



Established 1835

**Wokingham & Reading
Agricultural Association**

Annual Show

**HORTICULTURAL, PRODUCE
ART, CRAFT AND
PHOTOGRAPHY CLASSES**

3rd September 2006

SPENCERS WOOD, NR READING

By kind permission of
The Bowyer Family Memorial Trust
and
Mr D. Bowyer

ENTRIES & ENQUIRIES TO:

**JANE KELLY
11 LABURNUM ROAD
WINNERSH
WOKINGHAM
BERKS RG41 5XL
Tel: 0118 977 1035
Mobile: 07767 886394**

ENQUIRIES TO:

**MARGARET FINCH
THE FLOWER CORNER
WOKINGHAM
Tel: 0118 978 1177
Daytime: 8.00am – 5.30pm
Monday–Saturday**

Conditions of Entry

- 1 Classes in this schedule are open to individual exhibitors, resident in any district, except where specified in the schedule. All entries to be exhibitors own work.
- 2 Exhibits may be staged between 3.30pm and 6.30pm on Saturday 2nd September, or between 7.00am and 8.45am on Sunday 3rd September.
- 3 Competitors unable to stage their exhibits personally should contact the Entries Secretary.
- 4 Whilst every precaution is taken, the Association cannot accept responsibility for any exhibit staged.
- 5 Judging will commence at 9.00am. The marquee will be open to the public at approximately 11.00am.
- 6 **Exhibits in all domestic classes may be collected after 4.30pm and any items not collected before 4.45pm will be sold at 5.00pm for the benefit of the Association.** Anyone not wishing his/her produce to be sold must notify the steward at the time of staging and mark the exhibit 'Not for Sale'.
- 7 No exhibit may carry any name or mark of identity nor may the article be offered for sale (unless through the Association's Auction) except where specified in the Schedule.
- 8 First, second and third prizes will be awarded in all classes, subject to the Judge's overriding decision. Where points are accrued towards the award of cups, winning entries will earn points as follows:
1st prize – 5 points, 2nd prize – 3 points, 3rd prize – 1 point.
- 9 **Limited Entries:** Class 1-40: Only one entry per class per exhibitor. Class 41 onwards: An exhibitor may make up to three entries in any class, but may not be awarded more than one prize in that class.
- 10 **Children's classes:** Entries only permitted within the classes for the child's actual age.
- 11 Prize money for the classes in this schedule will be awarded in the Horticultural tent between 3.30pm and 4.30pm. No prize money will be sent on after the show. Cups and trophies will be engraved by the Association and presented to winners at the Harvest Supper, or they may be collected on the day and engraved at the winner's expense.
- 12 In order to assist gate staff, **ALL COMPETITORS WILL BE CHARGED ENTRANCE FEES.** (£6.00 adults, £4.00 OAPs and £3.00 Children). Entrance fees will be refunded by gate staff to all competitors leaving the showground before 9.00am. **ANYONE EXHIBITING 8 OR MORE ENTRIES WILL RECEIVE A REFUND OF HALF THE ENTRANCE FEE TO THE SHOW.**
- 13 **CLOSING DATE FOR ENTRIES IN ALL CLASSES:** Wednesday 30th August. Any late entries will be charged double fees. If insufficient entries are received by the closing date, classes may be cancelled or amalgamated at the Organisers' discretion.
- 14 Exhibitors are asked to make any cheques in payment of entry fees to: *Wokingham & Reading Agricultural Association (WRAA).*
- 15 Dogs will be allowed on the public areas of the show site. They must remain under control and on a short lead at all times. Due to Health and Safety regulations dogs will not be allowed in the food hall, or near the cattle areas. No responsibility will be taken by W.R.A.A. for any accident, loss or injury caused to, or by, dogs on the Showground.

ENTRY FEES

Adult Classes: 20p per entry **Children's Classes:** No entry fee

PRIZE MONEY

Adult Classes: 1st prize £1.50, 2nd prize £1.00, 3rd prize: 50p

Children's Classes: 1st prize £1.00, 2nd prize 70p, 3rd prize: 50p

PRIZE CARDS WILL BE AWARDED

AWARDS

Cups and Awards will be presented as stated in each category in the schedule.

A PERPETUAL CHALLENGE CUP, presented by Mr & Mrs Gilliard, will be awarded to the child gaining the most points overall in the Children's Classes.

