



Wokingham Horticultural Association

[www.w-h-a.org.uk](http://www.w-h-a.org.uk)

## **SHOW SCHEDULE 2024**

**Saturday 23<sup>rd</sup> March 2024**

**Saturday 22<sup>nd</sup> June 2024**

**Saturday 21<sup>st</sup> September 2024**

**Saturday 16<sup>th</sup> November 2024**

### **VENUE:**

**St Paul's Parish Rooms  
Reading Road, Wokingham  
RG41 1EH**

**For further information, contact  
Diane Cox: 07500 971568**

**([w-h-a-shows@outlook.com](mailto:w-h-a-shows@outlook.com))**

**Wokingham Horticultural Association would like to thank  
the following for their support of our Shows:**

**TERRY MILLER**

**– MYSTERY DAFFODIL SPONSORSHIP**

**GRAHAM BREADMORE OF WOKINGHAM CAMERA CLUB**

**– SHOW PHOTOGRAPHS**

**ROY RABBITTS, RABBITTS HOME & GARDEN SERVICES**

**– SHOW EQUIPMENT TRANSPORT**

**HENRY STREET GARDEN CENTRE**

**– PRIZE VOUCHERS**

**TESCO STORE, WOKINGHAM**

**– RAFFLE PRIZES**

**WOKINGHAM TOWN COUNCIL**

**- PROVISION AND MANAGEMENT OF ALLOTMENTS**

**KENNET ENGRAVING**

**– CUPS ENGRAVING**

**ANTHONY OF COPPER CONNEXIONS**

**– PAT TESTING**

**MARY FERRY AND NIGEL BOOTH**

**– SCHEDULE PRODUCTION**

## GENERAL SHOW RULES

1. All exhibits must have been grown by (or where applicable made by) the exhibitor personally. In the Flower Arrangement Classes purchased materials may be used. Pot plants must be in the exhibitor's possession for at least three months before the show date.
2. An exhibitor may make only one entry per class and it must be the sole work of that exhibitor (with the exception of Family Collections).
3. No assistance should be given to Young Exhibitors in constructing or assembling their entries.
4. Family Collections are classes which include the produce of two or more individuals from one household. They are not judged under RHS rules and points from these classes do not count towards other prizes or trophies.
5. A novice is an exhibitor who has not won three 1<sup>st</sup> places against competition in previous WHA shows in that class or group of classes. Points from novice classes only count towards novice awards. They do not count towards other trophies. The novice descriptions relate to individual or groups of classes not to the show as a whole. Examples are listed below:
  - a. Exhibitors may enter any of the novice classes for roses if they have not won three 1<sup>st</sup> places for roses (against competition) in previous shows.
  - b. Exhibitors may enter the novice class for collections of vegetables if they have not won three 1<sup>st</sup> places for collections of vegetables (against competition) in previous shows. Places in individual vegetables classes, (e.g. beetroot, potatoes), do not count.
6. Classes are open to any individual, unless otherwise stated.
7. Exhibit cards must be placed face down on the show bench next to or under the exhibit by the end of staging time. Exhibitors who want to keep the exhibit should mark their card '**Not For Sale**'. Exhibitors are asked to identify **on the exhibit card** those exhibits they are allowing to be sold at the end of the Show – all monies will go to WHA funds.
8. Only the Show Manager (or steward delegated by Show Manager) may move an exhibit staged by other entrants.
9. **No exhibit may be removed before the end of the presentation of trophies, normally around 4.15pm.**
10. Points awarded will be (provided there are more than 2 entries in the class, if not, no points will be awarded):
 

|                 |          |
|-----------------|----------|
| 1 <sup>st</sup> | 4 points |
| 2 <sup>nd</sup> | 3 points |
| 3 <sup>rd</sup> | 2 points |

*and at the discretion of the judge*

|                 |         |
|-----------------|---------|
| 4 <sup>th</sup> | 1 point |
|-----------------|---------|
11. The judge's decision is final.
12. All cups and trophies are perpetual to the WHA. They are awarded at each show according to points earned in sections of that show. Trophies will be taken by WHA for engraving immediately following presentation. Once engraved they may be collected from the Trading Store.

Annual Performance cups are awarded for aggregate performance over the year and will be presented at the WHA AGM. All cups remain the property of the WHA and must be returned to the Show Secretary c/o the Trading Store in a clean condition at least 10 days prior to the following year's show and in the case of annual cups by the first Store opening date the following February.

Any queries should be emailed to [wha-shows@outlook.com](mailto:wha-shows@outlook.com) or call 07718 733637.

13. In the event of a tie, the greater number of 1<sup>st</sup> places will decide.
14. Association vases must be used unless otherwise stated. Vases are available from 8.30am on the day of the show.
15. Wokingham Horticultural Association (WHA) is affiliated to the Royal Horticultural Society (RHS), the National Sweet Pea Society, the National Vegetable Society, the National Dahlia Society and the Daffodil Society and the exhibits will be judged under RHS Rules unless otherwise stated in the schedule. Young exhibitors' classes are not judged under RHS rules.

If a horticultural term is not defined within the schedule then the definition found within the current edition of the '**The Horticultural Show Handbook: The Official RHS Guide to Organising, Judging and Competing in a Show**' published by the RHS will be followed. A copy of this handbook is available at the Trading Store for reference.

16. The committee will not accept liability for any accident, loss or damage that may occur.
17. If there is a dispute over entries which cannot be resolved before judging commences, then the Show Manager has the right to annul the class. The exhibits may remain on the show bench but will not be judged.
18. For DOMESTIC CLASSES in the interests of hygiene, all entries in the domestic section must be covered. We have a supply of plastic cake domes for this purpose. Occasionally your exhibits might be too big, in which case, please use cling film. Preserves must be presented in clear glass jam jars and labelled with the contents, day, month and year made.
19. Certificates of Merit are awarded to outstanding exhibits at the discretion of the judge.

**The Show Manager will be the sole arbiter in matters regarding the application of the above rules.**

## **FLOWER ARRANGEMENT RULES**

1. All classes in the schedule are to be regarded as exhibits.
2. An exhibit is composed of natural plant material (NPM), **which should always predominate**. There may be additional placements and accessories included. (An accessory is anything that is non-plant material e.g. candle, figurine, stone, shells etc.) Bases, drapes, mechanics, and exhibit title cards may always be included unless otherwise stated. The exhibit should be contained within the space stated in the rules.
3. All exhibits are to be staged on a black draped table 76cm from the floor and within a white cardboard niche, width 61cm, depth 46cm, height 79cm, unless otherwise stated in the schedule. No item may touch the niche or extend beyond it.
4. All exhibits are to be viewed from the front, unless otherwise stated.
5. 'Open staging' exhibits are to be staged on a black draped table 76cm from the floor without a background niche. Maximum space allowed will be width 70cm, depth 60cm and height 100cm. Please indicate on your entry form if your exhibit will be large to ensure enough space is made available.
6. Artificial plant material (APM) may not be used unless otherwise stated. (APM is realistic or fantasy plant forms, made wholly or partly from non-plant materials).

## PHOTOGRAPHY RULES

All exhibits must have been photographed by the exhibitor personally, and must be a photograph; no other medium allowed. Photographs may be digital or film, colour or black and white, mounted or unmounted, but the unmounted photograph must not exceed 30cm x 20cm

## GENERAL INFORMATION FOR SHOWS

### ENTRIES & ENTRY FEES

Exhibitors must complete an entry form either:

1. via the online form on the website ([w-h-a.org.uk/shows](http://w-h-a.org.uk/shows)) by 10am on the Friday preceding the show,

**OR**

2. by paper form in a sealed envelope with entry fee to the Ormonde Road Trading Store or any committee member by 4pm on the Wednesday preceding the show.  
A paper entry form can be obtained from the Trading Store.

A fee of 50p is payable for each class entered, up to the sum of £5; any further entries will be free. In the Young Exhibitors' Sections there is a flat fee of 50p, no matter how many YE classes are entered.

Payment for online entries must be made on collection of exhibit cards on show morning.

**Any entries submitted after the Friday deadline will only be accepted at the discretion of the Show Manager and will attract a surcharge equal to the entry fee, i.e. total fee per exhibit will be £1.**

Any queries should be emailed to [w-h-a-shows@outlook.com](mailto:w-h-a-shows@outlook.com) or call 07500 971568.

### YOUNG EXHIBITORS

Special classes are provided for exhibitors up to and including School Year 11. Please state the age (years and month) of exhibitors younger than School Year 1. Young exhibitors are not restricted to these classes and may enter adult classes. Any young exhibitor entering an adult class must pay the fee for entry to that class.

### VISITORS' CHOICE

Visitors to the show are able to vote for their favourite exhibit. Voting slips will be available at the show entrance and completed slips should be dropped into the "Visitors' Choice" ballot box. The winner will be announced at the end of the show and receive a certificate.

### RAFFLE & SALES TABLES

Donations for raffle prizes and gifts of flowers, plants, fruit, vegetables, preserves, cakes etc. for the sales table are much appreciated at all shows.

## HINTS FOR EXHIBITORS

The following hints may be of use to exhibitors.

- Allow time to stage exhibits and check that the number of specimens is correct.
- Exhibits should be staged as attractively as possible.
- In a close competition, arrangement may be a deciding factor and a judge is usually favourably influenced by good presentation.
- Only the Show Manager or delegated steward may move an entry e.g. to make room for another entry. This is Rule 8 above.
- Detailed guidance notes for all Domestic classes are available on our website.

In assessing merits, the following features are usually considered:

### VEGETABLES

These should be properly prepared; i.e. roots should be washed with a soft sponge and plenty of water to prevent skin damage. Where applicable, entries should be complete with stalks.

#### Beans, French

Straight, fresh tender pods no outward sign of seeds. Exhibit as for peas.

#### Beans, runner

Long, slender, straight fresh pods with no outward sign of seeds.

