

Information

Payment and entry forms available through the website - www.werfa.org.uk

The pavilion will be open for acceptance of cashless payment and entry forms on **Friday 6 September 7:00pm - 8:00pm.**

NO ENTRIES WILL BE ACCEPTED AFTER 8:00pm on Friday 6 September 2024.

Exhibits **MUST** be staged between 09:00am and 10:30am on the day of the show.



AUTUMN SHOWCASE RULES

- 1 Flat fee of £1.00 per person to enter as many classes as wished.
- 2 Entry forms to be completed online and when paying, one per person. Alternatively, the pavilion will be open for acceptance of cashless payment and entry forms on Friday 6 September 7:00pm - 8:00pm.
- 3 Entry form must be received not later than 8:00pm on the day preceding the showcase. No entry form will be accepted on the day of the showcase.
- 4 No exhibitor may stage more than one exhibit in any one class.
- 5 Any person of any age may enter any class (except where ages are specified) as long as the exhibited work is their own.
- 6 Exhibitors must be able, if required, to certify that the flowers etc they are exhibiting have been grown or made by them.
- 7 Staging of exhibits, under the direction of the committee, **MUST** be completed by 10:30am on the day of the showcase.
- 8 The correct number and kind of exhibit, as stated in the schedule, must be shown or the entire exhibit will be disqualified.
- 9 All exhibits must remain staged until after the presentation of certificates.
- 10 Any complaint regarding the showcase (other than Judges' decisions) must be lodged with the WERFA Secretary before 4:00pm on the day of the showcase.
- 11 The committee reserve the right to withdraw any class or prize if less than four entries are staged.
- 12 The decisions of the Judges are final.

All exhibits are to be removed from the pavilion following the certificate presentation and by 5:00pm.



WERFA express their gratitude to the Judges and all who help to make the showcase a success.

Display your 'home-grown' talents at the WERFA

AUTUMN showcase

SATURDAY 7 SEPTEMBER 2024

Entry conditions
on back page or
see werfa.org.uk
for details



The Autumn Showcase will open at 3:00pm
Certificate presentation and raffle draw at 4:30pm

Homemade cakes, coffee and tea • Raffle prizes to be won!

Please come and enter something - we are all amateurs and do it for fun!


WOODLAND RESIDENT FREEHOLDERS' ASSOCIATION

Registered Charity Number: 267423

Schedule of classes

PLANTS

1. Single flower, any type
2. Vase of flowers, same type or mixed
3. Themed flower arrangement – movie blockbusters (no larger than 50cm x 50cm x 50cm)
4. Any flowering pot plant (on a saucer)
5. Any foliage pot plant (on a saucer)

 NOTE: Flowers and foliage in class 3 only need not be grown by exhibitor.

VEGETABLES AND FRUIT – stalks and calyx must be left intact

6. Single vegetable
7. Selection of 3 or more mixed vegetables
8. Longest and straightest runner bean
9. Largest vegetable
10. Heaviest vegetable
11. Single fruit
12. Dish of soft fruit of one kind
13. Bowl of fruit of one kind, (excluding soft fruit)



DOMESTIC All exhibits must be COLD when staged

14. Cake, recipe given – see right
15. Any cake (not cupcake) any flavour (other than type in recipe given)
16. Quiche, any type
17. 5 bread rolls
18. 5 pieces of flapjack
19. 5 chocolate biscuits
20. Any gluten free or vegan sweet
21. Any gluten free or vegan savoury
22. Jar of preserve – fruit or savoury

 NOTE: When staging, attention is drawn to the presentation, adequate filling and labelling – to include month and year where appropriate.



CREATIVE ARTS

Completed within the last 12 months – please be mindful of the size of your exhibits.
Age groups in this section only; ages 5 and under, ages 6-10, ages 11-17 and ages 18+

23. Painted portrait
24. Painted landscape
25. Painted still life
26. Photograph of wildlife – unframed – max size A5
27. Photograph of architecture – unframed – max size A5
28. Artwork using recycled materials, any subject or theme
29. Artwork using natural materials, any subject or theme
30. Handicraft, any piece of work eg knitting, crocheting, needlework, woodwork, sculpture



Recipe Tip
The chocolate cake mixture is quite thin, so it's important to use sandwich tins rather than springform tins, which could leak.

EASY CHOCOLATE CAKE

– for Domestic class 14

INGREDIENTS

For the cake

- 225g/8oz plain flour
- 350g/12½oz caster sugar
- 85g/3oz cocoa powder
- 1½ tsp baking powder
- 1½ tsp bicarbonate of soda
- 2 eggs
- 250ml/9fl oz milk
- 125ml/4½fl oz vegetable oil,
- 2 tsp vanilla extract
- 250ml/9fl oz boiling water

For the chocolate ganache

- 200g/7oz plain chocolate
- 200ml/7fl oz double cream

METHOD

Preheat the oven to 180C/160C Fan/Gas 4.
Grease and line two 20cm/8in sandwich tins.

For the cake

1. Place all cake ingredients, except boiling water, into large mixing bowl. Using a wooden spoon, or electric whisk, beat mixture until smooth and well combined.

2. Add boiling water to mixture, a little at a time, until smooth (the mixture will now be very liquid).

3. Divide cake batter between sandwich tins and bake in oven for 25–35 minutes*, or until top is firm to touch and a skewer inserted into centre of cake comes out clean. *45 mins

4. Remove cakes from oven and allow to cool completely, still in their tins, before icing.

For the chocolate icing

1. Heat chocolate and cream in saucepan over low heat until the chocolate melts.

2. Remove pan from heat and whisk mixture until smooth, glossy and thickened.

3. Set aside to cool for 1–2 hours, or until thick enough to spread over the cake.

To assemble the cake

1. Run a round-bladed knife around inside of cake tins to loosen cakes. Remove cakes from tins.

2. Spread a little chocolate icing over the top of one cake, then top with other cake.

3. Transfer cake to serving plate and ice cake all over with chocolate icing, using a palette knife.