

WORTHING HORTICULTURAL SOCIETY

Affiliated to The Royal Horticultural Society, The National Sweet Pea Society, The Royal National Rose Society, The Daffodil Society, The National Chrysanthemum Society and The National Dahlia Society.

AUTUMN SHOW

**Methodist Church Hall,
Offington Park, Broadwater
Green, Worthing**

Saturday 3rd September 2011

1.00 pm to 5.00 pm

Admission £1.00

Members of WHS **FREE**, on production of membership card

Accompanied Children FREE

Exhibits: No entry fees



ALL CLASSES OPEN TO NON-MEMBERS

REFRESHMENTS

TOMBOLA

SALES TABLES

Staging - Saturday 7.00 am to 9.45 am

(please write name of cultivar of exhibit on card provided)

Standard Show Regulations will apply

Judging at 10.00 am sharp. Clearance at 5.00 pm

Prize Giving at 4.45 pm

PRIZES: First - £1.00 Second - £0.50

Website: www.worthinghorticulturalsociety.org.uk

W.H.S. Autumn Show 2011

AWARDS AND TROPHIES

MOLLY CUER BEQUEST SPECIAL AWARD will be presented for the most outstanding exhibit at the Show.
Present Holder: Jack Rudlam

The Hall & Co Challenge Cup will be presented to the exhibitor gaining the most points for flowers, fruit and vegetable classes 1 to 67.

Past Winners: (2007) Peter Webb; (2008) Christine Fry;
(2009) Peter Webb; (2010) Janice Shambrook

Why not join the Worthing Horticultural Society today ?

Open to anyone interested in gardening, horticulture or allied crafts

Members receive a Show Schedule,

FREE admission to three Shows

Informative talks, Newsletters, Garden Outings

Membership £5 single; £8 family

You can become a member whilst visiting one of the shows OR

Apply to Mrs Dorene Taylor, 30 West Way, Worthing BN13 3AY

Tel: 01903 693827

Or visit www.worthinghorticulturalsociety.org.uk

Worthing Flower Club

Interested in Flower Arranging? Why not join Worthing Flower Club. We run courses for novices and intermediates.

We also have meetings where we can enjoy and learn by watching expert demonstrators or speakers.

If you have a love of flowers and gardens, or just want to make new friends, you will be very welcome.

So come along; have some fun!

We meet at English Martyrs Catholic Church, Goring Way, Goring-By-Sea, Worthing, West Sussex BN12 4UH, on the first Tuesday evening of each month at 7:30 pm (we have no meeting in January or August)

For further information visit www.worthingflowerclub.org.uk

OR call Rose Mason on 01903 691663

Tips for showing fruit and vegetables

For any up and coming person wishing to show fruit or vegetables at our local show, my initial advice at first would be to forget about size and concentrate on growing quality produce. Once you have grown quality specimens, you can then select them for the next most important criteria - uniformity.

When preparing produce for a show there are some important things to remember. Your exhibits should be clean, blemish-free, fresh, uniform, and true-to-type. In conclusion, good, clean and tidy fruit and vegetables that are fresh and of good size will always put you amongst the winners.

So what are the judges looking for?

Tomato - The tomatoes should be uniform in size (60mm diameter), colour (rich deep red), and shape. The fruits must be free of cracks, marks and damage. Stems (calyx) should be left on and should be green and fresh in appearance. Always try and space your tomatoes out on the plate in an attractive way with the calyx uppermost.

Runner Bean - Runner beans should be uniform in size and shape, as straight as possible and of good colour. It is also important that they are not beany. At least 12mm of stem must be present on each bean. The ideal length for a runner bean is around 350mm long. Although anything over 300mm is a good size. When exhibiting your runner beans try and lay them out as straight as possible in a neat format.

Beetroot – Beetroot should be smooth, uniform in size (50mm diameter), free of cracks and rough spots. Their colour should be dark in colour and free of white streaks. Tops should be free of disease and insect damage and are trimmed to 75mm above the shoulder of the root. It is important that the single taproot is left intact and small side roots are removed.

Carrot - Carrots should be uniform in size (20 to 40mm in diameter). The roots must be uniform in length, smooth and bright orange in colour. Rootlets and ripples in the carrots are undesirable. Tops should be free of disease and insect damage and are trimmed to 75mm above the shoulder of the root. It is important that the single taproot is left intact.

