

A guide to the day

7.30am – 10am	Exhibitors arrive to submit their show entries
10am -1pm	The judges arrive, no public or exhibitors may be present in the hall
1pm	The Parish Garden is open with live music, various stalls, activities, and BBQ Westbourne WI serving tea and cakes
1.30pm	Parish Hall opens to see the horticultural show exhibits and judge's results
3.30pm	Prize giving
4pm	Raffle is drawn
4.15pm	Collect prize money from the Treasurer
4.15pm	Exhibits can be removed

Frequently asked question on exhibiting...

Who can exhibit in the show?	It's open to everyone, so long as you've grown your own exhibit or made it yourself in the baking or craft sections
Must I have an allotment?	No, we get some great entries from gardens and even window boxes
Do I need to live in Westbourne?	No, you can be from anywhere to take part
I don't think I'm good enough?	Yes you are. Remember, it's the taking part that counts. Many first-time exhibitors win awards. If you have any questions please get in touch
Is it expensive to exhibit?	It's just 30p per entry and free for the children in their classes

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SPECIAL CLASS

“TOP TRAY” CLASS - OPEN TO ALL

Judges Suzanne Holroyd & Mark Ward

Prizes (cash) 1st £10 2nd £5 3rd £3

Entry requirements for this special class are three types of vegetable chosen from the following:

6 French beans, 2 Cucumbers, 3 Potatoes, 6 Pods of peas, 3 Carrots, 6 Runner beans, 3 Onions, 3 Leeks, 6 Tomatoes, 9 Shallots, 3 Parsnips, 2 Cauliflowers, 3 Courgettes, 3 Red beet, 2 Aubergines.

RHS JUDGING STANDARDS

Beans French (15) Beans runner (18) Beetroot Globe/ Red/ Cylindrical (15) Beetroot Long (20) Carrots pointed long/ intermediate cultivars (20) Carrots stump rooted/ ball/ longer cultivars (18) Cauliflower (20), Cucumbers house/ frame (18) Cucumbers ridge/ outdoor (15) Leeks (20) Onions - over 250g (20), Onions - under 250g (15) Parsnips (20) Peas (20) Potatoes (20) Shallots - exhibition (18) Shallots pickling (15) Tomatoes - medium (18) Tomatoes - large fruited/ beef steak type (15) Tomatoes - small fruited/ cherry cultivars (12) Tomatoes - plum (18), Potatoes (20), Aubergine (18),

PLEASE SEE FULL COMPETITIONS RULES ON PAGES 28-31

SPECIAL CLASS

“TOP VASE” CLASS - OPEN TO ALL

Judges Suzanne Holroyd & Mark Ward

Prizes (cash) 1st £10 2nd £5 3rd £3

This class is for a vase of mixed flowers containing a total of between 5 and 10 stems taken from a minimum of two different kinds of plant.

(Please note - it must be two different KINDS of plant, not two different varieties of the same plant).



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CLASS PRIZES

Prizes	1st	2nd	3rd
Class 1	£15.00	£10.00	£5.00
Classes 2 - 3	£5.00	£3.00	£2.00
Classes 4 – 43, 53 - 69	£1.50	£1.00	£0.50
Classes 44 - 52, 90 - 110, 113 - 117	£2.00	£1.50	£1.00
Classes 70 - 74	£2.00	-----	-----
Classes 75 - 81	£4.00	£3.00	£2.00
Classes 82 - 89, 111 - 112	£1.00	£0.50	£0.25

The entry fee is 30p per class and the entry form is found in the centre of the schedule. Classes for children, 82 - 89, 111 - 112, are free to enter.

DIVISION A - OPEN CHAMPIONSHIP

Judge Suzanne Holroyd

The National Vegetable Society Medal for the most meritorious exhibit in classes 1,2 and 4-28

Class 1 (SF Morgan Trophy for highest number of points)

Collection of vegetables - five distinct kinds - numbers as in single classes 4 - 27 inclusive.

Maximum space 90cm wide by 60cm deep - back boards allowed.

TO BE JUDGED ON THE RHS POINTS SYSTEM PLUS 5 POINTS FOR PRESENTATION

Class 2 (Westbourne Parish Trophy for best exhibit)

Three varieties of potato - five of each variety - shown on separate plates.



