

**MICKLEHAM & WESTHUMBLE
HORTICULTURAL SOCIETY**
(<http://www.surreycommunity.info/mwhs/>)

Saturday 15th July 2017

ENTRIES

The entry form is on page 15

FOR THIS SHOW ONLY
Please send entry forms to:

Judith Long,
Mickleham Cottage,
Old London Rd,
Mickleham, RH5 6EQ

(or leave in the letterbox on the Mickleham Cottage gate next to Old House gates; Mickleham Cottage is on the corner of the A24 and London Road turning into Mickleham)

Phone: 07904 160961 Email: judith.long2@btinternet.com

Entries must be submitted before
8:00 pm on Wednesday 12th July

**NO ENTRIES WILL BE ACCEPTED AFTER THIS TIME.
NO ENTRIES OR CHANGES WILL BE ACCEPTED ON
THE DAY OF THE SHOW**

Mickleham and Westhumble Horticultural Society
(<http://www.surreycommunity.info/mwhs/>)

Summer Show

Saturday
15th July 2017

Mickleham Village Hall
2:30 to 5:00 pm

Prizes to be presented by
Sue Tatham

All entries to be made by
8:00 pm on Wednesday 12th July

**MICKLEHAM AND WESTHUMBLE
HORTICULTURAL SOCIETY**

(<http://www.surreycommunity.info/mwhs/>)

PRESIDENT

Alan Edwards

VICE PRESIDENTS

Mr Martin Burgess

Mrs Ann Sankey

COMMITTEE

Chairman

Judy Kinloch 01372 375358

mail@jkinloch.plus.com

Andy Bullen, Fiona Taylor, Jonathan Blake, Judith Long, Pauline Davis

Hon Secretary

Paul Walton 01306 883140

paulnicholaswalton@gmail.com

Hon Treasurer

Charlotte Daruwalla 01306 884025

chardaruwalla@tiscali.co.uk

Show Secretary

Angela Gilchrist 01306 884613

ar.gilchrist@btinternet.com

Membership Secretary

Frank Warren 01306 881270

molegap@hotmail.com

MICKLEHAM & WESTHUMBLE HORTICULTURAL SOCIETY

Saturday 15th July

ENTRY FORM

NAME	SECTION	CLASS	NAME	SECTION	CLASS

Where more than one member of a family enters, please distinguish separate entries clearly

ADDRESS

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CHILD'S AGE, SECTION H ONLY

Members FREE Non-members 20p per class 50 p for gardens
5p children's classes Total £.....

See overleaf for details of where to send entries.

Entries must be submitted before

8 pm on Wednesday 12th July.

NO ENTRIES WILL BE ACCEPTED AFTER THIS TIME

NO ENTRIES OR CHANGES WILL BE ACCEPTED AT THE SHOW

Florentines

Ingredients	Method
50g/1¾oz butter 50g/1¾oz demerara sugar 50g/1¾oz golden syrup 50g/1¾oz plain flour 25g/1oz dried cranberries or glacé cherries, finely chopped 50g/1¾oz candied peel, finely chopped 25g/1oz almonds, finely chopped 25g/1oz walnut pieces, finely chopped 200g/7oz plain chocolate (70% cocoa solids)	<p>Preheat the oven to 180C/350F/Gas 4. Line three baking trays with baking parchment or silicon sheets. Measure the butter, sugar and syrup into a small pan and heat gently until the butter is melted. Remove from the heat and add the flour, chopped cranberries or cherries, candied peel and nuts to the pan. Stir well to mix.</p> <p>Make 18 florentines by spooning six teaspoonfuls of the mixture on to each of the prepared baking trays, leaving plenty of room for them to spread during cooking.</p> <p>Bake for 8-10 minutes, or until golden-brown. Leave the florentines to cool before lifting onto a cooling rack using a palette knife (if the florentines have been baked on greased baking trays, then allow them to harden for a few moments only before lifting onto cooling racks to cool completely). If the florentines become too hard to remove, then pop them back into the oven for a few minutes to allow them to soften.</p> <p>Set a heatproof bowl over a pan of simmering water, without letting the bowl touch the water. Temper the chocolate by breaking half of the chocolate into the bowl. Stir until the chocolate reaches a melting temperature of 53C/127F. Meanwhile, finely chop or grate the remaining chocolate.</p> <p>Carefully remove the bowl from the pan, add the rest of the chocolate and stir gently until the chocolate has cooled to 26C/79F.</p> <p>Spread a little melted chocolate over the flat base of each florentine and leave to cool slightly before marking a zigzag in the chocolate with a fork. Leave to set, chocolate side up on a cooling rack. Store in an airtight container.</p>

