

***Worthing Allotments and  
Gardens Association***

***FORTY SECOND  
ANNUAL HORTICULTURAL SHOW***

***Oak Grove College  
The Boulevard  
Worthing***

*on*

***Saturday, 31<sup>st</sup> August 2019  
1.00 p.m. to 4.30 p.m.***

***ADMISSION***

***Members free on production of Membership Card***

***Non-members 50p***

***Accompanied children free***



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## OFFICE HOLDERS 2019

Honorary President	Terry Edwards
Chairman	Ian Dunster
Secretary	Daryl Alden
Treasurer	Daryl Alden

## SHOW COMMITTEE

Jack Powis (Show Secretary), Ian Dunster, Peter Hannam, Ann Peters, Bob Scott.

## **ASSOCIATION AWARDS** other than Show Awards

**PRESIDENT'S TROPHY** - Presented to the member deemed to have given outstanding service to the Association:

1984	Bert Light	1985	Sid Wood
1986	Don Enticknap	1987	Elsie & Arthur Burt
1988	Bob Adams	1989	Pam & Peter Everett
1990	Bill Foster	1991	Barbara & Bill Maslin
1992	Ernest Stone	1993	Pam Cooke
1994	Ian Dunster	1995	Brian Grumble
1996	Ernie Monnery	1997	John Stringer
1998	Derek Pearson	1999	Stella & William Whitfield
2000	R. Crumbley	2001	Geoff Smith
2002	Peter Cornelius	2003	Mike Rice
2004	Jacqui & Terry Edwards	2005	Bob Chalcraft
2006	Jack Powis	2007	Margot Hollingdale
2008	John Nutt	2009	Peter Everett
2010	Dennis Dixon	2011	Ken Willo
2012	Paul Eustice	2013	Tony Payne
2014	Bernie Broad (Dec.)	2015	Janet Robins
2016	Robin Chapman	2017	Rik Pease, Lorraine Robinson
2018	Daryl Alden		

**Mr. & Mrs. GOAD TROPHY** – Best front garden

2008	J. Short	2009	J. Short
2010	J. Short	2011	J. Short
2012	John Nutt	2013	Tony Payne
2014	Jennie Rollings	2015	Peter Mazillius
2016	Jennie Rollings	2017	Tina Russell
2018	Not awarded		

**John Bassindale Perpetual Challenge Cup** – Best kept allotment

2007	P. Webb	2008	P. Webb
2009	Mrs. P. Jowett	2010	J. Rudland
2011	Mrs. C. Powis	2012	Suzy and Malcolm Taylor
2013	John Preston	2014	Peter Jackson
2015	Janet Robins	2016	Frank De Chello
2017	Frank De Chello	2018	Frank De Chello

