

EVERCREECH SHOW 2026

SUPPORT
LOCAL
ENJOY
TOGETHER!

A GREAT DAY OUT FOR **ALL** THE FAMILY!

LIVE MUSIC WITH
Back River Rats



STALLS & ALL



HORTICULTURE TENT



MUSIC WITH BACK RIVER RATS



BEER TENT COURTESY OF THE BELL



WHEELBARROW RACES



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INFLATABLE ASSAULT COURSE



PETTING FARM



SKATEBOARDING SHOW



OPEN MIC



VINTAGE CARS

AND MORE TO COME!

FUN,
FRIENDLY &
FULL OF
COUNTRY
SPIRIT!

NEW THIS YEAR!

INTER PUB TUG-OF-WAR ★ TROPHY ★



SAVE THE DATE!

More details
coming soon!



PROUD TO SUPPORT
OUR COMMUNITY



5th September 2026

Show Programme and Schedule

**Show Admission: Adults £3.00,
Members, Patrons and children 16 and under free**

**Gates open at 12 Noon, Evercreech Sports Club
Pecking Mill Road BA4 6PE**



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Committee

Chairman:	John Parham
Secretary/Vice Chair:	Mich���� Gould-Thorpe
Treasurer:	Simon Rundle
Membership Secretary:	Moira Barber
Main committee members:	Adam Asprey
	Andrew Lee
	Christine Toms
	Jake Hill
	John Robson
	Richard Fegan
	Sarah Rees

Get in touch:

If you need to contact us, please use the form on our website www.evercreechshow.uk, or write to the Show Secretary. Please return any cups or awards from last year to the Show Secretary.

Show Secretary, Mich     Gould-Thorpe
6 Rodmore Crescent
Evercreech
Shepton Mallet
Somerset BA4 6JJ

Sponsors

Evercreech Show Society would like to express their appreciation to our **Sponsors**:

Peter Green Chilled, Eurilait, Evercreech Motor Services, The Glen Care Home, 3 Solutions Ltd, Total Plumbing Supplies, Heathercreech Kitchen, Evercreech Pharmacy, Melita Coiffure, The Bell Inn and Evercreech Parish Council who have supported the Show this year.

Members, Patrons and Volunteers

We would also like to say a **HUGE THANK YOU** to all the **Members** and **Patrons** who so generously support the Society and the wonderful team of **Volunteers** who work tirelessly to help raise funds to enable the Show to go ahead. If you are interested in joining us, either as a Member, Patron, Volunteer or Committee Member, please visit our website www.evercreechshow.uk or come and speak to one of our team.

Members: £5.00 per year

- Membership card
- Free entry to the show
- Half price entry to any show-run competitions

Patrons: £10.00 per year

- Membership card
- Free entry to the show
- Free entry to any show-run competitions
- Listing in the Show Schedule in acknowledgement of your support as a Patron

The Show

The events programme for this year's Show is shaping up to be one of the best yet!

Enjoy live bands, open mic sessions, Fun Science for Kids, wheelbarrow races, tug of war, welly wanging, GoGo Games for Kids, an inflatable obstacle course, Beat the Goalie (channel your inner Harry Kane or Jude Bellingham), classic vehicles, a petting zoo, competitions, market stalls, and delicious food from our local Pizza Rocket, with refreshments served by the wonderful Bell Inn Beer Tent.

We are also pleased to announce the return of the **After Show Party** with a twist for 2026; this year we are doing something a bit different with a “**Hoedown at the Showground**”. More details to follow so keep an eye on the website and our social media channels.

In addition to performances by the **Black River Rats**, we will be celebrating the fantastic musical talent our community has to offer with a series of open mic sessions. So, if you are—or know of—any local performers who would like to take to the stage, please visit [The Show page](#) on our website to find out more.

We want to encourage more of the community to take part in the competitions this year so we're inviting all those lockdown bakers, crafters, homemade winemakers, photographers and gardeners to dust off their mixing bowls, bottles and jars, dig out those cameras, and rescue the craft box from the back of the wardrobe to **Showcase Your Talent**. We know you're out there! Taking part is all about having fun and enjoying a great community event—and who knows, you may even go home with a trophy!

