



**ALLOTMENTS & GARDENS
ASSOCIATION SALISBURY**

**18th Summer
Horticultural Show**

**Saturday
17th August 2024**

**Open to the Public
1.45pm – 4pm**

United Reformed Church
30 Fisherton Street, Salisbury SP2 7RG



REFLECTIONS FROM THE CHAIR

Dear Members, Exhibitors and Friends,

Welcome to this our 18th Annual Summer Horticultural Show Schedule.

I am writing this piece in early January having made a promise to myself to have a great growing season in 2024. Like many others I found many of my usual crops did not do as well in 2023 mainly because of the erratic weather conditions early in the year. The challenge persists as the wet winter has brought flooding to many areas of the country and many allotments and gardens in Salisbury are underwater. I hope that by the time you are reading this we have had a dry spring and a kind summer enabling us to restore our soil and grow bountiful crops again.

The temporary Association Trading Hut was open all year and was well supported by our members, volunteers, the committee and friends, who also worked hard to raise funds to buy three shipping containers. The now permanent Association Trading Hut opened at the Fisherton A Allotments site in October 2023. I would like to thank all those who worked so hard to make this happen and look forward to your continued support.

Due to popular demand the Association has revived the Best Allotment and Scarecrow competitions this year and we hope you will find the display of the entries and winners at the Show inspiring.

This year we want to celebrate what we have all achieved by having a truly bumper number of exhibits in the Show. We want to encourage lots of new exhibitors to challenge the more experienced. Remember it is fun and don't underestimate the quality of what you have grown.

If cookery, flower arranging, photography and art and handicrafts are of more interest to you please see the schedule, there is plenty of choice to demonstrate your creativity.

So come along, we look forward to meeting you, celebrating the growing year with you and hope you will find the day interesting and enjoyable.

I would like thank all our exhibitors, sponsors, advertisers, judges, visitors, The Mayor and Salisbury City Council for continuing to support the Show.

Also, a big thank you to all the Show Committee and other Committee members and Volunteers for their help on the day, without which the Show would not be possible.

Best Wishes
Lindsey Bellringer - Chair

ALICE'S

In Wonderland Ltd.

DANCEWEAR & GIFTS

94 Fisherton Street
Salisbury SP2 7QY
01722 335128

alicesinwonderland@talktalk.net

With over 35 years experience,
Alice's In Wonderland provide a personal
and friendly service to dancers, young and old,
across the United Kingdom and beyond.



B&R Textiles Ltd



SOFT FURNISHINGS

hand made curtain specialists
all makes of fabrics supplied

28 The Maltings,
Salisbury SP1 1BD
Tel: 01722 330554

Email: Salisbury@bandrtextiles.co.uk

H.R. TRIBBECK & SON
FAMILY JEWELLERS SINCE 1905

HERBELIN



Equinoxe

Elegant and alluring
Available in mini and midi case sizes

12 Bridge Street, Salisbury, SP1 2LX
01722 324395
www.tribbecks.com





**18th Summer Horticultural Show
Saturday 17th August 2024
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 7 & 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:

Paul Onstenk, 23 Lime Kiln Way, Salisbury, Wiltshire, SP2 8RN.
Tel: 01722 415880

SHOW COMMITTEE 2024

Jenny Coleman
Paul Onstenk

Jo Tapper
Harry Theobald

HENRY STANLEY COMPOST & LOGS

henrystanleycompost@gmail.com

- Composted farmyard manure
- Mushroom compost
- Delivered in bags or loads.
- Screened Topsoil
- Supplied throughout the year.
- We also sell logs



Henry (compost) - 07722 284198
Gilbert (logs) - 07843 712719



Not a shop for seeing trains but...
A MODEL SHOP FOR RAILWAYS
Come and see why that makes a difference

