



Woore Produce Show

Saturday
6th September 2025
at 3pm in
Woore Victory Hall

With thanks to:

- **Westholme Nurseries for their help and support**
- **Jane Taylor, WI Judge, for the preserves tips**
- **Janet Bourne for the fruit, veg and flower tips**
- **Mary Hignett, WI Judge, for the baking tips**
- **Morning Foods Ltd for the 'Mornflake Hamper'**
- **Rachael Johnson and Suzanne Horwell for sponsoring the judges lunches**
- **Margaret Forsyth for the Photography trophy**

Offers of help on the day will be greatly appreciated.

New committee members always welcome.

If you can offer help with any of the above please contact
Sue Idiens on 01630 647042 or Janet Roberts on 01630 647934

PRIZES

William Cadman Challenge Cup	Most points in the children's classes (under 5yrs)
Jonathon Bailey Challenge Cup	Most points in the children's classes (5 to 7yrs)
Young Person's Challenge Cup	Most points in the children's classes (8 to 11yrs)
Woore Parish Council Trophy	Most points in the children's classes (12 to 16yrs)
Ted Watkins Challenge Cup	Most points in the Fruit and Vegetable section
The Jubilee Challenge Shield	Most points in the Flower section
Eaton Challenge Trophy	Most points in the Produce section
Lavinia Ryder Challenge Cup	Most points in Flower Arranging section
Stubbs Challenge Rose Bowl	Most points in the Handicraft section
Photography Trophy	Most points in Photography section
Harold Lindop Trophy	Exhibitor with the most points in class 1
Joe Harrison Trophy and £10 prize	Most points in classes 31, 32 & 33
National Vegetable Society medal	Best vegetable exhibit in show
James Benbow Challenge Cup	Best flower exhibit
The R Wainwright Challenge Shield	Best exhibit in classes 50 to 61
Victory Hall Cup	Best exhibit in classes 62-74
Bill Cadman Memorial Cup	Winner of class 65
'Mornflake Hamper'	Winner of class 72
The J R Stubbs Challenge Trophy	Winner of class 75
Novice Trophy	Most points to 'Novice' in classes 1-88
Ryder Challenge Cup	Exhibitor with most points in the show

Points are awarded 3, 2 and 1 for 1st, 2nd and 3rd places respectively.

PRIZE MONIES

	1st	2nd	3rd
Class 1 (voucher)	£10.00	£ 7.50	£ 5.00
Classes 8, 76, 77 and 78	£ 5.00	£ 3.00	£ 2.00
All other classes	£ 2.00	£ 1.50	£ 1.00

FRUIT & VEGETABLE SECTION

1. "Westholme Top Tray"

Class is for **3** vegetables chosen from the following 10, numbers to be as in brackets.

Onions (3), potatoes (3), pods of peas (6), courgette (3), tomatoes (6), cauliflower (2), carrots (3) (without top foliage), runner beans (6), cucumber (2), parsnips (3) (without top foliage).

Leaf stems to be trimmed to 3" max in length. Space must not exceed 18"x24" and all vegetables must be displayed within the confines of the space. Garnishing with parsley is allowed. A black base cloth is permitted.

1st GOLD AWARD and a £10 voucher

2nd SILVER AWARD and a £ 7.50 voucher

3rd BRONZE AWARD and a £ 5.00 voucher

2. Any single vegetable not in schedule

3. A 'wonky' vegetable

4. 1 dish of 4 potatoes – white or coloured (all the same)

5. 1 lettuce

6. 3 carrots - any variety

7. 1 dish of 4 onions – any colour

8. Heaviest onion

9. 1 cauliflower - trimmed

10. 3 beetroot (round or intermediate)

11. 1 cabbage (green, red or white)

12. 2 leeks (blanch, intermediate or pot)
13. 6 runner beans
14. 2 marrows (max 15")
15. Heaviest marrow
16. 3 chilli peppers - same variety
17. 2 courgettes (under 8")
18. 6 French beans
19. 6 radish (any type – all the same)
20. 1 cucumber
21. Longest runner bean
22. Truss of cherry tomatoes
23. 6 tomatoes - cherry
24. 6 medium salad tomatoes
25. Heaviest truss of tomatoes
26. Collection of herbs (3 varieties - named)
27. Saucer of any single variety of soft fruit
28. 4 culinary apples
29. 4 dessert apples
30. 6 stoned fruit (same variety)

FLOWER SECTION

It would be appreciated if the varieties were named.