Potato – Potato tubers should be uniform in size and shape. The size is important, ideally medium between 170g and 200g. The shape should be uniform and true to the variety. The tuber skins must be firm, not peeling and free of any soil. Often there are two classes - coloured and white. Please note: white potatoes cannot be entered in the coloured class. Always try and space your potatoes out on the plate in an attractive way.

I would urge you read this show schedule carefully. One of the worst things that can happen to an exhibitor is to find that the judge has left a piece of paper by his dish with the letters N.A.S. (not according to schedule). More often than not this usually happens because the grower has not placed sufficient quantity of a particular fruit or vegetable in a dish, so always check the number of items required.



Can all Exhibitors please clear your exhibits promptly after the Show – and please empty your vases of any liquid Thank you.

CHRYSANTHEMUM CLASSES

1. **CHRYSANTHEMUMS.** Two vases. Reflexed, incurved or intermediate, medium flowered, three in a vase, one distinct cultivar in each vase
2. **CHRYSANTHEMUMS.** Two vases. Reflexed, incurved or intermediate, large flowered, three in a vase, one distinct cultivar in each vase.
3. **CHRYSANTHEMUMS.** One vase of three, medium or small flowering, one distinct cultivar
4. **CHRYSANTHEMUMS.** One vase of three, large flowering, one distinct cultivar
5. **CHRYSANTHEMUMS.** One vase of three blooms. Any cultivar or cultivars.
6. **CHRYSANTHEMUMS.** One vase of three stems or sprays one distinct cultivar.
7. **CHRYSANTHEMUMS.** One specimen bloom

Godson & Mallard Cup will be awarded for the best exhibit of Chrysanthemums in the Show.
Present Holder: Kent Kressner

N.C.S. Silver Medal will be awarded for the Best Vase.
Present Holder: Kent Kressner

N.C.S. Bronze Medal will be awarded for the 2nd Best Vase.
Present Holder: Bruce Button

Speight Cup kindly presented by MR & MRS L J SPEIGHT will be awarded to the exhibitor gaining the most points in classes 1 to 7
Present Holder: Kent Kressner

DAHLIA CLASSES

The following classes are to be judged in accordance with the National Dahlia Society's list of Dahlias.

- | | | |
|-----|--------------------------------------|---|
| 8. | GIANT DECORATIVE. | One bloom |
| 9. | MEDIUM DECORATIVE. | Three blooms in one vase, any cultivars |
| 10. | SMALL DECORATIVE. | Three blooms one vase, any cultivars |
| 11. | MINIATURE DECORATIVE. | Three blooms one vase, any cultivars |
| 12. | BALL. | Three blooms in one vase, any cultivars |
| 13. | <i>Deliberately left empty</i> | There is no Class 13 |
| 14. | POMS. | Six blooms in one vase, any cultivars |
| 15. | GIANT CACTUS OR SEMI-CACTUS. | One bloom |
| 16. | LARGE CACTUS OR SEMI-CACTUS. | Three blooms in separate vases, any cultivars |
| 17. | MEDIUM CACTUS OR SEMI-CACTUS. | Three blooms in one vase, any cultivars |
| 18. | SMALL OR MINIATURE CACTUS. | Three blooms in one vase, any cultivars |
| 19. | DAHLIAS. | One vase, three blooms, any cultivars |
| 20. | DAHLIAS. | One bloom |
| 21. | DAHLIAS. | One vase, five blooms, any cultivars |

The Society's Challenge Cup

will be awarded for the Best Exhibit in classes 8 to 21

Present Holder: Fred White

N.D.S. Silver Medal

will be awarded for the Best Vase of Dahlias in classes 8 to 21.

Holder: Fred White

N.D.S. Bronze Medal

will be awarded for the Second Best Vase of Dahlias, classes 8 to 21.

Present Holder: Mick Mandhall

Bennett Cup

presented by G B BENNETT will be awarded to the exhibitor gaining the most points in classes 8 to 21

Present Holder: Alan Humphrey

MIXED FLOWER CLASSES

22. **HARDY PERENNIALS.** One vase of mixed
23. **HYDRANGEAS.** One vase of three stems
24. **MIXED FLOWERS.** One vase, in Society's vase judged for quality and effect

Walter Leonard Memorial Challenge Cup will be awarded to the winner of classes 22 to 24
Present Holder: Linda Charman

25. **ROSES.** Hybrid Tea. One vase, three blooms
26. **ROSES.** Hybrid Tea. One vase single bloom
27. **ROSES.** Floribunda. One vase of two stems

R.N.R.S. Bronze Medal will be awarded for the Best Rose exhibit.
Present Holder: Fred White

