

# SCHEDULE

FOR  
HORTICULTURAL and DOMESTIC PRODUCE

## The 2019 Ploughing Match & Show

Southwell & District Agricultural Society  
(Established 1855)

Thoresby, Nottinghamshire, NG22 9EP  
Saturday 28 September 2019

*By kind permission of H. P. Matheson, DL & G. Pierrepont, Esq*

**ENTRIES CLOSE FRIDAY 13 SEPTEMBER, 2019  
LATE ENTRIES CAN NOT BE ACCEPTED**

*Copies of this schedule & the entry form can be downloaded from  
[www.southwellploughingmatch.co.uk](http://www.southwellploughingmatch.co.uk)*

<b>JUDGES:</b>	EGGS:	P. Hurt, Esq.
	CHILDREN & TEENAGERS:	D. Sparks, BVMS CertVOphthal. MRCVS Mrs J. Anderson & Mrs A. Whyte Mrs S. Baker & Mrs A. Fudge Mrs R. Thackray
	FLORAL ART:	Mrs L. Bottamley
	BREAD:	T.R. Gadsby, Esq
	BAKING:	Mrs J. Cobb Mrs H. Crowder Mrs J. Skinner Professor J. Saint, OBE DL
	PRESERVES:	Mrs E. Clough Mrs M. Martin Mrs S. Martin Mrs A. Stocks Mrs J. Montgomerie Mrs D. Yates
	Sloe Gin:	A. M. Nall, Esq.
	HORTICULTURE:	A. Fraser, Esq Mr & Mrs W. Hammond M. Hodgkinson, Esq P. Lilley, Esq R. Merryweather, Esq J. Stirland, Esq
	HANDICRAFT:	Mrs J. Meeks
	PAINTING:	Mrs R. Yarnall

## RULES:

1. All classes, unless otherwise stated in the Schedule, are open to any competitor. The judges' decision will be final in each class.
2. All entries must be the work of the competitor – joint and team entries will not be accepted.
3. The Tent opens at 7.30 am for staging of exhibits; all exhibits to be staged by 10.10 am.
4. No third prize will be awarded in any class in which there are less than five entries competing except at the discretion of the judges. The judges will be asked to name a reserve number in each class.
5. The Committee will not be held responsible for any loss or damage of exhibits arising from accidents or any other cause including theft
6. Refunds for entry fees for competitors who are unable to exhibit will not be given. There are no exceptions to this.
7. Failure to comply with the terms of the Schedule will cause an exhibit to be disqualified.
8. Amendment of the entry card will immediately disqualify the competitor.
9. No late entries will be accepted. No exhibit to leave the Produce Marquee before 4.15pm and all exhibits to be removed by 5.30pm.
10. Commercial growers and producers may enter the main egg, fruit and vegetable sections but only one entry per class will be accepted.
11. Competitors may enter more than one entry per class (*with the exception of Commercial Growers, see rule 10*) but should an individual receive more than one allocation of points, only the highest will be counted towards the trophy. 1<sup>st</sup> Prize: 3 points, 2<sup>nd</sup> Prize: 2 points, 3<sup>rd</sup> Prize: 1 point
12. **THE CUP PRESENTATION WILL BE IN THE PRODUCE TENT AT APPROXIMATELY 4.00 PM.** Prize money should be collected from the Produce Tent from 4.15pm onwards **after** the Presentation of Prizes. Prize money not collected on the day will be donated to the Society.

**ENTRIES CLOSE FRIDAY 13 SEPTEMBER 2019 at 5.00 pm - no late entries will be accepted**

## LADIES COMMITTEE:

Mrs G Allwood, Miss J. Asher, Mrs K Ashworth, Mrs P Benson, Mrs H Carter, Mrs A Crabb, Mrs G Davies, Mrs R Elliott, Mrs C Goodwin, Miss S. R. Hallam, Mrs T R Hardstaff, Mrs R. Marshall, Mrs H. Mayfield, Miss J Miller, Mrs Y M Pritchard.

