

# North Yorkshire County Agricultural Show

Camp Hill Estate, Kirklington, DL8 2LS

**Sunday 17th June, 2018**

## **HORTICULTURE, PHOTOGRAPHY, ARTS, CRAFTS AND PRODUCE SECTION**

**Section Secretary:-**

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Entries received after 25<sup>th</sup> May will not appear in the catalogue, but must be received by Sunday 10<sup>th</sup> June 2018.

## **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 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.

<b>Judges:</b>	Horticulture:	TBC
	Photography:	TBC
	Crafts:	TBC
	Cookery:	TBC

**The Yorkshire Countrywomen's Association Perpetual Challenge Trophy**  
will be presented to the exhibitor who has the most points in this section  
(Class No's 401 - 477)

Points will awarded as follows; 1st 4pts, 2nd 3pts, 3rd 2pts.  
Highly Commended 1pt.

Trophies will be presented in the marquee at 4.00pm.

## **HORTICULTURE**

### **FLOWERS (OPEN)**

A Rosebowl presented by L. Mitton Esq., to be held for one year, will be presented to the exhibitor with the most points in Classes 401 – 411.

Entry fee 50p. Prizes 1st £5, 2nd £3, 3<sup>rd</sup> £1.

- 401 One perfect bloom
- 402 A vase of mixed foliage
- 403 A vase of mixed garden flowers
- 404 A foliage house plant
- 405 A flowering house plant
- 406 A Cactus
- 407 A Pelargonium
- 408 A Fuchsia plant
- 409 A planted trough of mixed culinary herbs; to have been planted at least 2 months
- 410 A lady's spray on a handbag
- 411 A gent's buttonhole

### **FLOWER ARRANGEMENT (OPEN)**

The Mrs E Gaskell Silver Perpetual Trophy, to be held for one year, will be presented to the exhibitor with the most points in Classes 412 – 416.

Entry fee 50p. Prizes 1st £5, 2nd £3, 3<sup>rd</sup> £1.

Niches painted in cream 91cms (H) x 61cms (W) x 61cms (D) (36ins x 24ins x 24ins) will be supplied for classes 413-416

- 412 An arrangement in an egg cup
- 413 An arrangement of fresh flowers suitable for 'A Ruby Anniversary', accessories must be used

- 414 A bunch of supermarket flowers, arranged for effect, garden foliage allowed, (price and label to be displayed)
- 415 An arrangement in an unusual container, accessories allowed
- 416 An arrangement within a picture frame

## **PHOTOGRAPHY**

The Ken Donald Perpetual Challenge Trophy, to be held for one year, will be awarded to the exhibitor with the most points in the photography classes. Photographs – maximum size A4  
Entry fee 50p. Prizes 1st £5, 2nd £3, 3<sup>rd</sup> £1.

- 417 It's a great day for the race
- 418 Woodland walk
- 419 "Tour de Yorkshire"
- 420 Show time
- 421 Still life
- 422 Any subject not scheduled

### **ADVANCE NOTICE – 2019 Photography classes will be:-**

My favourite view  
Modern day farming  
My pride and joy  
Near and far  
Shadows  
Any subject not scheduled

## **ARTS & CRAFTS**

The Bosomworth Perpetual Trophy, to be held for one year, will be presented to the exhibitor with the most points in  
Classes 423 – 449  
Entry fee 50p. Prizes 1st £5, 2nd £3, 3<sup>rd</sup> £1.

### **Art**

- 423 A drawing in pastel, pen, pencil or charcoal
- 424 A painting in acrylics
- 425 A painting in water colours
- 426 A portrait in any medium
- 427 A seaside postcard, not mounted or framed. Maximum size 10cm x 15cms, (4ins x 6ins)

### **Crafts**

- 428 Item of counted threadwork
- 429 Item of embroidery, excluding counted threadwork
- 430 An item of canvas work, (tapestry)
- 431 A cushion in any medium
- 432 A Christmas tree decoration – vintage style
- 433 An advent calendar in any medium
- 434 A hand knitted scarf to be donated to the Salvation Army
- 435 An item of hand knitting, double knit
- 436 An item of hand knitting using more than one colour of yarn
- 437 An item of crochet
- 438 A soft toy in any medium
- 439 A length of bunting, minimum of 2 metres long in any medium

- 440 An item of patchwork
- 441 An item of quilting, excluding patchwork
- 442 A hand made bag, in any medium
- 443 A novelty pin cushion
- 444 A turned item of wood
- 445 Any other hard craft, excluding wood turning
- 446 Any other handicraft not otherwise scheduled
- 447 A decorated box, in any medium
- 448 An apron either hand or machine stitched
- 449 'Unfinished Symphony', any article of craft not yet completed;  
Note: Entries in this class may be entered in a future show when completed

## **PRODUCE**

The SRS Perpetual Challenge Trophy, to be held for one year, will be awarded to the exhibitor with the most points in Classes 450 – 477.

Entry fee 50p. Prizes 1st £5, 2nd £3, 3<sup>rd</sup> £1.

**All entries** in this section to be displayed on a **paper doily – no plates except Class 465**

- 450 A cottage loaf
- 451 A Sally Lunn loaf
- 452 Any fancy flavoured Loaf
- 453 A savoury quiche – flavour to be stated
- 454 Three sausage rolls – short crust pastry
- 455 A fruit pie on a saucer – double crust
- 456 A Yorkshire parkin
- 457 A victoria sandwich cake baked in two tins, raspberry jam filling

- 458 Three potato scones
- 459 "MEN ONLY" - A chocolate marble cake, made to given recipe
- 460 A Bakewell tart
- 461 A three tier ribbon cake, butter cream filling, no decoration
- 462 A "Free from" cake, please state which diet being used, e.g. gluten free/dairy free/egg free/sugar free
- 463 Three squares of plain flapjack
- 464 Five cheese straws
- 465 'Afternoon Tea' for one person, to include savoury and sweet items and displayed on a plate or stand.

## **PRESERVES**

**Jars should be approx. 500 gms (1lb) size  
with the exception of class 472**

- 466 Jar of jam, any variety
- 467 Jar of jelly, any variety
- 468 Jar of marmalade
- 469 Jar of lemon curd
- 470 Jar of Christmas mincemeat
- 471 Jar of chutney to have been made at least three months
- 472 A small jar of savoury relish
- 473 Bottle of Sloe gin
- 474 Bottle of any other fruit liqueur
- 475 Bottle of homemade lemonade
- 476 Bottle of Elderflower cordial
- 477 Bottle of flavoured oil

## **RECIPE – CLASS 459**

### **Men only – A Chocolate Marble Cake**

makes 1 x 20cms (8ins) round cake

#### **Ingredients**

225 g (8oz) butter  
225 g (8oz) caster sugar  
3 eggs  
350 g (12oz) self-raising flour  
Salt pinch  
200mls (17fl oz) fresh milk  
25 g (1oz) cocoa powder

#### **Method**

1. Pre-heat the oven to 170° C or 325° F, or Gas mark 3
2. Grease & line a 20cms (8ins) round cake tin with greased paper
3. Cream together butter and sugar
4. Add eggs one at a time, beating well
5. Fold in flour, salt and milk
6. Divide mixture into two bowls, add cocoa to one of the mixtures and mix well
7. Spoon mixtures alternately into prepared cake tin to achieve the “marbled” effect
8. Bake in the oven for 1½ hours, or until well risen and cooked through
9. Cool and turn on to a wire cooling rack