

SCHEDULE

FOR

HORTICULTURAL and HOME PRODUCE

The 2023 Ploughing Match & Show

Southwell & District Agricultural Society
(Established 1855)

South Muskham, Newark, NG23 6EB
Saturday 30 September 2023

By kind permission of the Staniforth & Miller Families

**ENTRIES CLOSE FRIDAY 15 SEPTEMBER, 2023
LATE ENTRIES CAN NOT BE ACCEPTED**

Copies of this schedule & the entry form can be downloaded from
www.southwellploughingmatch.co.uk

JUDGES:	EGGS:	P. Hurt, Esq
	CHILDREN &	D. Sparks, BVMS CertVOphthal MRCVS
	TEENAGERS:	Mrs S. Baker & Mrs A. Fudge
		Miss N. Hoggard & Mrs I. Moloney
	FLORAL ART:	Mrs D. Knight
	BREAD:	T.R. Gadsby, Esq
	BAKING:	Mrs B. Baker
		Mrs J. Brown
		Mrs J. Cobb
		Mrs A. Pogson
		Miss A. Wells
	PRESERVES:	Mrs M. Martin
		Mrs A. Stocks
		Mrs J. Montgomerie
		Mrs D. Yates
	Drinks:	A. M. Nall, Esq
	HORTICULTURE:	C. Creed, Esq
		A. Fraser, Esq
		P. Lilley, Esq
		R. Merryweather, Esq
		J. Stirland, Esq
	HANDICRAFT:	Mrs S. May
	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. Commercial growers and producers may enter the main egg, fruit and vegetable sections but only one entry per class will be accepted.
3. No more than 3 entries per class per competitor will be accepted.
4. All entries must be the work of the competitor – joint and team entries will not be accepted.
5. The Tent opens at 7.30 am for staging of exhibits; all exhibits to be staged by 10.10 am.
6. 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.
7. The Committee will not be held responsible for any loss or damage of exhibits arising from accidents or any other cause including theft. Entries not collected by 5.30pm will be disposed of.
8. Refunds for entry fees for competitors who are unable to exhibit will not be given. There are no exceptions to this.
9. Failure to comply with the terms of the Schedule will cause an exhibit to be disqualified.
10. Amendment of the entry card other than by an authorised steward will immediately disqualify the competitor.
11. 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.
12. Competitors may enter up to 3 entries per class (*with the exception of Commercial Growers, see rule 2*) but should an individual receive more than one allocation of points, only the highest will be counted towards the trophy 1st Prize: 3 points, 2nd Prize: 2 points, 3rd Prize: 1 point.
13. **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 15 SEPTEMBER 2023 at 5.00 pm - no late entries will be accepted.

Please, if you enter, we ask that you bring your exhibit/entry with you on Show Day. Your commitment makes our Show special and reduces waste. Please only enter the classes you intend to take part in, please don't enter lots of classes and make your decision not to enter just before the show.

LADIES COMMITTEE

Mrs G Allwood, Miss J Asher, Mrs K Ashworth, Mrs H Carter, Mrs A Crabb, Mrs N Cressey, Mrs G Davies, Mrs C Goodwin, Miss S R Hallam, Mrs T R Hardstaff, Mrs S Kordula, Mrs R Marshall, Mrs H Mayfield, Miss J Miller, Mrs Y M Pritchard

Honorary Life Members: Mrs P Benson, Mrs R Elliott, Mrs K Mawer, Mrs A Miller

HONORARY SECRETARY: MRS A M B CRABB

Produce Office: Oak Field House, Chapel Lane, Epperstone, Nottinghamshire, NG14 6AQ
Tel: Nottingham (0115) 966 5291 Email: southwellproduce@gmail.com

Show Office: Mrs E Cross
Oxton Grange, Ollerton Road, Oxton, Southwell, Nottinghamshire, NG25 0RG
mobile: 07748 468585
A copy of the main Show Schedule and entry forms are available on the Show website www.southwellploughingmatch.co.uk



There will be a voluntary auction of Produce at approx 4.15 pm to raise funds for The Strawberry Bike Ride to raise funds for Breast Cancer Now. Exhibitors wishing to give their exhibits for the Society's benefit should state this on their entry card which they will receive after completing the entry form.

