on, placed in water (2)
- Class 22 Cucumbers - straight or round, any size (2)
- Class 23 Cabbage, Green, Red or Savoy, with roots left on (1)
- Class 24 Swiss Chard stems/leaves (5)
- Class 25 Peppers, any type with tops left on (3)
- Class 26 Intermediate Leeks, washed, roots and tops untrimmed, white blanch between 150mm and 350mm (2)
- Class 27 Any other vegetables not already listed in schedule (2)
- Class 28 Collection of three types of herbs, displayed in a Bikini Vase provided
- Class 29 One plate of Raspberries (10)
- Class 30 One plate of Blackberries (10)
- Class 31 One plate of any other soft fruit (sprigs/bunches 4, all others 6)
- Class 32 One plate of any top fruit (3)

For Classes 2 to 32, one variety should be exhibited, unless specified otherwise. For Classes 29 to 32, all fruits should be shown on white paper plates provided and, except peaches/nectarines, should be shown with stalks on.

## Section 2A Kings Seeds Class (Flowers)

### Class 33 Top Vase

A vase of mixed flowering stems containing a total of between 5 and 10, taken from a minimum of 2 different kinds of plants. Please note that it is 2 different KINDS of plants, 2 varieties of the same plants are NOT 2 kinds.

The display is judged out of a total of 35 points - 25 points for colour, form, condition, quality and freshness of flowers and 10 points for overall presentation and effects of flowers in the vase. The judge will clearly mark the points awarded.

The vase will be viewed from all directions. It must be in proportion to the display, of a weight and size to be held in one hand and taller than it is wide at its widest point. No marks are awarded for the vase itself.

Use only fresh, home grown flowers. No dried or silk flowers allowed. Stems used must be showing flowers only, no seed heads or berries will be allowed. Foliage growing naturally and attached to the flowering stem is allowed. No accessories such as bows or additional foliage will be allowed. Packing material used must follow the restrictions on page 7.

The winner will receive a Certificate and £10 Kings Seed voucher, the runner up a £5 voucher and 3rd place a £3 voucher. The voucher lists any conditions for use.

**Points gained in Class 33 do not count towards any other Awards.**

## Section 2B General Flowers and Pot Plants

- Class 34 One Vase of ANY TYPE Dahlias, one variety (3 blooms)
- Class 35 One Vase of Dahlias, Cactus or Semi Cactus 200-250mm bloom diameter (3 blooms)
- Class 36 One Vase of Dahlias, Decorative 150-200mm bloom diameter (3 blooms)
- Class 37 One Vase of Dahlias, Pompom up to 150mm bloom diameter (3 blooms)
- Class 38 One Vase of Calendula (5 stems)
- Class 39 One Vase of Cosmos (3 blooms)
- Class 40 One Vase of Chrysanthemum Sprays (3 sprays)
- Class 41 One Vase of Mixed Annuals, minimum of 2 varieties (6 stems)
- Class 42 One Vase of a Single Rose
- Class 43 One Vase of Sweet Peas, one colour (5 stems)
- Class 44 One Vase of Sweet Peas, two or more colours (5 stems)
- Class 45 One Vase of Gladioli, one variety (3 spikes)
- Class 46 One Vase of Gladiolus, any variety (1 spike)
- Class 47 One Vase of Mixed Foliage, excluding grasses (5 stems - each a different type of foliage)
- Class 48 One Vase of Mixed Grasses (5 stems - each a different type of grass)
- Class 49 One Foliage Plant, growing in a pot not exceeding 300mm diameter
- Class 50 One Orchid Flowering, growing in a pot not exceeding 150mm diameter
- Class 51 One Double Tuberous Begonia in a pot not exceeding 250mm diameter
- Class 52 One Cactus (including Succulents) in a container not exceeding 150mm width and depth
- Class 53 One Bonsai Single specimen evergreen or deciduous

### **Dahlia Classes – IMPORTANT TO READ**

**Sample photos and descriptions for the different types of Dahlias are provided on page 20 (the back page).**

If required, packing such as kitchen roll, newspaper or clear decorative pebbles, but not oasis or florist's foam, can be used to wedge stems in the bikini vase.