**Most Improved Allotment**

2017	David Newnham	2018	Rosemary Hill
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## SHOW AWARDS

### THE ALDERMAN BRACKLY MEMORIAL CUP

Awarded for the best exhibit in the Fruit Section

2017 P. Hannam                      2018 J. Powis

### THE JACK KEPNER "GROW MORE" CUP

Awarded for the most points in the Vegetable Classes 10 to 36

2017 R. Bingham                      2018 P. Webb

### THE PHIL ETHERINGTON TROPHY

Awarded for the best exhibit in the Vegetable Classes 10 to 36

2017 P. Morgan                      2018 P. Webb

### THE RUTH WINTON MEMORIAL TROPHY

Awarded for the most points in the Flower Section

2017 H. Broad                      2018 H. Broad

### THE LESLEY EDWARDS MEMORIAL TROPHY

Awarded for the best exhibit in the Flower Section

2017 H. Broad                      2018 H. Broad

### THE ELSIE BURT MEMORIAL TROPHY

Awarded for the most points in the Rose Classes 44 to 47

2017 C. Powis                      2018 C. Powis

### THE FLORAL ART CUP

2017 C. Stanbridge                      2018 C. Powis

### THE JACK STRUDWICK MEMORIAL TROPHY

Awarded to the person gaining the most points in the Cookery Section

2017 C. Powis                      2018 C. Powis

### THE WINE CUP

2017 J. Powis                      2018 M. Russell/ J Powis

### THE REG WATERIDGE TROPHY for the best Collection of Vegetables

2017 J. Powis                      2018 P. Mazillius



## **RULES and REGULATIONS for the Show**

- 1) Entry shall be limited to members and immediate families of members of the Worthing Allotments & Gardens Association, the member being the main exhibitor.
- 2) Competitors may not make more than one entry in each Class. Two or more Exhibitors may not exhibit in the same Class from the same garden or address.
- 3) First, Second and Third Prizes will be awarded at the discretion of the Judges.
- 4) Points will be awarded as follows:

First:	3 points
Second:	2 points
Third:	1 point
- 5) All exhibits must be the property of the Exhibitor and must have been grown by him/her (unless otherwise stated in the Schedule) and the Judge must be satisfied that this is the case.
- 6) A prize will be awarded at the Judges' discretion and the Judges' decision shall be final.
- 7) Exhibits may be staged between 8.00 and 10.00 a.m. on the morning of the Show, at which time all Exhibitors will leave the Hall.
- 8) Judging will commence after 10.00 a.m. and only authorised persons will be present in the Hall during judging.
- 9) Prize giving will commence at 4.00 p.m. All entries must be cleared at the end of the Show. Any exhibit not removed will be sold for Association funds.
- 10) Exhibitors to provide their own bowls. Vases and plates will be provided.

- 11) Objections should be lodged with the Show Committee before 3.00 p.m. on the day of the Show.
- 12) The Association will not be responsible for damage to or loss of Exhibitors' property.
- 13) All Trophies are perpetual and must be returned to a Show Committee Member six weeks before the Show.
- 14) The Committee shall have power to deal with any matter not otherwise provided for in the Rules.
- 15) All fruits to be shown with stalks attached unless otherwise stated in the RHS rules.
- 16) Judging will be in accordance with RHS Rules of Fruit, Flowers and Vegetables and must be exhibited so as to be seen and handled by the Judges from all sides.
- 17) Entries should be made on the Entry Form herein and sent to:

Mr. Jack Powis, 38 The Boulevard, Worthing, BN13 1LB  
Telephone 01903 243216  
not later than the Wednesday morning prior to the Show.

**ENTRIES RECEIVED AFTER THIS TIME WILL BE CHARGED AT 50p PER ENTRY.**

**No entries will be accepted on Saturday morning.**

\*\*\*\*\*

**Come to support the Show on the day. Visit the Association's stalls.**

**We are always happy to receive cakes, white elephant items, produce and plants.**

**You can take a rest with a cup of tea and a slice of something tasty.  
Remember to buy tickets for a Raffle Prize.**



## **OUR SHOW – NEEDS YOU!**

Our Show is run entirely by volunteers. No volunteers, no show! How would you like to join in the fun at the very heart of it, working with a group of lovely people and achieving so much. We need lots of helpers to share the work so that no one has to work all afternoon. Can you help in any of the following ways:

\*Setting up on Friday evening at 6.00pm for a couple of hours.

\*Clearing up on Saturday afternoon at the end of the show.

\*Lend a hand for an hour or two on one of our stalls on Saturday afternoon, helping to sell cakes, allotment produce, bric-a-brac, raffle tickets etc.

\*Help on the refreshment stall. There is always plenty to do there, making tea, washing up etc. as well as selling.

\*We will need a relay of helpers on the front gate all afternoon, welcoming people, taking their money and guiding them on their way.

\*Any other useful jobs that turn up on the day.

Nearer the time we will be looking for home made cakes for the cake stall and refreshments, home grown fruit, vegetables and flowers for the produce stall and jams, chutney etc. if you can manage it. The white elephant stall will also need good quality bric-a-brac to sell. In addition to the Association's stalls we invite other organisations or individuals to have a stall to promote themselves or sell their wares. If you know of any group who would like to take advantage of this opportunity please let us know.