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DIVISION B – OPEN

Judges Suzanne Holroyd & Mark Ward

Westbourne Trophy awarded to the Association Allotment holder gaining the highest number of points in Division B & C

Tom Carter Memorial Trophy for best exhibit Division B

Jim Lillywhite Cup for highest number of points in class B

The Banksian Medal for highest prize money won in Division B classed 4-28. (the medal cannot be won by the same exhibitor more than once in 3 years.)

Peter Reed Memorial Cup for best exhibit for class 3

The Ellis Memorial Cup for best exhibit class 19

The Ken French Tankard for best exhibit class 20

Southern Electric Trophy highest number of points in Division B vegetable classes

Southern Electric Cup Highest number of points in Division B Classes 44 – 52

G R Sadler Memorial Trophy for best exhibit in class 39

Class 3

An arrangement of one vase of flowers and three vegetables to be judged for effect, within a space of 75cm wide by 60cm deep,

FLOWERS - any variety - one vase of one of the following:

9 Sweet peas - 2 Gladioli - 3 Dahlia - 3 Chrysanthemum - 9 Annuals .

VEGETABLES - any three of the following:

6 Runner beans - 2 Cabbages - 1 Cauliflower - 3 Carrots (trimmed) - 3 Onions (trimmed) - 9 Pods of peas - 5 Potatoes (one variety) – 6 Tomatoes (medium).

- Class 4** Five potatoes - COLOURED - one variety shown on a plate.
- Class 5** Five potatoes - WHITE - one variety shown on a plate.
- Class 6** Five onions - OVER 250g - trimmed - shown on rings.
- Class 7** Five onions - UNDER 250g - trimmed - shown on rings.
- Class 8** Three carrots - LONG POINTED - trimmed 7.5cm from crown.
- Class 9** Three carrots - OTHER THAN LONG POINTED - trimmed 7.5cm from crown.
- Class 10** Three peppers (sweet) – stalk attached.
- Class 11** Three peppers (hot) chilli – stalk attached.
- Class 12** Three leeks.
- Class 13** Two celery.
- Class 14** Three parsnips
- Class 15** Two cucumbers (house or frame).
- Class 16** Nine runner beans.
- Class 17** Nine French beans.
- Class 18** Two cabbages - SAME VARIETY - with approx. 7.5cm of stalk.
- Class 19** Six tomatoes - shown on a plate.
- Class 20** Nine pickling shallots - NOT exceeding 3cm in diameter - shown on a plate of dry sand.
- Class 21** Nine large shallots - shown on a plate of dry sand.
- Class 22** Five sticks of rhubarb - trimmed.
- Class 23** Pair of vegetable marrows - table quality.
- Class 24** Three beetroot - ROUND - trimmed 7.5cm from crown.
- Class 25** Two cucumbers - RIDGE OR OUTDOORS.
- Class 26** Six cherry tomatoes - NOT to exceed 3.5cm in diameter - shown on a plate.
- Class 27** Six garlic - shown on a plate of dry sand.
- Class 28** Three of any other kind of vegetable - NOT mentioned anywhere else in Division B.

Class 29 One specimen flower and one specimen vegetable.

Class 30 Three bunches of culinary herbs - displayed in three separate containers.

Class 31 Twelve blackberries to be shown with stalks

Class 32 Twelve raspberries to be shown with stalks

Class 33 Six pieces of stoned fruit, 1 cultivar, with stalk and natural bloom intact.

Class 34 Any other soft fruit, one cultivar 12 in number.

Class 35 One specimen rose.

Class 36 Five roses in a vase - one or more varieties.

Class 37 Six asters in a vase - three colours.

Class 38 One specimen gladiolus.

Class 39 Three gladioli in a vase - one or more varieties.

Class 40 Vase of annuals - 6 stems - one kind.

Class 41 Vase of perennials - 6 stems - one kind.

Class 42 Pot plant - FOLIAR - pot not to exceed 18cm.

Class 43 Pot plant - FLOWERING - pot not to exceed 18cm.



WESTBOURNE DAHLIA CLASSES 44 – 52

Beryl Carter Memorial Trophy for best exhibit in the dahlia classes

Aldsworth Cup highest number of points in the dahlia classes

The National Dahlia Society Silver Medal

The National Dahlia Society Bronze Medal

The National Dahlia Society Certificate



Class 44 One bloom GIANT or LARGE DECORATIVE.