#### Beetroot

Select roots of even size with small tap roots, fangless with smooth, clear skins and flesh uniform in colour. Spherical cultivars should measure approximately 60-75mm in diameter; cylindrical approximately 150mm in length. Small side roots should be removed.

#### Brussels sprouts

Cut from the main stem with a knife. All stalks to be approximately the same length. Choose tightly closed sprouts of uniform length. Do not remove many outer layers, otherwise depth of colour is reduced.

#### Cabbage

Choose solid heads of equal size, clean with good waxy bloom. Take care not to mark the bloom. Reject split specimens and any damaged by pests. Remove only a minimum of outer leaves. Stage with approximately 75mm of stalk.

#### Carrots

Tender, good shape, free from side roots, skins and colour clear and bright. Size according to cultivar. Avoid pale colour and those green near the top. Leaves should be removed, with not more than 75mm of leaf stalk remaining.

#### Courgettes

Select young, tender, shapely and uniform fruits approximately 150mm in length and 25-35mm in diameter. In the case of round cultivars, these should be approximately 75mm in diameter. Stage with or without flowers attached.

#### Cucumbers

Fresh, young, green, tender, straight specimens of uniform thickness with short handles.

#### Lettuces

Lift with roots intact in the evening or early morning when the leaves are turgid. Fresh heads of uniform and attractive colour are essential. Roots should be washed, wrapped in moist tissue, inserted in a plastic bag and neatly tied. Wash, avoiding soil particles collecting between the leaves. Remove any damaged outside leaves.

**Marrows**

Choose tender, young, uniform fruits which should be less than 350mm long, or in the case of round cultivars approximately 500mm in circumference. Old, mature fruits that are not suitable for table use should be excluded. Wipe clean.

**Onions**

Firm, thin necked bulbs. Size according to cultivar and of good colour. Avoid soft, stained onions with poor quality necks. Stage without tops on rings or collars in 'V' (3, 2, 1) formation.

**Parsnips**

Should be straight and of good length, evenly tapered and well developed. They should have the soil/growing medium soaked off at the time of lifting to minimise damage to the root. Wash thoroughly with clean water. Cut off the foliage to approximately 75mm.

**Peas**

Should be uniform in length and in good condition. Judges will open and check pods during their examination. When cutting from the vine retain the waxy bloom intact, without finger marks. Gather by cutting with scissors and with approximately 25mm of stalk.

**Peppers, sweet or hot (chillies)**

Exhibits should be uniform in colour and fully formed, complete with stalks.

**Potatoes**

Medium sized, shapely, clean clear-skinned tubers with few and shallow eyes. Arrange on a plate.

**Shallots**

Round, solid, well ripened with thin necks. Pickling shallots should not exceed 30mm diameter, large bulbs preferred for culinary purposes. Stage as separate bulbs on fine sand.

**Tomatoes, large (e.g. beefsteak)**

Large substantial fruits with a minimum diameter of 75 mm; ripe but firm, shapely according to cultivar, well-coloured fruits with fresh calyces attached.

**Tomatoes, medium**

Fruits approximately 65mm in diameter, ripe but firm and of good shape. Richly coloured with fresh calyces attached.

**Tomatoes, small-fruited, cherry and plum**

Size appropriate to cultivar but not exceeding 35mm in diameter. Fresh, ripe but firm well-developed fruits, blemish-free and with fresh calyces attached.

**FRUIT**

Cultivars in season, which are ripe, are usually preferred to others, which have been picked prematurely. Condition, size, colour, uniformity and quality are features of assessment. Apples which are suitable for both dessert and cooking (dual-purpose cultivars) are classified by size. Those over 80mm in diameter should be exhibited in the cooking apples class, others in dessert apples. Where applicable, entries should be complete with stalks and bloom intact.

**Apples**

Shapely, solid fruits with stalks intact and clear unblemished skins.

**Blackcurrants**

Sprigs with full complement of berries. Berries large, ripe and of a uniform bright, jet-black colour. Stalks fresh.

**Gooseberries**

Large, ripe or unripe fruits (appropriate to the season), uniform and unblemished, of good colour, complete with stalks.

**Pears, dessert**

Large for the cultivar, shapely fruits with undamaged eyes, stalks intact and clear unblemished skins of the colour characteristic of the cultivar.

**Plums**

Large fully ripe fruits of good colour with bloom intact, complete with stalks.

**Quinces**

Large, shapely fruits with eyes and stalks attached and unblemished skins.

**Raspberries & strawberries**

Large, ripe fruits, of good colour, free from blemishes, in good condition with stalks intact.

**FLOWERS**

Good fresh condition with approximately 70% of flowers fully developed. The foliage should be clean, healthy and undamaged by weather or pests.

**Daffodils (Narcissus)**

Flower carried at nearly a right angle to the stem except in species and hybrids where a pendent flower is typical. Perianth (calyx & corolla) of smooth texture. Corona or crown of good colour, texture and in proportion to the perianth. Stem, straight and strong and in proportion. Perianth and corona symmetrical. In double cultivars, segments and colour symmetrically arranged.

**Dahlias, small decorative**

Fresh clean blooms with florets attached, blooms poised at an angle not less than 45 degrees to the stem. Arrange so that blooms face the same way and clear of each other.

**Dahlias, decorative**

Fully double blooms showing no disc. The ray florets are generally broad and flat and may be rolled inward at the margin for no more than 75% of their length or slightly twisted, and usually bluntly pointed.

**Dahlias, Ball**

Fully double blooms, ball shaped or slightly flattened. The ray florets are blunt or rounded at the tips, with margins spirally arranged and rolled inward for at least 75% of their length.

**Dahlias, Pompon**

Fully double spherical blooms with the margins of the ray florets rolled inward for the whole of their length.

**Dahlias, Cactus**

Fully double blooms, the ray florets are usually pointed, and the margins rolled downward for 50% or more of their length.

**Dahlias, Semi-cactus**

As cactus but the margins of the ray florets are rolled downward for more than 25% and less than 50% of their length.

**Fuchsias**

A vigorous, symmetrical, floriferous plant, well furnished with clean foliage and fresh blooms of good colour. Support and ties (if any) neat and unobtrusive.

**Fuchsia Heads**

Fresh, then perfection – every petal should show no signs of decay, damage or discolouration. Symmetry between each head and as a collection.

**Roses**

Specimen bloom: Fresh, no blemishes, full size for cultivar. Petals regularly arranged within circular outline, well-formed centre. Colour, bright and brilliant. Other than specimen bloom: As for specimen, but additionally well-formed foliage of good size and texture. Strong stems.

**Sweet peas**

Strong spikes with well-spaced blooms. Top blooms well expanded, bottom blooms still good. Large flowers with erect standards, rigid wings and keel closed, free from colour-running or spotting. Long straight stems.



### Tulips

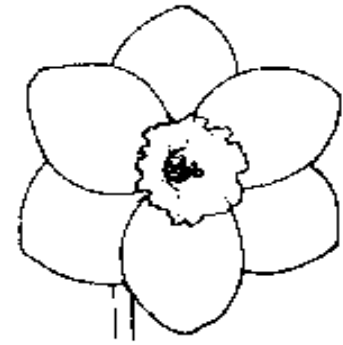
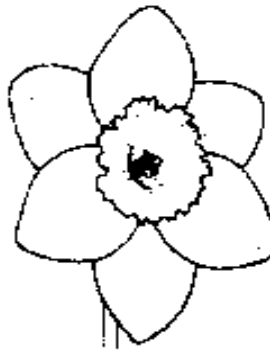
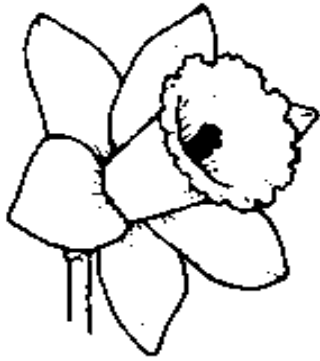
Flowers in good condition, unblemished, of good colour and smooth texture. Stems must be stiff and strong enough to carry the flowers.

### Pot plants

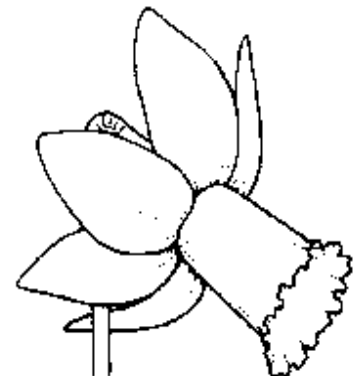
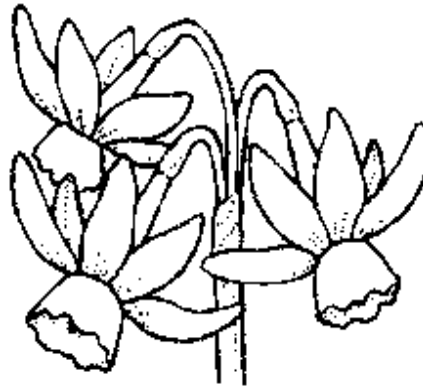
Clean pots, neat staking. Preference given for decorative rather than botanical value. Shapely plant with healthy unblemished foliage with flowers of good size and colour. Plants that are usually grown for their ornamental foliage are not debarred from foliage plant classes if they are in flower at the time of the competition. They can also be considered for entry into flowering plant classes. However, in judging a foliage class, no account will be taken of any flowers on the plant.

## DAFFODIL DIVISIONS

A summary description of the daffodil divisions is given below.