FOR ALL KEEN GARDENERS

CLASS

T GARDEN NEWS TOP TRAY CLASS

20p per entry

COMPETITION RULES

- 1 The Garden News Top Tray is for a display of three types of vegetables from the following eight. The quantity of each vegetable is given in brackets: Carrots (3), Cauliflower (2), Onions (3), Parsnips (3), Peas (6 pods), Potatoes (3), Runner Beans (6 pods), Tomatoes (6). Each type of vegetable will be judged out of a total of 20 points. This is split into three sections as follows: 7 points for size, shape and colour, 7 points for condition and 6 points for uniformity. The overall mark will therefore be out of a total of 60.
- 2 All vegetables are to be displayed for effect. The vegetables must be displayed within an area of 18in by 24in (45 × 60cm) without bending any part of them. No part of any exhibit may exceed the size of the tray. A tray or board measuring 18in × 24in can be used to display the vegetables or the area can simply be marked on the staging. Where a tray has a lip or edge, the internal measurements must not exceed 18in × 24in.
- 3 A black cloth is permitted, and the tray may be painted. Parsley is allowed for garnishing, but no other foliage or accessories such as plates, sand, rings, etc will be allowed. Onion tops may be tied or whipped using raffia or string.
- 4 The winner of the Garden New Top Tray class will receive a prize card, special certificate and a £10 D.T. Brown voucher. The runner up will receive a prize card plus a £5 seed voucher. Third place will receive a prize card plus a £3 D.T. Brown voucher. The vouchers are for use by December 31 2006, with any seed orders from D.T. Brown's 2006 Catalogue. Non-seed products cannot be purchased with vouchers. They are not to be used in conjunction with any other offer or voucher. They are valid for mail order only.

V GARDEN NEWS TOP VASE CLASS**20p per entry****COMPETITION RULES**

- 1 The Garden News Top Vase class is for a vase of mixed flowers containing a total of between 5 and 10 stems, taken from a minimum of 2 different kinds of plants.

Please note that it is 2 different KINDS of plants; 2 varieties of the same flower are NOT 2 kinds.

- 2 Only fresh, HOME-GROWN flowers can be used in the vase. No dried or silk flowers are allowed.
- 3 The display will be judged out of a total of 35 points, split into: 25 points for the colour, form, condition, quality and freshness of the flowers on display, and 10 marks for the overall presentation and effect of the plants in the vase.

The vase will be viewed from all directions. Judging of the flowers should be to the normal rules used for other classes.

- 4 Stems used in the display must be showing flowers only; no seed heads or berries will be allowed.
- 5 The vase can be any shape and size and made from any material, but must be in proportion to the display. No marks are awarded for the vase itself.
- 6 No accessories whatsoever – such as bows and additional foliage – will be allowed. Foliage which is growing naturally from the flowering stem, and still attached to that stem, will be allowed. Packing material – including florists' foam – to keep the stems upright and in place is allowed.
- 7 The winner of the Garden News Top Vase class will receive a prize card, special certificate and a £10 Mr Fothergill's seed voucher. The runner up will receive a prize card plus a £5 Mr Fothergill's seed voucher. Third place will receive a prize card, plus a £3 Mr Fothergill's seed voucher. They are for use by December 31 2006, with any seed order from Mr Fothergill's 2006 catalogue. Non-seed products cannot be purchased with this voucher and they are not to be used in conjunction with any other offer or voucher. They are valid for mail order only.

**G OF SPECIAL INTEREST TO FAMILIES,
GROUPS OR INDIVIDUALS****50p per entry**

A selection of 3 exhibits, one from classes 1-17, one from classes 22-40 and one from classes 64-78. Space 3' x 2'.

THE BROOKSIDE NURSERY AWARD, a perpetual challenge trophy most generously donated by Mr & Mrs Maskell will be awarded to the winning exhibit.

1st prize: £3; 2nd prize: £2; 3rd prize: £1.

- 35 3 stems of spray **Chrysanthemums**
- 36 Vase of annuals, one kind or mixed (not more than 7 stems)
- 37 Vase of perennials not already specified, one kind or mixed (not more than 7 stems)
- 38 Vase of mixed flowers
- 39 3 Gladioli
- 40 A large patio container

Children's Class (no entry fee but age to be stated)

- 41 Vase of garden flowers
- 42 Plant grown from seed of your choice. To be exhibited in pot not larger than 5".

