

# *Ashbourne Shire Horse Society*

*President for 2017- Her Grace The Duchess of Devonshire*

**Saturday, 19<sup>th</sup> August, 2017**

**Polo Ground, Osmaston**

## **SCHEDULE**

**for**

**HOME CRAFT, HANDICRAFT, FLORAL ART,  
HORTICULTURAL SECTION**

**AND**

**JUNIOR & CHILDREN'S SECTIONS**

**N.B. Competitors will be entitled to one free ticket to  
the show when their entry fees are £3.00 or more.**

**CLOSING DATE FOR ENTRIES –**

**9<sup>th</sup> August, 2017**

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

### **HOME CRAFT SECTION**

**Entry Fee: 30p per entry.**

**1st Prize £2.50 2nd Prize £2.00 3rd Prize £1.50**

- 1 HEN EGGS (saucer of 4 with one extra saucer)
- 2 BANTAM EGGS (saucer of 4 with one extra saucer)
- 3 1 SPECIMEN HEN EGG. Judged on contents (one saucer)

*The John & Dawn Goodall Cup will be awarded to the competitor gaining the most points in classes 1 -3.*

- 4 A GINGERBREAD LOAF (to given recipe)
- 5 2 OATCAKES (to given recipe)
- 6 3 TEACAKES (to given recipe)
- 7 5 SALTED CARAMEL BROWNIES
- 8 A JAM SWISS ROLL
- 9 5 CORNISH FAIRINGS (to given recipe)
- 10 3 APPLE TURNOVERS
- 11 2 LEMON TARTLETS
- 12 A BATTENBURG CAKE
- 13 A JAR OF LEMON CURD
- 14 A JAR OF CHUTNEY
- 15 A JAR OF SOFT FRUIT JAM

*The “Natural Choice” Trophy will be awarded to the competitor gaining the most points in classes 4 – 15*

## **HANDICRAFT SECTION**

**Entry Fee 30p per entry.**

**1st Prize £2.50 2nd Prize £2.00 3rd Prize £1.50**

**Classes 17,18,20 kindly sponsored by Betty's sewing box**

- 16 PHOTOGRAPH – TAKEN AT A STATELY HOME
- 17 A CUSHION FIT FOR A DUCHESS
- 18 A FABRIC PICTURE OF ANY ANIMAL THAT COULD BE FOUND AT CHATSWORTH
- 19 A HANDMADE WEDDING INVITATION
- 20 AN APRON FOR THE DUCHESS' MAID
- 21 A NEEDLEPOINT PICTURE

*The Derbyshire County Council Adult Education Trophy will be awarded to the competitor gaining the most points in classes 16 -21.*

## **FLORAL ART SECTION**

**Entry Fee 30p per entry.**

**1st Prize £2.50 2nd Prize £2.00 3rd Prize £1.50**

**Kindly sponsored by “flowers for special occasions”**

- 22 A FOLIAGE ARRANGEMENT
- 23 AN ARRANGEMENT WITH ONLY SEVEN FLOWERS PLUS FOLIAGE
- 24 AN ARRANGEMENT IN A CUP AND SAUCER

*The “Annette Dyson” trophy will be awarded to the competitor gaining the most points in classes 22 – 24*

## **HORTICULTURAL SECTION**

**Entry Fee: 30p per entry.**

**1st Prize £2.50 2nd Prize £2.00 3rd Prize £1.50**

### **VEGETABLES**

- 25 5 POTATOES - of one variety
- 26 3 RUNNER BEANS - of one variety
- 27 3 BEETROOT – of one variety
- 28 3 ONIONS – of one variety
- 29 3 COURGETTES – of one variety
- 30 7 CHERRY TOMATOES – of one variety

*The “D Sellers - Town & Country” cup will be awarded to the competitor gaining the most points in classes 25 – 30.*

### **PLANTS AND CUT FLOWERS**

- 31 ROSE – 1 single specimen in a vase
- 32 A VASE OF 3 STEMS OF ANY FLOWER – cream/white
- 33 ONE VASE OF MIXED GARDEN FLOWERS –more than 6 stems no more than 12 stems
- 34 3 DAHLIAS – pom pom variety
- 35 A POTTED HOSTA
- 36 SWEET PEAS – A vase of 6 stems
- 37 A POT OF HERBS
- 38 A FLOWERING POT PLANT
- 39 ONE PLANT GROWN SPECIFICALLY FOR ITS FOLIAGE IN A CONTAINER NO BIGGER THAN 7” IN DIAMETER