SALISBURY MODEL CENTRE

01722 334757

<p>Products in store:</p> <ul style="list-style-type: none"> Railways: N Gauge OO/HO 009 Plastic Kits: Aircraft Armour Ships Cars War-Games: Sci-fi Space Wooden Kits: 3D puzzles Ships Scalextric 	<p>Popular Brands in Store:</p> <ul style="list-style-type: none"> BACHMAN GRAHAM FARISH PECO HORNBY ACCURASCALE WOODLAND SCENICS METCALFE OXFORD DIECAST AIRFIX DRAGON ICM MINIART REVELL RUBICON VALLEJO AND MORE
---	---

37 Fisherton Street SP2 7SU
01722 334757
www.salisburymodels.co.uk

Salisbury_Model_Centre Salisbury Model Centre
 Closed Mondays 10-5, Tues: Thurs Fri, Wed 10 - 3.30,
 Sat 9-3, Sun 10-3

DISCOVER FISHERTON MILL

AWARD-WINNING CAFE | GALLERY | STUDIOS



JUST 5 MINS
WALK FROM THE
CITY CENTRE

WONDERFUL FOOD ~ INSPIRED SHOPPING ~ EXHIBITIONS
ARTISTS AT WORK ~ CREATIVE WORKSHOPS

108 Fisherton St, Salisbury, SP2 7QY

Monday-Friday 10-5 Saturday 9.30-5.30

WWW.FISHERTONMILL.CO.UK

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 (Except Section 6, Flower Art, where flowers may be purchased).
- 4 **ALL ENTRY FORMS & FEES must be received by 12.30pm on SUNDAY 11th AUGUST 2024**, whether delivered by post or by hand to Paul Onstenk, 23 Lime Kiln Way, Salisbury, SP2 8RN, or by hand to the Trading Hut at Fisherton A Allotments site.
ANY ADDITIONS OR CHANGES TO YOUR ENTRY FORM CAN BE RECEIVED & FEES PAID up to 8pm on WEDNESDAY 14th AUGUST 2024, delivered to 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 17th AUGUST 2024**.
- 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, with the exception of Floral Art, exhibitors are requested to name, when known, the varieties used in their exhibits.
- 11 All cut flowers, foliage and herbs (except Floral Art) must be displayed in a Bikini Vase, supplied by the Association on the day.
- 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. The
- 13 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 or pest infestation or that does not comply with the schedule.

Hints for Exhibitors & Further Rules

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 2-28) 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 both tops neatly tied with natural raffia.
- 6 Leeks should have tops & roots untrimmed and lay on the table.
- 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, supplied by the Association.

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.

This Section is sponsored by



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), cauliflower (2), onions (3), parsnips (3), peas (6 pods), potatoes (3), runner beans (6 pods), tomatoes (6), french beans (6 pods), sweetcorn (2), pepper (3), cucumber (2), courgettes (3), red beet (3), aubergines (2).

Each type of vegetable will be judged out of a total of 20 points, split into 7 points for size, shape and colour; 7 points for condition and 6 points for uniformity.

Overall mark will be out of a total of 60.

All vegetables are to be displayed for effect. The vegetables must be displayed within an area measuring 45 by 60cm without bending any part of them. No part of any exhibit may exceed the size of the tray. A tray or board can be used to display the vegetables, or an area can simply be marked on the staging. Where a tray has a lip or edge, it is the internal measurements that must not exceed 45 by 60cm. A black cloth is permitted, and the tray may be painted. Parsley is allowed for garnishing, but **no** other foliage or accessories, such as plates, sand, rings etc, will be allowed. Onion tops may be tied or whipped using raffia or string.

Class 1 Notes for Exhibitors and Judges

Judges may handle exhibits or open pods etc to check for quality.

The tray, board or staging must not be cut or mutilated in any way at all.

The general rules for display of vegetables on pages 7 and 8, and individual classes on pages 10 and 11 should be followed, **unless** specified above. For example, any vegetables are **only** displayed on the overall staging.

Points awarded for each section will be clearly marked by the judges.

