

# **North Yorkshire County Agricultural Show**

**Camp Hill Estate, Kirklington, DL8 2LS**

**Sunday 21st June 2020**

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

**Section Secretary:-  
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Entries received after 24<sup>th</sup> May will not appear in the catalogue, but must be received by Sunday 14th June 2020

Entry fees can be paid by cheque or BACS – please see entry form for details

## **HORTICULTURE, PHOTOGRAPHY, CRAFT AND PRODUCE SECTION.**

### **RULES**

1. A free admission ticket will be given when entries total £9.00 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 forfeite

**Judges:**  
**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 Nos 401 - 475) Points will be awarded as follows; 1<sup>st</sup> 4pts, 2<sup>nd</sup> 3pts, 3<sup>rd</sup> 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 – 410**  
Entry fee 70p. Prizes 1<sup>st</sup> £5, 2<sup>nd</sup> £3, 3<sup>rd</sup> £1.

#### **CLASS**

- 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 or bowl
- 410 A bunch of culinary herbs

## 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 411–415  
Entry fee 70p. Prizes 1<sup>st</sup> £5, 2<sup>nd</sup> £3, 3<sup>rd</sup> £1.

Niches painted in cream 91cms x 61cms x 61cms (36ins x 24ins x 24ins) will be supplied.

### **CLASS**

- 411 An arrangement in a basket, using fresh flower. Accessories allowed
- 412 V E Day. A display to celebrate the 75<sup>th</sup> Anniversary.
- 413 A bunch of supermarket flowers, arranged for effect, garden foliage allowed. (Price and label to be displayed).
- 414 An arrangement in a vintage container. Accessories allowed.
- 415 FLOWER CLUB ONLY. POETS CORNER. An exhibit to represent your favourite poem. Accessories must be used.

## 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 416 - 421.

Photographs – maximum size A4  
Entry fee 70p. Prizes 1<sup>st</sup> £5, 2<sup>nd</sup> £3, 3<sup>rd</sup> £1.

### **CLASS**

- 416 Pedal Power
- 417 Village Life
- 418 Sky at Night
- 419 Wild Flowers
- 420 Tranquillity
- 421 Any Subject not scheduled

ADVANCE NOTICE – 2021 Photography classes will be: -

- A mounted photograph of sunset or sunrise
  - A single flower stem
  - Our backyard
- A set of four photographs depicting one each of the Four Seasons
  - “Black and White”
- 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 422 – 447  
Entry fee 70p. Prizes 1<sup>st</sup> £5, 2<sup>nd</sup> £3, 3<sup>rd</sup> £1.

## Art CLASS

- 422 A Drawing in pastel, pen, pencil or charcoal
- 423 A Painting in oils/acrylics
- 424 A Painting in water colours
- 425 Artwork in any other medium, including textiles

## Crafts CLASS

- 426 Item of counted Threadwork
- 427 Item of embroidery, excluding counted Threadwork
- 428 An item of Canvas work, (Tapestry)
- 429 A Cushion in any medium
- 430 A Christmas tree decoration
- 431 Any item of Paper Craft
- 432 Hand knitted Gloves, to be donated to Charity
- 433 An item of hand knitting, double knit
- 434 A Tea Cosy in any medium
- 435 An item of Crochet
- 436 A soft Toy in any medium
- 437 An item made using the sewing machine
- 438 An item of Patchwork
- 439 An item of Quilting, excluding Patchwork
- 440 A handmade Bag, in any medium
- 441 A Novelty Needlework accessory
- 442 A Turned item of Wood
- 443 Any other Hard Craft, excluding wood turning
- 444 Any other Handicraft not otherwise scheduled
- 445 An item of handmade Felt
- 446 A Draught excluder or Doorstop
- 447 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 448 – 463  
Entry fee 70p. Prizes 1<sup>st</sup> £5, 2<sup>nd</sup> £3, 3<sup>rd</sup> £1

**All entries** in this section to be displayed on a **paper doily – no plates** except **Classes 453 and 463**

### CLASS

- 448 A Small White Tin Loaf (not made in a breadmaker)
- 449 A Small Brown Tin Loaf (not made in a breadmaker)
- 450 Two Fruited Yorkshire Teacakes
- 451 A Savoury Quiche – flavour to be stated
- 452 Three Sausage Rolls – short crust pastry
- 453 A Fruit Pie on a saucer – double crust
- 454 Yorkshire Parkin
- 455 A Victoria sandwich cake baked in two tins, raspberry jam filling
- 456 Three Potato Scones
- 457 “MEN ONLY” – A Madeira Cake, made to a given recipe
- 458 Three Oat Biscuits
- 459 A Vinegar Cake, made to a given recipe
- 460 Three Jam Tarts
- 461 Three Shortbread Fingers
- 462 Three Rock Buns
- 463 “A Tea” on a plate for one person, to include savoury and sweet items, for a V E Day celebration street party