Please note: Vases will be provided and must be used.

THE WOKINGHAM SHOW PERPETUAL CHALLENGE CUP will be awarded for the best exhibit in the Flower Classes.

THE WORSHIPFUL COMPANY OF GARDENERS will award a DIPLOMA for the best exhibit in the Flower Classes.

A class for Topiary will be included in the 2007 schedule.

FLOWER ARRANGEMENTS

Judge: Liz Bolton

Sponsored by The Flower Corner, Wokingham

Please note for classes 43-47 niche approx. width 23", height 27", depth 18"

- 43 "Less is More" – Contemporary design using limited number of flowers and natural material. Accessories can be used.
- 44 "Days Gone by" – To include fresh flowers and natural material. Accessories can be used.
- 45 "Film, Stage and Screen" – Themed arrangement using fresh flowers and natural material. Include accessories to enhance your design.
- 46 "How green is your garden" – Arrangement using foliage only. No accessories allowed.
- 47 Harvest Supper arrangement – Table arrangement suitable for a harvest supper. Fresh flowers and accessories allowed.

Children's Classes. No entry fee. Age to be stated

- 48 Arrangement of fresh flowers in a recycled container (6 years and under)
- 49 Arrangement of fresh flowers in a recycled container (7-10 years)
- 50 Arrangement of fresh flowers in a recycled container (11-16 years)

The Exors of F.T. Lee Esq., offer a PERPETUAL CHALLENGE CUP for the competitor gaining most points in the Flower Arranging Classes.

THE WORSHIPFUL COMPANY OF GARDENERS will award a CERTIFICATE for the best exhibit in the Flower Arrangement Classes and a NOVICE CERTIFICATE for the best entry in each of the Junior Classes.

HONEY

(in conjunction with Reading & District Beekeeper's Association)

Judge: Mrs Margaret Johnson

- 51 2 1lb jars of Light Honey
52 2 1lb jars of Medium or Dark Honey
53 2 1lb jars of Naturally Granulated or Soft Set Honey
54 2 1lb jars of 'Honey labelled for sale'. (Honey may be any colour, clear or granulated or soft set. All honey to be labelled with exhibitor's own labels, including name.)
55 Novice Class. A 1lb jar of Honey, any type, any colour
56 5 1oz blocks of Beeswax
57 A pair of beeswax candles, produced by any method except 'rolling', uncoloured, one candle to be lit by a judge.
58 2 1lb jars of chunk honey
59 1 plastic white tub of cut comb honey minimum 6oz
60 HONEY, ALMOND AND CHERRY CAKE

| | |
|--------------------|------------------------|
| 6oz Butter | 8oz self-raising flour |
| 3oz caster sugar | 1 tsp ground almonds |
| 3 tbsp clear honey | 5oz quartered cherries |
| 3 well-beaten eggs | 3 tbsp milk |

Method

Well grease a round 6"/7" cake tin; cream together butter, sugar and honey. Blend flour and cherries together, add eggs, flour, cherries and ground almonds to the mixture. Add milk, a little at a time, and turn into tin. Top with a few almonds. Bake for 60-90 mins at 358°F, 180°C, Gas Mark 4.

- 61 HONEY SHORTBREAD BISCUITS (*to be displayed on a plate in polythene bag*)
- | | |
|-----------------|------------------|
| 2oz clear honey | 14oz plain flour |
| 8oz butter | 2oz caster sugar |

Method

Beat butter and sugar to a cream and add the honey. Gradually add the flour. Knead the mixture and roll out to about 1/4" thick. Cut into shapes. Prick with a fork and bake at 300°F or Gas Mark 2 for about 25 minutes. Show 6 biscuits.

- 62 THREE FRUIT HONEY MARMALADE. One 1lb jar to the following recipe/method.