The winner of each class will receive a Certificate plus £10 worth of Kings Seed vouchers. The runner up will receive a £5 voucher, 3rd place a £3 voucher. Any voucher conditions will be included with the voucher.

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, not exceeding 30mm in diameter (5)

Class 6 Shallots, Large Exhibition, any type, greater than 30mm in diameter (5)

Class 7 Onions, Exhibition greater than 250 grams (3) - tops tied/roots trimmed

Class 8 Onions, not exceeding 250 grams (3) - tops tied/roots trimmed

- 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, not exceeding 35mm in diameter (5)
- Class 14 Tomatoes, Medium - Round or Plum variety, approximately 60mm in diameter (5)
- Class 15 Tomatoes, Large - Beefsteak or Other variety, greater than 75mm in diameter (3)
- Class 16 Courgettes, Long, not exceeding 175mm in length and 25-30mm in diameter, or Round, not exceeding 75mm in diameter (3)
- Class 17 Pair of Marrows, Long, not exceeding 325mm in length, or Round, approximately 500mm in circumference
- 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 Pair of Lettuce with roots left on, placed in water
- Class 22 Pair of Cucumbers - straight or round, any size
- 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 Two of any vegetable not already listed in schedule
- Class 28 Collection of three types of herbs, to be displayed in a Bikini Vase (Bikini Vase supplied on the day)
- 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 supplied by the Association 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, split into 25 points for colour, form, condition, quality and freshness of the flowers on display, and 10 points for overall presentation and effects of the flowers in the vase.

The vase will be viewed from all directions.

Stems used in the display must be showing flowers only, no seed heads or berries will be allowed. The vase can be any shape and size and made from any material, but must be in proportion to the display and be of a weight and size to be held in one hand. No marks are awarded for the vase itself.

No accessories such as bows and additional foliage will be allowed. Foliage which is growing naturally from the flowering stem, and still attached to that stem, is allowed. Packing material, such as kitchen roll, newspaper or clear decorative pebbles, can be used to keep the stems in place. **No** oasis or florists' foam to be used.

Class 33 Notes for Exhibitors and Judges

Flowering stems can be taken from ANY flowering plant.

The different kinds of plants need to be taken from different genera. For instance, pinks, carnations and sweet william - which are all dianthus - would not be classed as different kinds.

Use only fresh, home grown flowers. No dried or silk flowers allowed.

A vase, by definition, is any vessel that can be used to hold cut flowers and which is taller than it is wide at its widest point.

The general rules for display of flowers on pages 7 and 8, and individual classes on page 12 should be followed, **unless** specified above. Points awarded will be clearly marked by the judges.

The winner of each class will receive a Certificate plus £10 worth of Kings Seed vouchers. The runner up will receive a £5 voucher, 3rd place a £3 voucher. Any voucher conditions will be included with the voucher.

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

Section 2B General Flowers and Pot Plants

- Class 34 One Vase of Dahlias, one variety (3 blooms)
- Class 35 One Vase of one Bloom of Dahlia, any variety
- Class 36 One Vase of Rudbeckias, any variety (3 stems)
- Class 37 One Vase of Mixed Annuals, minimum of 2 varieties (6 stems)
- Class 38 One Vase of Mixed Perennials, minimum of 2 varieties (6 stems)
- Class 39 One Vase of a Sunflower, any variety (1 stem)
- Class 40 One Vase of a Single Rose, most fragrant
- Class 41 One Vase of Sweet Peas, one colour (5 stems)
- Class 42 One Vase of Sweet Peas, two or more colours (5 stems)
- Class 43 One Vase of Gladioli, one variety (3 spikes)
- Class 44 One Vase of Gladiolus, any variety (1 spike)
- Class 45 One Vase of Mixed Foliage, excluding grasses (5 stems - each a different type of foliage)
- Class 46 One Vase of Mixed Grasses (5 stems - each a different type of grass)
- Class 47 One Foliage Plant, growing in a pot not exceeding 300mm diameter
- Class 48 One Cactus (including Succulents) in a container not exceeding 150mm width and depth