More information, together with a class entry form, can be found in the following pages. You can also complete an **online Class Entry Form** available on [The Show page](#).

We're also looking for owners to bring along their pride and joy to our **Classic Vehicle** display. We know there are many people locally with amazing classic cars, agricultural vehicles, fire engines, military vehicles and motorbikes, so why not join us in celebrating all things automotive and agricultural? Again, please visit [The Show page](#) on our website to find out more.

www.evercreechshow.uk



Celebrate your craft - book a pitch to showcase and sell your products

Are you a talented baker, artisan, crafter, maker, or local producer? We'd love you to be part of the Evercreech Show. Whether you create handmade gifts, artwork, jewellery, candles, textiles, homeware, delicious cakes, preserves, confectionery, or other locally made products, we'd love to hear from you.

Pitches are available at competitive rates, with spaces to suit a variety of stalls. Whether you're an established business or just starting out, you'll be joining a friendly, welcoming event that celebrates the very best of our local community.

Visit [The Show page](#) on our website to book.

Class entry instructions and rules

How to register

Options:

Bring your Entry Form (*not exhibits*) and fees to the rear room of Evercreech Village Hall, Victoria Lane, Evercreech BA4 6JP on Wednesday, 2nd September 2026, between 5.00pm and 8.00pm on. Fees to be paid in cash if possible;

Post to Christine Toms, 7 The Cedars, Evercreech BA4 6LG enclosing a cheque made payable to Evercreech Show Society;

Use the Contact Form on our website to upload your Entry Form and make payment by Bank Transfer to:

Bank details: Evercreech Show Society

Sort code: 55-70-31 Account number: 79724205

Use your surname and postcode as payment reference

You may enter as many exhibits as you wish in each class.

Postal and website entry Class Cards need to be collected in the Show Marquee on the morning of the Show.

Entry Fees: for all classes (except where otherwise stated):

Patrons – free

Members – £0.25

Non-members - £0.50

Prize money for Children (*except where otherwise stated*):

1st Prize £3.00

2nd Prize £2.00

3rd Prize £1.00

Class cards or labels will be issued by the Secretary and must be placed with the exhibit when staged.

Handicraft cards should be attached to the garment or item.

Adhesive numbers will be issued which must be adhered to bottles or jars.

Entry Rules

Staging

- Staging begins at 7.00am on Saturday, 5th September and must be completed by 10.30am when all but the Judges and officials must leave the Marquee.
- Exhibits and prize cards must remain on display until the Show closes at 4.30pm, after which time any remaining items will be removed.

Exhibits

- All exhibits must be the bona fide property of, and cultivated or made by, the exhibitor except for the Floral Art classes.
- The Committee reserves the right to inspect any exhibitor's garden or allotment up to and including the day of the Show.
- The Committee will not be responsible for any loss or damage to the exhibits before, during, or after the Show, but all reasonable care will be taken.
- Exhibits not in accordance with the Schedule will be disqualified.
- No exhibit that has previously won a prize at the Evercreech Village Show may be re-exhibited.

General Rules

- Judges may withhold prizes where the standard is too low or where there are insufficient entries and may award additional prizes where merited.

- Notice of any objection to an exhibitor or exhibit should be made in writing and handed to the Secretary before 3.00pm on the day of the Show. This must be accompanied by a fee of £5 that will be refunded if the objection is sustained.
- The Committee shall have the power to decide all matters not provided for in these rules and on all matters on which there is any question, and their decision is final.

Judges

- As far as possible, the Show will be governed by the Royal Horticultural Society handbook, which can be examined on application to the Secretary.
- Where the term “vase” is mentioned, any suitable container may be used.
- Exhibits in the Floral Art Section – every stem of living plant material must be in water or in water-retaining materials. The use of floral foam is discouraged.
The Judge’s decision is final.

