partridge Green 2018



Horticultural Society

Yearhook

2018 PROGRAMME

THURSDAY 22nd FEBRUARY

7.30 Village Hall

'MORE GARDEN IMPACT FOR LESS EFFORT'

by Alison Marsden, Gardening by Design.

Alison will be offering practical advice on how to reduce the time And work maintaining your garden without losing the style and all year interest on which she will also advise.

THURSDAY 29th MARCH

7.30 Village Hall

'GARDEN EVOLUTION TO A NATURE RESERVE'

Peter Lovett a local wildlife expert will be giving an illustrated talk On how over the years his garden has evolved into an extraordinary nature reserve.

THURSDAY 26th APRIL

7.30 Village Hall

'PETE THE POND'

Peter, builds and maintains garden ponds and small lakes for a living. He also grows and supplies native aquatic plants. His skill and knowledge is in creating the perfect pond and environment.

SATURDAY 23rd JUNE PARTRIDGE GREEN VILLAGE FETE AT KING GEORGES PLAYING FIELDS

SATURDAY 4th AUGUST THE SUMMER SHOW 2pm in the Village Hall

THURSDAY 25th OCTOBER

7.30 Village Hall

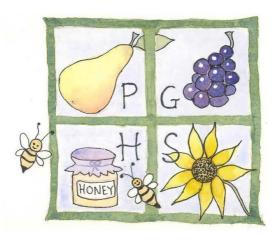
'I DONT WANT THAT IN MY GARDEN'

By Michelle Ernoult-The Little Bee Company An illustrated talk on why we should tolerate if not love dandelions, ivy, nettles, wasps etc. and the unexpected benefits they bring.

THURSDAY 29th NOVEMBER 7.30 pm Village Hall

ANNUAL GENERAL MEETING & SOCIAL EVENING

FRONT COVER DESIGNED BY YVONNE NEWMAN



PARTRIDGE GREEN HORTICULTURAL SOCIETY

Founded in 1947 as PARTRIDGE GREEN VILLAGE PRODUCE ASSOCIATION

Affiliated to;

THE NATIONAL VEGETABLE SOCIETY

THE DAFFODIL SOCIETY

MEMBERSHIP £3.00 Single - £5.00 Family

www.pghorticulturalsociety.org

OFFICIALS OF THE ASSOCIATION 2018

PRESIDENT MR BARRY NEWMAN

VICE PRESIDENTS MISS HAZEL SPOONER MR DAVID WEBB

CHAIRPERSONS

MRS YVONNE NEWMAN / MR JOHN O'REILLY Well Cottage, Littleworth Lane Messina, Church Road 01403 711132 01403 710377

SECRETARY MRS SUSIE JACOBSEN Rookcross Cottage, West Grinstead 15 Forrester Road, Partridge Green 01403 711763

VICE CHAIRMAN & TREASURER MR JIM DUNTON 01403 710158

SHOW SECRETARY MRS LYNDA MARTIN Danefold House, Littleworth Lane 01403 864329

COMMITTEE MEMBERS MRS SUE MITCHELL. MRS IDA EVANS. MRS LIBBY TATE HARTE MRS LINDA SMITH, MRS EDNA HALL, MRS GLYNIS O'REILLY **MR IAN JAMES**

THE 2018 YEARBOOK

Welcome to the 2018 Yearbook. We hope you enjoy looking through the Schedule for the Summer Show and you will find something that will interest you. We have made a few changes which we hope will help you to get things right on the day. The guidance notes are now at the start of each section so it will hopefully make things a lot clearer. If showing is not for you come along to our friendly meetings.

Our programme this year has a wildlife theme. From how to reduce maintenance in your garden without it becoming untidy to creating your own pond or maintaining the one you have. Full details of all the talks can be found at the beginning of this book.

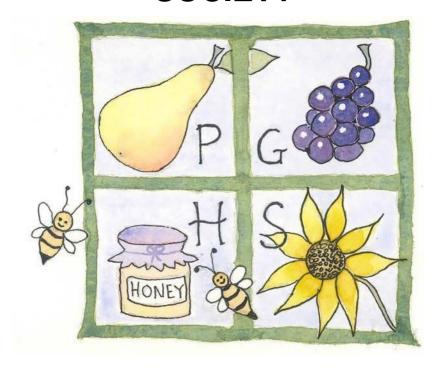
You can be sure of a warm welcome, cup of tea and homemade cakes at the end of our meetings.

We are a friendly group with wide ranging skills and interests. We look forward to seeing you in 2018.