GIANT over 26cm.

LARGE DECORATIVE between 22cm - 26cm.

Class 45 Three blooms MEDIUM DECORATIVE

between 16cm - 22cm.

Class 46 Five blooms SMALL OR MINIATURE DECORATIVE.

SMALL between 11.5cm - 16cm.

MINIATURE not exceeding 11.5cm.

Class 47 One bloom GIANT or LARGE CACTUS OR SEMI-CACTUS.

GIANT over 26cm.

LARGE between 22cm - 26cm.

Class 48 Three blooms MEDIUM CACTUS OR SEMI-CACTUS

between 16cm - 22cm.

Class 49 Five blooms SMALL or MINIATURE CACTUS OR SEMI-CACTUS.

SMALL between 11.5cm - 16cm.

MINIATURE not exceeding 11.5cm.

Class 50 Five blooms SMALL BALL

between 11.5cm - 16cm.

Class 51 Five blooms MINIATURE BALL

not exceeding 11.5cm.

Class 52 Five blooms POMPOMS

not exceeding 5.2cm in diameter.

DIVISION C NOVICES CLASSES 53 - 69

Judges Suzanne Holroyd & Mark Ward

Norman Leech Tankard for best exhibit in division C

Large Tankard for highest number of points

Class 53 Four potatoes - WHITE OR COLOURED - one variety - shown on a plate.

Class 54 Six pods of peas.

Class 55 Three carrots- LONG OR STUMP - trimmed to 7.5cm stem - one variety.

Class 56 Three onions - TRIMMED - shown on rings.

Class 57 A lettuce - any variety - shown with roots.

Class 58 Six runner beans.

Class 59 Six French beans.

Class 60 Four tomatoes - shown on a plate.

Class 61 Four CHERRY tomatoes - shown on a plate.

Class 62 Three beetroot - ROUND OR LONG - trimmed to 7.5cm stem.

Class 63 Six shallots - shown on a plate of dry sand.

Class 64 Three peppers (any type) - stalks attached.

Class 65 Three sticks of rhubarb - trimmed.

Class 66 Three of any other kind of vegetable not mentioned elsewhere in Division C.

Class 67 Six annuals in a vase - one or more varieties.

Class 68 Five dahlias in a vase - one or more varieties.

Class 69 A display of fruit or fruits, accessories allowed.

NOVICE NOTES:

A novice is a person who has not previously won a 1st prize for the class in which they are entering.



DIVISION CC NOVELTY CLASSES 70 - 74

Judge Mark Ward

Ron Cox Memorial Trophy for heaviest cabbage

Class 70 Heaviest marrow

Class 71 Longest bean

Class 72 Heaviest cabbage

Class 73 Longest carrot

Class 74 Heaviest potato



THE WESTBOURNE ALLOTMENT COMMITTEE

**WOULD LIKE TO THANK ALL OF OUR MOST GENEROUS
SPONSORS, VOLUNTEERS AND RAFFLE PRIZE GIVERS.**

Many thanks also to our 2025 Judges

DIVISION D – FLORAL ART CLASSES 75-81

Judge Lyn Constable

The Centenary Cup for highest number of points in Division D

Silver Vase for winner of class 77

Class 75 “VE Day” – An exhibit to include a Union Jack. To be viewed from the front. Accessories allowed. Not to exceed 60cm in width, depth or height.

Class 76 “Afternoon Tea” – An exhibit on a cake stand. To be viewed from the front. Not to exceed 60cm in width, depth and height.

Class 77 “In the Pink” An arrangement in a vase. Accessories allowed. To be viewed all round. Not to exceed 60cm in width, depth and height.

Class 78 “Harmony” – An arrangement using two colours only. Not to exceed 60cm in width, depth and height.

Class 79 “Free as a Bird”- An exhibit using feathers and accessories. Not to exceed 60cm in width, depth and height.

Class 80 “Fantastic foliage” – An arrangement to be viewed all round. Containing foliage only. Not to exceed 40cm in width, depth and height.

Class 81 “Posy in an egg cup”. An exhibit in an egg cup. No accessories allowed. Not to exceed 10cm in width, depth and height.