Classes 2-32 & 34-48, Vegetables & Fruit, General Flowers & Pot Plants, will be judged in accordance with the **2016 Edition of the RHS Show Handbook**.

## Section 3 Novice Classes

Only open to new exhibitors who haven't entered a similar class in Classes 2-32. An exhibitor will cease to qualify as a Novice after winning 3x 1st places in the Novice classes.

- Class 54 Potatoes, each tuber 200-250 grams (3)
- Class 55 Carrots (3) - Leaves trimmed to 75mm
- Class 56 Courgettes (2)
- Class 57 Tomatoes (5)
- Class 58 One plate of Raspberries (10)
- Class 59 One plate of Blackberries (10)
- Class 60 Calendula (5 stems)
- Class 61 One Vase of any type of Dahlias, one variety (3 blooms)

**Points gained in Section 3 do not count towards any other Awards.**

## Section 4 Fun Classes

- Class 62 Longest Rhubarb stick, leaf blade trimmed to approximately 75mm
- Class 63 Heaviest Tomato
- Class 64 Longest Carrot
- Class 65 Heaviest Marrow
- Class 66 Heaviest Onion (not trimmed)
- Class 67 Longest Runner Bean
- Class 68 Heaviest Cabbage
- Class 69 Straightest Cucumber
- Class 70 Odd shaped Vegetable
- Class 71 Antirrhinum (3 stems)

**Class 70 is to be judged by members of the public visiting the Show, using a ballot box system.**

**Points gained in Section 4 do not count towards any other Awards.**

## Section 5 Cookery & Preserves

**ALL CLASSES CHANGED SINCE 2025**

- Class 72 Banana and Date Loaf
- Class 73 Caraway Seed Cake
- Class 74 Somerset Apple and Apricot Cake (Use recipe on page 13)
- Class 75 Moist Gingerbread Traybake x3 squares
- Class 76 Treacle Tart 20cm diameter, removed from tin
- Class 77 Florentines x3, main flavourings listed
- Class 78 Butterscotch Ginger Buns x3 (Use recipe on page 14)

- Class 79 Savoury Flapjacks x3
- Class 80 Homity Pie 20cm diameter, removed from tin
- Class 81 Chicken and Chorizo Empanadas x2 (Use recipe on page 14)
- Class 82 Round of Soda Bread, made with 500g flour
- Class 83 Jar of Raspberry Jam, approx 450g size
- Class 84 Jar of Lemon Marmalade, approx 450g size
- Class 85 Jar of Sweet Pickle, approx 340g size
- Class 86 Jar of Beetroot Chutney, approx 340g size
- Class 87 Jar of Flavoured Mayonnaise, approx 100-150g size
- Class 88 Jar of Redcurrant Jelly, approx 100-150g size

All Cookery items must be covered in cling film. Classes 73 and 74 will need to be capable of being transferred to a plate and domed lid, which will be provided. Where recipes are given, on pages 13 and 14 for Classes 74, 78 & 81, that recipe should be used.

For ALL other Cookery classes, ALL ingredients should be listed (where known) including pastry and fillings/flavourings. This is to ensure that if a particular exhibit is, say, gluten free, vegetarian or vegan then all exhibits can be judged equally.

All Preserves to be less than 12 months old, presented in jars with white lids only, clearly labelled & dated.

## Section 6 Photography

ALL CLASSES CHANGED SINCE 2025

- Class 89 "Roadworks"
- Class 90 "In the Saddle"
- Class 91 "Deckchairs"
- Class 92 "Door Furniture"
- Class 93 "Springtime" – a montage, presented as an A4 size
- Class 94 "Footprints" – black and white only (not sepia, no colour popping)

All photographs to be mounted on a backing board but not framed. No larger than A4 including board.