Happy gardening from Yvonne, John and the Committee.

www.pghorticulturalsociety.org

PARTRIDGE GREEN HORTICULTURAL SOCIETY



Schedule for SUMMER SHOW

(Open to non-members)

SATURDAY 4TH AUGUST 2018

Staging 9.30a.m. until 10.55 a.m.

Judging 11 a.m.

Show opens to the Public @ 2.00 p.m.

Cup presentations @ 4.00 p.m.

Raffle & Auction @ 4.15 p.m.

SCHEDULE

PLEASE DO NOT HESITATE TO ASK THE SHOW SECRETARY OR A COMMITTEE MEMBER IF YOU ARE NOT CLEAR ON ANY OF THE RULES AND GUIDANCE. CONTACTS ON OPENING PAGES

SECTION 1 – VEGETABLES & FRUIT

****For numbers for **ANY OTHER** vegetable or fruit as in 16 & 20 please refer to Vegetable and Fruit Display on the last page.

Guidance for Exhibitors of Vegetables and Fruit

- Uniformity of size and shape is very important; the biggest may not be the best.
- All entries should be clean; root vegetables should be washed but never scraped or brushed.
- Beetroot, Carrots and Parsnips should be cut as to leave tops of leaves and stalk which should be tied.
- Rhubarb should also have 3" of leaf remaining.
- Runner Beans and Dwarf Beans should be exhibited with stalk attached.
- Tomatoes and Courgettes shown with calyx attached.
- Onions and Shallots should be ripe, firm and uniform with roots cut off, tops cut back and bound with raffia.
- Potatoes should be medium sized for the cultivars and equally matched with no scab, pests, diseases or deep eyes.
- Cabbages and Cauliflowers should have solid heads of even size. Cauliflowers should have leaves cut back to the front
 of the curd.
- 1. Four Dwarf Beans
- 2. Four Runner Beans The N.V.S. Medal will be awarded to the winner of this category
- 3. Three Beetroot
- 4. Three Carrots
- 5. Two Cabbages
- 6. Two Cucumbers
- 7. Two Lettuce
- 8. Three Courgettes
- 9. Four Onions
- 10. Longest Runner Bean
- 11. Six pickling Shallots (max 3cm ring)
- 12. Four Potatoes
- 13. Chilli Plant plant pot not exceeding 7"
- 14. Four Tomatoes
- 15. Ten cherry/small fruited tomatoes
- 16. Dish of any other Vegetable NOT mentioned above (for numbers please refer to Vegetable & Fruit Displayed' on back page)
- 17. Plate of four apples
- 18. Plate of twelve berried fruit with stalks attached
- 19. Plate of four stoned fruit with stalks attached
- 20. A plate of any other fruit NOT mentioned above (for numbers please refer 'Vegetable & Fruit Displayed' on back page)
- 21. Four Runner Beans NOVICE ONLY (See Rule 13)
- 22. Four Tomatoes NOVICE ONLY
- 23. Four dwarf beans NOVICE ONLY "
- 24. Three Carrots NOVICE ONLY
- 25. Three Courgettes NOVICE ONLY
- 26. Heaviest root of Potatoes grown in a bag. (Potato and bag provided at the March meeting.)
 Complete bag as grown to be bought to the Show for weighing. Foliage may be removed.

27. COLLECTION OF VEGETABLES IN A BASKET OR TRUG

Basket of vegetables for the kitchen arranged for effect. Not to exceed 18"x12" Awards for CLASS 27 ~ £2.00 1st prize, £1.00 2nd prize, 50p 3rd prize.

SECTION 2 – FLOWERS

Guidance for Exhibitors of Flowers

- Check the Schedule carefully for the type of cultivars, colour, size and number of blooms required. In some classes extra foliage is allowed, otherwise use only the flowers own foliage.
- Flowers should be fresh, fully developed, good quality blooms. They should be true to type, of good colour, well angled and evenly spaced on strong stems. Flower and foliage should be free of blemishes.
- Choose a vase (supplied by the Society on show day) which is in proportion to the number and height of stems and display each bloom to advantage. Don't forget the water and remember the Judge will pick up every vase.
- When exhibiting Sweet Peas, Roses, Dahlias and Gladioli, the variety should be displayed if known.
- If possible please name variety of Roses, Dahlias & Gladioli

ROSES

- 28. One large Exhibition HT Rose Any colour
- 29. Two Sprays of cluster flowered Floribunda Rose
- 30. Most highly scented Rose (judged on scent only)
- 31. Two large HT Roses any type or varieties

