



Mannings Heath & District HORTICULTURAL SOCIETY

2025 GUIDE - SHOWS and EVENTS

Our 95th year

Spring Show

Saturday, March 22nd

Summer Show

Saturday, August 2nd

Mannings Heath Village Hall, Golding Lane RH13 6JU

Family Membership – By Donation

Member's name :

Address :

Membership number :

Donation received: Signed :

RECIPES



Ovens vary - temperatures and cooking times shown may need to be adjusted for best results.

Use EITHER the metric OR the imperial measures given - do not mix them!

Abbreviations used : tsp = teaspoon, dsp = dessert spoon, Tbsp = tablespoon.

Recipe No 1 : Spinach and Ricotta Cheese Rolls

Ingredients : 2 tsp oil, 1 small onion, finely chopped, 1 clove garlic, crushed, 10g fresh thyme, 300g frozen chopped spinach, defrosted and well drained, 250g ricotta, 60g mature cheddar, pinch nutmeg, $\frac{1}{2}$ grated lemon zest, salt and pepper, 2 medium eggs, flour for dusting, 2 packs of ready rolled puff pastry, poppy seeds to decorate.

Method : Preheat oven to **200C / fan 180C / gas 6**. Line 2 baking sheets. Sauté onion in the oil over low heat, add garlic and thyme. Put the drained spinach into a mixing bowl with the onion, thyme, ricotta, cheese, nutmeg, lemon zest and 1 egg and season. Mix till well combined. Unroll one pastry sheet, cut in half lengthways. Take $\frac{1}{4}$ of the mix and spoon along the pastry about 2.5cm from long edge to make a sausage shape. Beat the remaining egg and brush some along the edge of pastry and fold over the filling to seal. Glaze and sprinkle poppy seeds over. Repeat with the second half of pastry. Then use the 2nd pastry roll to make 2 more long rolls. Cut each roll into 5 equal pieces, score, and place on the baking sheets. Bake for about 25 minutes or until golden. Can be frozen. Makes 20.

Recipe No 2 : Elizabeth's Coffee Morning Shortcakes

Ingredients : 100g (4oz) soft margarine, 85g (3oz) butter, 85g (3oz) icing sugar, 14g (1/2oz) cornflour, 100g (4oz) self-raising flour, 100g (4oz) plain flour, a few glacé cherries cut into small pieces.

Method : Cream fats together with sifted icing sugar until soft and fluffy. Add cornflour and beat well. Beat in sifted flours, a little at a time until smooth. Mould pieces of the mixture into small balls, flatten slightly (approx 2" diameter) on to a lightly-greased baking tray. Put a piece of glacé cherry on each. Bake in oven **170C / fan 150C / gas 4** for approximately 15 minutes. Cool on wire rack.

Recipe No 3 : Light Chocolate Cake

Ingredients : Cake : 100g (4oz) butter, 100g (4oz) caster sugar, 3 large eggs, 1 level tsp baking powder, 140g (5oz) self-raising flour, 100g (4oz) drinking chocolate. **Filling**: 56g (2oz) softened butter, 100g (4oz) sieved icing sugar, 28g (1oz) drinking chocolate. **Top**: light dusting of sieved icing sugar. **Use two greased and lined 7" sandwich tins.**

Method : Heat oven to **180C / fan 160C / gas 4**. Place all ingredients in a bowl and beat well. Divide between the tins and bake for about 30 minutes. Cool on wire rack. Mix the filling ingredients together until smooth and sandwich the two cakes together. Sprinkle with a light dusting of sieved icing sugar.

Recipe No 4: Quiche Lorraine cupcakes

Ingredients : 15g finely grated parmesan, 320g ready-rolled shortcrust pastry sheet, plain flour to dust, 1tsp oil, 1 small onion, 6 rashers of bacon, finely chopped, 75g mature cheddar cheese, finely grated, 150ml double cream, 150ml milk, 2 large eggs. Salt and pepper.

Method : unroll the pastry and scatter the parmesan over the top, fold the pastry into quarters. Lightly flour worktop and roll out the pastry until about 3mm thick. Using a straight-sided pastry cutter, cut out 12 x 10cm circles and line a greased 12" muffin tin. (Re-roll trimmings to make enough circles). Chill. Heat the oil in a pan over medium heat, gently sauté the onion until soften, add the bacon and fry till cooked through (stirring so as not to brown the onion). Cool. Preheat oven **190C / fan 170C / gas 5**. Mix the cheddar into the cooled bacon mix, divide between the pastry cases. Whisk the cream, milk, eggs and salt & pepper. Pour into the cases. Bake for approx 30 minutes or until lightly golden and set. Leave in the tin for 5 minutes before transferring to a wire rack.

Recipe No 5: White Chocolate & Raspberry Blondies

Ingredients : 250g (9oz) butter, 250g (9oz) caster sugar, 3 large eggs, 175g (6oz) plain flour, 1 tsp vanilla essence, 250g (9oz) white chocolate chips, 200g (7oz) raspberries, 10g (0.3oz) freeze-dried raspberries (optional). **Decoration**: 75g (3oz) white chocolate, a few freeze-dried raspberries (optional).

Method : Preheat oven to **180C / fan 160C / gas 4**. Grease & line a 9" x 9" square tin. Melt the butter, leave to one side. In a bowl, whisk the eggs, sugar and vanilla together until pale and doubled in size. Continue whisking, then drizzle in the melted butter. Once mixed, fold in the flour. Add the chocolate chips and raspberries (including freeze-dried if using). Pour into the tin and bake for about 35-40 minutes until cooked through. Leave to cool completely in the tin. Melt the chocolate and drizzle over the Blondies, sprinkle over the freeze-dried raspberries if used. Cut into 16 even-sized pieces.

Recipe No 6: (Gentlemen's recipe only) Crunchy Top Lemon Cake

Ingredients : 100g (4oz) soft margarine, 175g (6oz) caster sugar, 175g (6oz) self-raising flour, 1 tsp baking powder, 2 medium eggs, 4 Tbsp milk, finely-grated rind of 1 lemon. **Topping:** juice of 1 lemon, 100gm (4oz) granulated sugar.

