SHOWS and EVENTS 2019

Summer Show

Saturday, August 10th

Mannings Heath Village Hall
Goldings Lane RH13 6JU
Mannings Heath & District
HORTICULTURAL SOCIETY

Affiliated to the Royal Horticultural Society

OFFICERS and COMMITTEE

Chairman:  David Hilliam  
Tel: 01403 264732

Vice-Chairman:  Marion Neden
Tel : 01403 268313

Secretary:  Roger Houghton
Tel: 01403 261011

Data Protection Officer:  Roger Houghton
Tel: 01403 261011

Treasurer:  Alan Selwood
Tel: 01403 255848

Show Secretary:  Dave Hilliam
Tel : 01403 264732
Winterpick Cottage
Winterpit Lane
Mannings Heath RH13 6NA

Committee:  Gordon Cooper  01403 891631
Delia Cooper  01403 891631
Elizabeth Curry  01403 750194
David Tidy  01403 260270

For more information search our Website at :
“Mannings Heath Horticultural Society”
Recipe Number 3  CORNISH PASTY (Makes 3)

**Ingredients** – For the pastry: 8 oz. plain flour, 2 oz. Suet, 2 oz. Margarine, water to mix.

For the filling: ¾ lb braising beef – cut small pieces, 4 small potatoes - thinly sliced in small pieces, 2 small onions – chopped into small pieces, Salt/pepper, Knob butter.

**Method** – Chop margarine into flour and then add suet and mix. Add enough water to make a stiffish pastry. Roll out and cut into four circles each about 7” diam. Lay potatoes and onion on half of each circle. Add chopped meat on top, Season and add ¼ of knob of butter to each.

Turn other half of pastry circle to meet filled side, first having moistened filled side with water. Press together to seal completely and make usual pattern around rim.

Make slit in top of each pasty and bake 230c for 15mins, then 180c for 45mins.

Recipe Number 4  COURGETTE, ONION & CHEDDAR TART

**Ingredients** – 400g shortcrust pastry , Plain flour for dusting, 350g (2 medium) courgettes, 1 tbsp olive oil, Knob of butter, 1 large onion, finely chopped, 2 large garlic cloves, finely diced, Small bunch of fresh thyme-leaves picked, 150ml double cream, 1 large free-range egg, plus 2 egg yolks, 130g mature Cheddar, finely grated

**Method** – (1). Preheat a baking sheet in the oven to 220°C/fan200°C/gas 7. Roll out the pastry on a lightly floured work surface to line a 20cm x 3.5cm loose-bottomed tart tin. Prick the base all over with a fork and chill in the freezer for 10 minutes. Line with baking paper and baking beans or rice, then bake for 12 minutes. Remove the paper and beans/rice, reduce the temperature to 180°C/fan160°C/gas 4 and return to the oven for 5 minutes.

(2). Meanwhile, grate the courgettes into a sieve, toss with a little salt and leave over a bowl for 5 minutes. In a sauté pan, heat the olive oil and butter over a low-medium heat, then soften the onion and garlic for 5 minutes. Increase the heat, stir in the courgette and thyme and fry for a couple of minutes until just golden.(3). In a large jug, mix the cream with the egg, yolks, two-thirds of the grated Cheddar and some black pepper. Spoon the courgette and onion mix over the base of the tart. Pour over the Cheddar and cream mixture, then scatter with the remaining cheese. Cook in the oven for 25 minutes until golden and just set.

Bake in oven 350F; 170C;Gas 4, for 15 mins until pale golden. Cool on wire rack.
Recipe Number 5.  **COFFEE MORNING SHORTCAKES**


**Method** – Cream fats 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 mixture into small balls with floured hands, flatten slightly onto baking tray (about 2” diameter). Put one piece of Glacé cherry on each of shortcakes.

Recipe Number 6  **TEA BREAD**

**Ingredients** – 8oz (225g) Mixed Dried Fruit, 6fl oz (180ml) Cold Tea, 4oz (100g) Dark soft Brown sugar, 8oz (225g) Self-raising Flour, 1 Beaten Egg.