28. **PELARGONIUM OR GERANIUM** One pot plant in bloom, pot not to exceed 17.5 cm (7 inch) diameter (inside top)

Henry Burns Memorial Challenge Cup will be awarded to the best Pelargonium or Geranium pot plant.
Present Holder: Gloria Aylott

29. **FRENCH MARIGOLD.** One pot not more than 12.5 cm (5 inch) diameter
30. **FUCHSIA.** Any one variety, bush or shrub, maximum pot size 12.5 cm (5 inch) diameter (inside top)
31. **BEGONIA.** One specimen bloom
32. **BUSY LIZZIE.** Pot not to exceed 17.5 cm (7 inch) diameter (inside top)
33. **PLANT.** One specimen foliage pot plant, excluding ferns, pot not to exceed 25.5 cm (10 inch) diameter (inside top)
34. **PLANT.** One specimen pot plant in bloom, excluding Fuchsia, Pelargoniums, Geraniums and Begonias. Pot not to exceed 25.4 cm (10 inch) diameter (inside top)

Stainless Steel Poignard
to be known as the **Steradent**
Award donated by Reckitt
Dental Products

will be awarded for the Best Pot
Plant in classes 29 to 34
Present Holder: Brian Bashford

35TV

GARDEN NEWS TOP VASE. (Sponsored by Thompson & Morgan)

Top Vase rules

- 1 The Top Vase class is for a vase of mixed flowering stems containing a total of between 5 and 10, taken from a minimum of two different kinds of plants. Please note that it is two different KINDS of plants, two varieties of the same plant are NOT two kinds.
- 2 The display is judged out of a total of 35 points, split into: 25 points for the colour, form, condition, quality and freshness of the flowers on display, and 10 marks for the overall presentation and effect of the flowers in the vase. The vase will be viewed from all directions. Judging of flowers should be to the normal rules used for other classes.
- 3 Stems used in the display must be showing flowers only; no seed heads or berries will be allowed.
- 4 The vase can be any shape and size and made from any material, but must be in proportion to the display. No marks are awarded for the vase itself.
- 5 No accessories such as bows and additional foliage will be allowed. Foliage which is growing naturally from the flowering stem, and still attached to that stem, is allowed. Packing material – including florists' foam – to keep the stems in place is allowed.

Present Holders:

1st Prize- Fred White 2nd Prize- Linda Charman 3rd Prize- Maureen Jackson

35TT

GARDEN NEWS TOP TRAY. (Sponsored by Thompson & Morgan)

Top Tray rules

- 1 The Garden News Top Tray class is for a collection of three types of vegetables taken from the following list of fifteen. The quantity of each vegetable required for the collection is given in brackets: carrots (3), cauliflowers (2), onions (3), parsnips (3), peas (6 pods), potatoes (3), runner beans (6 pods), tomatoes (6), French Beans (6 pods), sweet corn (2), pepper (3), cucumber (2), courgettes (3), red beef (3), aubergines (2). Each type of vegetable will be judged out of a total of 20 points. This is split into three sections as follows: 7 points for size, shape and colour; 7 points for condition; 6 points for uniformity. The overall mark will be out of a total of 60.
- 2 All vegetables are to be displayed for effect. The vegetables must be displayed within an area measuring 45cm by 60cm (18x24in), without bending any part of them. No part of any exhibit may exceed the size of the tray.
A tray or board measuring 45cm by 60cm (18x24in) can be used to display the vegetables, or the area can simply be marked on the staging. Where a tray has a lip or edge, it is the internal measurements that must not exceed 45cm by 60cm (18x24in).
- 3 A black cloth is permitted, and the tray may be painted. Parsley is allowed for garnishing, but no other foliage or accessories, such as plates, sand, rings and so on, will be allowed. Onion tops may be tied or whipped using raffia or string.

NOTES FOR EXHIBITORS AND JUDGES

- * Carrots and parsnips must have foliage trimmed back to 7.5cm (3in).
- * Peas and beans must be displayed with some stalk attached.
- * Tomatoes must be displayed with calyces (the green flower bud case).
- * Judges may handle exhibits, open pods etc to check for quality.
- * The tray, board or staging must not be cut or mutilated in any way at all – such as cutting holes for standing onions in.
- * Judges should use their discretion when judging the Top Tray class, remembering that entries may come from inexperienced exhibitors.
- * The points awarded should be clearly marked by the judges on the exhibitors' cards.
- * Any queries that may arise, regarding anything other than the above rules, should be referred to, and decided by, the show officials.

