

LADIES CLASSES 2017

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 Secretaries	Jane Marsh Jo Sills	01332 824741 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	Sheana Dearle
Catherine Tipping		

RULES

- 1 Closing date for entries: -
SATURDAY, SEPTEMBER 9th, 2017
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 **25p** 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.

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 2016 – Janet Moss

The PAM PRINCE CUP – will be awarded to the runner up in Classes 1 - 28
Winner 2016 - Pam Yates

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 2016 – John McConnell

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 2016 - John McConnell

Five pounds to be presented to the competitor entering the most classes. Winner 2016 - Gail Smith with 26 entries

- Class 1. One Egg (judged on contents only),**
- Class 2. Three Brown Eggs, not to be broken**
- Class 3. Three White Eggs, 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 marmalade, dated

Class 9. Jar Jellied Beetroot to the following recipe-

1 raspberry jelly ½ pint malt white vinegar

1 tbls. sugar ½ pint water

6 – 7 large cooked beetroot

Melt jelly in the water and sugar, add vinegar let it cool.

Dice cooked beetroot put in jars then pour over liquid.

Class 10. Small Bottle of Fruit Liquor to the following recipe-

Pour fruit (1 lb) raspberries or strawberries or blackcurrants etc into a large jar and cover with sugar. Pour gin or vodka or brandy

over all and put the lid on tightly

Shake several times the first day until all the sugar has dissolved.

Store in a cool dark place for 1 month. Shake every day. When ready sieve and store in bottles.

Class 11. Three Stuffed Tomatoes

Class 12. Four Cheese Crisps to the following recipe-

4oz butter 5oz mature cheddar

4oz plain flour 1oz rise crispy cereal

Cream butter and grated cheese together. Work in other ingredients roll mixture into small balls. Place on greased baking trays and flatten with a fork. Bake 12 to 15 minutes in a moderate oven

Class 13. Savoury Quiche

Class 14. Date and Walnut Loaf

Class 15. Four Cereal Bars to the following recipe-

3oz. butter and margarine 1 tbls. golden syrup

1 ½ oz porridge oats 2oz cornflakes

1 ½ oz s.r.flour 3oz soft dark brown sugar

1 ½ oz coconut

Crush by hand cornflakes and add all the other dry ingredients. Melt syrup and butter slowly. Pour over dry ingredients place in a swiss roll tin with 1" sides. Cook 20 minutes at 150

Class 16. Four pieces of Iced Ginger Cake to the following recipe-

12oz s.r.flour 1 teas ground ginger

6oz caster sugar 4oz margarine

2 tbls golden syrup 1 egg , beaten

1 teacup milk 1 teas mixed spice

2oz crystalised ginger(chopped finely)

Beat sugar and margarine, add treacle and dry ingredients alternately with the egg and milk add crystalised ginger. Pour into a greased tin, bake in a moderate oven for 45 minutes (approx.)

When cake is cold white ice and decorate and slice.

Class 17. Four Macaroons – filled any flavour

Class 18. Four Fruit Scones.

Class 19. Almond and Cherry Cake to the following recipe-

8oz margarine 8oz caster sugar

3 – 4 eggs, beaten 8oz plain flour

4oz ground almonds almond essence

½ teas baking powder

4oz glace cherries washed and chopped

Cream margarine and sugar, add eggs, fold in flour, baking powder ground almonds, essence and cherries. Cook 115 – 120 for

2 ½ - 3 hours Keep at least 2 weeks before eating

Class. 20. Four Chocolate Chip Biscuits

Class 21. Victoria Sandwich, 3egg size and jam filled

Class 22. Four Jam Tarts

Class 23. Individual Lemon Sweet

Class 24. Sweet containing raspberries

Class 25. Chocolate Roulade, filled

Class 26. White Plaited Loaf

FOR MEN ONLY

Class 27. Boiled Fruit Cake to the following recipe-

4oz margarine 6oz caster sugar

6oz currants 6oz sultanas

2 tbls marmalade 8oz water
1 level teas bicarb of soda
Place everything in a saucepan and simmer (no lid) for 5 minutes
Allow to cool the add 2 beaten eggs 4oz plain flour ,4oz self raising
flour, mix well and put into a 9inch (approx.) round tin and bake at
160 approx for 1 ½ hours.

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

Class 28 Four Viennese fingers filled and chocolate dipped

Class 29. Photograph “Happy days” not to exceed 8” x 6”

Class 30. Photograph “Local landmarks” not to exceed 8” x 6”

THE HANDICRAFT CUP - Winner 2016 – Jenny West

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

Class 31. Shopping Bag

Class 32. Knitted Hat and Gloves

Class 33. Recycle a man’s shirt

Class 34. Cross Stitch

Class 35. Favourite piece of Handicraft

THE FLOWER TROPHY – Winner 2016 – Ellen Poole

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

Class 36. An arrangement using a Bra. (Supporting Breast Cancer)

Prize Money for this class 1st-£11, 2nd-£6, 3rd-£5, 4th £3

Croots Farm Shop Duffield has sponsored this class and also £25 to the
charity

Class 37. An arrangement for a new baby, accessories. Not to exceed 50cm wide

Class 38. A miniature arrangement in a frame 12cm x 12cm x 12cm

Class 39. Vase of Garden flowers

Class 40. Three Specimen Flowers.

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

THE WINSON SHIELD – Winner 2016 – B. Jones

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 2016 – C. Buxton

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 Breast Cancer Charity**

£200 was raised 2016 for the Care Line

CHILDRENS CLASSES

Rules

1. Closing date for entries: **FRIDAY 15TH SEPTEMBER, 2017. 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 2016 – Hulland School

THE CHILDRENS CUP will be awarded to the child gaining the most points in the childrens classes. – Winner 2016 –. Jack Parnell,

NORMANTON VILLAGE INFANT SCHOOL CUP to be presented to the school gaining the most points in the first three classes.- Winner 2016 – Sudbury School

.RECEPTION – AGED CHILDREN AND CHILDREN UNDER 5 YEARS

Class A. Picture of a farm animal A4

(KEY STAGE 1) INFANTS 5 – 7 YEARS

Class B. Viking Shield (diameter not to exceed 25cm)

Class C. Painted clay animal (not to exceed 14cm)

(KEY STAGE 2) JUNIORS 7 – 11 YEARS

Class D. Decorated felt christmas stocking (not to exceed 20cm x 30cm)

Class E. Vegetable monster (not to exceed 25cm x 15cm)

Class F. Birthday card any medium

OPEN – UP TO 12 YEARS OF AGE

Class G. Three pieces of tray bake

Class H. Decorated Paperweight

12 – 16 YEARS OF AGE

Class I. Bake your favourite cake

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