Honorary Life Members: Mrs K Mawer, Mrs A Miller

### HONORARY SECRETARY: MRS A. M. B. CRABB

C/o Office: Oak Field House, Chapel Lane, Epperstone, Nottinghamshire NG14 6AQ  
Tel: Nottingham (0115) 966 5291 Email: [alison@crabb-pad.co.uk](mailto:alison@crabb-pad.co.uk)

Show Office: Mrs A. Hardstaff  
Colliery Farm, Main Street, Linby, Nottinghamshire, NG15 8AE  
Nottingham (0115) 963 5807 mobile: 07974 816653  
A copy of the main Show Schedule and entry forms are available on the Show website [www.southwellploughingmatch.co.uk](http://www.southwellploughingmatch.co.uk)

*There will be a voluntary auction of Produce at approx. 4.15 pm to raise funds for the Nottinghamshire Air Ambulance Countryside Appeal. Exhibitors wishing to give their exhibits for the Society's benefit should state this on their entry card; class entry cards are posted out to confirm individual class entries.*



## TROPHIES

<b>THE G ALLAN HOUGH &amp; ELEANOR NEE BODDY MEMORIAL TROPHY</b>	Class numbers 1 - 4
For the best exhibit in the Egg Classes	
<b>THE G. HINCHLEY TROPHY</b>	Class numbers 5 - 18
For the winner of the most points in the Children's Classes.	
<b>THE MR &amp; MRS G. ALLWOOD TROPHY</b>	Class numbers 19 - 20
For the winner of the most points in the Teenage Classes.	
<b>THE MR &amp; MRS JOHN KIRTON TROPHY</b>	Class numbers 9 - 10
For the 'Best in Show' handwriting exhibit in the Children's Classes	
<b>THE KEITH SERCOMBE TROPHY</b>	Class number 22
For the winner of the Children's' Pet Competition	
<b>THE M. T. CRABB TROPHY</b>	Class number 23
For the winner of the "Man in the Kitchen" Class.	
<b>THE ELIZABETH HINCHLEY TROPHY</b>	Class number 24
For the winner of the Fruit Cake Class.	
<b>THE MRS T. R. HARDSTAFF TROPHY</b>	Class number 30
For the winner of the Carrot Cake Class.	
<b>THE JEAN GOODWIN TROPHY</b>	Class numbers 24-34
For the winner of the most points in the Baking Classes.	
<b>THE J.S. SPENCE TROPHY</b>	Class numbers 35-44
For the winner of the most points in the Preserves Classes.	
<b>THE MARIE LOWE AWARD (NOVICE)</b>	Class number 45
For the best exhibit in Class 45	
<b>THE MARIE LOWE AWARD</b>	Class numbers 46 - 50
For the best Floral Art Exhibit excluding Class 45	
<b>THE FRANK JACKSON TROPHY</b>	Class numbers 45 - 50
For the winner of the most points in the Floral Art Classes.	
<b>THE MRS M. E. TWIDALE TROPHY</b>	Class numbers 51 - 54
For the most points in the Handicraft Section	
<b>THE MRS ROBIN HALL TROPHY</b>	Class numbers 60 - 72
For the winner of the most points in the Flower Classes.	
<b>THE KAREN MAWER TROPHY</b>	Class numbers 69 - 71
For the Best Plant in Show	
<b>THE MRS F. A. REYNOLDS TROPHY</b>	Class numbers 73- 99
For the winner of the most points in the Fruit and Vegetable Classes.	



**PRIZE MONEY:** Prize Money in all Classes (excluding of Floral Art classes)

**First Prize: £3, Second Prize £2, Third Prize £1.**

**Floral Art: First Prize £20, Second Prize £15, Third Prize £10**

**EGG CLASSES:**

**Entry fee 50p per class**

- Class 1 Six hen eggs, brown.
- Class 2 Six hen eggs, any colour other than brown.
- Class 3 Six bantam eggs, any colour
- Class 4 One hen egg, judged on content only

*All egg entries to be displayed on a plate.*

**CHILDRENS' CLASSES:**

**Entry fee 50p per class**

Sponsored by:



*A small prize is available to each child who enters these classes but who does not win a prize*

**CHILDREN UNDER 6 YEARS OF AGE:**

- Class 5 Craft: A paper boat made from an egg box
- Class 6 An edible matching necklace and bracelet (*all elements to be edible*).
- Class 7 5 decorated buns (judged on decoration only).
- Class 8 Art: colour in a picture of The Farmer on his Tractor, (download from <http://www.southwellploughingmatch.co.uk/exhibitors/horticulture-domestic-produce/>)