RULES

1. The show is open to everyone living within two miles of Mickleham church and to children attending a school or nursery in the same area.
2. All exhibits in sections B to D to be grown by exhibitors in their own gardens or allotments and to be their own bona fide property.
3. **No exhibitor may have more than one entry in any class (except class D44).**
4. No entries will be accepted after **8:00 pm on Wednesday 12th July 2017.**
5. All exhibits that have been entered for competition must be brought to the hall on the day of the Show **between 8:30 and 10:15 am.** No exhibits may be affixed to the wall of the hall. Exhibitors may not move exhibits other than their own without the agreement of a Steward.
6. All exhibitors and visitors attend the Show at their own risk and the Officers and Committee shall be under no liability for injury by accident, however caused
7. Exhibitors must supply all plates, dishes and other receptacles. At all times either before, during or after the Show, all such articles and also exhibits will be left at the exhibitor's risk and it is a condition of acceptance that the Officers and Committee shall be under no liability for loss or theft of such articles and/or exhibits or damage thereto.
8. All articles exhibited shall remain in the Show until after the prize-giving. The Show will be closed to the public and the exhibitors will then remove exhibits by 5 pm promptly.
9. All judging will be in accordance with the RHS Horticultural Show handbook, except for the gardens.
10. The judges may, at their discretion and without giving any reason, disqualify any entry. In all respects the decision of the judges shall be final.
11. The judges shall, if they consider that there are insufficient entries, or if all the exhibits in a class do not merit a prize, withhold prizes. In the event of any exhibitor showing an entry of particular merit, the judges may, on the authority of the Committee, award a Certificate of Merit.
12. Any complaints must be made in writing to the Secretary by 4 pm on the day of the Show.
13. The Committee reserves the right to nominate representatives to visit the garden of any exhibitor.

Please note: exhibitors are requested to:

- 1 allow plenty of time to display their entries in order to leave the hall at **10:15 am** sharp when judging will start. A bell will sound **5 minutes** before the deadline and again at **10:15** after which no further entries will be allowed.
- 2 ensure that their Class Entry Cards are held securely in place by a vase or other object, **name side downwards**.

See hints and instructions on pages 9, 12 and 13. Further information about flower and produce entries is available in the RHS Horticultural Show Handbook available from Wisley. See also pictures of previous exhibits on the website:

<http://www.surreycommunity.info/mwhs/>

EXHIBITORS SHOULD READ THE SCHEDULE CAREFULLY AND CHECK THEIR EXHIBITS AGAINST THE CLASS DESCRIPTIONS.

GIVE YOURSELF PLENTY OF TIME TO ARRANGE YOUR EXHIBIT.

WHERE POSSIBLE, PLEASE NAME THE VARIETY OR VARIETIES OF FLOWERS, FRUIT AND VEGETABLES.

SPECIAL AWARDS

BRONZE BANKSIAN MEDAL

Presented by the Royal Horticultural Society. For the competitor with the highest number of points in the whole of the horticultural classes of the Show (Sections B, C and D).

The 2015 and 2016 winners, Mary Dennis and Fiona Taylor, are not eligible to win the medal this year.

THE SALOMONS CUP

Presented by the late Mrs Salomons. For the competitor obtaining the greatest number of points in all sections. Points are awarded as follows: 3 points for 1st prize, 2 for second and 1 for 3rd.

