

ASHBOURNE SHOW

Saturday 17th August 2024

Polo Ground, Osmaston

SCHEDULE FOR CRAFT, PRODUCE, ART AND JUNIOR CLASSES

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

**CLOSING DATE FOR ENTRIES –
31 July 2024**

Craft Secretary

**Alison Mottershead
17 Sundial Walk
Brailsford
Ashbourne
Derbyshire
DE6 3DQ**

Enquiries to – alimott@btopenworld.com

CLASSES ARE OPEN TO ALL AGES – COME AND HAVE A GO.

HEMECRAFT

Entry Fee: 50p per entry.

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

- Class 700 Jar of Chutney**
- Class 701 Jar of Jam – any flavour**
- Class 702 Jar of Lemon Curd**
- Class 703 6 pieces of Shortbread – to given recipe**
- Class 704 Gluten free Lemon Drizzle Cake – to given recipe**
- Class 705 4 Savoury Scones**
- Class 706 4 pieces of Rice Crispy Tray Bake – to given recipe**
- Class 707 An individual Fruit Dessert**
- Class 708 Loaf of Bread**
- Class 709 Vegan Banana and Walnut Loaf - to given recipe**
- Class 710 Quiche – any filling**
- Class 711 4 pieces of Oaty Pear Gingerbread slice to given recipe**
- Class 712 Weetabix Loaf – to given recipe**
- Class 713 Victoria Sandwich cake – 3 egg mixture with raspberry jam and dredged with caster sugar**

The "Natural Choice" Trophy will be awarded to the competitor gaining the most points in classes 700-713

HANDICRAFT

Entry Fee: 50p per entry.

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

Class 714 Hand embroidered item

Class 715 Handmade card for any occasion

**Class 716 Something new from something old
(an upcycled item)**

Class 717 Sewn tote bag

Class 718 Baby blanket (either knitted or crochet)

The Betty's Sewing Box Shield will be awarded to the competitor gaining the most points in classes 714 – 718

The Derbyshire County Council Adult Education Trophy will be awarded to the competitor gaining the most points overall in classes 700 - 718

FLORAL ART

Entry Fee: 50p per entry.

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

**Class 719 Flower arrangement in an unusual
container – size small/medium**

Class 720 Harvest door wreath

Class 721 Small basket for a flower girl

Class 722 Corsage for a lady

The "John and Dawn Goodall" trophy will be awarded to the competitor gaining the most points in classes 719 - 722

HORTICULTURAL

ALL PRODUCE TO BE HOME GROWN BY THE EXHIBITOR

Entry Fee: 50p per entry

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

VEGETABLES

Class 723 3 Carrots – as grown

Class 724 3 Runner Beans

Class 725 3 Beetroot - trimmed

- Class 726** **3 Courgettes**
- Class 727** **3 Leeks - trimmed**
- Class 728** **5 radishes**
- Class 729** **5 potatoes of one variety**
- Class 730** **A small basket/trug displaying 5 different types of vegetables**
 (eg 1 potato, 1 cauliflower, 1 leek, 1 courgette, 1 onion)

Class 731 The most unusual wonky vegetable

The "D Sellers - Town & Country" cup will be awarded to the competitor gaining the most points in classes 723– 731

- Class 732 Entry Fee: £1.00 per entry**
First Prize: £30.00

The longest runner bean

Kindly sponsored by David Swinscoe – Wyaston Nurseries

The Wyaston Nursery Cup for the winner of class 732

- Class 733 Entry Fee: 50p per entry**
First Prize: £10.00

The largest onion

Kindly sponsored by Mrs Susan Sheard

The winner of this class will be awarded the Birchwood Trophy

PLANTS AND CUT FLOWERS

Entry Fee: 50p per entry

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

- Class 734** **Rose - 1 single specimen in a vase**
- Class 735** **A Vase of 4 stems of any flower – shades of pink**
- Class 736** **4 Dahlias – any variety**
- Class 737** **A collection of mixed garden flowers**
 (10 flowers maximum)
- Class 738** **A vase of 6 stems of sweet peas**