**Method** – Heat oven to 160°C/140°C/Fan/Gas 3. Soak mixed fruit overnight in cold tea, add remaining ingredients and beat well. Pour into a well-greased 1lb (450g) loaf tin. **Cook** for approx. 1 hour. Leave in tin to cool completely.

Recipe 7  **CHEESE & CELERY LOAF**

**Ingredients** – 1lb (450g) Self-raising Flour, 2 Level Teaspoons Salt, 2oz (50g) Butter, 3 large Sticks of Celery grated, 5oz (150g) Mature Cheddar Cheese- grated. 1 Clove of Garlic - crushed, 1 large Egg, Milk.

**Method** – Heat oven to 220°C/200°C/Fan/Gas 7 and grease a 2lb (900g) loaf tin. Put flour and salt into a bowl and rub in butter. Stir in grated celery, cheese and garlic. Beat egg with sufficient cold milk to make up just under ½ pint and stir into flour mixture. Mix to form a soft dough. Turn onto floured board and knead lightly into approx. shape of tin. Place into tin.

**Bake** – for approx. 50 minutes until well risen and golden brown. Turn out and cool on wire rack.
Hints to Exhibitors

Read the **Entry Details** carefully. If it specifies a number, size or weight, then 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 (Paper or China).

Wash and trim roots of **Onions, Leeks** etc, but do not remove them.

**Onions** should have their tops trimmed and folded over to be tied, ideally with raffia, but string will do.

**Shallots** should be displayed on a bed of sharp sand in a container.

**Tomatoes** must always be shown with their calyxes attached (the little green stalk bits).

Take a Ruler and measure your **Floral Art exhibit** to ensure that it fits within the stated measurements, height as well as area.

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

In **Cookery classes**, 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 rack to ensure that the wire imprints are not visible on the cake.

**Jam Jars** should be clear glass with no Trade Marks and include full date of when product was made.

**Sweetcorn** should be stripped to show the cob.

**Courgettes** can be displayed with or without the flowers attached.

**Flowers in Vases** can be kept upright and in position with some wet Oasis around the top of the vase. Crunched up Newspaper also works but not as well.

If possible, **Cut your Flowers** on the Thursday before the show on Saturday and stand stems in deep water.

**Gladioli** stems should be \( \frac{1}{3} \) Tight Bud – \( \frac{1}{3} \) Just Out – \( \frac{1}{3} \) 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. Your committee is here to help. Don’t be put off – please have a go!
And the Winner WAS . . .

**SPRING OPEN SHOW 2018**

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<tr>
<th>Trophy</th>
<th>Winner</th>
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<tr>
<td>LANGRIDGE CUP</td>
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<td>BARDEN CUP</td>
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**SUMMER OPEN SHOW 2018**

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<td>BANKSIAN MEDAL</td>
<td>Roy WILSON</td>
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<td>MACKENZIE CUP</td>
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<td>PREWETT CHALLENGE CUP</td>
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<td>RON BESWICK CHALLENGE CUP</td>
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<td>E &amp; D BATEMAN CUP</td>
<td>Lesley ETHERTON</td>
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<td>WEDD FAMILY TROPHY</td>
<td>Arts &amp; Crafts Group</td>
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<td>GODSMARK CUP</td>
<td>Delia COOPER</td>
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<td>JOAN KELSEY CUP</td>
<td>Liz TIDY</td>
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<td>COLES CHALLENGE CUP</td>
<td>Jane GREGORY</td>
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<td>JOAN BOWERS MEMORIAL CUP</td>
<td>Jane GREGORY</td>
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<td>BOB CLUBLEY CUP</td>
<td>Roger HOUGHTON</td>
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<td>MICKLEBURG CUP</td>
<td>Lesley ETHERTON</td>
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<tr>
<td>FUSCHIA CHALLENGE</td>
<td>Bill CABLE</td>
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<td>SUNFLOWER SURPRISE</td>
<td>Gordon COOPER</td>
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Congratulations to all of last year’s Winners.
OPEN SUMMER SHOW
SATURDAY 10th AUGUST 2.00pm to 4.00pm – Village Hall

Who can Enter? Anyone – as everyone is very welcome

How to Enter
Because we need to plan out where to put everything before you bring your Entries along on Show Day, YOU need to let us know what you are going to enter in advance.

