

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

CLASSES ARE OPEN TO ALL – COME AND HAVE A GO

HEMOCRAFT

ENTRY FEE: 50p per entry

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

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

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 – 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

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

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

- Class 734 1 Sunflower Stem - displayed**
- Class 735 Rose – 1 single specimen in a vase**
- Class 736 Bunch of mixed cut herbs in a container/vase**
- Class 737 A vase of 4 stems of any flower - Yellow**
- Class 738 3 Gladioli spikes – any colour - displayed**
- Class 739 6 stems of Sweet Peas - displayed**
- Class 740 4 Dahlias – any variety and any colour - displayed**
- 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 FEE: £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 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.