



**78th ANNUAL
ECCLESHALL SHOW
THE PARKS, LOWER SUGNALL
NR. ECCLESHALL
(Sat Nav. ST21 6NF)
By kind permission of Dr D Jacques
SATURDAY 30th AUGUST 2025
SCHEDULE OF CLASSES
FOR
HORTICULTURE AND CRAFT SHOW
EQUESTRIAN SHOW
CLASSIC VEHICLES
COMPANION DOG SHOW**

The Society wishes to thank all our Sponsors,
their contributions are gratefully acknowledged.

Information correct at printing and subject to minor changes.

Show Secretary
Ms Mary Cartmail
Lawnhead House, Stafford, ST20 0JQ
Tel: 07702 240511
www.eccleshallshow.co.uk

Main Show Sponsors

James Du Pavey
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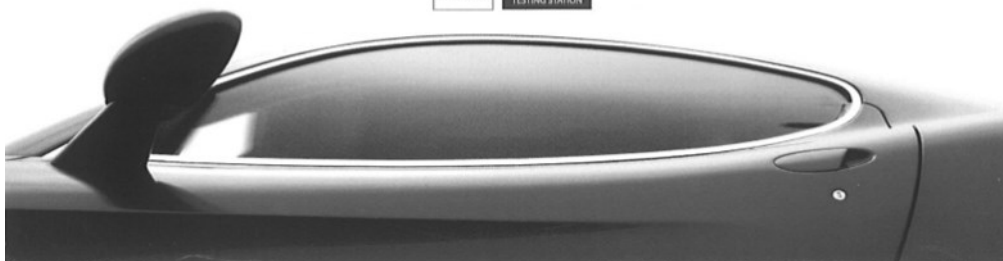
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**Main Sponsors of the
Horticultural and Craft Show:
FLETCHERS GARDEN CENTRE,
STONE ROAD, ECCLESHALL and
THE HALL FAMILY, CHARNES ESTATE**

SPECIAL AWARD ~ BEST NEWCOMER ~ CHALLENGE CUP, Presented by The Sherwin Group for the Best Newcomer (the exhibitor with the highest points and who has never before won a prize in the Horticultural and Craft Section at the Eccleshall Show).

Anyone can enter classes in their own age group and older.
Please see Horticultural and Craft Show rules on page 12.

HORTICULTURAL SECTION

SECTION MAIN SPONSOR:

**NORTH RODE TIMBER CO. LTD, CONGLETON, CHESHIRE 01260 272526
AND JO COOK & FAMILY**

HORTICULTURE PRIZES:

Classes 2 and 54 First £4; Second £3.

All other classes in Horticultural Section: First £2; Second £1

SPECIAL AWARDS:

CHALLENGE CUP, presented by the late Miss M J Knight, awarded to the competitor obtaining the highest number of points in Classes 1 – 53

CHALLENGE TROPHY, presented by the Society and the Allotment Association, awarded to the Eccleshall Allotment Holder obtaining the highest number of points in Classes 1 – 63

CHALLENGE TROPHY, presented by Mr R Timmis, for the best exhibit in the Horticultural Section

CHALLENGE ROSE BOWL, presented by the late Miss R D Carter, for the best exhibit in the Flower Classes, Classes 34 – 54

MEMORIAL CHALLENGE TROPHY, salver presented by Mrs M Tildesley, for the best Pot Plant, Classes 34, 35 & 36

CHALLENGE SHIELD, presented by the Stone Chrysanthemum and Dahlia Society, for the best vase of chrysanthemums or dahlias

CHALLENGE CUP, Presented by A M Timmis Esq., awarded to competitor with highest number of points in Local Vegetable and Flower Classes 55-63

KEN BIRCH MEMORIAL TROPHY, Presented by Helen Mancey, awarded to the competitor with the heaviest onion in Class 65

JOHN THORNTON TROPHY, Presented by Jo Cook and family, awarded this year to the Committee's Choice in the Horticultural Section

ECCLIAN SOCIETY AWARD, Presented by The Ecclian Society for the best exhibit in the Novice Top Tray Class

ENTRY FEE 60p

(Entry fee applies only to first 11 entries by individual exhibitor.)