The Entry Form
List the Entries you wish to make on the Entry Form – a separate form for each person entering please.
Bring or Post your entry form WITH YOUR ENTRY FEE to the address shown on or before WEDNESDAY 7th August.

On Show Day
Bring your Entries to the Village Hall between 8.30am 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 put your entry.

How Much will it cost to Enter?
Society Members: 25p per Entry
Non-Members: 50p per Entry
Children’s Classes: Free of Charge (73-79)

Can I Get Help to set my entry up correctly?
Yes, we will help you set up your Entry between 8.30am and 10.30am.

Do I have to hang around all day?
No, the Hall closes between 10.30am and 2.00pm for Judging. Come back at 2.00pm for the results, and see if you have won a prize.

Prize Money?
1st - £1.00  2nd - 50p  3rd - 25p. Discreetly paid, in cash, in our “Little Brown Envelopes”

Tea – Coffee – Soft Drinks – Home Made Cakes – Biscuits
The **BANKSIAN MEDAL** is provided by the R.H.S. 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 (Gordon COOPER and Roy WILSON) are not eligible this year.

The **PRESIDENT’S CHALLENGE CUP** - Most prize money for Vegetables (1-24).

The **DOUGLAS MECKENZIE CUP** - Best Vegetable Exhibit (1-24).

The **PREWETT CHALLENGE CUP** - Most prize money for Flowers (32-62)

The **TOMALIN TROPHY** - Best Flower Exhibit (32-62).

The **RON BESWICK CHALLENGE CUP** - Best rose exhibit (63-66).

The **KELLAND CHALLENGE CUP** - Most prize money in Floral Art (67-72).

The **E & D BATEMAN CUP** - Best Floral Art Exhibit (67-72).

The **WEDD FAMILY TROPHY** - Best exhibit in Children’s Classes (73-79).

The **GODSMARK CUP** - Most prize money in Preserves (80-87).

The **JOAN KELSEY CUP** - Most prize money in Cookery (88-99).

The **COLES CHALLENGE CUP** - Most prize money in Handicrafts (100-108).

The **JOAN BOWERS MEMORIAL CUP** - Best exhibit in Handicrafts (100-108).

The **BOB CLUBLEY CUP** - Most prize money in Photography (109-116).

The **DANIELS TROPHY** - Best Photograph (109-116)

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

The **Annual Challenge** – Best Fuchsia Challenge

The “**Surprise**” Challenge – Best Sunflower Surprise
Open Summer Show Competitions

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**.
7. Three **Carrots**.
8. Two **Cabbages**.
9. Three **Garlic Bulbs** (with stems attached).
10. Two **Marrow**s (State Variety) length not exceeding 350mm (14").
11. Three **Courgettes** (With or without flowers).
12. Three **Onions** each under 250 grams.
13. Three **Onions** each over 250 grams.
14. Six **Pickling Shallots**, 30mm maximum diameter.
15. Six **Exhibition Shallots**, Over 30mm diameter
16. Six **Tomatoes**. Small fruiting or cherry type. Not exceeding 35mm diameter
17. Six **Tomatoes**. Medium type. (Over 35mm but **not** exceeding 65mm diameter).
18. Two Beefsteak **Tomatoes**. (exceeding 65mm diameter).
19. Two **Cucumbers**
20. Three vegetables of one kind not listed above
21. Two **Sweet Peppers**
22. Two **Chilli Peppers**
23. **A Basket of Vegetables for a Cook** - minimum of 3 different kinds, presented in a basket. To be and judged on presentation, quality & variety
24. **A Collection of any Three items**, in a tray, from the following classes (in brackets) above
   - Three White Potatoes (2)
   - Five Runner Beans (5)
   - Three Beetroots(6)
   - Three Carrots (7)
   - Three Onions (12)
   - Six Tomatoes (16)

See our Hints to Exhibitors
Novelty Vegetables

25 The Longest Runner Bean - in the show
26 The Strangest Shaped Vegetable in the show

Fruits

27 One plate (white) of 10 Soft Fruits, one kind.
28 One plate (white) 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, one kind.

