



WINTER SHOW

SATURDAY 21st NOVEMBER 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

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 Winter Cup: Best exhibit in Young Exhibitors' Section

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 *Not applicable at this show*
- 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 A jar of Fuit Curd, 225g approximately
- 26 My best savoury preserve, 225g approximately. Please provide recipe
- 27 Winter store cupboard, 3 different jars, each 450g approximately. Can be sweet or savoury
- 28 Meat or vegetable dish made using Hot Water Crust Pastry. Judging will be of the **pastry ONLY**
- 29 Christmas Bread to recipe provided in the recipe section.
- 30 Mince pies, 5
- 31 Herb Fougasse, to recipe provided in the recipe section. 1 loaf to be exhibited.

- 32 Yule Log
- 33 Bite size savoury canapes, 5
- 34 Novice Baker – Treacle Tart approximate size 20cm

HANDICRAFT SECTION

ENTRIES 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, crochet or felting.
- 47 A piece of tapestry, on canvas
- 48 A piece of patchwork, Can be folded to a maximum size of 35cm x 35cm
- 49 A picture, to be coloured in, available on our website or from the Trading Store
- 50 A piece of handmade jewellery
- 51 Artwork 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 x 62.5cm x 62.5cm

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. ‘Christmas Shoppers’
- 54 ‘Silhouette’
- 55 ‘WHA Event.’ A photograph taken at any WHA occasion. Please state event and location
- 56 ‘Architectural Detail’
- 57 ‘My favourite photograph’ taken in the last 12 months

FLOWER ARRANGEMENT SECTION

Winter Workshop 3pm – 5pm 4th November

- 60 ‘Holly and the Ivy’ Featuring British seasonal plant material.
- 61 ‘Autumn Glory’ APM may be used. Open Staging.
- 62 ‘All wrapped up.’ A small-scale design not to exceed w=25cm, d=25cm, h=37cm, Open staging.
- 63 Novice - ‘Oranges and Lemons’ An all-round table centre piece. Open staging.
- 64 Novice - ‘Berried Treasure’ APM may be used. Open staging featuring British seasonal plant material.
- 65 Novice - ‘Jingle all the Way.’ APM may be used. A small-scale design not to exceed w=25cm, d=25cm, h=37cm. Open Staging.

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

- 70 An arrangement of fresh foliage, including stems and berries
- 71 A vase of dried foliage and seed heads
- 72 One or more Pinecone Pixies, displayed standing or hanging. Example on our website for inspiration.
- 73 Cardboard cone, no taller than 30cm, decorated as a Christmas tree. Extra points if you use recycled material. Example on the website for inspiration
- 74 *Not applicable at this show*
- 75 'Weetabix' cake, to recipe provided in recipe section. (Other supermarket brands can be used).
- 76 A Christmas tree decoration using recycled materials. No bigger than 10cm in any direction
- 77 Print your own wrapping paper. Use potato cuts or any other veggie to print patterns. Size A3 (or you can tape two A4 sheets together). Example on the website for inspiration
- 78 A picture, to be coloured in, available on our website or from the Trading Store
- 79 *Not applicable at this show*
- 80 *Not applicable at this show*
- 81 *Not applicable at this show*
- 82 *Not applicable at this show*
- 83 A photograph from my holiday. Size to be no bigger than 30cm x 20cm (A4)
- 84 Wrapped and decorated Christmas present. Maximum size 15cm x 15cm x 15cm.

RECIPES

Christmas Morning Spiced Bread

Recipe from BBC Good Food.

Ingredients:

450gms strong white flour plus more for kneading
¾ tsp salt
2 tsp ground cinnamon
85g light muscovado sugar
2 tsp easy blend yeast
200ml full fat milk
50gms unsalted butter plus more for greasing
2 medium eggs – beaten
50gns walnut pieces, lightly toasted
85gms raisins
1 egg yolk to glaze.

Method:

1. Sift the flour, salt and cinnamon into a bowl. Stir in the sugar and yeast, then make a well in the centre. Pour the milk into a small pan, add the butter and warm gently until the butter has melted. Pour into the well, then add the beaten eggs. Gradually mix to make a soft, slightly sticky dough.
2. Turn the dough out on to a lightly floured surface and knead vigorously for 5 minutes until smooth. Put the dough into a clean bowl, cover with oiled cling film and leave somewhere warm for 1½ hours or until the dough has doubled in size. Lightly butter a 900g loaf tin.
3. Punch the air out of the dough and turn it out on to a lightly floured surface again. Knead once more until smooth, then knead in the walnuts and raisins. Divide the dough into three and shape each piece into an oval ball. Drop each ball side by side into the prepared tin and cover loosely with oiled cling film. Leave somewhere warm for 30 minutes until the dough has reached the top of the tin. Meanwhile, preheat the oven to fan 180C/conventional 200C/gas 6.