## Section 7 Homemade Wines, Beers, Flavoured Spirits and Cordials

- Class 95 One Bottle of Fruit Gin - any size
- Class 96 One Bottle of Apricot Wine - 70cl
- Class 97 One Bottle of Vegetable Wine - 70cl
- Class 98 One Bottle of Fruit Cordial - any size
- Class 99 One bottle of Beer – any size
- Class 100 One bottle of Cider – any size

NEW

NEW

NEW

Wine bottle colourless, clear with flanged stopper. All labels to be plain white.

## SHOW JUDGES

Alison Clarke  
 Kelvin Mason  
 Kelvin Mason  
 Mel Booth  
 Peter Read  
 Sam Jones

## CLASSES

Vegetables & Fruit  
 General Flowers & Pot Plants  
 Fun Classes  
 Cookery  
 Photography  
 Homemade Wines and Cordials

**(Museum Wines: Paxton Business Centre, Churchfields)**

## NATIONAL SOCIETIES TO WHICH THE ASSOCIATION IS AFFILIATED

**THE ROYAL HORTICULTURAL SOCIETY (RHS)** benefits include the granting of the Banksian Medal, awarded annually at our Show for the most points in the Horticultural Section, and one group visit annually to one of the RHS Gardens or Shows.

**THE NATIONAL VEGETABLE SOCIETY (NVS)** benefits include Association members attending Hampshire District Assn meetings, including talks (free of charge), purchasing NVS DVDs, also growing leaflets and guides (on request via the Association).

## Recipes

### Somerset Apple and Apricot Cake (Class 74)

#### Ingredients:

250g self raising flour, 1 tsp baking powder, 250g caster sugar, 2 large eggs, ½ tsp almond extract, 150g melted butter, 250g cooking apples peeled, cored, thickly sliced, 100g ready to eat dried apricots chopped into pieces, 25g flaked almonds

#### Method:

Lightly grease a 20cm round cake tin and line the base with a circle of non-stick baking parchment. Heat the oven to 160C fan/ gas 4.

Put the flour, baking powder, sugar, eggs, almond extract and melted butter into a large bowl. Mix well to combine and then beat well for 1 minute. Add the apples and apricots to the bowl and gently mix in. Spoon the mixture into the tin, gently level the surface and sprinkle with the flaked almonds.

Bake for 1 to 1 1/2 hrs, until the cake is golden, firm to the touch and beginning to shrink away from the sides of the tin. Allow to cool in the tin for a few mins and then turn out onto a cooling rack.

### **Butterscotch Ginger Buns (Class 78)**

#### **Ingredients:**

Dough: 200g strong plain flour, ½ tsp salt, 25g butter, 2 tsp easy bake yeast, 1 medium egg, lightly beaten, 125ml warm milk

Topping: 50g butter, 100g dark brown sugar, 1 tbsp golden syrup, 50g crystallised ginger finely chopped

#### **Method:**

Sieve flour & salt. Rub in butter. Add yeast; then add milk and the egg. Mix to soft dough; knead dough for approx 10 mins, then put in bowl, cover and leave to rise until doubled in size. Put butter, sugar & syrup in pan & heat gently until butter has melted & sugar dissolved. Remove from heat & stir in ginger. Grease an 18cm square cake tin. Pour in half the ginger mix, spread evenly. Turn dough onto floured surface & knead for 1 min before rolling out to a rectangle, 35x23cm, spreading the rest of the ginger mix on top. Roll up from a long side before cutting into 9 rolls. Place rolls on top of ginger mix in tin. Cover with damp cloth & leave to rise until doubled in size. Heat oven to 200C fan/ gas 6 & bake buns for 30 mins until golden. Remove from oven; allow to cool for 10 mins before turning out onto a cooling rack.

