

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

Saturday 10th September 2016

ENTRIES
Entry form on page 15

Please send entry forms by
8 pm on Wednesday 7th September
to

Mrs A Gilchrist, Ashleigh Grange, off Chapel Lane,
Westhumble (or leave in the box at the foot of the lane
opposite Chapel Farm)
e-mail: ar.gilchrist@btinternet.com

Entries must be submitted before
8 pm on Wednesday 7th September

**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/>)

Village Show

Saturday
10th September 2016
Mickleham Village Hall
2:30 to 5:00 pm

Prizes to be presented by
John Winn

All entries to be made by
8 pm on Wednesday 7th September

**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 10th September

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 7th September.

NO ENTRIES WILL BE ACCEPTED AFTER THIS TIME

NO ENTRIES OR CHANGES WILL BE ACCEPTED AT THE SHOW

Bara Brith

Ingredients	Method
300g mixed fruit 200g light muscovado sugar zest 1 orange 250ml hot black tea 350g self-raising flour 2 tsp mixed spice 1 large egg, beaten 50g soft butter, plus extra for greasing and to serve (optional)	Tip the fruit into a bowl with the sugar and orange zest. Pour over the tea, stir everything together and leave to soak overnight. Heat oven to 160C/140C fan/gas 3. Grease and line the base and short sides of a 900g/loaf tin with 1 strip of baking parchment. Tip the flour and spice into a bowl, and beat in the fruit and soaking liquid. Add the egg, followed by the butter. Beat until you have a well-combined, stiff batter, then tip into the prepared loaf tin. Bake for 1¼ hrs, covering with foil or parchment if the top starts to get too dark. Check with a skewer – if it doesn't come out clean, give it another 5-10 mins in the oven. Leave to cool in tin for 10 mins before removing.

Parsnip and maple syrup cake

Ingredients	Method
175g butter, plus extra for greasing 250g demerara sugar 100ml maple syrup 3 large eggs 250g self-raising flour 2 tsp baking powder 2 tsp mixed spice 250g parsnips, peeled and grated 1 medium eating apple, peeled, cored and grated 50g pecans, roughly chopped zest and juice 1 small orange For the filling: 250g tub mascarpone 3-4 tbsp maple syrup	Heat oven to 180C/160C fan/gas 4. Grease 2 x 20cm sandwich tins and line the bases with baking parchment. Melt butter, sugar and maple syrup in a pan over gentle heat, then cool slightly. Whisk the eggs into this mixture, then stir in the flour, baking powder and mixed spice, followed by the grated parsnip, apple, chopped pecans, orange zest and juice. Divide between the tins, then bake for 25-30 mins until the tops spring back when pressed lightly. Cool the cakes slightly in the tins before turning out onto wire racks to cool completely. Just before serving, mix together the mascarpone and maple syrup. Spread over one cake and sandwich with the other. Dust with icing sugar just before serving.

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 D49).**
4. No entries will be accepted after **8 pm on Wednesday 7th September 2016.**
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 2014 and 2015 winners, Judy Kinloch 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.

Young people whose entry in any class in sections B to G is placed 1st, 2nd or 3rd will win prize money as in Section H.

Craft

- G78 Item incorporating recycled material or materials
- G79 Any sewn or knitted item
- G80 A piece of embroidery
- G81 A quilted, patchwork or appliqué item (sleeve and pole for hanging large items—please indicate on entry form if your entry is large)
- G82 An item of handmade jewellery
- G83 An item made of wood
- G84 Any other piece of art or craft including sculpture: small—less than 60 cm/24 in in all dimensions
- G85 Any other piece of art or craft including sculpture: large—more than 60 cm/24 in in any dimension
- G86 A child's toy

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 9th September 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*)

- G70 A drawing - pencil, charcoal, pen or other medium (amateurs only)
 G71 An original watercolour or pastel picture (amateurs only)
 G72 An original oil or acrylic painting (amateurs only)
 G73 An original mixed media picture (amateurs only)

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

- G74 'Summer Fun'
 G75 'Verticals'
 G76 'A Winning Performance'
 G77 'Portrait of a Flower'

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 we do not award prizes for these).