DAHLIAS

- 32. One bloom, Giant or Large, (greater than 220mm 8.5" diameter)
- 33. Three blooms, Small or Medium (115mm-220mm 6" to 8.5" diameter)
- 34. Three blooms, Pompon and or Miniature (up to 115mm-6" diameter)
- 35. One bloom Small or Medium (115mm- 220mm -6" to 8.5" diameter)
- 36. One bloom Pompon or Miniature(up to 115mm-6" diameter)
- 37. Three blooms any Dahlia , (can be mixed) NOVICE (See Rule 13)

GLADIOLUS

- 38. One spike medium or small flowered
- 39. Two Spikes, any variety/ies
- 40. One spike NOVICE ONLY

SUMMER FLOWERS

- 41. A Pelargonium in bloom, max 7" pot.(Regal or Zonal)
- 42. Vase of five stems of one variety, any garden flower not mentioned elsewhere in the schedule.
- 43. A specimen flowering pot plant not mentioned elsewhere in the schedule max 7" pot.
- 44. A bunch of mixed culinary herbs in a container. (without flowers) Please name if possible.
- 45. 5 Zinnias
- 46. Six Fuchsia heads displayed on a card.
- 47. Vase of 5 Sweet Peas.
- 48. Three heads of hydrangeas.
- 49. One specimen succulent or cacti- one plant in a pot not exceeding 7"
- 50. One branch of flowering shrub.
- 51. One specimen garden flower.
- 52. One specimen foliage plant max 7" pot.
- 53. A vase of mixed annuals

54. PARTRIDGE GREEN TOP VASE COMPETITION

To be displayed in an area 24" sq. A vase of mixed flowers containing a total of between 5 and 10 items taken from a minimum of two different kinds of plants. These must show flowers only (not seed heads or berries) and no accessories are permitted.

Awards for this class are: £2 for 1st £1 for 2nd 50p for 3rd

Guidance for Exhibitors of Floral Art

- Floral Art arrangements should be displayed in water retaining material unless otherwise specified.
- An exhibit is plant material with or without accessories using fresh flowers and foliage except when otherwise stated.
- Materials may be bought.
- EXHIBITS MUST NOT EXCEED THE SIZE SPECIFIED. If the dimension is as overall (as with a miniature or petite exhibit) the height, depth and width are all taken into account

SECTION 3 – FLORAL ART

- 55. A Petite exhibit in a candlestick. not exceeding 9"/23cms MAX all round
- 56. An arrangement using foliage only. 18"/45cms MAX wide.
- 57. 'Women's Suffrage Centenary' 24"/60cms MAX wide
 58. An arrangement in a jug. 12"/30cms MAX wide. NOVICE only (see Rule 13)

Guidance for Exhibitors in Domestic Section

Use plain glass jars, NO Commercial iars to be used. State type of preserve and date of manufacture. Jams, Marmalades or Jellies - twist top or pliable press-on cover or waxed disc covered with cellophane top (when cold).

Lemon Curd – Waxed disc with cellophane cover.

Vinegar preserves – twist top with plastic lining or pliable press-on top. Must be at least 2 months old before exhibiting.

No packet mixes should be used and no item to be displayed in the container in which it was cooked unless otherwise stated.

All cooked entries must be covered in cling film.

Wine should be displayed in a plain glass bottle with an easily removable white-topped "T" cork. The wine should be named and dated using a small adhesive label

SECTION 4 – DOMESTIC

- 59. One Jar of Raspberry Jam (not less than 340g/12ozs)
- 60. One Jar of any Jam not mentioned in this section (not less than 340g/12ozs)
- 61. One Jar of Strawberry Jam (not less than 340g/12ozs)
- 62. One Jar of Blackcurrant Jam (not less than 340g/12ozs)
- 63. One Jar of Jelly (227g/8oz approx)
- 64. One Jar of Lemon Curd (227g/8oz approx)65. One Jar of Marmalade (not less than 340g/12ozs)
- 66. One Jar of Chutney (not less than 340g/12ozs)
- 67. Austrian Cheesecake using the recipe given
- 68. Victoria Sandwich using the 3 egg recipe given
- 69. Tarte au citron, using own recipe
- 70. A tea loaf of your choice baked in a 2lb loaf tin- using own recipe71. Four pieces of Shortbread using own recipe
- 72. Two Scotch eggs using own recipe
- 73. Queen Mother's Cake using the recipe given- 4 pieces 2"x 2"(50mm x50mm) presented on a plate
- 74. A Cottage Loaf (baked at least the previous day)

- 75. Three decorated cup cakes – using own recipe
- 76. Three free-range hens eggs (same breed)
- 77. Bottle of homemade Wine
- 78. Bottle of homemade Ginger Beer
- Bottle of Sloe Gin 79.
- Bottle of Lemonade 80.