**CHILDREN AGED 6 YEARS AND UNDER 10 YEARS:**

- Class 9 (Children aged 6 & 7) Handwriting: Write the poem 'Autumn means Harvest' (available on our website – see above) Written **in pencil**. No illustrations, displayed in a clear plastic wallet.
- Class 10 (Children aged 8 & 9) Handwriting: write the first and last verse of 'The Farmer's Boy' (link available on our website), with an ink pen. No illustrations – displayed in a clear plastic wallet.
- Class 11 2 Gingerbread Animals (*currants may be used for faces, no other decoration*)
- Class 12 The Sheriff of Nottingham's Castle. *Max. Size 50cm x 50cm*
- Class 13 An animal from vegetable. (*No man-made accessories with the exception of cocktail sticks. Please take care not to use fruit.*)
- Class 14 'Stone-faced!' – three pebbles painted as faces (human, animal or fictional)

**CHILDREN AGED 10 YEARS AND UNDER 13 YEARS:**

- Class 15 A tie-dye t-shirt
- Class 16 A decorated Herb planter with plants. *Max size 50cm x 50cm*
- Class 17 A plate of decorated cupcakes (judged on decoration only)
- Class 18 A Cloudy Lemonade Cake. (*Recipe at back of schedule*)

**TEENAGE CLASSES: AGED 13 to, and including, 16 YEARS:**

- Class 19 A pair of decorated 'festival' wellies
- Class 20 3 different flavours of fudge (12 small squares on a plate)
- Class 21 A painting – any medium (limited to two entries per child)

**CHILDRENS' PET COMPETITION: Entry fee £1 per pet or £2 if entered on Show Day.**

Class 22 See back of the Schedule for details and rules.

**CADE LAMB CLASS (Main Show Schedule)**

There is a class for a cade lamb in the Sheep section of the Show. Please apply to the Show Secretaries for an entry form. Telephone: 0115 963 5807. **Closing date for entries in this class is Friday 6 September 2019.**

**MAN IN THE KITCHEN:****Entry fee 50p per class**

Class 23 Cider & Apple Cake (recipe given at the back of this schedule). Open to Gentlemen of all ages

**BAKING CLASSES:****Entry fee 50p per class**

- Class 24 A fruit cake (recipe given at the back of this shedule)
- Class 25 Red Velvet cake (4 tiers, buttercream icing filling and top only)
- Class 26 Vegetable pasty (shortcrust pastry, top crimp)
- Class 27 Three cheese muffins
- Class 28 A Battenburg cake
- Class 29 Five novelty cupcakes (judged on decoration only)
- Class 30 A carrot cake to a given recipe (recipe given at the back of this Schedule).
- Class 31 A plate of 5 crumpets
- Class 32 Speciality bread.
- Class 33 Soda Bread.
- Class 34 Five bread rolls.

**PRESERVE CLASSES:****Entry fee 50p per class**

*All jars should have lids appropriate to the class.*

- Class 35 Jar of Blackcurrant Jam.
- Class 36 Jar of Raspberry Jam.
- Class 37 Jar of Stoned Fruit Jam.
- Class 38 Jar of Fruit Curd – *cellophane lids are ideal*
- Class 39 Jar of Marmalade – *citrus fruit only.*
- Class 40 Jar of Jelly.
- Class 41 Jar of Chutney.
- Class 42 Jar of Jam from any fruit not previously listed
- Class 43 A small bottle of Sloe Gin (displayed in a clear bottle showing date)
- Class 44 A small bottle of Fruit Vodka (fruit to be named, showing date)

**FLORAL ART:****Entry fee £1 per class****THE THEME FOR 2019 IS 'THE DUKERIES'**

*Space allowed width 2'6", depth 2' 3", height 3' in all classes except where noted. A black plastic cover will be on the tables with a black cloth background. An exhibit is natural plant material with or without accessories. All exhibits must be the unaided work of the exhibitor. Exhibits may be brought assembled or be assembled in the marquee. The show is judged under the rules of the Southwell and District Agricultural Society. All exhibits will be judged from the front.*

Sponsored by:



- Class 45 **Novice Class**, 'Country Crafts' – an exhibit for any person who has never won a first prize at the Southwell Ploughing Match & Show.
- Class 46 'Coal Mining', an exhibit.
- Class 47 'From the walled garden', an exhibit.
- Class 48 'Deep in the Forest' an exhibit featuring foliage – foliage must predominate.
- Class 49 Craft class: 'Parterre'. A Craft exhibit, plant material must predominate. Space allowed width 15", depth 15", height optional
- Class 50 Petite Class 'Untold Riches', a petite exhibit. Space allowed width 10", depth 10", height optional.

