

SCHEDULE

FOR

HORTICULTURAL and DOMESTIC PRODUCE

The 2022 Ploughing Match & Show

Southwell & District Agricultural Society
(Established 1855)

Baulker Farm, Farnsfield, NG22 8HP
Saturday 24 September 2022
By kind permission of the Hardstaff Family

**ENTRIES CLOSE FRIDAY 9 SEPTEMBER, 2022
LATE ENTRIES CAN NOT BE ACCEPTED**

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

LADIES COMMITTEE:

Mrs G Allwood, Miss J Asher, Mrs K Ashworth, Mrs H Carter, Mrs A Crabb, Mrs N. Cressey, Mrs G Davies, Mrs R Elliott, 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 K Mawer, Mrs A Miller

HONORARY SECRETARY: MRS A. M. B. CRABB

Horticulture 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

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There will be a voluntary auction of Produce at approx. 4.15 pm to raise funds for KT's Cycling Challenges to raise funds for the Breast Institute through the Nottingham University Hospitals Charity. 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.



TROPHIES

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| 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 - 18 |
| THE MR & MRS G. ALLWOOD TROPHY For the winner of the most points in the Teenage Classes. | Class numbers 19 - 20 |
| 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 J.S. 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 - 74 |
| THE KAREN MAWER TROPHY For the Best Plant in Show | Class numbers 70 - 72 |
| THE MRS F. A. REYNOLDS TROPHY For the winner of the most points in the Fruit and Vegetable Classes. | Class numbers 75- 101 |



PRIZE MONEY: Prize Money in all Classes (excluding 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 (provided).

CHILDRENS' CLASSES:

Entry fee 50p per class

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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 mask made from part of an egg box (*see internet for inspiration!*)
- 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 Farmyard Animals, (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 'The Wise Old Owl' (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 poem 'The Cunning Old Crow' (link available on our website), with an ink or ink-style pen (not biro). No illustrations – displayed in a clear plastic wallet.
- Class 11 A model of a castle fit for royalty made from unwanted packaging. *Max. Size 50cm x 50cm*
- 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 Chocolate chip-cookies (five on a plate, max width 10cm)

CHILDREN AGED 10 YEARS AND UNDER 13 YEARS:

- Class 14 A poster: 'Save our Planet' – what we want the older generation to know and do. (*A3 size max*)
- Class 15 A decorated garden planter with plants. *Max size 50cm x 50cm*
- Class 16 A plate of 5 little cakes/buns for afternoon tea with a royal guest (judged on decoration only)
- Class 17 A Chocolate Cake. (*Recipe at back of schedule*)

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

- Class 18 A photo taken on your phone, theme: The Beauty of Nature, printed on A4 card
- Class 19 A Lemon Drizzle Cake, buttercream filling (*no fresh cream*)
- Class 20 A limerick: complete the following "There was a Young Farmer from"
- Class 21 A painting – any medium (*limited to three 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 Secretary for an entry form. Telephone: 07748 468585.

Closing date for entries in this class is Friday 2 September 2022

MAN IN THE KITCHEN:

Entry fee 50p per class

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

BAKING CLASSES:

Entry fee 50p per class

- Class 24 Fruit Cake (recipe given at the back of this schedule)
- Class 25 Coffee & Walnut Cake (*buttercream icing only for filling and top*)
- Class 26 Three mini Savoury Quiches (*no meat or cream, max 10cm diameter*)
- Class 27 Five Savoury Scones
- Class 28 4 squares of Millionaire's Shortbread with two-chocolate swirled top
- 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 Lemon Flower cake: lemon sponge cake, lemon buttercream filling and sugar frosted flowers/lemon drizzle topping
- 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 2022 IS 'OUR ENVIRONMENT'

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.

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BROWN & CO JHWalter

- Class 45 **Novice Class**, 'Whatever the Weather' – an exhibit for any person who has never won a first prize at the Southwell Ploughing Match & Show
- Class 46 'Reuse Old News' an exhibit featuring newspaper but using no floral foam.
- Class 47 'Drought', an exhibit
- Class 48 'Think Green' an exhibit featuring foliage – foliage must predominate
- Class 49 Craft class, a fan: "Fan the Breeze" a craft exhibit. Plant material must predominate. Space allowed width 40cm, depth 40cm, height optional
- Class 50 Petite Class "Recycle" a petite exhibit to incorporate a yoghurt pot. Space allowed width 25cm, depth 25cm, 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.

