

ASHBOURNE SHOW

Saturday 15th August 2026

Polo Ground, Osmaston

SCHEDULE FOR CRAFT, PRODUCE, ART AND YOUNG PERSONS CLASSES

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

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

**CLOSING DATE FOR ENTRIES –
31 JULY 2026**

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

HEMCRAFT

ENTRY FEE: 50p per entry

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

JUDGES: MR B BATES, MRS J CRUISE, MRS E HAWKSWORTH

Class 700	Jar of Lemon Curd	
Class 701	Jar of Jam – any flavour	
Class 702	Jar of Chutney	
Class 703	Medium sized bottle of homemade lemonade (500ml)	
Class 704	4 Savoury pinwheels	
Class 705	Boiled Fruit cake	to given recipe
Class 706	Orange Butter Spice biscuits	to given recipe
Class 707	Apple Tarte Tatin	to given recipe
Class 708	Quiche – any flavour	
Class 709	Chocolate sandwich cake – made with 3 eggs	
Class 710	2 Individual Panacotta	to given recipe
Class 711	Cake made using a vegetable please include recipe with exhibit	
Class 712	4 Gluten free Macaroons	to given recipe
Class 713	4 Vegan Lemon and Blueberry Scones	to given recipe
Class 714	Ginger and Syrup traybake	to given recipe

Please note: Classes 700 to 703 are restricted to maximum of two entries per person

The "Natural Choice" Trophy will be awarded to the competitor gaining the most points in classes 700-714

HANDICRAFT

ENTRY FEE: 50p per entry

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

JUDGES: MRS A GARDINER & MISS S GARDINER

Class 715 Hand Embroidered Bookmark

Class 716 Draught excluder

Class 717 Knitted/crochet bobble hat

Class 718 A piece of textile art inspired by the Peak District
(any textile technique may be used. The work should reflect the landscape, wildlife, colours and spirit of the Peak District)

Class 719 Re-purposed item – made from any fabric item purchased from a Charity shop (please attach purchase receipt to the item)

The Betty's Sewing Box Shield will be awarded to the competitor gaining the most points in classes 715 – 719

The Derbyshire County Council Adult Education Trophy will be awarded to the competitor gaining the most points overall in classes 700 - 719

FLORAL ART

ENTRY FEE: 50p per entry

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

JUDGE: MRS F GAGE

Class 720 A round centre piece featuring a candle
(maximum size 12" diameter)

Class 721 An arrangement in an unusual container

Class 722 Arrangement incorporating grown cereal crop/s
eg wheat, barley, oats etc
(maximum of 5 flowers, foliage not limited)

Class 723 Arrangement in a basket
(maximum size 10" diameter)

The "John and Dawn Goodall" trophy will be awarded to the competitor gaining the most points in classes 720 - 723

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

JUDGE: MR W JONES

VEGETABLES

- Class 724 5 Potatoes – any variety**
- Class 725 5 Tomatoes of one variety with calyx**
- Class 726 5 Beetroot - trimmed**
- Class 727 5 Courgettes**
- Class 728 1 Cabbage as grown – any variety**
- Class 729 5 Runner beans**
- Class 730 Largest marrow**
- Class 731 A small basket displaying 5 different types of salad items**

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

ENTRY FEE: £1.00 per entry

First Prize: £30.00

- Class 732 The most unusual home grown wonky fruit or vegetable**

Kindly sponsored by David Swinscoe – Wyaston Nurseries

The Wyaston Nursery Cup will be awarded to the winner of class 732

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

JUDGE: MR W JONES

- Class 734 Jug of mixed garden flowers – 5 different flowers**
- Class 735 A small mixed herb garden – 20cm x 15cm**
- Class 736 Rose – 1 single specimen in a vase**
- Class 737 A vase of 4 stems of any flower - Pink**
- 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 – maximum diameter of pot 30cm**

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

JUDGE : MRS W DARKER

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**

MR R TURNER

A photograph of:

Class 743 A vintage vehicle

Class 744 Wildlife in the fields

Class 745 A morning landscape

Class 746 Black and White photograph of an agricultural show animal

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**

JUDGE: MRS W DARKER

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

JUDGES: MRS J BELOE & MRS K WOODS

16 Years of Age & Under

- Class 748 A photograph of a tree in leaf or blossom**
- Class 749 4 slices of Bakewell Tart – to your own recipe**
- Class 750 Promotional poster for school prom – any medium**
- Class 751 Decorated wellington boot**

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

11 Years of Age & Under

- Class 752 An animal made from fruit – using fruits of any variety**
- Class 753 A miniature scarecrow – maximum 30cm high**
- Class 754 Miniature garden – incorporating a limestone feature
(maximum size 35cm x 25cm x 8cm)**
- Class 755 4 chocolate brownies – to your own recipe**

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 Decorated hard boiled egg**
- Class 757 Farm animal biscuits
(decorate round rich tea or digestive biscuits to look like the faces
of farmyard animals – judged on decoration only)**
- Class 758 Decorate a paper plate to look like a flower**
- Class 759 Drawing of a tractor and plough or horse and plough**

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

RECIPES

BOILED FRUIT CAKE

4oz margarine
6oz currants
6oz sultanas
2 tablespoons marmalade
1 level teaspoon bicarbonate of soda
6oz caster sugar
8oz water
2 beaten eggs
4oz plain flour
4 oz self raising flour

Place margarine, sugar, marmalade, currants, sultanas, bicarbonate of soda and water in a pan and simmer for 5 minutes.

Allow to cool and then add 2 beaten eggs and flour. Mix well and put in a 9" round tin (approx.) and bake at 160C for approx. 1.5 – 2 hours.