Judges: Mr David Forrester and Mr Bernard Brown

OPEN CLASS VEGETABLES

SPONSORED BY HOLT FARMS

CLASS

- 1 CHILDRENS' VEGETABLE, any vegetable grown by child aged 11 years or under on Show day
- 2 COLLECTION OF VEGETABLES, at least 5 kinds, 1 dish of each (3' x 2'9" allowed)
- 3 NOVICE TOP TRAY (for exhibitors who have not won this class for at least two years (i.e. in 2023 and 2024 – see rules and guidelines on page 13))
- 4 6 pods of RUNNER BEANS, with stalks
- 5 6 pods of DWARF FRENCH BEANS, with stalks
- 6 3 CARROTS, long pointed, tops trimmed to 3"
- 7 3 CARROTS, other than long pointed, tops trimmed to 3"
- 8 3 PARSNIPS, tops trimmed to 3"
- 9 3 BEETROOT, globe type, shown as grown
- 10 6 pods of PEAS, with stalks
- 11 3 ONIONS, over 8 oz, dressed
- 12 3 ONIONS, under 8 oz, dressed
- 13 3 ONIONS, shown as grown
- 14 1 SQUASH, with a leaf from the same plant
- 15 1 head of CAULIFLOWER, not trimmed, and with 3" of stem
- 16 4 POTATOES, white, of any shape
- 17 4 POTATOES, coloured, of any shape
- 18 4 TOMATOES, standard size varieties, uniform size, shown with calyces
- 19 1 truss of TOMATOES, small cultivars
- 20 1 LETTUCE, any cultivar, shown with root
- 21 1 MARROW, length not exceeding 16"
- 22 6 pickling SHALLOTS, not exceeding 1" diameter
- 23 8 exhibition SHALLOTS
- 24 1 CUCUMBER, any cultivar
- 25 2 COURGETTES, no longer than 6"
- 26 ANY OTHER VEGETABLE NOT IN SCHEDULE, a single vegetable, or a pair, or a set of one type

OPEN CLASS FRUIT

SPONSORED BY C + A CONTRACTORS LTD, FRADSWELL

ALL FRUIT TO BE DISPLAYED ON A PLATE (PAPER PLATE IS FINE)

- 27 5 PEARS
- 28 5 DESSERT APPLES
- 29 5 COOKING APPLES
- 30 5 PLUMS or GREENGAGES
- 31 10 BLACKBERRIES, with stalks, displayed on leaves from the same plant
- 32 10 RASPBERRIES, with stalks, displayed on leaves from the same plant
- 33 COLLECTION OF FRUITS, 3 kinds, to be displayed attractively on a tea tray (competitor's own)

(PLEASE DO NOT FORGET TO INDICATE ON THE ENTRY FORM IF YOU WISH TO DONATE ANY ITEMS TO THE AUCTION AT THE END OF THE AFTERNOON)

**IF YOU EXHIBIT TEN OR MORE ENTRIES,
YOU WILL RECEIVE A FREE ENTRY PASS**

OPEN CLASS FLOWERS

SPONSORED BY JOHN GREEN LANDSCAPES TEL. 01785 760355

Any vases used should be simple and not detract from the flowers being shown. No glass vases please.

CLASS

- 34 SPECIMEN POT PLANT, foliage
- 35 SPECIMEN POT PLANT, cacti or succulent
- 36 SPECIMEN POT PLANT, flowering
- 37 7 SWEET PEAS, in a vase, with sweet pea foliage
- 38 CUT FLOWERS, from the garden, 1 vase, at least 3 cultivars in VIBRANT COLOURS, to be arranged for effect. Vase should not detract. Foliage may be used.
- 39 5 ASTER blooms, in a vase
- 40 3 ROSE blooms, in a vase, 1 or more varieties
- 41 3 sprays of CHRYSANTHEMUMS, spray, in a vase
- 42 3 blooms of CHRYSANTHEMUMS, single, reflex or incurved, in a vase
- 43 3 decorative DAHLIA blooms, in a vase
- 44 3 cactus DAHLIA blooms, in a vase
- 45 3 pom-pom DAHLIA blooms, in a vase, size equal to or less than 2" in diameter
- 46 1 single decorative DAHLIA
- 47 1 single cactus DAHLIA
- 48 3 vases of DAHLIA blooms, 3 in each vase. Any types, each type to be exhibited in a separate vase
- 49 3 spikes large flowered GLADIOLI, in a vase
- 50 3 spikes GLADIOLI, other than large flowered, in a vase
- 51 1 spike of specimen GLADIOLUS, in a vase
- 52 A CONTAINER of GROWING VEGETABLES, HERBS OR FLOWERS, to be viewed from all sides, max. floor space 3' x 3'
- 53 A MINIATURE GARDEN, in a seed tray, natural with accessories max. space 12" x 18"

**No glass vases
please.**

LOCAL CLASS VEGETABLES AND FLOWERS

(Restricted to non commercial growers with gardens within radius of 10km from Eccleshall Post Office.)

SPONSORED BY P & M EDWARDS, JOHNSON HALL NURSERIES, ECCLESHALL TEL. 01785 850400

- 54 COLLECTION OF VEGETABLES IN A BASKET
- 55 5 RUNNER BEANS, with stalks
- 56 3 POTATOES, any type
- 57 4 TOMATOES, standard size varieties, uniform size, shown with calyces
- 58 3 ONIONS, over 8oz, dressed
- 59 3 BEETROOT, globe type, shown as grown
- 60 3 blooms of ROSES, in a vase, 1 or more varieties
- 61 5 blooms of ASTERS, in a vase
- 62 SPECIMEN POT PLANT OF ANY TYPE
- 63 3 spikes of GLADIOLI, in a vase

HEAVYWEIGHTS

SPONSORED BY MALCOLM GRAY AND ASSOCIATES OPTICIANS, ECCLESHALL TEL. 01785 851015

These exhibits will be publicly weighed or measured during the afternoon of the Show.
All exhibits must be clean.