Method: Preheat oven to **180C / fan 160C / gas 4**. Lightly grease and line a 7" (18cm) deep round cake tin. Place all the ingredients for the cake into a large bowl and beat well until smooth. Pour into cake tin, level the surface. Bake for 35/40 minutes until the sides have slightly shrunk from side of tin. **Topping:** mix the lemon juice and sugar together until blended, pour over the top of the cake while it's still warm. Leave in the tin to cool completely.

Recipe No 7 : Olive Bread Sticks (Makes 15) - recipe can be halved.

Ingredients : 500g strong white bread flour, plus extra for dusting, 10g salt, 10g instant yeast, 400ml tepid water, 2 Tbsp olive oil, 500g can of good pitted green / black olives, well drained.

Method : Oil a 3 litre plastic container. Put the flour into a bowl, add salt on one side and yeast on the other, add three quarters of the water and mix together. As the dough comes together, slowly add the remaining water. Knead well. The dough should be wet and stretch easily when pulled. (This can all be done in a mixer using a dough hook if you have one). Add a drizzle of oil and the olives and mix until well distributed. Put the dough in an oiled container, cover with a cloth and leave till at least tripled in size (about an hour). Line a couple of baking sheets with parchment paper. Dust work surface with flour (add some semolina if you have some). Tip the dough out and dust the top with some more flour. Stretch it out gently to a rough rectangle. Starting at one long edge, cut the dough into about 15/20 strips. Stretch each strip until it is about 20cm/25cm long. Place on to the baking sheets, spaced well apart. Put each tray in a plastic bag and leave to prove for about 30 minutes. Heat the oven to **220c / fan 200c / gas 7**. Bake the dough sticks for 10 to 15 minutes. Cool on wire rack. (They freeze well).



HORSHAM
SERVICE CENTRE

SERVICING
CARS OF ALL
MAKES &
MODELS



FIND US AT:

Handcross Road, Plummers Plain

- MOTs from £39.99
- Servicing From £125
- Repairs
- Diagnostics
- Family owned business



Tel: 01403 891700

W: www.petercoopergroup.co.uk/service
E: horsham@allmakesservicecentres.co.uk

PETER COOPER
MOTOR GROUP
CARS OF ALL MAKES AND MODELS



PRESTIGE CARS

BY PETER COOPER HORSHAM

**FROM YOUR
FIRST CAR
TO YOUR
DREAM CAR**

£5,000 – £125,000



FIND US AT:

Handcross Road, Plummers Plain

- Over 150 Cars in group used car stock
- Family owned business



**PETER COOPER
MODIFICATIONS**



**MYEVCP.CO.UK
INSTALLATIONS**

**PETER COOPER
MOTOR GROUP
PAINT & BODY CENTRE**

**PETER COOPER PAINT
& BODY CENTRE**

The
**PETER COOPER
MOTOR GROUP
foundation**

Driving Charities. Driving Change.

Tel: 01403 891700

W: www.petercoopergroup.co.uk/prestige-cars
E: salespchm@petercoopergroup.co.uk

PETER COOPER

**MOTOR GROUP
CARS OF ALL MAKES AND MODELS**

Hints to Exhibitors

Read the **Entry Details** carefully. If they specify a number, size or weight, make sure that your entry complies.

Make your exhibit **look attractive**: If two equally good items are exhibited, the more attractively displayed one may take the prize. Where the rules call for several items in a single entry, try to match them for size and appearance.

Leave stems on **fruit exhibits**.

Soft fruits should be displayed on a plain white plate (which we can supply).

Roots: Wash and trim roots of onions, leeks (etc), but do not remove them entirely.



Onions should have their tops trimmed and tied. Raffia looks best, but string will do.

Shallots should be displayed on a bed of sharp sand in a container, and be topped, trimmed & tied.

Tomatoes: The calyx (the little green stalk bit), must not be removed.

Tomato trusses: The tomatoes in the truss can be a mix of ripe and unripe.

Courgettes & cucumbers can be displayed with or without attached flowers.

Sweetcorn should be stripped back to show the cob.

Take a ruler and measure your **Floral Art exhibit** to ensure that it fits within the stated measurements, in both height and area.

Try not to let the 'mechanics' be visible in any **Floral Art exhibit**.

Cookery: Judges will consider taste, texture and overall appearance. Always use the size of tin specified in the recipe. Tins are measured at the base. Before turning cakes out of tins, place a clean tea towel over the wire rack to prevent leaving imprints on the cake. When lining tins try to avoid the 'frilled' liners. Use plain parchment paper instead.

Preserves: Jars should be filled right to the top except chutney, where a gap should be left below the lid. All jars should be clear and clean, with no trade marks. Label to show full date when made. Details of tops required are shown with the individual show classes.

Flowers in vases can be kept upright and in position with chicken wire or crunched-up newspaper around the top of the vase.

If possible, **cut your flowers** two days before the Show, and stand stems in deep water.

Glorious stems should be one-third tight bud, one-third just out and one-third fully out.

A **rose** which is perfect for showing too early can be cut and kept in a fridge till Show Day.



If you are uncertain, always ask someone for assistance in setting up your exhibit.

Our Shows – the RULES!



1. Every horticultural exhibit shown, except for those in the Floral Art division, must have been grown by the exhibitor in his or her garden or allotment. The Committee shall have the power to examine any exhibitor's garden or allotment before or after a show. All exhibits must be the unaided work of the exhibitor.
2. Entry forms, fees, and exhibits for entries in a Show must be received as detailed in the Guide for each Show.
3. Time, date, place and setting-up times for 2025 Spring & Summer Shows are given on pages 8 & 16 respectively.
4. No exhibitor may have more than one entry in any class but other individual members of the same family may also enter in that class.
5. No exhibit shall be removed before the closing time for the show.
6. Any exhibitor having a complaint must bring it to the attention of the Committee not later than 30 minutes after the opening of the show to the public.
7. All horticultural exhibits will be judged according to the current edition of R.H.S. rules. Any imperial or metric equivalents quoted are approximate. All vegetable roots must be cleaned.
8. The judges shall have the power to withhold prizes, either because of insufficient entries or poor quality of exhibits, and also to award extra prizes if any exhibits are worthy of such distinction.
9. Any infringement of the rules renders the exhibitor liable to disqualification.
10. All cups and trophies must be returned at least one week before the appropriate show in the following year.
11. All exhibits, personal property, etc., shall be at the risk of the exhibitor and neither the Committee nor the Society shall be liable for any loss or damage from any cause whatsoever.
12. Exhibitors are required to supply their own containers that do not show any trade marks or names.
13. Exhibitors are requested to name exhibits if possible.
14. The Society will seek to obtain member's permission for the Society to hold their personal details for the purpose of the normal running of the Society. The Society will not share this data with any third party.

