

WORTHING HORTICULTURAL SOCIETY

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

ANNUAL SHOW

Methodist Church Halls, Offington Park, Broadwater Green, Worthing

Saturday 6th July 2019
12.30 pm to 4.30 pm

Admission £1.00

Accompanied children free. Members of WHS free on production of membership card

Exhibits: No entry fees

All classes open to non-members

Staging 8.00 am – 10.15 am

Judging 10.30 am

Prize-giving 4.00 pm

Clearance 4.30 pm

Prizes: First £1.50 – Second £1.00

REFRESHMENTS – TOMBOLA – SALES TABLES

WORTHING HORTICULTURAL SOCIETY – SHOW REGULATIONS

The Show will be conducted in accordance with the rules and standards contained in the Royal Horticultural Society's Horticultural Show Handbook 8th revised edition 2016, except where, under the Schedule, they obviously do not apply.

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.

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.

No competitor will be allowed to stage more than one exhibit for any one class.

Competitors must send in their entry form not later than 3 days prior to show

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. 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.

All vegetables must be washed, and the leaves of beet, carrots, parsnips and turnips removed leaving not more than 3 inches of leaf stalk.

The judges have power to withhold prizes, when they consider exhibits are not of sufficient merit. 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.

The judges' decisions are in all cases final.

See individual Show Schedule for time when Judging will commence.

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.

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.

The Show Organiser is empowered to move exhibits for a more effective display.

No exhibitor shall be allowed to sell and remove any exhibits or articles without the consent of the Show Organiser. An exhibitor is liable to disqualification on violation of this Rule.

All cups are to be held for one year only, and the winners of cups shall enter into an understanding to return them, cleaned, to the Secretary before the next show.

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.

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

(13) The Society's Challenge Cup will be awarded for the best exhibit of Sweet Peas

(30) The Molly Cuer Cup will be awarded to the exhibitor attaining the highest amount of prize money in classes 1-8

The National Sweet Pea Society Medal will be awarded to the best exhibit in class 1

(3) The Bunce Challenge Cup will be awarded for the best vase of roses

(15) The Freeman Hardy and Willis Challenge Cup will be awarded to the exhibitor attaining the highest amount of prize money in classes 9-15

(43) The Gloria Aylott Hanging Basket Cup will be awarded for the best hanging basket in class 29

(36) The Gladwin Cup will be awarded for the best pot plant in show

(14) The John Cuer Cup will be awarded for the best exhibit in classes 16-21

(22) The William Newton Cup will be awarded for the most points in fruit and vegetable classes 31-50

The 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

(35) The Frank Trower Cup will be awarded for best exhibit in Show

(25) The Marguerite Cup will be awarded to the best exhibit in classes 51-57

(42) The Dot Joy Award will be awarded to the exhibitor gaining most points in classes 51-57

(39) The Society's 1950 Challenge Cup will be awarded to the exhibitor gaining most points in classes 59-65

(8) The Hall & Co Silver Challenge Cup will be awarded to the exhibitor gaining the highest number of points in classes 66-68

Can all exhibitors please clear your exhibits promptly after the Show and please ensure that you have emptied your vases of any liquid...thank you.

SWEET PEA CLASSES

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|----------------------|--|
| 1. SWEET PEAS | Two vases of 7 stems of one distinct cultivar in each vase |
| 2. SWEET PEAS | One vase of 7 stems of one distinct cultivar of any pink shade |
| 3. SWEET PEAS | One vase of 7 stems of one distinct cultivar of any lavender or mauve shade |
| 4. SWEET PEAS | One vase of 7 stems of one distinct cultivar of any white, cream or ivory shade |
| 5. SWEET PEAS | One vase of 7 stems of one distinct cultivar of any blue shade |
| 6. SWEET PEAS | One mixed vase of 7 stems |
| 7. SWEET PEAS | Vase of 3 stems any cultivar and colour |
| 8. SWEET PEAS | Bowl of 24 stems arranged for quality and decorative effect, any foliage. To be viewed from all around. Space allowed 60cm (2ft) by 60cm (2ft) |

The Society's Challenge Cup (13) will be awarded for the best exhibit of sweet peas, judged on N.S.P.S. classification

The Molly Cuer Cup (30) will be awarded for the most prize money attained in classes 1-8