31. 1 specimen gladioli
32. 1 vase of 3 different gladioli
33. 3 gladioli (any 1 variety)
34. 1 specimen rose
35. 1 stem of floribunda roses
36. 1 vase 3 decorative dahlias
37. 1 vase 3 semi cactus dahlias
38. 1 vase 3 pompon dahlias
39. 1 vase 6 dahlias (can contain mixed varieties)
40. 1 vase of 3 single bloom chrysanthemums or 1 spray
41. 1 vase of sweet peas
42. 6 zinnias
43. 4 heads marigolds
44. 6 pansies
45. Any single flower or stem of flowers not in schedule
46. 1 container of cut flowers / foliage / berries (mixed). Space 30", any height. To be judged as a flower exhibit and not an arrangement.
47. 1 pot plant, flowering
48. 1 pot plant, foliage
49. Cactus or succulent plant

PRODUCE SECTION

All baking entries to be covered with clear film for reasons of hygiene (except class 74).

If entering 2 items in one class, they must be from different batches.

- 50. Jar of raspberry jam
- 51. Jar of lemon curd
- 52. Jar of plum jam
- 53. Jar of marmalade (fresh fruit)
- 54. Jar of redcurrant jelly
- 55. Jar of honey
- 56. Jar of any jam not in schedule
- 57. Jar of strawberry jam
- 58. Jar of jelly not in schedule
- 59. Jar of chutney (variety to be labelled and at least 1 month old)
- 60. Jar of piccalilli
- 61. Jar of pickled beetroot

Hints and tips on showing ...

Fruit, Vegetables and flowers

Judges are looking for evenness of size, colour, shape, ripeness etc of the exhibit and lack of damage or deterioration.

Stalks should be left on soft fruit (cut with scissors). So you can see they have not been bought.

Preserves

All jars and bottles should be made of clear glass and free from commercial trademarks and sell by date whether on lid, jar or base.

Always use a new lid on jam jars and pickles. If a lid is used on preserves after being used on a pickle this will taint the content.

Lids should always be put on potted sugar preserves immediately each jar is filled when hot as this creates a seal and prevents mould.

A wax disc and cellophane cover is an alternative for jams, jellies and marmalades and is essential for fruit curds

Labels on all jars should state the content, full date of making.

Chutney

Use a vinegar proof lid (available at Lakeland) the more mature the chutney the better the flavour – should be at least six months old before showing.

Jars and labelling are the same as that for jam.

Baking Tips

When showing, commercial liners are not recommended. It is always good to see that a tin has been well prepared and lined, resulting in smooth sides and bottom, extra marks will be given.

Flavour is very important. We eat with our eyes, but most marks are given for flavour.

Photographic Hints and Tips

Ensure your cameras batteries are fully charged, the lens is clean and the lens cap is removed.

Before taking a picture compose yourself, catch your breath and ensure you are as steady as possible.

Unless taking sun rises or sunsets, generally avoid taking facing the sun when taking photographs as the picture will appear washed out.

Try to avoid unsightly objects in your picture such as litter bins, cars or vast expanses of road.

Generally try to avoid cutting any items such as chimneys, church spires, tree tops and bases.

Try to keep the image colourful, clear and interesting.

Use photo quality paper and set your printer properties on your printer to “photo quality” not text. This should help to avoid lines and banding on the print.

All sections

Ensure you check any special conditions, eg maximum sizes, numbers, naming varieties

The contents of **ANY** bottle or jar should be labelled.

What is a novice ?

For the purposes of Woore and District Vegetable and Produce Show, a “Novice” is someone who has not previously exhibited in any show, excluding the junior section.

62. Quiche (any variety - named)
63. 4 pieces of Gluten free tray bake
64. 4 fruit scones – no glaze
65. Apple pie (pastry top and bottom put on a plate)
66. Victoria sponge cake (baked in 8 inch tins. Jam filling, light sprinkling of castor sugar on top)
67. Bakewell tart (8")
68. Tea loaf (own recipe)
69. 4 squares of chocolate brownies
70. 4 bread rolls
71. Lemon drizzle loaf
72. 4 squares of flapjack
73. Chocolate Swiss Roll using recipe on page 14
74. A cake incorporating a vegetable - named
75. A basket of six items of home-made and home grown **produce**. Space allowed 24"x24". Each item to be judged and points awarded including presentation The contents of **ANY** bottle or jar should be labelled.

FLOWER ARRANGING

- 76. An arrangement in shades of one colour (space allowed 6"x 6" any height)
- 77. A wreath in natural materials (space allowed 18" x 18")
- 78. An arrangement in a fruit or vegetable (space allowed 12"x12" any height)

HANDICRAFT SECTION

**Handicraft and Photography - no item previously exhibited at
Woore show to be accepted (frames not to be judged)**

- 79. An item made from metal, wood, plastic or pottery
- 80. A piece of embroidery or cross-stitch
- 81. A hand knitted or crocheted item
- 82. A bag made from natural materials
- 83. A painting or drawing - framed or unframed (max size 20"x20")
- 84. A handmade bookmark
- 85. Something new from something old (space allowed 20"x20" any height)

PHOTOGRAPHY

- 86. "Creepy Crawlies" (max size 8"x6" / A5)
- 87. "Local Village Life" (max size 8"x6" / A5)
- 88. "Natural Beauty" (max size 8"x6" / A5)