- 64 A VEGETABLE MODEL ANIMAL (We thought the adults might like a go!)
- 65 HEAVIEST ONION, stem no longer than 6"
- 66 WONKIEST VEGETABLE
- 67 HEAVIEST MARROW
- 68 LONGEST RUNNER BEAN (may be runner or any other type of bean)

CRAFT SECTION
SECTION MAIN SPONSOR: THE ECCLESHALL GUIDE
WWW.ECCLESHALLGUIDE.COM

OPEN CLASS - FLORAL ART

ENTRY FEE 60p

**Free entry to Show for any one individual who enters and exhibits
3 or more Floral Art classes.**

FLORAL ART PRIZES:

Class 74: First £1.50; Second £1.00.

All other classes in Floral Art Section: First £2.50; Second £1.50

SPECIAL AWARDS

CHALLENGE TROPHY, Presented by Rt. Hon Lord Nelson of Stafford, awarded to the Competitor with the highest number of points in Floral Art Classes 69 – 75

CHALLENGE CUP, Presented by Maureen Howe, awarded to the best exhibit in the Floral Art Classes 69 – 75

SPONSORED BY

BRIDES OF ECCLESHALL, BRIDAL SHOP, 36 HIGH STREET, ECCLESHALL TEL. 01785 556202
Judge: Mrs Jackie Charnock

CLASS

- 69 'THE GOOD LIFE' - Celebrating 50 years since the TV programme, an exhibit to using fresh flowers and foliage, to include 2 different vegetables, plus 1 accessory.
- 70 'SIMPLICITY' - A modern arrangement using just 5 flowers of the same variety and minimal foliage.
- 71 'VE80 CELEBRATION' - An arrangement of red, white and blue flowers with suitable foliage that could be displayed at a VE80 celebration party, to include at least one Union Jack flag. Container of your choice.
- 72 'COUNTRYSIDE WALK' - An exhibit depicting the title, to include a prominent piece of wood, with mostly foliage and very few flowers.
- 73 'BUFFET TABLE' - An arrangement in a small pedestal suitable for a buffet table, to be viewed from the front, using fresh flowers and foliage.
- 74 'TEATIME' - An arrangement of fresh flowers and foliage in a cup and saucer.
Maximum base of 12" x 12", and no more than 12" high.

NOVICE CLASS 75

Open to exhibitors who have never won 1st prize in a floral art class at the Eccleshall Show

- 75 'A DELIGHTFUL JUGFUL' - A jugful of fresh flowers and foliage arranged for maximum effect.
The jug can be of any material.

All classes except Class 74 'Teatime' (please refer to that class) to have base
no larger than 24" x 24" and to have fresh flowers and foliage unless
specifically stated otherwise in the class.

Height can be unlimited except in Classes 74 (please refer to that class).

**FREE ENTRY TO THE SHOW FOR ANY ONE INDIVIDUAL WHO
ENTERS AND EXHIBITS THREE OR MORE FLORAL ART CLASSES,
YOU WILL RECEIVE A FREE ENTRY PASS**

OPEN CLASS – CHILDREN

NO ENTRY FEE

All ages refer to age on the day of the Show.

Please state age on Entry Form and use one entry form per child. Thank you.

A child may enter classes in their own age group and age groups above their own (including adult classes). If a child enters a class in an age group above their own, that entry will be judged along with all other entries in that class without regard to the age of the child.

CHILDREN PRIZES:

All classes in Children's Section: First £1.50; Second £1

SPECIAL AWARDS

CHALLENGE TROPHY, Presented by Mrs Judith Poole for the competitor obtaining the highest number of points in the Children aged 5 years and under section: Classes 79 – 81

CHALLENGE TROPHY, Presented by W J Griffiths for the competitor obtaining the highest number of points in the Children aged 6 to 10 years section: Classes 82 – 87

CHALLENGE TROPHY, Presented by A S Whittall for the competitor obtaining the highest number of points in the Children aged 11 to 15 years section: Classes 88 – 93

Judge: Mrs Linda Veck-Jones

The Poppy and Daisy Fletcher Cups are being awarded this year to children who have grown, designed and decorated "Superhero Grass Head" (kits available on a "first come first served" basis, from July from Eccleshall Library or telephone 01785 851259).



SPONSORED BY FLETCHERS GARDEN CENTRE, STONE ROAD, ECCLESHALL

Heads will be judged on growth of "hair" (the grass) and the design.

Class 76: "A Superhero Grass Head" -

grown, designed and decorated by a child aged 7 years or under.

The winner of this class will receive the CHALLENGE CUP, Presented by Poppy Fletcher.

Class 77: "A Superhero Grass Head" -

grown, designed and decorated by a child aged 8 years or over.

The winner of this class will receive the CHALLENGE CUP, Presented by Daisy Fletcher.

CLASS 78

COVER DESIGN FOR

ECCLESHALL SHOW PROGRAMME 2026

We would like you to do a design for the front cover of the 2026 Eccleshall Show programme.

