

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

Saturday 13th July 2024

ENTRIES
Entry form on page 15

Please send entry forms 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
mobile: 07930 954644

Entries must be submitted before
8 pm on Wednesday 10th July

**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>)

Summer Show

Saturday
13th July 2024

Mickleham Village Hall
2:30 to 4:30 pm

Prizes to be presented by Will Dennis

All entries to be made by
8 pm on Wednesday 10th July

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

PRESIDENT

Mrs Ann Sankey

VICE PRESIDENT

Mr Martin Burgess

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

Show Secretary

Angela Gilchrist 01306 884613
ar.gilchrist@btinternet.com

Hon Treasurer

Sarah Blake 07736 235709
tinkerbelle0044@hotmail.com

Membership Secretary

Judith Long 07904 160961
judith.long2@btinternet.com

MICKLEHAM & WESTHUMBLE HORTICULTURAL SOCIETY
Saturday 13th July 2024
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

See overleaf for details of where to send entries.

Entries must be submitted before

8 pm on Wednesday 10th July

NO ENTRIES WILL BE ACCEPTED AFTER THIS TIME

NO ENTRIES OR CHANGES WILL BE ACCEPTED AT THE SHOW

Cherry and almond cake	
Ingredients	Method
175g/6oz margarine 100g/4 oz caster sugar 3 large eggs 175g/6oz self-raising flour 100g/4oz glacé cherries (halved) 50g/2oz ground almonds 1tsp almond essence	1. Preheat the oven to 180C/160C fan/gas mark 4. Butter and base-line a deep 20cm/8in round cake tin. 2. Cream the margarine and sugar in a bowl. 3. Beat the eggs and gradually mix into the bowl. 4. Fold the flour and ground almonds into the creamed mixture. 5. Add the glacé cherries and the almond essence. 6. Spoon into the prepared cake tin. 7. Sprinkle the top with flaked almonds and caster sugar. 8. Bake in the oven for one hour or until cooked.
Topping: 25g/1oz flaked almonds 4tsp caster sugar	

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 D44).**
4. No entries will be accepted after **8:00 pm on Wednesday 10th July 2024.**
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 2022 and 2023 winners Sue Willis and Judith Long 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.

Not for competition

G73 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.

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 12th July by 6:30 pm to be displayed to best effect.

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*)

- G65 A drawing—pencil, charcoal, pen or other medium
- G66 An original watercolour or pastel picture
- G67 An original oil or acrylic painting
- G68 An original mixed media picture

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

- G69 'Daily walk'
- G70 'Skyscape'
- G71 'Weather!'
- G72 'Local life'

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 potato print
- H2 A pasta picture

Age 5- 8 years

- H3 A painted stone
- H4 A vegetable animal
- H5 Flowers in a basket

Age 9 - 12 years

- H6 A nature drawing
- H7 A photograph: 'Pond Life'
- H8 A wild flower arrangement from the garden in a jam jar
- H9 A wind chime made from recycled materials

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 vegetable garden full of promise

THE AITKEN CUP

To be awarded to the winner of the class for:
A border full of colour

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 your vegetables can be contained in one raised bed.

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 Monday 1st July—entries to Judith Long by 8:00 pm on Friday 28th June (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 (for the space), 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

- F48 A handmade loaf
- F49 A savoury loaf (made in a machine)
- F50 6 flapjacks
- F51 5 cupcakes of your choice
- F52 3 sausage rolls
- F53 6 gluten-free brownies
- F54 A cherry and almond cake (see recipe on page 14)

Please cover all items in classes F48-F54 with cling film. Where the recipe is left to your choice, please provide a descriptive label.

- F55 A jar of marmalade
- F56 A jar of summer fruit jam
- F57 A jar of raspberry jam
- F58 A jar of any other jam
- F59 A jar of any jelly
- F60 A jar of chutney
- F61 A basket of 3 eggs
- F62 A bottle of an alcoholic beverage
- F63 A bottle of home-made cordial
- F64 A jar of honey

Please note that some of these dishes in this class 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

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

- E45 'Wild at Heart' (max diameter/height 60 cm/24 in—may include accessories)
- E46 A table centrepiece (max dimension 30 cm/12 in—wild plants welcome)
- E47 'Storm in a Teacup' (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 sweet peas in the Show.

Class

- B1 A vase of mixed garden flowers arranged for effect in a space max 75 x 75 cm /30 x 30 ins
- B2 A vase of herbaceous perennials, max 9 stems
- B3 A vase of annuals or biennials, max 9 stems
- B4 A vase of sweet peas, mixed 6 stems
- B5 A vase of sweet peas, same variety 3 stems
- B6 A specimen rose (no buds, name variety if known)
- B7 A vase of mixed roses arranged for effect and quality
- B8 A vase of dianthus (pinks/carnations), 5 stems
- B9 A vase of hardy shrubs (or climber) in flower, 3 stems (may be mixed varieties)
- B10 A vase of clematis, 3 stems (may be mixed varieties)
- B11 A fuchsia in a pot (max pot size 25 cm/ 10 in diameter)
- B12 A pot grown tender perennial (other than pelargonium) in flower (max pot size 25cm/10 in diameter)
- 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 A pot of summer bedding (max pot size 30 cm/ 12 in diameter)
- B17 A succulent in a pot
- B18 A scented plant in a pot (flowers and/or foliage)

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 in this section.

Class

- C19 Collection of 5 different vegetables (in container, max size 75 x 60 cm/30 x 24 in)
- C20 Collection of 3 different salad vegetables (in container max size 45 x 30 cm/18 x 12 in)
- C21 A dish of 5 potatoes
- C22 5 radishes
- C23 6 spring onions
- C24 6 pods of peas
- C25 6 pods mange tout or sugar snap
- C26 3 beetroots
- C27 6 broad beans
- C28 6 shallots
- C29 A vase of spinach or leaf beet
- C30 A lettuce
- C31 A garlic bulb
- C32 6 tomatoes, any variety or mixed
- C33 A cabbage—leave on 8 cm/3 in of stalk
- C34 3 courgettes (max length 15 cm/6 in)
- C35 Any other vegetable not listed
- C36 6 culinary herbs in water—to be judged on quality and variety
- C37 Most amusing vegetable with caption

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. |
| Beetroots | Globe-type beetroot 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>.