

# **ASHBOURNE SHOW**

**Saturday 16th August 2025**

**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 –  
5 August 2025**

**Craft Secretary**

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

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

## **CLASSES ARE OPEN TO ALL – COME AND HAVE A GO**

### **HEMECRAFT**

**ENTRY FEE: 50p per entry**

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

|                  |   |                          |
|------------------|---|--------------------------|
| <b>Class 700</b> | <b>Jar of Marmalade</b>   |                          |
| <b>Class 701</b> | <b>Jar of Jam – any flavour</b>                                   |                          |
| <b>Class 702</b> | <b>Jar of Piccalilli</b>  |                          |
| <b>Class 703</b> | <b>4 Fruit Scones</b>   | <b>(own recipe)</b>      |
| <b>Class 704</b> | <b>4 Vegan Banana Muffins</b>                                     | <b>(to given recipe)</b> |
| <b>Class 705</b> | <b>4 Ginger Biscuits</b>  | <b>(to given recipe)</b> |
| <b>Class 706</b> | <b>4 pieces of Flapjack</b>                                       | <b>(own recipe)</b>      |
| <b>Class 707</b> | <b>Marmalade Loaf</b>   | <b>(to given recipe)</b> |
| <b>Class 708</b> | <b>Smoked Mackerel Pate</b>                                       | <b>(to given recipe)</b> |
| <b>Class 709</b> | <b>4 Individual Bakewell Tarts</b>                                | <b>(own recipe)</b>      |
| <b>Class 710</b> | <b>Gluten Free Almond Cake</b>                                    | <b>(to given recipe)</b> |
| <b>Class 711</b> | <b>White Chocolate Cheesecake</b>                                 | <b>(to given recipe)</b> |
| <b>Class 712</b> | <b>Apple Crumble Custard Cake</b>                                 | <b>(to given recipe)</b> |
| <b>Class 713</b> | <b>Coffee Cake – decorated<br/>Judged on taste and decoration</b> | <b>(own recipe)</b>      |

*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    Handmade greetings card incorporating cross stitch or embroidery**

**Class 715    Cushion cover – any medium**

**Class 716    Sewn garment for a baby**

**Class 717    Poppy wreath either knitted or crochet – in recognition of 80 years since the end of WWII**

**Class 718    Upcycled item (please provide photograph of original item)**

*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    Table decoration suitable for a VE/VJ party**

**Class 720    Arrangement using two colours only**

**Class 721    "These boots were made for walking" - an arrangement incorporating an old boot**

**Class 722    "Afternoon tea" - an arrangement displayed in a teacup and saucer**

*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**

- |                  |   |
|------------------|---|
| <b>Class 723</b> | <b>3 Carrots – as grown</b>                                       |
| <b>Class 724</b> | <b>5 Tomatoes of one variety with calyx</b>                       |
| <b>Class 725</b> | <b>5 Beetroot - trimmed</b>                                       |
| <b>Class 726</b> | <b>5 Courgettes</b>   |
| <b>Class 727</b> | <b>1 Cauliflower as grown</b>                                     |
| <b>Class 728</b> | <b>5 radishes</b>   |
| <b>Class 729</b> | <b>Largest marrow</b>   |
| <b>Class 730</b> | <b>A small basket displaying 5 different types of salad items</b> |

### **JUST FOR FUN**

- 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– 730*

- 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 will be awarded to 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 Birchwood Trophy will be awarded to the winner of Class 733

## **PLANTS AND CUT FLOWERS**

**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**

- |                  |   |
|------------------|---|
| <b>Class 734</b> | <b>1 Sunflower Stem - displayed</b>                       |
| <b>Class 735</b> | <b>Rose – 1 single specimen in a vase</b>                 |
| <b>Class 736</b> | <b>Bunch of mixed cut herbs in a container/vase</b>       |
| <b>Class 737</b> | <b>A vase of 4 stems of any flower - Yellow</b>           |
| <b>Class 738</b> | <b>3 Gladioli spikes – any colour - displayed</b>         |
| <b>Class 739</b> | <b>6 stems of Sweet Peas - displayed</b>                  |
| <b>Class 740</b> | <b>4 Dahlias – any variety and any colour - displayed</b> |
| <b>Class 741</b> | <b>A flowering pot plant</b>                              |

*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 FEE: £1.00 per entry**

**1<sup>st</sup> Prize: £10.00    2<sup>nd</sup> 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 and not have been previously entered in this class**