(The date of the 2026 Show will be Saturday 5th September 2026.)

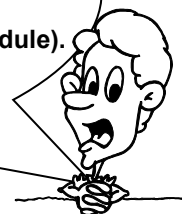
The size of the front cover design should be A5.

(Half of A4 – portrait orientation, the size of the front of this schedule).

Open to all ages - 15 and under.

Prize - Family ticket to the 2026 Eccleshall Show.

SPONSORED BY M & C ELECTRICIANS LTD



**See Class 1 at the beginning of this schedule for
CHILDREN'S VEGETABLE CLASS (up to age 11)**

CHILDREN AGED 5 AND UNDER ON THE DAY OF THE SHOW

SPONSORED BY JENNY TIMMIS, CROXTON

CLASS

- 79 A JUNK MODEL TRAIN (maximum table space allowed – 40cm x 100cm)
- 80 A FINGER PAINTING
- 81 A VEGETABLE MODEL ANIMAL

CHILDREN AGED 6 TO 10 YEARS ON THE DAY OF THE SHOW

SPONSORED BY RICHARD CLIFT GARDEN SERVICES, ECCLESHALL TEL. 01785 851977

Fish, rice or uncooked fresh cream is not to be used in any food class.

All food must be covered by cling film.

- 82 A MINIATURE FARM, natural plant material only, accessories allowed (max. 40cm x 30cm)
- 83 A DRAWING OR PAINTING - "A HOUSE TREE OF YOUR DREAMS" - State size on form. Any medium, **NOT** digital.
- 84 AN EDIBLE TRAIN MADE FROM A SWISS ROLL (Swiss roll can be bought)
- 85 5 DECORATED FAIRY CAKES (All the same)
- 86 A ROOM IN A SHOE BOX
- 87 LEGO (or similar) MODEL, original design

CHILDREN AGED 11 TO 15 YEARS ON THE DAY OF THE SHOW

SPONSORED BY ECCLESHALL TENNIS CLUB, ECCLESHALL TEL. 01785 851265

Fish, rice or uncooked fresh cream is not to be used in any food class.

All food must be covered by cling film.

- 88 YOU HAVE MADE IT, LET US SEE IT! (Could be anything!! Let us know the size if large!)
- 89 A VICTORIA SANDWICH CAKE - Jam filling only. (Taste, texture, appearance to be judged.)
- 90 A NEEDLECRAFT ITEM - e.g. sewn/knitted/cross-stitched/crocheted
- 91 5 SAUSAGE ROLLS
- 92 A DRAWING/PAINTING - State size on form. Any medium, any subject, could be digital.
- 93 AN UPCYCLED ITEM - let us know approximate size on the entry form

**An entry in any of the Classes in the Children's Section
must be the work of one single child.**

Each child may enter more than once in each class.

**Each child can win a maximum of one prize in each of the children's food classes
they have entered (classes 84, 85, 89 and 91).**

YOUNG PEOPLE AGED 16 TO 19 YEARS ON THE DAY OF THE SHOW

NO ENTRY FEE

YOUNG PEOPLE PRIZES:

All Classes in Young People's Section: First £2; Second £1

SPECIAL AWARD

**CHALLENGE TROPHY, Presented by Charmaine Desfontaine for the competitor
obtaining the highest number of points in the section: Classes 94 – 96**

- 94 YOU HAVE MADE IT, LET US SEE IT! (Could be anything!! Let us know the size if large!)
- 95 A CARROT CAKE - No fresh cream allowed. (Taste, texture, appearance to be judged.)
- 96 AN UPCYCLED ITEM - any size - let us know approximate size on the entry form

OPEN CLASS - COUNTRY FARE AND WINE

ENTRY FEE 60p

(Entry fee applies only to first 11 entries by individual exhibitor.)

COUNTRY FARE AND WINE CLASSES PRIZES:

All Classes in Country Fare Section: First £1.50; Second £1

COUNTRY FARE CLASSES

SPECIAL AWARD

CHALLENGE CUP, Presented by Fletchers Garden Centre, for the Competitor obtaining the highest number of points on Country Fare, Classes 97 – 115