34 One vase of five stems of Mixed Annuals, foliage allowed.
35 One specimen Gladiolus.

36 One specimen Lilium
37 Three stems of Sunflowers.

38 Three Hydrangea blooms.
39 3 Blooms Zonal Pelargoniums

40 Three Hosta Leaves.
41 Three stems of Japanese Anemones

42 Five stems of Carnations/Pinks
43 Five stems of Sweet Williams

44 Five stems of Sweet Peas

Cut Flowers and Foliage

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

47 Three stems of Flowering Shrub in bloom – One variety
48 Six Fuchsia Flower Heads – Displayed on a Card - one or more varieties
OPEN SUMMER SHOW COMPETITIONS

Cut Dahlias in any sort of Vase

49 Three Stems of Decorative or Water Lily Dahlias.

50 One stem of a Decorative or Water Lily Dahlia

51 Three Stems of Cactus Dahlias.

52 One stem of a Cactus Dahlia

53 One Stem of a Miniature Ball Dahlia.
   (Blooms not to exceed 100mm (4") diameter)

54 One stem of a Pompom Dahlia
   (Blooms not to exceed 50mm (2") diameter)

55 Three Stems of any other Dahlias
   (Not listed above – such as Singles or Collarette ).

56 One Stem of any other Dahlia
   (Not listed above – such as Singles or Collarette ).

57 Five Stems of Mixed Dahlias – any type(s)
OPEN SUMMER SHOW COMPETITIONS

One Container of Growing Plants

58 ONE Plant – In Bloom (Not an Orchid)
59 ONE Orchid Plant – In Bloom
60 ONE Plant – Foliage only
61 ONE Plant – Succulent or Cactus
62 ONE Fuchsia (Not your Fuchsia Challenge Plant !)

Roses

63 A vase of three large flowering Roses (hybrid tea).
64 A vase containing one Bud, one exhibition, and one full bloom Rose
65 A vase containing one stem of cluster (floribunda) Roses.
66 One specimen Rose.

Floral Art

Note to Exhibitors: Accessories are allowed in all classes. In Classes 67-69 and 72 the height of your Exhibit is optional. Also note that the sizes quoted are the maximum allowed – yours may be smaller.

67 ‘You’ve been Framed!’ An arrangement using Flowers and Foliage from any source,
Space allowed 500mm x 500mm (20” x 20”).
68 ‘Shades of Green’ An exhibit with flowers and Foliage from any source.
Space allowed 500mm x 500mm (20” x 20”).
69 ‘Summer Bounty’ An exhibit in a basket using flowers and Foliage from any source.
Space allowed 500mm x 500mm (20” x 20”).
70 Petite - Fresh or dried flowers and foliage from any source.
Overall size not more than 25cm(W) x 25cm(D) x 37cm(Height) (10” x 10” X 15”)
71 Miniature - Fresh or dried flowers and Foliage from any source.
Overall size not more than 10cm(W) x 10cm(D) x 15cm(Height) (4”x 4” X 6”)
72 Novice Class – “Tea Time” An arrangement in a tea cup or saucer
Open to anyone who has not won a first prize in the Floral Art Section at our shows.
OPEN SUMMER SHOW COMPETITIONS

Children – Up to 11 years of Age

Note: Entry is Free and no monitory prizes are awarded – but most years each entry gets some sweeties!

73 A Flower Arrangement in a jug
74 An Animal made from a Vegetable or Vegetables
75 A Model of any kind using Recycled Materials
76 A Drawing of a Scarecrow.
77 Thee Decorated Cup Cakes
78 Colour in the Picture in this year’s Handbook – age up to 7 years
79 A decorated wooden Spoon.

Preserves

Note: Jars must be filled right to the top - except the Chutney where a gap should be left below the lid.

