

North Yorkshire County Agricultural Show

Sunday 11th September, 2022

Otterington Hall, South Otterington, Northallerton, DL7 9HW

HORTICULTURE, PHOTOGRAPHY, ARTS, CRAFTS AND PRODUCE SECTION

Section Secretary:-

Ms Glenys Rowe

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Entries received after 14th August will not appear in the catalogue, but must be received by Sunday 4th September 2022

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

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 forfeited.

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 No's 401 – 492)
 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.

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 - 426

HORTICULTURE (OPEN)

All exhibits to be displayed on white paper plates provided by the competitor, unless otherwise stated.

Entry fee 70p. Prizes 1st £5, 2nd £3, 3rd £1.

VEGETABLES

CLASS

- 401 4 onions
- 402 4 shallots
- 403 4 potatoes of the same variety
- 404 5 runner beans
- 405 3 beetroots [washed, tops trimmed]
- 406 3 carrots [washed, tops trimmed]
- 407 4 tomatoes – calyxes attached (other than cherry tomatoes)
- 408 6 cherry tomatoes – calyxes attached
- 409 Tray of 5 different kinds of salad vegetables
- 410 Odd shaped vegetable

FRUIT

CLASS

- 411 4 dessert/eating apples
- 412 4 cooking apples
- 413 4 pears
- 414 6 plums
- 415 Plate of 12 gooseberries
- 416 Plate of 12 blackberries
- 417 A bunch of mixed herbs displayed in a jam jar.

FLOWERS (OPEN)

Entry fee 70p. Prizes 1st £5, 2nd £3, 3rd £1

CLASS

- 418 A vase of mixed garden flowers
- 419 A vase of mixed foliage
- 420 One perfect dahlia
- 421 Vase of 3 gladioli
- 422 One spray of roses
- 423 One specimen rose
- 424 A flowering houseplant
- 425 A foliage houseplant
- 426 A cactus plant

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 427- 430

Entry fee 70p. Prizes 1st £5, 2nd £3, 3rd £1.

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

CLASS

- 427 An arrangement in a basket, using fresh flowers
- 428 A display to celebrate the Platinum Jubilee.
- 429 A bunch of supermarket flowers, arranged for effect, garden foliage allowed. (price and label to be displayed).
- 430 An arrangement in a vintage container.

431 **FLOWER CLUB MEMBERS ONLY**. POETS CORNER.

An exhibit to represent your favourite Poem. Accessories must be used.

PHOTOGRAPHY (OPEN)

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 432 - 437.

Photographs – maximum size A4

Entry fee 70p. Prizes 1st £5, 2nd £3, 3rd £1.

CLASS

432 My view of lockdown

433 Village Life

434 Sky at Night

435 Platinum Jubilee celebrations

436 Tranquillity

437 Any Subject not scheduled

438 **CAMERA and PHOTOGRAPHIC CLUB MEMBERS ONLY**.

'Hidden corners of North Yorkshire'. Maximum size A4

ADVANCE NOTICE – 2023 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 (OPEN)

The **Bosomworth Perpetual Trophy**, to be held for one year, will be presented to the exhibitor with the most points in

Classes 439 – 464

Entry fee 70p. Prizes 1st £5, 2nd £3, 3rd £1.

ART

CLASS

439 A drawing in pastel, pen, pencil or charcoal

440 A painting in oils/acrylics

441 A painting in water colours

442 Artwork in any other medium, including textiles

CRAFTS

CLASS

- 443 Item of counted Threadwork
444 Item of embroidery, excluding counted Threadwork
445 An item of canvas work, (tapestry)
446 A cushion in any medium
447 A Christmas tree decoration
448 Any item of paper craft
449 Hand knitted gloves, to be donated to a named Charity decided at the show
450 An item of hand knitting, double knit
451 A tea cosy in any medium
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- 452 An item of crochet
453 A soft toy in any medium
454 An item made using the sewing machine
455 An item of patchwork
456 An item of quilting, excluding patchwork
457 A handmade bag, in any medium
458 A novelty needlework accessory
459 A turned item of wood
460 Any other hard craft, excluding wood turning
461 Any other handicraft not otherwise scheduled
462 An item of handmade felt
463 An article of beadwork
464 Unfinished Symphony, any article of craft not yet completed;
Note: Entries in this class may be entered in a future show when completed

PRODUCE (OPEN)

The **SRS Perpetual Challenge Trophy**, to be held for one year, will be awarded to the exhibitor with the most points in Classes 465 – 480
Entry fee 70p. Prizes 1st £5, 2nd £3, 3rd £1

All entries in this section to be displayed on a paper doily –
no plates except Class 471 and 481

CLASS

- 465 A small white tin loaf (not made in a breadmaker)
466 A small brown tin loaf (not made in a breadmaker)
467 Two fruited Yorkshire teacakes
468 A savoury quiche – flavour to be stated

- 469 Three sausage rolls – short crust pastry
- 470 A fruit pie on a saucer – double crust
- 471 Yorkshire Parkin
- 472 A Victoria sandwich cake baked in two tins, raspberry jam filling
- 473 Three Potato Scones
- 474 “MEN ONLY” – A Madeira cake, made to a given recipe
- 475 Three oat biscuits
- 476 A vinegar cake, made to a given recipe
- 477 A pat of homemade salted butter
- 478 Three shortbread fingers
- 479 Three rock buns
- 480 “A Tea” on a plate for one person, to include savoury and sweet items, for a Platinum Jubilee Day celebration street party

PRESERVES (OPEN)

A Rosette will be awarded to the exhibitor with the most points in Classes 481 – 492
Entry fee 70p. Prizes 1st £5, 2nd £3, 3rd £1.

CLASS

- 481 Jar of jam, any variety
- 482 Jar of jelly, any variety
- 483 Jar of marmalade
- 484 Jar of lemon curd
- 485 Jar of Christmas mincemeat
- 486 Jar of chutney to have been made at least three months
- 487 A small jar of savoury relish
- 488 Bottle of Sloe gin
- 489 Bottle of any other fruit liqueur
- 490 Bottle of home-made Lemonade
- 491 Bottle of Elderflower cordial
- 492 Bottle of flavoured oil

Yorkshire Federation of Young Farmers club members only

Entry fee 70p. Prizes 1st £5, 2nd £3, 3rd £1
Club name to be shown on entry form

Juniors

CLASS

- 493 Three decorated fairy cakes
- 494 A bookmark

Intermediate

CLASS

- 495 A chocolate cake
- 496 A pig in any medium
- 497 An article made from wood
- 498 A flower arrangement in an item of footwear. Niches will be provided, painted in cream 91cms x 61cms (36ins x 24ins)

Seniors

CLASS

- 499 Three fruit scones
- 500 A small bottle of fruit liqueur
- 501 A doorstep in any medium
- 502 A metal work sign for the farm gate
- 503 Open to all members – any age
A photograph of a favourite farming related event

FARM PRODUCE (OPEN)

Entry fee 70p. Prizes 1st £5, 2nd £3, 3rd £1

Judge: TBC

CLASS

- 504 12 ears of wheat with straw
- 505 12 ears of barley with straw
- 506 12 ears of oats with straw
- 507 Flap/slice of meadow hay
- 508 Flap/slice of seed hay
- 509 Sample of clamp silage in a plastic container
- 510 Sample of baled silage in a plastic container
- 512 3 swede (tops on)
- 513 3 fodder beet (tops on)

RECIPE – CLASS 474

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 476

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.