

North Yorkshire County Agricultural Show

Craft and Produce Competition,

Camp Hill Estate, Kirklington, DL8 2LS.

Sunday 18th June 2017

MARQUEE COMPETITIONS

Section Secretary:

Ms Glenys Rowe
High Barn Cottage
46 Main Street
Eberston
YO13 9NS

Telephone number 01723 859325

Email address Alana H Barney send to: alanab@btinternet.com

Entries received after 26th May will not appear in the catalogue, but, must be received by Sunday 12th June 2017

HORTICULTURE, PHOTOGRAPHY, CRAFT AND PRODUCE SECTION

RULES

1. A free admission ticket will be given when entries total £8.00 or over. Entries may be in any section of the show. Please enclose an SAE for return.
2. The Committee reserve the right to cancel any class if there are less than three exhibitors at the close of entries.
3. The appointment of the judges shall rest with the committee.
4. Numbered tickets for items intended for competition will be available in the Marquee on Show Day.
5. All Horticultural exhibits must have been grown for at least two months by the exhibitor.
6. The judges shall be at liberty to taste all fruit or honey, to cut bread, cakes, pastries, vegetables or break eggs etc.
7. All Crafts, Produce, Flowers and Flower Arrangement exhibits to be staged by 10.00am on the day of the show. At 10.00am all persons except those officially engaged by the Show Committee must leave the marquee to allow the judges to make awards.
8. After the exhibits are once staged, no one will be allowed to touch, move or interfere in any way with the exhibits, number cards or prize cards without special permission from the stewards of the Secretary.
9. The Committee will take every care of the articles exhibited, but they do not hold themselves responsible for loss or damage.
10. The Committee do not hold themselves responsible for any special prize.
11. Any exhibit which has been shown at the North Yorkshire County Show before is likely to be disqualified.
12. **At 4.30pm the exhibition will close and tents will then be cleared of all persons except members of the committee. No exhibit may be removed prior to 4.30pm without the consent of the Chairperson or Secretary, but should be collected before 6.00pm.**
13. Protests. Any protest should be made in writing and lodged with the Secretary not later than 2.00pm on the day of the show, together with a deposit of £1.00. The deposit will be returned if the protest is upheld, otherwise it will be forfeited.

Judges.

Photography	TBC	
Crafts	1. TBC	2. TBC
Produce / Cookery	1.	2.
Horticultural	Mrs M J Wilson	

The Yorkshire Countrywomen's Association Perpetual Challenge Trophy will be presented to the exhibitor who has most points in this section. (Class Nos. 401 – 473) Points will be awarded as follows: 1st 4pts, 2nd 3pts, 3rd 2pts. Highly Commended 1pt. Trophies will be presented in the marquee at 4.00pm.

HORTICULTURE

FLOWERS & FLOWER ARRANGEMENT

A Rose bowl presented by L. Mitton Esq., will be presented to the exhibitor with most points in classes 401 – 410.
Entry fee 50p. Prizes 1st £5, 2nd £3, 3rd £1.

CLASS

- 401 One perfect bloom
- 402 One stem of a florabunda rose
- 403 A vase of mixed foliage
- 404 A Vase of Mixed Garden Flowers
- 405 A Foliage House Plant
- 406 A Flowering House Plant
- 407 A Cactus
- 408 A Bunch of Culinary Herbs
- 409 Pelargonium
- 410 A Fuchsia Plant

FLOWER ARRANGEMENT

The Mrs E. Gaskell Silver Perpetual Trophy, will be awarded to the exhibitor receiving the most points in Classes 411 – 415
Cream niches will be provided, measuring 24ins (61cms) wide, 24ins (61cms) deep, by 36ins (92cms) high, for all classes in this section, except class 411

CLASS

- 411 A Miniature arrangement not to exceed 3ins (8cms)
- 412 "Father's Day"; an arrangement for dad, accessories may be included. 24ins (61cms) wide, 24ins (61cms) deep, by 36ins (92cms) high
- 413 "Gardeners Delight", accessories may be included
- 414 An arrangement in an unusual container in a space of 20ins (50cms)
- 415 "New Home", accessories may be included

PHOTOGRAPHY

The Ken Donald Perpetual Challenge Trophy will be awarded to the exhibitor with most points in the Photography classes. Photographs – maximum size A4.

Entry fee 50p. Prizes 1st £5, 2nd £3, 3rd £1.

CLASS

- 416 A Photograph "On Two Wheels"
- 417 Statuary
- 418 Caught in the Act with a caption
- 419 "Royal Celebrations"
- 420 Any subject not scheduled
- 421 **This Class is open only to members of Photographic Clubs and Societies.**
"Generations", Three photographs of different generations

ADVANCE NOTICE – Next year (2018) Photography Classes will be:-

- It's a Great Day for the Race
- Woodland Walk
- "Tour De Yorkshire"
- "Show Time"
- Any Subject

ARTS & CRAFTS

The Bosomworth Perpetual Trophy will be awarded to the exhibitor with most points in Classes 422-447

Entry fee 50p. Prizes 1st £5, 2nd £3, 3rd £1.

