

**MICKLEHAM & WESTHUMBLE
HORTICULTURAL SOCIETY**

Saturday 11 July 2015

ENTRIES

Entry form on page 15

Please send entry forms
before 8 pm on Wednesday 8 July
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 8 July

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

Mickleham and Westhumble
Horticultural Society

Summer Show

**Saturday
11 JULY
2015**

Mickleham Village Hall
from 2.30 to 5 p.m.

Prizes to be presented by
Jeremy Smith

All entries to be made by
Wednesday 8 July

**MICKLEHAM AND WESTHUMBLE
HORTICULTURAL SOCIETY**

PRESIDENT

Alan Edwards

VICE PRESIDENTS

Mr Martin Burgess

Mrs Ann Sankey

COMMITTEE

Chairman - Judy Kinloch

01372 375358 mail@kinloch.plus.com

Andy Bullen Fiona Taylor Jonathan Blake Judith Long

Hon Secretary

Paul Walton

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

RULES

1. The show is open to all persons residing 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).**

MICKLEHAM & WESTHUMBLE HORTICULTURAL SOCIETY

Saturday 11 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
5 p children's classes Total £.....

See overleaf for details of where to send entries.

Entries must be submitted
before 8 pm on Wednesday 8 July
NO ENTRIES ACCEPTED AFTER THIS TIME
NO ENTRIES OR CHANGES WILL BE ACCEPTED AT THE SHOW

CIDER LOAF

350 g/12 oz	self-raising flour	Topping
225 g/8 oz	raisins	100 g/3½ oz icing sugar
1 tsp	mixed spice	1 - 2 tsp orange juice
100 g/3½ oz	butter	1 - 2 tsp cider
100 g/3½ oz	light brown sugar	
150 ml/5 fl oz	milk	
150 ml/5 fl oz	dry cider	
1 large egg	beaten	
Grated rind of one orange		

Method

Pre-heat oven to 180°C, Gas 4. Grease and line a 2 lb loaf tin. Mix together the flour, mixed spice and raisins. Melt butter, add sugar. Mix milk with cider (it will curdle) and gradually stir into flour. Add butter and sugar mixture, the egg and orange rind, mix well and then turn into the prepared tin. Bake for 30 minutes, reduce temperature to 160° C, Gas 3, bake for further 45 minutes. Remove from oven and cool.

Topping: mix together icing sugar, orange juice and cider to make spreadable icing (not too runny). Pour over top of cake.

4. NO ENTRY FORMS, E-MAIL, OR TELEPHONE ENTRIES WILL BE ACCEPTED AFTER **8 PM ON WEDNESDAY 8 JULY 2015.**
5. All exhibits which 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 the Committee shall be under no liability for injury by accident, however caused.
7. All plates, dishes and other receptacles must be supplied by exhibitors. 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 prizegiving. 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 commence. 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**.

SPECIAL AWARDS

The Royal Horticultural Society has presented a **BRONZE BANKSIAN MEDAL** to be awarded to the winner of the greatest number of points in the whole of the horticultural classes of the Show (Sections B, C and D).

The 2013 and 2014 winners, Martin Cox and Judy Kinloch 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. 3 points for 1st prize, 2 for second and 1 for 3rd.

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

EXHIBITORS SHOULD READ THE SCHEDULE CAREFULLY AND CHECK THEIR EXHIBITS AGAINST THE CLASS DESCRIPTIONS. GIVE YOURSELF PLENTY OF TIME TO ARRANGE YOUR EXHIBIT.

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 home-made jewellery
- G77 Any item made of wood
- G78 Any item made of clay
- G79 Any other piece of art or craft including sculpture: small - less than 60 cm/24 in in any dimension
- G80 Any other piece of art or craft including sculpture: large - more than 60 cm/24 in in any dimension
- G81 A hand-made gift for a baby
- G82 A bird box

Not for competition

- G83 Any art or craft item you wish to display not for competition

Section G Hints and instructions for exhibitors
PLEASE READ before entering

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 10 July by 6.30 pm to be displayed to best effect.

Section F Hints and instructions for exhibitors
PLEASE READ before entering

- 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** should have 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.

- 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 A photograph entitled 'Damage and Decay'
- G70 A photograph entitled 'A Treasured Moment'
- G71 A photograph entitled 'Flights of Fancy'
- G72 A photograph entitled 'An Evening Sky'

SECTION H - YOUNG PEOPLE'S CLASSES

Young people are also welcome to enter any adult classes
ALL ENTRIES SHOULD BE THE CHILD'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 children's classes: 1st £3, 2nd £2, 3rd £1.

Age 3-4

- H1 A potato print (maximum size A4)
- H2 A decorated snake made from clay or Plasticine

5- 8 years

- H3 3 sugar mice
- H4 A decorated straw hat
- H5 A home-made treasure chest and treasure

9 - 12 years

- H6 A flower arrangement entitled 'Summer Magic'
- H7 A photograph/drawing/ painting/computer graphic inspired by the Magna Carta anniversary (maximum size A4 or equivalent)
- H8 5 Cheese straws
- H9 Design an invitation to a garden party (hand or computer - maximum size A5 or equivalent)

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

- H12)
- H13) **St Michael's School classes** (entry through School only)
- H14)
- H15 **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 collection of containers featuring a variety of vegetables - minimum of 5 containers

THE AITKEN CUP

To be awarded to the winner of the class for

A collection of plants in containers arranged for display - minimum of 5 containers

These classes will be judged on Monday 6th July.