- Class 739 A potted succulent**
- Class 740 A small herb garden**
(maximum container size 30cm x 20cm)
- Class 741 A flowering pot plant**

The "Annette Dyson" salver 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 Fees: £1.00 per entry

1st Prize: £10.00 2nd Prize: £5.00

Class 742 Open Class for any age

Please provide your own stand if you wish your exhibit to be displayed in an upright position

MUST BE NON-PROFESSIONAL

All exhibits in this section MUST BE competitors own work

PHOTOGRAPHY

**MAXIMUM SIZE IS A4
MAXIMUM OF 2 ENTRIES PER PERSON
PHOTOGRAPHS TO BE MOUNTED NOT FRAMED
MUST BE NON-PROFESSIONAL**

Entry Fee: 50p per entry

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

Class 743 Farming landscape to include arable crops

Class 744 Water scene

Class 745 Weather related scene

Please provide your own stand if you wish your exhibit to be displayed in an upright position

UNDER 16 ONLY CLASS

Class 746 Animal of your choice

Please provide your own stand if you wish your exhibit to be displayed in an upright position

The "Jennifer Pearson" trophy will be awarded to the most outstanding photo – Judge's decision

JUNIOR SECTION

All exhibits in this section MUST BE their own work

Entry Fee: 50p per entry

1st Prize £10.00 2nd Prize £5.00 3rd Prize £2.50

Class 747 Open Class for 18 years and under for a painting of your subject choice -any medium

Kindly sponsored by the Duckmanton family

CLASSES 748 -759

Entry Fee: 30p per entry

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

16 Years of Age & Under

Class 748 Poster advertising a forthcoming performance by your favourite band, artist (singer) or musical show

Class 749 Musical instrument made from recycled materials

Class 750 Chocolate owl cake
Chocolate cake using your own recipe and decorated to look like an owl
To be judged on taste and decoration

Class 751 Miniature secret garden on a dinner plate

The "Allen" trophy will be awarded to the competitor gaining the most points in classes 748 – 751

11 Years of Age & Under

Class 752 4 butterfly cakes judged on taste and decoration (your own recipe)

Class 753 Decorated recycled container for pens pencils etc

Class 754 Collage, incorporating buttons, on the theme of your favourite film or book

Class 755 Design and paint a book cover complete with your own title of the book

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

7 Years of Age & under

Class 756 A decorated hard-boiled egg on the theme of a nursery rhyme/rhymes

Class 757 An animal made from a vegetable/s of your choice

Class 758 A drawing/painting of your favourite book character

Class 759 A decorated paper plate on the theme of the Hungry Caterpillar

The "Lumbards Toyshop Cup" will be awarded to the competitor gaining the most points in classes 756 - 759

RECIPES

Shortbread

Ingredients

110g plain flour
110g self raising flour
110g caster sugar
50g ground rice
50g cornflour
225g butter
Extra caster sugar to sprinkle on shortbread after cooking

Method

Melt butter in a saucepan, add in all ingredients and mix well
Press mixture into 7 inch square tin (approx)
Cook in oven at 180C / fan 150C for 30 minutes
Sprinkle with caster sugar, leave to cool and then cut into pieces

Gluten Free Lemon Drizzle Cake

Ingredients

200g butter, softened
200g golden caster sugar
4 eggs
175g ground almond (switch for polenta or wheat free flour to make this recipe nut free)
250g mashed potato
Zest 3 lemons
2 teaspoons of gluten free baking powder

For the drizzle

4 tablespoons granulated sugar
Juice 1 lemon

Method

Heat oven to 180C / fan 160 / gas 4. Butter and line a deep 20cm round cake tin. Beat the sugar and butter together until light and fluffy then gradually add the egg, beating after each addition. Fold in the almonds, cold mashed potato, lemon zest and baking powder.

Tip into the tin, level the top, then bake for 40-45 minutes or until golden and a skewer inserted into the middle of the cake comes out clean. Turn out onto a wire rack after 10 minutes cooling, Mix the granulated sugar and lemon juice together then spoon over the top of the cake letting it drip down the sides. Let the cake cool completely before slicing.