PLEASE REFER TO “NOTES ON COUNTRY FARE” ON PAGE 10

SPONSORED BY PERRY’S FIELD TO FORK, ECCLESHALL TEL. 01785 851911

COURTYARD COFFEE ROASTERS, ECCLESHALL TEL. 01785 561774

Judges: Mrs Brenda Howe, Mrs Pat Kennedy and Mrs Emily Whitehead

CLASS

- 97 JAR OF ORANGE MARMALADE
- 98 JAR OF MARMALADE, any other than only orange
- 99 JAR OF STONE FRUIT JAM
- 100 JAR OF SOFT FRUIT JAM
- 101 JAR OF SWEET JELLY
- 102 JAR OF SAVOURY JELLY
- 103 JAR OF FRUIT CURD
- 104 JAR OF HONEY
- 105 JAR OF CHUTNEY
- 106 5 GINGER BISCUITS
- 107 A DISH WHERE THE MAIN INGREDIENT IS CITRUS FRUIT (Single portion, with title)
- 108 A BAKEWELL TART
- 109 5 BREAD ROLLS
- 110 5 CHOCOLATE BROWNIES
- 111 3 DIFFERENT ITEMS FOR AN AFTERNOON TEA to be displayed on a tray
- 112 A SAVOURY PASTY
- 113 A CAKE WITH A GARDEN VEGETABLE AS ONE OF THE MAIN INGREDIENTS
(Include title)
- 114 UPSIDE-DOWN PEAR AND GINGER CAKE (Following the recipe on page 14.)
- 115 **A CLASS FOR MEN ONLY** - APPLE CRUMBLE CAKE (Following the recipe on page 15.)
(PRIZES WIL BE AWARDED FOR THIS CLASS, BUT NO POINTS)
- 116 3 FRESH CHICKEN EGGS – please provide 2 white saucers

PLEASE NOTE

- ONLY ONE PRESERVE OF SAME FRUIT/VEGETABLE ALLOWED PER COMPETITOR IN EACH OF CLASS NO's 97 – 105 (e.g. One competitor can enter one strawberry jam and one raspberry jam in Class 100, but not more than one strawberry jam).
- ONLY ONE ENTRY ALLOWED PER COMPETITOR IN EACH OF CLASS NO's 106 - 116

PLEASE REFER TO “NOTES ON COUNTRY FARE” ON PAGE 10

ALCOHOL AND NON-ALCOHOLIC BEVERAGES CLASSES

SPONSORED BY THREE PILLARS WINE, ECCLESHALL TEL. 01785 556640

All wines to be exhibited in clear colourless bottles with plain labels: year and type displayed.

- 117 A BOTTLE OF HOMEMADE GIN
- 118 A NON-ALCOHOLIC BEVERAGE e.g. a cordial
- 119 A BOTTLE OF ANY OTHER ALCOHOLIC BEVERAGE

OPEN CLASS HANDICRAFTS

ENTRY FEE 60p (Entry fee applies only to first 11 entries by individual exhibitor.)

**** Entries are accepted from people of any age in this section. ****

HANDICRAFTS PRIZES: All Classes in Handicrafts Section: First £1.50; Second £1

SPECIAL AWARDS

CHALLENGE TROPHY, Presented by Eccleshall Women's Institute for the most outstanding exhibit in the Handicraft Classes 120 - 129

CHALLENGE CUP, Presented by Sue Harris for the best exhibit in Class 128

SPONSORED BY THE CORNER PATCH, 12 HIGH STREET, ECCLESHALL. TEL: 01785 859360

Exhibitors may label 'Original Design', if using own design.

Judge: Maggie Hollinshead

We have created an exciting new class for who work with handicrafts. We request those whose professional work involves a particular craft to enter class 129 rather than a class involved in their work.

CLASS

- 120 A DRAWING/PAINTING, max. width 26" including optional frame
 - 121 A STITCHED PICTURE, any technique max. width 30" including frame
 - 122 A HAND-STITCHED ITEM, please state size on entry form
 - 123 AN UPCYCLED ITEM, please state size on entry form
 - 124 AN ITEM MADE ON A SEWING MACHINE, please indicate size on entry form
 - 125 AN ITEM OF PATCHWORK - please indicate size if large
- WITH SPECIAL PRIZE FROM THE CORNER PATCH FOR THE WINNER OF THIS CLASS*
- 126 A HAND-KNITTED ITEM
 - 127 A CROCHETED ITEM
 - 128 HANDICRAFT OF ANY OTHER KIND
 - 129 HANDICRAFT OF ANY OTHER KIND - from exhibitors who work with the craft in their profession.

NOTES ON COUNTRY FARE

Presentation is important in all classes. Judges will be looking for:

For Preserves

- Absence of trade names on jars and lids
- Well polished clean jars with label and correct covers
- Bright characteristic colour and true flavour
- Full jar with slight natural shrinkage
- Clear label with title, and date made

Jams, Jellies, Marmalades (any size) should be covered in one of the following ways:

- A new twist top (no wax disc needed)
- A new pliable press-on cover, with a traditional jam jar (no wax disc needed)
- A wax disc covered with a cellophane top

Pickles and Chutneys

- Covers for these preserves must prevent evaporation and should not be liable to corrosion due to the presence of vinegar (for example, twist tops with plastic lining, pliable plastic on traditional jam jars).
- Do not use cellophane cover

All food must be covered by cling film.

Fish, rice or uncooked fresh cream is NOT to be used in any food class.

PHOTOGRAPHY

ENTRY FEE 60p

(Entry fee applies only to first 11 entries by individual exhibitor.)

PHOTOGRAPHY PRIZES:

All Classes in Photography Section: First £1.50; Second £1

SPECIAL AWARDS

CHALLENGE TROPHY, Presented by the Eccleshall Guide for the most deserving exhibit in the Photography Section

SPONSORED BY ECCLESHALL COMMUNITY CINEMA

ECCLESHALLCOMMUNITYCINEMA.CO.UK

Judge: Jane Rowbottom

Photographs must be taken by exhibitor, mounted or unmounted. If width is more than 30cm, please indicate size.