Important Notice – taking the R.H.S. lead, no Oasis is permitted in the Floral Art Classes

ENTRY FORM 2025 TO BE SUBMITTED NO LATER THAN 6TH AUGUST

ENTRY FEE 30p PER CLASS

MARK EACH CLASS THAT YOU WISH TO ENTER WITH AN "X"

SPECIAL CLASSES

TOP TRAY		TOP VASE	
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DIVISION A OPEN

1		2	
---	--	---	--

DIVISION B OPEN

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									

DIVISION DAHLIAS

44		45		46		47		48	
49		50		51		52			

DIVISION C NOVICES

53		54		55		56		57	
58		59		60		61		62	
63		64		65		66		67	
68		69							

DIVISION CC NOVELTY

70		71		72		73		74	
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DIVISION D FLORAL ART

75		76		77		78		79	
80		81							

DIVISION E CHILDREN – NO FEE FOR CHILDRENS CLASSES

82		83		84		85		86	
87		88		89					

DIVISION F DOMESTIC

90		91		92		93		94	
95		96		97		98		99	
100		101		102		103		104	

DIVISION G HANDICRAFT

105		106		107		108		109	
110									

DIVISION H PHOTOGRAPHY (NO FEE FOR CLASSES 111-112)

111		112		113		114		115	
116		117							

Exhibitor

Address

Email Tel.

Child's name

Child's age (on 10th Aug 2025 – for children's classes)

ENTRIES WITH FEE TO:

Mrs A TOONE, 5 MANCHESTER TERRACE,
NORTH STREET, WESTBOURNE, PO10 8SL

TOTAL ENTRY FEE

£

I agree to my exhibits being auctioned at the Show
(leave the box blank if you are collecting your
exhibits)

Any queries please contact the Show Secretary Marion Arkle
MARION@westbourneallotments.co.uk TEL. 01243 376191



ENTRY FORM 2025 TO BE SUBMITTED NO LATER THAN 6TH AUGUST

ENTRY FEE 30p PER CLASS

MARK EACH CLASS THAT YOU WISH TO ENTER WITH AN “X”

SPECIAL CLASSES

TOP TRAY		TOP VASE	
-------------	--	-------------	--

DIVISION A OPEN

1		2	
---	--	---	--

DIVISION B OPEN

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									

DIVISION DAHLIAS

44		45		46		47		48	
49		50		51		52			

DIVISION C NOVICES

53		54		55		56		57	
58		59		60		61		62	
63		64		65		66		67	
68		69							

DIVISION CC NOVELTY

70		71		72		73		74	
----	--	----	--	----	--	----	--	----	--



DIVISION D FLORAL ART

75		76		77		78		79	
80		81							

DIVISION E CHILDREN – NO FEE FOR CHILDRENS CLASSES

82		83		84		85		86	
87		88		89					

DIVISION F DOMESTIC

90		91		92		93		94	
95		96		97		98		99	
100		101		102		103		104	

DIVISION G HANDICRAFT

105		106		107		108		109	
110									

DIVISION H PHOTOGRAPHY (NO FEE FOR CLASSES 111-112)

111		112		113		114		115	
116		117							

Exhibitor

Address

Email Tel.

Child's name

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MARION@westbourneallotments.co.uk TEL. 01243 376191



DIVISION E - CHILDREN CLASSES 82 – 89

Judge Sue Arnold

J E Lillywhite Challenge cup for the best exhibit in Division E

All children up to age 16 (on the day of the show)

Class 82 A Vegetable you are proud of growing.

Class 83 Design and make a birthday card for a friend.

Class 84 A painted pebble.

Class 85 Any handmade craft item (e.g. knitting, ceramics, embroidery, jewellery).

Class 86 Baking Challenge -5 pieces of flapjack (as per recipe).

All children up to age 8 (on the day of the show)

Class 87 A Vegetable you are proud of growing.

Class 88 Young Children's Baking Challenge – 3 decorated cup cakes.

Class 89 Make a Lego creature



What you need to do:

Start making your wonderful creations but do remember you will need to carry them to the Parish Hall.

Get your entry form into us by 6th August, it's free for you to enter.

Take your exhibits to the Parish Hall by 10am on the morning of Sunday 10th August.

At 1pm come back and have fun in the Parish Hall gardens with lots of things to do.

At 1.30pm the hall re-opens and you can see if you have won.