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 49 Potatoes, each tuber 200-250 grams (3)
- Class 50 Carrots (3) - Leaves trimmed to 75mm
- Class 51 Courgettes (2)
- Class 52 Tomatoes (5)

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

Section 4 Fun Classes

- Class 53 Longest Rhubarb stick, leaf blade trimmed to approximately 75mm
- Class 54 Heaviest Tomato
- Class 55 Longest Carrot

- Class 56 Heaviest Marrow
- Class 57 Heaviest Onion (not trimmed)
- Class 58 Longest Runner Bean
- Class 59 Heaviest Cabbage
- Class 60 Straightest Cucumber
- Class 61 Odd shaped Vegetable

Class 61 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

- Class 62 Victoria Sandwich Sponge, (Use recipe on page 17)
- Class 63 Courgette & Lime Cake, (Use recipe on page 17)
- Class 64 Malt Loaf, 500g loaf tin
- Class 65 Bakewell Tart, 10cm diameter x2
- Class 66 Gingerbread people x4 decorated & all different
- Class 67 Macarons x4, main flavourings listed
- Class 68 Rocky Road x5
- Class 69 Meat Free Quiche, 20cm diameter
- Class 70 Falafels x4, main flavourings listed
- Class 71 Savoury Pasty x2, 15cm max length, main flavourings listed**
- Class 72 Decorated Focaccia on Flower/Garden Theme,
Max size 30cm length. Example can be seen on webpage below:
lavenderandlovage.com/sourdough-focaccia-garden
It's not necessary to follow this recipe exactly.
- Class 73 Jar of Jam, Any type of Currant, approx 450g size**
- Class 74 Jar of Citrus Marmalade, approx 450g size**
- Class 75 Jar of Fruit Jelly, any fruit, approx 340g size**
- Class 76 Jar of any Chutney, approx 340g size**
- Class 77 Jar of Chilli Sauce, approx 100-150g size**

All Cookery items must be covered in cling film. Classes 62 and 63 will need to be capable of being transferred to a plate and domed lid, which will be provided. Where a recipe is provided, Classes 62 & 63, 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, including a list of the main fruits/vegetables used and dated.

Section 6 Floral Art

- Class 78 A miniature flower arrangement on a seaside theme. An exhibit not exceeding 250mm width, depth or height
- Class 79 Mixed Foliage & Flowers on a Thessalonica theme (European Capital of Sport 2024). An exhibit not exceeding 500mm width, depth or height
- Class 80 Use any dried plant material to create an exhibit on a Scorched Earth theme. An exhibit not exceeding 600mm width, depth or height

In the Floral Art Classes, exhibits will be judged in accordance with the **2015 Edition of the NAFAS Schedule of Definitions**, unless otherwise stated.

An "Exhibit" is composed of natural plant material, with or without accessories, contained within the specified space. A basket must be made predominantly of plant material, with or without lid. **No** oasis or Florist's foam should be used. All exhibits to be viewed and judged from the front. A vase or container should be of a weight and size to be held in one hand.

Section 7 Photography

- Class 81 "All Change in the River"
- Class 82 "My Favourite Tree"
- Class 83 "Boats and Planes and Trains"
- Class 84 "Garden Flowers" – a montage on your theme - to be named - to be presented as an A4 size
- Class 85 "Night Sky" – black and white only (**not sepia, no colour popping**)
- Class 86 Text to Image 'photo' – Use www.crayon.com to create an image 'photo' using the theme 'Dali inspired back Garden'

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

Section 8 Homemade Wines and Cordials

- Class 87 One Bottle of Sloe Gin - any size
- Class 88 One Bottle of Fruit Cordial - 70cl
- Class 89 One Bottle of Fruit or Vegetable Wine - 70cl
- Class 90 One Bottle of Fruit Spirit - any size

