



BRAILSFORD & DISTRICT PLOUGHING AND HEDGE CUTTING SOCIETY

LADIES CLASSES 2018

Chairman	Ann Etches, Brookside Cottage, Fenny Bentley, Ashbourne, Derby. DE6 1LB	01335 350181
Vice Chairman	Mary Redfern Upper Green Farm, Onecote, Staffs	01538 300273
Secretary	Pam Yates 48 Bullhurst Lane, Weston Underwood, Ashbourne, Derby DE6 4PA	01335 360733
Assistant	Jane Marsh	01332 824741
.Secretaries	Jo Sills	01335 330205
Schools Representative	- Margaret Mathews	01332 824872

COMMITTEE

Judith Archer	Kathleen Bird	Janet Birks
June Burton	Edith Dutton	Isobel Dutton
Rosaline Harrison	Enid Hawksworth	Clare Mycock
Dorothy Mycock	Jane. Potter	Catherine Tipping

RULES

1 Closing date for entries: -

SATURDAY, SEPTEMBER 8th, 2018

NO LATE ENTRIES ACCEPTED

2. Entries to Ladies Secretary: -

Mrs. P. Yates, 48 Bullhurst Lane, Weston Underwood,
Ashbourne, Derby. DE6 4PA. Tel 01335 360733

Complete with entry form and fee of **30p** each exhibit

No entries accepted without fees. Payment may be made with stamps if
Small amount, or cheque made payable to "Brailsford Ploughing Assoc.
Ladies. Section".

WHEN SENDING YOUR ENTRY FORM PLEASE SEND A STAMPED
ADDRESSED ENVELOPE. You will receive a car pass to gain entry onto
The ground to be able to unload your entries near the ladies tent. After
unloading you will have to move your car to the official car park. This will
not be an admission ticket to the ploughing match.

3. All entries to be staged by 10.30 a.m. prompt.
4. Entries may not be removed until after the raffle is drawn.
5. Prize Money: -
 1st. £3.00; 2nd. £2.50p; 3rd. £2.00; 4th £1.50p.
 4th prize is only awarded in classes with 6 or more exhibits.

All prize money to be collected after 3.30p.m. in the Ladies Tent.

Any prize money not collected on the day will be given to charity.

6. No entrant shall receive more than one prize in any one class
7. ALL classes open to men
8. All entries to be made or grown by the exhibitor
9. All exhibits may be covered with cellophane after judging
10. Any objections must be made within 30 minutes of the completion of judging
11. The ladies committee are not responsible for any loss or damage to the exhibits.
12. In the event of a tie for a trophy in any of the sections, the number of first prizes will be taken into consideration.
13. The trophies will be presented prior to the raffle being drawn. The winner of any will be required to sign for it before removal from the ladies tent.
14. The committee will not be responsible for any exhibits left in the tent after 5pm.

A SILVER PERPETUAL TRAY, will be awarded to the competitor gaining the most points in classes 1 – 28 Winner 2017 – Gail Smith

The PAM PRINCE CUP – will be awarded to the runner up in Classes 1 - 28
 Winner 2017 - V. Alexandra

The EVANS PERPETUAL TROPHY, donated by the Society's former secretary Derek Evans, his late wife Ann and son David, will be awarded to the man gaining the most points in Classes 4 – 28 Winner 2017 – David Hawksworth

ANN EVANS MEMORIAL TROPHY, given in memory of Ann and donated by the family. The trophy will be awarded to the Senior Class (class 28)
 Winner 2017 - Joyce Weston

Five pounds to be presented to the competitor entering the most classes. Winner 2017 - Gail Smith and K., Turnock both with 26 entries

- Class 1. One Egg (judged on contents only),**
- Class 2. Three Brown Eggs, not to be broken**
- Class 3. Three Eggs, any other colour but brown. not to be broken**

NOTES CONCERNING HOME PRESERVES

Lemon Curd – Must have cellophane and wax disc.

Jam – Preferable to have wax disc and cellophane. New screw tops acceptable

Chutney – Screw plastic lid with plastic coating – New screw tops must be put on whilst preserve is HOT. Should be made at least 6 months prior to exhibiting.

