THE LISKEARD & DISTRICT PRIME STOCK SHOW

President: Mrs Heather Kitto

98th Meeting

will be held on

Thursday 26th October 2017

SCHEDULE OF CLASSES FOR THE ELIOT HOUSE, LISKEARD

Grain, Potatoes, Vegetables, Eggs, Cookery,
Honey, Floral Art, Handicraft, Photography, WI CoOperative Entry, YFC Club Classes, YFC CoOperative Entry, Children's Classes
JUDGING TO TAKE PLACE ON
WEDNESDAY 25TH OCTOBER AT
7.00pm PROMPT

Schedule for classes at the Market to follow for Prime Cattle, Sheep, Forage and Roots

ENTRIES CLOSE: Thursday 19th October 2017

Hon Secretaries:

James Moon (01579) 342613 (Market Classes) Jackie Martin (01579) 347562 (All entries for this schedule)

DOMESTIC CLASSES

The Eliot House Hotel will be open under the supervision of the Secretaries & Stewards for the acceptance and display of exhibits on the Wednesday afternoon (25th October 2017) prior to the Show, between 4.00pm & 6.45pm. Judging will commence at 7.00pm prompt and will open for public viewing at 10.30am on Show Day. Exhibits must remain until after the presentation of cups at 3.30pm (unless authorised by the Secretary) and removed shortly after.

Please note - No Entry Fees and No Prize Money for Classes 46-113.

Prize cards only and cups where applicable.

All exhibits are the responsibility of the Exhibitor and the Committee will not be liable for loss or damage.

No Exhibitor may enter more than one Exhibit in any class apart from the Honey Classes 63-68a.

Points awarded as follows: 1st-3 points, 2nd-2 points, 3rd-1 point Any Exhibitor awarded a 'Best in Show Card' receives an extra 2 points. In the event of a tie of points, regarding the presentation of a cup, the person gaining the most 1st prizes will be deemed the winner.

Judges

Eggs Mrs Susan Hicks
Open Cookery Mrs Jenny Robinson
Honey Mr Henry Kendall
Floral Art Mrs Janet Crossman
Handicrafts Mrs Marina Herbert
Painting & Drawing Mr David Beer
Photography Mrs Mary Williams
WI Co-Operative Entry

Overall Mrs Christine Walters & Mrs Alison Gribble
Cookery Mrs Christine Walters
Handicrafts Mrs Alison Gribble
YFC Club Classes

Cookery Mrs Susan Hicks YFC Club Classes

Handicraft Mrs Marina Herbert YFC Co-Operative

Cookery Mrs Joy Delbridge
Handicrafts Mrs Marilyn Leggett
Children's & Young Adults Cookery
Children's & Young Adults Handicrafts
Children's & Young Adults Art Mr David Beer

EGGS

Eggs - 3 Hens or Bantams eggs (displayed on a white tea plate)

OPEN COOKERY

SPECIAL PRIZES

S34	THE PAULINE MARTIN PERPETUAL CHALLENGE TRAY
	For the exhibitor gaining most points in the cookery section (classes 47-62)
S35	THE DOMESTIC PERPETUAL CHALLENGE CUP
	For the exhibitor gaining most points in the Domestic Sections (classes 47-
	62 and 69-87)

NB: Where a recipe is supplied, this must be followed. All recipes supplied at the back of this schedule.

Class	es
47	4 Yeast Splits (touching crusts)
48	A Loaf made in a Bread Making Machine Sweet or Savoury (any type of flour)
49	A Fatless Sponge Jam Filled
50	A Marble Cake 3 colours
51	Boiled Fruit Cake (recipe supplied)
52	Millionaires Shortbread – 4 squares
53	Cornish Fairings – 4
54	Madeleines – 4
55	Fruit Scones – 4
56	Cornish Pasty – meat, potato, swede and onion – maximum size 20cm/8"
57	Sausage Plait (recipe supplied)
58	Cheese straws in a cheese ring
59	Jar of homemade marmalade
60	Jar of homemade jam

Jar of homemade fruit curd - any variety

Jar of homemade mincemeat

RECIPES

OPEN COOKERY

Class 51 - Boiled Fruit Cake

Ingredients: 4oz Margarine or butter, 6oz caster sugar, 6oz currants, 6oz sultanas, 2oz mixed peel, 8floz water, 1 level tsp of Bicarbonate of Soda, 1 level tsp of mixed spice, 2 large beaten eggs, 4oz plain flour, 4oz self-raising flour, pinch of salt.

Method: Oven temp 150 C, 300 F, Gas 2.