4. Mix the egg yolk with 1 tbsp of water and brush over the top of the risen loaf. Bake for 20 minutes, covering loosely with a double sheet of foil once it's nicely browned. Then, lower the temperature to fan 160C/conventional 180C/gas 4 and bake for a further 20 minutes. Turn the loaf out of its tin and tap the base – it will sound hollow if the loaf is done. If it doesn't, return it to the oven out of its tin and bake for another 5-10 minutes. Cool the loaf on a wire rack.

(The loaf can be sealed in a plastic bag and frozen for up to 1 month. If you slice it before freezing you can toast the slices straight from the freezer, otherwise you need to remove the whole loaf from the freezer the night before.) Serve lightly toasted, with butter and jam.

Herb Fougasse (makes two loaves)

Recipe: BBC Good Food/Paul Hollywood from Great British Bake off

Ingredients

500g/1lb 2oz strong white bread flour, plus extra for dusting
10g/¼ tsp fine salt
7g sachet instant yeast
2 tbsp olive oil, plus extra for greasing and drizzling
350ml/12fl oz warm water
2 tsp chopped fresh rosemary, plus extra to finish
2 tsp chopped fresh thyme
2 tsp chopped fresh sage
fine semolina, for dusting
½ tsp dried oregano
sea salt flakes, crushed, to finish

Method

1. Grease a large plastic container with a little olive oil. Line two large baking sheets with baking parchment or silicone paper.

2. Put the flour, salt and yeast into the bowl of a freestanding electric mixer fitted with a dough hook. (Don't put the salt directly on top of the yeast). Add the olive oil and three-quarters of the water. Begin mixing on a low speed. As the dough starts to come together, add the remaining water very slowly, then mix for another 8 minutes on a medium speed. Add the rosemary, sage and thyme and mix for a minute until the herbs are evenly distributed in the dough. When ready, the dough will be very elastic, and you should be able to stretch it away from the bowl.
3. Tip the dough into the oiled container. Cover and leave to rise until at least doubled in size – about an hour. The dough should be bouncy and shiny.
4. Mix equal quantities of white flour and semolina together and use to heavily dust the work surface. Carefully tip out the dough. It will be quite loose and flowing, but don't worry. Divide the dough in half.
5. Lift each piece of dough onto the prepared baking sheets and spread out into flat ovals. Using a pizza cutter make two cuts in a line down the middle of the ovals with a gap between them, stopping 2cm/1in from each end. Then make 12 diagonal cuts in the dough, 6 either side of the central cuts, forming a leaf design, then stretch the dough out slightly to emphasise the holes.
6. Place the baking sheets inside large plastic bags and leave to prove in a warm place for 20 minutes. Preheat the oven to 220C/200C Fan/Gas 7.
7. Spray a little olive oil over the top of the loaves using a water spray bottle or just drizzle over the oil. Sprinkle over the oregano and bake for 15–20 minutes, or until the fougasse sounds hollow when tapped on the base. Remove from the oven and while still

hot, brush with more olive oil and sprinkle with the sea salt.

Bread can be frozen once cooled.

Weetabix Cake

Ingredients

2 Weetabix (or supermarket alternative) biscuits
200ml milk (semi-skimmed or skimmed) or milk alternative
100g sultanas (or mixed dried fruit)
100g self-raising flour
1 tsp mixed spice
2 large eggs, beaten
Optional: 2 tsp sweetener or 225g sugar

Method

1. **Preheat & Prep:** Preheat oven to 180°C (fan 160°C/Gas Mark 4) and line a 450g (2lb) loaf tin.
2. **Soak:** Crumble Weetabix (or supermarket alternative) into a bowl, add milk, sultanas, and sweetener (if using), and let it sit for 15-30 minutes to form a thick mush.
3. **Combine:** Stir in the beaten eggs, flour, and mixed spice until just combined. Don't overmix.
4. **Bake:** Spoon into the prepared tin and bake for about 1 hour, or until a skewer inserted comes out clean.
5. **Cool:** Let cool in the tin for a few minutes, then transfer to a wire rack to cool completely.

Tips: For deeper flavour, soak ingredients overnight. For a banana version, mash ripe bananas and add to the mix. Enjoy plain or with butter.