The National Sweet Pea Society Medal will be awarded for the best exhibit in class 1

ROSE CLASSES

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| 9. ROSES | Hybrid Tea – One vase, 3 blooms, one cultivar |
| 10. ROSES | Hybrid Tea – One vase of 5, not less than 2 cultivars |
| 11. ROSES | Hybrid Tea – One specimen bloom |
| 12. ROSES | Floribunda or Shrub Roses (including English Roses) – 3 stems, one or more cultivars |
| 13. ROSES | Patio or Miniature. One vase, 3 stems one or more cultivars |
| 14. ROSES | Rambler. One vase, 3 stems, 2 or more cultivars |
| 15. ROSES | One vase – 2 blooms any cultivars |

The Bunce Challenge Cup (3) will be awarded for the best vase of roses

The Freeman Hardy and Willis Challenge Cup (15) will be awarded for the most prize money attained in classes 9-15

MIXED FLOWERS

- | | |
|-------------------------------------|---|
| 16. PANSIES | Six blooms |
| 17. DELPHINIUMS | One stem |
| 18. PINKS | Six stems not disbudded |
| 19. ANNUALS and/or BIENNIALS | One vase distinct, excluding Sweet Peas |

20. PERENNIALS	One vase distinct, excluding Roses
21. MIXED FLOWERS	One vase judged for quality
22. POT PLANT	One plant in bloom, not Fuchsias, Geraniums, or Pelargoniums
23. FUCHSIA	One plant in bloom
24. FUCHSIA HALF STANDARD	One plant, stem height 45 cm to 75 cm (18 to 30 inches)
25. GERANIUM OR PELARGONIUM	One plant in bloom
26. POT PLANT	One foliage plant
27. FLOWERING SHRUB	One vase of six stems
28. FOLIAGE SHRUB	One vase of six stems
29. HANGING BASKET	Any size basket
30. PLANTED PATIO POT	Pot not exceeding 45 cm (18 inches)

In classes 22-26 pots must not exceed 20 cm (8 ins) diameter

The Gloria Aylott Hanging Basket Cup (43) will be awarded for the best Hanging Basket in class 29

The Gladwin Cup (36) will be awarded for the best pot plant in show

The John Cuer Cup (14) will be awarded for the best exhibit in classes 16-21

FRUIT AND VEGETABLE CLASSES

Only one cultivar per plate unless otherwise stated.

31. GOOSEBERRIES	One plate of 12
32. RASPBERRIES	One plate of 12
33. RHUBARB	3 sticks
34. STRAWBERRIES	One plate of 12
35. ANY OTHER FRUIT	Not mixed
36. POTATOES	One plate of 5, any variety
37. PEAS	One plate of 12
38. BROAD BEANS	One plate of 12
39. FRENCH BEANS	One plate of 12
40. LETTUCE	Two, any type
41. TOMATOES	One plate of 3
42. CHERRY TOMATOES	One plate of 6
43. BEETROOT	Three
44. CARROTS	Three
45. CABBAGE	One. Space allowed 45cm x 60cm (18 ins x 24 ins)
46. ONIONS	Four
47. VEGETABLE	Any other, one specimen
48. VEGETABLES	Collection of three kinds (from above classes) Space allowed 45cm x 60cm (18 ins x 24 ins)
49. SALAD	Collection of three kinds (from 1 lettuce, 2 beetroot, 8 spring onions, 8 radishes, 3 tomatoes or 1 cucumber)
50. HERB	One vase of 3 bunches of different herbs

The William Newton Cup (22) will be awarded for the most points in fruit and vegetable classes 31-50

The R.H.S. Banksian Medal will be awarded under Royal Horticultural Society 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. Present holder: Janice Shambrook

The Frank Trower Cup (35) will be awarded for Best Exhibit in Show

FLOWER ARRANGING CLASSES

Judging of classes 51 to 57 will be in accordance with the NAFAS Handbook – Competitions Manual Third Edition 2015. Where provided, table coverings will be black. All dimensions are approximate. Exhibits must be staged at the Show, unless otherwise stated and must be the sole personal work of the exhibitor.