In a large saucepan add margarine/butter, caster sugar, dried fruit, mixed peel, water, Bicarbonate of Soda and mixed spice. Bring to a rolling boil and cook for 1 minute. Cool mixture for 20 minutes stirring often before gradually adding the beaten eggs, followed by the flour and salt. Stir well then turn into a greased and lined 2lb loaf tin. Bake for 1 hour 15 mins or until cake goes quiet.

Class 57 - Sausage Plait

Ingredients: 320g pack of ready rolled puff pastry, 1lb sausage meat, 2 tsp of finely chopped sage or 1 tsp of dried sage, 1 cooking apple peeled, cored and chopped, 1 leek washed and cut into 4 lengthwise and chopped, salt and pepper to taste, 1 beaten egg for wash

Method: Oven temp 200 C (fan 180 C), 400 F, Gas 6.

Line a baking sheet with baking parchment. Roll open the pastry sheet. Mix all the ingredients together apart from the egg. Place the mixture down the middle of the long length of pastry, then using a sharp knife, cut 2.5cm strips at a slant towards you. Starting furthest away from you, take one strip of pastry from the other side and lay it over, slightly overlapping the first piece. Continue all the way down then tuck the ends of the pastry into the plait. Brush a little beaten egg over the pastry. Bake the plait for 20 minutes then reduce the oven temperature to 170 C (fan 150 C), 350 F, Gas 4 and cook for a further twenty minutes until golden brown and risen with the sausage meat cooked through.

HONEY

SPECIAL PRIZES

S36	THE MOLLY BERSEY PERPETUAL HONEY CUP
	Presented for the most points in the Honey Section. Classes 63-68a

Please note: Run or extracted honey must be exhibited in clear 1lb standard honey jars, with gold lacquered lids. 2 entries per class allowed.

- 2 x 1lb Jars Light Honey
- 64 2 x 1lb Jars Medium Honey
- 65 2 x 1lb Jars Dark Honey
- 2 x 1lb Jars Naturally Crystallised Honey
- 67 A cake of Beeswax not to be less than 227g in weight
- 3 Beeswax candles to be displayed erect, made by any method
- 68a A photograph relating to honey

FLORAL ART

SPECIAL PRIZES

S37	THE MAVIS HELLER FLORAL ART PERPETUAL CUP
	For the person gaining most points in the floral art section (Classes 69-74)
S38	THE SEARS-PEEL PERPETUAL SHIELD
	For the novice class (class 74) in the floral art section

NB: Exhibitors may interpret these classes anyway they wish, with or without accessories. Fresh or dried plant material may be used where stated but fresh plant material must predominate.

- 69 An exhibit Winter Wonderland 24" space
- 70 A foliage exhibit no flowers 24" space
- 71 A exhibit depicting a children's book title, to be named 24" space
- 72 An exhibit in a tea cup and saucer petite 9" in height, depth and width
- 73 An exhibit miniature 4" in height, depth and width
- 74 NOVICE An exhibit Own Choice 24"space

A NOVICE is defined as not having won a first prize before at this show.

HANDICRAFTS

SPECIAL PRIZES

S39	THE PERPETUAL HANDICRAFT CUP
	For the exhibitor gaining the most points in the handicraft section classes
	75-81.

NB: Entries not to have been shown before at the Liskeard Prime Stock Show.

- 75 An item of patchwork please state size on entry form
- 76 An item of knitting ball band or wool sample to be attached
- 77 A Cross Stitch, Embroidery or Tapestry please state size on entry form
- 78 A Cushion any medium space allowed 20"
- 79 A handmade necklace space allowed 12"
- 80 A homemade material covered box
- 81 Any other handicraft

PAINTING AND DRAWING

82	A Picture (any medium) – please state size on entry form
83	A Drawing (any medium) - please state size on entry form

PHOTOGRAPHY

SPECIAL PRIZES

S40	THE ROB FROST TROPHY	
	For the exhibitor gaining most points in the photography section – classes	
	84-87	

NB: Photography in all classes

- a) May be in black and white or colour prints
- b) Not to exceed 8"x6" and maximum mount size (paper or card) 10"x8"
- c) Should not have been shown at this show before
- d) All photos should be mounted on 10"x8" card and sent with entry form where possible to the Secretary before the closing date.
- 84 Birds of a Feather
- 85 Trees
- 86 The Coast
- 87 Own Choice

For 2018 Show Cornish Heritage, Shadows, Wild Animal/s, Own Choice

WI CO-OPERATIVE ENTRY

SPECIAL PRIZES

S41	MRS R A G TRAVERS SILVER CHALLENGE CUP	
	For the best WI Exhibit class 88	

- 38 THEME: The Poem 'The Night Before Christmas' by Clement Clarke Moore
 - Choice of a) Two handicraft items and three cookery items

OR

b) Three handicraft items and two cookery items.