SPRING SHOW

Saturday 22nd March 2025, 3:00 pm to 4:15 pm – Village Hall

Who can enter

Anyone – this is an **OPEN** Show.

How to enter

Bring your entries to the Village Hall between **12:00 noon and 1:30 pm** on Show Day.

What then?

You will be given an entry card to put with your exhibit, and shown where to place your exhibit.

How much will it cost to enter?

Society members – 25p per entry

Non-members – 50p per entry

(why not become a member beforehand, as you then pay only 25p per entry?)

Young Persons' classes (41 to 44) – Free of charge



Can I get help in setting up my entries correctly?

Definitely! Between 12:00 noon and 1:30 pm when you arrive.

Do I have to hang around all day?

No. The Hall closes for judging between 1:45 pm and 3:00 pm.

Come back after 3:00 pm to find out the winners and admire the displays.

Prize money?

1st prize £1.00

2nd prize 50p All paid in our 'little brown envelopes'

3rd prize 25p

No exhibitor may have more than one entry in any class, but other individuals from the same family may also enter in that class.

CUPS & TROPHIES

The **LANGRIDGE CUP** – Best exhibit in the whole show.

The **A E & I BARDEN CUP** – Most prize money in Daffodil classes (1 to 12)



There will be a raffle which will be drawn immediately following the prize-giving.

Also available : Tea – coffee – soft drinks – biscuits

SPRING SHOW COMPETITIONS

See our hints to exhibitors on page 6

TRUMPET: The cup (Trumpet) is **as long as or longer than** the petals

LARGE CUP: The cup is **shorter than** the petals (but longer than a Small Cup)

SMALL CUP: The cup is **not more than one third of the length of the petals**

CUT DAFFODILS – Without leaves

- 1 **Trumpet** – single variety – one colour – 3 stems
- 2 **Trumpet** – single variety – two or more colours – 3 stems
- 3 **Large or Small Cup** – single variety – one colour – 3 stems
- 4 **Large or Small Cup** – single variety – two or more colours – 3 stems
- 5 **Miniature** – any colour(s), single variety, bloom size not to exceed 50mm in diameter – 3 stems
- 6 **Any Five Stems**, any variety or varieties

ONE stem of a cut DAFFODIL – without leaves

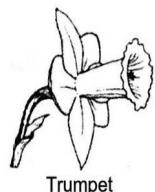
- 7 **Trumpet** – single colour
- 8 **Trumpet** – two or more colours
- 9 **Large or Small Cup** – one colour
- 10 **Large or Small Cup** – two or more colours
- 11 **Double** – any colour
- 12 **Any other daffodil not listed above** – any colour

Cut TULIPS – with leaves

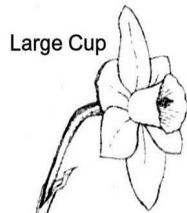
- 13 **THREE STEMS** – single variety – same colour
- 14 **THREE STEMS** – single variety – multicoloured
- 15 **ONE STEM** – specimen – any colour

One Container of Growing Plants

- 16 **ONE Orchid plant** – **in bloom**
- 17 **ONE plant (other than an Orchid)** – **in bloom**
- 18 **ONE plant** – **foliage only**
- 19 **ONE plant** – **Succulent or Cactus**



Trumpet



Large Cup



Small Cup



Double



SPRING SHOW COMPETITIONS

Cut Flowers and Shrubs in any type of Vase

- 20 THREE STEMS – **Polyanthus**
- 21 THREE STEMS – **Hellebores**
- 22 THREE SPRAYS – **Heather**
- 23 ONE VASE – **Mixed Spring Flowers** with any foliage : max space 60cm (24")
- 24 ONE BLOOM – of a **Camellia**
- 25 THREE STEMS – **Hardy Shrub or Shrubs** – flowering or berry or foliage – of any variety
- 26 FIVE STEMS of **Muscari** (Grape Hyacinth)
- 27 SIX **Pansy** flower heads – displayed on a card



Floral Art

Note to Exhibitors :

Accessories are allowed – also note that the sizes quoted are the maximum allowed – yours can be smaller.

- 28 **Oranges and Lemons** – A foam-free arrangement using flowers, fruit and foliage from any source. Max size 60cm x 60cm (24" x 24").
- 29 **Miniature** – A foam-free arrangement using fresh or dried flowers and foliage from any source. Overall size not more than 10cm (w) x 10cm (d) x 15cm (h) (4" x 4" x 6")
- 30 **Petite** – A foam-free arrangement using fresh or dried flowers and foliage from any source. Overall size not more than 25cm (w) x 25cm (d) x 37cm (h) (10"x10"x15")

Cookery and Preserves - please see hints on page 6

Note : Covers will be provided by us for cookery classes 34 to 38.

- 31 A jar of **Citrus Marmalade** (use a new twist top or a waxed disc with cellophane cover.)
- 32 A jar of **Cooked Chutney** (use a new, vinegar-proof lid)
- 33 A jar of any **Citrus Curd** – not more than 4 weeks old (use waxed disc & cellophane cover)
- 34 Three **Spinach and Ricotta Cheese Rolls** – made to our **recipe no 1**
- 35 **Three Cheese Straws** - made to your own recipe.
- 36 **Three of Elizabeth's Coffee Morning shortcakes** - made to our **recipe no 2**
- 37 **Light Chocolate Cake**, made to our **recipe number 3**
- 38 **Three Butterfly cakes** - made to your own recipe
- 39 A bottle of **home-made Alcoholic Liqueur**, labelled with **type and date made**
- 40 A bottle of **homemade Non-Alcoholic Drink**, labelled with **type and date made**



SPRING SHOW COMPETITIONS

Young persons up to 13 years

Note: Entry is free and no monetary prizes are awarded
- but in most years, each entrant is awarded some sweets!