Flapjacks

Ingredients

- 175g/6oz butter
- 175g/6oz golden syrup
- 175g/6oz light muscovado sugar
- 350g/12oz porridge oats



Instructions

1. Preheat the oven to 150°C/130°C Fan and line a 20cm/8in square baking tin with baking paper.
2. Melt the butter in a medium pan over a low heat. Dip a brush in the butter and brush the baking tin with a little bit of it.
3. Add the golden syrup and sugar to the butter and heat gently. Once the sugar is dissolved and the butter is melted, remove the pan from the heat and stir in the porridge oats.
4. Pack the mixture into the baking tin and squash down. Bake in the oven for 40 minutes.
5. Once cooked, remove from the oven, leave to cool for 15 minutes, then turn out onto a chopping board and cut into squares.
6. These flapjacks are delicious in a packed lunch or as a grab-and-go breakfast.

DIVISION F - DOMESTIC CLASSES 90 – 104

Judge Sarah Garwood

The Challenge Cup for highest number of points in Division F

Class 90 1lb White homemade tin loaf – 24 hours old.

Class 91 Six cheese scones.

Class 92 Victoria sandwich (7 inch tin).

Class 93 Carrot cake (7 inch tin). (as per recipe)

Class 94 Shortbread round (7 inch).

Class 95 Tea loaf (as per recipe).

Class 96 Homemade lemon drizzle cake. (as per recipe).

Class 97 Homemade fruit pie – sweet short crust pastry (top & bottom).

Class 98 Quiche Lorraine.

Class 99 Jar of pickled vegetables.

Class 100 Pot of home-made strawberry jam (approx. 454g).

Class 101 Pot of home-made jelly (approx. 225g).

Class 102 Pot of home-made marmalade (approx. 454g).

Class 103 Pot of home-made chutney (approx. 454g).

Class 104 Bottle of home-made country wine (no kits) in a clear glass bottle. Label to carry main ingredient only.



Note

- *No coffee jars or trade jars*
- *Use either a new twist top or a waxed disc with a cellophane top secured with an elastic band.*
- *All food exhibits to be presented wrapped in clingfilm or in a clear display bag.*

Tea Loaf

Ingredients

- 175g (6oz) currants
- 175g (6oz) sultanas
- 300ml strong hot Earl Grey tea
- 275g (9¾oz) self-raising flour
- 225g (8oz) light muscovado sugar
- 1 large free-range egg, beaten
- Butter for greasing



Method

1. Put the currants and sultanas in a bowl and pour over the hot tea. Stir, cover and leave to soak overnight for the liquid to absorb.
2. Preheat the oven to 150°C/130°C Fan. Grease a 2lb loaf tin and line with non-stick baking paper.
3. Add the flour, sugar and egg to the bowl of soaked fruit (if there is a little excess liquid this is fine) and mix thoroughly.
4. Spoon into the prepared tin and level the top. Bake for 1¾ hours, or until the cake is risen and just firm to the touch. Leave to cool in the tin for about 10 minutes.
5. Turn out the cake and remove the paper.

Lemon Drizzle Cake

Ingredients

- 3 Large eggs
- 175g (6 oz) Self-raising flour
- 175g (6 oz) Caster sugar
- 175g (6 oz) Softened butter
- 3 Level tsp Baking powder
- Finely grated zest of 2 Lemon
- 30 – 40 ml Whole milk
- 50g (2 oz) Granulated sugar
- Juice of 1 Lemon
- 900g (2lb) Loaf tin, greased and lined



Method

1. Preheat the oven to 175°C/155°C fan.
2. Beat together the eggs, flour, caster sugar, butter, baking powder and lemon zest until smooth in a large mixing bowl and turn into a tin lined with greaseproof paper.
3. Bake in the pre-heated oven for about 45 -50 mins, or until golden brown, shrinking away from the sides of the tin and springy to the touch.
4. While the cake is still warm, make the lemon drizzle topping. Mix together the sugar and lemon juice, pour over the warm cake.
5. Leave to cool a little and loosen the sides of the cake, then lift the cake out of the tin.

