

SPRING SHOW

SATURDAY 21st MARCH 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

- BALLYLIN Cup: Winner Class 1
WHA NOVICE CHALLENGE Trophy: Best exhibit in Classes 20 & 21
ROY AUSTIN DAFFODIL Goblet: Best exhibit in Class 2
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 excl. 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 *Not applicable for this show*
- 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 *Not applicable for this show*
- 17 *Not applicable for this show*
- 18 *Not applicable for this show*
- 19 *Not applicable for this show*
- 20 **Novice** – Daffodils, 1 vase, 1 stem, any division
- 21 **Novice** - Daffodils, 1 vase, 3 stems, any Division
- 22 *Not applicable for this show*
- 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 *Not applicable for this show*
- 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. 2 of 1 vegetable.

DOMESTIC SECTION

- 50 Jar of marmalade, any citrus fruit, or mixture of citrus fruit, 450g approximately
- 51 Savoury Tartlets. 3 Please provide your recipe
- 52 'Free From' cake. Please provide your recipe for a gluten free cake
- 53 Hot cross buns, 3
- 54 Breakfast Muffins, 3 to recipe in Recipe section
- 55 Simnel cake
- 56 Oat Biscuits. 3, to recipe in Recipe section
- 57 **Novice Baker** – Blueberry Loaf Cake to recipe in Recipe section

HANDICRAFT SECTION

ENTRIES MUST NOT HAVE BEEN PREVIOUSLY EXHIBITED IN A WHA SHOW
(Dimensions should be stated on the entry form).

- 59 Spring wreath to include mainly re-cycled items. Max size 30cm diameter
- 60 An item of tapestry, on canvas – Display size not to exceed 40cm. May be folded
- 61 An item of embroidery on fabric
- 62 A picture, to be coloured in, available on website or from the Trading Store
- 63 A hand-knitted, crocheted or felted item.
- 64 *Not applicable for this show*
- 65 Artwork in any medium, mounted or unmounted, framed or unframed. Overall size of exhibit not greater than 40cm x 50cm
- 66 *Not applicable for this show*
- 67 Any other kind of handicraft not listed in classes 60-65. Size must not exceed 45cm x 45cm x 45cm.

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 'Headstone'
- 69 'Trees'
- 70 'Spring Sunshine'
- 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

Workshop 3pm – 5pm 4th March

- 73 'Reuse and recycle.' Featuring British seasonal plant material. Open staging.
- 74 'What goes round comes round.' No floral foam to be used.
- 75 'Trash to Treasure.' A petite/small scale design not to exceed w=17cm, d=17cm h=25cm. Open staging.
- 76 **Novice** – 'Second Bloom' Open staging.
- 77 **Novice** – 'Reflections.' No floral foam to be used.
- 78 **Novice** – 'Spring Clean.' A petite/small scale design not to exceed w=17cm, d=17cm h=25cm. 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

- 80 Picked from my garden (can include greenery, blossom, flowers), 1 vase
- 81 *Not applicable at this show*
- 82 Bloom from Mystery Daffodil bulb obtained from the Trading Store. To be staged in growing pot; please clean outside of pot
- 83 A picture, to be coloured in, available on website or from the Trading Store
- 84 Using a 23cm paper plate create a decorated Easter wreath using mainly recycled and found materials.
- 85 Create a Fairy Garden in a box. Maximum size 15cm x 15cm x 15cm
- 86 Spring blossom in a recycled container that you have decorated.
- 87 Design an A4 poster Invitation to an Easter Egg Hunt on paper or card.
- 88 Make your own Lego or Duplo creation no bigger than 20cm x 20cm x 20cm.
- 89 Biscuits, decorated for Easter, 5
- 90 *Not applicable at this show.*
- 91 A photograph. 'My Best Spring Photo.' Size to be no bigger than 30cm x 20cm (A4)



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.



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 Fruit 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.

SPRING RECIPES

Breakfast Muffins (makes 6)

Recipe: adapted from a Pinch of Nom.

For the Basic Mix:

Olive oil

6 medium eggs

Sea salt & fresh ground black pepper

Muffin filling:

100g cheese of your choice - grated

Chives approx. 2 tbs. - chopped

Method:

1. Preheat the oven to 180/fan 160/gas mark 4. Lightly brush the 6-hole muffin tin with olive oil.
2. Whisk the eggs well with some salt and pepper in a bowl and set aside.
3. Divide the chopped chives between the 6 muffin holes. Sprinkle with a little sea salt.
4. Place the grated cheese on top of the chives.
5. Pour the egg mix into each muffin cup.
6. Bake the muffins in the oven for 20 minutes.
7. Serve hot or cold.

Oat Biscuits (makes 10 large biscuits)

Recipe: BBC Good Food

Ingredients:

75g wholemeal flour

1 tsp baking powder

75g porridge oats

50g caster sugar

75g butter

1 tbsp golden syrup

2 tbsp milk – any milk of your choice

Method:

1. Heat the oven to 180C/160C fan/gas 4. Line a baking tray with baking parchment.

2. Sift the flour into a bowl. Mix in the baking powder, porridge oats and sugar.
3. Melt the butter, syrup and milk in a small saucepan or in the microwave and stir.
4. Add to the dry ingredients. Mix until the liquid covers all the oat mixture and until well combined.
5. Spoon onto a baking tray and shape into rounds, leaving space between each biscuit as they will spread whilst cooking.
6. Bake for 10-15 mins, or until golden brown. Leave to cool for 5 mins before removing from tray.

Blueberry, Honey & Yogurt Cake

Recipe: Unknown source (magazine 2018)

Ingredients:

150g butter – melted

175g caster sugar

50g honey Approx 2 tbs + 1 tsp

150g Greek yogurt

Zest of 1 lemon

1 tsp vanilla extract

225g self raising flour

125g blueberries plus extra to serve

25cm x 12cm loaf tin. (2lb loaf tin)

Icing sugar for dusting.

Method:

1. Preheat the oven to 170C/Fan 150C/Gas 3
2. Whisk together the butter, sugar, honey and yogurt with the lemon zest and vanilla extract. Fold in the flour and blueberries.
3. Spoon into a parchment lined loaf tin (25cm x 12cm) and level the surface.
4. Bake for 1hr 10 minutes until a skewer comes out clean. Cool for a few minutes in the tin and then transfer to a wire rack.
5. Serve with a dusting of icing sugar and extra blueberries on top.

AUTUMN 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.

WINTER 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
50gms 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.