NO FRAMES OR GLASS PLEASE

- 130 REFLECTIONS - Could be reflections in water, shop windows etc.
- 131 FLOWERS
- 132 AN ANIMAL
- 133 URBAN - Could be architectural, graffiti, street scenes etc.
- 134 ACTION PHOTO
- 135 PORTRAIT - Could be a selfie!

ECCLIAN CALENDAR PHOTOGRAPHS COMPETITION

SPONSORED BY THE ECCLIAN SOCIETY

Each year, the Ecclian Society produces a calendar, and copies are sold locally. Photographs entered in classes 136 – 139 may be selected to be printed, along with the name of the photographer, in the 2026 Ecclian calendar. The winning exhibitor in each of these classes will receive a voucher to be exchanged for one of those calendars when they are available.

Jpeg files of selected photographs will need to be sent by email after the Show - PLEASE READ THE NOTES ABOUT THESE CLASSES BELOW

All of these photographs to be landscape orientation.

- 136 A SPRING LANDSCAPE PHOTOGRAPH OF ECCLESHALL OR SURROUNDING AREA
- 137 A SUMMER LANDSCAPE PHOTOGRAPH OF ECCLESHALL OR SURROUNDING AREA
- 138 AN AUTUMN LANDSCAPE PHOTOGRAPH OF ECCLESHALL OR SURROUNDING AREA
- 139 A WINTER LANDSCAPE PHOTOGRAPH OF ECCLESHALL OR SURROUNDING AREA

Notes about Ecclian Calendar Photograph Classes – important information

Any photograph entered in classes 136 – 139, and **selected to be printed, along with the name of the photographer, in the 2026 Ecclian calendar. , will need to be sent as a jpeg file, by email, by 5pm on Saturday 6th September 2025 at the latest**, to one of the Ecclian members, who compiles the calendar. (Photographs may need to “cropped” so that they fit in the space on the calendar.) Exhibitors of those selected photographs will be sent an email, from the Horticultural and Craft Section team, shortly after the Show, asking them to email the appropriate person with the jpeg file.

Please write your email address on the back of each photograph that you enter in these Ecclian Calendar photograph classes.

IF YOU EXHIBIT TEN OR MORE ENTRIES,

GUIDANCE AND RULES FOR ENTERING HORTICULTURAL AND CRAFT SECTION CLASSES

1. So that we can plan for the space needed for each class, please make sure that your entry forms are delivered to the Secretary by 5.30 p.m. on the Wednesday preceding the Show. Late entries may not be accepted.
2. You will need to bring your exhibits to the Horticultural and Craft Marquee on the day of the Show from 0645hrs with placing of exhibits to be completed by 0845hrs. Stewards will be there to give help and guidance. The marquee will close promptly at 08.50hrs for judging to commence.
3. When you arrive in the marquee, you will first collect your Exhibitor's Cards from the stewards' table. **YOU NEED TO PLACE AN EXHIBITOR'S CARD BESIDE EACH EXHIBIT WITH THE CLASS NUMBER SHOWING.** If you have any queries there will be stewards around to assist. Please do not make any alterations to cards without checking with a steward first. If a card is not displayed next to an exhibit, that exhibit may have to be disqualified as we won't know who it has been entered by. Stewards may have to move or remove any exhibit for the convenience of the Show.
4. Exhibitors may be awarded more than one prize in each class unless otherwise stated in the schedule. Prizes may not be awarded in any class where the judges decide that the exhibits are not of sufficient merit. The Committee reserves the right to disqualify any exhibit not grown or made by the individual exhibitor.
5. Please do not enter an exhibit that has been shown at the Eccleshall Show in any previous year.
6. Any complaints should be made in writing, with a deposit of £20.00 in cash (to be forfeited if the objection is overruled) to the Horticultural and Craft Section Secretary by 1400hrs on the day of the Show. In matters regarding the award of prizes the judges' decision will be final. Where applicable RHS guidelines will be followed. Other matters will be decided by the Horticultural and Craft Committee of the Society.
7. **Prize money can be collected from the Maureen's Office between 1615 and 1700hrs. Prize money not collected on the day of the Show will be placed back into the Show funds.**
8. No products are to be sold within the Horticultural Tent except at the official auction or unless officially authorised by the Committee.
9. **Please remove exhibits from the tent on the day of the Show between 1615 and 1645hrs.** We ask that items are not removed before this time as, if exhibits are taken away, the display is spoilt for paying members of the public who are still looking round. **If items are to be left after 1645hrs (but removed by 1745hrs please), please inform a steward earlier in the day and, if they are not to be sold at auction, apply a sticker (we will have them available) to the exhibit/exhibitor's card as appropriate. The Committee cannot be held responsible for items left in the marquee at the end of the day.**
10. All articles exhibited at the Show remain there at the risk of the exhibitor. Whilst the Committee will endeavour to preserve exhibits, it cannot be held responsible for damage or loss of any exhibit or other property belonging to exhibitors.
11. The Challenge Cups and Trophies are perpetual and will remain the property of the Society. They need to be returned to the Secretary on or before 30th June in the year following the Show.
12. For Health and Safety reasons, no moving vehicles are permitted on the show ground between 09:00hrs and 17:00hrs.