ORANGE BUTTER SPICE BISCUITS

4oz butter
7oz caster sugar
1 egg beaten
Finely grated rind of one orange
2 teaspoons of mixed spice
8oz plain flour
2 teaspoons of baking powder

Beat butter and sugar together until light and creamy. Add egg and orange rind and beat well. Sift in the flour, spice and baking powder and stir lightly. Shape the dough into one long or two short rolls about 2 inches thick.

Wrap the roll in cling film and chill for at least 3 hours. Remove from the fridge and cut into rounds.

Place well apart on greased baking sheet and bake in the centre of a preheated oven at 160C until golden in colour.

Remove the biscuits carefully and place on a cooling rack.

APPLE TARTE TATIN

2-3 oz soft brown sugar
1 lb dessert apples
½ lb short crust pastry

Line the bottom of an 8" tin with greaseproof paper. Brush the bottom and sides of the tin with melted butter. Sprinkle the sugar onto the buttered paper. Cut the apples into slices (not too thin) and arrange in circles on the paper. Cover the apples with the pastry and cook at 160C for 35/40 minutes.

Leave to cool and then turn out onto plate.

VANILLA PANACOTTAS

MAKES 8

2 tablespoons cold water
1 x 11g powdered gelatine or 4 leaves of gelatine
900ml (1.5 pints) single cream
75g (3oz) caster sugar
1 level teaspoon vanilla extract
8 individual moulds

Put the cold water in a small container and sprinkle the gelatine over.

Put the cream, sugar and vanilla extract in a saucepan and bring to just below boiling, stirring to dissolve the sugar. Cool slightly.

Add gelatine and whisk until dissolved. Pour into individual moulds and set in fridge overnight.

Turn out of moulds and serve with chosen fruit.

GLUTEN FREE MACAROONS

MAKES 16

2 egg whites
4oz ground almonds
6oz caster sugar
1oz ground rice
Few drops of almond essence
Flaked almonds

Pre-heat oven to 150C and line 2 baking trays with non-stick baking paper.

Put egg whites in a bowl and whisk to form soft peaks. Fold in the ground almonds, sugar, ground rice and almond essence.

Spoon the mixture, in teaspoonfuls, onto the trays and smooth out with back of spoon to form circles. Place a few flaked almonds in centre of each.

Bake for 20/30 minutes or until pale golden brown. Leave to cool for a few minutes and then leave to cool completely on a wire rack.

VEGAN LEMON AND BLUEBERRY SCONES

MAKES 10

100ml (3.5 fl oz) soya milk
1 unwaxed lemon, finely grated zest and juice
300g (10.5oz) self raising flour, plus extra for dusting
1 teaspoon baking powder
1 tablespoon granulated sugar
100g (3.5oz) vegan margarine, cut into small cubes
180g (6oz) blueberries
Light olive oil, for brushing
Pinch of salt

Put the soya milk in a jug or bowl and add 1 tablespoon of lemon juice. Stir to combine, then leave to one side, it will curdle and form vegan buttermilk.

Sift the flour and baking powder into a large mixing bowl. Add a pinch of salt, the sugar and lemon zest and stir. Using your fingertips, rub the margarine into the dry ingredients until the mixture resembles breadcrumbs.

Pour in the vegan buttermilk, add the blueberries and stir to form a dough. Tip the dough into a lightly floured worktop and knead four or five times, just until it holds together. Wrap the dough tightly in baking paper and chill for 30 minutes.

Preheat the oven to 220C/200C (fan).

Roll out the dough until it is 2-3cm thick (about 1"). Use a 6cm (2.5inch) round cutter to cut out the scones. Gently re-roll any leftover dough and cut out more scones.

Place the scones on a large non-stick backing tray (or a tray lined with baking paper) and brush the tops with olive oil. Bake for 12-15 minutes until golden. Leave the scones on a wire rack to cool slightly.

GINGER AND SYRUP TRAYBAKE

MAKES 15 – 20 SLICES

225g (8oz) margarine, softened
175g (6oz) light muscovado sugar
200g (7oz) golden syrup
300g (10oz) self raising flour
2 teaspoons baking powder
1 level teaspoon mixed spice
2 level teaspoons of ginger
4 eggs
4 tablespoons milk
2 oz glaze ginger

For the icing:

75g (2.5oz) icing sugar, sieved
Lemon juice
Glaze ginger to decorate

Cut a rectangle of non-stick baking parchment to fit the base and sides of a 30 x 23 x 4cm (12 x 9 x 1.5 inch) traybake or roasting tin. Grease the tin and then line with the paper, pushing it neatly into the corners of the tin. Preheat the oven to 160C.

Measure all the ingredients for the traybake into a large bowl and beat well for about two minutes until well blended. A hand held electric mixer is best for this but you can also mix by hand with a wooden spoon. Syrup can be difficult to weigh accurately – weighing syrup on top of sugar can overcome this problem.

Turn the mixture into the prepared tin. Level the top gently with the back of the spatula.

Bake in the preheated oven for about 35-40 minutes, or until the traybake springs back when pressed lightly with a finger in the centre and is beginning to shrink away from the sides of the tin. Allow the traybake to cool a little and then remove from the tin. Turn onto a cooling rack, remove the lining paper and leave to cool completely.

To make the icing, mix the icing sugar and lemon juice together in a small bowl until smooth and of spreading consistency. Pour the icing over and spread gently to the edges and sprinkle glaze ginger to decorate. Allow the icing to set before slicing.

(you can make this traybake in advance and freeze it before adding the icing – in fact freezing can improve the taste)

Regulations for the Ashbourne Shire Horse Society Show

Craft, Produce, Art and Young Persons 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 If exhibit entry cards are used they 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.