

# **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 18th August 2018  
1.00pm to 4.30pm

### **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 8.00am – 10.15am**

**Judging 10.30am**

**Prize-giving 4.15pm**

**Clearance 4.30pm**

**Prizes: First £1.50 – 2<sup>nd</sup> £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 2008, 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 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 1<sup>st</sup> – 3 points, 2<sup>nd</sup> – 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.

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 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**

**The Gladwin Cup** will be awarded for the best vase of chrysanthemums

**The Dot Joy Award** will be awarded for the best chrysanthemum bloom

**The Godson & Mallard Cup** will be awarded for the best chrysanthemums

**The Society's Challenge Cup** will be awarded for best exhibit in Classes 8-21

**The DeQuincy Child Memorial** will be awarded for the best vase of dahlias in Classes 8-21

**The Murphy Cup** will be awarded for the 2<sup>nd</sup> best vase of dahlias in Classes 8-21

**The Bennett Cup** will be awarded to the exhibitor gaining the most points in Classes 8-21

**The Walter Leonard Memorial Challenge Cup** will be awarded to the winner of classes 22-24

**The Gateway Cup** will be awarded for most points in classes 25-27

**Golden Rose Cup** will be awarded for the best exhibit in class 28

**The William Newton Challenge Cup** will be awarded to the best exhibit in classes 29, 30 & 32

**The Steradent Award Stainless Steel Poignard** will be awarded to the best specimen pot plant in classes 31 & 34

**The Henry Burns Memorial Cup** will be awarded to the best foliage pot plant in classes 33 & 35

**The Leonard Bentall Challenge Cup** will be awarded to the best exhibit in classes 36-38

**The Society's Cup** will be awarded for the best cacti or succulents in classes 39 to 41

**Cecil Riley Memorial Challenge Cup** will be awarded for the best exhibit of fruit

**The Wally Barnes Shield** will be awarded to the exhibitor gaining the most points in classes 49 to 66

**The Alderman Mason Cup** will be awarded to the exhibitor gaining the most points in classes 67-73

**The Marguerite Cup** will be awarded to the best exhibit in classes 67-73

**Frank Pidgeon Memorial Cup** will be awarded to the exhibitor gaining the most points in classes 74-82

**The Molly Cuer Bequest Special Award** will be awarded to the Best Exhibit in the Show

**The Banksian Medal** will be awarded 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

**Why not join the Worthing Horticultural Society today ?**

Open to anyone interested in gardening, horticulture or allied crafts

**FREE admission to shows plus  
Informative talks, Newsletters, Garden Outings  
Membership £7.50 single; £10 family**

You can become a member whilst visiting one of the shows or  
apply to Sue Richardson, 118 Broomfield Avenue, WORTHING, BN14 7SE

Tel: 01903 537617

Or visit [www.worthinghorticulturalsociety.org.uk](http://www.worthinghorticulturalsociety.org.uk)

### 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  |

**The Gladwin Cup** (36) will be awarded for the best vase of chrysanthemums

**The Dot Joy Award** (42) will be awarded for the best chrysanthemum bloom

**The Godson & Mallard Cup** (6) will be awarded for the best chrysanthemums

### DAHLIA CLASSES

- |                                    |   |
|------------------------------------|---|
| 8. GIANT DECORATIVE                | One bloom                                     |
| 9. MEDIUM DECORATIVE               | Three blooms in one vase, any cultivars       |
| 10. SMALL DECORATIVE               | Three blooms in one vase, any cultivars       |
| 11. MINIATURE DECORATIVE           | Three blooms in 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** (13) will be awarded for best exhibit in Classes 8-21

