



AUTUMN SHOW

SATURDAY 12TH SEPTEMBER 2026

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 51 – Chrysanthemums, medium flowered
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 Autumn Cup:	Best exhibit in Young Exhibitors' Section
RHS Affiliated Societies' Bronze Medal:	Most points in Classes 6-28 – Vegetables
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

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 *Not applicable at this show.*
- 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

FUN FOR ALL – not judged by RHS rules

- 29 The heaviest onion

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

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, pompom, 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 *Not applicable at this show.*
- 50 *Not applicable at this show.*
- 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. Copy available on request

DOMESTIC SECTION

- 90 Autumn chutney, 225g approximately
- 91 Savoury quiche. Size 23 – 24 cm approximately
- 92 Bought cake **decorated** in your own style. Judging will be of the **decoration only**
- 93 Packet cake mix, please provide the packet as part of the entry
- 94 Fruited yeast loaf. Please provide the recipe
- 95 Open, fruit tartlets, 3.
- 96 **Novice Baker** – Classic Victoria Sponge to recipe in Recipe Section

FLOWER ARRANGEMENT SECTION

Autumn Workshop 3pm – 5pm 26th August

- 100 ‘Going Green’ A mainly foliage arrangement.
- 101 ‘Bee... Friendly’ No floral foam to be used
- 102 ‘Picture This’ A framed arrangement, using card, wood or a hoop not to exceed w=30cm, d=30cm, h=30cm. Open staging.
- 103 **Novice** – ‘Ever Green’ An all green arrangement featuring British seasonal plant material
- 104 **Novice** – ‘Afternoon Tea’ An arrangement to include a tea cup. Open staging.
- 105 **Novice** – ‘Wild & Free’ Featuring wild/foraged plant materials in a recycled container.

YOUNG EXHIBITORS' SECTION (ages up to and including 16)

PLEASE STATE AGE as exhibits will be judged age appropriately.

50p FLAT FEE FOR ANY NUMBER OF Y.E. SECTION ENTRIES

- 114 Vegetable creature. Cocktail sticks or spaghetti can used.
- 115 Five flowers floating in a saucer of water
- 116 From my garden or plot, 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)
- 121 Flapjacks, 3
- 122 Folding streetscape: using your imagination and a folded A4 piece of paper or card to create neighbouring buildings. Example and template on our website for inspiration.
- 123 A picture, to be coloured in, available on our website or from the Trading Store
- 124 A Plastic bottle person made and decorated from recycled materials,
- 125 *Not applicable at this show.*
- 126 A Friendship bracelet of your own design.

RECIPES

Classic Victoria Sponge

Recipe: Mary Berry

Ingredients

4 free-range eggs
225g/8oz caster sugar, plus a little extra for dusting the finished cake
225g/8oz self-raising flour
1 tsp baking powder
225g/8oz butter at room temperature, plus a little extra to grease the tins

To serve

good-quality strawberry or raspberry jam

Method

1. Preheat the oven to 180C/160C Fan/Gas 4. Grease and line two 20cm/8in sandwich tins.
2. Break the eggs into a large mixing bowl, then add the sugar, flour, baking powder and butter.
3. Mix together until well combined with an electric hand mixer (you can also use a wooden spoon) but be careful not to over mix. Put a damp cloth under your bowl when you're mixing to stop

it moving around. The finished mixture should fall off a spoon easily.

4. Divide the mixture evenly between the tins: this doesn't need to be exact, but you can weigh the filled tins if you want to check. Use a spatula to remove all of the mixture from the bowl and gently smooth the surface of the cakes.
5. Bake the cakes on the middle shelf of the oven for 25 minutes. Check them after 20 minutes. The cakes are done when they're golden-brown and coming away from the edge of the tins. Press them gently to check – they should be springy to the touch.
6. Set aside to cool in their tins for 5 minutes. Run a palette or rounded butter knife around the inside edge of the tins and carefully turn the cakes out onto a cooling rack.
7. To assemble the cake, place one cake upside down onto a plate and spread it with plenty of jam.
8. Top with the second cake, top-side up. Sprinkle over the caster sugar.