Prizes

- Cash prizes for **Children’s entries** will be available from the Treasurer from 3.00pm on the day of the Show on production of the relevant entry card and **NOT** the prize card, which must remain with the exhibit until 4.30pm.
- Prize money not collected from the Treasurer **on the day of the Show** will be assumed to be a donation to the Society.
- Points towards the Challenge Cups in all Sections are awarded as follows:
 - **Collection Classes: 1, 2, 3, 38**
 - 6 points for 1st prize
 - 4 points for 2nd prize
 - 2 points for 3rd prize
 - **Other Classes:**
 - 3 points for 1st prize
 - 2 points for 2nd prize
 - 1 point for 3rd prize
- **All cups remain the property of the Society and will be held by the winners for one year only and handed back to the Secretary by the 1st July. Cups may be engraved at the winner’s own expense.**
- Cups will be presented at 4.00pm.
- If a cup is allocated to a class that fails to obtain a first prize, the cup will be withheld.
- **The Tradesman’s Cup** will be awarded to the exhibitor with the greatest number of points in the Show
- **The Evercreech W I Cup** will be awarded to the Evercreech W I Member gaining the most points in the Show. Please indicate on the entry form if you are a Member of the Evercreech W. I.
- **The Twyford Cup** will be awarded to the best Pot Plant in the Show.
- **The British Legion Cup** will be awarded to the exhibitor, over 60 years of age, gaining the most points in the Show. Indication to be made on the entry form.

Classes

Vegetables

- Standard entry fees apply except for **Special Class 21** which is free.
- **The President’s Cup** will be awarded to the exhibitor gaining the most points in this Section.
- **The Gordon Billing Memorial Cup** will be awarded to the winner of Class 1 Collection of Vegetables.
- **The Mr & Mrs C Cox Cup** will be awarded to the winner of Class 6.
- **The George Holland Memorial Cup** will be awarded to the winner of Class 9.
- **A Rosette** will be awarded to the most outstanding exhibit, excluding Class 1.

Vegetable Classes

1. Collection of Vegetables, 5 kinds, 2 of each. Space allowed 75cm square.
2. Collection of Potatoes, 2 varieties, 3 of each.
3. Collection of Herbs, 4 kinds, for culinary use, in neat bunches, in a jam jar.
4. Potatoes, 3, all the same variety.
5. Beetroot, 3, round.
6. Runner Beans, 6 pods.
7. Dwarf Beans, 6 pods.
8. Courgettes, 10cm – 15cm, 2.
9. Onions, 3 trimmed, from sets or seeds.
10. Shallots, 6.
11. Carrots, 3, stump rooted.
12. Dish of Cherry Tomatoes, 9.
13. Tomatoes, 5.
14. Cucumber, 2, ridge or greenhouse.
15. Peppers, hot (chilli) or sweet, 2 specimens.
16. Rhubarb, 3 sticks.
17. Two (2) specimens of any one vegetable not listed in the above classes.
18. Longest Runner Bean (1st Prize Only)
19. Ugliest Vegetable (1st Prize Only)
20. Heaviest Marrow (1st Prize Only)
21. **Special Class Adults and Children** (free entry) **Tromboncino Squash***



Special Class Vegetable – Class 21

This year's special class for both adults and children is the return of the Tromboncino Squash.

This is a vigorous, easy to grow member of the courgette family which produces long, unusually shaped fruit in about 8-10 weeks. Best grown on a sturdy trellis to keep fruits straight and save space. They produce a lot of fruit, so you'll only need one plant.

Flowers

The Ough Rose Bowl will be awarded to the winner of Class 22.

The Kath Chappell Memorial Salver will be awarded to the winner of Class 25.

The Edward Osment Memorial Cup will be awarded to the winner of Class 26.

The Betty Randel Prize will be awarded to the winner of Class 31.

The Baber Cup will be awarded to the exhibitor with the most points in this Section.

Flower Classes

22. Vase of Mixed Flowers. Space allowed 38cm in width and depth, height unlimited.
23. Dahlias, 3 blooms, same variety.
24. Dahlia, 1 specimen bloom.
25. Rose, 3 blooms.
26. Rose, 1 specimen bloom.