Failure to abide by any of these rules will lead to disqualification.

The winner of the Garden News Top Vase and Top Tray classes will receive a £10 Thompson & Morgan seed voucher. 2nd and 3rd places will receive a £5 Thompson & Morgan seed voucher.

CACTUS CLASSES

The British Cactus and Succulent Society

36. **CACTUS.** One plant
37. **SUCCULENT.** One plant
38. **CACTI.** In pots not exceeding 14 cm (5½ inch) Two plants
39. **SUCCULENTS.** In pots not exceeding 14 cm (5½ inch) Two plants
40. **CACTI.** In pots not exceeding 9 cm (3½ inch) Four plants
41. **SUCCULENTS.** In pots not exceeding 9 cm (3½ inch) Four plants

Society's Cup will be awarded for the Best Cacti or Succulent.
Present Holder: Jack Rudland

GLADIOLI CLASSES

42. **GLADIOLI.** One specimen, spike, any large cultivar
43. **GLADIOLI.** Two spikes, large, one cultivar
44. **GLADIOLI.** Three spikes, small, any cultivar or cultivars
Leonard Bentall Cup will be awarded to the Best Exhibit in classes 42 to 44
Present Holder: Christine Fry

FRUIT AND VEGETABLE CLASSES

All fruit except peaches and nectarines to be shown with stems and stalks on plate supplied by Society, unless otherwise stated, except for grapes which may be on plate or stand. Only one cultivar per plate unless otherwise stated.

45. **APPLES.** One plate of three, one distinct cultivar Culinary
46. **APPLES.** One plate of three one distinct cultivar dessert
47. **BLACKBERRIES.** One plate of 15
48. **PEARS.** One plate of five
49. **GRAPES.** One bunch
50. **MIXED FRUIT.** One plate not exceeding 30 cm (12 inch) (plate supplied by exhibitor)
51. **ANY OTHER FRUIT.** One plate, not included in classes 45 to 49

Cecil Riley Memorial Challenge Cup will be awarded for the Best Exhibit of Fruit.
Present Holder: Janice Mitchell



52. **POTATOES.** One plate of five of one cultivar
 53. **BETROOT.** Two
 54. **CABBAGE.** One -- space allowed 45cm x 60cm
 (18ins x 24ins)
 55. **CARROTS.** One plate of five of one cultivar
 56. **SWEET PEPPERS.** Two
 57. **CHILLIES.** Five
 58. **MARROW.** One – fit for table
 59. **COURGETTES.** Two
 60. **ONIONS.** One plate of five of one cultivar
 61. **TOMATOES.** Five
 62. **CHERRY TOMATOES.** Twelve
 63. **CUCUMBERS.** Two
 64. **SWEET CORN.** Three cobs
 65. **RUNNER BEANS.** Six
 66. **ROOT VEGETABLE.** Longest
 67. **VEGETABLES.** Any not specified in classes 52 to 65
 68. **ONE VEGETABLE AND ONE FLOWER** To be judged for novelty.

Wally Barnes Shield will be awarded to the exhibitor gaining the most points in Vegetable classes 52 to 67
 Present Holder: Janice Shambrook

DONATIONS FOR TOMBOLA PRIZES

Grateful acknowledgement is made for the generous support received for tombola prizes.

We are always very grateful to hear from new supporters, please call Jennifer Cuer-Greene (01903 260925)

COOKERY CLASSES

All exhibits in this section must be the sole personal work of the exhibitor.

Baked items must be covered in cling film and presented on a china plate with doily - **Provided by Exhibitor (NO PAPER PLATES)**

Exhibitors MUST use recipes provided at rear of this schedule where indicated below.

- | | | |
|-----|-----------------------------------|---|
| 69. | OAT AND DATE COOKIES. | Four
Please use recipe at rear of schedule |
| 70. | GRASMERE GINGERBREAD. | Four
Please use recipe at rear of schedule |
| 71. | SAUSAGE AND APPLE ROLLS. | Four.
Please use recipe at rear of schedule |
| 72. | STICKY MARMALADE TEA LOAF. | Please use recipe at rear of schedule |
| 73. | CARROT CAKE. | Please use recipe at rear of schedule |

Captain R. Child Memorial Challenge Cup

will be awarded to the exhibitor gaining the most points in classes 69 to 73.

