

Wokingham Horticultural Association



HALLOWEEN PUMPKIN FESTIVAL The Trading Store, Ormonde Road Allotments Saturday 26 October

RULES

- 1 Entry is open and will be accepted from all age groups. Please email your entries to wha-shows@outlook.com by 10am on **Friday 25 October**.
- 2 The entry fee will be 50p per class entered, payable on the day. Please bring correct money/plastic. The fee will be waived for exhibitors under the age of 18 years, and please state age on reverse of exhibitor card
- 3 Entries in classes 1 to 6 must be own grown
- 4 Staging will take place between **11am and 12.30** on Saturday 26 October
- 5 The exhibits will be judged between **12.30 and 1.30pm**.
- 6 The Show will open to all at **1.30pm**. **A £1 adult entry fee will be charged. Accompanied children will have free entry.** There will be an opportunity to purchase Craft items from the Store, home-made tea and cake and to buy raffle tickets. The raffle will be drawn at **3.30pm**
- 7 The Festival will end at **4pm** when all exhibits must be removed
- 8 Car parking on site is for allotment holders only. There is limited car parking available in the road nearby but in order to avoid upsetting the neighbours, visitors are encouraged to park in the Hospital car park in Barkham Road opposite Ormonde Road.
- 9 The committee will not accept liability for any accident, loss or damage that may occur
- 10 Show Managers are Janet Gordon and Pauline MacBrayne. Their decision is final!

SCHEDULE

Classes:

- 1 Pumpkin with largest circumference
- 2 'Two of a Kind' - most alike pair from Cucurbitaceae family (includes squash, courgette, marrow, pumpkin, cucumber, melon)
- 3 'Harvest Home' a collection of any quantity of any edible crop that you have grown and harvested – displayed in 45 x 30 cm frame (supplied)
- 4 Specimen flower in own vase
- 5 Ornamental Foliage, 1 vase, fruit and/or seed heads and/or berries allowed, minimum 5 kinds displayed in WHA green bikini vase
- 6 Flowering pot plant (to have been in your possession at least 3 months)
- 7 Best Decorated Pumpkin by Young Exhibitor (under 18 years of age)

- 8 Best Decorated Pumpkin by Young at Heart (over 18 years of age)
- 9 Item of craft with a Halloween theme – let your imagination run riot!
- 10 Item of craft by a Young Exhibitor with a Halloween theme – (can be drawing, collage, model, etc)
- 11 Ginger Cake to given recipe (see below)
- 12 My Favourite Recipe incorporating a member of the Cucurbitaceae family! Please supply recipe
- 13 'An Apple A Day' – your favourite recipe incorporating apples. Please supply recipe
- 14 Young Exhibitors – 3 biscuits or small cakes that you have baked and decorated with a Halloween theme

Class 11 Recipe :

Grandma's Ginger Cake

(recipe from Cheryl Cook's winning entry at Summer Show 2018)

(Grandma has not gone metric!)

4 oz margarine
3 level tablespoons (3oz) golden syrup
¼ pint boiling water
8 oz self-raising flour
1 level teaspoon bicarbonate of soda
2 level teaspoons ground ginger
4oz caster sugar

Grease and base line an 8" square tin

Set the oven to warm (gas mark 3/325F/160C)

Place the margarine and golden syrup in a small basin. Pour over the boiling water and leave until the margarine has melted, stirring if necessary.

Sift the flour, bicarbonate of soda and ginger into a bowl. Stir in the sugar.

Make a well in the centre then pour in the syrup mixture and, with a wooden spoon, beat until smooth. Pour into the prepared tin and bake above the centre of the oven for about 40 minutes or until firm and springy.

Cool in the tin.