27. Antirrhinums, 1 single stem.
 28. Sweet Peas, 1 vase, minimum of 6 stems.
 29. Hydrangea, 3 blooms.
 30. Any flower not listed above – 3 stems in vase.
 31. **A Harvest from my garden.** A vase of flowers and/or foliage and/or fruits and berries. Space allowed 50cm x 50cm.
 32. Fuchsia, 6 flower heads – to be shown on board with water underneath. Any variety.
 33. Floating Flowerheads, in water, maximum size of container 30cm square.
 34. Buttonhole or Corsage.
 35. *1 Cactus or Succulent.
 36. *1 Pot Plant, foliage, including ferns.
 37. *1 Pot Plant, flowering.
 38. *1 Orchid Plant.
- * Pot size in Classes 35 to 38 not larger than 25cm diameter and the exhibits must be in the care and possession of the exhibitor for more than 3 months.*

Fruit

- **The Horrell Cup** will be awarded to the exhibitor with the most points in this Section.
- **A Rosette** will be awarded to the most outstanding exhibit.
- **Note:** Fruit without stalks will be disqualified.

Fruit Classes

39. Collection of any fruit on a 25cm plate, min. of 3 kinds, any number of each.
40. Apples, 5, cooking.
41. Apples, 5, dessert.
42. Plate or Dish of Plums, 6.
43. Plate or Dish of Blackberries, 20.
44. Plate or Dish of Raspberries, 20.
45. Plate or Dish of Fruit not listed in the above classes.

Floral Art

This section will be judged under NAFAS rules 2023. Every exhibit will be on a trestle table covered with a white cloth.

- **The Bessie Ashman Candlestick** will be awarded to the most outstanding exhibit in the Floral Art Section.
- **The Mid-Somerset Flower Cup** will be awarded to the winner of Class 52.
- **The J W Cox Memorial Shield** will be awarded to the exhibitor gaining the most points in this Section.

Floral Art Classes

46. **Hidden Corners** A petite exhibit suggesting a secret or tucked-away place. Not exceeding 25cm in width and depth, and up to 37cm in height.
47. **Novice Class – Harvest Harmony** An arrangement inspired by the colours and textures of harvest time. Space allowed 40cm in width and depth, height unlimited. The definition of **NOVICE** is “open to an exhibitor who has **NOT** previously won a First Prize in this Section at the Evercreech Show”.
48. **Reflections.** An exhibit incorporating reflective elements (e.g. mirrors, water, metallics). Space allowed 50cm x 50cm, height unlimited.
49. **Twilight Glow.** An arrangement evoking evening light, using subtle or dramatic colour contrasts. Space allowed 50cm x 50cm, height unlimited.
50. **Garden to Table.** An exhibit inspired by edible plants, herbs, fruits, or vegetables. Space allowed 70cm x 70cm, height unlimited.

51. **Tranquillity** An exhibit. Space allowed 70cm x 70cm, height unlimited.

52. **Out of this world - For Mid-Somerset Flower Club Members only.** An exhibit. Space allowed 70cm x 70cm, height unlimited.

Handicraft

- Class cards to be attached to the garment.
- Garments not to be displayed on stands.
- **The Peter Green Haulage Cup** will be awarded to the exhibitor gaining the most points in this Section.
- **The Acreman Cup** will be awarded to the most outstanding exhibit in this Section.

Handicraft Class

53. Hand knitted **or** crocheted adult's garment.
54. Hand knitted vegetable (Any) (not to exceed 60cm in any direction)
55. Hand knitted **or** crocheted accessory (e.g. Hat, Gloves, Belt, Scarf, Socks).
56. Dressed Teddy as a spaceman or alien – any craft not less than 4 garments. Teddy may be purchased.
57. A Toy in any medium. Maximum size of base 50cm x 50cm, maximum height 1 metre.
58. An origami creation – any subject
59. A Handcrafted Item in Wood, Metal or any **hard** substance. Maximum size of base 50cm x 50cm, maximum height 75cm.
60. A Hand Sewn Item.
61. An Item of Handmade Jewellery in any non-precious material - to be displayed on a stand **or** pinned to a small frame.
62. Any other craft, including yarncraft, not covered by the above classes. Maximum size of base 75cm x 75cm, maximum height 1 metre. ***Please tell us the size when entering.***

Homecraft

- **The J Green Cup** will be awarded to the exhibitor gaining the most points in this Section.
- **The Foster Cup** will be awarded to the most outstanding exhibit in this Section.
- Entries for classes **63** and **65** to use recipes as follows:

Recipe for Class 63 - Fruit Cake

175g (6oz) Butter or Margarine
100g (4oz) Plain Flour
150g (5oz) Caster Sugar
375g (12oz) Mixed Fruit
3 Large Eggs
Pinch of Spice
100g (4oz) Self Raising Flour
Little Milk if necessary

METHOD: Cream together fat and sugar. Add eggs, beating mixture between each. Stir in flour, fruit and spice. Bake in lined 7" (or metric equivalent) round cake tin at 170°C (325°F, Gas Mark 3) for approximately 2 hours.