Present Holder: Jane Kennard

FLOWER ARRANGEMENTS

Judging will be in accordance with the NAFAS Handbook - Competitions Manual Second Edition 2009. Where provided, table coverings will be green. All dimensions are approximate. Exhibits must be staged in the hall, unless otherwise stated and must be the sole personal work of the exhibitor.

- | | | |
|-----|----------------------------|--|
| 74. | FAREWELL TO SUMMER. | An exhibit to be staged on open tabling. Space allowed 75 cm. (2 ft 6in) wide, 75 cm. (2 ft 6in) deep and height optional. |
| 75. | WHAT AUTUMN BRINGS. | An exhibit to be staged on open tabling. Space allowed 75 cm. (2 ft 6in) wide, 75 cm. (2 ft 6in) deep and height optional. |

COOKERY CLASS – RECIPES

Oat and Date Cookies

225g stoned dates, chopped
¼ pt. water
115g porridge oats

115g self-raising flour
115g margarine
60g soft brown sugar

Method:

Place the dates and water in a saucepan, bring to the boil and simmer for 5 mins until the dates have absorbed most of the water. Mix the oats and flour, rub in the margarine and stir in the sugar. Press half the dry ingredients into an 18 cm (7") greased tin. Spread over the date mixture and cover with the remaining mixture and press down well. Bake 190C, gas 5, for 25-35 mins. Mark into squares and remove when cold before cutting through.

Grasmere Gingerbread (makes 16 fingers)

225g butter
450g plain flour
225g light brown sugar
1 tsp bicarb. of soda

1 tsp cream of tartar
2 tsp ground ginger
1 tbsp golden syrup
Granulated sugar to finish

Method:

Rub the butter into the flour. Add the other dry ingredients and mix well. Add the syrup and rub into the mixture until crumbly. Grease a baking sheet and press the mixture onto it in a block 1 cm (½ ") thick. Bake 150C, gas 2, until golden. Sprinkle with a little sugar and allow to cool for 15 mins, then cut into fingers.

COOKERY CLASS – RECIPES

Sausage and Apple Rolls (makes 10)

225g bought rough puff pastry
225g sausage meat or skinless
sausages

1 eating apple, peeled, cored
and grated
Beaten egg for brushing

Method:

Roll out the pastry on a lightly floured board into a long strip about 10 cm (4") wide. Mix the sausage meat and apple and roll into a roll as long as the pastry and place in the centre. Brush the edges of the pastry with water, fold over and seal well. Cut into 10 pieces and place on a baking sheet. Make 2 cuts in the top of the pastry and brush with the beaten egg. Bake 230C, gas 8, for 20 mins or until golden brown.

Sticky Marmalade Tea Loaf

140g chunky marmalade
(about 1/3 of a 454 jar)
175g butter, softened
175g light muscovado sugar
3 eggs, beaten

225g self-raising flour
100g pecan halves
½ tsp baking powder
2 tsp ground ginger
1 tsp mixed spice

Method:

Set aside 1 tbs of the marmalade in a small pan. In a bowl blend the remaining marmalade, butter, sugar, eggs, flour, baking powder and spices for 1-2 mins until smooth and light. Stir in about ¾ of the pecans. Turn into a greased and lined 2lb loaf tin and sprinkle with the remaining pecans. Bake 180C, gas 4, for about 1-1¼ hours until a skewer inserted comes out clean. Cover loosely with foil after 40 mins. Remove carefully from the tin and cool slightly. Gently heat the reserved marmalade, stirring until it is smooth, and then spread over the top of the warm loaf.

Carrot Cake

175g light muscovado sugar
175 ml (6 fl.oz) sunflower oil
3 large eggs, beaten
140g grated carrots
100g raisins
175g self-raising flour

1 tsp bicarb of soda
1 tsp ground cinnamon
½ tsp grated nutmeg (freshly
grated will give a better flavour)
Grated rind of 1 orange

Frosting: 175g icing sugar, 1½-2 tbsp. orange juice

Method:

Tip the sugar into a large mixing bowl, pour in the oil and add the eggs. Lightly mix, then stir in the grated carrots, raisins and orange rind. Mix the flour, soda and spices and sift into the bowl. Lightly mix all the ingredients. Turn into a greased and lined 18 cm (7") square tin and bake 180C, gas 4, for 40-45 mins until it feels firm and springy when you press it in the centre. Cool in the tin for 5 mins, then turn out and peel off the paper and allow to cool. Beat the icing sugar and orange juice and drizzle over the cake. Leave to set, then cut into squares.

