



19TH ANNUAL

Summer Show

Saturday 16th August 2025

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 2025. This schedule is produced in January each year to enable you all to plan and get ready for 'the Show'. This 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. We have classes for everyone from novices to keen amateurs and it is never a better way of meeting likeminded people and forging new connections.

We have our café selling homemade cakes, hot and cold drinks and outside the hall our book stall, tombola and excellent plant stall selling plants and produce which members have contributed or grown.

Thank you to everyone for supporting our show including the general public, our advertisers and sponsors for promoting the Show, the Mayor for attending and the United Reformed Church who are once again hosting the event.

Above all my thanks go to the Show Committee 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.

I look forward to seeing you all at the 'Show' on Saturday 16th August from 1.45pm at the United Reformed Church, Salisbury.

Harry Theobald

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19th Summer Horticultural Show
Saturday 16th August 2025
at United Reformed Church
30 Fisherton Street, Salisbury, SP2 7RG

Fisherton Street is on a local bus route.
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 2024/25

Harry Theobald	Jenny Coleman
Paul Onstenk	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 10th AUGUST 2025**, 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 & FEES PAID up to 8pm on WEDNESDAY 13th AUGUST 2025, 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 16th AUGUST 2025**.
- 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 (No. TBC) 
- 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

As this is the first time we have split the types of Dahlias, sample photos and descriptions are provided on page 20 (on 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 2024

- Class 72 Coffee & Walnut Cake
- Class 73 Pistachio, Lemon & Coriander Cake, (Use recipe on page 13)
- Class 74 Carrot Cake, x4 square pieces
- Class 75 Battenberg x1
- Class 76 Bread Pudding x4 pieces
- Class 77 Jam Tarts x4, main flavourings listed
- Class 78 Norfolk Shortcake x3 (Use recipe on page 14)
- Class 79 Oatcakes x4, main flavourings listed

New classes are indicated by an icon. **NEW**

- Class 80 Cheesy, Corny Cheese Scones x4 (Use recipe on page 14)
- Class 81 Sweet Potato & Feta Cheese Pasty x2, 15cm max length
- Class 82 Handmade Loaf of Bread, to include Vegetables, approx 500g size, Vegetables/Flavourings to be listed
- Class 83 Jar of Strawberry Jam, approx 450g size
- Class 84 Jar of Grapefruit Marmalade, approx 450g size
- Class 85 Jar of Lemon Curd, approx 340g size
- Class 86 Jar of Green Bean Relish, approx 340g size
- Class 87 Jar of any Chutney, approx 340g size
- Class 88 Jar of Mint Jelly, approx 100-150g size

All Cookery items must be covered in cling film. Classes 72 and 73 will need to be capable of being transferred to a plate and domed lid, which will be provided.

Where recipes are provided on page 13 or 14 for Classes 73, 78 & 80, that recipe should be used.

For ALL other Cookery classes, ALL ingredients should be listed (where known) including pastry or 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 2024**

- Class 89 "Flowerscape"
- Class 90 "Shed or Sheds"
- Class 91 "Stormy Weather"
- Class 92 "Bugs & Creepy Crawlies"
- Class 93 "Sun & Moon" – 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 Sloe Gin - any size
- Class 96 One Bottle of Fruit Cordial - 70cl
- Class 97 One Bottle of Fruit or Vegetable Wine - 70cl
- Class 98 One Bottle of Fruit Spirit - any size
- Class 99 One bottle of Beer – any size
- Class 100 One bottle of Cider – any size

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

SHOW JUDGES

Alison Clarke
Ros Holton
Ros Holton
Mel Booth
Peter Read
Lizzie Coombes
(*The Artisan Wine & Spirit Co.: Winchester St*)

CLASSES

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

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

Pistachio, Lemon & Coriander Seed Cake (Class 73)

(from 'A Whisper of Cardamom' Eleanor Ford)

Ingredients:

200g shelled pistachios, 100g plain flour, 175g unsalted butter at room temp., 175g caster sugar, 3 eggs at room temp., 1 tsp baking powder, ¾ tsp fine sea salt, finely grated zest of 2 lemons, 2 tbsps coriander seeds - grated. For Icing: 150g icing sugar, 2tbsp lemon juice

Method:

Heat the oven to 160C/140C fan/Gas 4. Grease and line a 20cm cake tin. In food processor grind the pistachios with the flour to a slightly sandy powder. Tip out & set to one side. Put butter & sugar in the processor & whiz to paste. Add all remaining ingredients, including the pistachio flour & whiz again. Scrape the batter into the tin & tap to level. Bake for up to an hour, until the top is golden & springy, and a skewer in the middle comes out clean. Leave in the tin for 10 mins before turning out onto a rack & allow it to cool. To ice, mix the lemon juice & icing sugar until glossy before pouring into the middle of the cake & allowing it to run to the edge. It will keep well in a tin for a few days.

NEW

NEW

Norfolk Shortcake (Class 78)

(from National Trust Magazine)

Ingredients:

110g cold butter cubed, 225g S/R flour, plus extra for dusting, 3-4 tbsp cold water, 75g sultanas, 30g caster sugar, 1 egg beaten

Method:

Heat the oven to 200C/180C fan/ gas 6. Mix butter into the flour by hand until like fine breadcrumbs. Add cold water a little at a time and blend, using a cutlery knife, until the mixture is like dough. Form the dough into a ball, wrap & chill in fridge for around 20 mins. Roll out dough on lightly dusted surface until 30x15cm in size & 6mm thick. Scatter sultanas lengthways along the bottom half of the dough, covering edges & corners, sprinkle caster sugar on top, leaving some for dusting. Brush plain half of the dough with some beaten egg & fold over sultana covered side. Press gently on top with rolling pin. Trim the edges and cut into 5 slices. Brush each with beaten egg & sprinkle remaining sugar on top. Transfer to lined baking tray & bake for 15-20 mins until golden brown.