**If you can help or need more information please contact Jack Powis on 01903 243216. He looks forward to hearing from you.**

**Worthing Allotments & Gardens Association**

## SCHEDULE

### Class Number DESCRIPTION

#### **FRUIT** [All fruit to be shown with stalks]

1. Apples, dessert – a dish of four, one variety
2. Apples, cooking – a dish of four, one variety
3. Pears – a dish of four, one variety
4. Plums – a dish of six, one variety
5. Blackberries – a dish of ten with stalks
6. Berried fruit - a dish of 10 with stalks - excluding blackberries
7. An exhibit of fruit other than Classes 1 to 6, any number, one variety, shown with stalks (except peaches, nectarines and apricots)

#### **VEGETABLES**

10. Beans, runner – five, with stalks
11. Beans, French – five, with stalks
12. Beet, plate of three, with 75mm of tops
13. Cabbage – two, with stem
14. Carrots, long – three, with 75mm of tops
15. Carrots, stump rooted – three, with 75mm of tops
16. Cucumber – two
17. Leeks – three
18. Lettuce – two, with roots washed
19. Courgettes – three
20. Marrow – two, fit for table, not more than 350mm long
21. Onions – three, dressed, over 250g each
22. Onions – three, dressed, not more than 250g each
23. Shallots – six, large
24. Shallots – six, small pickling (not more than 30mm diam.)
25. Tomatoes – large, min. 75mm dia. plate of 3, with stalks
26. Tomatoes – medium, approx..60mm dia. plate of 5, with stalks
27. Tomatoes – small, 35mm dia.max. plate of 8 with stalks.
28. Potatoes – plate of three, all white

29. Potatoes – plate of three, any other than white.
30. Parsnips – three with 75mm of tops: shown for quality, not size
31. Sweet Peppers – two with stems, any variety
32. Garlic – 3 bulbs, with 25mm stem, roots removed
33. Elephant Garlic-3 bulbs, with 75mm stem, roots removed
34. An exhibition of any vegetable other than Classes 10 to 33
35. Herbs - 3 bunches of 3 different varieties in one vase
36. Fun entry – any odd shaped vegetable [This class will be judged by the public's popular vote]

## **FLOWERS**

40. Pansies – six blooms (boxes supplied)
41. Fuchsia Heads - six blooms (boxes supplied)
42. Asters – single, one vase of six blooms
43. Asters – double, one vase of six blooms
44. Roses – Large flowered (HT), one vase of three blooms
45. Roses – Large flowered (HT), one specimen bloom
46. Roses – one as buttonhole, foliage allowed
47. Roses – Cluster Flowered, three stems
48. Chrysanthemum – one specimen bloom
49. Chrysanthemum – one vase of three blooms
50. Chrysanthemum – one vase of three stems spray - any variety
51. Dahlia – one specimen bloom
52. Dahlia – one vase of three blooms, one variety
53. Dahlia – one vase of three blooms, three varieties
54. Flowers, annual – one vase, six stems, one variety other than Classes 40, 42 and 43
55. Flowers, mixed – one vase. No more than 12 stems
56. Flowers, mixed – bowl (600mm maximum, own container), garden grown, with foliage
57. Gladioli – one specimen spike
58. Gladioli – three spikes
59. Pelargonium or Geranium – one specimen plant in bloom (up to 200mm pot)
60. Fuchsia – one plant in bloom (up to 200mm pot)

61. Pot Plant – in bloom, other than Classes 59 and 60 (pot not to exceed 150mm diameter)
62. Pot Plant – for foliage, including Ferns (pot not to exceed 150mm diameter)
63. Pot Plant – in bloom (pot over 150mm diameter)
64. Cacti or Succulent – three pots
65. A container of any shape or size planted with flowering and/or foliage plants, staged for overall effect.
66. Sunflower – one specimen bloom
67. Sunflower – one vase of three blooms

### **FLORAL ARRANGEMENTS**

No artificial plant material may be used but accessories are permitted  
Materials need not be grown by the exhibitor

70. An arrangement of 5 flowers and foliage. Accessories allowed. Open staging, 600mm space, height unlimited
71. An arrangement in a teapot.[This Class will be judged by the public's popular vote]
72. A Petite arrangement. 250mm overall. Open staging
73. An arrangement depicting "The Blue Planet" Open staging 600mm space

### **PHOTOGRAPHIC SECTION**

Photographs should not be framed.