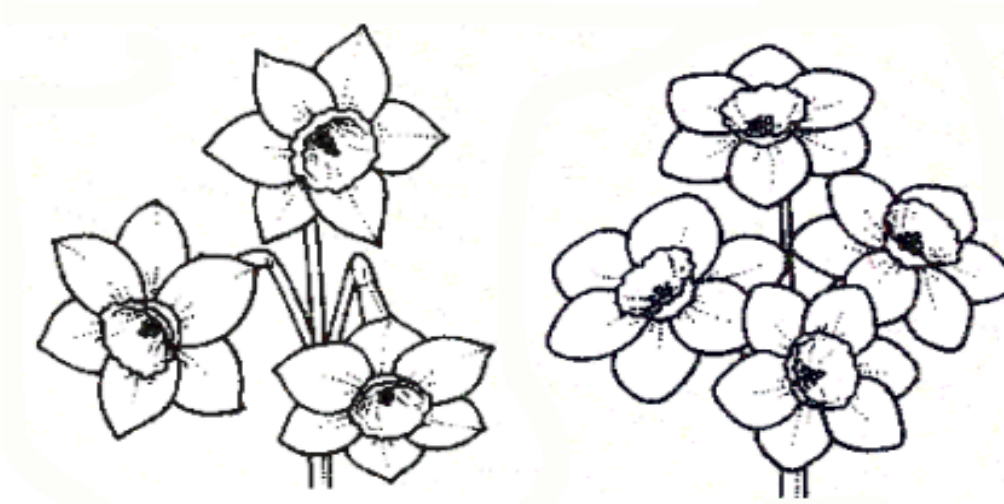


| <b>Division 1:<br/>Trumpet Daffodils</b>  | <b>Division 2:<br/>Large-Cupped Daffodils</b>   | <b>Division 3:<br/>Small-Cupped Daffodils</b>   |
|---|---|---|
| One flower to a stem.<br>Trumpet/cup (corona) as long as or longer than the petals (perianth segments). | One flower to a stem.<br>Trumpet/cup (corona) more than one third but less than the length of the petals. | One flower to a stem.<br>Trumpet/cup (corona) less than one third the length of the petals. |

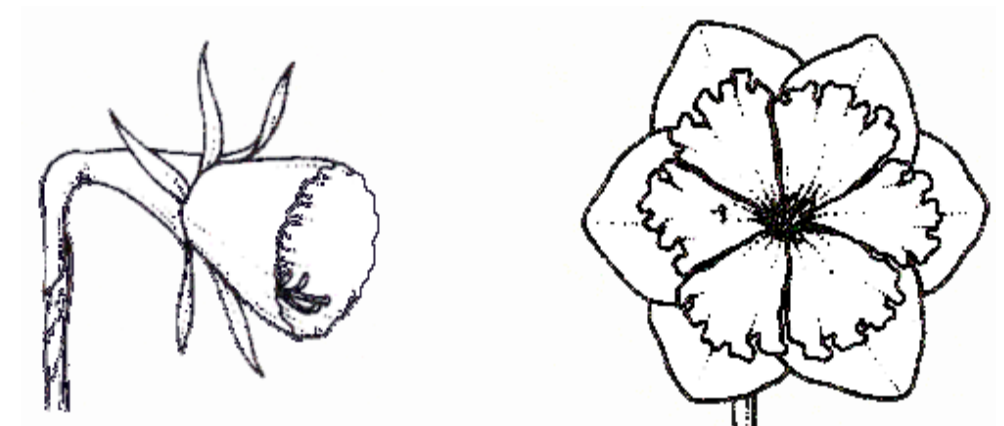


| <b>Division 4:<br/>Double Daffodils</b>                                      | <b>Division 5:<br/>Triandrus Daffodils</b>                       | <b>Division 6:<br/>Cyclamineus Daffodils</b>   |
|--|--|--|
| One or more flowers to a stem.<br>Doubling of the trumpet or petals or both. | Usually 2 or more pendant flowers to a stem.<br>Petals reflexed. | Usually one flower to a stem.<br>Flower at an acute angle to the stem.<br>Very short neck (pedicel). |

Illustrations are reproduced from **The Royal Horticultural Society, A-Z Encyclopaedia of Garden Plants, 1996**. The text has been summarised.



| <p style="text-align: center;"><b>Division 7:<br/>Jonquil Daffodils</b></p>   | <p style="text-align: center;"><b>Division 8:<br/>Tazetta Daffodils</b></p>   |
|---|---|
| <p>Usually 1 to 3 flowers to a rounded stem.<br/>Leaves are narrow &amp; dark green.<br/>Petals spread or reflexed.<br/>Flowers are fragrant.</p> | <p>Usually 3 to 20 flowers to a stout stem.<br/>Leaves are broad.<br/>Petals spread not reflexed.<br/>Flowers are fragrant.</p> |



| <p style="text-align: center;"><b>Division 10:<br/>Species</b></p> | <p style="text-align: center;"><b>Division 11:<br/>Split Corona Daffodils</b></p> |
|--|---|
| <p>Wild variants and hybrids.</p>                                  | <p>Trumpet/cup (corona) split for more than one half of its length.</p>           |

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A more detailed technical explanation of daffodil divisions and colour pictures are given on the following two websites:

**The Royal Horticultural Society:**

<https://www.rhs.org.uk/plants/pdfs/plant-registration-forms/daffhortclass.pdf>

**The American Daffodil Society:**

<https://daffodilusa.org/daffodil-info/daffodil-divisions-cultivars/>

# SPRING SHOW



**SATURDAY 23<sup>RD</sup> MARCH 2024**

**Staging: 8.30 am to 11.00 am**

**Judging: 11.15 am**

Open to the public: 2.00 pm      Prize giving: 3.45 pm

## TROPHIES TO BE AWARDED

- BALLYLIN Cup** : Winner Class 1
- WHA NOVICE CHALLENGE Trophy** : Best Exhibit Classes 16-19
- ROY AUSTIN DAFFODIL Goblet** : Best Exhibit Class 21
- DAFFODIL SOCIETY Bronze Medal** : Best exhibit – Daffodil Classes
- PHILIP SALE Cup** : Winner Class 36 – Mixed Flowers
- EVE SCOTT-HORNIMAN Cup** : Winner Class 55 – Simnel Cake
- STANILAND Goblet** : Most points in Flower Section excluding daffodils
- ST. KILDA Cup** : Most points in Domestic Section
- CLIFFORD RAWLINGS Cup** : Most points in Handicraft Section
- HEELAS Cup** : Most points in Flower Arrangement Section
- SOUTHFIELD SCHOOL Spring Cup** : Best exhibit in Young Exhibitors' Section

## WOKINGHAM HORTICULTURAL ASSOCIATION CERTIFICATES OF MERIT

- VISITORS' CHOICE Certificate** : Best exhibit, as voted by the show visitors

The Mystery Daffodil bulbs for classes (24) and (82) were kindly donated by Terry Miller

## FLOWER SECTION

*If possible, please name cultivars.*

**Daffodils: See pages 8 onwards for illustrated key to Daffodil Divisions.**

- 1 Daffodils, 2 vases each of 3 stems, 2 different cultivars in separate vase
- 2 Daffodils, 6 vases each of 1 stem, 6 different cultivars, 2 or more divisions
- 3 Daffodils, 1 vase, 6 stems, 2 or more cultivars
- 4 Daffodils, 1 vase, 3 stems, Division 1
- 5 Daffodils, 1 vase, 3 stems, Division 2
- 6 Daffodils, 1 vase, 3 stems, Division 3
- 7 Daffodils, 1 vase, 3 stems, Division 4
- 8 Daffodils, 1 vase, 3 stems, Division 5 and/or 6
- 9 Daffodils, 1 vase, 3 stems, Division 7 and/or 8
- 10 Daffodils, 1 vase, 3 stems, Division 10
- 11 Daffodils, 1 vase, 3 stems, Division 11
- 12 Daffodils, planted in a bowl, pan or pot – miniature cultivar/cultivars
- 13 Daffodil, 1 stem, Division 1, any variety
- 14 Daffodil, 1 stem, Division 2, any variety
- 15 Daffodil, 1 stem, any Divisions other than 1 or 2, any variety
- 16 **Novice** - Daffodil, 1 stem, Division 1
- 17 **Novice** - Daffodil, 1 stem, Division 2
- 18 **Novice** - Daffodil, 1 stem, Division 3
- 19 **Novice** - Daffodil, 1 stem, Division 4
- 20
- 21 **Novice** - Daffodils, 1 vase, 3 stems, any Division
- 22 **Novice** - 3 stems, Division 1
- 23 **Novice** - 3 stems, Division 2
- 24 Bloom from Mystery Daffodil bulb, obtained from Trading Store. To be staged in growing pot; please clean outside of pot
- 25 Vase of daffodils – unlimited number, to be judged on all-round effect
- 26 Hyacinth, 1 cut spike, any colour
- 27 Grape hyacinths, 1 vase, 9 stems
- 28 Polyanthus, 1 vase, 5 stems, mixed colours
- 29
- 30 Tulips, 1 vase, 3 stems, mixed colours allowed
- 31 Tulip, 1 stem
- 32 Camellia, 1 stem
- 33 1 single specimen bloom (no more than 7.5cm in diameter) in own container, both to be judged (bloom is defined as a single flower, e.g. tulip, or a flower head containing many florets, e.g. hyacinth)
- 34 Any kind of flower not specified in Classes 1 to 31, 1 vase excluding shrubs and trees, 1 species, mixed colours allowed
- 35 Mixed flowers, 1 vase, excluding shrubs and trees, maximum 12 stems
- 36 Mixed flowers, 1 vase, excluding shrubs and trees, minimum 6 kinds, foliage and/or grasses permitted. To be judged for quality and effect (60:40)
- 37 Flowering shrub or tree, 1 vase, 1 cultivar (all same colour)
- 38 Flowering shrubs and/or trees, 1 vase, mixed
- 39 Ornamental foliage, 1 vase, minimum 5 kinds

- 40 Flowering pot plant, excluding bulbs, corms, tubers and orchids, any size pot
- 41 Foliage pot plant, any size pot
- 44 Cactus or succulent, in bowl/pot, not to exceed 22.5 cm diameter
- 45 A flowering orchid