- 41 An arrangement using flowers and foliage displayed in a jar
- 42 An edible necklace
- 43 A handmade greetings card in any medium
- 44 A paper plate animal mask

Photography

Exhibitors - please note :

Maximum size of all photos is A5 (148 x 210 mm or 8.3" x 5.8"), including any mounting.

Entries will be judged on both **interpretation of the subject** and **photographic quality**.

Photos must not have been entered in previous years' shows.

- 45 View from a Window
- 46 Springtime
- 47 Yellow
- 48 Winter Dawn

Mannings Heath Horticultural Society - Fuchsia Challenge 2025

Show **TWO OR MORE** entries in this year's Spring Show and get a **FREE** fuchsia plug plant that has been generously donated by

Village Nurseries at West Chiltington

Repot your plant and grow it on using your own method. Bring the result to the Summer Show on 2nd August, when we shall see whose is the best. If you didn't enter the Show, you can still **buy** the fuchsia plug plants for 50p each.

QUALITY AND VALUE **DIRECT FROM THE** **GROWER!**

- YOU WILL FIND an exceptional range of Seasonal and Hardy plants, here at our Nurseries in West Chiltington – all are grown and sold on site.
- Our EXTENDED RANGE of Hardy Perennials includes many new and unusual varieties in great value 2-3 litre containers from £10 each or pick and mix any 10 for £90.
- We also stock a GOOD RANGE of shrubs in 3-4 litre pots and GREAT VALUE 1 litre perennials for £3.75 each or pick and mix any 10 for £30.
- Our selection of Summer Seasonal plants is SECOND TO NONE – all displayed in our large glasshouse.

Mannings Heath Horticultural Society Members
Discount is 10% off everything, except Gift Tokens.

VILLAGE NURSERIES
SINNOCKS, WEST CHILTINGTON, RH20 2JX
01798 813040
OPEN 7 DAYS A WEEK 9.00AM TO 5.00PM

www.village-nurseries.co.uk

peter@vnwc.co.uk



Heritage PRODUCTS

High Quality Gardening & Landscaping Products

Available for Delivery or Collection

Peat Free Composts

Topsoils Including British Standard Soil

Bark, Mulches and Woodchips

Aggregates

Sleepers

Kiln Dried Fire Wood

Can accommodate all volumes of order from bulk bags to
loose lorry loads

Environmentally Sustainable

Prompt & Reliable Service

Up to 10% off when you use discount code

MANNINGSHEATHHORT24

excludes Kiln Dried Fire Wood



Online: www.heritage-products.co.uk

Email: sales@heritage-products.co.uk

Phone: 01273 492 752

**Congratulations to all these cup winners
in the Spring and Summer Shows 2024**

Spring Show

LANGRIDGE CUP	Lesley Etherton
(<i>Best exhibit in the whole Show</i>)	
BARDEN CUP	Paul Dalby
(<i>Most prize money in the Daffodil classes 1 - 11</i>)	

Summer Show

BANKSIAN MEDAL	Gordon Cooper
<i>Most prize money in Horticultural classes.</i>	
PRESIDENT'S CHALLENGE CUP	Gordon Cooper
<i>Most prize money for Vegetables (1-26).</i>	
DOUGLAS MACKENZIE CUP	Gordon Cooper
<i>Best Vegetable exhibit (1-26).</i>	
PREWETT CHALLENGE CUP	Claire Parkes
<i>Most prize money for Flowers (32-61)</i>	
TOMALIN TROPHY	David Tidy
<i>Best Flower exhibit (32-61).</i>	
DAVE HILLIAM MEMORIAL CUP	Claire Parkes
<i>Best Dahlia exhibit (48-56).</i>	
RON BESWICK CHALLENGE CUP	Janie Bamford
<i>Best Rose exhibit (62-64).</i>	
KELLAND CHALLENGE CUP	Lesley Etherton
<i>Most prize money in Floral Art (69-73).</i>	
E & D BATEMAN CUP	Lesley Etherton
<i>Best Floral Art exhibit (69-73).</i>	
WEDD FAMILY TROPHY	Edward Humphrey
<i>Best exhibit in Young Persons' classes (74-79).</i>	
GODSMARK CUP	Delia Cooper
<i>Most prize money in Preserves (80-86)</i>	
JOAN KELSEY CUP	Marion Neden
<i>Most prize money in Cookery (87-98).</i>	
COLES CHALLENGE CUP	Jane Gregory
<i>Most prize money in Handicrafts (99-107).</i>	
JOAN BOWERS MEMORIAL CUP	Jane Gregory
<i>Best exhibit in Handicrafts (99-107).</i>	
BOB CLUBLEY CUP	Simon Hurst
<i>Most prize money in Photography (108-113)</i>	
DANIELS TROPHY	Simon Hurst
<i>Best Photograph (108-113)</i>	
MICKLEBURG CUP	Gordon Cooper
<i>Best exhibit in the whole show.</i>	

ANNUAL SUMMER SHOW

SUMMER SHOW

PRIZES, CUPS & TROPHIES



The **BANKSIAN MEDAL** is provided by the Royal Horticultural Society and awarded to the exhibitor gaining most prize money in Horticultural classes. Under the RHS rules the winners of the medal in the two previous years are not eligible in the current year.

The **PRESIDENT'S CHALLENGE CUP** – Most prize money for Vegetables (1-26).

The **DOUGLAS MACKENZIE CUP** – Best Vegetable exhibit (1-26).

The **PREWETT CHALLENGE CUP** – Most prize money for Flowers (32-61).

The **TOMALIN TROPHY** – Best Flower exhibit (32-61).

The **DAVE HILLIAM CUP** – Best Dahlia exhibit (48-56).

The **RON BESWICK CHALLENGE CUP** – Best Rose exhibit (62-64).

The **KELLAND CHALLENGE CUP** – Most prize money in Floral Art (69-73).

The **E & D BATEMAN CUP** – Best Floral Art exhibit (69-73).