Guidance for Exhibitors in Photography Section

- Photos may be digitally enhanced, but not manipulated.
- Classes are not open to professional photographers, and photos must not have been bought or offered for sale.
- Maximum size 8" x 6".
- Photos not to be mounted

SECTION 5 - PHOTOGRAPHY

- 81. A Day Out - JUNIOR CLASS - 16years and under
- 82. Funny
- 83. Colourful
- Thoughtful 84.
- **Exciting**

Guidance for Exhibitors in Handicraft Section

- All exhibits not to have been previously shown
- Handicrafts must have been completed in the previous two years and not previously shown.

SECTION 6 – HANDICRAFTS

- 86. A soft craft, e.g. embroidery, tapestry, cross stitch, patchwork, lace. (not paper)
- Hard craft, e.g. wood, ceramic, pottery, metal. (width not to exceed 60cms/24") 87.
- 88. A Picture using any medium – 45cms/18" Max
- 89. A Greeting Card – Use of Computer allowed.
- 90. A Soft Toy
- An item of knitting or crochet. 91.
- 92. A gift wrapped parcel, max size 12"x12"x8" (30cmsx30cmsx20cms)
- 93. An item of patchwork or quilting.
- 94. A bird Box.
- 95. A design for the front cover of the 2019 Yearbook (A5) - All ages
- 96. Handwriting (not calligraphy) on an A4 sheet – see next page for text

SECTION 7 - CHILDREN'S

PLEASE STATE AGE ON ALL EXHIBITS.

Age up to and including 11Yrs

- A Decorated Pebble
- 98. A Model made from an Egg box
- 99. A Picture using natural materials.
- 100. A Vegetable Animal.101. A Model using Lego.
- 102. A Plant grown from a seed (7" pot max)
- 103. A Miniature Garden in a seed tray
- 104. Three Butterfly Cakes
- 105. A short poem, entitled 'The Enchanted Wood'

Handwriting

In The Garden

My garden is like a blank canvas,
And it can be anything,
A planet, a kingdom, outer space, the list goes on and on,
My brother and I play from morning till dusk,
Cheering, shouting and sometimes even fighting!

We play among the plants,
We can be footballers, cricketers, tennis players,
Anything imaginable!
We watch the cat and dogs pounce on each other,
And mum planting in her borders,
While dad mows the lawn
Ooh, its my favourite smell!

We run to the den and sail the seven seas,
We're pirates in our special pirate ship,
We jump onto the fallen oak tree,
And admire the vast woods that stand proud behind our garden,
We dig up the potatoes and eat them for tea with eggs our chickens lay,
The garden is mine and my brother's,
But it isn't just a garden,
It's also like a friend.

By Rafferty Casey

WE WOULD LIKE TO EXTEND A BIG THANK YOU TO EVERYONE WHO HAS KINDLY SPONSORED THESE CLASSES

Kaori Slater

Reflexologist & Japanese Massage Therapist

Member/Graduate of the Association of Reflexologists



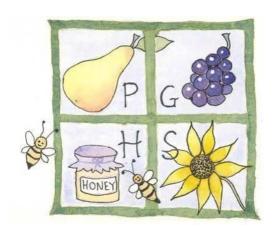
International Institute of Reflexology National Japanese Massage Institute Embody, the Complementary Therapists Association

at

Louisa Jayne Unisex Hair Salon, Partridge Green Tel: (01403) 711764

Email: kaorislater@mac.com

Website: www.kaorislater.co.uk



SHOW ENTRY FORM

SATURDAY 4TH AUGUST 2018

PARTRIDGE GREEN VILLAGE HALL

Staging 9.30am - 10.55am

Judging 11am

Doors open to the public at 2pm

www.pghorticulturalsociety.org

SUMMER SHOW ENTRY FORM

Or enter on line @ www.pghorticulturalsociety.org

Entries on line may be e mailed and paid for when staging on the morning of the show.