### **VEGETABLE SECTION**

- 46 Rhubarb, 5 sticks
- 47 Any other vegetable, numbers not less than half that specified in RHS Rules

### **DOMESTIC SECTION**

- 50 Jar of marmalade, any citrus fruit, or mixture of citrus fruit, 450g approximately
- 51 Mini savoury quiches, 3
- 52 'Free from' egg cake. Please provide your recipe for an eggless cake
- 53 Hot cross buns, 3
- 54 Chocolate chip muffins, 3, to recipe in Recipe section
- 55 Simnel cake
- 56 Stem Ginger Shortbread Biscuits, 5 to recipe in Recipe section
- 57 **Novice Baker** - Bread pudding, 3 pieces

### **HANDICRAFT SECTION**

#### **ENTRIES MUST NOT HAVE BEEN PREVIOUSLY EXHIBITED IN A WHA SHOW**

*(Dimensions should be stated on the entry form).*

- 59 An item of any form of papercraft (may include hand-made greetings cards).  
Size must not exceed 45cm in length, breadth or height
- 60 An item of tapestry, on canvas
- 61 An item of embroidery on fabric
- 62 A picture, to be 'coloured-in', obtained from the Trading Store
- 63 A hand-knitted or crocheted item
- 64
- 65 A painting in any medium, mounted or unmounted, framed or unframed.  
Overall size of exhibit not greater than 40cm x 50cm
- 66
- 67 Any other kind of handicraft not listed in classes 60-65.  
Size must not exceed 45cm in length, breadth or height

### **PHOTOGRAPHY SECTION**

***Photographs may be digital or film, colour or black & white, mounted or unmounted, but the unmounted photograph must not exceed 30cm x 20cm in size.***

- 68 "Signs of spring"
- 69 "Ready for action"
- 70 "A bug's life"
- 71 "WHA Event". A photograph taken at any WHA occasion (outing, show, etc.).  
Please state event/location
- 72 My favourite photograph taken in the last 12 months

## FLOWER ARRANGEMENT SECTION

- 73 "Windy days", featuring British seasonal plant material. Open staging
- 74 "Easter parade", open staging
- 75 "Tiny treasures". A petite (small scale design). Space allowed w=17cm, d=17cm, h= 25cm, staged on a black draped table, 76cm from the floor. Viewed at eye level
- 76 **Novice** - "Hues of Spring"
- 77 **Novice** - "Dainty Delights". A petite (small scale design). Space allowed w=17cm, d=17cm, h= 25cm, staged on a black draped table, 76cm from the floor. Viewed at eye level

## YOUNG EXHIBITORS' SECTION - PLEASE STATE AGE

SCHOOL YEAR 11 AND UNDER: 50P FLAT FEE FOR ANY NUMBER OF YE SECTION ENTRIES.

### Gardening

- 80 Picked from my garden (can include shrubs, blossom, flowers), 1 vase
- 81 Pot plant, pot not more than 15cm in diameter
- 82 Bloom from Mystery Daffodil bulb obtained from the Trading Store. To be staged in growing pot; please clean outside of pot

### Domestic & Craft

- 83 A picture to be coloured in, printed from the website or collected from the Trading Store
- 84 An Easter collage made from recycled materials
- 85 A decorated wooden spoon, approximate length 30cm
- 86 Spring blossom in own container, maximum height 40cm

### SCHOOL YEAR 4 TO 11

- 87 Design an A5 ticket for your favourite event at the Paris Olympic Games. Imaginary date, time, place and price should be included
- 88 "Worm's Eye View", a photo. See Photography Section of rules for guidance
- 89 Edible Easter nests, decorated, 5
- 90 Colour a picture printed from the website or collected from the Trading Store

### UP TO SCHOOL YEAR 11

- 91 A photograph. "My Best Spring Photo". Please add a hand-written note saying why you have chosen this photo - see Photography Section of Rules for guidance



# SUMMER SHOW

**SATURDAY 22<sup>ND</sup> JUNE 2024**

**Staging: 8.30 am to 11.00 am**

**Judging: 11.15 am**

Open to the public: 2.00 pm      Prize giving: 3.45 pm

## TROPHIES TO BE AWARDED

- SWEET PEA Cup** : Most points Classes 1-4 – Sweet Peas
- NATIONAL SWEET PEA SOCIETY** : Best exhibit, Sweet Pea Classes  
**Bronze Medal**
- MURRAY ROSE Cup** : Most Points Classes 8-11
- HENRY STREET Garden Centre** : Most points Classes 8-11  
**(£15 Voucher)**
- VENETIA Challenge Cup** : Winner Class 9 Specimen Rose
- GERRY HIGSON Memorial Trophy** : Most points Classes 14-16  
– Novice Roses
- HENRY STREET Garden Centre** : Most points Classes 14-16  
**(£10 Voucher)**  
– Novice Roses
- JUBILEE Cup Large - Flowered Roses** : Winner Class 15 – Large Flowered Rose
- LES CORNISH Memorial Cup** : Winner Class 18 – Fuchsia
- STANILAND Goblet** : Winner Class 36 – Mixed Flowers
- WILSON FLOWER Trophy** : Most points in Flower Section, excluding sweet peas & roses
- PARMENTIER Cup** : Most Points in Vegetable section
- PETER REMNANT Cup** : Most points in Fruit Section
- MILLENNIUM Cup** : Winner Class 72 – Mixed collection
- WALLIS Cup** : Most points in Domestic section
- GREENFIELD Cup** : Most points, Flower Arrangement section
- SOUTHFIELD SCHOOL Summer Cup** : Best exhibit in Young Exhibitor's Section

## WOKINGHAM HORTICULTURAL ASSOCIATION CERTIFICATES OF MERIT

- VISITORS' CHOICE Certificate** : Best exhibit, as voted by the show visitors



**FLOWER SECTION** (If possible please name cultivars)

- 1 Sweet peas, 2 vases, 2 different cultivars, 6 stems of same cultivar in each vase
- 2 Sweet peas, 1 vase, 3 different cultivars, 3 stems of each cultivar
- 3 Sweet peas, 1 vase, mixed, 9 stems
- 4 Sweet peas, 1 vase, 1 cultivar, 6 stems
- 5 Sweet peas, 1 bowl, own container
- 6 **Novice** - Sweet peas, 1 vase, 6 stems, more than 1 cultivar
- 7
- 8 Roses, 1 vase, mixed, large-flowered, 3 stems
- 9 Roses, specimen bloom of large-flowered (HT) roses, 1 stem
- 10 Roses, cluster-flowered (floribunda) and all other types of roses grown and staged in clusters, 1 stem
- 11 Three stage roses, including large-flowered, miniature and miniflora roses. 3 blooms of one cultivar – bud, perfect and full bloom
- 12 Roses, large-flowered, 1 bowl, own container. To be judged for quality (60 points) and effect (40 points)
- 13 Roses, miniatures, 1 bowl, own container. To be judged for quality (60 points) and effect (40 points)
- 14 **Novice** - Roses, 1 vase, single or mixed cultivars, 3 stems
- 15 **Novice** - Roses, large-flowered, 1 stem
- 16 **Novice** - Rose, cluster-flowered, 1 stem
- 17
- 18 Fuchsia, bush, upright, maximum pot size 25cm
- 19 Fuchsia, bush, trailing, maximum pot size 25cm
- 20 Tray of 5 different fuchsia flower heads. Tray provided. (See page 6)
- 21 Pelargonium, ivy leaf, zonal, regal, stellar or angels, pot must not exceed 22.5cm in diameter
- 22 Flowering pot plant, excluding fuchsias, pelargoniums and orchids, any size pot
- 23 Foliage pot plant, any size pot
- 24
- 25 A flowering orchid
- 26 **Novice** - Pot plant, pot must not exceed 17.5cm in diameter
- 27 Marigolds, 5
- 28
- 29
- 30 Delphiniums, 1 vase, 3 stems, mixed colours allowed
- 31 1 single specimen bloom (no more than 7.5cm in diameter) in own container, both to be judged (bloom is defined as a single flower, e.g. tulip, or a flower head containing many florets, e.g. dahlia)
- 32 Any flower not specified in Classes 1-27, 1 vase, one kind, mixed colours allowed
- 33 Annuals, 1 vase, excluding sweet peas, 1 kind, mixed colours allowed
- 34 Perennials, 1 vase, excluding roses and delphiniums, 1 kind, mixed colours allowed
- 35 Mixed flowers, 1 vase, maximum 12 stems
- 36 Mixed flowers, 1 vase, minimum 6 kinds, foliage and/or grasses permitted. To be judged for quality (60 points) and effect (40 points)
- 37 Ornamental foliage, 1 vase, minimum 5 kinds, not wider or deeper than 75cm
- 38 A vase of hosta leaves, to be judged for quality (60 points) and effect (40 points)

- 39 Flowering shrub, 1 vase, 3 stems, 1 kind, mixed colours allowed  
 40  
 41  
 42 1 specimen flower and 1 vegetable (any)

### 'Link Visiting Scheme' SECTION

(Entry via email to [wha-shows@outlook.com](mailto:wha-shows@outlook.com) by 10am on Friday 21 June)

- 44 Pot of calendulas, grown from seed sown in April  
*Please bring the whole pot to St Paul's Parish Rooms to place on the show bench from 08.30 to 11am on Saturday 22nd June ready for judging.*

### VEGETABLE SECTION

*Collections of Vegetables. All the vegetables must be shown within the confines of a frame (supplied) which measures 45cm x 30cm. If the exhibit is to be dressed, only parsley may be used.*