Craft

- G73 A piece of textile art
- G74 Any sewn or knitted item (eg a garment, cushion or tote bag)
- G75 A quilted, patchwork or appliqué item (sleeve and pole for hanging large items—please indicate on entry form if your entry is large)
- G76 An item of handmade jewellery
- G77 An item made from a tree (including willow)
- G78 An item made of clay
- G79 Any other piece of art or craft including sculpture: small—less than 60 cm/24 in in all dimensions
- G80 Any other piece of art or craft including sculpture: large—more than 60 cm/24 in in any dimension
- G81 New uses for old
- G82 A bird or bat box

Not for competition

- G87 Any art or craft item you wish to display not for competition

SECTION G—HINTS AND INSTRUCTIONS

Please pin entry cards to fabric entries. Drawings and paintings should be framed. Photographs would benefit from being enlarged and should be displayed neatly in a mount without glass, but **not** in a frame. Details of where photos were taken would be appreciated.

Entries in Section G should not have been exhibited previously in the Society's shows. Garments, toys, quilts etc should be unworn or unused.

All items in this section should have been drawn, painted, photographed or made in the recent past eg within the last year or so. Any large entries should be brought to the Village Hall on Friday 14th July by 6.30 pm to be displayed to best effect.

SECTION F—HINTS AND INSTRUCTIONS

- Cookery** No packet mixtures are to be used. There should be no proprietary names visible on the jars, bottles or tops for jam or chutney or drinks. Remember that cleanliness is essential: check your jars, bottles and lids as well as the contents for freshness.
- Jams** Jars should be filled to the top and polished clean. Wax covers should be put on at once. We recommend using new tops or cellophane. Preserve is jam in which the fruit is kept whole. Conserve is jam with an additional ingredient or ingredients to give a more unusual flavour.
- Chutney** This should have a plastic or plasticised lid.

SECTION G - ARTS AND CRAFTS

THE BETTY COLWELL CUP

Presented by the late Mr F N Colwell, awarded to the competitor obtaining the greatest number of points in this section.

THE VI BULLEN TROPHY

Donated by the Kinloch family for the most outstanding entry in Section G.

Class

Art (*preferred max size 75 x 75 cm/30 x 30 in due to space constraints*)

- G65 A drawing—pencil, charcoal, pen or other medium (amateurs only)
- G66 An original watercolour or pastel picture (amateurs only)
- G67 An original oil or acrylic painting (amateurs only)
- G68 An original mixed media picture (amateurs only)

Photography (*preferred max size A3 due to space constraints*)

- G69 'First Light'
- G70 'Shot in the Dark'
- G71 'Animal Magic'
- G72 'Nature's Sculpture'

SECTION H—YOUNG PEOPLE'S CLASSES ALL ENTRIES SHOULD BE THE YOUNG PERSON'S OWN WORK

THE IRVINE CUP

Presented by Karen Irvine, to be awarded to the most outstanding entry in the Children's Section— 3 to 4 years old and the Community Nursery Class

THE HEYGATE CUP

Presented by Mr and Mrs W J Heygate for the most outstanding entry in the Children's Section— up to and including 8 years old.

THE WILKINSON CUP

Presented by Mrs R C Spence for the most outstanding entry by a child 9 years and over.

THE HUDLASS CUP

For the winner of the best entry in the St Michael's School classes.

Prizes for all young people's classes: 1st £3, 2nd £2, 3rd £1. Young people are also very welcome to enter any adult classes although no cash prizes are awarded.

Class

Age 3-4

- H1 A picture of a member of the family
- H2 A collage made from pasta and seeds

Age 5- 8 years

- H3 1 gingerbread man
- H4 A model of my house
- H5 Flowers in a basket

Age 9 - 12 years

- H6 A face on a plate made from salad
- H7 A photograph: 'Animal Magic'
- H8 5 floating flower heads in dish
- H9 6 fruit dipped in chocolate

All young people are encouraged to take part in any of the other classes.