74. A photograph on any subject
  75. A photograph "My Garden or Allotment"
- [These Classes will be judged by the public's popular vote]  
Class 75 will be used to find a cover picture for the WAGA brochure.

### **CRAFT SECTION for adults**

76. An exhibit of craft made by the entrant, one entry per person.

### **COOKERY SECTION**

80. One jar Jam, approx 454g
81. One jar Marmalade, approx. 454g

- 82. One jar Jelly, approx 227g
- 83. One jar Chutney, approx 454g  
All jars are to be sealed with metal screw tops, preferably plain with no maker's name. Date made to be stated on the label.
- 84. Victoria Sandwich with Jam filling, approx. 200 mm [own recipe]
- 85. Fruit Scones. Plate of five. Recipe page 20
- 86. Carrot Cake. Recipe page 20
- 87. Quiche Lorraine. Recipe page 21
- 88. Home Made Bread – a white tin loaf approx. 910 g weight
- 89. Novelty decorated iced cake. Judged for appearance and humour. Base cake may be shop bought

## **NOVICES' CLASSES**

These Classes are open to Members who have never won a First Prize.

Trophies will be awarded for the most points won, for the Best Exhibit and for the Best Collection of Vegetables

- 90. Marrow - one
- 91. Onions – three, dressed
- 92. Potato – one, heaviest
- 93. Potatoes – three, any variety
- 94. Runner beans - five
- 95. Tomatoes – five, any variety
- 96. Any vegetable other than Classes 90 to 95, any number
- 97. An exhibit of fruit, any kind
- 98. Collection of vegetables – three distinct kinds. The vegetables and numbers to be selected from Classes 10 to 33
- 99. An exhibit of flowers of any kind.

## **COLLECTIONS**

### **100. COLLECTION of VEGETABLES**

Four distinct kinds – space not to exceed 600mm x 600mm

Numbers as per Classes 10 to 34

Maximum points will be in accordance with RHS Rules

PRIZES: First - £3.00. Second - £2.00. Third - £1.00

101. **MASTER GARDENER.** A mixed display of vegetables, fruit and flowers to demonstrate a broad scope of gardening skills. May use basket or trug and may include herbs, berries, foliage and fabric.

PRIZES: First - £10.00. Second - £5.00. Third - £3.00

### **LONGEST AND HEAVIEST**

- 120. Carrot – longest – including 75mm top.
- 121. Parsnip – longest – including 75mm top.
- 122. Runner bean – longest – including stem.
- 123. Leek – longest- including foliage.
- 124. Pumpkin – heaviest – weight to be stated.
- 125. Marrow – heaviest – weight to be stated.
- 126. Tomato – heaviest truss. Need not be ripe.
- 127. Tomato – heaviest single fruit.
- 128. Onion – heaviest – including 150mm stem.
- 129. Beetroot – heaviest – including 150mm top.
- 130. Potato – heaviest.

### **WINE**

- 105 1 bottle dry white wine
- 106 1 bottle sweet white wine
- 107 1 bottle dry red wine
- 108 1 bottle sweet red wine

The wine must not be made from concentrate and shall be exhibited in clear white glass bottles of approximately 75 cl capacity. Bottles must be full to within 2cm of the cork. White, plastic cap cork to be used. Main ingredient to be stated on plain white adhesive label.

**Let us know if you have any suggestions  
on how we can add to the show**

## **CHILDREN'S CLASSES**

Entry is open to all children

Each Class will be divided into age groups appropriate for the entries received

Age to be shown on the Entry Card

Every entrant will receive a prize

The Association accepts that children need guidance and some assistance on the grounds of safety, particularly with cookery, but the Judges **must** see strong evidence of a child's work in every exhibit.