- 45 Collection of Vegetables. 1 frame of any 3 vegetables chosen from the following list, numbers of each as specified:
- |                                |                        |
|--------------------------------|------------------------|
| 3 Potatoes (20)                | 6 Broad beans (15)     |
| 6 Peas (15/20)                 | 6 Runner beans (18)    |
| 2 Cabbages (15)                | 3 Onions (15/20)       |
| 3 Carrots without tops (18/20) | 1 Globe artichoke (15) |
- RHS points shown in brackets following the vegetable.*
- 46 Collection of Salad Vegetables. 1 frame of any 3 vegetables chosen from the following list, numbers of each as specified:
- |                                  |                       |
|----------------------------------|-----------------------|
| 3 Beetroot (15/20)               | 3 Tomatoes (12/15/18) |
| 2 Cucumber (15/18)               | 1 bunch Chives (10)   |
| 2 Celery (18/20)                 | 2 Lettuce (12/15)     |
| 1 bunch Onions, green salad (12) | 5 bulbs Garlic (12)   |
| 9 Radishes (12)                  | 1 bunch Herbs (12)    |
- RHS points shown in brackets following the vegetable.*
- 47 **Novice** - Collection of vegetables as Class 45 above
- 48 Family collection. 1 frame of any 5 vegetables, chosen from classes 45 & 46, representing the combined produce of 2 or more people from the same household. Numbers of vegetables and points as classes 45 & 46
- 49 Mixed vegetables displayed using a container, no larger than 30cm in length, breadth and height. Any vegetables, any number. To be judged for quality (75 points) and effect (25 points)
- 50 Broad beans, 9 pods
- 51 Peas, 9 pods
- 54 Radishes, 9
- 55 Beetroot, 3
- 56 Lettuce, 2
- 57 Potatoes, white, of any shape, 5
- 58 Potatoes, other than white, of any shape, 5
- 59 Carrots, 3
- 60 Tomatoes, any variety, 5 the same
- 64 Leeks, 3

- 65 Any other vegetable not specified above, numbers not less than half that specified in RHS Rules
- 66 Vase of herbs, maximum 6 varieties

### **MIXED SECTION**

- 72 A collection made up of a dish of fruit, a dish of vegetables, a vase of flowers and a pot plant (marked individually each out of 20). The collection can be the produce of a single individual or 2 or more members of the same household. Classified as a family collection

### **FRUIT SECTION**

- 75 Gooseberries, 12 with stalks
- 76 Raspberries, 20 with stalks
- 77 Strawberries, 12 with stalks
- 78 Blackcurrants, 200-250g
- 79 Any kind of fruit not specified in Classes 75-78, numbers not less than half that specified in RHS Rules
- 80 A collection of fruit, 3 dishes, each of a different cultivar, numbers not less than half that specified in RHS rules

### **DOMESTIC SECTION**

- 85 A jar of soft fruit jam, 450g approximately
- 86 Seasonal fruit tartlets, 3
- 87 Milk rolls, 3 to recipe in Recipe section
- 88 A chilled summer soup, individual portion. Please provide your recipe
- 89 Rhubarb and Ginger cake to recipe in Recipe section
- 90 Any type of cake using no more than 8 ingredients. Please provide your recipe
- 91 **Novice Baker** - Lemon Drizzle cake to recipe in Recipe section

### **FLOWER ARRANGEMENT SECTION**

- 95 "Woodland Walk", featuring British seasonal plant material
- 96 "Moonshine", no floral foam to be used
- 97 "Let's get close", petite (small scale design) table decoration for a romantic dinner for two. Space allowed is w=17cm, h=25cm, staged on a black draped table, 76cm from floor. Viewed at eye level
- 98 **Novice** - "In an English Country Garden", featuring British seasonal plant material
- 99 **Novice** - "Atop the Wedding Cake". A petite (small scale design) wedding cake topper. Space allowed is w=17cm, d=17cm, h=25cm, staged on a black draped table, 76cm from the floor. Viewed at eye level

## **YOUNG EXHIBITORS' SECTION - Please State Age**

**School year 11 and under: 50p flat fee for any number of YE section entries.**

### **Gardening**

- 100 From my garden, fruit. Exhibit on a plate, maximum diameter 17.5cm
- 101 From my garden, 1 each of five different vegetables
- 102 A hand-picked flower arrangement in an unusual container
- 103 A pot plant, diameter no more than 15cm
- 104
- 105 Strawberry plant in a pot, obtained from the Trading Store

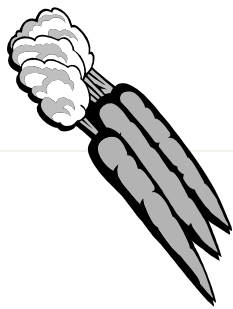
### **Craft & Domestic**

#### **SCHOOL YEAR 3 AND UNDER**

- 106 Colour a picture printed from the website or collected from the Trading Store
- 107 Fairy cakes decorated for a summer party, 5
- 108 A pattern of flower heads in sand, on a plate maximum diameter 20cm
- 109 A poster to advertise the WHA Autumn Show on 21 September (please make sure you include date, time, place and admission fee for adults)

#### **SCHOOL YEAR 4 TO 11**

- 110 Colour a picture printed from the website or collected from the Trading Store
  - 111 A bee made from recycled material; must be able to stand securely on the show bench
  - 112 A photograph - "Wildflowers"
-



# AUTUMN SHOW

**SATURDAY 21<sup>ST</sup> SEPTEMBER 2024**

**Staging: 8.30 am to 11.00 am**

**Judging: 11.15 am**

Open to the public: 2.00 pm.      Prize giving 3.45 pm

## TROPHIES TO BE AWARDED

- GARDEN NEWS Shield** : Winner Class 1 – Vegetable Collection
- PREMIER Cup** : Most points in Vegetable Section, classes 1-28
- FRUIT Cup** : Most points in Fruit Section
- WOKINGHAM TIMES Cup** : Winner Class 45 – Pompon Dahlias
- DAHLIA Cup** : Most points in Dahlia Classes
- NATIONAL DAHLIA SOCIETY** : Best exhibit in the Dahlia Classes  
**Bronze Medal**
- F.W. LATTER Challenge Trophy** : Winner Class 50 – Mixed Chrysanthemums
- FREEMAN Chrysanthemum Cup** : Winner Class 52 – Spray Chrysanthemums
- YATES Cup** : Winner Class 55 – Novice Chrysanthemums
- MURRAY Chrysanthemum Cup** : Most points in Chrysanthemum Classes
- The KNAPP Rose Bowl** : Winner Class 63 – Roses, Large-flowered
- B.F. WILKINS Memorial Plate** : Winner Class 75 – Mixed Flowers
- GREYWELL Challenge Cup** : Most points in Flower Section, excluding dahlias & chrysanthemums
- MITCHELL Cup** : Most points in Domestic Section
- BELLAMY Trophy** : Most points in Flower Arrangement Section
- SOUTHFIELD SCHOOL** : Best exhibit in Young Exhibitors' Section  
**Autumn Cup**
- RHS Affiliated Societies'** : Most points in Classes 6-28 – Vegetables  
**Bronze Medal**
- NATIONAL VEGETABLE SOCIETY** : Most meritorious exhibit in Vegetable Classes  
**Medal**
- RHS BANKSIAN Medal** : Most points won in Horticultural Classes (Autumn Show)

In accordance with RHS Rules, the previous two winners are not eligible for the Banksian Medal:

2022 – Terry Miller & 2023 – Carl Curtis

## WOKINGHAM HORTICULTURAL ASSOCIATION CERTIFICATES OF MERIT

**VISITORS' CHOICE Certificate** : Best exhibit, as voted by the show visitors

## VEGETABLE SECTION

*Collections of vegetables. All the vegetables must be shown within the confines of a frame, as supplied, which measures 45cm x 30cm. If the entry is to be dressed, only parsley may be used.*

- 1 Collection of vegetables. 1 frame of any 3 vegetables chosen from the following list, numbers of each as specified:

|                                |                       |
|--------------------------------|-----------------------|
| 3 Potatoes (20)                | 6 French beans (15)   |
| 2 Cauliflowers (20)            | 3 Onions (12/15/20)   |
| 6 Runner beans (18)            | 3 Summer squash (12)  |
| 3 Carrots without tops (18/20) | 5 Garlic (bulbs) (12) |
| 2 Sweetcorn (18)               | 3 Beetroot (15/20)    |
| 2 Celery (18/20)               | 3 Tomatoes (12/15/18) |
| 3 Sweet peppers (15)           | 2 Cucumber (15/18)    |

*RHS points shown in brackets following the vegetable.*

- 2 One each of 6 different vegetables from the above list, presented in a frame
- 3 Mixed vegetables in a trug/basket, max dimensions 48cm x 25cm. Any vegetables, any number. To be judged for quality (60 points) and effect (40 points)
- 4 **Novice** - Collection of vegetables as Class 1 above
- 5
- 6 French beans, 9
- 7 Runner beans, 9
- 8 Radishes, 9
- 9 Beetroot, cylindrical or globe, 3
- 10 Lettuce, 2
- 11 Cabbage, 2
- 12 Peppers, sweet, 3
- 13 Peppers, hot (chilli), 6
- 14 Potatoes, white, of any shape, 5
- 15 Potatoes, other than white, of any shape, 5
- 16 Parsnips, 3
- 17 Carrots, of any type, 3
- 18 Onions, exhibition, over 250g, 5
- 19 Onions, 250g or under, 5
- 20 Shallots, 12
- 21 Leeks, 3
- 22 Tomatoes, medium, red or gold, approximately 6cm in diameter, 5
- 23 Tomatoes, large (e.g. beefsteak), not less than 7.5cm in diameter, 5
- 24 Tomatoes, small, cherry or plum, not exceeding 3.5cm in diameter, red or gold, 12
- 25 Marrows, fit for table, 1 pair
- 26 Cucumber, 2
- 27 Celery, 1 head
- 28 Any other vegetable not in classes 7-27, numbers not less than half that specified in RHS Rules

**YOUNG AT HEART 1-101 years** - not judged by RHS rules

- 29 The heaviest onion
- 30 The longest runner bean
- 31 The heaviest potato
- 32 The heaviest marrow

**WHA MEMBERS NOVICES ONLY** – not judged by RHS rules

- 33 'Best of my plot' – a creative presentation of own grown produce – to be judged on WOW factor. Exhibit to be within a 45cm x 30cm frame, supplied.

