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 Please return all cups by  
 Thursday 18<sup>th</sup> October 2018

To:  
**Gilberts Outfitters, Liskeard**  
**Mole Valley Farmers, Liskeard**  
**Or The Show Secretaries**

If returning on the day, please inform the relevant Secretary  
 by the above date.

***Thanks to all our Sponsors  
 who support our annual show***

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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 Friday afternoon (2nd November 2018) prior to the Show, between 4.00pm & 6.45pm, no exhibits will be accepted after this time. 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 Alison Gribble Mrs Susan Hicks
Honey	Mr Henry Kendall
Floral Art	Mrs Barbara Smetherham
Handicrafts	Mrs Rosemary Slee
Painting & Drawing	Mrs Jennie Boniface
Photography	Mrs Mary Williams
WI Co-Operative Entry	
Overall	Mrs Eileen Watson & Mrs Sue Rowe
Cookery	Mrs Eileen Watson
Handicrafts	Mrs Sue Rowe
YFC Club Classes	
Cookery	Mrs Sharon Clemens
YFC Club Classes	
Handicraft	Mrs Rosemary Slee
YFC Co-Operative	
Cookery	Mrs Marilyn Leggatt
Handicrafts	Mrs Hilary Edwards
Children's & Young Adults	Mrs Joy Delbridge
Cookery	
Children's & Young Adults	Mrs Jen Kemplen
Handicrafts	
Children's & Young Adults Art	Mrs Jennie Boniface

EGGS

46 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.

Classes

- 47 A plaited loaf – 500g/1lb approx
- 48 A Loaf made in a Bread Making Machine Sweet or Savoury (any type of flour)

- 49 A Sponge Flan fruit filled
- 50 A Tea Bread (recipe supplied)
- 51 Boiled Fruit Cake (recipe supplied)
- 52 Cherry Shortbread – 4 slices – Men Only (recipe supplied)
- 53 Chocolate Chip Cookies (recipe supplied)
- 54 Madeleines – 4
- 55 Chocolate Sponge Cake buttercream filled
- 56 Cornish Pasty – meat, potato, swede and onion – maximum size 20cm/8"
- 57 Quiche own choice filling - maximum size 20cm/8"
- 58 Cheese scones - 4
- 59 Jar of homemade marmalade
- 60 Jar of homemade jam
- 61 Jar of homemade fruit curd – any variety
- 62 Jar of homemade chutney or pickle

**RECIPES
OPEN COOKERY**

Class 50 – Tea Bread

Ingredients: 6oz dried mixed fruit and 4oz brown sugar soaked overnight in 6floc of cold tea. 8oz self-raising flour, 1 egg beaten.

Method: Oven temp 160 C, 325 F, Gas 3.

Mix beaten egg with tea soaked fruit and sugar, fold in the flour, mix well and place in a lined and well-greased 1lb loaf tin. Cook for 1-1 ¼ hours. Allow to cool in the tin for 5 minutes, turn out onto a wire rack and leave to cool completely.

Class 51 – Boiled Fruit Cake

Ingredients: 4oz Margarine or butter, 6oz caster sugar, 6oz currants, 6oz sultanas, 2oz mixed peel, 8floc 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 52 – Cherry Shortbread (men only)

Ingredients: 100g/4oz plain flour, 50g/2oz cornflour, 100g/4oz butter softened, 50g/2oz caster sugar, 50g/2oz glace cherries chopped, extra caster sugar for sprinkling over when cooked.

Method: Oven temp 160 C, 350 F, Gas 3.

Grease 17.5cm/7" square tin. Sift flour and cornflour together. Cream butter and sugar together until light and fluffy then work in the flours and cherries and knead well together. Press mixture into tin and bake for approximately 35 minutes or until a very pale golden brown. Remove from the oven, sprinkle with caster sugar and mark into 12 fingers. Leave the shortbread to cool in the tin. Lift out onto a wire rack to cool completely.

Class 53 – Chocolate Chip Cookies

Ingredients: 170g tube of carnation condensed milk, 225g unsalted butter (softened), 225g caster sugar, 350g self-raising flour, 100g chocolate chips, approximately 2 tablespoons of rolled oats for rolling.

Method: Oven temp 180 C, 160 C (fan), 350 F, Gas 4.

Cream carnation milk, softened butter and sugar until fluffy. Mix in the flour, then stir in chocolate chips. Divide mixture into walnut sized balls, then gently roll in the oats. Place on baking trays lined with parchment, spaced well apart and bake for 12-15 minutes or until golden in colour, leave on trays for 5 mins, before removing to cooling tray.