80 A Jar of Citrus Marmalade.
81 A Jar of Raspberry Jam.
82 A Jar of Strawberry Jam.
83 A Jar of Any Other Jam
84 A Jar of Jelly any variety.
85 A Jar of Citrus Curd – Not more than 4 weeks old (using a cellophane cover).
86 A Jar of cooked Chutney, with a vinegar-proof lid.
87 A bottle of Non-alcoholic Cordial/Squash
   (Labelled with type and date made please)
**Open Summer Show Competitions**

### Cookery

88 **ONE Cornish Pasty** – Made to our Recipe No 3
   Note the Recipe makes three – but we only want to see your best one!

89 **Courgette, Onion and Cheddar Tart** – Made to our Recipe No 4

90 **Traditional Victoria Sandwich** – Made to your own ‘3 egg’ recipe.
   7” tin size, Raspberry Jam and a light dusting of Caster Sugar.

91 **Lemon Drizzle Cake** – Made to your own recipe.

92 **Five Coffee Morning Shortcakes** - Made to our Recipe No 5

93 **Five Chocolate Brownies** - Made to your own recipe (State if they include NUTS)

94 **Five Decorated Cup Cakes** - Made to your own recipe.

95 **Men’s entry only – Tea Bread** – Made to our Recipe No 6
   (Gentlemen – we must keep on making Tea Bread till we get it right)

### Bread Making

96 **White Loaf of Bread** – Hand made

97 **Any other Loaf of Bread** – Using yeast

98 **Four Bread Rolls** - Hand made

99 **Celery and Cheese Loaf** - Made to our Recipe No 7

### Handicrafts

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

100 An item of **Patchwork** or **Appliqué**. Max Size 30” x30” (750x750mm)

101 A **Stuffed Toy**.

102 A **Framed Picture** in **Cross-stitch** or **Embroidery**.

103 A **Piece of Handmade Jewellery**.

104 A **Knitted** or **Crocheted** item.

105 A **Framed Drawing** or **Painting** in any medium.

106 A **Greetings Card**

107 A **Christmas Decoration**.

108 Any **Other Handicraft** – not included above.
Photography

Note to Exhibitors: Maximum size for any photograph is A4 in Area, including its mounting. Entries must not have been entered in previous years' shows.

109  Green Fingers

110  Lots and Lots

111  Pollution

112  Rocks

113  Signs

114  Something beginning with “D”

115  Good Morning

116  My favourite View

Fuchsia Challenge 2019 and SUNFLOWER SURPRISE

Bring along the Fuchsia Plant that you bought at the Spring Show as a cutting and the Sunflower that you grew from our seed to see whose is the best, and who needs to try a little harder next year.

117  Fuchsia Challenge

118  Sunflower Surprise

Tea – Coffee - Soft Drinks

Home Made Cakes - Biscuits

There will also be a Raffle which will be drawn around 3.45pm
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 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. Setting Up times are as follows:
   - Spring Show: 12:30am to 1:30pm
   - Summer Show: 8:30am to 10:30am

3. Entries must be received by the Show Secretary by the time and date shown in the Handbook for each Show.

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 Show Secretary not later than 30 minutes after the opening of the show to the Public.

7. All horticultural exhibits to be judged according to the current edition of R.H.S. rules. Any Imperial equivalents are approximate. All vegetable roots to be cleaned.

8. The judges shall have 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 one week before the appropriate show in the year following.

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.
ANNUAL SUMMER SHOW
SATURDAY, 10th AUGUST 2019

ENTRY FORM for the Fabulous MANNINGS HEATH Summer Show
Completed forms WITH ENTRY FEES, to Dave Hilliam, Winterpick Cottage Winterpit Lane, Mannings Heath, RH13 6NA on or before Wednesday 7th August.

Please enter me in the following Competitions – write one class number in each box
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.

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Total Entries   | At 25p per entry for Members
Or   | Total Cash £

Membership No   | At 50p per entry for Non Members

Name .................................................................

Address ..............................................................

Children’s Competitions 73-79 (At No Charge)

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Name ................................................................. Age ........................

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