*The “Ashbourne News Telegraph” trophy will be awarded to the competitor gaining the most points in classes 31 – 39*

**SPECIAL CLASS – SPONSORED BY DAVID SWINSCOE – Wyaston Nurseries**

Entry Fee 30p per Entry.  
**1st Prize £30**

40 THE LONGEST RUNNER BEAN

**JUNIOR & CHILDREN'S SECTION**  
**JUNIOR SECTION**

Entry Fee 30p per entry.  
**1st Prize £2.50 2nd Prize £2.00 3rd Prize £1.50**

**JUNIOR SECTION 18 years and under on day of Show.**

- 41 PHOTOGRAPH – WATER
- 42 5 SWEET MUFFINS
- 43 A POSY OF FLOWERS SUITABLE TO PRESENT TO A DUCHESS
- 44 A HANDMADE BIRTHDAY CARD - ANY SUBJECT
- 45 A JANE AUSTIN INSPIRED PEG DOLL
- 46 LEGO BUILDING – THEME OF COUNTRY HOUSE

*The “Wyaston Nursery” Cup will be awarded to the competitor gaining the most points in classes 41 – 46.*

**CHILDREN'S SECTION**

Entry Fee 30p per entry.  
**1st Prize £2.50 2nd Prize £2.00 3rd Prize £1.50**

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

**15 Years of Age & Under**

- 47 MAKE A CROSS COUNTRY HORSE JUMP OUT OF RECYCLABLES
- 48 MAKE AND DECORATE A 6 INCH ROUND CAKE - THEME 6 WEEKS OF SCHOOL HOLIDAYS
- 49 DESIGN A POSTER FOR THE CHATSWORTH COUNTRY FAIR

*The “Jenifer Pearson” trophy will be awarded to the competitor gaining the most points in classes 47 – 49*

**11 Years of Age & Under**

- 50 3 FRUIT SCONES
- 51 A PORTRAIT OF THE DUCHESS OF DEVONSHIRE
- 52 MAKE A HORSE OUT OF FRUIT AND OR VEGETABLES

*The “F Harrison & Son” cup will be awarded to the competitor gaining the most points in classes 50 – 52.*

**7 Years of Age & under**

- 53 3 CHEESE SCONES
- 54 A COLLAGE OF CHATSWORTH HOUSE
- 55 DECORATED WOODEN SPOON

*The “Lumbard’s Toy Shop” trophy will be awarded to the competitor gaining the most points in classes 53 – 55.*

## **RULES FOR THE HORTICULTURAL & HANDICRAFT SECTION**

1. The Horticultural & Handicraft Committee (herein after called “The Committee”) shall have the management of the section including the power to refuse any entries they think unsuitable.
2. Entries must be sent in and entrance fees paid to the Secretary not later than 9th August 2017. Exhibitors must provide their own stands, plates, dishes etc.
3. All articles exhibited for competition must have been grown or made by the Exhibitor, or must have been in his or her possession during the whole of the two months immediately preceding the Show; and any person exhibiting or attempting to exhibit specimens in contravention of this rule, unless otherwise stated, shall forfeit all claims to any prizes that may have been awarded to him or her and shall be debarred from exhibiting at any future Horticultural & Handicraft show held by the Committee.
4. The Committee shall have the power to visit the premises of intending exhibitors and view the produce entered, and shall have the power to refuse or cancel any entry without giving any reason for their action.
5. A person shall be allowed to enter more than one exhibit in the same class.
6. The tent will be open from 8 am on the day of the Show. All articles intended for competition must be properly staged for Judging by **9.00 am** or they will be disqualified.
7. All vegetables must be properly cleaned and trimmed, unless otherwise stated.
8. The Committee will appoint such number of judges as they deem necessary to judge the exhibits at the Show. The Judges appointed shall have full power to award the prizes, or to withhold any prize when in their opinion, they are not merited, and their decision shall be final.
9. No person except those officially engaged will be allowed in the tent whilst judging is in progress.
10. The Committee will not be responsible for any damage, loss or injury arising from accident or any other cause, to any person, animal or property on the Show Ground. All exhibits shown are at the sole risk of the Exhibitor.
- 12 **Prize money will be presented at 4.30 pm.**