- 110. A plastic creature made from all sorts of bits and pieces
- 111. A bunch of flowers from your garden
- 112. A miniature garden no larger than 450x300mm
- 113. A painting depicting "The Blue Planet"
- 114. Decorated Fairy Cakes, a plate of four. Recipe Page 20
- 115. A bunch of radishes grown on your own allotment or in your own garden

***For help and more information about putting an entry into the Show,  
please contact the Show Secretary:***

*Jack Powis, 38 The Boulevard, Worthing, BN13 1LB Telephone 01903  
243216*

## Helpful Hints for Exhibitors

### FLOWERS

Quality of blooms and freshness are important points. Aphids should be removed. Flowers should be cut in the cool of the evening preceding the Show, immediately placed up to their necks in water and kept in a cool place overnight. Choose those that are not fully developed – they will expand by morning and retain their freshness longer. The use of moss or newspaper is allowed to pack the vases so that the stalks remain upright.

**Roses** Substance, colour and form are the characteristics required of exhibition roses. Choose those in the unopened state with the outer petals just beginning to curl back. They should be without blemish and the colour should not be faded by the sun. Well formed foliage.

**Sweet Peas** Should be strong spikes with well spaced blooms at the top being well expanded and the bottom blooms still good. Large flowers of a bright colour.

**Chrysanthemums** A perfect bloom is one that is fully out without an eye, uniform in shape, fresh, of a rich colour without blemish.

**Dahlias** Fresh clean blooms, free from faded, flagging or malformed petals or blemishes and having a circular centre. Pom-pom dahlias – flowers of a globular form – should have a full centre and with florets meeting back to the stem. Bright, pure, rich colour, a long erect flower stem, holding the flower at an angle of about 45° without artificial support. Blooms must not exceed the recommended maximum size given in the classification.

**Narcissi** Flowers should be carried at nearly a right angle to the stem, good colour, texture and freshness, stems straight and strong. In the trumpet varieties the trumpet (corona) should be as long as or longer



than the perianth segment (petals). Test by folding petals over trumpet.

**Pansies** are usually displayed flat on foil or a board with small holes to fit the stems through into a small flat dish containing water.

**Fuchsia Blooms** are usually displayed in a flat plant pot saucer not to exceed 200mm and filled with damp sand or compost.

**Pot Plants** Flower pots are measured inside the rim and the Judge carries a tape measure – so check the individual classes.

**Flower Arranging** Flower arrangements are now described as “Exhibits”. An “Exhibit” is composed of natural material with or without accessories, contained within a space as specified in the Show Schedule. Backgrounds, bases, containers, drapes, exhibit titles and mechanics may always be included in an exhibit unless otherwise stated. More than one placement may always be included unless otherwise stated. In all exhibits natural plant material should predominate.

**OPEN STAGING** – Exhibits shall not exceed the maximum dimensions stated in the Show Schedule.

**MINIATURE** An exhibit not exceeding 100mm in width, depth and height. This measurement does not apply to the diagonal dimensions.

**PETITE** An exhibit not exceeding 250mm in width, depth and height. This measurement does not apply to the diagonal dimension.

**The following are the only reasons for disqualification:**

- 1** Failure to comply with any specific requirements of a Class as stated in the Show Schedule, i.e. the measurements or the components.
- 2** Inclusion of any fresh plant material that does not have its roots

**or the cut ends of its stems in water or water-retaining material (but note these EXCEPTIONS:** Air plants, cacti, fruits, grass turf, lichen, moss, succulents, vegetables and long-lasting plant material (including strong fibrous stems) which will remain turgid for the duration of the Show. (Definition of “turgid” – the state of firmness of plant tissue resulting from adequate moisture, causing the plant cells to be fully expanded.)

3. Inclusion of artificial plant material unless specifically allowed by the Show Schedule.

**VEGETABLES** Root vegetables should be carefully washed to remove soil; do not use a brush as it will damage the skin. On other kinds retain the bloom.