**FLOWER SECTION** (if possible please name cultivars)

- 39 Dahlia, large or giant, single bloom
- 40 Dahlias, medium decorative, diameter 170-220mm, 3
- 41 Dahlias, medium cactus or semi-cactus, diameter 170-220mm, 3
- 42 Dahlias, small decorative, diameter 115-170mm, 3
- 43 Dahlias, small cactus or semi-cactus, diameter 115-170mm, 3
- 44 Dahlias, small or miniature ball, diameter not exceeding 170mm or 115mm respectively, 3
- 45 Dahlias, pompon, diameter not exceeding 55mm, 1 cultivar, 5
- 46 Any dahlia not specified in Classes 40 – 45, 1 or more, excluding large and giant
- 47 Dahlias, one bowl, own container. To be judged for quality (60 points) and effect (40 points)
- 48 **Novice** - Dahlias, mixed, 3
- 49 Chrysanthemums, 1 cultivar, 3
- 50 Chrysanthemums, mixed, 3
- 51 Chrysanthemums, medium flowered, 1 cultivar, 3
- 52 Chrysanthemums, sprays, 2 vases, 2 cultivars, 3 stems each vase, 1 cultivar each vase
- 53 Chrysanthemums, sprays, 3 stems, 1 cultivar
- 54 Chrysanthemums, sprays, 3 stems, mixed
- 55 **Novice** - Chrysanthemums, disbudded or spray, 3
- 56 Fuchsia, bush, upright, maximum pot size 25cm
- 57 Pelargonium, ivy leaf, zonal or regal, max. pot size 22.5cm
- 58 Flowering pot plant, excluding fuchsias, pelargoniums and orchids, any size pot
- 59 Foliage pot plant, any size pot
- 60 3 pot plants in 3 separate pots, 3 different cultivars/species. Individual pots must not exceed 17.5cm in diameter
- 61 **Novice** - Pot plant, maximum pot size 17.5cm
- 62 Michaelmas daisies, 3 stems
- 63 Roses, mixed, large-flowered, 3
- 64 Roses, cluster-flowered, 1 stem
- 65 Roses, 1 bowl, own container. To be judged for quality (60 points) and effect (40 points)
- 66 Gladiolus, 1 specimen spike
- 67 Marigolds or calendulas, 5
- 68 Flower heads floating in a bowl of water. Own bowl, no more than 20cm diameter
- 69 1 specimen flower on a single stem

- 70 1 single specimen bloom (no more than 7.5cm in diameter) in own container, both to be judged (bloom is defined as a single flower, e.g. tulip, or a flower head containing many florets, e.g. dahlia)
- 71 Any flower not specified in Classes 40-67, 1 vase, one kind, mixed colours allowed
- 72 Annuals, 1 vase, 1 kind, mixed colours allowed
- 73 Perennials, 1 vase, excluding roses, 1 kind, mixed colours allowed
- 74 Mixed flowers, 1 vase, maximum 12 stems
- 75 Mixed flowers, 1 vase, minimum 6 kinds, foliage and/or grasses permitted. To be judged for quality (60 points), and effect (40 points). Not wider or deeper than 75cm
- 76 Ornamental foliage, 1 vase, fruit and/or seed heads and/or berries allowed, minimum 5 kinds. Not wider or deeper than 75cm
- 77 Flowering shrub, 1 vase, 3 stems, 1 kind, mixed colours allowed
- 78 1 specimen flower and 1 vegetable (any)
- 79 A flowering orchid

### **FRUIT SECTION**

- 80 Apples, dessert, 5
- 81 Apples, cooking, 5
- 82 Pears, 5
- 83 Plums, dessert, 9
- 84 Any other stone fruit, numbers not less than half that specified in RHS rules
- 85 Berries, any one variety, 1 dish, 20
- 86 Any other fruit not specified in Classes 80-85, numbers not less than half that specified in RHS Rules

### **DOMESTIC SECTION**

- 90 Autumn savoury preserve from own produce, 225g approximately
- 91 Cheese Scones, 5
- 92 Honey Cake to recipe in Recipe section
- 93 Packet cake mix, please provide the packet as part of the entry
- 94 Bath Buns, 3 to recipe in Recipe section
- 95 A dish made from your own home-grown produce, with recipe
- 96 **Novice baker** - Chocolate Brownies, 3, to recipe in Recipe section

### **FLOWER ARRANGEMENT SECTION**

- 100 "Harvest Home" featuring British seasonal plant material
- 101 An arrangement for the kitchen table in a jug. No floral foam to be used
- 102 "Cheers", a petite (small scale design) to include a glass. Space allowed is w=17cm, d=17cm, h=25cm, staged on a black draped table, 76cm from the floor, viewed at eye level
- 103 **Novice** - "Autumn Harmony" featuring British seasonal plant material
- 104 **Novice** - "Best Foot Forward". To incorporate an item/(s) of footwear decorative or genuine. Open staging

### **YOUNG EXHIBITORS' SECTION – Please State Age**

**School year 11 and under: 50p flat fee for any number of YE section entries.**

#### **Gardening**

- 114 Onions, 3. May also be entered by a school class, or group within a school (e.g. Gardening Club)



- 115 From my garden, a plate of fruit. Plate to be no larger than 20cm
- 116 From my garden, 1 each of 3 different vegetables
- 117 Largest diameter sunflower head
- 118 A jam jar of herbs, minimum 5 varieties (extra points for naming them)
- 119 A pot plant, diameter of pot not more than 15cm

**Domestic & Craft**

**SCHOOL YEAR 3 AND UNDER**

- 121 Decorated biscuits (using any packet biscuit), 3
- 122 "Pet pebble", a painted pebble
- 123 A colouring of a picture printed from the website or collected from the Trading Store

**SCHOOL YEAR 4 TO 11**

- 124 A scarecrow made from recycled materials. No taller than 50cm. Must be able to stand securely on the show bench
- 125 "Pet Pebble", a painted pebble
- 126 Edible piece of jewellery on a paper plate approx. 23cm (9 inches)
- 127 Colour a picture printed from the website or collected from the Trading Store



# WINTER SHOW

**SATURDAY 16<sup>TH</sup> NOVEMBER 2024**

**Staging: 8.30 am to 11.00 am**

**Judging: 11.15 am**

Open to the public: 2.00 pm      Prize giving: 3.45 pm

## TROPHIES TO BE AWARDED

**PIGGOTT Cup** : Most points in Vegetable Section

**SARNIA Trophy** : Most points in Flower Section

**GOODCHILD Cup** : Most points in Domestic Section

**IRIS LUSH Cup** : Class 27 – Winter Store Cupboard

**FLANNIGAN Cup** : Most points in Handicraft Section

**KNOWLES Cup** : Most points in Flower Arrangement Section

**SOUTHFIELD SCHOOL** : Best exhibit in Young Exhibitors' Section  
**Winter Cup**

## WOKINGHAM HORTICULTURAL ASSOCIATION CERTIFICATES OF MERIT

**VISITORS' CHOICE Certificate** : Best exhibit, as voted by the show visitors

## VEGETABLE SECTION

- 1 Brussels sprouts, 6
- 2 Leeks, 3
- 3 Parsnips, 3
- 4 Cabbage, 2
- 5
- 6 Celery, 1 head
- 7 Any other vegetable not specified in Classes 1-6, numbers not less than half that specified in RHS Rules
- 8 Pumpkin, largest circumference
- 9 **Novice** - Any vegetable according to the above classes 1-7

## FRUIT SECTION

- 10 Apples, dessert, 5
- 11 Apples, cooking, 5
- 12 Pears, 5
- 13 Any other fruit not specified in Classes 10-12, numbers not less than half that specified in RHS Rules

## FLOWER SECTION

- 15 Flowering pot plant, excluding orchids, any size pot
- 16 Foliage pot plant, any size pot
- 17 One cactus or succulent, any size pot
- 18 Chrysanthemums, 1 vase, no added foliage
- 19 Mixed flowers, 1 vase, no added foliage
- 20 Flowering shrubs, 1 vase, mixed
- 21 Ornamental foliage, 1 vase, fruit and/or seed heads and/or berries allowed, minimum 5 kinds. Not wider or deeper than 75cm
- 22 Own dried and/or preserved plant material, in own container
- 23 1 single specimen bloom (no more than 7.5cm in diameter) in own container, both to be judged (bloom is defined as a single flower, e.g. tulip, or a flower head containing many florets, e.g. dahlia)
- 24 A flowering orchid

## DOMESTIC SECTION

- 25 Mincemeat, 225g approximately. Please provide recipe
- 26 My best preserve from this year's crop, 450g jar approximately. Please provide recipe
- 27 Winter store cupboard, 3 different 450g jars
- 28 Cheese and celery whirl, 3 to recipe in Recipe section
- 29 Cranberry and rosemary wreath to recipe in Recipe section
- 30 Mince pies, 5
- 31 Toffee Apple Traybake, 3 to recipe in Recipe section
- 32 Christmas Fruit Compote, 1 portion
- 33 'Santa's Tipple' – a homemade fruit liquor, 250ml approximately
- 34 **Novice Baker** – Flapjacks, 5 pieces

