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.

SUMMER SHOW

Broadwater Green, Worthing

Saturday 25th June 2011

12 noon to 5.00 pm

Official Opening at 12 noon

Admission £1.00
Members **FREE**, **on production of membership card**
Accompanied Children FREE
Exhibits: No entry fees

ALL CLASSES OPEN TO NON-MEMBERS

REFRESHMENTS
TOMBOLA
SALES TABLES

Staging - Friday 6 pm to 9.30 pm
Saturday 7 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 4.45pm

PRIZES: First - £1.50 Second – £1.00

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.

Please Note - All Exhibits must be shown in the Society's vases

R.H.S. BANKSIAN MEDAL	will be awarded under R.H.S. Rules for the highest amount of prize money awarded at the Show. This medal will not be awarded to any previous holder of the last two years. Holders: *(2009) Jack Rudland; (2010) Janice Shambrook*
The Frank Trower Cup	will be awarded for Best Exhibit in Show. Present Holder: *Rose Mason*

1.	**SWEET PEAS.**	Two vases of 9 stems of one distinct cultivar in each vase
2.	**SWEET PEAS.**	One vase of 9 stems of one distinct cultivar of any pink shade
3.	**SWEET PEAS.**	One vase of 9 stems of one distinct cultivar of any lavender or mauve shade
4.	**SWEET PEAS.**	One vase of 9 stems of one distinct cultivar of any red shade
5.	**SWEET PEAS.**	One vase of 9 stems of one distinct cultivar of any white, cream or ivory shade
6.	**SWEET PEAS.**	One vase of 9 stems of one distinct cultivar of any blue shade
7.	**SWEET PEAS.**	One vase of 9 stems of one distinct cultivar of any other shade
8.	**SWEET PEAS.**	One mixed vase of 9 stems
9.	**SWEET PEAS.**	Vase of 3 stems any cultivar and colour. **FOR ENTRANTS WHO HAVE NOT PREVIOUSLY WON ANY PRIZE FOR SWEET PEAS**
10.	**SWEET PEAS.**	Bowl of 24 stems arranged for quality and decorative effect, any foliage. To be viewed from all round. Space allowed 60 cm (2 ft) by 60 cm (2 ft)

The Society's Challenge Cup	awarded for the best Exhibit of Sweet Peas, judged on NSPS classification. Present Holder: Ted Banks
The Molly Cuer Cup	awarded for the most prize money awarded in classes 1-10. Present Holder: Ted Banks
N.S.P.S. Medal	awarded in Class 1 Present Holder: Arthur Burt

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

11.	**ROSES.**	(Hybrid Tea) One vase, 3 blooms
12.	**ROSES.**	(Hybrid Tea) One vase of 5, not less than 2 cultivars
13.	**ROSES.**	(Hybrid Tea) One specimen bloom
14.	**ROSES.**	(Floribunda) 3 stems, one or more cultivar
15.	**ROSES.**	(Floribunda) One stem
16.	**ROSES.**	Patio or Miniature. One vase, 3 stems one or more cultivars
17.	**ROSES.**	Rambler. 1 vase, 3 stems 2 or more cultivars
18.	**ROSES.**	Any single stem, Gold Rose
19.	**ROSES.**	One vase 2 blooms any cultivars.

FOR ENTRANTS WHO HAVE NOT PREVIOUSLY WON ANY PRIZE FOR ROSES

The Golden Rose Cup	will be awarded for the best exhibit in Class18. Present Holder: Rose Mason
The Bunce Challenge Cup	will be awarded for the best vase of rose(s) Present Holder: Arthur Burt
The Royal National Rose Society's Bronze Medal	will be awarded for the exhibitor attaining the highest amount of prize money in classes 11 - 18 Present Holder: Janice Shambrook