**IF YOU EXHIBIT TEN OR MORE CLASSES,
YOU WILL RECEIVE A FREE ENTRY PASS**

NOVICE TOP TRAY RULES

The Ecclesian Society Cup is being awarded for the best "Novice Top Tray".

This class is for exhibitors who have never won a horticulture section cup or trophy at the Eccleshall Show.

- The exhibit must comprise a collection, of three types of vegetables taken from the following list of twelve. The quantity of each vegetable required for the collection is given in brackets, and each type must consist of the same variety:

Carrots (2), Cauliflower (1), Onions (2), Parsnips (2), Peas (5 pods), Potatoes (3), Runner Beans (5 pods), Tomatoes (4), French Beans (5 pods), Cucumber (1), Courgettes (2), Beetroot (2)

Each vegetable will be judged for size, shape and colour, condition and uniformity.

- All vegetables are to be displayed for effect. The vegetables must be displayed within an area measuring 45cm by 60cm (18" x 24"), without bending any part of them.

The exhibitor may provide a tray or board (no holes etc.), or a black cloth, measuring 45cm by 60cm (18 x 24") (internal measurements in the case of a tray) to display the vegetables, or vegetables can simply be displayed within the area as marked on the staging for the class.

- Parsley is allowed for garnishing, but no other foliage or accessories, such as plates, sand, rings and so on, will be allowed.

All vegetables should be shown "as grown" (i.e. no dressing, with some attention to detail as below).

NOTES FOR EXHIBITORS AND JUDGES

- * Carrots and parsnips must have foliage trimmed back to 7.5cm (3").
- * Peas and beans must be displayed with some stalk attached.
- * Cauliflowers should not be trimmed and with some root.
- * Tomatoes must be displayed with calyx (the green flower bud case).
- * Judges will use their discretion when judging the Novice Top Tray class, remembering that entries may come from inexperienced exhibitors.

SET RECIPE FOR CLASS 114

Upside-down Pear and Ginger Cake - Servings 10

Ingredients

For the caramel pears

- 3 conference pears, peeled, cored, quartered
- 1 lemon, juice only
- 100g caster sugar
- 85g unsalted butter
- 2 pieces stem ginger in syrup, finely sliced plus 1 tbsp syrup

For the cake

- 250g unsalted butter, softened
- 250g caster sugar
- 4 mixed sized eggs
- 75g Greek style yoghurt unsweetened
- 260g self-raising flour
- 1 tsp baking powder
- 2 tsp ground ginger



Method

1. Preheat the oven to 180°C/160°C fan/gas mark 4. Line the base of a 20cm springform cake tin with baking paper.
2. Cut each pears into 3 or 4 slices, add to a bowl and toss with the lemon juice (1).
3. Make the caramel: add the sugar (100g) to a medium-sized deep saucepan over a low heat until golden brown. Don't stir until the sugar has melted. Please be careful, the sugar will be extremely hot so please handle it with care!
4. Once the sugar has completely melted, add in the butter (85g) and stir with a long-handled spoon until melted. Take the pan off the heat, then add in the ginger (2 pieces) and 1 tbsp of ginger syrup. If the butter separates add a splash of freshly boiled kettle water and whisk together (careful, it might spit!). Leave to stand for 15 minutes until the caramel coats the back of a spoon.
5. Add the pears and ginger pieces to the cake tin, arrange in a fan shape, then pour over the caramel to coat.
6. Whisk the softened butter (250g) and sugar (250g) until light and fluffy. Slowly whisk in the eggs (4) one by one, followed by the yogurt (75g). Mix the flour (260g), baking powder (1 tsp) and ground ginger (2 tsp) together, then gently fold through the butter and egg mixture until well combined.
7. Pour the cake batter on top of the pears and bake for 40-45 minutes, or until cooked through. Insert a skewer in the middle – if it comes out clean, it's ready.
8. Carefully loosen and remove the sides of the cake tin using a pair of oven gloves (it's important to do this while the cake is still warm, otherwise the caramel will harden). Place a serving plate on top of the cake and carefully flip over. Remove the baking paper.
9. Serve the cake warm with a scoop of our honeycomb ice cream (to taste) to finish.