### **Chicken and Chorizo Empanadas (Class 81)**

*(Paul Hollywood Pies & Puds)*

#### **Ingredients:**

Empanada Dough: 150g unsalted butter, 300g plain flour, large pinch of salt, 1 lightly beaten medium egg, 3-5 tbsp water, beaten egg to finish.

Filling: 4 chicken thighs on the bone with skin on, 1 tbsp olive oil, 1 medium onion finely chopped, 1 garlic clove crushed, 100g chorizo finely diced. ½ tsp cumin seeds, 50g raisins, salt & pepper

#### **Method:**

Heat the oven to 180C fan/ gas 4. Put chicken thighs in small roasting dish, season well and roast for around 45 mins. Set aside to cool a little.

Make the pastry - Melt the butter & leave to cool slightly. Put flour in a large bowl and mix in the salt, then pour in the butter & add the egg. Start mixing, adding 3-5 tbsp of water as you go, until a soft dough. Turn it out onto work surface & knead gently for 2-3 mins until smooth. Return dough to bowl, cover & leave to rest.

Heat the oil in a frying pan over a medium-low heat. Add onions & cook for 10-12 mins until soft. Then add the garlic, chorizo, cumin seeds and raisins. Cook for 5-8 mins, stirring often, until chorizo is cooked. Remove from heat. Remove chicken skin and pull all the meat from the thigh bones before chopping roughly. Add to chorizo mix. Taste & season mix before leaving to cool completely.

Heat the oven to 200C fan/ gas 6. Line a large baking sheet with baking parchment. Lightly flour work surface and roll out dough to 3-4mm thick. Use a 12cm cutter to cut out 10 discs. Divide the filling between the discs, dampen the edges of the dough with water, then fold over 1 half of each disc to make a semi circular parcel. Press the edges firmly then crimp with a fork. Put the empanadas on the baking sheet & brush with beaten egg. Bake for 15-20 mins until golden.

## **CUPS AND TROPHIES 2026**

*(2025 holders shown in brackets)*

### **The Mayor's Challenge Cup**

Most Points in Section 1B Vegetables & Fruits (Adrian King)

### **Bert Shergold Cup**

Most Points in Section 2B General Flowers & Pot Plants (Anne Morris)

### **Novice Cup**

Most Points in Section 3 Novice Classes (Laana Chandler)

### **Small Challenge Cup**

Most Points in Section 4 Fun Classes (Adrian King)

### **Bowen - Davies Cup**

Most Points in Section 5 Cookery & Preserves (Tina West)

### **Galpin Challenge Cup**

Most Points in Section 6 Photography (Lindsey Bellringer)

### **AGAS Wine Trophy**

Most Points in Section 7 Homemade Wines & Cordials (Melanie Booth)

### **Derek Jay Dahlia Cup**

Most Points in Class 34 3 Blooms One Variety Dahlia (Mary Lanyon)

### **Jenny Humphries Memorial Cup**

Most Points in Class 42 5 Stems Mixd Sweet Pea (Alex Raws)

### **Darren Blick Cup**

First in Class 3, Long Carrot (Eddie Watts)

### **RHS Banksian Medal**

Most Points in Horticultural Sections 1B & 2B (Adrian King)

### **John Burden Cup**

Most Points Overall in the Show (Tina West)

### **Mole Country Stores Cup**

Best Exhibit in Horticultural Sections 1B & 2B (Adrian King)

### **Top Tray Competition**

Class 1 (Sandra Ellis)

### **Top Vase Competition**

Class 33 (Tina West)

Any exhibitor who has won the Banksian medal at the Association's Show in the last 2 years is ineligible to win the medal.