**The DeQuincy Child Memorial** (27) will be awarded for the best vase of dahlias in Classes 8-21

**The Murphy Cup** (11) will be awarded for the 2<sup>nd</sup> best vase of dahlias in Classes 8-21

**The Bennett Cup** (10) will be awarded to the exhibitor gaining the most points in Classes 8-21

## MIXED FLOWERS

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
25. ROSES – HYBRID TEA	One vase, three blooms
26. ROSES – HYBRID TEA	One vase, single bloom
27. ROSES – FLORIBUNDA	One vase of two stems
28. ROSES – GOLD ROSE	Any single stem – Gold Rose
29. PANSIES	Six blooms
30. PINKS	Five stems, not disbudded
31. FUCHSIA	Any one variety, bush or standard
32. BEGONIA	One specimen bloom
33. PLANT	One specimen foliage pot plant
34. PLANT	One specimen pot plant in bloom – incl. fuchsia, pelargonium
35. FERN	Pot not to exceed 17.5cm (7 inch)
36. GLADIOLI	One specimen spike – one cultivar
37. GLADIOLI	Two spikes, large – one cultivar
38. GLADIOLI	Three spikes, small – any cultivar or cultivars

**The Walter Leonard Memorial Challenge Cup (18)** will be awarded to the winner of classes 22-24

**The Gateway Cup (4)** will be awarded for most points in classes 25-27

**Golden Rose Cup (44)** will be awarded for the best exhibit in class 28

**The William Newton Challenge Cup (22)** will be awarded to the best exhibit in classes 29, 30 & 32

**The Steradent Award Stainless Steel Poignard (5)** will be awarded to the best specimen pot plant in classes 31 & 34

**The Henry Burns Memorial Cup (16)** will be awarded to the best foliage pot plant in classes 33 & 35

**The Leonard Bentall Challenge Cup (20)** will be awarded to the best exhibit in classes 36-38

## CACTI AND SUCCULENTS

The British Cactus and Succulent Society

39. CACTI/SUCCULENTS	Display of cacti or succulents in individual pots – space allowed 38cm by 38cm (15 inches by 15 inches)
40. CACTI	Two plants in pots not exceeding 14cm (5.5 inches)
41. SUCCULENTS	Two plants in pots not exceeding 14cm (5.5 inches)

**The Society's Cup (31)** will be awarded for the best cacti or succulents in classes 39 to 41

## FRUIT AND VEGETABLE CLASSES

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

42. APPLES	One plate of three – one distinct cultivar (culinary)
43. APPLES	One plate of three – one distinct cultivar (dessert)
44. BLACKBERRIES	One plate of fifteen
45. PEARS	One plate of five
46. STRAWBERRIES	One plate of twelve
47. MIXED FRUIT	One plate – not exceeding 30cm (12")
48. ANY OTHER FRUIT	One plate, not included in classes 42 to 46

**Cecil Riley Memorial Challenge Cup (21)** will be awarded for the best exhibit of fruit

<b>49. POTATOES</b>	One plate of five – one cultivar
<b>50. BEETROOT</b>	Two
<b>51. CABBAGE</b>	One – space allowed 45cm x 60cm (18" x 24")
<b>52. CARROTS</b>	One plate of five – one cultivar
<b>53. SWEET PEPPERS</b>	Two
<b>54. CHILLIES</b>	Five
<b>55. MARROW</b>	One – fit for table
<b>56. COURGETTES</b>	Two
<b>57. ONIONS</b>	One plate of five – one cultivar
<b>58. TOMATOES</b>	Five
<b>59. CHERRY TOMATOES</b>	Twelve
<b>60. CUCUMBERS</b>	Two
<b>61. SWEETCORN</b>	Two cobs
<b>62. RUNNER BEANS</b>	Six
<b>63. LETTUCE</b>	Two – assorted
<b>64. VEGETABLES</b>	Any not specified in classes 49 to 63
<b>65. ONE VEGETABLE AND ONE FLOWER</b>	To be judged for novelty
<b>66. HERBS</b>	Assorted bunch

**The Wally Barnes Shield** (29) will be awarded to the exhibitor gaining the most points in classes 49 to 66

#### **FLOWER ARRANGING CLASSES**

Judging of classes 67 to 73 will be in accordance with the NAFAS Handbook – Competitions Manual Third Edition 2015. 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.