**Beetroot, Carrots, Parsnips, Turnips & Swedes** should have the tops cut off leaving approx 75mm of leaf stalk.

**Lettuce** should have firm tender, unbroken hearts and a good colour. Lift as late as possible and exhibit with washed roots on.

**Onions** should have the tops cut 50mm from the bulb, turned over and tied neatly. Onions generally should be ripe, large and shapely and have short necks. **DO NOT REMOVE OUTER SKINS EXCESSIVELY.**

**Runner beans** should be straight, fresh, plump, brittle pods with little outward sign of seeds. A small amount of stalk should remain.

**Tomatoes** Aim for a uniform firm set of fruit with small eye and firm fresh calyx. Stage on plates with calyces uppermost on plate.

**Staging** Vegetables should be attractively staged.

**FRUIT** The appearance of all fruit is enhanced by its natural bloom. Do not polish the fruit. Where applicable the stalks should always point away from the front of the table.

Apples should be displayed with eyes uppermost.

Berries should be shown on the stalk.

Currants should be shown on the sprig.

Peaches, nectarines and apricots are shown without stalks.

**COOKERY** Jars of jam, marmalade and chutney are to be sealed with metal tops but these should preferably be plain, without makers' names, etc. Make sure the jars are clean with clearly labeled contents and FULL TO THE TOP.

Large cakes or tarts 180 – 200mm should be presented on a clean plate showing about 25mm of plate. Small cakes should be exhibited on a plate. A salad arrangement should show 25mm of clean plate.

## **RECIPES**

*(NB: conversions to grams rounded up or down to the nearest gram)*

### **Class 85 – Fruit Scones**

#### **Ingredients**

225g (8oz) self raising flour

50g (2oz) caster sugar

40g (1.5oz) butter

150ml(1/4pt) milk

25g (1oz) caster sugar

#### **Method**

Preheat oven to 220C, Gas 7. Lightly grease a baking tray. Sift flour into a bowl and rub in the butter. Add the sugar and dried fruit. Add the milk to make a soft dough with a round topped knife. Turn onto a surface dusted with flour and knead lightly until smooth. Roll out to a thickness of not less than 2cm. Cut into rounds using a 7cm pastry cutter. Transfer to prepared baking tray and bake just above centre of oven for approximately 10 minutes or until well-risen and golden. Cool on wire rack.

## **Class 86 – Carrot Cake**

### **Ingredients**

175g (6oz) Carrots  
5ml (1 tsp) Ground cinnamon  
2 Eggs  
2.5ml (1/2 tsp) Ground Nutmeg  
100g (4oz) Brown Sugar  
Orange Icing.  
75ml (5 fl.oz.) Cooking oil  
40g (1.5oz) Butter or margarine  
100g (4oz) Wholemeal  
75g (3oz) Raw pale brown sugar  
self raising flour  
Grated rind of ½ an orange  
50g (2oz) Desiccated coconut  
25g (1oz) Chopped walnuts  
50g (2oz) Raisins

### **Method**

Grease and line an 18cm (7") cake tin. Finely grate the carrots. Whisk together eggs and sugar until thick and creamy. Whisk in the oil. Add the remaining ingredients and mix well. Spoon the mixture into the tin and level the surface.

Bake at 190c/ gas 5 for 20/25 mins. Leave to cool on a rack.

Icing. Cream the butter with the sugar; add the orange and walnuts. Spread over the cake.

## **Class 87 – Quiche Lorraine**

### **Ingredients**

150g (6oz) Plain flour

Pinch of salt

65g (2.5oz) Margarine

A little water

150g (6oz) Streaky bacon, chopped

2 eggs, beaten

75ml (5 fl.oz) Fresh cream

Pepper

150g (6oz) Cheddar cheese, finely grated      Parsley

### **Method**

Preheat the oven to 220c, gas 7.

Sieve together the flour and salt into a bowl. Rub in the margarine until it resembles fine breadcrumbs. Add enough water to mix to a firm dough. Roll out the pastry and use to line a 20cm (8") flan ring. Scatter the bacon over the base. Beat the eggs, cream, salt, pepper and grated cheese together and pour into the prepared flan case. Bake for 10 minutes then reduce the oven temperature to 190c, gas 5 and bake for a further 30 – 35 minutes.

