

# **ASHBOURNE SHOW**

**Saturday 20<sup>th</sup> August 2022**

**Polo Ground, Osmaston**

## **SCHEDULE CRAFT, PRODUCE, CHILDREN'S AND ART CLASSES**

The "S R Fencing" Points Trophy will be awarded to the competitor gaining the most points on show day

**CLOSING DATE FOR ENTRIES –**

**1<sup>st</sup> August, 2022**

**Craft Secretary**

**Alison Mottershead**

**17 Sundial Walk**

**Brailsford**

**Ashbourne**

**Derbyshire**

**DE6 3DQ**

**01335 360595**

**Enquiries to – [alimott@btopenworld.com](mailto:alimott@btopenworld.com)**

## HOMECRAFT

**ENTRY FEE: 30p per entry**

**1<sup>st</sup> Prize £2.50    2<sup>nd</sup> Prize £2.00    3<sup>rd</sup> Prize £1.50**

CLASS 700	Jar of Chutney	
CLASS 701	Jar of Soft Fruit Jam	
CLASS 702	Jar of Lemon Curd	
CLASS 703	6 Ashbourne Gingerbread	(to given recipe)
CLASS 704	Marmalade Loaf	(to given recipe)
CLASS 705	4 Cheese Scones	
CLASS 706	Walnut Cake	(to given recipe)
CLASS 707	Savoury filling suitable for a sandwich	
CLASS 708	Dessert in a tea cup	
CLASS 709	Homemade Pizza	(with dough base)
CLASS 710	4 Brownies	
CLASS 711	Vegetarian Quiche	
CLASS 712	6 Coconut Meringue Fingers	(to given recipe)
CLASS 713	Cider Apple Cake	(to given recipe)
CLASS 714	Cake of your choice – decorated for Queen’s Jubilee – not to be cut	

The “Natural Choice” trophy will be awarded to the competitor gaining the most points in classes 700-714

## **HANDICRAFT**

**ENTRY FEE: 30p per entry**  
**1<sup>st</sup> Prize £2.50 2<sup>nd</sup> Prize £2.00 3<sup>rd</sup> Prize £1.50**

- Class 715      Something old from something new – an upcycled item of clothing
- Class 716      Photograph of a Derbyshire Landscape
- Class 717      Cross Stitch item      (maximum size 20cm x 20cm)
- Class 718      A Christmas Tree Decoration
- Class 719      A knitted or crocheted item

The Derbyshire County Council Adult Education Trophy will be awarded to the competitor gaining the most points in classes 715 – 719

## **FLORAL ART**

**ENTRY FEE: 30p per entry**  
**1<sup>st</sup> Prize £2.50 2<sup>nd</sup> Prize £2.00 3<sup>rd</sup> Prize £1.50**

- Class 720      A Jubilee themed arrangement
- Class 721      An arrangement in a teacup
- Class 722      A basket for a flower girl
- Class 723      Harvest door wreath

The “Annette Dyson” trophy will be awarded to the competitor gaining the most points in classes 720 – 723

# HORTICULTURAL – ALL PRODUCE TO BE HOMEGROWN BY THE EXHIBITOR

## VEGETABLES

**ENTRY FEE: 30p per entry**  
**1<sup>st</sup> Prize £2.50    2<sup>nd</sup> Prize £2.00    3<sup>rd</sup> Prize £1.50**

- Class 724    5 Potatoes – of any variety
- Class 725    3 Carrots – as grown
- Class 726    A small basket displaying 5 different types of vegetables  
(eg 1 potato, 1 cauliflower, 1 leek, 1 courgette, 1 onion)
- Class 727    3 Onions - untrimmed
- Class 728    3 Leeks
- Class 729    5 Tomatoes – of one variety
- Class 730    3 Courgettes
- Class 731    3 Beetroot (trimmed)

The “D Sellers – Town & Country” cup will be awarded to the competitor gaining the most points in classes 724 – 731

**CLASS 732 ENTRY FEE:    50p per entry**  
**1<sup>st</sup> Prize    £30.00**

- Class 732    The longest runner bean
- Kindly sponsored by David Swinscoe – Wyaston Nurseries

**CLASS 733 ENTRY FEE:    50p per entry**  
**1<sup>st</sup> Prize    £10.00**

- Class 733    The largest onion
- Kindly sponsored by Mrs Susan Sheard. The winner will be awarded the Birchwood Trophy

## **PLANTS & CUT FLOWERS**

**ENTRY FEE: 30p per entry**  
**1<sup>st</sup> Prize £2.50 2<sup>nd</sup> Prize £2.00 3<sup>rd</sup> Prize £1.50**

- CLASS 734 Rose – 1 single specimen in a vase
- CLASS 735 A vase of 3 stems of any flower – shades of yellow
- CLASS 736 3 Dahlias – any variety
- CLASS 737 A collection of mixed garden flowers (10 flowers maximum)
- CLASS 738 Sweet peas – a vase of 6 stems
- CLASS 739 A flowering pot plant
- CLASS 740 A small herb garden (maximum container size 20cm x 15cm)
- CLASS 741 A potted fern

The “Ashbourne News Telegraph” trophy will be awarded to the competitor gaining the most points in classes 734 – 741