## PRESERVES

**A Rosette** will be awarded to the exhibitor with the most points in Classes 464 – 475

Jars should be approx.. 500grms (1lb) size  
with the exception of Class 470  
Entry fee 70p. Prizes 1<sup>st</sup> £5, 2<sup>nd</sup> £3, 3<sup>rd</sup> £1.

### 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 Christmas mincemeat
- 469 Jar of Chutney to have been made at least three months
- 470 A small jar of Savoury Relish
- 471 Bottle of Sloe gin
- 472 Bottle of any other Fruit Liqueur
- 473 Bottle of home made Lemonade
- 474 Bottle of Elderflower Cordial
- 475 Bottle of Flavoured Oil

**Young Farmers Club Members**  
**Classes 476 – 486**

These classes can be entered by any member of the Yorkshire Federation of  
Young Farmers

Entry fee 70p. Prizes 1<sup>st</sup> £5, 2<sup>nd</sup> £3, 3<sup>rd</sup> £1

**Juniors**

**CLASS**

- 476 Three decorated Fairy Cakes
- 477 A Bookmark

**Intermediate**

**CLASS**

- 478 A Chocolate Cake
- 479 A Pig in any medium
- 480 An article made from Wood
- 481 A Flower arrangement in an item of Footwear – Niches will be provided, painted in cream 91cms x 61cms (36ins x 24ins)

**Seniors**

**CLASS**

- 482 Three Fruit Scones
- 483 A small bottle of Fruit Liqueur
- 484 A Doorstop in any medium
- 485 A Metal Work sign for the farm gate
  
- 486 **Open to all members** – A photograph of a favourite farming related event

## **RECIPE – CLASS 457**

### **Men only – Madeira Cake**

**Makes 1 x 7 ins (18 cm) cake**

It is essential that the butter is of a creamy spreading consistency before mixing the ingredients together in the usual all in one way.

#### **Ingredients**

175 g (6oz) butter, softened  
175 g (6oz) caster sugar  
3 extra large eggs  
225 g (8oz) self - raising flour  
50 g (2 oz) ground almonds  
Finely grated rind of 1 lemon  
A thin slice of citron peel

#### **Method**

1. Pre-heat the oven to 180 C or 350 F, or Gas mark 4
2. Lightly grease & base line a 7ins (18 cm) deep round cake tin with greaseproof paper
3. Measure the butter, sugar, flour, ground almonds, eggs and grated lemon rind into a large bowl. Beat well for 1 minute to mix thoroughly. Turn into the prepared tin
4. Bake in the pre-heated oven for 30 minutes. Place the slice of citron peel on top of the cake and continue cooking for a further 30-45 minutes, or, until a warm skewer inserted into the centre comes out clean
5. Allow to cool in the tin for 10 minutes then turn out on to a wire rack and allow to cool completely

## **RECIPE – CLASS 459**

### **Vinegar Cake**

Makes 1 x 7 ins (18 cm) cake. Cooking time: 1 hour

#### **Ingredients**

75 g (3oz) margarine  
75 g (3oz) caster sugar  
175 g (6oz) self - raising flour  
150 mls milk (1/4 pint)  
1 tablespoon vinegar  
Half teaspoon bicarbonate of soda  
75 – 100 g (3 – 4 oz) mixed dried fruit

#### **Method**

1. Pre-heat the oven to 160 C/325 F/ Gas Mark 3
2. Lightly greased and floured 7 ins (18 cm) cake tin
3. Sift the flour, cream the margarine and sugar
4. Pour the milk into a large bowl, add the vinegar and bicarbonate of soda, the mixture will rise and froth in the bowl
5. Blend the flour and vinegar liquid into the creamed margarine and sugar, then add the dried fruit
6. Pour into the greased cake tin.
7. Bake in the pre-heated oven for 1 hour, until a warm skewer inserted into the centre comes out clean
8. Leave to cool completely then turn out onto a wire rack.