## HANDICRAFT SECTION

### ARTICLES SHOULD NOT HAVE BEEN PREVIOUSLY EXHIBITED IN A WHA SHOW

*(Dimensions should be stated on the entry form).*

- 40 Decorated gift parcel, total dimensions not to exceed 15cm x 15cm x 15cm
- 41 Christmas door decoration
- 42 Christmas table decoration
- 43 Christmas card, hand-made
- 44 A soft toy
- 45 A piece of hand embroidery, on fabric
- 46 A piece of knitting or crochet
- 47 A piece of tapestry, on canvas
- 48 A piece of patchwork
- 49 A picture, to be 'coloured-in', obtained from the Trading Store
- 50 A piece of handmade jewellery
- 51 A painting in any medium, mounted or unmounted, framed or unframed, overall size of exhibit not greater than 40cm x 50cm
- 52 Any other kind of handicraft not listed in classes 40-51, not exceeding 62.5cm in height, length and breadth

## PHOTOGRAPHY SECTION

**Photographs may be digital or film, colour or black & white, mounted or unmounted, but the unmounted photograph must not exceed 30cm x 20cm in size.**

- 53. "Dawn and dusk". A pair of photos of the same 'object/view'
- 54 "Waterscape"
- 55 "WHA Event". A photograph taken at any WHA occasion (outing, show, etc.).  
Please state event/location
- 56 "Colours of Autumn"
- 57 "My favourite photograph taken in the last 12 months"

## FLOWER ARRANGEMENT SECTION

- 60 "Winter snow" featuring seasonal plant material. No floral foam to be used
- 61 "Fanfare for Christmas". APM may be used. Open staging
- 62 "Berry bright". A petite (small scale design). Space allowed w=25cm, d=25cm, h=37cm, staged on a black draped table, 76cm from the floor. Viewed at eye level
- 63 **Novice** - "Christmas Carnival". APM may be used. Open staging
- 64 **Novice** - "Winter Harmony" featuring British seasonal plant material. No floral foam to be used
- 65 **Novice** - "Small is beautiful". A petite (small scale design). Space allowed w=25cm, d=25cm, h=37cm, staged on a black draped table, 76cm from the floor. Viewed at eye level

**YOUNG EXHIBITORS' SECTION - Please State Age**

**School year 11 and under: 50p flat fee for any number of YE section entries.**

**Gardening**

- 70 An arrangement of fresh foliage, including stems and berries
- 71 A vase of dried foliage and seed heads
- 72 A pot plant, diameter no more than 15cm
- 73 Pumpkin, heaviest. Seed and instruction leaflet can be obtained from the Trading Store in the spring

**Domestic and Craft****SCHOOL YEAR 3 AND UNDER**

- 75 Healthy breakfast bars, 3
- 76 A Christmas tree decoration using recycled materials to be hung at the show
- 77 A winter themed collage, size A4
- 78 A colouring of a picture printed from the website or collected from the Trading Store

**SCHOOL YEAR 4 TO 11**

- 79 Healthy breakfast bar, 3. Please provide recipe
- 80 A Santa sleigh collage
- 81 A Christmas tree decoration using recycled materials to be hung at the show
- 82 A Christmas card
- 83 A photograph from my holiday. See Photography Section of rules for guidance
- 84 A Christmas parcel, maximum dimensions 15cm x 15cm x 15cm, wrapped using home-made wrapping paper (i.e. plain paper that you have decorated)



# ANNUAL GENERAL MEETING

**MARCH 2025**

Date and location to be confirmed

WHA AGM 2025: Doors open at 7:30 pm

Meeting starts 7:45

## TROPHIES TO BE AWARDED

### ANNUAL PERFORMANCE CUPS

**Cups awarded for aggregate performance over the year 2024**

**VICTORY Cup** : Most points in Vegetable Section

**G. PHILLIPS Cup** : Most points in Fruit Section

**LODDON Cup** : Most 1<sup>st</sup> prizes

**CATHERINE S. BANKER Trophy** : Most points in Pot Plant Classes

**STANILAND Jug** : Most points in Flower Section

**BENNETT Cup** : Most points in Domestic Section

**R & J SMITH Cup** : Most points in Flower Arrangement Section

**MICHAEL BOWYER Trophy** : Most points in Young Exhibitors' Section

**DIANA CHANDLER Cup** : Most points in Handicraft Section

**TERRY DAVIES Cup** : Most points in Vegetable and Flower Sections

**GWEN M HARDWIDGE Cup** : Most points in Photography Section

**SID HATCHER Cup** : Most points in Domestic Section for Novice Bakers

## RECIPES FOR 2024 SHOWS

### SPRING SHOW

#### Class 54 – Chocolate Chip Muffins

##### Ingredients:

250g self-raising flour  
 1 tsp bicarbonate of soda  
 150g chocolate chips, milk, white, dark or  
 a mix of all three  
 100g golden caster sugar  
 2 eggs, lightly beaten  
 150ml natural yoghurt  
 100g unsalted butter, melted

##### Method:

1. Heat oven to 200°C/180°C fan/gas mark 6 and line a 12-hole muffin tin with paper cases.
2. Sift the flour and bicarbonate of soda into a large bowl, then stir in the chocolate chips and sugar.
3. Add the beaten eggs, yoghurt and butter and stir to combine. It doesn't matter if the mixture looks a bit lumpy. It's more important not to overmix or the muffins will turn out tough.
4. Fill the paper cases and bake for 20-25 mins until risen and golden brown.
5. Transfer to a rack to cool – or eat slightly warm.
6. Will keep for 3 days in an airtight container.

#### Class 56 – Stem Ginger Shortbread

##### Biscuits

##### Ingredients:

200g softened butter  
 100g caster sugar  
 260g plain flour  
 ½ teaspoon ground ginger  
 40g cornflour  
 pinch salt  
 50g stem ginger, chopped into small pieces

##### Method:

1. Beat butter until creamy, then gradually beat in sugar.
2. Sift in the flour, cornflour, ginger and salt. Add the stem ginger and work all ingredients together.
3. Form into a log shape about 20cm long and wrap in cling film.
4. Chill in fridge for 20-30 minutes.

5. Remove the cling film and slice into approximately 30 rounds and place slightly apart on baking trays.
6. Bake at 170°C/150°C fan/gas mark 3 for about 20 minutes until just beginning to turn golden.
7. Dust biscuits lightly with caster sugar and cool on the tray for 5 minutes before transferring to a wire rack to cool completely.
8. Store in an airtight container.

### SUMMER SHOW

#### Class 87 – Milk Rolls

##### Ingredients:

7g fast-action dried yeast  
 300ml tepid milk  
 450g strong white bread flour  
 50g butter, plus extra for greasing  
 2 level tsp sugar  
 2 level tsp salt

##### Method:

1. Put the flour in a large bowl, add the butter (cut into small pieces) and rub it in with fingertips.
2. Stir in the sugar, salt and yeast then add the warm milk and mix together.
3. Tip it out onto a board and knead for 15 minutes until soft.
4. Put it into a bowl, cover with a plastic bag and leave for 1-2 hours, until doubled in size.
5. Knock back lightly (press or punch down to release the air).
6. Divide into 12 pieces and place on a lightly greased baking sheet.
7. Cover with a plastic bag and leave to double in size. This takes about 30 minutes to an hour.
8. Pre-heat the oven to 200C/180C fan/gas mark 6.
9. Bake for 15 minutes, then put the rolls on a wire tray and cover with a cloth so that their crusts stay nice and soft.

#### Class 89 – Rhubarb And Ginger Cake

##### Ingredients:

200g rhubarb  
 112g butter  
 140g golden caster sugar + 2 tsp  
 50g stem ginger, roughly chopped  
 160g self-raising flour, sieved  
 1 level tsp baking powder  
 2 medium eggs  
 2 level tsp ground ginger

**Method:**

1. Grease and line a 23cm square tin.
2. Wash rhubarb and discard each end. Chop into short lengths, approximately 2cm, and mix with 25g of the sugar. Set aside.
3. Cream butter and remaining sugar (115g) until light and fluffy.
4. Beat in eggs one at a time with a little of the flour.
5. Fold in remaining flour with baking powder, rhubarb, ground and stem ginger.
6. Spread evenly in the tin.
7. Bake in a preheated oven 180°C/160°C fan/gas mark 4 for approximately 1 hour until a skewer inserted in the middle comes out clean.
8. Sprinkle 2 tsp golden caster over the top.
9. Cool in the tin.
10. Store in an airtight tin.

**Class 91 – Lemon Drizzle Cake****Ingredients:**

175g self-raising flour  
 175g caster sugar  
 175g butter, softened  
 3 eggs, beaten  
 Finely grated zest of 1 lemon  
 ¾ level tsp baking powder

**For the lemon drizzle topping:**

100g granulated sugar  
 Juice of 1 lemon

**Method:**

1. Preheat the oven to 180°C/160°C fan/gas mark 4.
2. Grease and line a 2 lb loaf tin with enough baking paper to leave a small overhang. This will make it easier to lift the cake out.
3. In a large bowl sieve flour and baking powder. Add the sugar, butter, eggs and lemon zest.
4. Beat together with an electric whisk until smooth. (If using wooden spoon method, first cream butter and sugar with lemon zest, then add eggs one at a time with a table-spoon of the flour. Stir in remaining flour and baking powder.)
5. Pour the cake batter into the prepared cake tin and promptly place it on the middle shelf of the oven.
6. Bake for 40 minutes or until golden brown, shrinking away from the sides of the tin and springy to touch.
7. Meanwhile, make the lemon drizzle topping. Mix together the sugar and lemon juice.

8. When the cake is out of the oven and still warm, carefully spoon over the drizzle mixture.
9. Once the cake is cool, remove from tin.