Entries to these classes to Angela Gilchrist by 8 pm on Friday 3rd 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 prizegiving.

Please state how much paid help per week. Judging to be by a points system with a handicap according to the amount of paid help. 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.

Further information is available in the RHS Horticultural Show Handbook available from Wisley (about £8). It also includes information about the points judges look for in the flower and produce entries in sections B, C and D.

EXHIBITORS SHOULD READ THE SCHEDULE CAREFULLY AND CHECK THEIR EXHIBITS AGAINST THE CLASS DESCRIPTIONS. GIVE YOURSELF PLENTY OF TIME TO ARRANGE YOUR EXHIBIT.

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.

Please cover all items with cling film

- F48 6 bread rolls - made by hand
- F49 A savoury loaf - made by machine
- F50 5 apple muffins
- F51 5 macaroons
- F52 6 sausage rolls made by a gentleman
- F53 Cider loaf (see page 14)
- F54 Showstopper - your chance to make your pièce de resistance: no holds barred.

Please be aware that some of these dishes may contain nuts

- F55 One jar marmalade
- F56 One jar redcurrant jelly
- F57 One jar strawberry jam
- F58 One jar jelly containing herbs such as apple and mint or rosemary
- F59 One jar fruit curd
- F60 One jar mango chutney
- F61 Basket of 3 eggs
- F62 One bottle of home-made lemonade
- F63 One bottle of fruit cordial
- F64 One jar of honey

**Section F Hints and instructions for exhibitors
PLEASE READ before entering see overleaf**

SECTION D - FRUIT

THE SCHREIBER CUP

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

- D38 Small bowl containing 3 kinds of soft fruit, minimum of 6 of each kind, attractively presented for table
- D39 One dish of blackcurrants, 6 bunches
- D40 One dish of redcurrants, 6 bunches
- D41 One dish of 10 gooseberries
- D42 One dish of 6 strawberries
- D43 One dish of 10 raspberries
- D44 One 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

- E45 'Summer Magic'. Maximum diameter/height 60cm/24in
- E46 'Sugar and Spice'. Maximum diameter/height 30 cm/12 in
- E47 'Storm in a Tea Cup'. Max height 15 cm/6in

SECTION B - FLOWERS

THE ELLMAN CUP

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

THE ALAN HUGGETT MEMORIAL CUP

Presented by the late Katharine Huggett for the best sweet peas 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 sweet peas, mixed 6 stems
- B5 One vase of sweet peas, same variety 3 stems
- B6 One specimen rose (no buds) hybrid tea (name variety if known)
- B7 One vase of mixed roses arranged for effect and quality
- B8 One vase of dianthus (pinks or carnations) 5 stems
- B9 One vase of hardy shrubs (or climber) in flower, 3 stems (may be mixed varieties)
- B10 One vase of clematis, 3 stems (may be mixed varieties)
- B11 One fuchsia in pot (max pot size 25 cm/ 10 in)
- B12 One pot grown tender perennial (other than pelargonium) on flower (max pot size 25 cm/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 Pot of petunias (max pot size 25 cm/10 in)
- B17 Succulent or cactus/cacti in a pot (max pot size 20 cm/8 in)
- B18 A scented plant in a pot (flowers and/or foliage)

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 - container max size 30 x 24 in
- C20 Collection of 3 different salad vegetables - container max size 18 x 12
- C21 One dish of 5 potatoes
- C22 5 carrots - leave 3 in top
- C23 6 spring onions
- C24 6 pods of peas
- C25 6 pods mange tout or sugar snap
- C26 3 beetroot
- C27 6 broad beans
- C28 6 French beans
- C29 One vase of spinach or leaf beet
- C30 One lettuce (loose leaf variety)
- C31 One lettuce (hearted variety)
- C32 6 radishes not trimmed, leave tops on
- C33 One cabbage - leave on 3 in 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 page 9 for hints on flower and vegetable entries

Hints and instructions for exhibitors

Flowers	Pick flowers when not fully open. Pick the evening before the show and stand them in water overnight. Remove damaged leaves.
All vegetables	Put on a dish arranged for effect.
Root vegetables	Leave roots on, wash 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 ends in a flame to stop bleeding, and tie.
Onions	Do not take too much off outside of onion. Leave 4 in of tops and small amount of root. Tie tops with raffia.
Broad beans, peas, French beans	Arrange well on a plate or dish and leave on little stalks.
Herbs	To be clean and healthy. No rust under leaves or insect holes.
Collection of vegetables	Well set out on tray. Observe maximum size when given.
Soft fruits	Leave on sprigs. Present on a dish. Leaves may be used to decorate.
Hard fruit	Do not polish. Leave on natural bloom.