Naı	ne of Exhi	ibitor									
Address											
Nο	of Classes	e ontorod									
NO	UI Classes	s entereu									
Ent	ry Paid		:								
⊏nt	ry food: N	lomboro	20n / Non	Mambara	40n Ch i	ildran fraa					
	•		20p / Non- ived @ 50p		• •	naren iree) .				
				p p 0. 0)							
	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 61	52 62	53 63	54 64	55 65	56 66	57 67	58 68	59 69	60 70	
	71	72	73	74	75	76	77	78	79	80	
	81	82	83	84	85	86	87	88	89	90	
	91	92	93	94	95	96	97	98	99	100	
	101	102	103	104	105	106	31	30	33	100	
	owing befo	ore Thursda Mrs L. Tat	ay 2nd Aug e-Harte /s, Mill Laı	gust. One e	ost or hand-deliver your entry to one of the per person please Mrs Y Newman Well Cottage, Littleworth Lane Partridge Green. RH13 8JX						
				15 F	Dunton orrester R idge Gree		BJ				
l he	ereby agre	e to abide	by the Rul	es of the S	Show and v	vish to exh	ibit in the	class/cla	sses as r	narked.	
Sig	ned:										
Ple	ase √ b	ох									
Member											
	mber										
Ne	mber w membe	r									

Non member

SUMMER SHOW ENTRY FORM

Or enter on line @ www.pghorticulturalsociety.org

Entries on line may be e mailed and paid for when staging on the morning of the show.

	ibitor			•••••						
dress										
of Classes	s entered									
try Paid		:								
try fees: M te entries v					ldren free	·.				
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 51	42 52	43 53	44 54	45 55	46 56	47 57	48 58	49 59	50 60	
61	62	63	64	65	66	67	68	69	70	
71	72	73	74	75	76	77	78	79	80	
81	82	83	84	85	86	87	88	89	90	
91	92	93	94	95	96	97	98	99	100	
101	102	103	104	105	106					
				na eimer b	ost or nan	a-aeiiver	voui enin		of the folio	
fore Thurso	Mrs L. T		entry form	per perso	Mr: We	a-aeliver s Y Newr ell Cottag rtridge G	nan e, Littlew	orth Lar		
fore Thurso	Mrs L. T	ugust. One ate-Harte ays, Mill L	entry form ane Mr J 15 F		n please Mrs We Pa	s Y Newr III Cottag rtridge G	nan e, Littlew	orth Lar		
fore Thurso	Mrs L. T. Hedgew Partridg	ugust. One ate-Harte ays, Mill L e Green.	entry form ane Mr J 15 F Part	. Dunton orrester R	n please Mrs We Pa coad en RH13 8	s Y Newr ell Cottag rtridge G	nan e, Littlew reen. RH	vorth Lar I13 8JX	ie	
	Mrs L. To Hedgewood Partridge	ugust. One ate-Harte ays, Mill L e Green. by the Rul	entry form ane Mr J 15 F Part es of the S	Dunton orrester R ridge Gree	n please Mrs We Pa Load en RH13 8 vish to exh	s Y Newrell Cottag rtridge G BJ ibit in the	nan e, Littlew reen. RH	orth Lar I13 8JX sses as n	ie	
ereby agre	Mrs L. Ta Hedgewa Partridge e to abide	ugust. One ate-Harte ays, Mill L e Green. by the Rul	entry form ane Mr J 15 F Part es of the S	Dunton orrester R ridge Gree	n please Mrs We Pa Load en RH13 8 vish to exh	s Y Newrell Cottag rtridge G BJ ibit in the	nan e, Littlew reen. RH	orth Lar I13 8JX sses as n	ie	
ereby agre	Mrs L. Ta Hedgewa Partridge e to abide	ugust. One ate-Harte ays, Mill L e Green. by the Rul	entry form ane Mr J 15 F Part es of the S	Dunton orrester R ridge Gree	n please Mrs We Pa Load en RH13 8 vish to exh	s Y Newrell Cottag rtridge G BJ ibit in the	nan e, Littlew reen. RH	orth Lar I13 8JX sses as n	ie	

Non member

CUPS, TROPHIES AND MEDALS







SUMMER SHOW AWARDS

TILLMAN CUP : for most points in Vegetable Section

N.V.S MEDAL : for the winner of Class 11

FEDERATION CUP : for most points in Rose Section

BARNCO CUP : for most points in Summer Flowers Section

THE BOB DUBBINS CUP : for the best flower exhibit

R.H.S. BANKSIAN MEDAL : for the winner of the largest total amount of prize

money in the horticultural classes. A competitor who has won a Banksian Medal in 2016 or 2017

is not eligible for this award.