Sponsors and Advertisers

We are always very grateful to our sponsors and the business community for their valued support.

We can offer space in our Show Schedules which are sent to all of our members and made available to the public and other local interested parties. We also offer space on our web site.

We have good attendances at the shows; the summer show can attract 600 members of the public.

If you would like to sponsor WHS and discuss how you can advertise at the shows, in the show schedules or on the W.H.S. web site, we will be very pleased to hear from you.

www.worthinghorticulturalsociety.org.uk

Enquiries to: Jenny Cuer-Greene Tel: 01903 260925
or email: info@worthinghorticulturalsociety.org.uk

Exhibitor's Entry Form

Worthing Horticultural Society – Autumn Show 2011
Saturday 3rd September 2011

Please circle below the numbers of the Classes that you wish to enter, complete the contact details then send to:-

Mrs Jennifer Cuer-Greene
28 Hall Avenue
Worthing BN14 9BD
Tel: 01903 260925



not later than **WEDNESDAY 31st August 2011**

1	2	3	4	5	6	7	8	9	10
11	12		14	15	16	17	18	19	20
21	22	23	24	25	26	27	28	29	30
31	32	33	34	35TV	35TT	36	37	38	39
40	41	42	43	44	45	46	47	48	49
50	51	52	53	54	55	56	57	58	59
60	61	62	63	64	65	66	67	68	69
70	71	72	73	74	75				

Signature:

Exhibitor's Contact Details:-
BLOCK CAPITALS PLEASE

Exhibitors Name (Mr, Miss, Mrs):

Address:

Post Code: Telephone:

Email:

WORTHING HORTICULTURAL SOCIETY - SHOW REGULATIONS

1. The Show will be conducted in accordance with the rules and standards contained in The Royal Horticultural Society's Horticultural Show Handbook 2008, except where, under the Schedule, they obviously do not apply.
2. All exhibits, personal property, etc shall be at the risk of the exhibitors and the Society shall not be liable for compensation for loss or damage from any cause whatsoever. Should a show for any cause not be held, no exhibitor shall have any claim on the Society. Exhibitors will be wholly responsible for all claims made by their own employees under the Common Law or under any statute for compensation arising out of or in the course of such employment for injury or otherwise. The Society has no responsibility to any but its own employees.
3. No prize will be given for any fruit or vegetable which has not been grown by the Exhibitor, or for any plants or flowers which have not been the property of and grown on the premises of the Exhibitor for at least two months previous to the show, unless expressly stated in the schedule. Any persons infringing this Rule will be disqualified from receiving any prize.
4. No competitor will be allowed to stage more than one exhibit for any one class.
- 5. Competitors must send in their entry form not later than 3 days prior to show**
- 6. See individual Show Schedule for details when Exhibits may be staged, when all exhibits must be ready for judges, and at which time all persons except officials must leave the show.**
7. All exhibits should be correctly named. Errors in naming will not disqualify the entry but the judges should regard correctness and clearness of naming as telling in favour of an exhibit in a close competition. If an exhibitor does not know the name of any cultivar the label should bear the words NAME UNKNOWN.
8. All vegetables must be washed and the leaves of beet, carrots, parsnips and turnips removed, leaving not more than 3 inches of leaf stalk.
9. The judges have power to withhold prizes when they consider exhibits are not of sufficient merit.
10. Awards based upon points will be allocated as follows 1st - 3 points, 2nd - 2 points. In the event of a tie the Exhibitor gaining the most first prizes will win the award.
11. The judges' decisions are in all cases final.
12. See individual Show Schedule for time when Judging will commence.
13. Any protests must be made in writing and delivered to the Show Organiser within one hour of the opening of the show to the public.
14. No exhibitor shall be allowed to bring to the show any surplus produce for sale during the show except with permission of the Show Organiser.
15. The Show Organiser is empowered to move exhibits for a more effective display.
16. No exhibitor shall be allowed to sell and remove any exhibits or articles until closing time on the last day of the show without the consent of the Show Organiser. Exhibitor is liable to disqualification on violation of this Rule.
17. Unless otherwise specified, all cups are to be held for one year only, and the winners of cups not won outright shall enter into an understanding to restore the same to the Secretary in all respects in a similar condition as when delivered and to return the same three weeks before the next show.
18. Exhibitors are expressly requested to clear their respective exhibits within 15 minutes of the stated Clearance time, as specified on the relevant schedule. Any exhibits not cleared after this time may be removed, without liability, by the organisers of the show.

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