

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

Saturday 6th July 2017

ENTRIES

**The entry form is on page 15.
Please send entry forms to:**

Mrs A Gilchrist
Ashleigh Grange, off Chapel Lane,
Westhumble

Or leave in the box at the foot of the lane
opposite Chapel Farm

Or e-mail: ar.gilchrist@btinternet.com

Entries must be submitted before
8:00 pm on Wednesday 3rd 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

in association with
the Mickleham and Westhumble Village Fete

**Saturday
6th July 2019**

**Mickleham Village Hall
2:00 to 5:00 pm**

Prizes to be presented by Ben Tatham

All entries to be made by
8:00 pm on Wednesday 3rd July

**MICKLEHAM AND WESTHUMBLE
HORTICULTURAL SOCIETY**

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

PRESIDENT

Alan Edwards

VICE PRESIDENTS

Mr Martin Burgess

Mrs Ann Sankey

COMMITTEE

Chairman

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davidkennington144@gmail.com

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

Hon Secretary

Paul Walton 01306 883140

paulnicholaswalton@gmail.com

Hon Treasurer

Sarah Blake 07736 235709

tinkerbello044@hotmail.com

Show Secretary

Angela Gilchrist 01306 884613

ar.gilchrist@btinternet.com

Membership Secretary

Frank Warren 01306 881270

molegap@hotmail.com

MICKLEHAM & WESTHUMBLE HORTICULTURAL SOCIETY

Saturday 6th July

ENTRY FORM

| NAME | SECTION | CLASS | NAME | SECTION | CLASS |
|------|---------|-------|------|---------|-------|
| | | | | | |

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

ADDRESS

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 3rd July.

NO ENTRIES WILL BE ACCEPTED AFTER THIS TIME

NO ENTRIES OR CHANGES WILL BE ACCEPTED AT THE SHOW

| Potato bread | |
|---|--|
| Ingredients | Method (makes 2 loaves) |
| 450g/1lb unpeeled baking potatoes 1 tablespoon fine sea salt, plus extra for cooking potatoes 900g/2lb plain flour, plus extra for sprinkling 3½ teaspoons (about 2 sachets) fast-action dried yeast | 1. Cook the potatoes in a pan of salted boiling water until tender. Drain, reserving 500ml/18fl oz of the cooking water. Allow the potatoes and water to cool down then peel and thoroughly mash the potatoes. 2. In a large bowl, combine the flour, yeast, potatoes and salt. Add enough of the reserved potato water, stirring to form a dough. 3. Turn the dough out onto a floured surface and knead for about 5 minutes or until the dough has a soft, satiny, elastic texture. If the dough seems too wet, add more flour sparingly, no more than 40g/1½oz. Place the dough in a clean, oiled bowl, cover with plastic wrap and a kitchen towel and leave to rise until doubled in size. Cut the dough in half and bake as follows. 4. Line a baking sheet with non-stick baking paper. Gently punch down the dough and shape into a round, somewhat flat loaf. Place on the prepared baking sheet, cover with a clean kitchen towel and leave to rise again for about 30-60 minutes. Meanwhile, preheat the oven to 200C/400F/gas mark 6. 5. Bake in the oven for 30-40 minutes or until the crust is very brown and the bottom of the loaf sounds hollow when tapped. Be careful to lower the oven temperature slightly if the loaf is browning too quickly. Transfer to a wire rack and leave to cool. |
| Orange polenta cake (gluten-free) | |
| Ingredients | Method |
| 2 small oranges 5 large eggs 175g (6oz) caster sugar 175g (6oz) ground almonds 50g (2oz) polenta (cornmeal) 5ml (1tsp) baking powder (gluten-free) For the orange glaze: 100g (4oz) golden caster sugar 100ml orange juice | 1. Place the oranges, unpeeled, in a pan, cover with water and bring to the boil. Lower the heat, cover and simmer for 1¼ hrs until very soft. Drain and cool for 30 mins. 2. Preheat the oven to 190°C (375°F, gas mark 5). Grease and lightly flour a 24cm (9½ in) springform cake tin and line the base with greaseproof paper. 3. Roughly chop the boiled oranges, removing any pips. Place in a food processor or blender and purée. Whisk together the eggs and sugar for 1-2 mins then stir in the ground almonds, polenta and the baking powder, followed by the puréed oranges. 4. Pour into the tin and bake for 40-45 mins until light golden and just firm to the touch. Leave in the tin for 10 mins then turn out. 5. To make the glaze, put the sugar and orange juice in a medium pan and heat until the sugar dissolves. Bring to the boil. Let it simmer for 2 minutes, then remove from the heat and leave to stand for a few minutes. 6. Drizzle the warm glaze over the top of the warm cake and allow it to soak in. |

Rules

1. The show is open to everyone living within two miles of Mickleham church, to children attending a school or nursery in the same area and to email subscribers of the Garden Shed.
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 3rd July 2019.**
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 from 5:15 pm.
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 2017 and 2018 winners, Judy Kinloch and Martin Cox, are not eligible to win the medal this year.

THE SALOMONS CUP

Presented by the late Mrs Salomons. For the competitor with 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 An item made of wood

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 (within the last year or so). Any large entries should be brought to the Village Hall on Friday 5th 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 'Hidden Mole Valley'
- G70 'Working Outdoors'
- G71 'Garden Wildlife'
- 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 3 ladybird cupcakes
- H4 A model of an imaginary animal using natural materials
- H5 Flowers in a basket

Age 9 - 12 years

- H6 Design an emoji
- H7 A photograph: 'Garden Wildlife'
- H8 A wild plant arrangement from the garden in a jam jar
- H9 A piece of art using recycled materials

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 (which could be a display of containers).

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 vegetables they can be contained in one raised bed. I would love 2019 to be a record-breaking year for the greatest number of entries.

These classes will be judged on Thursday 20th June—entries to Judith Long by 8:00 pm on Monday 17th June (01372 375206 or judith.long2@btinternet.com).

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 6 seeded rolls
- F49 A potato loaf (see recipe on page 14)
- F50 6 flapjacks
- F51 5 sweet muffins of your choice
- F52 A vegetarian savoury tart
- F53 Jam roly-poly
- F54 One orange polenta cake (see recipe on page 14)

Please cover all items in classes F48-F54 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 summer fruit jam
- F57 A jar of raspberry jam
- F58 A jar of jelly
- F59 A jar of preserve
- 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 'Top Gear' (max diameter/height 60 cm/24 in—may include accessories)
- E46 'Hat Trick' (max dimension 30 cm/12 in—may include accessories)
- E47 'Feast for Bees' (max dimension 15 cm/6 in, including container)

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 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 sweet peas 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, name variety if known)
- B7 A vase of mixed roses arranged for effect and quality
- B8 A vase of dianthus (pinks/carnations), 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 diameter)
- B12 A pot grown tender perennial (other than pelargonium) in flower (max pot size 25cm/10 in diameter)
- 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 diameter)
- 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 tomatoes, any variety or mixed
- 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 amusing vegetable with caption

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.surrevcommunity.info/mwhts/>.

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.surrevcommunity.info/mwhts/>.