Peel and de-pith 1 large grapefruit, 2 lemons and 1 sweet orange, you should have about 1 1/2 lbs of fruit. Remove and reserve the seeds and tie these loosely with the end pieces from the fruit in a square of muslin (do not use seedless fruit or you will not get a good set). Shred the fruit and peel finely. Add to 2 1/2 pints of water with the seeds and steep for 12-24 hours. Place the contents in a preserving pan and simmer gently for 1 1/2-2 hours until peel is soft. Remove the seeds and add 2 1/4 lbs of preserving or granulated sugar and stir over

moderate heat until all sugar is dissolved. Boil gently for about 20 minutes or until setting point is reached. Remove from heat and allow to cool for 20 minutes. Stir-in 12oz of clear honey. Fill into sterilised jars and cover.

- 63 'BEE FODDER' a display in a small vase or oasis of not less than 5 types of flowering plant (wild or cultivated) that is a favoured source of nectar or pollen for foraging honey bees. Species to be listed by common name on a card with the exhibit. Judges will mark on assortment, quality and decorative effect. The list below is for guidance (late summer/early autumn flowering)

| | | |
|-----------------|----------------|----------------------|
| Blackberry | Balsam | Birdsfoot trefoil |
| Buckwheat | Clover (white) | Comfry |
| Dandelion | Dewberry | Evening primrose |
| Field bean | Gorse | Heathers (wild only) |
| Ivy | Knapweed | loosetrife |
| Lucerne | Lavenders | Lavateria |
| Mallows | Marjoram | Melilot |
| Michelmas daisy | Mints | Mustard |
| Other brassicas | Nastursium | Poppy (field) |
| Runner bean | Sea lavender | Thistle |
| Thyme | Vipers bugloss | Willow herb. |

HOMEMADE WINE

Judge: Mr P. Turner

- 64 Bottle of dry table wine – any colour
 65 Bottle of Social wine – any colour
 66 Bottle of wine made from fruit
 67 Bottle of wine made from vegetables
 68 Fruit Liquer

Note: To assist judging, wine bottles should be fitted with flanged stoppers, either all cork or with a white plastic top.

COOKERY

Judges: Mrs P. Morden, Mrs I. Lambourne, Mrs K Tuggey

Note: Exhibitors must present their entries on disposable white plates, cakes on doilies. All food must be covered.

- 69 FRUIT CAKE to recipe:
- | | | |
|---------------------------------|--------------------------|----------------------|
| 1/2lb self raising flour | 6-8oz mixed dried fruits | 1/4 level tsp. salt |
| 1oz chopped peel | 1 level tsp. mixed spice | 1/4pt (approx.) milk |
| 1tbsp marmalade or golden syrup | | 4oz margarine |
| 4oz granulated or brown sugar | | 1 egg |
| Approx. 7" round cake tin | | |

Method

Preheat oven to 350°F, Gas 4; grease and flour tin. Wash and prepare dried fruits, sieve together all dry ingredients, stir in sugar. Rub in margarine, then stir in prepared fruits. Beat the egg and mix with other liquid ingredients, keeping back some milk. Add egg mixture with marmalade/golden syrup to the dry ingredients; mix well, adding more milk if required to give a firm consistency (mixture should fall from the spoon only when shaken hard). Place in prepared tin and bake for approximately 1 hour, then reduce oven to 300°F, Gas 2, for up to 1/2 hour, until cake is well risen and brown.

70 Fairy cakes from a packet. Packet must be displayed.

71 Fruit crumble – to be cooked in tin foil dish.

72 Carrot cake with lemon icing to recipe

| | | |
|----------------------------------|--|------------|
| 200ml/7fl oz sunflower oil | 2 medium eggs | 1 tsp salt |
| 250g/9oz coarsely grated carrots | 175g/6oz fresh pineapple, into small cubes | |
| 250g/9oz light muscovado sugar | 100g/3 1/2oz chopped walnuts | |
| 85g/3oz dessicated coconut | 200g/7oz self raising flour | |
| 1tsp baking powder, sifted | 1 tsp ground cinnamon | |

ICING: 85g/3oz icing sugar, sifted juice of a lemon

Preheat the oven to 180°C/350°F/gas mark 4. Butter an approx 30cm/12" loaf tin and line the base with baking parchment. Whisk the oil and eggs together in a bowl, add the carrot and pineapple, and then the sugar and stir well to blend. In a separate bowl mix together the remaining dry ingredients for the cake. Blend the two mixtures. Spoon the mixture into the prepared tin and bake for 1 hour 10 min or until cooked. Leave to cool in the tin for about 10 min, then turn out on to a wire rack to cool. When cool whisk the icing sugar in a bowl with just enough lemon juice to make a runny icing. Drizzle over the top of the cake, spreading it with a palette knife. Allow it to trickle down the sides.