## **PHOTOGRAPHY**

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

**All exhibits in this section MUST BE competitors own work and not have been previously entered in this class**

**ENTRY FEE: 50p per entry  
1st Prize £2.50    2nd Prize £2.00    3rd Prize £1.50**

**Class 743    An agricultural/farming scene**

**Class 744    Sunset or Sunrise**

**Class 745    A black and white photograph of a Derbyshire landmark**

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

### **UNDER 16 ONLY CLASS**

**Class 746    Photograph of an insect**

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

The "Jenifer Pearson" trophy will be awarded to the most outstanding photo in Classes 743 – 746 – Judge's decision

## **JUNIOR SECTION**

**All exhibits in this section MUST BE competitors own work and not have been previously entered in these classes**

**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: 50p per entry**  
**1st Prize £2.50    2nd Prize £2.00    3rd Prize £1.50**

**16 Years of Age & Under**

- Class 748    Something new from something old**
- Class 749    Cake for a party to celebrate the end of WWII – to be judged on taste and decoration**
- Class 750    Design a flag to showcase Ashbourne Show (maximum size A3)**
- Class 751    Make an ice cream cart model – any medium**

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

**11 Years of Age & Under**

- Class 752    A vegetable monster – no restriction on variety of vegetables used**
- Class 753    4 scones, either fruit or plain, to your own recipe**
- Class 754    Stone succulent model – paint rocks/stones to look like cacti and display in a decorated flower pot**
- Class 755    Poster advertising your own ice cream brand and flavour**

*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    Farmyard animal model made from cardboard/paper**
- Class 757    Handmade rosette for a champion dog**
- Class 758    Paper flower bouquet – make paper flowers and display as a bouquet**
- Class 759    3 Tea biscuits decorated to look like a Royal Guard (any colour of uniform accepted)**

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

# RECIPES

## 4 VEGAN BANANA MUFFINS

|                              |                            |
|------------------------------|----------------------------|
| 2 large bananas (about 225g) | blackened and peeled       |
| 50ml                         | Vegetable or sunflower oil |
| 65g                          | Light brown sugar          |
| 150g                         | Plain flour                |
| 2 teaspoons                  | Baking powder              |
| 2 teaspoons                  | Cinnamon                   |
| 50g                          | Dried fruit and seed mix   |
| 2 tablespoons                | Oats                       |
| 2 tablespoons                | Mixed seeds                |

Heat the oven to 180C/160Cfan. Mash the bananas in a medium bowl with a fork then mix in the oil and sugar until combined. Add the flour, baking powder, cinnamon and dried fruit and seed mix. Mix well until combined.

Line a cupcake (or muffin tray) with 10-12 cupcake cases (the amount you need will depend on how big the bananas are) and fill them  $\frac{3}{4}$  full of the mixture. Sprinkle with oats and mixed seeds.

Bake for 25 minutes or until a skewer inserted into the middle of a muffin comes out clean. Leave to cool on a wire rack.

## GINGER BISCUITS

|                        |                                 |
|------------------------|---------------------------------|
| 225g                   | Self Raising Flour              |
| 110g                   | Butter                          |
| 110g                   | Light soft brown sugar          |
| 1 teaspoon             | Ginger                          |
| 1 tablespoon           | Syrup                           |
| $\frac{1}{4}$ teaspoon | Bi-Carb in 1 teaspoon hot water |

Cream butter, sugar and syrup then add flour, ginger and Bi-Carb mixture until it forms a stiff mixture.

Place a full teaspoon of the mixture onto a baking tray and continue until all the mixture is used. Bake for 20 minutes in a moderate oven at 160C (non fan oven temperature).

## MARMALADE LOAF

|                |                    |
|----------------|--------------------|
| 335g           | Self Raising Flour |
| 165g           | Mixed Fruit        |
| 55g            | Margarine          |
| 8 fluid ounces | Milk               |
| 165g           | Caster Sugar       |
| 1              | Egg                |
| 2 tablespoons  | Marmalade          |

Preheat oven to 150C (non fan oven temperature). Rub fat into flour then add sugar, mixed fruit, milk, egg and marmalade. Place mixture in a loaf tin and bake in the oven for 1.5 hours.

## SMOKED MACKEREL PATE

300g smoked mackerel fillets – skinned  
1 x 250g tub of full fat mascarpone cheese  
1 teaspoon coarsely ground black pepper  
Finely grated zest and juice of 1 lime  
Few sprigs of parsley  
Dessertspoon horseradish (optional)  
Griddled toast, crackers or French stick to serve

Measure the mackerel and mascarpone into a food processor and whizz until fairly smooth

Tip into a bowl, then add the horseradish if using, pepper, half the lime zest and all the juice. Stir to combine and then check the seasoning adding salt if needed.

Spoon the mixture into a serving dish or individual little bowls, scatter with the remaining lime zest and top with sprigs of parsley. Serve with chosen toast, crackers or bread.