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

Section 9 Handicrafts

Class 91 A pet made from Doughcraft

Class 92 A child's stuffed animal toy, crocheted or knitted.
Maximum size 500mm in any direction

Class 93 An origami bird, made from a maximum of an A4 sheet of paper

This section is kindly sponsored by **DOUGLAS McLEOD PERIOD FRAMES LTD**

Section 10 Art

DOUGLAS McLEOD
PERIOD FRAMES LTD

Class 94 "Through a Window", any medium

Class 95 "A Summer's Day", any medium

Class 96 "Ruins", Black and White, any medium

All Art Classes (94 to 96) must be no larger than A3 (including mount if used), but not framed. They must also be the unaided original work of the exhibitor and not copies or translations.

All classes in both Sections 9 and 10 are to be judged by members of the public visiting the Show, using a ballot box system.

Points gained in these Sections do not count towards any other Awards.

SHOW JUDGES

Alison Clarke

Ros Holton

Ros Holton

Mel Booth

Martina Coleman

Peter Read

Lizzie Coombes

(The Artisan Wine & Spirit Co. : Winchester St)

CLASSES

Vegetables & Fruit

General Flowers & Pot Plants

Fun Classes

Cookery

Floral Art

Photography

Homemade Wines and Cordials

NATIONAL SOCIETIES TO WHICH THE ASSOCIATION IS AFFILIATED

THE ROYAL HORTICULTURAL SOCIETY 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).

Cups and Trophies 2024
(2023 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 (Adrian King))

Small Challenge Cup

Most Points in Section 4 Fun Classes (Sandra Ellis)

Bowen - Davies Cup

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

AGAS Rose Bowl

Most Points in Section 6 Floral Art (Pamela Hanon)

Galpin Challenge Cup

Most Points in Section 7 Photography (Luke Futcher)

AGAS Wine Trophy

Most Points in Section 8 Homemade Wines & Cordials (Sandra Ellis)

AGAS Shield

Most Points in Section 9 Handicrafts (Pamela Hanon)

AGAS Art Trophy

Most Points in Section 10 Art (Pamela Hanon)

Derek Jay Dahlia Cup

Most Points in Class 34 3 Blooms One Variety Dahlia (Susan Roach)

Jenny Humphries Memorial Cup

Most Points in Class 43 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 (Anne Morris/Giorgio Occhipinti)

John Burden Cup

Most Points Overall in the Show (Sandra Ellis)

Mole Country Stores Cup

Best Exhibit in Horticultural Sections 1B & 2B (Harry Theobald)

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.

Recipes

Victoria Sandwich Sponge (Class 62) (from BBC Food Mary Berry recipe)

Ingredients:

4 eggs, 225g caster sugar, plus a little extra for dusting the finished cake, 225g self-raising flour, 2 tsp baking powder, 225g butter at room temperature, plus a little extra to grease the tins, 4tbp strawberry or raspberry jam

Method:

Heat the oven to 180C/160C fan/Gas 4. Grease and line two 20cm loose-bottomed sandwich tins. Break the eggs into a large mixing bowl, then add the sugar, flour, baking powder and butter and mix well. Divide the mixture evenly between the tins, gently smooth the surface. Bake the cakes on the middle shelf for 25 minutes. Check after 20 minutes. They are done when they're golden-brown and coming away from the edge of the tins. Press gently to check – they should be springy to the touch. Cool in the tins for 5 minutes. Run a palette or rounded butter knife around the inside edge of the tins and carefully turn the cakes out onto a cooling rack. To assemble, place one cake upside down onto a plate and spread with jam. Top with the second cake, top-side up & sprinkle over the caster sugar.

Courgette & Lime Cake (Class 63) (from BBC Good Food)

Ingredients:

200g light brown soft sugar, 200ml vegetable or sunflower oil, plus extra for the tin, 4 eggs, 175g self-raising flour, ½ tsp baking powder, 75g shelled pistachios, ground, 1 medium grated courgette (about 150g), 2 limes, zested and juiced.