Carrot Cake

Ingredients

For the carrot cake

- 4 free-range eggs, at room temperature
- 200ml (7fl oz) vegetable or sunflower oil, plus extra for the tin
- 250g (9oz) carrots, coarsely grated
- 100g (3½oz) raisins or sultanas (optional)
- 100g (3½oz) walnut pieces, plus a few extra for decoration
- 1 orange, zest only
- 200g (7oz) self-raising flour
- 2 tsp mixed spice
- 1 tsp bicarbonate of soda
- ¼ tsp fine salt
- 200g (7oz) light brown sugar

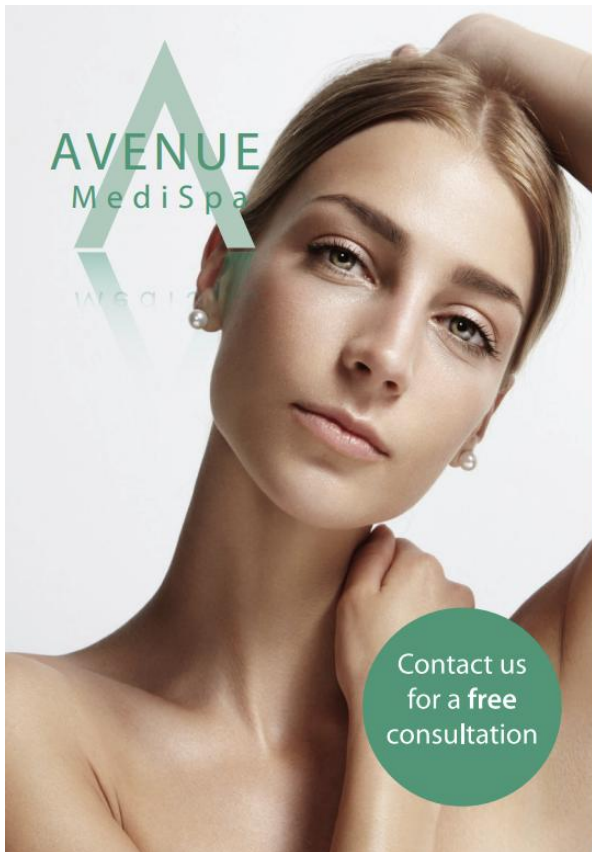
For the cream cheese frosting

- 150g (5½oz) unsalted butter, softened
- 3 tbsp caster sugar
- 250g–300g (9–10½oz) full-fat cream cheese, at room temperature



Method

1. For the carrot cake, preheat the oven to 180°C /170°C Fan. Grease and line a deep, 20cm/8in round cake tin with baking paper.
2. Break the eggs into a large bowl, and lightly whisk using a fork. Add the vegetable oil and whisk again. Stir in the grated carrots, raisins, walnut pieces and orange zest.
3. In a separate large bowl, sift together the flour, mixed spice, bicarbonate of soda and salt. Stir in the sugar.
4. Add the wet carrot mixture to the dry ingredients and mix well to combine, making sure there are no pockets of flour.
5. Spoon the cake batter into the lined tin and bake on the middle shelf for 1–1¼ hours, until the cake has risen and is golden-brown all over.
6. While the carrot cake cools, make the frosting. Place the softened butter in a large bowl with the caster sugar, beat it for 2–3 minutes until light and creamy, then stir in the cream cheese until smooth.
7. Spread the frosting over the top and sides of the cake. Scatter more walnuts.



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DIVISION G - HANDICRAFT CLASSES 105 – 110

Judge Sue Arnold

H A Napier Challenge Cup will be awarded for highest number of points in Division G

Class 105 A hand knitted garment.

Class 106 An article of embroidery.

Class 107 An article of needlework (entirely by hand).

Class 108 An article of patchwork.

Class 109 An article of crochet work.

Class 110 Any article of craft not mentioned above.



DIVISION H - PHOTOGRAPHIC CLASSES 111-117

Judge Mrs Pat Carter

Small Tankard for best exhibit in classes 113 -117

Class 111 The best photo you have taken - **for children up to age 8**
(on the day of the show)

Class 112 Puppy Love - **for children up to age 16 (on the day of the show)**

Class 113 Out on the Water

Class 114 Through the Generations

Class 115 In the Woods

Class 116 Out on the Town

Class 117 Cosy Spot.

(all images no larger than 4" x 6" and mounted on stiff card no larger than 5" x 7")



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Join Us - You can become a member of the Westbourne Allotment Association two ways, one by becoming a Plot Holder, or two by becoming a Social Member.