Rice Crispy Tray Bake

Ingredients

100g toffee (M&S devon toffee or similar)
100g marshmallows
100g butter
200g rice crispies
300g chocolate (plain or milk)

Method

Line a swiss roll tin with parchment paper
Melt butter, toffee and marshmallows in a saucepan over low heat
Stir until mixture becomes a creamy consistency
Add rice crispies to mixture making sure that they are all coated
Press mixture into the tin and leave to set
Melt the chocolate and spread over the mixture
Leave to set and then cut into pieces

Vegan banana and walnut loaf

Ingredients

50g coconut oil or sunflower oil, plus extra for the tin
200g self raising flour
25g ground almonds
1 teaspoon baking powder
75g light muscovado sugar
4 dates, finely chopped
3-4 ripe bananas, mashed
3 tablespoons soya milk
75g walnut pieces, toasted

Method

Heat oven to 200C / fan 180C / gas 6. Brush a 450g loaf tin with a little oil then line with baking parchment.

Mix the flour, almonds, baking powder, sugar and dates. Beat together the mashed banana and oil, then combine it with the flour mixture. Add the soya milk to loosen the mixture, fold in the walnuts and scrape the mixture into the tin.

Bake for 1 hour covering the top if it starts to look too brown. Insert a skewer into the centre of the cake – it should come out clean. If not, return to the oven and cook for a further 10 minutes. Cool for 15 minutes before taking it out of the tin.

Weetabix Cake

Ingredients

225g mixed dried fruit
225 dark brown sugar
2 Weetabix
285ml milk
225g self raising flour
1 egg

Method

Soak dried fruit, sugar and Weetabix in the milk for ½ hour
Mix in flour and egg
Transfer to a greased and lined 2lb loaf tin
Bake for 55-60 minutes at 180C /160 fan / 350F

Oaty Pear Gingerbread Slice

Ingredients

140g unsalted butter, plus extra for greasing
100g dark soft brown sugar
100g golden syrup
Tin of pears (approx. 225g drained weight) chopped
140g plain flour
¼ teaspoon salt
1 level teaspoon baking powder
1 level tablespoon ground ginger
1 heaped tablespoon chopped stem ginger
85g porridge oats (not jumbo)
2 large eggs, beaten, at room temperature

For the topping

25g plain flour
25g porridge oats
2 heaped teaspoons chopped ginger

Method

Grease a 17 x 23cm cake tin and line with parchment. Heat oven to 180C /160C fan /gas 4.

Melt the butter sugar and syrup together in a large pan. Chop the pears into bite size pieces.

When the pan of ingredients is smooth, stir in the flour, baking powder, ¼ teaspoon salt, the gingers, oats and eggs and then beat until even. Pour all but about 2 tablespoons of the batter into the prepared tin, then scatter the batter with the pears.

For the topping, work the extra flour and oats into the reserved 2 tablespoons of batter to make a flapjack like dough. Crumble this over the tin and scatter with chopped ginger. Bake for 30 minutes or until golden and risen, then cool completely in the tin. Cut into squares.

**Regulations for the Ashbourne Shire Horse Society Show
Art Section**

Craft, Produce, Children's and

- 1 The craft committee shall have the management of the section, including the power to refuse any entries they think unsuitable.
- 2 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/her/their possession during the whole of the two months immediately preceding the show. Any person exhibiting or attempting to exhibit specimens in contravention of this rule shall forfeit all claims to any prizes that may have been awarded to them and shall be debarred from exhibiting at any future 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 8am on the day of the show. All exhibits must be properly staged for judging by 8.30 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. Judges will have full power to award the prizes or to withhold a prize when, in their opinion, they are not merited and their decision will be final.
- 9 No person, except those officially engaged, will be allowed in the tent whilst judging is in progress.
- 10 The Society will not be responsible for any damage, loss or injury arising from any accident or any other cause, to any person, animal or property on the showground. All exhibits shown at the sole risk of the exhibitor.
- 11 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.