## **ART DRAWING OR PAINTING IN ANY MEDIUM** **MAXIMUM SIZE IS A2                      MAXIMUM OF 2 ENTRIES PER PERSON**

**ENTRY FEE: £1.00 per entry**  
**1<sup>st</sup> Prize £15.00 2<sup>nd</sup> Prize £10.00 3<sup>rd</sup> Prize £5.00**

- CLASS 742 11 – 16 years
- CLASS 743 17- 21 years
- CLASS 744 22 years and over non professional

## **YOUNG PERSONS SECTION – JUBILEE THEME**

**ENTRY FEE: 25p per entry**  
**1<sup>st</sup> Prize £2.50 2<sup>nd</sup> Prize £2.00 3<sup>rd</sup> Prize £1.50**

**Exhibitors must display AGE BUT NOT NAME and all exhibits in this section MUST BE their own work**

### **18 years of age and under**

CLASS 745 Portrait of Her Majesty The Queen – any medium

CLASS 746 A jubilee celebration cake to be judged on taste and decoration

CLASS 747 A mask suitable for a masquerade party/ball

The “Allen” trophy will be awarded to the competitor gaining the most points in classes 745 – 747

### **15 years of age and under**

CLASS 748 Your own painting of your favourite thing

CLASS 749 A hand written poem of your own choice to be judged on handwriting only

CLASS 750 6 decorated cup cakes of two different varieties

CLASS 751 A model of a British castle

The “Jennifer Pearson” trophy will be awarded to the competitor gaining the most points in classes 748 – 751

### **11 years of age and under**

CLASS 752 A hat suitable for a Jubilee street party – any medium

CLASS 753 A Shield of your own design

CLASS 754 A drawing or painting of a Corgi dog

CLASS 755 4 raspberry buns (to given recipe)

The “F Harrison & Son” cup will be awarded to the competitor gaining the most points in classes 752 – 755

## **7 years of age and under**

CLASS 756 A decorated hard boiled egg – Jubilee theme

CLASS 757 A animal made from a vegetable of your choice

CLASS 758 A Jubilee Crown – any medium

CLASS 759 4 biscuits decorated for the Queen’s Jubilee – to be judged on decoration only

The “Ashbourne Show Points Cup” cup will be awarded to the competitor gaining the most points in classes 756 – 759

## **RECIPES**

### **ASHBOURNE GINGERBREAD**

8ozs butter

5oz castor sugar

10oz plain flour

2 teaspoons ground ginger

2ozs finely chopped peel

Cream together butter and sugar

Sieve in flour and ginger

Add chopped peel

Work together until smooth

Hand roll into long sausage

Cut into 4cm pieces

Place on a greased baking tray and bake in a preheated oven at 160C for about 20 minutes

### **MARMALADE LOAF**

12oz self raising flour

6oz of dried mixed fruit

2oz margarine

8 fluid oz of milk

6oz castor sugar

1 egg

2 tablespoons of marmalade (of your choice)

Preheat the oven to 150C/Gas 2

Rub fat into flour, add the sugar, mixed fruit and the milk. Lastly add the marmalade.

Bake in the oven for one and a half hours

## WALNUT CAKE

4oz margarine  
3oz castor sugar  
1 tablespoon Golden syrup  
1 egg  
6oz self raising flour  
2 tablespoons milk  
2oz chopped walnuts

For the filling:  
Coffee butter icing

Coffee glaze icing to decorate top of cake  
and a few extra walnuts

Cream margarine, sugar and syrup until light and creamy. Beat in the egg and add flour, milk and nuts.

Line and grease 2 x 7" cake tins

Put half of the mixture in each tin and bake in a moderate oven 180C for 25-30 minutes

When cold, sandwich together with coffee butter icing and decorate top with coffee glaze icing and nuts

## COCONUT MERINGUE FINGERS

### BASE

3oz margarine  
2 egg yolks  
6oz self raising flour  
4oz castor sugar  
2 tablespoons milk  
Few drops of vanilla essence

### TOPPING

2 egg whites  
4oz castor sugar  
2oz coconut  
Chopped glace cherries

Cream margarine and castor sugar together then add the egg yolks, essence and milk. Fold in the flour and press into a greased swiss roll tin.

Whisk the egg whites adding the sugar gradually. Fold in the coconut and put on top of the base mixture.

Sprinkle the cherries on top.

Bake in a preheated oven at 180C for 30 minutes

## CIDER APPLE CAKE

4oz butter  
4oz sugar  
2 eggs, lightly beaten  
3oz wholemeal self raising flour  
3oz self raising flour  
3 tablespoons medium dry cider

2oz sultanas  
1 teaspoon ground cinnamon  
4oz English cheddar cheese grated  
2 eating apples cored and sliced  
2 tablespoons apricot jam melted

Cream butter and sugar together until pale and creamy

Gradually beat in eggs, then fold in flours, cider, sultanas, cinnamon and 3oz cheese

Spoon into a greased and lined 8 inch square tin

Arrange apple slices in 3 lines pressing down gently

Sprinkle over remaining cheese and bake at 180C or 350F or mark 4 for 35 minutes until well risen  
and firm to touch

Transfer to a wire cooling rack

Brush with apricot jam and leave to cool



## RASPBERRY BUNS

8oz self raising flour  
4oz margarine  
3oz castor sugar  
1 egg  
1-2 tablespoons milk  
Raspberry jam

This mixture will make approximately 10-12 buns in total

Rub fat into the flour and then add sugar

Beat the egg and milk and add to the mixture

Put into bun tins

Make a small hole in the middle of the mixture and add a small level teaspoon of raspberry jam

Bake at 160C in a preheated oven for 20 minutes