### **IMPORTANT INFORMATION**

**\*Due to the rising cost of cashing cheques, entry fees may be paid in cash at NATURAL CHOICE, 24 ST JOHN STREET**  
**\*All entries must be accompanied by a stamped addressed envelope – we will then be able to send you the entry stickers for your exhibits and car park pass & entry ticket if applicable.**

**Please enclose a stamped addressed envelope with all entries**

Entries by hand to

Natural Choice 24 St. John's Street, Ashboume, Derbys

Entries by post to

Mrs. L. Richmond, 7 Derwent Gardens, Ashbourne, Derbys, DE6 1DJ

Enquiries to: ashbourneshow.classes@outlook.com

## **GINGERBREAD LOAF**

100g Butter  
100g Golden Syrup  
150g Self-Raising Flour  
3 Teaspoon ground ginger  
150g Caster Sugar  
1 Teaspoon Bicarbonate of Soda  
150ml Milk  
1 Large Egg

Preheat the oven to 180C/350F Gas 4. Line a loaf tin with greaseproof paper. Melt the butter and golden syrup together in a pan and set aside. Mix together the flour, ground ginger, sugar and bicarbonate of soda in a bowl, then slowly whisk in the milk and egg, followed by the syrup mixture, to form a smooth batter. Pour into the loaf tin and bake for 30-35 minutes, until golden and a skewer poked into the centre of the loaf comes out clean. Leave to cool completely.

## **CORNISH FAIRINGS**

100g Plain Flour  
1 Teaspoon Baking Powder  
½ Teaspoon Bicarbonate of Soda  
½ Teaspoon Ground Mixed Spice  
40g Caster Sugar  
50g Butter, chilled and diced  
1 Tablespoon Mixed Peel  
3 Tablespoons Golden Syrup (flat, not rounded) gently warmed

Preheat oven to 190c/375f/gas 5

Sift flour, baking powder, bicarbonate of soda, mixed spice and sugar into a mixing bowl. Add the butter and rub into the flour mixture, using the tips of the fingers, until it resembles fine breadcrumbs. Mix in the peel, followed by the syrup, to make a stiff dough. Using your hands, roll the mixture into 18 marble sized balls. Set them on the prepared trays, spacing them well apart to allow for spreading. Bake in the pre-heated oven for 7-8 minutes, until a rich golden brown (it's a good idea to turn the trays round in the oven halfway through baking so biscuits cook evenly). Leave to cool on the tray for a minute until firm, then lift on to a wire rack, and leave to cool completely.

## **OATCAKES**

225g Fine Oatmeal  
100g Wholemeal Flour  
100g Plain Flour  
½ Tsp Salt  
10g Fresh Yeast  
1 Tsp Sugar  
700ml or equally mixed milk and warm water  
100g Warm Water

Place the yeast in a bowl with the sugar. Quickly mash with fork. Add 100ml warm water. Stir and set aside for 10mins. In a large bowl, sieve the oatmeal and flour together. Make a deep well in the centre. Pour the yeast into the well. Sprinkle a little of the flour over it. Leave in a warm place for 20 mins. Beating it gently so all the flour is mixed, gradually add the rest of the warm water and milk. Cover the bowl with a tea towel and leave for at least an hour in a warm place, until it doubles in size and the mixture is gently popping. Heat a large heavy-based frying pan with a little oil over a medium heat. Pour a ladle of the mixture into the pan and swirl it about so it coats the base. Cook for a few minutes on one side. It should be pock marked and golden, flip and cook the other side

## **TEACAKES**

500g Strong white bread flour, plus extra for dusting  
10g Salt  
60g Caster Sugar  
1 Tsp Ground Cinnamon  
10g Instant Yeast  
50g Unsalted Butter, softened  
300ml Cool Water  
Vegetable Oil for kneading  
100g Sultanas  
100g Chopped Mixed Peel  
1 Egg beaten, to glaze