**BREAST
CANCER
NOW** The research & support charity

TROPHIES

THE G ALLAN HOUGH & ELEANOR NEE BODDY MEMORIAL TROPHY For the best exhibit in the Egg Classes	Class numbers 1 - 4
THE G HINCHLEY TROPHY For the winner of the most points in the Children's Classes	Class numbers 5 - 17
THE MR & MRS G ALLWOOD TROPHY For the winner of the most points in the Teenage Classes	Class numbers 18 - 21
THE MR & MRS JOHN KIRTON TROPHY For the 'Best in Show' handwriting exhibit in the Children's Classes	Class numbers 9 - 10
THE KEITH SERCOMBE TROPHY For the winner of the Children's Pet Competition	Class number 22
THE M T CRABB TROPHY For the winner of the "Man in the Kitchen" Class	Class number 23
THE ELIZABETH HINCHLEY TROPHY For the winner of the Fruit Cake Class	Class number 24
THE MRS T R HARDSTAFF TROPHY For the winner of the Carrot Cake Class	Class number 30
THE JEAN GOODWIN TROPHY For the winner of the most points in the Baking Classes	Class numbers 24-34
THE JS SPENCE TROPHY For the winner of the most points in the Preserves Classes	Class numbers 35-44
THE MARIE LOWE AWARD (NOVICE) For the best exhibit in Class 45	Class number 45
THE MARIE LOWE AWARD For the best Floral Art Exhibit excluding Class 45	Class numbers 46 - 50
THE FRANK JACKSON TROPHY For the winner of the most points in the Floral Art Classes	Class numbers 45 - 50
THE MRS M E TWIDALE TROPHY For the most points in the Handicraft Section	Class numbers 51 - 54
THE MRS ROBIN HALL TROPHY For the winner of the most points in the Flower Classes	Class numbers 61 - 70
THE KAREN MAWER TROPHY For the Best Plant in Show	Class numbers 68 - 70
THE MRS F A REYNOLDS TROPHY For the winner of the most points in the Fruit and Vegetable Classes	Class numbers 73- 102

PRIZE MONEY

All classes (exc. below): First Prize: £5, Second Prize £3, Third Prize £1
Scarecrows & Floral Art: First Prize £25, Second Prize £15, Third Prize £10



EGG CLASSES

Entry fee £1 per class

All egg entries to be displayed on a plate (provided)

- 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

CHILDRENS' CLASSES

Entry fee £1 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: An animal made from a paper plate (*see internet for inspiration!*)
- Class 6 An edible matching necklace and bracelet (all elements to be edible)
- Class 7 5 buns decorated as monsters (judged on decoration only)
- Class 8 Art: colour in your own special Bug (*the template can be downloaded from our website, www.southwellploughingmatch.co.uk in the Horticulture & Domestic competition area.*)

CHILDREN AGED 6 YEARS AND UNDER 10 YEARS:

- Class 9 (Children aged 6 & 7) Handwriting: Write the poem 'Old King Cole' (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 National Anthem with an ink or ink-style pen (not biro). No illustrations – displayed in a clear plastic wallet
- Class 11 A home-made Papier-Mâché vase holding a plant or flowers
- Class 12 An animal from vegetable (*No man-made accessories with the exception of cocktail sticks. Please take care not to use fruit*)
- Class 13 3 mini pizza quiches (tortilla base) – lots of recipes on the internet.