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|----------------------------------|---|
| 51. LIVING SCULPTURE | A floor standing exhibit, space allowed 91cms (3 feet) wide by 91cms (3 feet) deep and height optional |
| 52. TREASURES OF THE DEEP | An exhibit to be staged on open tabling 75 cms (2 feet 6 inches) wide and 75 cms (2 feet 6 inches) deep and height optional |
| 53. HOLIDAY FOOTSTEPS | An exhibit to be staged on open tabling 75 cms (2 feet 6 inches) wide and 75 cms (2 feet 6 inches) deep and height optional |
| 54. DARE TO BE DIFFERENT | An exhibit to be staged on open tabling 75 cms (2 feet 6 inches) wide and 75 cms (2 feet 6 inches) deep and height optional |
| 55. STREET MARKET | An exhibit to be staged on open tabling 75 cms (2 feet 6 inches) wide and 75 cms (2 feet 6 inches) deep and height optional |
| 56. LOOK AT ME | An exhibit to be staged on open tabling 75 cms (2 feet 6 inches) wide and 75 cms (2 feet 6 inches) deep and height optional |
| 57. ROYAL ASCOT | A decorated hat. May be brought completed. A black head will be provided on which to place it. |

The Marguerite Cup (25) will be awarded to the best exhibit in classes 51-57

The Dot Joy Award (42) will be awarded to the exhibitor gaining most points in classes 51-57

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 Carol Stanbridge on 01903 537617

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 a doily – **Provided by Exhibitor (NO PAPER PLATES)**

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

58. Soft Fruit Jam	Any variety
59. Marmalade	Any fruit
60. Chutney	Any variety
61. Sticky Marmalade Tea Loaf	Please use recipe in schedule
62. Spice Biscuits	Four – Please use recipe in schedule
63. Fruit Scones	Four – Please use recipe in schedule
64. White Bread	Please use recipe in schedule
65. Pea, Tomato & Ricotta Tart	Please use recipe in schedule

The Society 1950 Challenge Cup (39) will be awarded to the exhibitor gaining most points in classes 58-65

PHOTOGRAPHY CLASSES

To be judged by the public

66. Seaside	Max 7" x 5" – not mounted
67. Animals	Max 7" x 5" – not mounted
68. Flowers	Max 7" x 5" – not mounted

The Hall & Co Silver Challenge Cup (8) will be awarded to the exhibitor gaining most points in classes 66 to 68

COOKERY CLASSES – RECIPES

Sticky Marmalade Tea Loaf

140g thick cut marmalade	½ tsp baking powder
175g butter, softened	2 tsp ground ginger
175g light muscovado sugar	1 tsp mixed spice
3 eggs, beaten	100g pecan halves
225g self-raising flour	

Set aside 1 tbsp 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 minutes until smooth and light. Stir in about three quarters of the pecans. Tip into a buttered and lined 1kg (2lb) loaf tin and smooth the top. Sprinkle with the remaining pecans. Bake 180°C (adjust for fan), Gas 4, for 1-1¼ hours (cover loosely with foil after 40 minutes) until a skewer inserted comes out clean. Once cooked, carefully remove from the tin and cool slightly on a wire rack. Gently heat the reserved marmalade, stirring until smooth and spread the glaze over the top of the warm loaf.

Spice Biscuits (makes 24)

225g self-raising flour	115g caster sugar
½ tsp cinnamon	115g margarine
½ tsp ground ginger	1 egg beaten

Mix the flour, sugar and spices. Rub in the margarine to resemble fine breadcrumbs. Add the egg to make a stiff dough. Roll into balls and press to ¼" thick. Bake 180°C (adjust for fan), Gas 4, for approximately 15 minutes until lightly golden.

Fruit Scones

225g self-raising flour	25g caster sugar
Pinch of salt	¼ pt milk
50g butter	50g currants or sultanas

Mix the flour and the salt and rub in the butter. Stir in the sugar and fruit and add the milk. Knead lightly and roll out to just over 1cm thick. Cut into 5cm rounds and place on a greased baking tray. Bake 220°C (adjust for fan), Gas 7, for 10-12 minutes just above the centre of the oven.

White Bread

500g strong white flour	300ml water
1 tsp quick action yeast	1tbsp vegetable oil
1 tsp sugar	½ tsp salt

In a large bowl mix together the flour, salt, yeast and sugar. Carefully measure the water and roughly mix it into the flour. While the dough is still lumpy add the oil and knead well until it feels smooth and pliable. Leave the dough in a bowl covered with a tea towel, and in a draught free place, for the dough to double in size (this should take about an hour). Turn the dough out onto a floured surface and knead firmly for several minutes. Shape the dough and put it into an oiled 1kg (2lb) loaf tin. Cover and leave to rise for about 25 minutes in a warm place. Bake 220°C (adjust for fan), Gas 7, for 35-40 minutes.