2015 – Mrs L. Martin 2016 – Mr B. Newman 2017 – Mrs Y. Newman

CLUB BOWL : for most points in the Floral Art Section

MAY HEMSLEY CUP : for class 76 - eggs

KITCHEN GARDEN CUP : for most points in Classes 21 - 26
HEMSLEY MEM. CUP : for most points in Classes 59 - 66
ALICE BEAN CUP : for most points in Classes 67 - 75
POPE WINE TANKARD : for most points in Classes 77 - 80
PHOTOGRAPHIC AWARD : for most points in Photography Section

JUNIOR PHOTOGRAPHIC CUP: for the Junior winner in the Photographic Section

NEW MEMBERS CUP : for most points in Show by a new member

BROAD TROPHY : for the best exhibit in Show

MARJORIE RHODES CUP : for Handicrafts THE DAHLIA CUP : for Dahlias MICKY & NED MCLEAN CUP : for Gladiolus

THE JACK HEMSLEY AWARD : for the Top Vase Competition

CHILDRENS TROPHIES : for most points up to and including 7 years

: for most points 8-10 years old

WEST GRINSTEAD CUP : for the Member gaining the most prize money. This Cup is restricted to Members living in the Parish of West Grinstead and will be presented at the A.G.M. in November.

Once won, it cannot be won again in the following two years.

2015 - Mrs F. Martin 2016 - Mrs L. Martin 2017 - Mrs Y. Newman

K.A.R.S.

Sussex Ltd

MOT CENTRE A

- All Servicing
- Mecanical Repairs
- A/C Re-gas
- Welding
- Tyres
- Wheel Balancing

Ryan Vehicle Centre
Star Road • Partridge Green

Tel: **01403 711563**

Mobile: 07801 537905



Hawthorn Veterinary Surgeries

Partridge Green and Henfield

www.hawthornvets.co.uk

A welcoming practice offering personal service and quality veterinary care for all your family pets' needs.



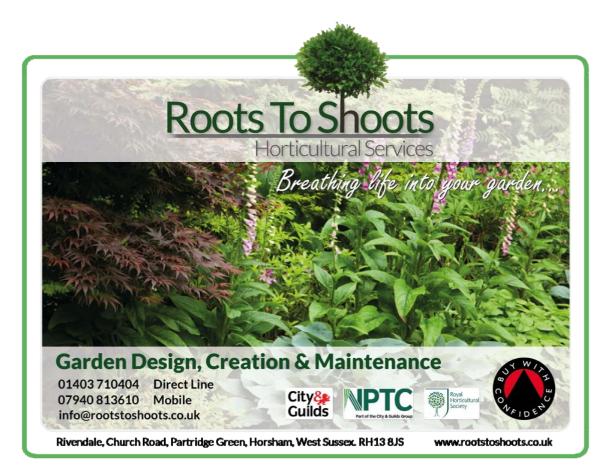
Please feel free to contact Jonathan and Annelise Underwood MRCVS and Associates to discuss any aspect of your pet's care at the practice.