<b>67. ANY OLD IRON</b>	A floor standing exhibit, space allowed 91cms (3 feet) wide by 91cms (3 feet) deep and height unrestricted
<b>68. WHERE THE HONEY BEE FLIES</b>	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 unrestricted
<b>69. SUMMER TAPESTRY</b>	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 unrestricted
<b>70. ARTISTIC LICENSE</b>	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 unrestricted
<b>71. IN MY BACK YARD</b>	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 unrestricted
<b>72. WILDLY CREATIVE</b>	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 unrestricted
<b>73. WEAVING THE LEAVES OF NATURE</b>	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 unrestricted

**The Alderman Mason Cup** (7) will be awarded to the exhibitor gaining the most points in classes 67-73

**The Marguerite Cup** (25) will be awarded to the best exhibit in classes 67-73

## 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](http://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**

- |   |                                      |
|---|--------------------------------------|
| <b>74. ALMOND BISCUITS</b>                              | Four – Please use recipe in schedule |
| <b>75. WHOLEMEAL CINNAMON SULTANA SCONES</b>            | Four – Please use recipe in schedule |
| <b>76. COURGETTE, LIME AND CHOCOLATE CHIP LOAF CAKE</b> | Please use recipe in schedule        |
| <b>77. CHOCOLATE CAKE</b>                               | Please use recipe in schedule        |
| <b>78. CONGRESS TARTS</b>                               | Four – Please use recipe in schedule |
| <b>79. SAUSAGE AND APPLIE ROLLS</b>                     | Four – Please use recipe in schedule |
| <b>80. ROCK CAKES</b>                                   | Four – Please use recipe in schedule |
| <b>81. JAM</b>  | Any variety                          |
| <b>82. CHUTNEY</b>                                      | Any variety                          |

**Frank Pidgeon Memorial Cup (45)** will be awarded to the exhibitor gaining the most points in classes 74-82

## **COOKERY CLASSES – RECIPES**

### **Almond Biscuits**

150g self-raising flour	125g butter
Pinch salt	Few drops almond essence
75g caster sugar	Blanched almonds
50g ground almonds	

Mix together the flour, salt, sugar and ground almonds. Rub in the butter, add the essence and knead until smooth. Roll out to just under 5mm thick and cut into 5cm rounds. Place on a greased baking tray and place a split almond on each biscuit. Bake for about 15 minutes 180C (adjust for fan), gas 4

### **Wholemeal Cinnamon Sultana Scones**

75g wholemeal flour	1 tsp baking powder
75g self-raising flour	½ tsp cinnamon
25g brown sugar	50g sultanas
25g butter	1 egg
40ml milk	

Sift flours, baking powder, cinnamon and sugar into a large bowl. Throw any bran still in the sieve into the bowl. Rub in the butter and mix in the sultanas. Beat the egg and milk together and add to the mixture. Mix to a smooth dough with a knife. Add more milk if it seems dry. (You may have to knead the dough couple of times with your hands as wholemeal flour will not be as smooth as plain flour). Roll out to a thickness of 2.5cm. Cut into 5cm rounds. Dust with a little flour and bake for 15-20 minutes, 220C (adjust for fan), gas 7, until well risen, brown, and tap like a drum when done.

### **Courgette, Lime and Chocolate Chip Loaf Cake**

250g plain flour	25g unsalted butter
2 tsp baking powder	1 tsp bicarbonate of soda
125g light brown muscovado sugar	3 medium eggs beaten
Finely grated zest and juice of 1 lime	250g courgettes trimmed and coarsely grated
100g dark chocolate curls	

Beat the butter and sugar together until creamy. Beat in the eggs a tablespoon at a time, followed by the lime zest. Sift together the flour, baking powder and bicarbonate of soda and fold into the mixture along with the grated courgette and lime juice. Fold in the chocolate curls. Spoon the mixture into a greased and lined 900g (2lb) loaf tin and level the surface. Bake for 45-50 minutes, 180C (adjust for fan), gas 4, until well risen and golden and a skewer inserted into the centre comes out clean. Leave in the tin for 10 minutes and then turn out onto a wire rack.



### **Chocolate Cake**

135g self-raising flour	85g drinking chocolate
175g caster sugar	3 large eggs
175g soft margarine	3 tbs boiling water

Mix all the ingredients in a bowl, stir gently to start with, then beat for 2 minutes. Pour into a greased 20cm tin and bake in the centre of the oven, 180C (adjust for fan), gas 4, for about 1 hour. Cool on a wire rack and when cold split in half and fill with the chocolate butter cream.