73 Sausage plait.

74 Flapjack – minimum 5 pieces.

75 Bakewell Tart to recipe:

| | | |
|------------------------------|------------------------|-------|
| 150g (6oz) shortcrust pastry | Red Jam | |
| 50g (2oz) butter | 50g (2oz) Caster sugar | 1 egg |
| 50g (2oz) ground almonds | 2 drops almond essence | |

Method

Preheat oven to 400°F, Gas 6. Line a flan ring with shortcrust pastry and cover it with a layer of jam. Cream butter and sugar until light and fluffy. Gradually beat in egg and add essence. Stir in almonds. Spread mixture over jam. Bake in oven for approx 30 mins until the filling is set and golden.

76 3 Stuffed Tomatoes

77 Cheesecake

78 8 Peppermint Creams

A PERPETUAL CHALLENGE CUP will be awarded to the exhibitor gaining most points in cookery classes 69–78.

Men only

- 79 Loaf of bread made from packet mix.
80 Caramel chocolate shortbread. Packet mix may be used.

Children's Classes. No entry fee. Age to be stated

- 81 5 Fairy Cakes – own decoration (6 years & under)
82 5 Butterfly Cakes (7-10 years)
83 5 Fruit Scones (11-16 years)

EGGS

Eggs to be exhibited on a paper plate.

- 84 4 hens eggs – white
85 4 hens eggs – brown
86 4 eggs – any poultry

PRESERVES & CONSERVES

To be exhibited in plain glass jar and plain lid

- 87 Jar of Raspberry jam
88 Jar of Strawberry jam
89 Jar of Apricot jam made with dried Apricots
90 Jar of any other jam
91 Jar of Jelly
92 Jar of Marmalade – any variety
93 Jar of Chutney – to be over three months
94 Jar of Pickle
95 Jar of Lemon Curd

A PERPETUAL CHALLENGE CUP, presented by Mr & Mrs I. Clarke, will be awarded to the exhibitor gaining most points in the Preserves and Conserve section.

HANDICRAFTS

Judge: Gillian Payne

- 96 Miniature patchwork
97 Any Item of Tapestry
98 Cross stitch picture from a kit (min size 5" x 5")
99 Cross stitch picture from own design (min size 5" x 5")
100 Any other handicraft (textile)
101 Any other handicraft (non-textile)
102 Home Made Greeting Card
103 Any hand knitted item

Note: All items must have been worked within the last 5 years.

ART

Judge: Mark Whittaker

- 104 Portrait – people (any medium)
- 105 Picture in oils
- 106 Any subject in watercolour
- 107 Drawing in black and white
- 108 Painting in miniature (max size 7" × 5")
- 109 Still life

Note: Pictures entered in the Art Classes may be offered for sale at the Show. Exhibits must not have been shown at the Wokingham Show in previous years.

ART & HANDICRAFT – CHILDREN'S CLASSES

Judges: Mark Whittaker and Gillian Payne

All Children's classes sponsored by Mrs E Smith & Mrs M Newman

Children's Classes (no entry fee. Age to be stated)

- 110 Decorated shoebox (6 years & under)
- 111 Animal from recycled material (6 years & under)
- 112 Bookmark (6 years & under)
- 113 Design a keepsake box (7-10 years)
- 114 Decorated wooden spoon (7-10 years)
- 115 Bookmark (7-10 years)
- 116 Design and make a keepsake box (11-16 years)
- 117 Design and make a party invite on computer (11-16 years)
- 118 Bookmark (11-16 years)

PHOTOGRAPHY

Judge: Mr R Simpson LRPS

Sponsored by Snappy Snaps of Wokingham

Unless otherwise stated, all classes are single photographs, colour, unframed and mounted on card. Photographs should not exceed 8" × 10".

- 119 Weather
- 120 Portrait/People
- 121 Wildlife
- 122 Close-Up
- 123 3 related photographs – any subject – to be mounted on card not to exceed A3
- 124 Black and White
- 125 Any other subject

Children's Classes. No entry fee. Age to be stated

- 126 Animal/s (6 years and under)
- 127 Fun (7-10 years)
- 128 Water (11-16 years)

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