The **WEDD FAMILY TROPHY** – Best exhibit in Young Persons' classes (74-79).

The **GODSMARK CUP** – Most prize money in Preserves (80-86).

The **JOAN KELSEY CUP** – Most prize money in Cookery (87-98).

The **COLES CHALLENGE CUP** – Most prize money in Handicrafts (99-107).

The **JOAN BOWERS MEMORIAL CUP** – Best exhibit in Handicrafts (99-107).

The **BOB CLUBLEY CUP** – Most prize money in Photography (108-113).

The **DANIELS TROPHY** – Best Photograph (108-113).

The **MICKLEBURG CUP** – Best exhibit in the whole show.



ANNUAL SUMMER SHOW

SATURDAY 2nd August 2025 – 2 pm to 4 pm – Village Hall

Who can enter

Anyone – this is an **OPEN** Show and everyone is very welcome.

How to enter

We need to plan in advance where to put everything, before you bring your entries on Show Day, so **YOU** need to let us know in advance what you are going to enter.

The Entry Form

List the entries you wish to make on the **Entry Form** – a separate form for each person entering, please! (*Photocopied forms accepted*). Then deliver as follows **on or before Weds 30th July** :

EITHER: By hand or by post with your entry fee to: Kate Hilliam, Winterpick Cottage, Winterpit Lane, Mannings Heath, RH13 6NA

OR: by email to The Show Secretary Claire Parkes, on:

manningsheathshowsec@outlook.com and ask her how to pay by internet banking.

On Show Day

Bring your entries to the Village Hall between 8:30 am and 10:30 am.

What then?

You will find that an **Entry Card** for each of your entries has been placed where we want **YOU** to place each of your exhibits. Please ask if you can't find your card or don't know where to place your entry.

How much will it cost to enter?

Society members – 25p per entry

Non-members – 50p per entry (*why not become a member beforehand, as you then pay only 25p per entry?*)

Young persons' classes – No charge to enter

Can I get help in setting up my entries correctly? Of course! Between 8:30 am and 10:30 am.

Do I have to hang around all day?

No. The Hall closes for judging between 10:30 am and 2:00 pm.

Come back at 2:00 pm for the results, to see if you have won a prize, and also to admire the displays.

Prize money? 1st - £1.00 2nd – 50p 3rd – 25p All paid in our 'little brown envelopes'



There will be a raffle – the draw will take place at about 3:30 pm, after the prizes have been awarded

Tea – coffee - soft drinks - home-made cakes

Left blank

MANNINGS HEATH & DISTRICT HORTICULTURAL SOCIETY
ANNUAL SUMMER SHOW - SATURDAY 2nd AUGUST 2025

ENTRY FORM

Completed forms (one form per person) WITH ENTRY FEES to Kate Hilliam, Winterpick Cottage, Winterpit Lane, RH13 6NA on or before **Wednesday 30th July** - or email them to **Claire Parkes** on : manningsheathshowsec@outlook.com and ask her how to pay by bank transfer.

Please enter me in the following competitions (inc the Fuchsia Challenge if relevant, though that class is *FREE* to enter) - write one class in each box. No exhibitor may have more than 1 entry in any class, but other individual members of the same family may also enter in that class.

--	--	--	--	--	--	--	--	--	--

--	--	--	--	--	--	--	--	--	--

--	--	--	--	--	--	--	--	--	--

--	--	--	--	--	--	--	--	--	--

Total entries at 25p per entry for members / 50p for non-members

Total cash ----->

£

Membership no. ----->

Name Email / phone (optional)

Address

Young persons' competitions (Classes 74 to 79) - free of charge

--	--	--	--	--	--	--	--	--	--

Young person's name

Age

Address

All reasonable care will be taken of the exhibits, but the Committee
cannot be held responsible for any loss or damage

MANNINGS HEATH & DISTRICT HORTICULTURAL SOCIETY
ANNUAL SUMMER SHOW - SATURDAY 2nd AUGUST 2025

ENTRY FORM

Completed forms (one form per person) WITH ENTRY FEES to Kate Hilliam, Winterpick Cottage, Winterpit Lane, RH13 6NA on or before **Wednesday 30th July** - or email them to **Claire Parkes** on : manningsheathshowsec@outlook.com and ask her how to pay by bank transfer.

Please enter me in the following competitions (inc the Fuchsia Challenge if relevant, though that class is *FREE* to enter) - write one class in each box. No exhibitor may have more than 1 entry in any class, but other individual members of the same family may also enter in that class.

--	--	--	--	--	--	--	--	--	--

--	--	--	--	--	--	--	--	--	--

--	--	--	--	--	--	--	--	--	--

--	--	--	--	--	--	--	--	--	--

Total entries at 25p per entry for members / 50p for non-members

Total cash ----->

£

Membership no. ----->

Name Email / phone (optional)

Address

Young persons' competitions (Classes 74 to 79) - free of charge

--	--	--	--	--	--	--	--	--	--

Young person's name

Age

Address

All reasonable care will be taken of the exhibits, but the Committee
cannot be held responsible for any loss or damage

Left blank

Ready To Plant Your Roots?

Helping You Find the Perfect Home,
Whether You're Selling, Buying, Letting or Renting.



**Batcheller
Monkhouse**

Our Corner of England

Please contact our Pulborough Office:

Sales

01798 872081

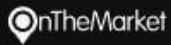
sales@batchellermunkhouse.com

Lettings

01798 877501

pubblettings@batchellermunkhouse.com

batchellermunkhouse.com





We stock a wide range of garden and arboricultural machines and equipment for the home user and professional alike covering a wide range of usage from garden care to land management and tree surgery.

We are a Stihl, Echo & Honda main dealer and have a well stocked showroom and full workshop facilities with factory trained engineers. You can rest assured that when you purchase your products from us we are able to offer you the after care you expect.

We are also iMow robot mower specialists and have full factory trained installers to help set up and assist with your new hi-tech mower.



For information or advice please call us or pop in and say hello.