Recipe for Class 65 - Somerset Apple Cake

175g (6oz) Butter or Margarine
375g (12oz) Self Raising Flour
175g (6oz) Caster Sugar
1 teaspoon Mixed Spice
3 Medium Eggs, beaten
2 tbsp Milk
425g (14oz) Chopped Cooking Apples

METHOD: Pre-heat the oven to 180°C (350°F, Gas Mark 4). Grease and/or line an 8" (or metric equivalent) round cake tin. Cream fat and sugar, add beaten egg. Add spice to flour and sift into the creamed mixture. Add enough milk to make a soft dropping consistency. Stir in the chopped apple and mix well. Put into prepared tin. Dot with a little butter and sprinkle with demerara sugar. Bake in oven for approximately ONE hour. *At home this can be served hot or cold.*

Homecraft Classes

63. Fruit Cake – as per Class 63 recipe
64. Vegetable Based Cake (e.g. carrot, rhubarb etc) own recipe – to be labelled.
65. Somerset Apple Cake – as per Class 65 recipe
66. A Victoria Sandwich made with 3 hen eggs and equivalent weight of fat, flour and sugar. Raspberry jam to be used.
67. Open fruit tart.
68. Shortbread, 5 pieces – evenly sized.
69. A savoury pasty - any flavour
70. Scones, Sweet or Savoury, 5 – evenly sized.
71. A Loaf of Bread, displayed on a board.
72. *Pot of Jam (stoned fruit)
73. *Pot of Jam (soft fruit)
74. *Pot of Marmalade
75. *Jar of Chutney
76. ** Pot of Fruit Jelly
77. ** Pot of Lemon Curd
 - *Any variety – to be labelled
 - ** Lemon Curd and Fruit Jelly should be in approximately ½ lb/250g jar or equivalent.

All preserves 450g (1lb) jar or equivalent.

*Foodstuff must be covered with cling film or a dome. **NO ADVERTISING ON JAR OR LID PERMITTED***

Wine

- All bottles to be clear glass and labelled with main ingredient.
- **The C Neale Cup** will be awarded to the exhibitor gaining the most points in this Section.
- **The Roy and Gladys West Cup** will be awarded to the most outstanding exhibit in this Section.

Wine Classes

78. *1 bottle of Red **or** White Wine made from natural ingredients **or kit**.
79. 1 bottle of Liqueur.
80. *1 bottle of Homemade Beer made from natural ingredients **or kit**.
81. 1 bottle of Homemade Squash, Cordial or Syrup.

***Kits only permitted for Classes 78 and 80.**

Photography

- Photographs to be mounted on plain card with a maximum mount size of 12" x 8", except for Class **88**. The bottom border should be slightly wider than the sides and top.
- There is no restriction on the method of printing.
- **The Allcock Cup** will be awarded to the most outstanding exhibit in this Section.

Photograph Classes

82. Subject: Amusing Photoshop – any theme

- 83. Subject: Movement
- 84. Subject: Everyday moments
- 85. Subject: The Milky Way
- 86. Subject: Nightfall
- 87. Black & white photograph: Old Churches
- 88. Subject: Shoot a Theme, on any one of the above subjects. Four (4) pictures each 6" x 4" minimum, displayed on a single mount.

Art

- **The Sellick Cup** will be awarded to the most outstanding exhibit in this Section.
- **The Glen Cup** will be awarded to the winner of Class 94.

