

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 27th June 2020

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

(31) The Society Cup will be awarded for the best cactus or succulent in classes 31-33

(22) The William Newton Cup will be awarded for the most points in fruit and vegetable classes 34-53

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 54-58

(42) The Dot Joy Award will be awarded to the exhibitor gaining most points in classes 54-58

(39) The Society's 1950 Challenge Cup will be awarded to the exhibitor gaining most points in classes 59-63

(8) The Hall & Co Silver Challenge Cup will be awarded to the exhibitor gaining the highest number of points in classes 64-66

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

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

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 variety, excluding Sweet Peas
20. PERENNIALS	One vase distinct variety, excluding Roses
21. MIXED FLOWERS	One vase judged for quality
22. POT PLANT	One plant grown for flower effect (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/ FERN OR FOLIAGE	One plant grown for foliage effect
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

CACTII AND SUCCULENTS

The British Cactus and Succulent Society

31. CACTII/SUCCULENTS	Display of cacti or succulents in individual pots – space allowed 38cm by 38cm (15 inches by 15 inches)
32. CACTII/SUCCULENTS	Two plants in pots not exceeding 14cm (5.5 inches)
33. CACTII/SUCCULENTS	Four plants in pots not exceeding 21 cm

The Society Cup (31) will be awarded for the best cacti or succulent in classes 31-33

FRUIT AND VEGETABLE CLASSES

Only one cultivar per plate unless otherwise stated.

34. GOOSEBERRIES	One plate of 12
35. RASPBERRIES	One plate of 12
36. RHUBARB	3 sticks
37. STRAWBERRIES	One plate of 12
38. ANY OTHER	Not mixed
FRUIT	
39. POTATOES	One plate of 5, any variety
40. PEAS	One plate of 12
41. BROAD BEANS	One plate of 12
42. FRENCH BEANS	One plate of 12
43. LETTUCE	Two, any type
44. TOMATOES	One plate of 3
45. CHERRY	One plate of 6
TOMATOES	
46. BEETROOT	Three
47. CARROTS	Three
48. CABBAGE	One. Space allowed 45cm x 60cm (18 ins x 24 ins)
49. ONIONS	Four
50. VEGETABLE	Any other, one specimen
51. VEGETABLES	Collection of three kinds (from above classes) Space allowed 45cm x 60cm (18 ins x 24 ins)
52. SALAD	Collection of three kinds (from 1 lettuce, 2 beetroot, 8 spring onions, 8 radishes, 3 tomatoes or 1 cucumber)
53. 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 34-53

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.

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

FLOWER ARRANGING CLASSES

Judging of classes 54 to 58 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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|----------------------------------|---|
| 54. ANYTHING GOES | A floor standing exhibit, space allowed 91cms (3 feet) wide by 91cms (3 feet) deep and height optional |
| 55. DITCH THE FLORAL FOAM | 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. RUSTIC SIMPLICITY | 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. RHYTHM AND ROSES | 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 |
| 58. DELIGHTS OF SUMMER | 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 |

The Marguerite Cup (25) will be awarded to the best exhibit in classes 54-58

The Dot Joy Award (42) will be awarded to the exhibitor gaining most points in classes 54-58

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 53761

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

59. Soft Fruit Jam	Any variety
60. Victoria Sponge	Please use recipe in schedule
61. Wholemeal Bread	Please use recipe in schedule
62. Shortbread	Four - Please use recipe in schedule
63. Tangy Lemon Cupcakes	Four - Please use recipe in schedule

The Society 1950 Challenge Cup (39) will be awarded to the exhibitor gaining most points in classes 59-63

PHOTOGRAPHY CLASSES

To be judged by the public

64. Woodland Scene	Max 7" x 5" – not mounted
65. Houseplants	Max 7" x 5" – not mounted
66. Flowing Water	Max 7" x 5" – not mounted

The Hall & Co Silver Challenge Cup (8) will be awarded to the exhibitor gaining most points in classes 64 to 66

COOKERY CLASSES – RECIPES

Victoria Sponge

175g self-raising flour	175g unsalted butter
175g caster sugar	3 eggs beaten
1 tsp vanilla extract	pinch of salt

In a large bowl beat the butter to a cream, add the caster sugar and continue beating until the mixture is light and creamy. Add the eggs, about a quarter at a time, adding 1 tbsp of the flour with each addition and beating thoroughly each time. Beat in the vanilla extract with the last of the eggs. Sift in the rest of the flour, half at a time and use a large metal spoon to carefully fold in. The mixture should drop off the spoon easily when tapped against the side of the bowl. If it doesn't, add 1-2 tbsp of hot water. Divide the mixture between two greased and lined 18cm sandwich tins, spreading evenly with the back of a spoon. Bake 190C (adjust for fan), gas 5, for about 20 minutes or until the cakes are lightly golden and spring back into shape when gently pressed with a finger. Leave to cool in the tins for a couple of minutes before turning out onto a wire rack to cool completely. Fill with your choice of jam and dust the top lightly with caster sugar.

Wholemeal Bread

500g strong wholemeal flour	½ tsp salt
1tsp quick yeast	1 tsp sugar
325ml warm water	1 tbsp vegetable oil

In a large bowl mix together the flour, salt, yeast and sugar. Add 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. Turn the dough out onto a floured board and knead firmly for several minutes. Shape the dough and put it into an oiled 1kg (2lb) bread tin. Cover with a clean towel and leave to rise for about 25 minutes in a warm place. Bake for 35-40 minutes, 220C (adjust for fan), gas 7.

Shortbread

150g plain flour	50g caster sugar
100g butter	pinch of salt

Mix the flour, salt and sugar, rub in the butter and work the mixture to a smooth pliable dough. Divide into two and roll each piece to a 15cm round. Place on a baking tray and flute the edges. Prick all over with a fork. Bake for approximately 40 minutes 160C (adjust for fan), gas 3. Sprinkle with extra caster sugar and cut into pieces while warm.

Tangy Lemon Cupcakes

125g soft margarine	125g caster sugar
125g self-raising flour	2 eggs, beaten
Grated rind and juice of 1 lemon	175g icing sugar

Beat the margarine, sugar, eggs, flour and lemon rind in a mixing bowl. Divide the mixture amongst 12 muffin cases and place in a deep muffin tin and spread the surfaces level. Bake 15-18 minutes 180C (adjust for fan), gas 4, until golden and the cakes spring back when gently pressed with a fingertip. Leave to cool in the tin. Mix the icing sugar with 4-5 tsps of the lemon juice to make a smooth spreadable paste and spread over the cakes. Leave to harden for 30 minutes.

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.

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 three 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>

Worthing Horticultural Society Officers

Chairman and President

Mrs Jenny Cuer-Greene Tel: 01903 260925

Vice Chairman

Mr Leslie Greene

Secretary/Membership

Sue Richardson

Treasurer

Mrs Liz Groves

Press & Publicity

Miss Anne Locke

Flower Club Representative

Mrs Dorene Taylor

Cups

Mrs Ann Peters

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

Exhibitor's Entry Form (photocopies are acceptable)

Worthing Horticultural Society Annual Show 2020

Saturday 27th June 2020

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 24th June 2020

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				

Signature:

Exhibitor's Contact Details: - BLOCK CAPITALS PLEASE

Exhibitor's name (Mr, Mrs, Miss)

Address:

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

Email.....