(From <https://www.marksandspencer.com>)

SET RECIPE FOR CLASS 115 (Class for men only)

Apple Crumble Cake - Cuts into 8 slices

Ingredients

250g pack of butter softened
250g golden caster sugar plus 1 tbsp
2 tsp vanilla extract
5 large eggs
300g plain flour plus 7 tbsp
2 tsp baking powder
1 tsp ground cinnamon
300g cooking apples peeled and chopped into small chunks

Method

1. Heat oven to 160°C/140°C fan/gas 3 and grease and line the base and sides of a deep 20cm round cake tin with a little of the butter and baking parchment. Put the butter, 250g sugar and vanilla into a big mixing bowl. Beat until light and fluffy with an electric whisk.
2. Beat in the eggs, one by one, then fold in the 300g flour and baking powder. Spoon out 85g of the batter and stir the extra 7 tbsp flour and cinnamon into this with a cutlery knife so it becomes crumbly.
3. Fold the apple chunks into the rest of the cake batter and scrape into the prepared tin. Scatter over the crumble mix followed by 1 tbsp sugar. Bake for 1 hr 15 mins, until a skewer poked in comes out clean – you'll need to lay a sheet of foil on top after an hour if the cake is browning too much. Cool for 15 mins in the tin, then finish on a wire rack.

(Adapted from BBC Good Food recipe.)

A child may enter classes in their own age group and age groups above their own (including adult classes).

If a child enters a class in an age group above their own, that entry will be judged along with all other entries in that class without regard to the age of the child.

Horticultural and Craft Section Committee Officers:

Chairman:	Miss C Desfontaine, 47 Green Lane, Eccleshall
Vice Chairman:	Mrs A Horton, Orchard Cottage, Bishops Offley
Hon. Treasurer:	Mrs M Howe, Marta, Eccleshall Road, Great Bridgeford, Stafford
Hon. Secretary:	Mrs H Bradshaw, Armchair Cottage, Elford Heath, Eccleshall

With many thanks to all our sponsors

~ 15 ~

HORTICULTURAL AND CRAFT SHOW ENTRY FORM
(Separate entry form for each exhibitor please)

Please mark X in the column headed "Item for Auction" for any item to be left for the auction, which will be held outside the Horticultural and Craft marquee at 5pm

The Show Society thanks you gratefully for this donation.

[illegible]

CASH PREFERRED PLEASE, or CHEQUES PAYABLE TO "E S Hort and Craft"

PLEASE USE A SEPARATE FORM FOR EACH PERSON		ECCLESHALL ALLOTMENT HOLDERS PLEASE MARK	
Name			
Address			
		* NEWCOMERS PLEASE MARK	
Tel No		Age on 30th August 2025 (Child or Young Person classes)	

GDPR Data Protection ☐ PLEASE TICK BOX TO ACKNOWLEDGE – When joining or entering Eccleshall Show Society, your data will only be shared with relevant bodies, e.g. breed societies, if needed.
We promise never to sell your or pass it on to other third parties.

ENTRY FORM TO HORTICULTURAL SECTION HON. SECRETARY BY WEDNESDAY 27th AUGUST 2025 AT 1730HRS:

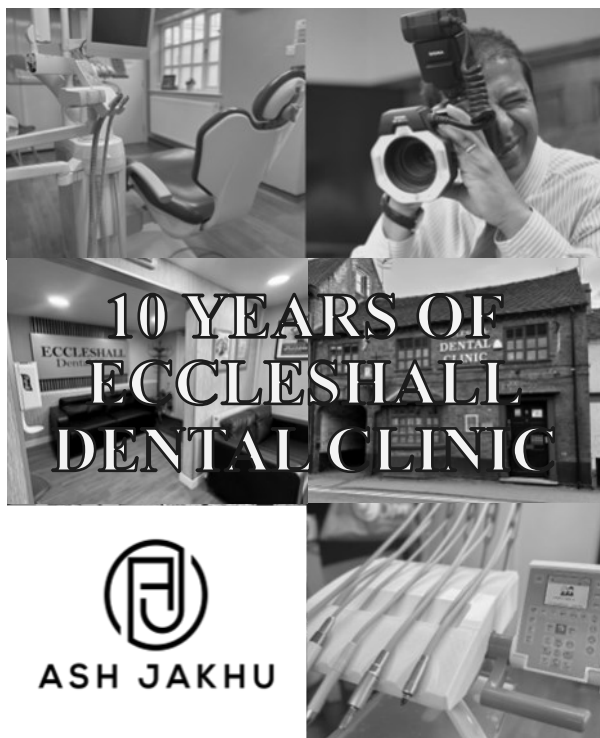
Mrs H Bradshaw, ARMCHAIR COTTAGE, SHAWS LANE, ELFORD HEATH, ECCLESHALL, ST21 6JB Tel: 01785 851259

**Email: armchairhaze@gmail.com (You can request "Word" version of entry form to complete in Word and return by email)
OR Eccleshall Library Tuesday 26th August 2 – 4 p.m. and Wednesday 27th August 10-12 a.m.**

Please ensure correct entry money – cash preferred please, or cheques payable to “E S Hort and Craft”

***NEWCOMER IS AN ENTRANT WHO HAS NOT PREVIOUSLY WON A PRIZE IN THE HORTICULTURAL AND CRAFT SECTION AT THE ECCLESHALL SHOW**

Staging of entries in the Horticultural and Craft marquee must be completed by 8.45am at the latest on the day of the Show. The marquee will be open from 6.45am



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