PLUS for a and b Suitable Christmas Swag or Garland

Space Allowed: Approx 3ft wide x 2ft 3in deep. If a niche is required, please state on the entry form.

Marks: Maximum 20 for each item and maximum 10 marks for staging.

A photograph will be allowed as one of the handicraft exhibits.

No staple guns to be used on niches, use double side tape or Bluetac, please remove when dismantling your entry.

YOUNG FARMERS CLUB CLASSES (Confined to YFC Members only)

SPECIAL PRIZES

S42	THE TERRY HELLER PERPETUAL CUP
	For the young farmer club member gaining most points in the YFC Section
	(Classes 89-96) continued
S43	THE MRS REG HOOPER CUP
	For the Young Farmer's Club Member gaining most points in the YFC
	Cookery section (Classes 89-93)
S44	A PERPETUAL WOODEN SPOON donated by Mr Walter Ford
	For the best handicraft in the YFC Section (Classes 95-96). The Judge to
	choose the overall winner.

89	A Swiss Roll jam filled
90	4 Chocolate Brownies
91	BOYS ONLY - A Victoria Sandwich Raspberry Jam Filled
92	A pizza - homemade base choice of topping - maximum size 30cm
93	4 Cheese Scones
94	Photo – choose a season (see photography classes for rules)
95	Girls Handicraft – state size on entry form
96	Boys Handicraft – state size on entry form

YOUNG FARMERS CLUB CO-OPERATIVE ENTRY

SPECIAL PRIZES

01 2017	AL I NIZLO
S45	THE LOVEDAY STEPHENS PERPETUAL SHIELD
	For the best YFC cubicle

97 Theme – Choose a farm orientated magazine or newspaper

Choice of

a) Two handicraft items and three cookery items OR

b) Three handicraft items and two cookery items.

PLUS for a and b Suitable Floral Art

Space Allowed: Approx 3ft wide x 2ft 3in deep. If a niche is required, please state on the entry form.

Marks: Maximum 20 for each item and maximum 10 marks for staging. A photograph will be allowed as one of the handicraft exhibits. No staple guns to be used on niches, use double side tape or Bluetac, please remove when dismantling your entry.

YFC STOCK JUDGING COMPETITION

S29	THE RAY PENHALIGAN PERTETUAL CUP for stock judging.
	This competition will be conducted prior to the Show Day. YFC Members
	who are interested in entering should contact Jackie Martin (01579) 347562
	as soon as possible for further details. The presentation of the cup winner
	will take place at The Eliot House Hotel, Liskeard at 3.30pm on show day.

CHILDREN'S AND YOUNG ADULT CLASSES

SPECIAL PRIZES

S46	THE BILL BRENTON PERPETUAL CHALLENGE CUP	
	For the child or young adult gaining most points in the Child and Young	
	adults - classes 98-113	

NB: No Exhibitor may enter more than one entry in any class

Entry Fee: Nil Rosettes awarded for 1st, Prize cards for 2nd and 3rd

PRE-SCHOOL AND PLAYGROUPS

98 Leaf print picture – A4 size 99 Dinner on a paper plate

FOUNDATION/RECEPTION SCHOOL YEARS 1&2

100 Decorate a biscuit101 Playdoh or Plasticine Animal

SCHOOL YEARS 3 & 4

- 102 A Necklace made from sweets
- 103 A Picture made from buttons and ribbons
- 104 Make a paper doyley
- 105 Make a mobile

SCHOOL YEARS 5 & 6

- 106 Make your favourite homemade sandwich
- 107 A greetings card
- 108 How many items can you fit into a small matchbox with list
- 109 Any other handicraft

SCHOOL YEARS 7 - 11

- 110 4 Butterfly Buns
- 111 Own choice of photograph
- 112 4 Fruit Scones
- 113 Any other handicraft

Liskeard and District Prime Stock Show

Domestic at Eliot House Entry Form

Domestic Entries to be sent to: Mrs J Martin, Tregartha, Liskeard, PL14 3NL or email to: francis.tregartha@btinternet.com

or Gilberts Outfitters, The Market Store, Liskeard

Class No.	Class Description	*Entry
* Entry fees o	nly for classes 31-45a	
CLOSING DATE	: THURSDAY 19 TH OCTOBER 2017	
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EMAIL:		
PHOHE:		
ADDRESS:		
NAME:		

Class No.	Class Description (please include space required for handicraft entries)	*Entry Fee £
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