- H10)
- H11) **St Michael's School classes** (*entry through School only*)
- H12)
- H13 **St Michael's Community Nursery** (*entry through Nursery only*)

SECTION A—GARDENS

THE PAYNTER CUP

Presented by the late Mrs A E Paynter, awarded to the winner of the class for:
A vegetable garden full of promise.

THE AITKEN CUP

To be awarded to the winner of the class for:
A garden area grown for your own enjoyment.

Chairman's Plea for Garden Entries

We all know our gardens are far from perfect but our very friendly judges are gardeners too and do not harbour unreasonable expectations. A border can be as small or as large as you like and as for your veggies they can be contained in one raised bed. I would love 2017 to be a record-breaking year for the greatest number of entries.



These classes will be judged on Monday 19th June—entries to Judith Long by 8:00 pm on Friday 16th June. See page 16 for entry details.

The cups will be presented to the winners at the Show. The winners will be notified before the show so that they can attend the prize-giving.

Judging of these classes is not strictly in accordance with the RHS rules but is modified according to experience. Points are awarded on the basis of the quality of plants and the attractiveness of the display. For the vegetables the range of produce, the health of the plants and overall appearance will all be taken into account.

SECTION F—COOKERY

THE TAYLOR CUP

Presented by the late Mrs W L B Taylor, awarded to the competitor obtaining the greatest number of points in this section.

THE DENNIS TROPHY

Presented by the Committee for the most outstanding entry in this section.

Class

- F48 A cottage loaf
- F49 A sourdough loaf
- F50 A round of shortbread
- F51 5 Florentines (see recipe on page 14)
- F52 A bread and butter pudding made by a man
- F53 A Swiss roll
- F54 My favourite cake (and explain why)

Please cover all items in classes F53-F59 with cling film. Where the recipe is left to your choice, please provide a descriptive label.

- F55 A jar of marmalade
- F56 A jar of blackcurrant jam
- F57 A jar of raspberry jam
- F58 A jar of jelly containing herbs (such as apple and mint or rosemary)
- F59 A jar of fruit curd
- F60 A jar of chutney
- F61 A basket of 3 eggs
- F62 A bottle of home-made lemonade
- F63 A bottle of home-made cordial
- F64 A jar of honey

Please note that some of these dishes may contain nuts.

See hints and instructions on page 12. See also pictures of previous exhibits on the website:
<http://www.surreycommunity.info/mwhs/>.

SECTION D—FRUIT**THE SCHREIBER CUP**

Presented by the late Brigadier D Schreiber MVO for the most outstanding entry in this section

Class

- D38 A small bowl containing 3 kinds of soft fruit, minimum of 6 of each kind, attractively presented for table
- D39 A dish of blackcurrants, 6 bunches
- D40 A dish of redcurrants, 6 bunches
- D41 A dish of 10 gooseberries
- D42 A dish of 6 strawberries
- D43 A dish of 10 raspberries
- D44 A dish of any other fruit (more than one entry per exhibitor accepted, this class only, if you have different fruits or varieties)

SECTION E - FLORAL ARRANGEMENTS**THE GORDON-CLARK CUP**

Presented by the late Mrs H M Gordon-Clark for the most outstanding entry in this section

Class

- E45 'Shooting Stars' (max diameter/height 60 cm/24 in—may include accessories)
- E46 'Life is a Beach' (max dimension 30 cm/12 in)
- E47 'Basket of Blues' (max dimension 15 cm/6 in, including container)

SECTION B—FLOWERS**THE ELLMAN CUP**

Presented by the late Mrs B Ellman for the most outstanding exhibit in this section.

THE ALAN HUGGETT MEMORIAL CUP

Presented by the late Katharine Huggett for the best dahlias in the Show.