Class 4. Jar of lemon curd, dated.

Class 5, Jar of fruit jelly, dated

Class 6. Jar of soft fruit jam, dated

Class 7. Jar of stone fruit jam. dated

Class 8. Jar of chutney, dated

Class 9. Small Jar of Apple Mint Jelly – to the following recipe
2 ½ lbs Cooking Apples 1 pint Distilled white vinegar
Granulated sugar 4 – 6 tbls. chopped mint
Roughly chop the apples without peeling and coring. Put in pan with 1 pint of water and some mint sprigs. Bring to the boil then simmer for about 45 minutes, stirring occasionally. Add the vinegar and boil for another 5 minutes. Spoon the apple pulp into jelly bag and leave to drip. Measure the liquid 1 pint liquid to 1 lb sugar. Heat gently then boil rapidly or until setting point is reached. Stir in chopped mint and add colouring stir well pot and cover.

Class 10 Small Bottle of Flavoured Gin

Class 11. Four Cheese Scones

Class 12. Four Sausage Rolls

Class 13. Three Mini Savoury Quiche (Max 4” diameter)

Class 14 Caramel Syrup Loaf to the following recipe –

5oz S.R.Flour

4oz Margarine

4oz Caster Sugar

2 Lge Eggs

2 tbls Caramel Syrup (golden colour) can buy Morrisons, Aldi etc.

2 lb loaf tin Oven 170 for 30 – 40 mins approx.

Decorate with caramel butter cream

Class 15 Four Chocolate Brownies

Class 16 Three Muffins (sweet)

Class 17. Three Decorated Biscuits, to be judged on decoration

Class 18. Edible Wedding Favour

Class 19 Fruit and Pineapple Cake to the following recipe-

1 lb mixed fruit

6oz granulated sugar

Small tin pineapple (liquidized)

Put into saucepan with 4oz margarine bring to the boil stirring occasionally then allow to cool.

Mix in 2 beaten eggs and 8oz S.R.Flour. Turn into a lined round cake tin and bake at 170 for about 1 – 1 ½ hours

Class. 20 Four pieces of Tray Bake using pastry

Class 21. Coffee Sandwich decorated (3 egg size)

Class 22. Jam filled Swiss Roll (3 egg)

Class 23. Cheesecake

Class 24 Fruit Mouse in a Wine Glass

Class 25. Sweet using Chocolate

Class 26 Four White Cobs

FOR MEN ONLY

Class 27 Coconut and Cranberry Cookies to the following recipe-

100g margarine

85g light brown sugar

1 egg

75g P. Flour

75g porridge oats

½ teas. bicarb of sods

50g coconut

50g dried cranberries

Cream margarine and sugar egg then rest of ingredients.

Roll into balls then put on greased trays Oven 180 Put in oven for 5 – 6 minutes then squash with a fork cook for 15 to 20 minutes

Class for SENIORS only – entrants in class 28 are to have attained their 60th birthday by the day of the Ploughing Match.

Class 28 Coconut and Apricot Cake to the following recipe-

110g chopped apricots (soaked in boiling water if needed)

110g butter or margarine

175g caster sugar

2 eggs

110g S.R.Flour

50g P.Flour

20g coconut

70ml milk

Cook in a 2lb loaf tin @ 160 F for approx. 50 minutes

Class 29. Photograph “A day to remember” not to exceed 8” x 6”

Class 30. Photograph “A sunrise/sunset” not to exceed 8” x 6”

THE HANDICRAFT CUP - Winner 2017 – A. Booth

Will be awarded to the competitor gaining the most points in Classes 31 – 35 inc.

Class 31. Painting, mounted or framed (any medium)

Class 32. Knitted or Crochet Scarf

Class 33. Tea Cosy, displayed on a teapot

Class 34. Pin Cushion

Class 35. Favourite piece of Handicraft

THE FLOWER TROPHY – Winner 2017 – Enid Hawksworth

Will be awarded to the competitor gaining the most points in Classes 36 – 41

Class 36. An arrangement depicting 100 years of the RAF

Class 37. An arrangement using a Household Utensil

Class 38. A miniature arrangement in a Cup and Saucer

Class 39. Vase of Garden flowers

Class 40. Three Specimen Flowers.