CLASS

- 422 Drawing in pastel, pen, pencil or charcoal
- 423 A painting in acrylics
- 424 A painting in water colours
- 425 A hand drawn Cartoon, with caption in any medium
- 426 An item of counted Threadwork
- 427 An item of Embroidery excluding counted Threadwork
- 428 An item of Hand Made Felt
- 429 An article of Beadwork
- 430 A Hand Knitted Tea Cosy
- 431 A Knitted soft Toy
- 432 A Hand Knitted Cardigan for a Premature Baby using own pattern. All entries will be donated to the Premature Baby Unit at the James Cook Hospital, Middlesbrough
- 433 A Hand Knitted Article in Double Knitting
- 434 A Hand Knitted article to include cable
- 435 An item of Crochet
- 436 A Cushion in any style or medium
- 437 An item of Patchwork, Machine worked
- 438 An item of Patchwork, Hand worked
- 439 A Soft Toy any medium, not knitted
- 440 A Hand made Greeting Card, in any medium
- 441 An Article of Tapestry
- 442 A Hand made Bag, any medium
- 443 A Christmas Decoration
- 444 A turned item of wood
- 445 Any other hard craft
- 446 Any other Handicraft not previously scheduled
- 447 Unfinished Symphony, any article of craft not yet completed. NOTE; entries in this class maybe entered in a future show when completed

PRODUCE

SRS Perpetual Challenge Trophy will be awarded to the Exhibitor with the most points in Classes 448- 463

All entries in this section to be displayed on a paper doily – no plates
Entry fee 50p. Prizes 1st £5, 2nd £3, 3rd £1.

CLASS

- 448 A small Tin loaf of brown bread (not made in a bread maker)
- 449 A small Tin of white bread, (not made in a bread maker)
- 450 Three bread rolls
- 451 Two Fruited Yorkshire Tea Cakes
- 452 A Savoury Quiche
- 453 Three Sausage Rolls, with shortcrust pastry
- 454 A small dish of Savoury Pate, flavour to be indicated
- 455 A Fruit Pie on a saucer, with double crust
- 456 A Victoria Sandwich cake, baked in two tins, raspberry jam filling
- 457 Three Cheese Scones
- 458 **MEN ONLY - "Bara Brith", to a given recipe**
- 459 Three Canapés
- 460 Three Butterfly Buns
- 461 A small box of home made sweets
- 462 Three Home made Biscuits, any variety
- 463 An afternoon "Tea for Two people", set on a Tea Tray, to include savoury and sweet items.
Accessories may be used

PRESERVES

The Yorkshire Building Society Perpetual Challenge Trophy, will be awarded to the Exhibitor with the most points in Classes 464 -473
Entry fee 50p, Prizes 1st £5, 2nd £3, 3rd £1.

Jars should be approx. 500grms (1lb) size, unless stated otherwise

CLASS

- 464 Jar of Jam, any variety
- 465 Jar of Jelly any variety
- 466 Jar of Marmalade
- 467 Jar of Lemon Curd
- 468 Jar of Chutney, to have been made at least three months
- 469 A small jar of Mint Jelly
- 470 Bottle of Sloe Gin
- 471 Bottle of any other fruit Liqueur
- 472 Bottle of home made Lemonade
- 473 Bottle of Flavoured Oil

GIVEN RECIPE FOR CLASS 458

CLASS

458 BARA BRITH

Makes 1x2 LB (900 g) Loaf

Ingredients

175 g (6 oz) Currants
175 g (6 oz) Sultanas
225 g (8 oz) light Muscovado Sugar
300 ml (10 fl oz) strong hot tea
275 g (10 oz) Self Raising Flour
1 Egg beaten

Method

- 1 Measure the fruit and sugar into a bowl, pour over the hot tea, cover and leave overnight.
- 2 Pre-heat the oven to 150C or 300F or Gas 2.
- 3 Lightly grease & base line a 2 lb (900 g) loaf tin with greased greaseproof paper.
- 4 Stir the flour and egg into the fruit mixture, mix thoroughly then turn into the prepared tin and level the surface.
- 5 Bake in the pre-heated oven for approx 1 and half to 1 and three quarter hours or until well risen and firm to the touch. A fine skewer inserted into the centre should come out clean.
- 6 Allow to cool in the tin for about 10 mins before turning out and leaving to cool completely on a wire rack.
7. This would normally be served sliced and buttered, but, for judging please leave the loaf whole.