Tip the flour into a large bowl and add the salt, sugar and cinnamon to one side of the bowl and the yeast to the other. Add the butter and three-quarters of the water, and turn the mixture round with your fingers. Continue to add the water, a little at a time until you've picked up all the flour. You may not need to add all the water or you may need a little more. Use the mixture to clean the sides of the bowl and keep going till you form a rough dough. Coat the work surface with a little oil then tip the dough on to it and begin to knead. Keep kneading for 5-10 minutes. Work until the dough starts to form a soft, smooth skin. When the dough feels smooth and silky, put it into a large bowl. Cover with a tea towel and leave to rise until double in size. Line 2 baking trays with baking parchment, tip the sultanas and mixed peel on top of the risen dough in the bowl and start working them in, after a minute or so tip the dough out on to a lightly floured surface and knead until mixed. Divide the dough into 8 pieces. Shape each into a ball then flatten each out with a rolling pin to about 1cm thick. Brush the teacakes with beaten egg. Transfer to the prepared trays, spacing them apart. Put each tray inside a clean plastic bag and leave until double in size. Heat the oven to 200c. Bake teacakes for 10-15 minutes until risen and golden. Cool on a wire rack.

# *Ashbourne Shire Horse Society*

## HORTICULTURAL & CRAFT SECTION

**Saturday 19th August 2017**

Kindly cross off the number of Class or Classes in which you wish to exhibit.  
N.B. If you wish to make more than one entry in any Class, please use a separate entry form.

### ENTRY FORM (1)

1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16
17	18	19	20	21	22	23	24	25	26	27	28	29	30	31	32
33	34	35	36	37	38	39	<b>40</b>	41	42	43	44	45	46	47	48
49	50	51	52	53	54	55									

*Exhibitors Name (in full)* .....

*Age if under 18 years* .....

*Address (in full)* .....

*E-Mail* .....

*Post Code*..... *Tel. No* .....

### ENTRY FORM (2)

1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16
17	18	19	20	21	22	23	24	25	26	27	28	29	30	31	32
33	34	35	36	37	38	39	<b>40</b>	41	42	43	44	45	46	47	48
49	50	51	52	53	54	55									

*Exhibitors Name (in full)* .....

*Age if under 18 years* .....

*Address (in full)* .....

*E-Mail* .....

*Post Code*..... *Tel. No* .....

**All exhibits to be staged by 9.00am. Closing Date for all entries – 9<sup>th</sup> August 2017** I agree to conform to the Rules & Regulations of the Show.

*Signature* .....

*Total Entrance Fees* .....

*Please enclose a cheque made payable to  
Ashbourne Shire Horse Society.*

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### **ENTRY FORM (3)**

1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16
17	18	19	20	21	22	23	24	25	26	27	28	29	30	31	32
33	34	35	36	37	38	39	<b>40</b>	41	42	43	44	45	46	47	48
49	50	51	52	53	54	55									

*Exhibitors Name (in full)* .....

*Age if under 18 years* .....

*Address (in full)* .....

*E-Mail*.....

*Post Code*..... *Tel. No.*.....

### **ENTRY FORM (4)**

1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16
17	18	19	20	21	22	23	24	25	26	27	28	29	30	31	32
33	34	35	36	37	38	39	<b>40</b>	41	42	43	44	45	46	47	48
49	50	51	52	53	54	55									

*Exhibitors Name (in full)* .....

*Age if under 18 years* .....

*Address (in full)* .....

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“The Society reserves the right to postpone, cancel, abandon, or curtail the Show due to force majeure or otherwise at its absolute discretion. In no circumstances shall the Society be liable, in contract, tort (including negligence or breach of statutory duty) or otherwise howsoever, and whatsoever the cause thereof (i) for any loss of profit, business, contracts, revenues, or anticipated savings, or (ii) for any special indirect or consequential damage or losses of any nature whatsoever. For the purposes of this Condition, ‘*Force Majeure*’ means fire, explosion, flood, lightning, Act of God, act of terrorism, war, rebellion, riot, sabotage, or official strike or similar official labour dispute, or events or circumstances outside the reasonable control of the Society.”

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