20.	**PANSIES.**	Six blooms
21.	**DELPHINIUMS.**	One stem
22.	**PINKS.**	Six stems not disbudded
23.	**ANNUALS and/or BIENNIALS.**	One vase distinct excluding Sweet Peas
24.	**PERENNIALS.**	One vase distinct, excluding Roses
25.	**MIXED FLOWERS.**	One vase judged for quality
26.	**POT PLANT.**	One plant in bloom, not Fuchsias, Geraniums or Pelargoniums
27.	**FUCHSIA.**	One plant in bloom
28.	**FUSCHIA HALF STANDARD.**	One plant, stem height 45 cm to 75 cm. (18 to 30 ins)
29.	**GERANIUM or PELARGONIUM.**	One plant in bloom
30.	**POT PLANT.**	One foliage plant
31.	**FLOWERING SHRUB.**	One vase of six stems
32.	**FOLIAGE SHRUB.**	One vase of six stems
33.	**HANGING BASKET.**	Any size basket
34.	**PLANTED PATIO POT.**	Pot not exceeding 45 cm (18 ins)

In classes 26-30 pots must not exceed 20 cm (8 ins) diameter

The Gloria Aylott Hanging Basket Cup	will be awarded for the best Hanging Basket in Class 33. Present Holder: Richard Taylor
The Gladwin Cup	will be awarded for the best pot plant in Show Present Holder: Janice Shambrook
The John Cuer Cup	Will be awarded for the best exhibit in Classes 20 - 25

One cultivar per plate unless otherwise stated

35.	**GOOSEBERRIES.**	One plate of 12
36.	**RASPBERRIES.**	One plate of 12
37.	**RHUBARB.**	3 sticks
38.	**STRAWBERRIES.**	One plate of 12
39.	**ANY OTHER FRUIT.**	Not mixed
40.	**POTATOES.**	One plate of 5, any variety
41.	**PEAS.**	One plate of 12
42.	**BROAD BEANS.**	One plate of 12
43.	**FRENCH BEANS.**	One plate of 12
44.	**LETTUCE.**	Two any type
45.	**TOMATOES.**	One plate of 3
46.	**BEETROOT.**	Three
47.	**CARROTS.**	Three
48.	**CABBAGE.**	One, space allowed 45cm x 60cm (18ins x 24ins)
49.	**ONIONS.**	Four
50.	**VEGETABLE.**	Any other, one specimen, space allowed 45cm x 60cm (18ins x 24ins)
51.	**VEGETABLES.**	Collection of three kinds (from above classes), space allowed 45cm x 60cm (18ins x 24ins)
52.	**VEGETABLES.**	Collection of one specimen of four kinds, space allowed 45cm x 60cm (18ins x 24ins)
53.	**SALAD.**	Collection of three kinds (from 1 Lettuce, 2 Beetroot, 8 Spring Onions, 8 Radishes,3 Tomatoes or 1 Cucumber)
54.	**HERB.**	One vase of 3 bunches of different herbs
55.	**MIS-SHAPEN FRUIT or VEGETABLE.**	One specimen, to be judged for novelty

The William Newton Cup will be awarded for the most points in Fruit and Vegetable Classes 35 to 55.

Present Holder: Peter Webb

FLOWER ARRANGING CLASSES

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 at the Show, unless otherwise stated and must be the sole personal work of the exhibitor.

56.	**RHYTHM AND BLUES.**	An exhibit to be staged on open tabling 75 cm (2 ft 6 ins) wide, 75 cm (2 ft 6 ins) deep and height optional.
57.	**IN THE MARKET PLACE.**	An exhibit to be staged on open tabling 75 cm (2 ft 6 ins) wide, 75 cm (2 ft 6 ins) deep and height optional.
58.	**PASTURES NEW.**	An exhibit to be staged on open tabling 75 cm (2 ft 6 ins) wide, 75 cm (2 ft 6 ins) deep and height optional.
59.	**IN AN ENGLISH COUNTRY GARDEN.**	An exhibit to be staged on open tabling 75 cm (2 ft 6 ins) wide, 75 cm (2 ft 6 ins) deep and height optional.
60.	**GOLDEN CELEBRATIONS**	An exhibit to be staged on open tabling 75 cm (2 ft 6 ins) wide, 75 cm (2 ft 6 ins) deep and height optional.
61.	**A CRESCENT.**	**FOR NOVICES WHO HAVE NOT PREVIOUSLY WON WHS FLOWER ARRANGING CLASSES** An exhibit to be staged on open tabling 75 cm (2 ft 6 ins) wide, 75 cm (2 ft 6 ins) deep and height optional.