CHILDREN AGED 10 YEARS AND UNDER 13 YEARS:

- Class 14 Home made jewellery displayed on a jewellery stand made from unwanted packaging.
- Class 15 An up-cycled garden planter with plants Max size 50cm x 50cm
- Class 16 A sculpture made from fruit
- Class 17 Chocolate Cake (Recipe at back of schedule)

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

- Class 18 Jammie Dodger Blondies – 5 on a plate
- Class 19 A crown made of flowers and or foliage
- Class 20 A Haiku poem – any subject
- Class 21 A picture – any medium, can include collage (*limited to three entries per entrant*)

Attention all young horticulturalists: please see our new class 102 for all growers 16 or under.

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 Secretary for an entry form. Telephone: 07748 468585

Closing date for entries in this class is Friday 8 September 2023

MAN IN THE KITCHEN

Entry fee £1 per class

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

BAKING CLASSES

Entry fee £1 per class

- Class 24 Ploughing Match Fruit Cake (recipe given at the back of this schedule)
- Class 25 Courgette & Lemon Cake with white chocolate cream frosting
- Class 26 Five Savoury Flapjacks (*no meat*)
- Class 27 Five Cheese Straws
- Class 28 Four squares of Glazed Ginger Shortbread
- 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 Gugelhupf (*choose a recipe which includes lemon zest*)
- Class 32 Speciality bread
- Class 33 Soda Bread
- Class 34 Five bread rolls

PRESERVE CLASSES

Entry fee £1 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 2023 is 'Moments in Recent History'

Space allowed width 75cm, depth 68cm, and height 92cm 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
BROWN & CO JHWalter

- Class 45 **Novice Class**, 'Let's Celebrate!' – an exhibit for any person who has never won a first prize at the Southwell Ploughing Match & Show
- Class 46 'Quiet Reflections', an exhibit
- Class 47 'Master Chef', an exhibit
- Class 48 'Going Green', an exhibit featuring foliage – foliage must predominate
- Class 49 Craft class: 'Crown Jewels' a craft exhibit representing one or more of the Coronation Regalia items Plant material must predominate. Space allowed width 40cm, depth 40cm, height optional
- Class 50 Petite Class: 'Equality' a petite exhibit. Space allowed width 25cm, depth 25cm, height optional

HANDICRAFT/PAINTING CLASSES

Entry fee £1 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.

Craft Classes:

- Class 51 A sewn article (to include quilt work, either hand or machine stitched)
- Class 52 A hand knitted or hand crochet article
- Class 53 Canvas Work (to include tapestry) & counted thread work
- Class 54 **Decorated ceramics:** paint a ceramic item – this class will be judged based on its commercial potential and the quality of finish

Painting/Art Classes

- Class 55 A painting in oils, mounted or framed
- Class 56 A painting in watercolours, mounted or framed
- Class 57 A painting in acrylic, mounted or framed
- Class 58 A picture, in any other medium to include collage, mounted or framed
- Class 21 Junior Class (entrants to be of 13-16 years of age) – a painting, any medium

Scarecrow Gathering

Entry fee £10 refundable deposit

Prize Money: First Prize £25, Second Prize £15, Third Prize £10

- Class 59 Open Class (group/family entries) A Scarecrow inspired by your favourite book
- Class 60 Business Class: A scarecrow to promote your business



FLOWER CLASSES

Entry fee £1 per class

Please note: Vases are not provided.

- Class 61 Dahlias, three under 52mm
- Class 62 Dahlias, three medium
- Class 63 Dahlias, three large or giant dahlias
- Class 64 Roses, six as grown
- Class 65 A vase of mixed garden flowers
- Class 66 An Autumn Wreath
- Class 67 An Autumn planter/arrangement in a pumpkin
- Class 68 One potted geranium - in bloom
- Class 69 A house plant
- Class 70 Potted Fuchsia
- Class 71 A Terrarium (suitably filled for indoor use)
- Class 72 An 'Up-Cycled' Planter (plants of your choice)

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 £1 per class

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	Stoned fruit, one plate of seven
Class 79	Heaviest Bramley Apple
Class 80	Plate of any Fruit not previously listed