Social Membership entitles you to all of the following benefits for just £5.00:

- ❖ **Free invite to our annual BBQ** – at the allotments (bring a chair, drinks, and maybe an umbrella!)
- ❖ **Free family entrance to our annual Horticultural Show**
- ❖ **10% off at both Emsworth and Rowlands Castle Home Hardware**, (please note that this discount is for gardening products only, and you must have your EHH card, not the Westbourne Allotments card)
- ❖ **Other social activities**

For more information please get in touch with cheryl@westbourneallotments.co.uk

Last Years Winners

Trophy / Award	Winner
S F Morgan Trophy	Jim French
The Westbourne Parish Trophy	Steve Arkle
The Jim Lillywhite Cup	Pat Carter
Peter Reed Memorial Cup	Cheryl Brown
The Ken French Tankard	Jim French
G R Sadler Memorial Trophy	Helen Spencer
The Banksian Medal	Pat Carter
Tom Carter Memorial Trophy	Rita Sandy
Southern Electric Trophy	Pat Carter
The Ellis Memorial Cup	Pat Carter
Southern Electric Cup	Cheryl Brown
The National Vegetable Soc. Medal	Pat Carter
Norman Leech Tankard	Simon Gill
Large Tankard	Simon Gill
Westbourne Trophy	Cheryl Brown
Ron Cox Memorial Trophy	Cheryl Brown
Aldsworth Cup	Colin Richardson
The National Dahlia Society - Silver medal	Colin Richardson
The National Dahlia Society - Bronze medal	Helen Spencer
Beryl Carter Memorial Trophy	Colin Richardson
The Centenary Cup	Jenny Moxham
Silver Vase	Rita Sandy
JE Lillywhite Challenge Cup	Fox Wells-Fawcett
The Challenge Cup	Steve Arkle
H A Napier Challenge Cup	Janis Thomson
Small Tankard	Annelise Richardson
Ron Gardener Memorial Trophy	Gisu jones
Challenge Cup	Bill Flett

TOP TRAY COMPETITION RULES (FOR SPECIAL CLASSES LISTED ON PAGE 3 ONLY)

1 The Top Tray Class is for a collection of three types of vegetable taken from the following list of seventeen. The quantity of each vegetable required for the collection is given in the brackets:

6 French beans, 2 Cucumbers, 3 Potatoes, 6 Pods of peas, 3 Carrots, 6 Runner beans, 3 Onions, 3 Leeks, 6 Tomatoes, 9 Shallots, 3 Parsnips, 2 Cauliflowers, 3 Courgettes, 3 Red beetroot, 2 Aubergines.

RHS JUDGING STANDARDS APPLY FOR POINTS ACHIEVED. See page 3

2. All vegetables are to be displayed for effect. The vegetables must be displayed within an area measuring 45cm x 60cm (18" x 24") without bending any part of them. No part of any exhibit may exceed the size of the tray.

A tray or board measuring 45cm x 60cm (18" x 24") can be used to display the vegetables, or the area can be marked on the staging. Where a tray has a lip or edge, it is the internal measurements that must not exceed 45cm x 60cm (18" x 24").

3. A black cloth is permitted and the tray may be painted.

4. Parsley is allowed for garnishing, but no other foliage or accessories, such as plates, sand, rings and so on will be allowed. Onion tops may be tied or whipped using raffia or string.

NOTES FOR EXHIBITORS AND JUDGES

1. Carrots and parsnips must have foliage trimmed back to 7.5cm.
2. Courgettes should be approximately 15cm in length and 3.5cm in diameter.
3. Peas and beans must be displayed with some stalk attached.
4. Tomatoes must be displayed with calyces (the green flower bud case).
5. Lettuce must have roots attached.
6. Judges may handle the exhibits, open pods etc. to check for quality.
7. The tray, board or staging must not be cut or mutilated in any way at all (such as cutting holes for standing onions in).
8. Judges should use their discretion when judging Top Tray Class, remembering that entries may come from inexperienced exhibitors.
9. The points awarded should be clearly marked by the judges on the exhibitor cards.
10. Any queries that may arise regarding anything other than the above rules should be referred to and decided by the Show officials.

FAILURE TO ABIDE BY ANY OF THESE RULES WILL LEAD TO DISQUALIFICATION

TOP VASE COMPETITION RULES (FOR SPECIAL CLASSES LISTED ON PAGE 3 ONLY)

1 The Top Vase Class is for a vase of mixed flowering stems containing a total of between 5 and 10, taken from a minimum of two different kinds of plants. Please note that it is two different KINDS of plants, two varieties of the same plant are not two kinds.

