

**MICKLEHAM & WESTHUMBLE  
HORTICULTURAL SOCIETY**

(<http://www.mwhortsoc.org>)

Saturday 13<sup>th</sup> September 2025

**ENTRIES**

The entry form is on page 15

Please send entry forms by

**8 pm on Wednesday 10<sup>th</sup> September to**

Judith Long  
07904 160961  
[judith.long2@btinternet.com](mailto:judith.long2@btinternet.com)

Entries must be submitted before  
**8 pm on Wednesday 10<sup>th</sup> 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.mwhortsoc.org>)

# Village Show

Saturday  
13<sup>th</sup> September 2025  
Mickleham Village Hall  
2:30 to 4:30 pm

Prizes to be presented by  
Chris Budleigh

All entries to be made by  
8 pm on Wednesday 10<sup>th</sup> September

**MICKLEHAM AND WESTHUMBLE  
HORTICULTURAL SOCIETY**

(<http://www.mwhortsoc.org>)

**PRESIDENT**

Ann Sankey

**VICE PRESIDENT**

Martin Burgess

**COMMITTEE**

Chairman

David Kennington 01372 362309  
davidkennington144@gmail.com

Lucy Adshead, Sophie Adshead, Jonathan Blake,  
Andy Bullen, Angela Gilchrist, Sarah Pritchard

Hon Secretary

Paul Walton 01306 883140  
paulnicholaswalton@gmail.com

Hon Treasurer

Karen Beck 07503 751725  
klizbeck@gmail.com

Show Secretary &

Membership Secretary

Judith Long 07904 160961  
judith.long2@btinternet.com

**MICKLEHAM & WESTHUMBLE HORTICULTURAL SOCIETY**

**Saturday 13th 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 10<sup>th</sup> September.**

**NO ENTRIES WILL BE ACCEPTED AFTER THIS TIME**

**NO ENTRIES OR CHANGES WILL BE ACCEPTED AT THE SHOW**

### Orange Polenta Cake

Ingredients	Method
2 small oranges	<p>1. Place the oranges, unpeeled, in a pan, cover with water and bring to the boil. Lower the heat, cover and simmer for 1¼ hrs until very soft. Drain and cool for 30 mins.</p> <p>2. Preheat the oven to 190°C (375°F, gas mark 5). Grease and lightly flour a 24cm (9½ in) springform cake tin and line the base with greaseproof paper.</p> <p>3. Roughly chop the boiled oranges, removing any pips. Place in a food processor or blender and purée. Whisk together the eggs and sugar for 1-2 mins then stir in the ground almonds, polenta and the baking powder, followed by the puréed oranges.</p> <p>4. Pour into the tin and bake for 40-45 mins until light golden and just firm to the touch. Leave in the tin for 10 mins then turn out.</p> <p>5. To make the glaze, put the sugar and orange juice in a medium pan and heat until the sugar dissolves. Bring to the boil. Let it simmer for 2 minutes, then remove from the heat and leave to stand for a few minutes.</p> <p>6. Drizzle the warm glaze over the top of the warm cake and allow it to soak in.</p>
5 large eggs	
175g (6oz) caster sugar	
175g (6oz) ground almonds	
50g (2oz) polenta (cornmeal)	
5ml (1tsp) baking powder (gluten-free)	
<b>For the orange glaze:</b>	
100g (4oz) golden caster sugar	
100ml orange juice	

### Rules

- 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.
- 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.
- No exhibitor may have more than one entry in any class (except classes C40 and D49).**
- No entries will be accepted after **8:00 pm on Wednesday 10<sup>th</sup> September 2025**.
- 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.
- 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.
- 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.
- 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.
- All judging will be in accordance with the RHS Horticultural Show handbook, except for the gardens.
- 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.
- 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.
- Any complaints must be made in writing to the Secretary by 4 pm on the day of the Show.
- 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 2023 and 2024 winners Judith Long and David Allbeury 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.

### **Craft**

G78 Any art or craft item you wish to display not for competition

### **SECTION G—HINTS AND INSTRUCTIONS**

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.

All items in this section should have been drawn, painted, photographed or made in the recent past.

## SECTION F—HINTS AND INSTRUCTIONS

- Cookery** No packet mixtures are to be used. 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. We recommend ensuring that your tops are clean and damage free. Jam includes pieces of whole fruit. Jelly should be clear.
- Chutney** We recommend that chutney should have a plastic or plasticised lid (because chutneys are acidic and corrode metal tops).

## 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 'Village Event'
- G75 'Pond Life'
- G76 'Summer Holidays'
- G77 'My Family and Other Animals'

## SECTION H—YOUNG PEOPLE'S CLASSES ALL ENTRIES SHOULD BE THE YOUNG PERSON'S OWN WORK

### THE IRVINE ROSETTE

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 A playdough animal

#### Age 5- 8 years

- H3 'A picture of me'
- H4 A decorated pebble
- H5 A bug hotel

#### Age 9 - 12 years

- H6 'A picture of me'
- H7 A bug hotel

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

- H8 )
- H9 ) **St Michael's School classes** (*entry through School only*)
- H10 )
- H11 **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:  
**A late summer border.**

*Chairman's Plea for Garden Entries*

*We all know our gardens are far from perfect but our very friendly judge is a gardener too and does not harbour unreasonable expectations. The late summer border can be as small or as large as you like and similarly for the vegetables (including the use of raised beds).*

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 Wednesday 2<sup>nd</sup> September—entries to Karen Beck (07503 751725 or klizbeck@gmail.com) by 8:00 pm on Friday 29<sup>th</sup> August.

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 3 cheese scones
  - F54 3 cinnamon buns
  - F55 A pizza (max 23 cm/ 9 in diameter)
  - F56 A savoury loaf made in a machine
  - F57 A sponge cake
  - F58 A fruit tart
  - F59 An orange polenta cake (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 strawberries
- 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 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 (multiple entries permitted)

**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: 'Harvest' (max diameter/height 75 cm/30 in—may include fruit and vegetables)
- 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 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 A flowering plant in a pot

*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 or pumpkin
- 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 (multiple entries permitted)

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>.