Phone: 01403 891580

www.ats-machinery.co.uk

www.ats-webshop.co.uk

STIHL HONDA ECHO EGO

ATS Machinery Ltd
Selehurst Farm
Brighton Road
Lower Beeding
West Sussex
RH13 6NQ



Your local florist right on your doorstep

Seasonal hand-tied bouquets

Farewell Flowers

Weddings & special events

Regular "Flower pot" subscriptions

kate@flowersbykatewright.co.uk

01403 563275 or 07557 955757

www.flowersbykatewright.co.uk

KEEPERS

BOARDING KENNELS AND GROOMING PARLOUR

Leechpond Hill, Lower Beeding,
RH13 6NR

5-star accommodation with outside
Astro Turf exercise ground

Day Boarders Welcome

Contact the owners Lisa & Sue

01 403 891300

Community Oil Buying Syndicate



It makes a lot of sense to club together when buying **Heating Oil**. We are saving many thousands of pounds each year for the members of the **Community Oil Buying Syndicate** by shopping around for the best deals each week.

The average Oil Delivery is £20 to £50 cheaper !

Many oil tanker road miles are saved as well, so everybody wins. For information without obligation, email:

derekbradnum@aol.com

or go to our website

www.oilbuyingsyndicate.co.uk

or phone

01 403 891181

SUMMER SHOW COMPETITIONS

See our hints to exhibitors on page 6

Vegetables

Where possible please state the **VARIETY** of the vegetable you are entering – thank you.

- 1 Three coloured Potatoes**
- 2 Three white Potatoes**
- 3 Three Spring Onions** (untrimmed, with roots attached).
- 4 Five French Beans**
- 5 Five Runner Beans**
- 6 Three Beetroot** (tops trimmed to 75mm (3")
- 7 Three Carrots** (tops trimmed to 75mm (3")
- 8 Two Cabbages** (stalks trimmed to 50mm (2")
- 9 Three Garlic Bulbs**
- 10 Two Marrows (state variety)**, length not exceeding 350mm (14")
- 11 Three Courgettes** (with or without flowers).
- 12 Three Onions** - max weight 250 grams each (tops should be trimmed and tied).
- 13 Three Onions** - each over 250 grams (tops should be trimmed and tied).
- 14 Six Pickling Shallots**, 30mm maximum diameter (tops should be trimmed and tied).
- 15 Six Exhibition Shallots**, over 30mm diameter (tops should be trimmed and tied).
- 16 Six small Tomatoes** (maximum diameter 35mm).
- 17 Six medium Tomatoes** (36 to 65 cm).
- 18 Two Beefsteak Tomatoes.** (66mm or greater)
- 19 One complete Truss of Cherry or Small Plum Tomatoes** (can include ripe and unripe fruit).
- 20 Two Cucumbers** (with or without flowers).
- 21 Two Sweet Peppers.**
- 22 Two Chilli Peppers.**
- 23 Three vegetables of one kind not listed above.**
- 24 Bean Race** - A bundle of 5 runner beans, judged on total length!



SUMMER SHOW COMPETITIONS

Vegetable Collections

25 A Basket of Vegetables for a Cook - minimum of 3 different kinds, presented in a basket. To be judged on presentation, quality & variety.

26 A Collection of any three items, in a tray, chosen from classes 1 - 22



Fruit

27 One plate (supplied by us) of 10 Soft Fruits, one kind

28 One plate (supplied by us) of 3 Stoned Fruits (eg plums)

29 Three Cooking Apples

30 Three Dessert Apples

31 One bunch containing four named Culinary Herbs in a vase (Note: no flowers please)

Cut Flowers in any sort of vase

32 One vase of Perennial Flowers, five stems, any variety or varieties

33 One vase of Annual Flowers, five stems of one kind

34 One vase of five stems of Mixed Annuals, foliage allowed

35 One specimen Gladiolus

36 Three stems of Sunflowers

37 Three Hydrangea blooms

38 Three stems of geraniums

39 Three Hosta leaves

40 Three stems of Japanese Anemones

41 Five stems of French Marigolds

42 Five stems of Sweet Peas

43 Five Floating Flower Heads (single variety) in a container of water of maximum diameter 10" (25 cm)



Cut Flowers and Foliage

44 Mixed Foliage, judged for quality, variety and general effect. Space allowed 30" x 30". [30" = 76.2 cm]

45 Mixed Flowers, judged for quality, variety and general effect. Space allowed 30" x 30".

46 Three stems of a Flowering Shrub in bloom – one variety

47 Six Fuchsia Flower Heads – displayed on a card – one or more varieties

SUMMER SHOW COMPETITIONS



Decorative



Water Lily



Cactus



**Miniature Ball
/Pompom**



Collarette



Single

Cut Dahlias in any sort of vase

48 Three stems of **Decorative** or **Water Lily** Dahlias

49 One stem of a **Decorative** or **Water Lily** Dahlia

50 Three stems of **Cactus** Dahlias

51 One stem of a **Cactus** Dahlia

52 Three stems of **Miniature Ball** or **Pom-Pom** Dahlias – blooms of any size

53 One stem of **Miniature Ball** or **Pom-Pom** Dahlia – bloom of any size

54 Three stems of any other **Dahlias** not listed above

(such as **Single** or **Collarette**)

55 One stem of any other **Dahlia** not listed above

(such as **Single** or **Collarette**)

56 Five stems of **Mixed** Dahlias – any type(s)

SUMMER SHOW COMPETITIONS

One Container of Growing Plants



- 57 ONE plant – **in bloom** (not an Orchid)
- 58 ONE **Orchid** plant – **in bloom**
- 59 ONE plant – **foliage only**
- 60 ONE plant – **Succulent or Cactus**
- 61 ONE **Fuchsia** (but not your Fuchsia Challenge plant!)

→ Note: The Fuchsia Challenge is Class 114 (see page 30). Please remember to include your Fuchsia Challenge exhibit on your entry form (there is no charge for this class).

Roses

- 62 One **rose**, any colour, judged on **scent** only
- 63 A vase containing one stem of **Cluster (floribunda) Roses**
- 64 One **specimen Rose**

A Chance for NOVICES to “Have a Go”

Open to anyone who did not win a 1st prize in the Horticultural, Flower or Cookery sections in our Society's Shows in 2024.