#### **HANDICRAFT/PAINTING CLASSES:**

**Entry fee 50p per class**

*All exhibits should be the handiwork of the exhibitor and should not have been exhibited at the Southwell Ploughing Match and Show before. Work is judged on quality and skill - kits may be used.*

- Class 51 A sewn article
- Class 52 A hand knitted or hand crochet article
- Class 53 Canvas Work (to include tapestry) & counted thread work
- Class 54 An item of Quilt work – either hand or machine stitched
- Class 55 A life-sized Celebrity Scarecrow to be displayed outside the marquee.**
- Class 56 A painting in oils, mounted or framed
- Class 57 A watercolour painting, mounted or framed
- Class 58 A painting in acrylic, mounted or framed
- Class 59 A pastel painting, mounted or framed
- Class 21 Junior Class (entrants to be of 13-16 years of age) – a painting, any medium

#### **FLOWER CLASSES:**

**Entry fee 50p per class**

*Please note: Vases are not provided.*

- Class 60 Dahlias, three under 52mm
- Class 61 Dahlias, three medium
- Class 62 Dahlias, three large or giant dahlias
- Class 63 Floating display of seasonal flowers
- Class 64 Chrysanthemums, one vase mixed
- Class 65 Gladioli, three
- Class 66 Roses, six as grown
- Class 67 A vase of mixed garden flowers.
- Class 68 A decorated mixed autumn planter/arrangement (Foliage)
- Class 69 One potted geranium - in bloom.
- Class 70 One flowering house plant.
- Class 71 Potted Fuchsia.
- Class 72 An 'Up-Cycled' Planter (style of plants individual)

*All horticultural exhibits must have been grown by the exhibitor. Commercial growers may enter the main fruit and vegetable sections but only one entry per class will be accepted.*

**FRUIT CLASSES:****Entry fee 50p per class****1<sup>st</sup> Prize £3, 2<sup>nd</sup> Prize £2, 3<sup>rd</sup> Prize £1***Where possible, fruit should be presented for judging with the stalks*

- Class 73 Five cooking apples, any variety.
- Class 74 Five dessert apples, any variety.
- Class 75 Autumn Raspberries, one plate of twelve
- Class 76 Five pears, any variety.
- Class 77 Blackberries, one plate of twelve.
- Class 78 Heaviest Bramley Apple
- Class 79 Plate of any Fruit not previously listed.

**VEGETABLE CLASSES:****Entry fee 50p per class***Please note: these classes are judged to RHS Rules and Guidelines.*

- Class 80 The heaviest pumpkin (max. circumference not to exceed 2m)
- Class 81 Pumpkins – one pair (10"-24" dia max. with growth point attached)
- Class 82 The heaviest marrow.
- Class 83 Marrows – one pair.
- Class 84 White potatoes - five.
- Class 85 Coloured potatoes - five.
- Class 86 Runner beans - five.
- Class 87 Tomatoes - five, round.
- Class 88 A truss of Cherry tomatoes
- Class 89 Cauliflower - one pair, foliage trimmed.
- Class 90 Shallots – nine, pickling (*not above 1" in diameter*)
- Class 91 Beetroot – three, with tops.
- Class 92 Onions - round, three dressed, without tops.
- Class 93 Onions - flat, three dressed, without tops.
- Class 94 Cabbages – round, one pair.
- Class 95 Carrots – three, tapering with tap roots.
- Class 96 Carrots – three, other than long.
- Class 97 Parsnips - one pair - tops trimmed to 3" in length.
- Class 98 Leeks – three, any variety.
- Class 99 Any vegetable of a variety not previously listed.

**CHILDRENS PET COMPETITION: Entry fee £1 per pet or £2 if entered on Show Day.****Class 22 RULES AND CONDITIONS OF ENTRY**

This class is open to all children under 16 years of age. It is designed to test the knowledge you have of your pet, and the health and condition of your pet.

Part 1: You will be asked five questions by the judge about your pet.