Class 41. A Flowering Pot Plant – pot not to exceed 6” (16cm) in diameter

THE WINSON SHIELD – Winner 2017 – A. Richardson

Will be awarded to the competitor gaining the most points in Classes 42 – 52

Class 42. Five Home Grown Tomatoes (as grown),

Class 43. Three Beetroot (cut tops of to 3” long)

Class 44 Three Leeks

Class 45 Three Runner Beans

Class 46. Three Potatoes

Class 47. Three Cooking Apples

Class 48. Any other vegetable that’s not in schedule

Class 49. Harvest Box (not to exceed 11 ½ “ x 15 ½”) 30cm x 40cm.

THE GEORGE LAKIN SHIELD – Winner 2017 – A. Richardson

Will be awarded to the best exhibit in Class 50

Class 50 Three Onions, (as grown),

**THERE WILL BE A SELECTION OF
PRESERVES AND CAKES
ON SALE IN THE LADIES TENT
ANY CONTRIBUTIONS WILL BE APPRECIATE
To the Prostrate Cancer**

£300 was raised 2016 for Breast Cancer

CHILDRENS CLASSES

Rules

1. Closing date for entries: **FRIDAY 14TH SEPTEMBER, 2018. NO LATE ENTRIES ACCEPTED**
2. All entries to ladies secretary: - Mrs. P. Yates, 48 Bullhurst Lane, Weston Underwood, Ashbourne, Derby. DE6 4PA. Tel: 01335 360733 Complete with entry form and fee of 10p. for each exhibit. **WHEN SENDING YOUR ENTRY FORM PLEASE SEND A STAMPED ADDRESSED ENVELOPE.** You will receive a car pass to gain entry into the ground to be able to unload your entries near the ladies tent. When you have unloaded you will have to remove your car to the official car park. This will not be an admission ticket to the match.
3. Payment may be made with stamps if small amount or cheque made payable to: -Brailsford Ploughing Assoc Ladies Section
4. All entries to be staged by 10.30a.m. prompt.
NO staging the previous evening
5. Entries not to be removed until after the raffle is drawn (3.30p.m.) and Must be removed before 5 p.m.
6. Prize money: - 1st- £1.50p, 2nd - £1.25, 3rd – £1.00p. 4th – 75p
ALL PRIZE MONEY TO BE COLLECTED AFTER 3.30pm IN THE LADIES TENT
7. All entries **TO BE CHILDS OWN WORK.**
8. ALL entries to have childs age on.
9. The ladies committee are not responsible for any loss or damage to the exhibits.
10. Prize money to be collected in the ladies tent after the raffle.
11. All schools attending the ploughing match and coming by coach please ring the secretary for parking details.
12. For any further advice or guidance about school entries please contact The Schools representative - Margaret Mathews on 01332824872

A PERPETUAL SILVER CUP will be awarded to the school gaining the most points in the childrens class - Winner 2017 – Hulland School

THE CHILDRENS CUP will be awarded to the child gaining the most points in the childrens classes. – Winner 2017 – E.Wigfall

NORMANTON VILLAGE INFANT SCHOOL CUP to be presented to the school gaining the most points in the first three classes.- Winner 2017 – Hulland School

.RECEPTION – AGED CHILDREN AND CHILDREN UNDER 5 YEARS

Class A. Picture of a Butterfly A4

(KEY STAGE 1) INFANTS 5 – 7 YEARS

Class B. Mary Mary Quite Contrary Garden Collage A4
Class C. Bookmark, autumn theme based

(KEY STAGE 2) JUNIORS 7 – 11 YEARS

Class D. Model based on a 1 pint (568ml) milk container

Class E. "Haiku" hand written poem decorated (copied or original)

Class F. Decorated square Tissue Box (110cm) approx

OPEN – UP TO 12 YEARS OF AGE

Class G. Six Cheese Straws

Class H. Computer generated Party invite to a Harry Potter theme A4

12 – 16 YEARS OF AGE

Class I. Three Cookies, any variety

If you would like more information please telephone 01335 360733 or go on website – www.brailsfordploughingmatch.org.uk