Dot Joy Bequest Special Award — Will be awarded to the exhibitor gaining most points in classes 56 to 61.
Present Holder: Rose Mason

Marguerite Cup	Will be awarded to best exhibit in classes 56 to 60. Present Holder: Rose Mason
The Society's Silver Challenge Shield	Will be awarded to the exhibit which is the judge's choice in classes 56 to 61. Present Holder: Rose Mason

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.

62	**VANILA SCONES.**	Four. **Please use recipe at rear of schedule**
63	**ROCK CAKES.**	Four. **Please use recipe at rear of schedule.**
64	**CHOCOLATE FUDGE WITH NUTS.**	Four. **Please use recipe at rear of schedule.**
65	**SHORTBREAD**	**Please use recipe at rear of schedule.**
66	**BANANA AND WALNUT TEA LOAF**	**Please use recipe at rear of schedule.**
67	**QUICHE LORRAINE**	**Please use recipe at rear of schedule.**

Society 1950 Challenge Cup	Will be awarded to the exhibitor with most points in classes 62 to 67. Present Holder: Michael Innes

MEN ONLY CLASS

68. **Submit a plant or a flower arrangement in your favourite container**	To be judged by members of the public

ALL THE FUN OF THE FAIR

Visit Coles Fun Fair on Broadwater Green

Thursday and Friday evening – 23rd & 24th June

Saturday afternoon and evening – 25th June

Schools Growing Competition

Presentation of prizes will take place at WHS Summer Show Broadwater Green on Saturday 25th June at 3.30 pm,
Judging by Jean Griffin (esteemed Radio Gardening expert)

Year Group Entries have been invited to take part in the

Potato in a Bag Schools Competition

The Murphy Cup will be awarded to the best overall entry for the most successful crop of potatoes grown in a bag.
Present Holder: Elm Grove First

A £10 voucher, donated by SHOOTS GARDEN CENTRES, Washington, will be awarded for the best entry in each year group.

The growing package with full instructions will be provided in February 2011

W.H.S. would like to extend thanks to the competition sponsors:-

- **SHOOTS GARDEN CENTRES, Washington (** www.shoots.co.uk**)**
- **R. F. TILNEY & Sons Ltd** www.tilneys.co.uk
- **WORTHING ALLOTMENTS & GARDENS ASSOCIATION**

General Conditions:- All entrants must use the materials supplied in accordance with the instructions provided. The crop entered must be the work of the children's groups as shown on the labelled bags. In mixed year groups, entry should be in the year that most children come from.

Patio Pot Schools Competition

The Bob Brown Cup will be awarded, as well as a £10 voucher donated by R. F. Tilney & Son Ltd., to the best overall entry for the Patio Pot judged on how well it decorates a patio.
The container can be any shape and size and contain growing plant material of your choice. Only one container per school.
Present Holder: Chesswood Middle

Entries to be labelled with name of school and should be delivered to the W.H.S. Summer Show Broadwater Green on Friday 24th June from 3.00pm to 8.00pm or Saturday 25th June before 9.30am.

Judging will take place at 10.30 am on Saturday morning

Please contact Ann Peters for entry forms and details. Tel:01903 235441 / 772827

Miniature Garden Schools Competition

A £10 voucher donated by R. F. Tilney & Son Ltd., will be awarded to the best overall entry for the Miniature Garden.
The container can be any shape and size not exceeding 30cm x 37.5cm and should be the children's own work. Only one container per school.

Entries to be labelled with name of school and should be delivered to the W.H.S. Summer Show Broadwater Green on Friday 24th June from 3.00pm to 8.00pm or Saturday 25th June before 9.30am.

Judging will take place on Saturday at the Summer Show

Please contact Ann Peters for details. Tel:01903 235441 / 772827

School Competition Sponsors

W.H.S. would also like to express gratitude to all sponsors of the Schools Competition for their very kind and generous support and their good wishes to all entrants.