Class

Age 3-4

- H1 Pasta and pulse picture
 H2 Vegetable statue

Age 5- 8 years

- H3 6 home-made sweets in a basket
 H4 A pirate's treasure map
 H5 A miniature scarecrow made from natural objects

Age 9 - 12 years

- H6 2 individual apple pies for a picnic
 H7 A photograph: 'Summer Fun'
 H8 A lavender bag
 H9 A flower arrangement: 'Nature's Gift'

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:

Plot-to-pot: an attractive and productive vegetable area.

THE AITKEN CUP

To be awarded to the winner of the class for:

A border to inspire.

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 2016 to be a record-breaking year for the greatest number of entries.



These classes will be judged on Monday 4th July—entries to Angela Gilchrist by 8 pm on Friday 1st July. 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

- F53 5 courgette muffins
- F54 3 chocolate cookies
- F55 A speciality loaf made in a machine
- F56 A loaf of Bara Brith (see recipe on page 14)
- F57 A parsnip and maple syrup cake (see recipe on page 14)
- F58 A vegetable quiche made by a man
- F59 A strudel

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

- F60 1 jar of marmalade
- F61 1 jar of raspberry jam
- F62 1 jar of gooseberry or gooseberry and elderflower jam
- F63 1 jar of chutney or pickles
- F64 1 jar of fruit jelly (specify which fruit)
- F65 1 bottle of fruit gin
- F66 1 jar of fruit curd
- F67 1 bottle of home-made cordial
- F68 3 eggs
- F69 1 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

- D41 Collection of 3 kinds of fruit or 3 varieties of the same fruit
- D42 Dish of 3 dessert apples
- D43 Dish of 3 cooking apples
- D44 Dish of 3 plums, gages or damsons
- D45 Dish of 10 blackberries
- D46 Dish of 10 raspberries
- D47 Dish of 3 pears
- D48 The heaviest apple
- D49 One dish of any other fruit (eg blueberries, loganberries—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

- E50 Formal arrangement: 'High Drama' (max diameter/height 75 cm/30 in—may include accessories)
- E51 Informal arrangement: 'Nature's Gift' (max dimension 30 cm/12 in—may include accessories but must use only flowers from garden/hedgerow sources)
- E52 'Perfect Partners' (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 One vase of mixed garden flowers arranged for effect in a space max 75 x 75 cm /30 x 30 ins
- B2 One vase of herbaceous perennials, max 9 stems
- B3 One vase of annuals or biennials, max 9 stems
- B4 One vase of Michaelmas daisies, 5 spikes
- B5 One vase of dahlias, 5 blooms
- B6 One specimen dahlia (name variety if known)
- B7 One specimen flower, any variety other than a rose or dahlia
- B8 One specimen rose (no buds), hybrid tea (name variety if known)
- B9 One vase of chrysanthemums, 3 blooms or sprays
- B10 One pot grown fuchsia
- B11 Vase of any foliage, with berries, max 3 stems
- B12 Vase of any foliage, without berries, max 5 stems
- B13 Vase of ornamental grasses
- B14 One outdoor grown tender perennial plant in pot, other than fuchsia (max diameter of pot 25 cm/10 in)
- B15 Shrub or climber (other than a rose) in flower, 3 stems
- B16 Pot of bulbs in flower (max diameter of pot 25 cm/10 in)

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

- C17 Collection of 5 different vegetables (in container, max size 51 x 43 cm/20 x 17 in)
- C18 Collection of 3 different salad vegetables (in container max size 45 x 30 cm/18 x 12 in)
- C19 Dish of 5 maincrop potatoes
- C20 5 carrots—leave 3 inches on top
- C21 5 onions
- C22 3 beetroot
- C23 9 shallots
- C24 The heaviest marrow
- C25 Vase of spinach or chard
- C26 3 courgettes (max length 15 cm/6 in)
- C27 9 cherry/small-fruited tomatoes (may be mixed varieties)
- C28 Dish of 5 tomatoes (one or more varieties)
- C29 6 runner beans
- C30 6 dwarf beans
- C31 Collection of culinary herbs in water
- C32 The longest runner bean
- C33 1 squash
- C34 1 cucumber
- C35 Most misshapen vegetable
- C36 5 chillies
- C37 3 peppers
- C38 1 aubergine
- C39 2 ears of sweetcorn
- C40 Any other vegetable not listed

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/>.

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 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 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/mwhs/>.