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- A Trading Hut where you can purchase a wide range of gardening items, all at competitive prices. It is located just inside the Fisherton Farm Allotments entrance, beyond the end of Coldharbour Lane in Salisbury (see map on page 17). Ample adjacent free parking. Open Saturday and Sunday, 9:30am to 12:30pm, from late January to the end of November and Wednesdays 6 to 8pm from April to September.
- Various discounts offered on production of a current AGAS membership card, across a wide range of 15 local businesses (see page 18 for details).
- An Annual Summer Show held in August, details in this schedule. Entries accepted from both members and non-members living locally. A fun day, whether you're exhibiting or just coming to see the exhibits or sample the atmosphere you are guaranteed a very warm welcome.
- 2-3 subsidised outings per year, for members and non-members – such as visits to RHS Gardens, Flower Shows, Stately Homes and Gardens and other events.
- If you are an SCC Allotment holder you can take part in the annual 'best Allotment and Scarecrow' competition, held in June and organised by the Association.
- Benefit from the Assn's membership of the RHS and NVS (page 13).
- A Quarterly newsletter containing information about all of the Association's activities, as well as gardening snippets.

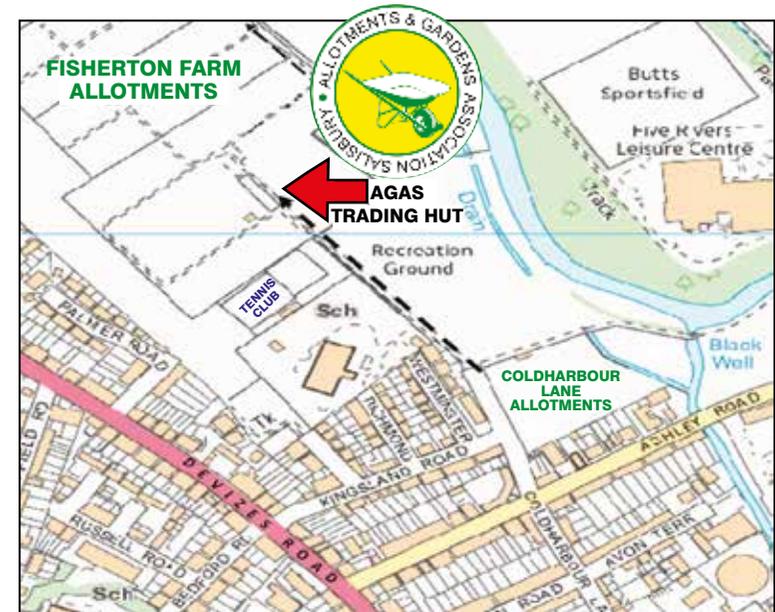
**The 2026 Annual Subscription is still only £5**

Further details from the Trading Hut or the Membership Secretary, Jenny Coleman, 11 Feversham Road, Salisbury SP1 3PP (01722 392499)

[www.salisburyallotments.co.uk](http://www.salisburyallotments.co.uk)



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**The Association Shop stock a wide range of gardening items.**

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**We would like to thank the following businesses in the Salisbury area who give our members various discounts on production of their membership card (subject to periodic change)**

B&M Windows & Doors (*Hort. glass*)  
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 Salisbury Garden Machinery  
 Suck It Up  
 Travis Perkins (*Building Sundries*)

B&R textiles (*Maltings*)  
 Brewers (*Salisbury*)  
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## Dahlia Class Descriptions

Source: *The National Dahlia Society website.*



**Cactus dahlias** have fully double blooms, the ray florets are usually pointed, the majority narrow and revolute for 65% or more of their length (longitudinal axis) and either straight or incurving. Semi-Cactus dahlias are the same but revolute for more than 25% and less than 65% of their length.



**Decorative dahlias** have fully double blooms showing no disc. The ray florets are generally broad and flat and may be involute for no more than 75% of their length (longitudinal axis) or slightly twisted, and usually bluntly pointed.



**Pompon dahlias** have fully double spherical blooms of miniature size, with florets largely involute along their length (longitudinal axis).

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