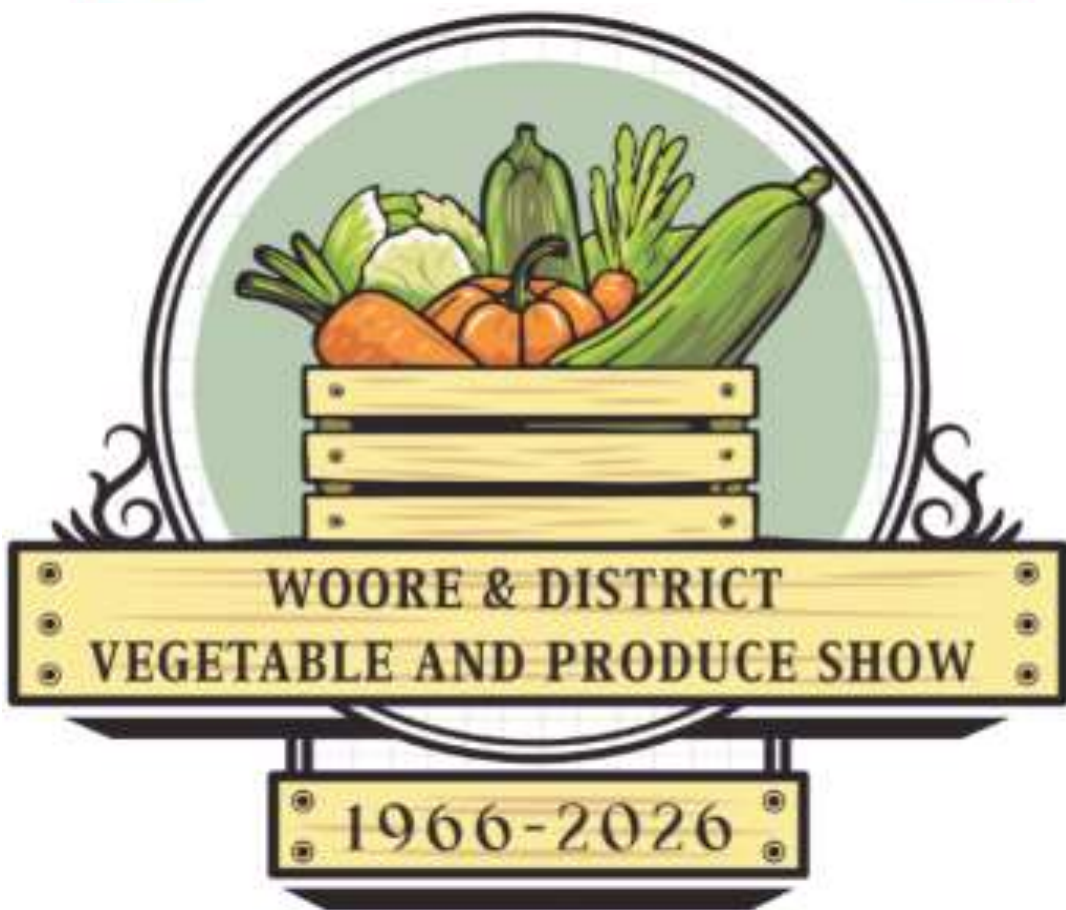


2026 – 60<sup>th</sup> Anniversary Show



**Saturday**  
**5<sup>th</sup> September 2026**

**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**

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

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

Vegetables must be displayed on the 18" wide x 24" deep black board, which will be supplied on the day.

1st - a £10 voucher

2nd - a £ 7.50 voucher

3rd - 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 edible squash

6. 3 carrots - any variety

7. 1 dish of 4 onions – any colour

8. Heaviest onion

9. 3 beetroot (round or intermediate)

10. 1 cabbage (green, red or white)

11. 2 leeks (blanch, intermediate or pot)

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

60. Jar of pickle not in schedule

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 which are not true preserves. They should be kept in the fridge and consumed within one month.

Labels on all jars should state the content, and date month and year 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. A gluten free bake
64. 4 cheese scones
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. 4 "60s" rock buns – using recipe on page 13
68. Tea loaf (own recipe)
69. 4 squares of chocolate brownies
70. 1 small loaf – hand made
71. Lemon drizzle loaf
72. 4 squares of flapjack
73. 60<sup>th</sup> celebration cake – baking and decoration to be judged
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. "Down Memory Lane"- an arrangement incorporating a memorable item (space allowed 9"x 9" any height)
77. "Diamond Anniversary"- accessories allowed (space allowed 24" x 24")
78. World events of 1966 (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. 2 metres of bunting
83. A painting or drawing - framed or unframed (max size 20"x20")
84. A 60<sup>th</sup> anniversary card
85. Set of 2 place mats (space allowed 16"x16" any height)