- 65 **Two Vegetables** of one kind
- 66 A vase of **Mixed Flowers** – grown in your garden
- 67 **Floral Art** – a flower arrangement
- 68 **Three Fruit Scones** - made to your own recipe

Floral Art

Note to Exhibitors:

Accessories are allowed in all classes. In Classes 69-71 the height of your exhibit is optional. Also note that the sizes quoted are the maximum allowed – yours may be smaller.

- 69 '**Come Dine With Me**': An exhibit using fresh flowers and foliage from any source. Max size 50cmx 50cm (20" x 20")
- 70 '**Summer Holiday**' An exhibit using fresh or dried flowers and foliage from any source. Maximum size 50cm x 50cm (20"x20")
- 71 '**A Summer Wreath**' An exhibit using either fresh or dried flowers, berries and foliage from any source. Maximum size 50cm x 50cm (20"x20")
- 72 '**Petite**' – an arrangement using fresh or dried flowers and foliage from any source. Overall size not over 25cm (w) x 25cm (d) x 37cm (h). (10" x 10"x 15")
- 73 '**A Button Hole**' - using fresh or dried flowers and foliage, approx 12-13cm in length

SUMMER SHOW COMPETITIONS

Young persons – Up to 13 years of age

Note: Entry is free and no monetary prizes are awarded – but in most years each entrant is awarded some sweets!

- 74 **'Recycle Me'** : a decorated container in any medium
- 75 **'A picture of a tree'** : made from any combination of natural materials. Max size 21cm x 29.7cm (A4)
- 76 **'Decorate a pebble'**
- 77 **Three homemade Rock Cakes** : made to own recipe.
- 78 **'I Grew it Myself'** : any flower or vegetable that you have grown yourself
- 79 **A photograph of a tree** (maximum size 14.8 cm x 21.0cm (A5))



Preserves - see hints on page 6

- 80 **A Jar of Citrus Marmalade** - use either a new twist top or a waxed disc with cellophane cover
- 81 **A Jar of Raspberry Jam** - use either a new twist top or a waxed disc with cellophane cover
- 82 **A Jar of Strawberry Jam** - use either a new twist top or a waxed disc with cellophane cover
- 83 **A Jar of any other Jam except Chilli jam** - use either a new twist top or a waxed disc with cellophane cover
- 84 A jar of **jelly**, any variety - use either a new twist top or a waxed disc with cellophane cover
- 85 A jar of **citrus curd** – not more than 4 weeks old - use a waxed disc and cellophane cover
- 86 A jar of cooked **chutney** - use a new, vinegar proof lid



SUMMER SHOW COMPETITIONS

Cookery : Note - covers will be provided!

See our
hints to
exhibitors
on page 6

- 87 **3 Sausage Rolls** - using your own recipe
- 88 **3 Quiche Lorraine cupcakes** - made to **recipe number 4**
- 89 **Traditional Victoria Sandwich** - made to your own '3 egg' recipe.
7" tin size, raspberry jam and a light dusting of **caster sugar**
- 90 **3 White Chocolate & Raspberry Blondies** - made to **recipe number 5**
- 91 Your **favourite round family fruit cake** - made using your own recipe
(Max size 9")
- 92 **3 Oatcakes** - made using your own recipe
- 93 **3 pieces of Traybake** - made using your own recipe
- 94 **Gentlemen only** : **Crunchy Lemon Top cake** - made to **recipe no. 6**



Bread Making

- 95 **A loaf of bread** - handmade, made to your own recipe
- 96 **A loaf of bread** - machine made
- 97 **3 Olive breadsticks** - made to **recipe number 7**
- 98 **A round Tear & Share loaf** - made to your own recipe
(max size 9" if possible - this is to fit under our covers)



Handicrafts **Note:** Entries must not have been entered in previous years' shows.

- 99 **An item of patchwork or appliquéd.** Max size 30" x30" (75cm x75cm)
- 100 **A stuffed toy.**
- 101 **'Something New from Something Old'** - An item made from recycled material.
- 102 **A handmade paper craft item (not a card)**
- 103 **A newly knitted or crocheted item.**
- 104 **A framed drawing or painting in any medium.** Please display on a stand if possible.
Max size 18" x 18" (45cm x 45cm)
- 105 **A greetings card.**
- 106 **A hand-made Christmas decoration**
- 107 **Any other handicraft not included above.**



SUMMER SHOW COMPETITIONS

Photography

Exhibitors - please note :

Maximum size of all photos : A5 (14.8cm x 21.0cm or 8.3" x 5.8"), including any mounting. Entries will be judged on both **interpretation of the subject** and **photographic quality**. Photos must not have been entered in previous years' shows.

108 Nuts

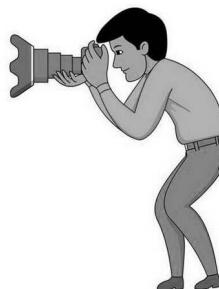
109 Something beginning with 'i'

110 Seaside

111 The Beauty of Weeds

112 British Wildlife

113 Texture



Fuchsia Challenge 2025

114 Bring along the fuchsia plant that you obtained at the Spring Show as a plug plant to see whose is the best, and who needs to try a little harder next year!
Please remember to include this on your entry form! (No entry fee for this class)

**The fuchsia plugs were kindly supplied by
Village Nurseries in West Chiltington**

There will be a raffle, with tickets drawn around 3:30 pm, after the prizes have been awarded.

