

Mickleham and Westhumble
Horticultural Society
(<http://www.mwhortsoc.org>)

Village Show

Saturday
16th September 2023
Mickleham Village Hall
2:30 to 4:30 pm

Prizes to be presented by
Pauline Davis

All entries to be made by
8 pm on Wednesday 13th September

**MICKLEHAM AND WESTHUMBLE
HORTICULTURAL SOCIETY**
(<http://www.mwhortsoc.org>)

PRESIDENT
Alan Edwards

VICE PRESIDENTS
Mr Martin Burgess
Mrs Ann Sankey

COMMITTEE
Chairman
David Kennington 01372 362309
davidkennington144@gmail.com

Lucy Adshead, Sophie Adshead, Karen Beck, Jonathan Blake,
Andy Bullen, Elly Jay

Hon Secretary
Paul Walton 01306 883140
paulnicholaswalton@gmail.com

Hon Treasurer
Sarah Blake 07736 235709
tinkerbelle0044@hotmail.com

Show Secretary
Angela Gilchrist 01306 884613
ar.gilchrist@btinternet.com

Membership Secretary
Judith Long 07904 160961
judith.long2@btinternet.com

Rules

1. The show is open to everyone living within two miles of Mickleham church, to children attending a school or nursery in the same area, to their parents or siblings, and to email subscribers of the Garden Shed. Please note that, due to time constraints, gardens entered in Section A (Gardens) must be within two miles of Mickleham church.
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 **8:00 pm on Wednesday 13th September 2023.**
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 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 am** sharp when judging will start. A bell will sound **5 minutes** before the deadline and again at **10 am** 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 6, 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.mwhortsoc.org>

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 2021 and 2022 winners Jennie Davis and Sue Willis 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.

SECTION H—YOUNG PEOPLE'S CLASSES

ALL ENTRIES SHOULD BE THE YOUNG PERSON'S OWN WORK

THE IRVINE CUP

Presented by Karen Irvine, to be awarded to the most outstanding entry in the Children's Section— 3 to 4 years old and the Community Nursery Class

THE HEYGATE CUP

Presented by Mr and Mrs W J Heygate for the most outstanding entry in the Children's Section— up to and including 8 years old.

THE WILKINSON CUP

Presented by Mrs R C Spence for the most outstanding entry by a child 9 years and over.

THE HUDLASS CUP

For the winner of the best entry in the St Michael's School classes.

Prizes for all young people's classes: 1st £3, 2nd £2, 3rd £1. Young people are also very welcome to enter any adult classes although no cash prizes are awarded.

Class

Age 3-4

- H1 'A picture of me'
- H2 An A4 collage

Age 5- 8 years

- H3 'A picture of me'
- H4 An A4 collage
- H5 A bug hotel

Age 9 - 12 years

- H6 'A picture of me'
- H7 An A4 collage
- H8 A bug hotel
- H9 A photograph: 'Coronation'

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:

An attractive and productive vegetable plot.

THE AITKEN CUP

To be awarded to the winner of the class for:

An area for nature.

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. The area for nature can be as small or as large as you like and similarly for the vegetables (including the use of raised beds). I would love 2023 to be a record-breaking year for the greatest number of entries.

Please note that due to time constraints, gardens entered in Section A (Gardens) must be within two miles of Mickleham church.

These classes will be judged on Friday 1st September—entries to Judith Long by 8:00 pm on Tuesday 29th August (07904 160961 or judith.long2@btinternet.com).

The cups will be presented to the winners at the Show. The winners will be notified before the show so that they can attend the prize-giving.

Judging of these classes is not strictly in accordance with the RHS rules but is modified according to experience. Points are awarded on the basis of the quality of plants and the attractiveness of the display. For the vegetables the range of produce, the health of the plants and overall appearance will all be taken into account.

SECTION 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, name variety if known)
- B9 One vase of 3 hydrangeas
- 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.mwhortsoc.org>.

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 longest 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 French beans
- C31 Collection of culinary herbs in water
- C32 The longest runner bean
- C33 1 squash
- C34 1 cucumber
- C35 Most amusing vegetable (with caption)
- 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.mwhortsoc.org>.

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.mwhortsoc.org>.