The Old Bakehouse | High Street Wantley Cottages | London Road | Henfield

| Partridge Green | RH13 8HU 01403 710332 01273 495227



Email: reception@hawthornvets.co.uk



PARTRIDGE GREEN HORTICULTURAL SOCIETY SHOW RULES

- 1: The show will be open to all gardeners who maintain a garden or grow plants, flowers, fruit or vegetables for pleasure and enjoyment and not solely for his or her livelihood. The Spring Show, if held, is for members only.
- 2: No person may make more than one entry in any one class.
- 3: Vases can be provided if required, but exhibitors may provide their own dishes and vases.
- 4: All exhibits must be as schedule.
- 5: Prizes shall be awarded at the discretion of the Judges. In all classes the judges shall have the power to withhold the first prize altogether from any exhibit that is in their opinion unworthy of a first prize and likewise for second and third prizes. The judges' decision is final.
- 6: The hall will be open at 9.30am on the day of the show. Doors close at 10.55am and all exhibits must be staged by 11am when the hall will be cleared for judging.
- 7: No exhibit shall be removed before the presentation of prizes has been made.
- 8: Any exhibit not claimed by 4.15pm will be sold by auction and proceeds paid to the association.
- 9: Prizes: First 50p, Second 30p, and Third 20p, except for Class 27 & 54. Points for cups are First 3 points, Second 2 points, Third 1 point.
- 10: All Horticultural exhibits will be judged according to the rules of the Society.
- 11: While the committee will take every possible care of exhibits, they will not be responsible for any loss or damage.
- 12: Each exhibit must be the bona-fide property of the exhibitor and must have been grown or made by him or her or in his or her possession at least three months prior to the date of the show. All exhibitors shall sign a declaration to this effect if required to do so. The committee reserve the right to inspect an exhibitor's garden before or after the show. This does not apply to Floral Art unless otherwise stated.
- 13: NOVICE CLASSES are open to exhibitors who have NOT already won a first prize in that particular Section in any previous show promoted by this Society.
- 14: Any complaint about an exhibit must be brought by the exhibitor to the Chairman before 3.30pm on the day of the show.
- 15: All cups and awards are challenge trophies and may not be won outright except for the Special Awards: Cups are open to all members. No exhibitor may receive a trophy, unless he/she is a member of Partridge Green Horticultural Society.
- 16: Special Awards will be awarded, one for each section in the show, judged as the best exhibit in that section. Best in Show will be judged from these awards.
- 17: In the Rose classes the definition of the term "cluster flowered" includes modern shrub roses of all kinds, climbers and ramblers.
- 18: Where plant pot size is stipulated, diameter to be measured internally just below collar.
- 19: The West Grinstead Cup is for the member gaining the most prize money. This cup is restricted to members living in the parish of West Grinstead and the presentation will be made at the A.G.M. in November. Once won, it cannot be won again in the following two years.

FREEMAN BROTHERS

9 North Parade, Horsham RH12 2BP

FUNERAL DIRECTORS

01403 254590

HORSHAM'S ONLY FAMILY-RUN FUNERAL DIRECTOR, INDEPENDENT SINCE 1855

- Professional and caring service
- Pre-payment scheme available
- Beautiful and calm
 Chapel of Rest
- Award-winning premises with private car parking
- Monumental masonry services available
- Fleet of modern vehicles
- Full disabled access



Also at:

Holly Lodge, 25 & 27 Brighton Road, Southgate, Crawley and 31 High Street, Billingshurst





mail@freemanbrothers.co.uk • www.freemanbrothers.co.uk

RECIPES

Class 67. Austrian Cheesecake (Gluten Free)

Ingredients

5ozs (150g) softened butter, 10zs (275g) caster sugar, 4 large eggs, separated, 4ozs (100g) ground almonds, 4ozs (100g) sultanas, 2ozs (50g) fine polenta, 1.25 lbs (550g) curd cheese or ricotta, grated rind and juice of 2 lemons, icing sugar to dust.

Method Preheat oven to 190C/Fan170C, Gas 5. Lightly grease a 9inch (23cm) loose bottomed round cake tin and line the base with baking parchment. Soften the butter well; add sugar, curd cheese or ricotta. Beat well until light and creamy. Beat egg yolks into mixture one at a time. Stir in ground almonds, sultanas, polenta, lemon juice and rind. Leave to stand for 10 mins. Whisk egg whites in a separate bowl until stiff but not dry and fold into the mixture. Turn into tin. Bake for about an hour until firm to touch. Cover the top loosely with foil halfway through baking to prevent the top from over browning. When cooked, turn off oven but leave cheesecake inside to cool for about an hour. Allow to cool completely then loosen sides of cake with palette knife and remove. Remove base and parchment and dust with sifted icing sugar before serving.

Class 68. Victoria Sandwich

Ingredients

3 large chicken eggs and the same weight in caster sugar, margarine and S.R.Flour. Raspberry jam. Sprinkling of caster sugar.

Method:- Cream margarine and sugar and beat in eggs one at a time. Fold in sifted flour. Put into two 7inch greased and base lined tins and cook at 375F/190C/Gas 5 for approx 20 min. Use the raspberry jam for filling and finish with a light sprinkling of caster sugar.

Class 73. Queen Mothers Cake

Ingredients

3ozs(75g) butter, 8ozs(225g) caster sugar, 1 large egg beaten, 10ozs(275g) plain flour, 1 tsp bicarbonate of soda, 1 teaspoon baking powder, 2ozs(50g) walnuts chopped, 8ozs(225g) dried chopped dates, 1tsp salt, 1 tsp vanilla extract **For topping**:- 5 tablespoons brown sugar, 2 tablespoons single cream, 2 tablespoons butter.