Art Classes

- 89. A Watercolour.
- 90. An Oil Painting. (Oil or acrylic painting on canvas or board).
- 91. A Pastel Painting.
- 92. ***Novice Class** – ‘Coastal Finds’. The definition of **NOVICE** is “open to an exhibitor who has **NOT** previously won a First Prize in this Section at the Evercreech Show”.
- 93. A Drawing. (Any picture in Pen, Pencil, Coloured Pencil or Charcoal).
- 94. ***Any Other Medium.** (Work in any other medium e.g. Mixed Media, Collage, Printmaking, Textile Art, etc.)
- 95. ***A Still Life, any medium.**

**Classes 92, 94 and 95 can be in any medium.*

Paintings that are copies, please state with the exhibit that they are after “Turner, Palmer, etc”.

Family

- ❖ **The Jubilee Salver** will be awarded to the most outstanding exhibit in this Section.

Family Classes

- 96. A face made from a sunflower head
- 97. A limerick of 5 lines, first line being: “**There once was a scarecrow named Fred...**”

Children

- No entry fees for this section.
- Prize money: 1st Prize £3.00, 2nd Prize £2.00, 3rd Prize £1.00
- **Mrs Neill’s Cup** will be awarded to the exhibitor gaining the greatest number of points in the Children’s Classes.

Class category 8- to 11-year-olds

- **The Paradise Cup** will be awarded to the most outstanding exhibit in this age group.

- 98. A Rocket made from recycled material. (Space allowed 50x50cm)
- 99. A small cake decorated as a planet. (base cake can be purchased)
- 100. A photograph you have taken, mounted on card.
- 101. Handicraft – a shoe box house or room.

Class category 4- to 7-year-olds

- **The Doble Cup** will be awarded to the most outstanding exhibit in this age group only.

- 102. A Monster made from fruit and/or vegetables.

- 103. Rocky Road Cakes, 5.
- 104. A Planet made from paper or card.
- 105. A picture you have painted or drawn. Maximum size A4.

Class category – pre-school

- 106. A Picture of My Family. Maximum size A4.

Evercreech Primary School Pupils only

- Judged and awarded by school year group.
- Age to be stated on all exhibits (Age on 31st August determines group to be entered).
- A child may only enter in their respective age group.
- 107. Exhibit relating to one subject of the school curriculum - subject to be chosen by the teacher. (No Glitter)

Guidelines for Exhibitors

The following notes are a guide to what judges are seeking when making their decisions. It should be emphasised that very few entries are perfect, and most have blemishes, however small, so please do not let these notes deter you from entering whatever you have to make the Show a success.

Vegetable section

- **Roots** should be washed with a sponge, not a brush which may damage the skin.
- **Beets, carrots, parsnips and turnips** should have leaves removed so that about 8cm (3”) of the leaf stalk remains.
- Take care that the number of vegetables entered complies with the number required in the Schedule.
- Vegetables should be as symmetrical in shape as possible.
- **Beans (Runner):** Long, slender, straight flesh pods with no outward sign of seeds, intact stalks.
- **Courgettes:** Tender, shapely fruits 10 – 15cm (4 – 6”) in length, any colour but well matched, intact stalks and flowers if possible.
- **Leeks:** Thick, well blanched, clean and spotless stems with no “bulbing” at root end. Roots and tops NOT to be trimmed.
- **Lettuce:** Firm hearts, unbroken, good colour.
- **Marrow:** Young, tender fruits can be of any colour but must be well matched. Maximum 30cm (12”) unless Schedule specifically allows larger.
- **Onions:** Firm bulbs with thin necks. Leaves above neck should be removed and stalk should be neatly tied with string or cotton. Roots should be trimmed.
- **Parsnips:** Large white skins, roots free from side roots, stains or discolouration to tops.
- **Pepper:** Select fruit of the right shape, size and colour for the cultivar. Fruit may be shown immature but fully formed, usually green, or at the mature or coloured stage. The exhibit should be uniform in colour.
- **Potatoes:** Medium size (not too big or small) shapely, clear skinned, eyes few and shallow.
- **Rhubarb:** Straight, thick fresh stalks with undeveloped leaf blades brightly coloured. Trim to 7.5cm 3”.
- **Shallots:** Round, solid and with thin necks, maximum diameter 4cm (1½”), balanced separately on a plate of sand with necks tied as for onions.
- **Tomatoes:** Medium sized, round, firm and well coloured. Uniform size do not remove green stalks.