## GLUTEN FREE ALMOND CAKE

|              |   |
|--------------|---|
| 200g         | Butter, softened plus extra for the tin |
| 200g         | Golden Caster Sugar                     |
| 1            | Lemon zested                            |
| 4            | Eggs                                    |
| 1 teaspoon   | Almond extract (optional)               |
| 150g         | Ground Almonds                          |
| 50g          | Gluten free self raising flour          |
| 20g          | Flaked Almonds                          |
| 1 tablespoon | Icing Sugar                             |

Heat the oven to 180C/160Cfan.

Butter a 20cm (8") round cake tin and line with baking parchment.

Beat the butter and sugar together for 5 mins until pale and fluffy. Mix in the lemon zest and then add in the eggs, one at a time, beating well after each addition. Stir in the almond extract. The mixture may look split at this stage but it will come together once the flour is added.

Tip in the ground almonds and flour and mix to combine. Scrape into the prepared tin. Scatter over the flaked almonds and bake for 40-45 mins until golden and a skewer inserted into the centre comes out clean. Leave to cool completely in the tin. When cool take out of the tin, dust over the icing sugar and serve.

## WHITE CHOCOLATE CHEESECAKE

225g Chocolate chip biscuits  
100g Butter  
300g White Chocolate  
200g Cream Cheese  
25g Caster Sugar  
500ml Double Cream  
Fruit of choice to decorate

Make the biscuit base in usual way by combining the biscuits and butter and press into a 20cm (8") round tin.

Melt chocolate, beat together cream cheese and sugar and add to chocolate. Whip cream then fold in the melted chocolate and cheese mix. Pour into the tin containing the biscuit base and chill until set. Decorate with chosen fruit.

## APPLE CRUMBLE CUSTARD CAKE

150g Butter, softened plus extra for greasing  
3 Large eating apples – peeled, cored and thickly sliced  
2 Eggs  
220g Caster sugar  
260g Self raising flour  
2 tablespoons Custard powder  
180ml Milk

### FOR THE CRUMBLE TOPPING

110g Plain flour  
165g Brown sugar  
75g Desiccated coconut  
100g Butter, softened

Grease a 23cm (9") round springform cake tin and line with baking paper.

Place the apples in a lidded saucepan with 60ml water. Cover and simmer over a low heat for 10 minutes or until just tender. Drain the excess liquid. Cool to room temperature. Preheat the oven to 170C/fan 150C. Meanwhile, place all the crumble topping ingredients into a food processor and process until the mixture resembles rough breadcrumbs. Remove and set aside.

Put the eggs and sugar into the food processor and process for 2 minutes until light and creamy. Add the softened butter and process for a further 2 minutes. Add the flour, custard powder and milk and process until just combined.

Transfer the cake mix to the cake tin. Level the surface. Place the stewed apples on top, making sure to cover all the cake mix. Sprinkle over the crumble topping. Bake for 1 hour or until a skewer comes out clean when inserted in the centre. Allow to stand for 10 minutes then remove from the tin.

Leave to cool completely before serving with a dusting of icing sugar if liked.

# **Regulations for the Ashbourne Shire Horse Society Show**

## **Craft, Produce, Art and Junior Section**

- 1 The CPA 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, vases 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 Society.
- 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 unless otherwise stated.
- 6 Entry fees must be paid prior to any passes etc being issued and entry fees are non-refundable. Any prize money not collected on Show Day will be treated as a donation to the Society Show.
- 7 The tent will be open from 7.30am on the day of the show. All exhibits must be properly staged for judging by 8.30am or they will be disqualified. Stewards will be present to advise exhibitors during staging, but it is the exhibitor's responsibility to ensure that the entry conforms in all respects with the class/schedule.
- 8 All vegetables must be properly cleaned and trimmed unless otherwise stated.
- 9 Apart from the exhibitor, only Stewards may move exhibits before and after judging and only if (a) to make room for other exhibits on the tables and (b) to present an attractive and well balanced show table to the public.
- 10 Entry cards must be collected from the Stewards tables on arrival in the tent and each entry card must be placed name downwards by the relevant exhibit. After staging, and before leaving the tent, exhibitors must check that their entries are in accordance with the class/schedule and that the correct entry card is placed name side down by each exhibit.
- 11 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.
- 12 In the event an exhibitor has reason to complain on Show Day, they should advise the CPA Secretary who will investigate the complaint, if necessary take further advice and then advise the exhibitor of the outcome.
- 13 No person, except those officially engaged, will be allowed in the tent whilst judging is in progress.

- 14 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.
- 15 Any fresh exhibits (eg vegetables, flowers, home produce etc) which are unclaimed by 5.00pm on Show Day will be disposed of by the Committee.
- 16 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.