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COOKERY CLASS – RECIPES

Vanilla Scones (makes 9)

225g self-raising flour
2 tbsp caster sugar
55g butter
5 fl.oz. milk
2 tsp vanilla extract
Beaten egg to glaze

Method:
Mix the flour, sugar and a pinch of salt. Rub in the butter to resemble fine breadcrumbs. Mix the milk and vanilla essence and pour into the dry mixture and mix to a sticky dough with a spoon. Turn onto a well floured surface and dust more flour on top. With your hand pat the dough into a square 1" thick. Using a floured knife cut the dough into 9 squares (dip the knife in the flour after each cut). Glaze with the egg and place on a baking try. Bake 200C, gas 6, for 15 mins until golden. (These scones are a little rough around the edges as you will find that keeping the dough so soft, it is impossible to knead them.)

Rock Cakes

200g self-raising flour
Pinch salt
75g butter
1 tsp mixed spice
75g caster sugar
75g mixed dry fruit
1 egg, beaten
2-3 tsp milk (enough to make a stiff dough)

Method:
Sift the flour, salt and spice and rub in the butter to resemble fine breadcrumbs. Stir in the sugar and fruit. Make a well in the centre and add the egg and milk to form a stiff dough. Place small spoonfuls on a greased baking tray in rocky heaps. Bake 200C, gas 6, for 10-15 mins.

COOKERY CLASS – RECIPES

Chocolate Fudge with Nuts

200g Continental plain choc.
½ x 397g can condensed milk
50g chopped pecans
100g golden icing sugar
1 tsp vanilla extract
Caster sugar to sprinkle

Method:
Line a square tin, about 21 cm x 21 cm with parchment paper, creasing it into the corners. Break the chocolate into small pieces and place in a heatproof bowl. Add the condensed milk and place the bowl over a saucepan of gently simmering water, making sure the bowl in not in contact with the water. Heat gently, stirring the chocolate until completely melted. Remove from the heat and stir in the pecans, icing sugar and vanilla extract. Spoon the mixture into the tin and level the surface with the back of a spoon. Chill for about 2 hours until the mixture is firm. Turn out of the tin and remove the paper. Dust the surface with the caster sugar and using a sharp knife cut the fudge into small squares.

Shortbread

150g plain flour
100g slightly salted butter, cut into cubes and softened
50g golden caster sugar
Caster sugar for dredging

Method:
Rub the butter into the flour to resemble fine breadcrumbs, stir in the sugar. Work the mixture together until it forms a ball. Turn out and knead briefly until smooth. Roll and pat out on a very lightly floured surface to a 18cm (7") round. Smooth the surface with your hands, carefully slide the dough onto an ungreased baking try and flute the edges. Mark the circle into 8 triangles with a knife, not cutting all the way through. Prick the surface all over with a fork. Bake 150C, gas 2, for about 30-35 mins or until cooked – the shortbread should be very pale. While still warm, cut through the markings and sprinkle with the caster sugar.

COOKERY CLASS – RECIPES

Banana and Walnut Tea Loaf

100g butter, softened
140g light muscovado sugar
2 eggs, lightly beaten
225g self-raising flour
100g walnuts, chopped
2 ripe bananas, mashed
2 tbsp milk

Method:
Cream the butter and sugar and add the eggs. Set aside 25g of the walnuts, then fold the rest into the creamed mixture with the bananas and milk. Fold in the flour. Spoon into a greased and lined 2 lb. loaf tin and sprinkled over the rest of the walnuts. Bake 180C, gas 4, for 55-60 mins until risen. Leave to cool for 10 mins before turning out.

Quiche Lorraine

100g streaky bacon
150 ml (¼ pt) milk
150 ml (5 fl.oz) single cream
3 eggs, beaten
Salt and freshly ground black pepper
Large pinch of ground nutmeg

Method:
Line a 20.5 cm (8") flan tin with the pastry. Cut the bacon into strips and fry in its own fat until soft but not crisp. Drain thoroughly on absorbent kitchen paper. Place in the pastry case. Heat the milk and cream to just below boiling point. Combine with the beaten eggs. Season to taste and add the nutmeg. Pour into the pastry case. Bake 200C, gas 6, for 10 mins, reduce the temperature to 170C, gas 3, and bake for a further 35-45 mins until set.

Exhibitor's Entry Form

Worthing Horticultural Society – Summer Show 2011

Saturday 25th June 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 22nd June 2011

1	2	3	4	5	6	7	8	9	10
11	12	13	14	15	16	17	18	19	20
21	22	23	24	25	26	27	28	29	30
31	32	33	34	35	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		

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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