Part 2: Any animal will be considered, your pet will only be judged on its health and condition and not on its superiority as a pedigree animal.

After completing the entry form, you will be given an exhibitors number. Judging will commence at 10.30 am at the Dog Show tent. Small children may be accompanied by an adult but should be allowed to answer the questions alone.

The Society would be grateful if both parents and children would remember that it is both cruel and dangerous to leave animals in cars on a hot day. Small caged animals may be left in the shade near the judging tent, but at the risk and responsibility of the owner.

## RECIPES

### **CLOUDY LEMONADE CAKE:** For Class 18

For the cake: 225g unsalted butter  
225g white sugar  
225g self-raising flour

For the drizzle: 100g icing sugar

For the icing: 100g icing sugar  
50g unsalted butter

Please note: you are strongly advised to use the correct baking tin size to avoid disqualification or loss of marks.

1 tsp baking powder  
50ml cloudy lemonade

**100ml cloudy lemonade**

1 tbsp lemon curd  
6 lemon sherbets, crushed, to top  
Pre-heat oven to gas mark 4, 180°C/160° fan.

Butter and line a 2lb loaf tin.

Mix the cake ingredients in a bowl and spoon into a loaf tin. Bake for 30 minutes. Cover the top with greaseproof paper and bake for 15-20 mins more. Leave to cool. In a small pan, heat the cloudy lemonade and icing sugar for about 5 minutes to reduce. Leave to cool, then prick the cake all over with a skewer and pour the drizzle over. Beat the icing ingredients together, spoon on to the cake and top with crushed sweets.

### **FRUIT CAKE:** For Class 24

225g plain flour  
50g grated apple  
2 tablespoons ground almonds  
175g currants  
50g peel  
150g caster sugar

1 teaspoon baking powder  
150g butter  
Milk if necessary  
175g sultanas  
3 large eggs  
Grated rind of orange & lemon

Pre-heat oven to gas mark 3, 170°C/150° fan.

Line a 17cm diameter round cake tin. Whisk butter & sugar. Beat eggs then add to mixture. Fold in flour & baking powder. Add milk if necessary. Fold in fruit, apple, peel, ground almonds & orange and lemon rind. Spoon into 7inch/17 cm approx prepared cake tin and bake for 2 hours or until cooked.

### **FROSTED CARROT CAKE:** for Class 30

125g caster sugar  
150ml rape seed oil  
1½ level teaspoons baking powder  
Pinch salt  
200g carrots, peeled and finely grated  
finely grated rind of 1 orange (optional)

#### **Frosting**

37.5g Philadelphia cream cheese  
100g sieved icing sugar

3 large eggs  
150g self raising flour  
1 level teaspoon cinnamon  
½ teaspoon vanilla extract  
100g chopped walnuts (optional) OR  
100g sultanas

12.5g butter  
4 drops almond extract  
Pre-heated oven gas mark 4/180c/350f

1 x 20 cm (8") deep round cake tin, greased and lined

Beat the sugar and eggs together until thick and then beat in the oil. Sieve the SR flour, baking powder, cinnamon and salt into the mixture, add the carrots and fold in lightly. Finally, fold in the walnuts OR sultanas and orange rind, if using. Transfer to the cake tin and bake for 1 hour, or until cooked.

Beat all the frosting ingredients and cover top of the cake when cold. No further decoration is permitted.

### **CIDER & APPLE CAKE:** For class 23 "Man in the Kitchen":

50g sultanas  
125g softened butter  
2 eggs, beaten  
50g brown spelt flour  
1 tsp ground coriander  
1 crisp dessert apple with peel, cut into cubes  
For cider syrup: 100 ml medium dry cider

150ml medium dry cider  
125g light soft brown sugar  
175g white self-raising flour  
½ tsp baking powder  
pinch salt

75g granulated sugar  
Preheat oven to 180°C/ gas 4.

Lightly grease a 18cm/7" baking tin and dust with flour. Mix the butter and sugar then add the beaten eggs, flours, baking powder, coriander and salt – mix well. Add the apple, sultanas and cider soaked mix plus remaining cider, combine gently. Bake for 20-25 minutes then remove from the oven and leave to cool. For the syrup, bring the cider and sugar to the boil and dissolve the sugar – then leave to cool. Using a skewer, prick the cake evenly, pour over the cider syrup.