

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)

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 + 1tsp

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.