Chocolate butter cream:

50g butter	100g sieved icing sugar
2 tsp hot milk	25g plain chocolate grated

Beat the butter until soft, gradually beat in the icing sugar. Add the grated chocolate, melted, to the hot milk and mix well.

### **Congress Tarts**

100g plain flour	25g lard
Pinch of salt	25g margarine
Cold water to mix	

For the filling:

50g butter	Few drops of almond essence
50g caster sugar	Few drops of vanilla essence
1 egg lightly beaten	2 tbs jam
25g ground almonds	

Sift the flour and salt. Add the fats and rub in until mixture resembles fine breadcrumbs. Add a little water and mix with a knife until the mixture holds together but is not sticky. Knead well and roll out thinly on a lightly floured board. Cut into 7cm circles and line bun tins. Cream the butter and sugar, add the egg and beat well. Add the remaining filling ingredients and mix to a soft consistency. Put a little jam on each tart and 1 tsp of the filling. Bake for 30 minutes 180c (adjust for fan), gas 4.

### **Sausage and Apple Rolls**

225g bought rough puff pastry	1 eating apple, cored and grated
225g sausage meat or skinless sausages	Beaten egg for brushing

Roll out the pastry on a lightly floured board into a long strip about 10 cm wide. Mix the sausage meat and apple and roll into a roll the same length 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 two cuts in the top of the pastry and brush with the beaten egg. Bake 230C (adjust for fan), gas 8 for 20 minutes or until golden brown.

### **Rock Cakes**

200g self raising flour  
Pinch salt  
75g butter  
1 tsp mixed spice

75g mixed dried fruit  
1 egg beaten  
2-3 tsp milk (enough to make a stiff dough)  
75g caster sugar

Sift the flour, salt and spice into a bowl and rub in the butter until mixture resembles 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 (adjust for fan), gas 6 for 10-15 minutes.

### **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.

## 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 Jan Adams

### **Cups**

Mrs Ann Peters

### **Tombola**

Mrs Jan Adams

### **Committee Members**

Mrs Dorene Taylor

Mrs Janice Shambrook

Mrs Gloria Aylott

## **WEBSITE**

**[www.worthinghorticulturalsociety.org](http://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*

**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

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



## **Worthing Horticultural Society programme of activities for 2018**

**April 26<sup>th</sup>:** Cream Tea at Hassocks Garden Centre, with time to view the Vintage Horticultural and Garden Machinery exhibition.

**May 15<sup>th</sup>:** Coach Outing to Wakehurst Place & Standen House (details to follow)

**June 14<sup>th</sup> 7.30 pm:** John Henty goes 'Up the Garden Path' with Brighton's cheeky chappie MAX MILLER

**July 26<sup>th</sup>:** Skittles evening and supper at 'The Spur' Slindon

**August 18<sup>th</sup>:** Our Annual Flower and Produce Show

**Sept 25<sup>th</sup>:** Coach Outing to Mottisfont Gardens & Romsey Abbey (details to follow)

**October 27<sup>th</sup>: 7pm** Quiz and Plowman's Supper at West Worthing Bowls Club

**November 22<sup>nd</sup> 7.30pm:** Talk by Alan Kingshott - Head Warder at The Tower of London

**Exhibitor's Entry Form** (photocopies are acceptable)  
**Worthing Horticultural Society Annual Show 2018**  
**Saturday 18th August 2018**

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 15<sup>th</sup> August 2018**

- |    |    |    |    |    |    |    |    |    |    |
|----|----|----|----|----|----|----|----|----|----|
| 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 | 69 | 70 |
| 71 | 72 | 73 | 74 | 75 | 76 | 77 | 78 | 79 | 80 |
| 81 | 82 |    |    |    |    |    |    |    |    |

Signature:.....

**Exhibitor's Contact Details:- BLOCK CAPITALS PLEASE**

Exhibitor's name (Mr, Mrs, Miss).....

Address:.....

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

Email.....