Pea Tomato and Ricotta Tart

250g bought shortcrust pastry
100g fresh or frozen garden peas
1 tbsp olive oil
1 bunch of salad onions, sliced
1 courgette, sliced

250g tub ricotta
2 eggs, beaten
3 tbsp semi-skimmed milk
8-10 cherry tomatoes, halved
4 tbsp grated parmesan

Roll out the pastry on a lightly floured surface to a circle about 3-4mm thick and line a 20cm deep loose-bottomed flan tin. Line with foil, and uncooked rice or dry beans and bake for 10-12 minutes at 200°C (adjust for fan), Gas 6, until pale golden. Remove the foil. While the case is baking, cook the peas in a pan of boiling water for 2-3 minutes until tender. Drain. Heat the oil in a frying pan and cook the salad onions and courgette for 5 minutes until softened and golden. Add the peas and stir together. Beat the ricotta with the eggs, milk and seasoning. Stir in the peas and onion mixture and fill the pastry case. Arrange the halved tomatoes around the edge. Sprinkle with the parmesan and bake for 30-35 minutes until golden and puffy.

The Worthing Allotments and Gardens Association (WAGA) was founded in 1948 as a voluntary association. It has members from all 8 local allotment sites. WAGA also has gardener members who do not rent an allotment. WAGA runs events such as the annual show, Plotholder magazine, Coach Trips, BBQs and other social events and the 3 site shops at Chesswood, Humber and West Tarring (for members only, but anybody can join). Membership of WAGA costs: £5 to join and thereafter £3 per year to renew.

Check out our facebook page at
<https://www.facebook.com/pages/Worthing-Allotments-and-Gardens-Association/1482530235348036?sk=timeline>

Tips for showing fruit and vegetables

For any up and coming person wishing to show fruit and vegetables at our local show, my initial advice 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, 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. They 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 (20-40mm diameter). The roots must be uniform in length, smooth and bright orange in colour. Rootlets and ripples in the carrot 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 the potatoes out on the plate in an attractive way.

I would urge you to 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.

Worthing Horticultural Society Programme of Events for 2019

March 14th – AGM at the OPMC followed by talk from Mike Harwood from Ferring Nurseries

April 25th – Talk by Mark Saunders – “Head Gardener’s Year” based on a year in the gardens of Fittleworth House

May 23rd – Talk by Charlotte Owen – Sussex Wildlife Trust – “Wildlife in Your Garden”

July 6th – Annual Show

July 26th – Talk by Sally Botwright on St. James’s

August 12th – Skittles and supper at the Spur, Slindon

September 26th – Talk by Sussex and Surrey Air Ambulance

October 26th – Annual Quiz Night and supper at Worthing Indoor Bowls Club

November 7th – Talk by Ian Gledhill – Transport of the Masses

Exhibitor's Entry Form (photocopies are acceptable)

Worthing Horticultural Society Annual Show 2019

Saturday 6th July 2019

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 3rd July 2019

- | | | | | | | | | | |
|----|----|----|----|----|----|----|----|----|----|
| 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

Exhibitor's name (Mr, Mrs, Miss)

Address:

Post Code..... Telephone.....

Email.....

Worthing Horticultural Society Officers

Chairman and President

Mrs Jenny Cuer-Greene Tel: 01903 260925

Vice Chairman

Mr Leslie Greene

Secretary

Sue Richardson

Treasurer

Mrs Liz Groves

Membership Secretary

Sue Richardson (01903 537617)

Press & Publicity

Miss Anne Locke

Flower Club Representative

Mrs Dorene Taylor

Cups

Mrs Ann Peters

Tombola

Mrs Jan Adams

Committee Members

Mrs Janice Shambrook

Mrs Gloria Aylott

WEBSITE

www.worthinghorticulturalsociety.org

(without the.uk at the end)

We will be endeavouring to keep members up to date on future events and Newsletters and the Show Schedules are on the site. We welcome members' contributions (subject to editor's discretion!) and you may contact us via the website

Sue Richardson