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 largest apple
- D49 One dish of any other fruit (eg blueberries, loganberries—more than one entry per exhibitor accepted, for 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: 'Coronation' (max diameter/height 75 cm/30 in—may include accessories)
- E51 Informal arrangement from your garden (max dimension 30 cm/12 in—wild plants welcome)
- E52 A miniature arrangement in a cup (max dimension 15 cm/6 in, including container)

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 Bakewell slices
- F54 5 millionaire's shortbread
- F55 A handmade sourdough loaf
- F56 A savoury loaf made in a machine
- F57 A beetroot and chocolate cake (see recipe on page 14)
- F58 A fruit crumble
- F59 A banana and cinnamon loaf (see recipe on page 14)

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 summer fruit jam
- F62 1 jar of jam containing gooseberry
- F63 1 jar of chutney or pickles
- F64 1 jar of fruit jelly (specify which fruit)
- F65 1 bottle of home-made alcoholic beverage
- 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.mwhortsoc.org>.

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 'Coronation'
 G75 'Wild at Heart'
 G76 'Urban Landscape'
 G77 'Animal Magic'

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 or metal
 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 decorated plant pot

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 15th September by 6:30 pm to be displayed to best effect.

Beetroot and Chocolate Cake

| Ingredients | Method |
|--|---|
| <p>Ingredients for the cake:</p> <ul style="list-style-type: none"> • 1 medium beetroot (approx. 300g) • 300g caster sugar • 3 large eggs • 250ml vegetable oil • 75g cocoa powder • 250g self-raising flour • 1.5 tsp bicarbonate of soda. <p>Ingredients for the filling:</p> <ul style="list-style-type: none"> • 200g icing sugar plus extra for dusting • 1 tbsp cocoa powder • 100g unsalted butter—softened • 2 tbsp cold milk • 2 generous tbsp cherry jam | <p>Boil the beet root in water until tender to the point of a knife (at least 30 mins).</p> <p>Drain and allow to cool for 30 mins, then remove skin and coarsely grate.</p> <p>Preheat the oven to 180C/160C fan/gas mark 4 and prepare two lightly greased and lined cake tins (20cm in diameter).</p> <p>Beat the sugar, eggs and oil together, either by hand or in a food processor. Add the grated beetroot and cocoa and blend well. Finally shift in the flour and bicarbonate of soda and mix again. Divide the mixture between the two tins.</p> <p>Bake for 35 mins until the cakes feel springy to touch.</p> <p>Remove from the oven and stand for about 15 mins. Then gently turn out onto a wire rack.</p> <p>While the cakes cool, make the butter cream filling. Sift the icing sugar and cocoa together, beat in the butter, drizzle in some milk, and beat. Add a little more milk if needed—you need it to be smooth and hold its shape.</p> <p>When the cakes are completely cold, spread with the cherry jam and butter icing and sandwich together. Finally, dust the top of the cake generously with icing sugar.</p> |

Banana and Cinnamon Loaf

| Ingredients | Method |
|--|--|
| <ul style="list-style-type: none"> • 1 vanilla pod • 110g coconut oil, melted • 250g coconut sugar • 4 ripe bananas • 4 tbsp almond milk, rice milk, coconut milk or whole milk • 1 egg • 1 tsp baking powder • ½ tsp bicarbonate of soda • 275g ground almonds • 1 tsp cinnamon | <p>Preheat the oven to 180°C/ 160°C fan/ 350°F/ gas mark 4.</p> <p>Line a 900g/2lb loaf tin with baking paper.</p> <p>Cut open the vanilla pod and scrape out the seeds.</p> <p>Mix all the ingredients together in the food processor.</p> <p>Pour into the tin and bake for 50 mins until almost cooked through.</p> <p>Remove the loaf from the tin and leave it to cool.</p> |

MICKLEHAM & WESTHUMBLE HORTICULTURAL SOCIETY
Saturday 16th September
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

See overleaf for details of where to send entries.

Entries must be submitted before

8 pm on Wednesday 13th September.

NO ENTRIES WILL BE ACCEPTED AFTER THIS TIME

NO ENTRIES OR CHANGES WILL BE ACCEPTED AT THE SHOW

**MICKLEHAM & WESTHUMBLE
HORTICULTURAL SOCIETY**
(<http://www.mwhortsoc.org>)

Saturday 16th September 2023

ENTRIES
Entry form on page 15

Please send entry forms by
8 pm on Wednesday 13th 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 13th September

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