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 **New class: 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 painting, in any other medium, mounted or framed
- Class 21 Junior Class (entrants to be of 13-16 years of age) – a painting, any medium

Scarecrow Gathering

- Class 59 Open Class (group/family entries) A Scarecrow of your choosing
- Class 60 Business Class: A scarecrow to promote your business



FLOWER CLASSES:

Entry fee 50p 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 Floating display of seasonal flowers
- Class 65 Chrysanthemums, one vase mixed
- Class 66 Gladioli, three
- Class 67 Roses, six as grown
- Class 68 A vase of mixed garden flowers
- Class 69 A decorated mixed autumn planter/arrangement (Foliage, no flowers)
- Class 70 One potted geranium - in bloom
- Class 71 A house plant
- Class 72 Potted Fuchsia
- Class 73 A Terrarium (suitably filled for indoor use)
- Class 74 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 50p per class****1st Prize £3, 2nd Prize £2, 3rd Prize £1***Where possible, fruit should be presented for judging with the stalks*

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| Class 75 | Five cooking apples, any variety |
| Class 76 | Five dessert apples, any variety |
| Class 77 | Autumn Raspberries, one plate of twelve |
| Class 78 | Five pears, any variety |
| Class 79 | Blackberries, one plate of twelve |
| Class 80 | Heaviest Bramley Apple |
| Class 81 | 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.*

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| Class 82 | The heaviest pumpkin (max. circumference not to exceed 2m) |
| Class 83 | Pumpkins – one pair (25cm – 60cm dia max. with growth point attached) |
| Class 84 | The heaviest marrow |
| Class 85 | Marrows – one pair |
| Class 86 | White potatoes - five |
| Class 87 | Coloured potatoes - five |
| Class 88 | Runner beans - five |
| Class 89 | Tomatoes - five, round |
| Class 90 | A truss of Cherry tomatoes |
| Class 91 | Cauliflower - one pair, foliage trimmed |
| Class 92 | Shallots – nine, pickling (<i>not above 2.5 cm in diameter</i>) |
| Class 93 | Beetroot – three, with tops |
| Class 94 | Onions - round, three dressed, without tops |
| Class 95 | Onions - flat, three dressed, without tops |
| Class 96 | Cabbages – round, one pair |
| Class 97 | Carrots – three, tapering with tap roots |
| Class 98 | Carrots – three, other than long |
| Class 99 | Parsnips - one pair - tops trimmed to 8cm in length |
| Class 100 | Leeks – three, any variety |
| Class 101 | 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

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 tbsp cocoa powder (not drinking chocolate)
4 eggs

2 tsp baking powder
225g / 8oz caster sugar
3 tbsp 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.

BLACKBERRY & APPLE LOAF: For class 23 "Man in the Kitchen":

250g self-raising flour
175g butter
175g light muscovado sugar
½ tsp cinammon
2 rounded tsp Demerara sugar

2 large eggs, beaten
finely grated zest of 1 orange
1 tsp baking powder
225g blackberries
1 small eating apple, unpeeled, coarsely grated
Pre-heated oven gas mark 4/180°c/fan 160°

Butter & line a 1kg/2lb loaf tin.

Rub the flour, butter and muscovado sugar together to make fine crumbs. Reserve 5 tablespoons of this mixture for the topping, and mix into it the cinnamon and Demerara sugar, then set aside. Mix the apple in with the eggs and zest. Stir the baking powder into the rubbed in mixture, then quickly and lightly stir in the egg mixture (don't overmix). Gently fold in three quarters of the berries. Spoon into the tin and level. Scatter the remaining berries on top. Sprinkle over the topping and bake for 1hr 20mins. After 50 minutes, cover loosely with foil. Leave in tin for 30 minutes then cool on a wire rack.

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 peel, 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
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

37.5g Philadelphia cream cheese
100g sieved icing sugar

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.

JUDGES:

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|--------------------------|--|
| EGGS: | P. Hurt, Esq. |
| CHILDREN & TEENAGERS: | D. Sparks, BVMS CertVOphthal. MRCVS Mrs S. Baker & Mrs A. Fudge |
| FLORAL ART: | Mrs J. Walden |
| BREAD: | T.R. Gadsby, Esq |
| BAKING: | Mrs J. Cobb |
| PRESERVES: | Mrs M. Martin Mrs A. Stocks Mrs J. Montgomerie Mrs D. Yates |
| Drinks: | A. M. Nall, Esq. |
| HORTICULTURE: | A. Fraser, Esq Mr & Mrs W. Hammond M. Hodkinson, 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. 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 10*) 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 9 SEPTEMBER 2022 at 5.00 pm - no late entries will be accepted