**Tea - coffee - soft drinks
home-made cakes**

P.J. BARROW
& PARTNERS LTD

01403 864342

GARDEN & ESTATE MACHINERY
SALES - SERVICE - PARTS



NOW LOCATED AT
UNIT 3, BAILEYS FARM, BROOKS GREEN
ROAD
COOLHAM, HORSHAM, RH13 8GR

www.pjbarrow.co.uk info@pjbarrow.co.uk

Handcross Hardware and Craft

High Street, Handcross, RH17 6BL

TOOLS AND
SHARPENING
KEY CUTTING,
DRY CLEANING,
RUG DOCTOR

PLANTS
AND SEEDS
BIRD AND
PET FEED

DIY, GARDEN,
HOUSEHOLD
CARDS AND
BALLOONS



01444 400 212

Join the #REFILLUTION – with **ecover** and other refillable products

GEORGE POTBURY

— FORESTRY LTD —

Kiln Dried Firewood

Premium Mixed Hardwoods



Full Loose Load 2.6m³

Half Loose Load 1.3m³

Bulk Bags



Regular 0.7m³

Extra Large 1.0m³

Kindling



Easy Lighting



info@georgepotburyforestry.co.uk

www.georgepotburyforestry.co.uk

01403 782369

FREEMAN BROTHERS

FUNERAL DIRECTORS

Independent and family-run since 1855

- Professional and caring service
- Pre-payment scheme available
- Beautiful and calm Chapel of Rest
- Award-winning premises with private car parking
- Monumental masonry services available
- Fleet of modern vehicles
- Full disabled access

Branches also at: 31 High Street, Billingshurst,
25 & 27 Brighton Road, Southgate, Crawley
and 126 High Street, Hurstpierpoint



01403 254590 | 9 North Parade, Horsham RH12 2BP

mail@freemanbrothers.co.uk | www.freemanbrothers.co.uk

Bolney Nursery

Trees - Shrubs Conifers
Terracotta Compost
Bedding Plants Perennials

Cowfold Road, Bolney
01444 881784



PURE SEAFOOD
YOUR LOCAL FISHMONGER
IN PEASE POTTAGE

Old Brighton Road South,
Pease Pottage, RH11 9AH
01293 549843

Open Tuesday
to Saturday,
9am -2pm




Pure Seafood

Playing our part within the parish

Link magazine - keeping you in touch

carbonbusters

Recycling—Rewilding—Energy

Speedwatch

Keeping road speed down

Parish Community Group

parishcommunity1@gmail.com



Nick Simpkins

Registered
Heating
Business



Oil fired Heating & Plumbing Engineer (Est. 1992)

www.oak-oil.co.uk

Telephone: 07721 378298 / 01403 250175



- Boiler maintenance & servicing
- Boiler breakdown & system fault finding
- New boiler & heating system installations
- System power flushes
- Fuel oil storage tanks & pipework inspection/repair

OAK OIL - Boiler Breakdown & Repair Specialist

Our sponsors	What they provide	See page
ATS	Garden machinery and products	22
Barrow, P J	Garden machinery sales and repairs	31
Batcheller Monkhouse	House sales and lettings	21
Bolney Nursery	Garden plants, pots, trees, etc	33
Community Oil Buying Syndicate	Group buying of heating oil	23
Flowers by Kate Wright	Flowers and bouquets	23
Freeman Bros	Funerals and monumental masonry	32
George Potbury	Kiln-dried firewood in bulk	32
Handcross Hardware	Non-food general store	31
Heritage Products	Recycled compost in bulk	13
James for Carpets	Carpets and other flooring	Inside rear cover
Keepers Kennels	Kennels and grooming for dogs	23
Nick Simpkins	Oil Heating and Plumbing engineer	34
Nuthurst Parish Community Group	LINK magazine, Speedwatch, Carbon Busters	34
Peter Cooper Motors	Car sales and service	4 & 5
Pure Seafood	Fishmonger in Pease Pottage	33
Village Nurseries	Nursery that grows all its plants	12

Index to Horticultural Society content of this Guide (2025)

Show dates, membership number & your donation	Front cover	Prizes, cups and trophies	15
Officers & Committee and how to contact us	Inside front cover	Summer Show - Information	16
Recipes (1, 2)	1	Summer Show entry form (page 1)	18
Recipes (3, 4, 5)	2	Summer Show entry form (page 2)	19
Recipes (6, 7)	3	Summer Show Classes 1 - 24	24
Hints to Exhibitors	6	Summer Show Classes 25 - 47	25
Our Shows - the Rules	7	Summer Show Classes 48 - 56	26
Spring Show Information	8	Summer Show Classes 57 - 73	27
Spring Show Classes 1 - 19	9	Summer Show Classes 74 - 86	28
Spring Show Classes 20 - 40	10	Summer Show Classes 87 - 107	29
Spring Show Classes 41 - 48	11	Summer Show Classes 108 - 114	30
Last year's winners	14	Dates for your diary	Rear cover

MANNINGS HEATH & DISTRICT HORTICULTURAL SOCIETY

Dates for your diary in 2025

All are welcome to all events (including non-members). Entry is normally free.
All events are at Mannings Heath Village Hall, at 7:30 pm for 7:45 pm start,
except where shown.

February	Thurs 15 th	Ryan Greaves from the Sussex Bat Group will tell us all about different bats and their environment.
March	Thurs 13 th	Inter-Society Quiz Night, hosted by us.
March	Sat 22 nd	Spring Show - Times & details on page 8
April	Thurs 10 th	Talk: "Flowers from the Farm". Charlotte from The Flowered Garden (nr East Grinstead), will talk about their PYO flower farm & bring some flowers for sale.
May / June	<u>Either</u> Weds 28 th <u>May or</u> Weds 4 th June : (date to be confirmed later)	Garden visit 2pm: The Old Rectory, Church Road, Newick BN8 4JZ. A 10 acre garden around a Grade II listed building. Moat, walled garden, kitchen garden, wildflower meadow, coach house, potting shed, orchard, ancient lime avenue. Refreshments available. <i>Please tell us ASAP if interested as spaces are limited.</i> Entry by donation (£10).
August	Sat 2 nd	Summer Show - Times & details on page 16
September	Thurs 11 th	Talk: "Mushrooms" - Jodie Bryan, one of the 2 sisters from Caley Brothers (Chelsea Gold Winners), will talk about growing your own different and interesting mushrooms. Jodie will also bring a variety of mushroom types and show ways to grow them.
October	Thurs 9 th	AGM followed by - Talk: "All about Dahlias". Richard Ramsey from Withypitts Dahlias will give a light-hearted talk filled with tips and techniques to help us grow and show better dahlias.
November	Thurs 13 th	Illustrated talk: "Diary of a Naturalist". Author, wildlife guide and naturalist Michael Blencowe will share his passion and knowledge as he takes us back through the pages of his wildlife notebooks, highlighting some amazing wildlife that can be seen in Sussex.