For the Frosting & Decoration: 275g soft cheese, 100g icing sugar, 1 lime, zested and juiced, 25g shelled pistachios, roughly chopped.

Method:

Heat the oven to 180C/160C fan/ gas 4. Oil a 900g loaf tin and line with baking parchment. Combine the sugar, oil and eggs in a large bowl and mix well. Fold in the flour, baking powder and ground pistachios. Squeeze out as much moisture as you can from the grated courgette using your hands (don't worry about squeezing out every drop), then add this to the bowl along with the lime zest and half the juice, and mix to combine. Bake for 40-50 mins until a skewer inserted into the middle comes out clean. Check the cake after 30 mins – if it's looking too brown, cover with foil for the remaining cooking time. Leave to cool in the tin for 20 mins, then transfer to a wire rack, poke a few holes in the top using a skewer and pour over the remaining lime juice. Leave to cool completely. For the frosting, tip the soft cheese into a bowl, sift over the icing sugar, pour in the lime juice and mix to combine. Spread this over the top of the cooled cake, then sprinkle with the chopped pistachios and lime zest.

Thee Olive Tree



Suppliers of:

**Plain | Dressed | Stuffed
Whole and Pitted Olives**

Pete - Thee Olive Tree Ltd

07919 577 715

info@theeolivetree.co.uk

www.theeolivetree.co.uk



DARREN MACDONALD
FUNERAL DIRECTORS LIMITED

*Give your loved ones...
the goodbye they deserve*

- Funeral Services
- Pre-Paid Funerals
- Catering
- Funeral Flowers
- Floral Tributes
- Memorials
- Obituaries Death Notices
- Order of Service
- 24hr Service



Tel: 01722 330 598

enquiry@dmfuneraldirectors.co.uk

www.dmfuneraldirectors.co.uk

26 Pennyfarthing St, Salisbury SP1 1HJ



P R T O N

GARDEN AQUATIC & PETS

01980 611116

www.portonaquapet.co.uk

Great Range Of Compost, Manure & Soil

All Your Garden Essentials

Wide Range Of Plants & Seeds

Knowledgeable & Friendly Staff

Click & Collect Service Available

Porton, Salisbury, Wiltshire, SP4 0LA

Open 7 Days A Week



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 (see examples on page 21), all at competitive prices.
The Trading Hut is located just inside the Fisherton Farm Allotments entrance, beyond the end of Coldharbour Lane in Salisbury. Ample adjacent free parking is available. Open every Saturday and Sunday, 9:30am to 12:30 pm, from late January to the end of November and Wednesdays 6-8pm between April & October.
- Various discounts offered on production of a current AGAS membership card, across a wide range of nearly 20 local businesses (page 22).
- An Annual Summer Horticultural Show held in August, covering vegetables, fruit, flowers, cookery, floral art, cordials, handicrafts and art. 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.
- Subsidised outings organised during the year, for members and non-members – such as visits to RHS Gardens, Flower Shows, Stately Homes and Gardens and other events.
- If an SCC Allotment holder you can take part in the annual 'best Allotment and Scarecrow' competitions are held in June.
- Benefits from the Assn's membership of the RHS and NVS (page 15).
- A Quarterly newsletter containing information about all of the Association's activities, as well as gardening snippets.