**AUTUMN SHOW****Class 92 – Honey Cake****Ingredients:**

150g plain flour  
 1½ tsp baking powder  
 ½ tsp salt  
 225g unsalted butter  
 225g honey  
 4 large eggs  
 45ml milk  
 1 pinch orange zest  
 25g almond flakes

**For Honey Syrup:**

225g honey  
 60ml water  
 ¾ tsp lemon juice

**Method:**

1. Preheat the oven to 180°C/160°C fan/gas mark 4.
2. Butter and line a 20cm/8" round pan or spring form pan with baking paper (base and sides).
3. Mix together the flour, baking powder and salt in a small bowl.
4. In a separate bowl, cream the butter and honey for 3 minutes, scraping down the sides halfway, until smooth and fluffy.
5. Add one egg, mix with a wooden spoon for 30 seconds until mostly incorporated into the batter (mixture will look curdled).
6. Then add in a quarter of the flour and mix until the batter comes together.
7. Repeat with remaining eggs and flour.
8. Stir in the milk and orange zest until batter is almost completely smooth. The batter should be quite thick, but soft.
9. Scrape batter into the prepared pan, smooth the surface and sprinkle with almonds. Bake for 45 minutes or until a knife inserted into the centre comes out clean.
10. Remove cake from the oven. Cool for 30 minutes in the pan – don't skip this else the cake gets too dense when soaked with syrup.
11. Meanwhile, make the syrup. Bring the honey and water to a gentle boil for 5 minutes over medium-low heat. Add the lemon juice and boil for 2 more minutes.



12. Remove from heat, cool for 10 minutes then use as below.
13. Poke about 30 holes all across the surface of the cake with a skewer (between the almond flakes). Pour a quarter of the warm Honey Syrup across the surface (if using a spring form pan, put it on a plate in case it leaks).
14. Once it mostly sinks in, repeat 3 more times, waiting between pours for the syrup to soak in. Then leave the cake to soak for 15 minutes.
15. Serve warm is best. Leftovers will keep for 4 days in the fridge. Warm before serving as the crumb firms up when cold!

### **Class 94 – Bath Buns**

#### **Ingredients:**

- 450g strong white flour
- 7g sachet fast action yeast
- 1 level tsp salt
- 50g caster sugar
- 50g butter, melted and cooled
- 2 large eggs, beaten
- 150ml tepid milk
- 175g sultanas
- 50g chopped mixed peel

#### **To finish:**

- 1 large egg to glaze
- nibbed sugar or coarsely crushed sugar cubes

#### **Method:**

1. Lightly grease 2 baking sheets.
2. Measure the flour, yeast, salt and caster sugar into a large bowl and mix well.
3. Make a well in the centre and pour in butter, eggs and milk, adding the sultanas and mixed peel last.
4. Mix to a smooth soft dough.
5. Turn the dough out onto a lightly floured work surface and knead for about 5 minutes or until smooth and elastic.
6. Place in an oiled bowl and cover with oiled cling film, or put bowl inside a large polythene bag.
7. Leave to rise until doubled in size, about 1 hour in a warm room.
8. Turn the risen dough out of the bowl and knead well until it is again smooth and elastic.
9. Divide into 18 equal pieces. Shape each piece into a bun shape and place on baking sheets.
10. Cover again with oiled Clingfilm and leave in a warm place until doubled in size, about 30 minutes.
11. Preheat the oven to 190°C/170°C fan/gas mark 5.

12. Brush the buns with beaten egg and sprinkle with nibbled sugar/crushed sugar cube.
13. Bake for about 15 minutes or until golden brown. The buns sound hollow when the base is tapped.
14. Cool on a wire rack.

### **Class 96 – Chocolate Brownies**

#### **Ingredients:**

- 350g plain chocolate
- 225g unsalted butter
- 1 tsp vanilla extract
- 75g self-raising flour
- 100g dark chocolate chips

#### **Method:**

1. Preheat the oven to 190°C /170°C fan/gas mark 5.
2. Grease a 30cm x 33cm (approximately) traybake tin (or small roasting tin) and line with foil.
3. Break the chocolate and butter into pieces and melt gently until smooth.
4. Beat together the eggs, sugar, and vanilla in a large bowl.
5. Pour in the melted butter and chocolate mixture and stir in.
6. Add the flour and chocolate chips and beat until smooth.
7. Pour into the prepared tin and bake in the oven for 40-45 minutes, until shrinking away from the sides of the tin, firm to the touch, and a light crust has formed on top.
8. Cool in the tin before cutting into pieces.
9. Makes 20 pieces.

## **WINTER SHOW**

### **Class 28 – Cheese and Celery Whirls**

#### **Ingredients:**

- 350g self-raising flour, sifted
- 1 teaspoon salt
- ½ tsp dry English mustard powder
- 50g butter, softened
- 100g mature Cheddar cheese, grated
- 1 garlic clove (or more to taste), crushed
- 1 egg, beaten
- 150ml milk
- 3 to 4 stick of celery, washed and roughly chopped

#### **Method:**

1. Preheat the oven to 220°C/200°C fan/gas mark 7.

2. Line 2 large baking trays with baking parchment.
3. Mix together the flour, salt and mustard powder. Rub in the butter until the mixture resembles breadcrumbs.
4. Add most of the grated cheese (reserving a little for sprinkling on top), garlic, beaten egg and milk and mix well so that all the ingredients are evenly distributed.
5. On a floured board, knead lightly and then roll out to a rectangle approximately 22.5cm x 30cm (9" x 12").
6. Scatter the celery over the surface.
7. Roll up like a Swiss roll, starting with the narrow edge.
8. Cut slices approximately 1.5cm (½") thick.
9. Lay them flat on the prepared baking trays and sprinkle a little of the remaining cheese over the surface of each.
10. Bake for 15-20 minutes until golden and well risen.
11. Remove from the oven and serve warm.

### **Class 29 – Cranberry and Rosemary Wreath**

#### **Ingredients:**

500g strong white bread flour  
 7g sachet of fast acting yeast  
 1 tbsp walnut oil  
 1 tsp caster sugar  
 1 tsp salt  
 10 fl.oz/295ml warm water  
 2¼oz/80g dried cranberries  
 2 sprigs of rosemary, chopped  
 1 egg

#### **Method:**

1. Place the yeast, flour, oil, salt and sugar together in a bowl before gradually incorporating the warm water. You may not need to use it all.
2. Bring together the ingredients until they form a ball, and knead for 10 minutes until smooth and elastic.
3. Leave the dough to prove in a warm place until it doubles in size.
4. Once the dough is ready, use your knuckles to knock back the dough, removing any air bubbles.

5. Gently fold in the dried cranberries and rosemary and knead for a few minutes until the ingredients are evenly distributed.
6. Roll the dough up into a tight cylinder.
7. Cut it almost in half length ways, leaving one end just joined so it resembles a pair of legs. Twist the two dough lengths together, then join the ends to form a Christmas wreath shape.
8. Place inside a 23cm (9") circular baking tin. Cover and allow to prove again until doubled in size.
9. Preheat the oven to 200°C/180°C fan/gas mark 6, then lightly brush with egg wash and bake for 25-30 minutes or until baked throughout.

### **Class 31 – Toffee Apple Traybake**

#### **Ingredients:**

175g margarine  
 350g self-raising flour  
 3 medium eggs  
 175g light brown sugar  
 2 heaped tsp ground cinnamon  
 150g sultanas  
 2 eating apples – peeled, cored and chopped (approximately 175g)

#### **Toffee style icing:**

25g margarine  
 40g light brown sugar  
 2 tablespoons single cream

#### **Method:**

1. Place all the cake ingredients in a large mixing bowl and beat well with a wooden spoon until well combined.
2. Spoon into a greased and lined traybake tin (approximately 32cm x 23cm) and bake in a pre-heated oven 180°C/160°C fan/gas mark 4 for 35-40 minutes.
3. Leave in the tin for 10-15 minutes before cooling on a wire rack.
4. Place all icing ingredients in a saucepan and heat slowly until the sugar has dissolved.
5. Boil gently for 3 minutes, stirring all the time. Remove from heat and continue stirring for a couple of minutes while it cools a bit before drizzling over the traybake.
6. When set, cut into 20 fingers.

## WOKINGHAM HORTICULTURAL ASSOCIATION

[www.w-h-a.org.uk](http://www.w-h-a.org.uk)

The WHA is the local club for those interested in gardening, horticulture and allotments – anything to do with growing plants, flowers, vegetables, etc.

We welcome members of all levels of skill and experience, from the inexperienced gardener to the experienced vegetable grower.

### BENEFITS OF MEMBERSHIP

The Ormonde Road **Trading Store** stocks a selection of horticultural items such as composts, fertilisers, pesticides, gardening tools and sundries. In season, seed potatoes, onion sets, bulbs, seeds, etc. are stocked. The aim is to provide members with a convenient source of good quality supplies at very competitive prices.

**Gardening Workshops** – occasional talks and workshops are held in a wide range of subjects of interest to gardeners. They are held at the WHA Trading Store and details are given on our monthly newsletters and also on our website.

**Horticultural Shows** – four times a year. Your chance to show off your expertise – be you a novice or an experienced exhibitor! There are special classes for young exhibitors. Shows are held at St Paul's Parish Rooms. The show schedule(s) can be downloaded from our website.

**Organised Visits** to beautiful gardens and RHS Centres by coach, and other adventures.

**Craft Group Meetings** where members make handicraft items for sale at the **Wokingham Winter Carnival**.

**Monthly Bulletins** – to keep you up-to-date with forthcoming events.

**Annual Newsletter** – with details of the AGM.

| Annual Subscription: | Under 60 | Senior | Students 16 - 25 |
|----------------------|----------|--------|------------------|
| Individual:          | £8       | £6     | £6               |
| Joint:               | £12      | £9     |                  |

Membership runs from 1<sup>st</sup> January to 31<sup>st</sup> December  
Joining details are on the WHA website, [WHA \(w-h-a.org.uk\)](http://www.w-h-a.org.uk).



Wokingham Horticultural Association

In our 71st year of horticultural benefits, friendship  
and care of nature within our Community.

*1953 – 2024*

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<https://www.w-h-a.org.uk/>



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