Method:- Pour a breakfast cup of boiling water over the dates and add bicarbonate of soda. Let it stand for the time it takes to cream the butter with the sugar, then beat in the egg and vanilla. Mix the flour baking powder and salt and add to creamed mixture. Add the date mixture and stir well. Grease and line a 9"x 12" (23cm x 30cm) Swiss roll tin. Pour the mixture in making sure to spread it to the edges. Bake at 180C/350F/Gas4 for 35mins

(or until skewer comes out clean)

To make topping:- Put butter, cream and brown sugar into a heavy saucepan on a low heat until the butter has melted. Bring to the boil then boil gently for 3mins.stirring all the time. Spread over warm cake. When cool cut into 2"x 2" (50mmx50mm) squares.

KING & STEVENS LTD TEL: 01403 864487



WE HIRE a wide range of Tools, Gardening & Construction Equipment

WE SELL a huge range of Gardening Equipment & Construction Tools





WE SERVICE & REPAIR
most makes of
equipment

VISIT OUR WEBSITE, FIND US ON FACEBOOK,

OR POP IN & SEE FOR YOURSELF.

OpeŶ θaŵ – 5.†**6**pŵ Weekdays

Ө.†баŵ – бт.†брŵ Saturdays

|||||.kiŶgaŶdste|eŶs.co.uk

Co||fold Road ;A†j†J, West GriŶstead, RHб† ӨLҮ



VEGETABLES & FRUIT DISPLAYED

When judging a collection of vegetables or a class containing mixed vegetables, each kind of vegetable is judged on points, which is governed by the difficulty of producing a perfect dish. The maximum points for a perfect dish will be listed below.

When exhibiting 'Any other Vegetable' or 'Any other Fruit' please use half the numbers quoted below or round up to the next whole number.

VEGETABLES

Numbers	Max Pts	Numbers	Max Pts
12 Asparagus	15	2 Cucumber, Ridge & Outdoor	15
3 Aubergines	18	3 Leeks	20
12 Beans, Broad	15	3 Lettuce	15
12 Beans, Dwarf French	15	2 Marrows	15
12 Beans, Runner	18	5 Onions	20
6 Beetroot, globe	15	5 Onions, not over 8 ozs	15
6 Beetroot, long	18	3 Parsnips	20
3 Cabbage	15	12 Peas	20
6 Capsicums	15	6 Potatoes	20
6 Carrots, long	20	24 Radishes	10
6 Carrots, other than lon	g 18	3 Rhubarb, Natural	12
3 Cauliflowers	20	24 Salad Onions	10
3 Celery, American gree	n 18	15 Shallots, Exhibition	18
3 Celery, self-blanching	18	15 Shallots, Max 1" diameter	12
3 Celery, trench	20	3 Sweet Corn	15
6 Courgettes	10	12 Tomatoes	20
2 Cucumber, House or Frame	18	3 Turnips	15

FRUIT

Numbers	Max Pts	Numbers	Max Pts
6 Apples	20	1 bunch Grapes (indoor)	20
6 Apricots	16	2 bunches Grapes (outdoor)	16
5 Blackberries	12	10 Medlars	8
25 Gooseberries	12	1 Melon	18
25 Raspberries	12	5 Nectarines	20
15-17ozs Red Currants	12	5 Peaches	20
15-17ozs Black Currants	s 12	6 Pears	20
20 Damsons	8	9 Plums	16
3 Figs	16	20 Strawberries	16

PLEASE DO NOT HESITATE TO ASK CHAIR OR A COMMITTEE MEMBER IF YOU ARE NOT CLEAR ON ANY OF THE RULES AND GUIDANCE ABOVE.

CONTACTS ON OPENING PAGES



SOUTHERN OVERALL SERVICES



- LINEN HIRE & SALES
- COMPREHENSIVE RANGE OF TABLE LINEN & BED LINEN FOR HOTELS, RESTAURANTS, BARS
- GOLF & COUNTRY CLUBS
- SHORT TERM HIRE AVAILABLE
- 75 YEARS OF EXPERTISE GUARANTEEING QUALITY & RELIABILITY FROM AN INDEPENDENT FAMILY RUN COMPANY

HORSHAM (01403) 263108/254539

www.horshamanddistrictlaundry.co.uk
UNIT D, FOUNDRY CLOSE, HORSHAM, WEST SUSSEX RH13 5TX





Floristry Business Course



Wedding Course Part 1



Wedding Course Part 2



Bespoke Sympathy Course Amaryllis (weekly) 7-9pm





Bluebell (monthly) 12-2pm

For details and booking please visit:

www.seed2design.co.uk

Dee Watkins Cert Ed, HDF & Alison Hoad HDF