Flower section

- Flowers should be staged in an attractive manner. In a close contest, good presentation may swing the balance.
- Flowers should be fresh, free from insects and, when a number of specimens in a class is prescribed, as shapely and symmetrical as possible.

- Flower stems should, in general, be cut as long as possible.
- Make sure the number of stems complies with the number in the Schedule.
- Remove any flowers or stems damaged in transit.

Fruit section

- All fruit should be presented in a fresh condition with bloom intact (“Bloom” is the film of waxy powder covering fruit or leaves).
- Stalks should always be intact and left on fruit.
- **Apples:** Cooking and Dessert, eyes and stalks intact, clear unblemished skin.
- **Blackberries:** Large, ripe, unblemished fruit, stalks intact.
- **Blackcurrants:** Fresh stalks, jet black in colour, large ripe berries, bunches should not have any berries removed.
- **Plums:** Large, ripe fruit, perfect bloom, stalks intact.
- **Raspberries and Strawberries:** Large, ripe fruit with stalks intact, free from blemish.

Jams, Jellies, Marmalades and Pickles section

- Jars and lids must not carry any trade names as this contravenes the Trades Description Act.
- Use clean, non-sticky jars.
- Jars should be dated, as well as named.
- Jam, jelly and marmalade should fill the jar within ⅛” (3mm) of the rim and the only necessary cover is waxed paper on the surface and cellophane or paper lid held on with an elastic band.
- Chutney and pickle must have a metal, plastic lined lid and should have ½” (12mm) clearance from the rim. It should not be younger than three months to ensure the flavours have blended.
- Marmalades especially should be labelled with the type of fruit, e.g. Seville Orange, Grapefruit etc.
- Jellies should be solid, but wobble on the knife.
- Jams and marmalades with skin fruits should be well cooked before sugar is added to ensure tender skins.
- Lemon curd should be filled to the brim of the jar before sealing with a waxed disc and cellophane cover.

Cakes, Scones and Pastries

- If cakes are burnt on the base, it shows; equally, undercooked ones are liable to peel away underneath.
- A fine skewer or steel knitting needle should be used to test if it is cooked. A large knife will leave a big hole in the cake.
- **Victoria Sandwich** – sandwich cakes bottom to bottom. Dust with caster sugar.
- Pastry is better cooked on a metal plate, to thoroughly cook bottom layer of pastry. Fillings should be well flavoured and labelled to help the judge keep a clean palate.
- Shortbread is better made with butter. If it is cooked on a lined dish this can leave tunnel tracks on the base.
- All dishes should be cold at the time of judging.
- Food items should be covered.

Fruit Syrup, Squash and Cordial (wine section)

- Usually shown in clear glass bottle with screw top.
- 12 – 25mm (½ - 1 inch) headspace.
- Colour clear and bright, without haze.
- Consistency syrupy, but not too thick, and not clotted.
- Squash and cordial to have tissue (fruit pulp); syrup to be clear.
- Aroma rich and true of fruit used; 1:5 dilution.
- Bottle should be sterilised to form a seal.

Patrons

Life Patrons

Gifted to those people who have made a significant contribution to the Show over many years.

Mr C Bath
Mr S Craddock
Mrs G Lindsay
Mrs L Selman

Mrs V Bath
Mrs Craddock
Mrs S Powel
Mr A Tucker

Mrs L Buckley
Dr D Lindsay
Mr D Selman
Mrs J Tucker

Patrons

Mr Ted Allen
Mr Adam Asprey
Mrs Moira Barber
Rev Helen Drever
Ms Susan Ehmann
Mr David Elliott
Mrs Margaret Elliot
Mr Richard Fegan
Mrs C Fegan
Mr Gerald Fry
Mrs Hazel Fry
Mr Douglas German
Miss Hannah German
Mr Tony German
Ms Pam Green
Mr Trevor Greenhill