## **PHOTOGRAPHY**

86. "Hidden Gems of Woore" (max size 8"x6" / A5)
87. A Sporting Event (max size 8"x6" / A5)
88. "Woodland Wonders" (max size 8"x6" / A5)

## **JUNIOR SECTION**

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

#### **Under 5yrs**

- 89. A picture using leaves / flowers / grasses (max A4)
- 90. A finger or foot painting (max A4)
- 91. A pasta necklace

#### **5 to 7yrs**

- 92. A jam jar of flowers
- 93. A paper aeroplane (max A4)
- 94. 2 crispy cakes

#### **8 to 11yrs**

- 95. A miniature garden on a tray (max size 12"x12")
- 96. A mosaic picture (max size A4)
- 97. 4 jam tarts

#### **12 to 16yrs**

- 98. Photo of a celebration – hard copy on day preferred, but can be emailed to: [wooreproduce@gmail.com](mailto:wooreproduce@gmail.com) along with entry form by 4.30pm Thursday 3<sup>rd</sup> September
- 99. A saucer of home made sweets or chocolates
- 100. An item of tie-dye
- 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 - one triangle of bunting

“60s” Rock buns recipe – class 67

2 level tsps., baking powder	8oz plain flour	
A pinch each of salt, mixed spice and nutmeg		
2oz currants	4oz margarine	3oz sugar
1oz chopped mixed candied peel	1 egg	

1. Sift baking powder, flour, salt and spices into a bowl
2. Clean currants by putting them into sieve with some flour. Rub well, then brush off surplus flour.
3. Rub fat into flour till it resembles fine bread crumbs. Add the sugar, dried fruit and candied peel.
4. Beat egg in a basin and add to dry ingredients, using a fork. You may need just a drop of milk.
5. Mix all the ingredients very well together. The mixture should be fairly firm and dry. Grease a baking tray.
6. Put an apricot sized heap of mixture on baking tray and bake for 15 mins in a hot oven (425<sup>oF</sup>, 220<sup>oC</sup> Fan, Gas Mark 7)

Makes 12-15 buns

**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 7.15pm on Monday 2nd November 2026  
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 3<sup>rd</sup> September 2026.

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 15th August 2026

**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 5th September 2026

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 3<sup>rd</sup> September 2026**

Secretary: Janet Roberts tel: 01630 647934

Chairman: Sue Idiens tel: 01630 647042

5th September  
2026

## 60th Anniversary Show

# 60 YEARS AGO

Flashback

### What things cost

Average House ... £3,558

Ford Cortina car ... £659

Gallon of Petrol ... 5s 5d

Pint of beer ... 2s 6d

Pint of milk ... 9 <sup>1</sup>/<sub>2</sub>d

20 cigarettes ... 4s 7d



Women

Men

Go Go Boots

Mini Skirts

Tunic Tops

Pixie Cuts

Drainpipe Jeans

Beatles Haircuts

Paisley Shirts

Chelsea Boots

### Woore Parish Council

23 September 1966

The clerk reported that the long-awaited Public Inquiry into the Woore Sewerage had been fixed for the 27th and 28th October.

After discussion, it was agreed that the Chairman prepare and distribute a circular outlining the proposals, asking parishioners who supported the proposals to append their names.



WORLD population

3.4 billion

UK population

54.6 million

### Many entries at Woore Show

There was a large number of entries in the Woore Women's Institute Flower and Produce Show held in the Victory Hall - the first show of this kind to be held in the village for 20 years.

The Forsythe Cup for the Institute member with the most points in the show was awarded to Mrs Peters and the Ryder Cup for the outside exhibitor gaining most points was won by Mr Watkins.

The judges for the various sections were Mrs Goddard, Miss Kelly, Mr Pocock and Mr S Webb. A competition for a stainless steel travel set was won by Mrs H Grocott.

### Woore News

Passenger services had already ceased in 1956, but the lifting of the tracks in 1966 marked the final removal of the North Staffordshire Railway's Stoke to Market Drayton line from Woore's infrastructure.

FIFA World Cup

ENGLAND

FA Cup

EVERTON FC

Rugby Five Nations

WALES

Wimbledon

Manuel Santana &

Billie Jean King

### Born in 1966

Gordon Ramsey

Halle Berry

Cindy Crawford

Mike Tyson

Janet Jackson

Helena Bonham Carter

60<sup>TH</sup>



Coronation Street

Doctor Who

The Benny Hill Show

Till Death Us Do Part

Step toe and Son

The Frost Report