VEGETABLE CLASSES

Entry fee £1 per class

Please note: these classes are judged to RHS Rules and Guidelines

Class 81	The heaviest pumpkin (max circumference not to exceed 2m)
Class 82	Pumpkins – one pair (25cm – 60cm dia max with growth point attached)
Class 83	The heaviest marrow
Class 84	Marrows – one pair
Class 85	White potatoes - five
Class 86	Coloured potatoes - five
Class 87	Runner beans - five
Class 88	Tomatoes - five, round
Class 89	A truss of Cherry tomatoes
Class 90	Cauliflower - one pair, foliage trimmed
Class 91	Shallots – nine, pickling (<i>not above 25 cm in diameter</i>)
Class 92	Beetroot – three, with tops
Class 93	Onions – three round, dressed, without tops
Class 94	Onions – three flat, dressed, without tops
Class 95	Cabbages – round, one pair
Class 96	Carrots – three, tapering with tap roots
Class 97	Carrots – three, other than long
Class 98	Parsnips - one pair - tops trimmed to 8cm in length
Class 99	Leeks – three, any variety
Class 100	Any Gourd or Squash
Class 101	Any vegetable of a variety not previously listed
Class 102	New: Junior Class. A container of 3 or more types of vegetables grown by a competitor 16 years of age or younger. Maximum space allowed 450mm x 450mm

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 exhibitor's 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

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

CHOCOLATE CAKE: For Class 17

225g / 8oz sifted Self Raising Flour
225g / 8oz soft margarine
2 tbspc cocoa powder (not drinking chocolate)
4 eggs

2 tsp baking powder
225g / 8oz caster sugar
3 tbspc boiling water
Pre-heat oven to gas mark 4, 350°f /180°c

Grease and line two 20cm sponge tins, no less than 4cm deep.

Blend the cocoa and boiling water in a mixing bowl then leave to cool slightly. Measure the remaining ingredients into the same bowl as the cocoa mixture. Beat well until thoroughly blended. Divide the mixture evenly between the tins and level out. Bake on the centre shelf of the oven for about 25 minutes. When cool, sandwich together with a suitable filling and dust the top with icing sugar

BRAMLEY APPLE CAKE: For class 23 “Man in the Kitchen”:

225g butter
450g Bramley apples
225g caster sugar, plus extra for topping
225g self-raising flour
25g ground almonds

3 large eggs
finely grated zest & juice of 1 lemon
2 tsp baking powder.
1 tsp demerara sugar
pre-heated oven gas mark 4/180°c/fan 160°

Butter & line a 23-24cm springform cake tin.

Peel, core and cut the apples into 1 cm pieces and toss with the lemon juice. Cream together butter, caster sugar and lemon zest until pale. Beat in eggs (with a little flour to stop curdling). Sift in the flour and baking powder, add ground almonds. Drain the apple and stir into the mix. Add to the tin, level out the top and sprinkle over demerara sugar. Bake for 1 hour or until cooked (a skewer should come out clean). Leave to cool for 10 minutes then sprinkle over a topping of caster sugar.

SOUTHWELL PLOUGHING MATCH FRUIT CAKE: For Class 24

150g caster sugar
150g butter
3 large eggs
225g plain flour
Grated rind of orange & lemon

2 tablespoons ground almonds
50g grated apple
400g mixed dried fruit
1 teaspoon baking powder
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 and baking powder. Add milk if necessary. Fold in fruit, apple, ground almonds, orange and lemon rind. Spoon into 7inch/17 cm approx prepared cake tin and bake for approx 2 hours until cooked.

FROSTED CARROT CAKE: for Class 30

125g caster sugar
150ml rape seed oil
1 ½ level teaspoons baking powder
Pinch salt
200g carrots, peeled and finely grated
finely grated rind of 1 orange (optional)

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

Frosting

375g Philadelphia cream cheese
100g sieved icing sugar

125g 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.