Mrs Averil Harford
Mrs Elizabeth Henderson
Mrs Rosemary Herlock
Mrs Non Holson
Mrs Michele Hole
Mr Nathan Hole
Mr Paul Holland
Mrs Shiela Jenkins
Mrs Julia Keen
Mr Andrew Lee
Mrs Amber Lee
Mr Andrew Marjoram
Mrs Sonia Moore
Mrs Jane Neill
Mr David Newbetty
Mrs D Poyntz

Mrs Mollie Purse
Ms Judith Randle
Mr Alistair Roach
Mrs Daphne Roach
Mr Simon Rundle
Mrs Janet Rundle
Mr Dick Skidmore
Mrs Jean Skidmore
Mrs Christine Toms
Mrs Gladys West
Mrs Eva Westmacott
Mr John Parham
Mrs Lesley Parham
Mr John Rossiter
Mrs Jane Rossiter

Awards and Previous Winners

Award	2025 Winner
Vegetable Classes	
The Tradesman's Cup	Gail Wakeford
The Evercreech W I Cup	Carol Searle
The Twyford Cup	Maggie Norris
The British Legion Cup	Gail Wakeford
The President's Cup	Gail Wakeford/Harriet Longman
The Gordon Billing Memorial Cup	Paul Holland
The Mr & Mrs C Cox Cup	Dennis Selman
The George Holland Memorial Cup	Harriet Longman
Flower Classes	
The Ough Rose Bowl	Sheila Astley
The Kath Chappell Memorial Salver	Not Awarded
The Edward Osment Memorial Cup	Sandra Watts
The Betty Randel Prize	Sheila Astley
The Baber Cup	Gail Wakeford
Fruit Classes	
The Horrell Cup	Gail Wakeford
Floral Art Classes	
The Bessie Ashman Candlestick	Hazel Fry
The Mid-Somerset Flower Cup	Hazel Fry
The J W Cox Memorial Shield	Rose Herlock
Handicraft Classes	
The Peter Green Haulage Cup	Violette Valentine
The Acreman Cup	Christine Toms
Homecraft Classes	
The J Green Cup	Carol Searle
The Foster Cup	Jacky Tucker/Sheila Astley
Wine Classes	
The C Neale Cup	Violette Valentine
The Roy and Gladys West Cup	David Rees-Jones
Photography Classes	
The Allcock Cup	Ray Tyner/Amber Lee
Art Classes	
The Sellick Cup	Louise Padday
The Glen Cup	Lynda Nichols
Family Classes	
The Jubilee Salver	Not awarded
Children's Classes	
Mrs Neill's Cup	Florence McLeod
The Paradise Cup	Florence McLeod
The Doble Cup	Yeva Miedviedieva

Class Entry Form – 2026

Name:					
Email:					
Contact no:					
Are you a W.I. Member? Please tick ✓		Yes		No	
Are you aged 60 or over? Please tick ✓		Yes		No	
Class no.	Entry Fee		Class no.	Entry Fee	
Total Fees £			Total Fees £		

No personal data will be disclosed to any third party



Entry instructions and rules

To register in person: bring your Entry Form/s (*not exhibits*) and Fees (cash if possible) to the rear room of Evercreech Village Hall, Victoria Lane, Evercreech BA4 6JP between:

5.00pm & 8.00pm on Wednesday, 2nd September.

To register by post: send your application to: **Christine Toms, 7 The Cedars, Evercreech BA4 6LG**. Please remember to include name, address and phone number.

To register via the website: use the Contact Form on our website to upload your Entry Form. A copy of the Entry Form can be downloaded from the website.

You may enter as many exhibits as you wish in each class.

Postal and website entry Class Cards need to be collected in the Show Marquee on the morning of the Show. Please make payment for your entries when you collect the cards (in cash, if possible please).

- **Entry Fees:** for all classes (except where otherwise stated):
 - Patrons – free
 - Members – £0.25
 - Non-members - £0.50
- **Prize money for Children** (*except where otherwise stated*):
 - 1st Prize £3.00
 - 2nd Prize £2.00
 - 3rd Prize £1.00
- **Class cards** or labels will be issued by the Secretary and must be placed with the **exhibit** when staged.
- **Handicraft cards** should be attached to the **garment or item**.
- **Adhesive numbers** will be issued which must be adhered to **bottles or jars**.