The 2024 Annual Subscription is still just £5

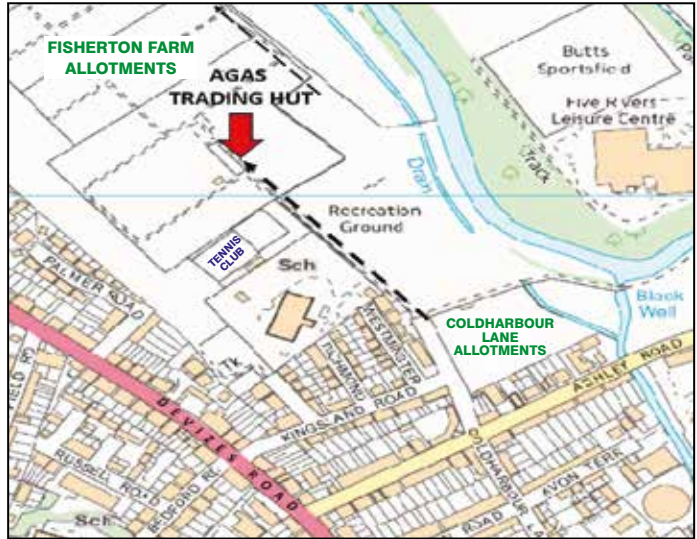
Further details from the Trading Hut or the Membership Secretary, Jenny Coleman, 11 Feversham Road, Salisbury SP1 3PP (01722 392499)

www.salisburyallotments.co.uk



@allotmentsandgardenssalisbury

The Trading Hut stocks a wide range of gardening items.



For Example, we stock ...

Composts & Manure

Veg & Flower Seeds

Netting & Canes

Garden Tools & Equipment

Seed Potatoes & Onion sets (in Season)

Fertilizers

Pest Control

**We would like to thank the following businesses
in the Salisbury area who give our members
various discounts on production of
a current AGAS membership card**

B&M Windows & Doors (*Hort. glass*)

Blind & Track Services

Brewers (*Salisbury*)

Darren MacDonald Funeral Directors Ltd

The Hat Shop (*Bridge St*)

Johnstone's Decorating Centre

Shirley Snell Florists

Travis Perkins (*Building Sundries*)

B&R textiles (*Maltings*)

Brandon Tool Hire (*Salisbury*)

C & O Tractors (*New machinery only*)

Fisherton Mill Gallery & Café

Henry Stanley

Salisbury Garden Machinery

Timpsons (*By Library & Butcher Row*)



Do you have surplus vegetables or fruit?

You can donate them to the following organisations in Salisbury:

Harnham Havest Table

This popular weekly event runs on Saturdays from 10-12 between July & September at Harnham Parish Hall field, Lower Street and occasionally other venues. Bring surplus fresh fruit and veg to share, come and take what you can use. It's a free exchange amongst neighbours.

Community Fridge & Larder

Located at St Michael's Community Centre, Bemerton Heath, it is currently open Monday to Friday 10-1:30. Offering close to 'use by' and 'best before' food and donated food items. These are free to those who can't afford food and also available to people who would like to make a donation. If you have items of food you would like to donate please get in touch to find out what we can accept.

DOUGLAS MCLEOD PERIOD FRAMES

INCORPORATING LACEWING FRAMING & RESTORATION LTD

Traditional picture framers established in Salisbury for more than 35 years. Large selection of period, modern and contemporary frames and mirrors always in stock. Specialising in English 17th, 18th and 19th century styles.



44 Trinity Street Salisbury SP1 2BD Tel 01722 337 565

Web douglasmcleodperiodframes.co.uk Email douglascrmcleod@yahoo.co.uk

Opening hours – Tuesday to Saturday 9am to 5pm

The Association Supports



HEAD OFFICE:
5 Sidmouth Street
Devizes
Wiltshire
SN10 1LD

SALISBURY OFFICE:
Scots House
15 Scots Lane
Salisbury
SP1 3TR

01380 739055

office@alzheimerswiltshire.org.uk
www.alzheimerswiltshire.org.uk

Live as well as you can with dementia!

The Association Supports



'Putting life into days,
not days into life.'

Salisbury Hospice, Odstock Road
Salisbury SP2 8BJ



Programme printed by Spire Printing Ltd.
 Unit 1 Paxton Business Centre, Whittle Road, Salisbury SP2 7YR
 01722 323030
www.spireprinting.com

Printed on FSC Grade Paper, using the Woodland Trust Scheme (reducing Carbon Dioxide)
 and produced, where possible using environmental processes.