JUNIOR SECTION

Age MUST be shown on the front of all children's exhibits

Under 5yrs

- 89. A leaf insect
- 90. A decorated glass or plastic jar
- 91. 2 decorated biscuits

5 to 7yrs

- 92. A fruit and / or vegetable animal
- 93. A raft or boat with sail (max size 6" x 6")
- 94. 2 insect biscuits

8 to 11yrs

- 95. A miniature garden on a tray (max size 12"x12")
- 96. A bug hotel (max shoe box size)
- 97. An edible garden (max 8" x8")

12 to 16yrs

- 98. "Your best holiday" photo – hard copy on day preferred, but can be emailed to: wooreproduce@gmail.com along with entry form by 4.30pm Thursday 4th September

- 99. 4 farm animal cupcakes
- 100. A bird feeder from recycled materials

- 101. Woore School project - Nursery
- 102. Woore School project – Class 1
- 103. Woore School project – Class 2
- 104. Woore School project – Class 3

- 105. Junior Special Class – all ages - Woven stick art

Chocolate Swiss Roll recipe class 73

60g self raising flour 3 tbsp cocoa powder
3 eggs 75g golden caster sugar

1) heat oven to 220c / 200c fan / gas 7. Line a 20x30 / 22x32cm swiss roll tin with baking paper. Sift flour and cocoa powder in a bowl together and set aside.

2) crack eggs into another bowl and add sugar. With an electric whisk or mixer attachment, beat together for 5 mins until pale and very thick. Gently fold in flour using spoon / spatula until completely incorporated.

3) Gently scrape mix into tin and spread to corners. Bake for 9 to 10mins until puffed up and springy to touch. While cake is baking, scatter some more sugar on another piece of paper a little larger than the tin. When cooked use oven gloves to invert on to this paper, lift off tin and peel off top layer of paper. Score a line 2cm from one of the shorter edges, then use paper to roll sponge into a spiral including the paper. Leave to cool completely.

4) When cool, unroll, spread with buttercream, leaving scored edge clear. Starting from the scored edge, use the paper to help roll sponge up again around the filling. Put on a serving plate and dust with icing sugar.

Organising committee

Life President – Anne Lindop

Chairman – Sue Idiens

Treasurer – Karen Pearce

Secretary – Janet Roberts

Hilary Bailey Louise Cottrell Margaret Forsyth Rachel Goodman

Will Goodman Esme Hendy Sue Hope Rachael Johnson

**The Annual General Meeting will be held in Woore Victory Hall
at 7pm on Monday 3rd November 2025
all are welcome to attend.**

Rules

1. This show is open to any exhibitor.
2. An exhibitor can enter two entries per class.
3. Any exhibitor showing for competition an article not grown in his or her own garden or land shall forfeit all prizes obtained and shall be disqualified from competing at any future shows.
4. Produce, handicraft and photography sections. No items previously exhibited at Woore show will be accepted.
5. The committee accepts no responsibility for loss or damage to exhibits or personnel on the day of the show.
6. All entries without exhibitor's number will be disqualified.
All preserve and photography exhibits to have an adhesive label.
7. The judges' decision is final.

All entries must be submitted to the secretary at Westholme Nurseries or Woore Fruit Farm on the entry form provided with your name, number of all classes you wish to enter together with entry fee by 4:30pm on Thursday 4th September 2025.

The hall will be open from 7:30am on the morning of the show. All entries to be staged and exhibitors to be out of the hall by 10:30am on the day of the show.

Please return all trophies to Woore Fruit Farm or Westholme Nurseries by Saturday 16th August 2025

Presentation of Awards 4:00pm

Auction of produce 4:30pm

Woore and District Vegetable and Produce Show

Entry Form – one per person

for the show on 6th September 2025

Please enter your number of entries next to the class (Max 2)

1		16		31		46		61		76		91	
2		17		32		47		62		77		92	
3		18		33		48		63		78		93	
4		19		34		49		64		79		94	
5		20		35		50		65		80		95	
6		21		36		51		66		81		96	
7		22		37		52		67		82		97	
8		23		38		53		68		83		98	
9		24		39		54		69		84		99	
10		25		40		55		70		85		100	
11		26		41		56		71		86			
12		27		42		57		72		87			
13		28		43		58		73		88			
14		29		44		59		74		89			
15		30		45		60		75		90		105	

25p per entry

Free for Junior classes (89 to 105)

Novice – ie not exhibited anywhere else before

☐

(✓)

Name Total number of entries

Please include your first name

Child's name for junior classes

Total Fee £

Address

..... Tel:

Entries should be submitted to
Westholme Nurseries or Woore Fruit Farm by
4:30pm on Thursday 4th September 2025

Secretary: Janet Roberts tel: 01630 647934

Chairman: Sue Idiens tel: 01630 647042

Ideas for some of the junior classes