2. The display is judged out of a total of 35 points, split into: 25 points for the colour, form, condition, quality and freshness of the flowers on display, and 10 points for the overall presentation and effect of the flowers in the vase.

The vase will be viewed from all directions. Judging of flowers should be to the normal rules used for other classes.

3. Stems used in the display must be showing flowers only, no seed heads or berries will be allowed.

4. The vase can be any shape and size and made from any material but must be in proportion to the display. No marks are awarded for the vase itself.

5. No accessories such as bows and additional foliage will be allowed. Foliage which is growing naturally from the flowering stem and still attached to that stem is allowed. Packing material to keep stems in place is allowed but no Oasis is permitted.

NOTES OF EXHIBITORS AND JUDGES

1. Flowering stems can be taken from any flowering plant.
2. The different kinds of plants need to be taken from different genera. For instance, pinks, carnations and sweet william - which are all dianthus - would NOT be classed as different kinds.
3. Use only fresh home-grown flowers. No dried or silk flowers allowed.
4. A vase, by definition, is any vessel that can be used to hold cut flowers and which is taller than it is wide at its widest point.
5. The Top Vase Class is open for anyone to enter and is not intended purely for growers who regularly display in single species classes at shows.
6. Judges should use their discretion when judging the Top Vase Class bearing in mind that the entries may come from inexperienced exhibitors.
7. Please note that the display has to be viewed all round.
8. The points awarded should be clearly marked by the judges on the exhibitors cards.
9. Any queries that may arise regarding anything other than the above rules should be referred to and decided by the Show officials.

FAILURE TO ABIDE BY ANY OF THESE RULES WILL LEAD TO DISQUALIFICATION

RULES AND CONDITION OF ENTRY

1. All exhibits must be bona fide produce of the exhibitor and grown in his or her garden, allotment or greenhouse, except Divisions D, E, F, G and H.
2. All vegetables will be judged on the RHS points system.

“**Kinds**” of vegetables are: - potato, carrot, cabbage, onion etc.

“**Varieties**” are: - King Edward, Arran Pilot, and Desiree - varieties of potato.

3. All intending exhibitors must give notice to the Show Secretary on the appropriate form on no later than Wednesday 7th August 2024 together with all entry fees. Late entries will be accepted on Thursday 8th August, subject to an increase of 20p **per Class**. Making the late entry fee 50p.

NO ENTRY WILL BE ACCEPTED ON SHOW DAY

4. Exhibitors must apply to the Show Secretary at the Parish Hall on the morning of the Show to collect their cards, which are then to be placed next to their exhibits before judging and any exhibit without a card will be considered not for competition.

5. No person shall stage more than one exhibit in any one Class. The judges are empowered to withhold prizes, cups, trophies and the like, when the exhibits are considered unworthy. They may also award extra prizes with the approval of the Show Secretary.

6. All exhibits must be staged between 7.30am and 10.00am on the morning of the Show – 11th August 2023. All persons must then leave the Parish Hall (showroom). No exhibit shall be removed before 4.15pm except with prior approval by the Show Secretary.

7. Exhibitors are to provide all plates, dishes, vases and the like, for their exhibits. Paper plates may be used, and parsley for decorative purposes only.

8. The decisions of the judges are absolutely final.

9. All exhibits, personal property etc., will be at the risk of the exhibitor and the Committee **cannot** accept responsibility for any loss or damage sustained.

10. Prize money can be collected from the Show Treasurer at 4.15pm and must be collected on Show day.

11. The Committee do not hold themselves responsible for the whole or any part sum of the prize money in the event of unforeseen circumstances.

12. The exhibits not offered for the Product Auction, and any donated items in new or good condition, will be collected and donated to a local charitable cause - unless reservation is made on the entry form.

13. Trophies will be awarded to the exhibitors with the highest number of points.

Points will be awarded as follows:

FIRST – 3 POINTS

SECONDS – 2 POINTS

THIRD – 1 POINT

14. The Committee suggests that the exhibits have the name of the variety attached where possible.

**THE WINNER OF ALL TROPHIES SHALL RESTORE THEM
TO THE SHOW SECRETARY BEFORE THE NEXT SHOW
(CLEAN, UNDAMAGED AND POLISHED PLEASE)**

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