## **CLASS 114 - Decorated fairy cakes**

### **Ingredients**

4 ozs [113g] self-raising flour

1 teaspoon baking powder

4 ozs caster sugar

2 eggs, beaten

4 ozs softened butter or margarine

### **Method**

Pre-heat oven to Gas 5, 375°F, 190°C (170C fan). Sift flour and baking powder into bowl. Add butter, sugar and eggs and beat mixture until smooth. Divide mixture equally among 10 – 12 cake cases placed in a bun tray. Bake in centre of oven for about 20 minutes or until well-risen and golden. When cold decorate any way you like.

\*\*\*\*\*

Follow us on line at

*[www.worthingallotments.co.uk](http://www.worthingallotments.co.uk)*

for hints and tips, social events, advice,  
pictures, Facebook conversations etc.

A promotional banner for 'Nanny Sue's Best Eggs'. The background is a grayscale image of a rural landscape with rolling hills and trees. In the foreground, several chickens are silhouetted against the lighter background. The text is overlaid on the image.

*Nanny Sue's Best Eggs*

[www.Facebook.com/NannySuesBestEggs](http://www.Facebook.com/NannySuesBestEggs)

**Findon Free Range Eggs**  
South Lodge Cottage, Rogers Lane, Findon, BN140RE  
Tel 01903 872970 Mob 07855 846963

## NOTES

## NOTES



## ANNUAL SHOW 31st August 2019

<b>Entry Form</b>
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MEMBERSHIP NUMBER .....

DATE OF BIRTH (CHILD ENTRANTS ONLY) .....

NAME Mr./Mrs./Miss/Ms .....

ADDRESS .....

.....

TELEPHONE NUMBER.....

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Please accept my entry for the Classes shown overleaf (entries to be in NUMERICAL ORDER.)

Entry Cards will be available for collection at the time of staging the exhibits, provided entries have been received by the Wednesday prior to the Show.

The completion of this Entry Form implies acceptance of the Rules and Regulations printed in this schedule.

SIGNATURE OF MEMBER .....

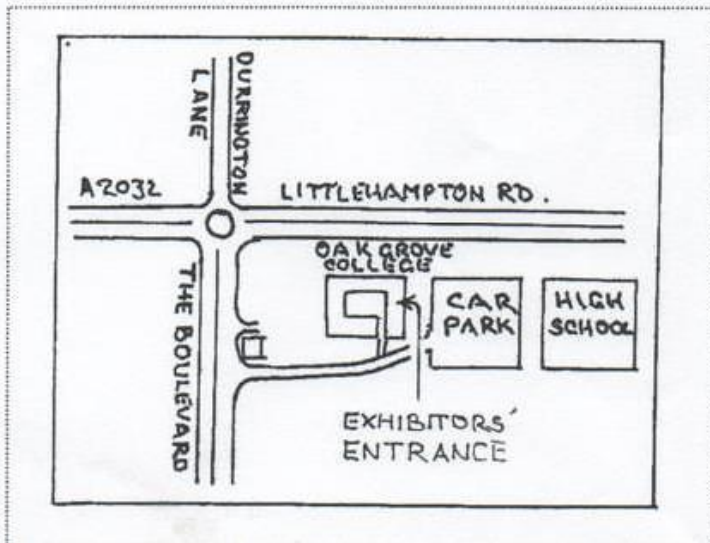
DATE .....

Send to: Mr. Jack Powis, 38 The Boulevard, Worthing, BN13 1LB  
**to arrive no later than Wednesday morning, 28<sup>th</sup> August 2019**





## HOW TO FIND THE SHOW



Bus routes 5, 7 and 10 go close by and the Pulse stops outside.

**Worthing Allotments & Gardens Association**

## ANNUAL SHOW

**Saturday, 31<sup>st</sup> August 2019**

1 p.m. to 4.30 p.m.

**Oak Grove College, The Boulevard, WORTHING**

large free car park



*See you there*