Cheesy, Corny Sunshine Scones (Class 80)

(from 'Chef's Wanted' Allegra McEvedy)

Ingredients:

50g fine cornmeal plus extra for dusting, 175ml semi skimmed milk plus extra for brushing, 1tbsp lemon juice, 300g S/R flour plus extra for sprinkling. 1tsp bicarb, thyme sprigs, leaves roughly chopped, few pinches paprika, pinch of salt, 50g cold unsalted butter, cubed. 150g frozen sweetcorn, 125g mature cheddar, grated, 30g parmesan, finely grated

Method:

Heat the oven to 200C/180C fan/ gas 6. Pour milk into a mug and stir in lemon juice. Leave for 5 mins. It may be a lumpy and sour mix. In a large bowl mix the flour, cornmeal, bicarb, thyme, paprika & salt together, then add butter and rub butter in until like fine breadcrumbs. Stir in the sweetcorn and most of the cheese. Make a well in the centre of the mix & pour in the lemony milk. Stir with a wooden spoon to make a slightly sticky dough, mixing as little as possible. Turn out dough onto lightly dusted surface & knead a couple of times to bring together. Gently pat the dough until 20x10cm in size & 2.5mm thick. Dip cutter into flour & press out 10 scones. Put on lined baking tray. Scrunch remaining dough and repeat, pressing out a further 5 scones. Brush scones with a little milk then scatter remaining cheese & a pinch of paprika. Bake for 12-15 mins or until scones are risen & golden, & sound hollow when tapped on bottom. Place on rack to cool.

CUPS AND TROPHIES 2025

(2024 holders shown in brackets)

The Mayor's Challenge Cup

Most Points in Section 1B Vegetables & Fruits (Sandra Ellis)

Bert Shergold Cup

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

Novice Cup

Most Points in Section 3 Novice Classes (Not awarded)

Small Challenge Cup

Most Points in Section 4 Fun Classes (Sandra Ellis)

Bowen - Davies Cup

Most Points in Section 5 Cookery & Preserves (Mary Onstenk)

Galpin Challenge Cup

Most Points in Section 6 Photography (Luke Fletcher)

AGAS Wine Trophy

Most Points in Section 7 Homemade Wines & Cordials (Debbie Neale)

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 (Louise Robinson Woledge)

Darren Blick Cup

First in Class 3, Long Carrot (Sandra Ellis)

RHS Banksian Medal

Most Points in Horticultural Sections 1B & 2B (Sandra Ellis)

John Burden Cup

Most Points Overall in the Show (Sandra Ellis)

Mole Country Stores Cup

Best Exhibit in Horticultural Sections 1B & 2B (Sandra Ellis)

Top Tray Competition

Class 1 (Sandra Ellis)

Top Vase Competition

Class 33 (Russell Potter)

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



ALLOTMENTS & GARDENS ASSOCIATION SALISBURY

The perfect organisation for Allotment Holders and Gardeners alike, from novice to very experienced, offering benefits including...

- 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 12:30 pm, from late January to the end of October and Wednesdays 6 to 8pm 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.
- Benefits 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.

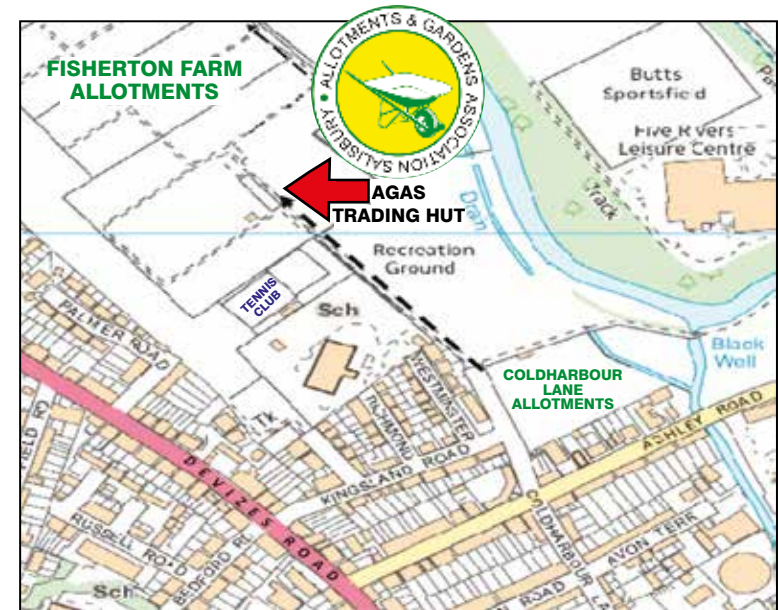
The 2025 Annual Subscription is held at just £5

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

www.salisburyallotments.co.uk



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Vegetable & Flower Seeds
Pest Control



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)

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The Association Supports



Salisbury Hospice Charity

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 Salisbury SP2 8BJ

The Association Supports



HEAD OFFICE:
 5 Sidmouth Street
 Devizes
 Wiltshire
 SN10 1LD


SALISBURY OFFICE:
 Scots House
 15 Scots Lane
 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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