Class

- B1 A vase of mixed garden flowers arranged for effect in a space max 75 x 75 cm /30 x 30 ins
- B2 A vase of herbaceous perennials, max 9 stems
- B3 A vase of annuals or biennials, max 9 stems
- B4 A vase of sweet peas, mixed 6 stems
- B5 A vase of sweet peas, same variety 3 stems
- B6 A specimen rose (no buds) hybrid tea (name variety if known)
- B7 A vase of mixed roses arranged for effect and quality
- B8 A vase of lavender, 5 stems
- B9 A vase of hardy shrubs (or climber) in flower, 3 stems (may be mixed varieties)
- B10 A vase of clematis, 3 stems (may be mixed varieties)
- B11 A fuchsia in a pot (max pot size 25 cm/ 10 in)
- B12 A pot grown tender perennial (other than pelargonium) in flower (max pot size 25cm/10 in)
- B13 One pot of summer bulbs, in flower
- B14 One pelargonium in pot, grown from seed or cutting by exhibitor
- B15 Collection of herbs in flower arranged for effect
- B16 A pot of summer bedding (max pot size 30 cm/ 12 in)
- B17 A fern in a pot
- B18 A scented plant in a pot (flowers and/or foliage)

See hints and instructions on page 9. Further information about flower and produce entries is available in the RHS Horticultural Show Handbook available from Wisley. See also pictures of previous exhibits on the website: <http://www.surreycommunity.info/mwhs/>.

SECTION C - VEGETABLES

THE ROBSON CUP

Presented by the late Mr A Robson and Mrs Robson for the most outstanding entry by an amateur in this section.

Class

- C19 Collection of 5 different vegetables (in container, max size 75 x 60 cm/30 x 24 in)
- C20 Collection of 3 different salad vegetables (in container max size 45 x 30 cm/18 x 12 in)
- C21 A dish of 5 potatoes
- C22 5 carrots—leave 8 cm/3 in on top
- C23 6 spring onions
- C24 6 pods of peas
- C25 6 pods mange tout or sugar snap
- C26 3 beetroots
- C27 6 broad beans
- C28 6 French beans
- C29 A vase of spinach or leaf beet
- C30 A lettuce (loose leaf variety)
- C31 A lettuce (hearted variety)
- C32 6 radishes not trimmed, leave tops on
- C33 A cabbage—leave on 8 cm/3 in of stalk
- C34 3 courgettes (max length 15 cm/6 in)
- C35 Any other vegetable of outstanding quality not listed
- C36 6 culinary herbs in water—to be judged on quality and variety
- C37 Most misshapen vegetable

See hints and instructions on page 9. Further information about flower and produce entries is available in the RHS Horticultural Show Handbook available from Wisley. See also pictures of previous exhibits on the website: <http://www.surreycommunity.info/mw/hs/>.

SECTIONS B, C, D—HINTS AND INSTRUCTIONS

Flowers	Pick flowers when not fully open. Pick the evening before the show and stand them in water overnight. Remove damaged leaves. Vases should be appropriate and not easily knocked over. Pot-grown plants should have been grown by the exhibitor or, if purchased, owned for at least six months.
All vegetables	Plain displays are preferred. Put on a plain white plate large enough to contain exhibits without crowding. Exhibits may be arranged for effect.
Root vegetables	Leave the roots on. Wash the vegetables.
Potatoes	Wash but do not polish.
Beets	Globe-type beet should have a small tap root. The leaves should be removed, leaving not more than 8cm/3 in of stalk. Seal end with a flame to stop bleeding and tie.
Courgettes	They should be young, tender and a uniform shape (max 15 cm/6 in in length). They can be any colour but well-matched.
Onions	Do not take too much off outside of onion. Leave 10cm/4 in of tops and small amount of root. Tie tops with raffia.
Beans	Arrange well on a plate or dish and leave little stalks.
Herbs	They should be clean and healthy (no rust under leaves or insect holes).
Collection of veg	They should be well set out on a tray. Observe maximum size when given.
Soft fruits	Leave on sprigs. Present on a dish. Leaves may be used to decorate.
Hard fruits	Do not polish. Leave on natural bloom.

Further information about flower and produce entries is available in the RHS Horticultural Show Handbook available from Wisley. See also pictures of previous exhibits on the website: <http://www.surreycommunity.info/mw/hs/>.