HONEY

SPECIAL PRIZES

S36	THE MOLLY BERSEY PERPETUAL HONEY CUP Presented for the most points in the Honey Section. Classes 63-68a
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Please note: Run or extracted honey must be exhibited in clear 1lb standard honey jars, with gold lacquered lids. 2 entries per class allowed.

- 63 2 x 1lb Jars Light Honey
- 64 2 x 1lb Jars Medium Honey
- 65 2 x 1lb Jars Dark Honey
- 66 2 x 1lb Jars Naturally Crystallised Honey
- 67 A cake of Beeswax not to be less than 227g in weight
- 68 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 Junk Shop – 24" space
- 70 Votes for Women (100 years) - 24 space
- 71 Autumn Glory – foliage only no flowers - 24" space
- 72 Guy Fawkes - 24" space
- 73 Sparkles - petite – 9" in height, depth and width
- 74 NOVICE - Reflections an arrangement on a mirror – 18"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.
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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 or Tapestry – please state size on entry form
- 78 Embroidery any medium – please state size on entry form
- 79 A soft toy
- 80 A handmade bag
- 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
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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 Cornish Heritage
- 85 Shadows
- 86 Wild Animal/s
- 87 Own Choice

For 2019 Show

Animal/s, A River Scene, Child or Children, Own Choice

WI CO-OPERATIVE ENTRY

SPECIAL PRIZES

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

- 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 displayed in a milk container which may be cut.

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 Cheesy Twiglets displayed in a dish (recipe supplied)
- 90 A Victoria Sandwich Raspberry Jam Filled
- 91 BOYS ONLY – 4 Jam Tarts
- 92 A Lemon Drizzle Cake
- 93 Floral Art – Table Decoration to be viewed all around – 18" space
- 94 Photo – A Snow Scene (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

S45	THE LOVEDAY STEPHENS PERPETUAL SHIELD For the best YFC cubicle
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97 Theme – Choose a farming themed nursery rhyme

- 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.

RECIPE

Class 89 – Cheesy Twiglets

Ingredients: 125g/4oz plain flour, pinch of salt, 50g/2oz butter or margarine, 75g/2½oz mature cheddar coarsely grated + ½oz parmesan cheese grated, 1 beef Oxo cube roughly crumbled, 1 egg yolk, approx. 1 tablespoon of water.

Method: Oven temp 200 C, 400 F, Gas 6.
Sift flour and salt into a bowl add the crumbled Oxo cube. Rub the butter into the flour until mixture resembles fine breadcrumbs. Add the cheese and mix together with the egg yolk. Add sufficient cold water to form a stiff dough. Turn onto a floured surface and kneed lightly. Roll out thinly to about ¼ inch thick. Cut into strips 3 inches long and ¼ inch wide. Bake on baking sheet, lined with bake well paper and cook for 8-10 minutes until golden in colour

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
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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 A bubble print picture – A4 size
99 A fruit print picture – A4 size

FOUNDATION/RECEPTION SCHOOL YEARS 1&2

- 100 An item made from a cereal box
101 Most items in a matchbox – size 5.5cm box and list the contents

SCHOOL YEARS 3 & 4

- 102 A Sock Puppet
103 Make an animal from recycled material
104 An edible garden in a dish
105 Copy a verse of your favourite poem in your own hand writing

SCHOOL YEARS 5 & 6

- 106 Decorated Cup Cakes - 4
107 A button and ribbon picture – A4 or smaller
108 Handmade Christmas Card
109 Any other handicraft

SCHOOL YEARS 7 – 11 (Senior)

- 110 A computer generate recycling poster – A4 size
111 4 homemade mince pies
112 A photo of own choice
113 Any other handicraft

Rules

1. Competitors in Local Classes must be resident in the Old Caradon District Council area.
2. All animals exhibited must be the bonafide property of the exhibitor.
3. In the case of only one entry in any Class, the judge shall use their discretion as to the awarding of a First Prize.
4. All animals shall be subject to the orders and regulations and rules of the Association.
5. Additional rules stated in the Schedule for the Cattle Classes must be observed.
6. All cattle and sheep must be in the showyard not later than **9.15am and remain until after presentations of the cups is complete.**
7. The Committee reserve to themselves the right to withhold any prize or make any alteration they may deem necessary and also settle any protest. Any person protesting must deposit £5 with the Secretary on the day of the Show and if such protest is without foundation, the money shall be forfeited to the Society. Should a protest be lodged relative to the age of any animal exhibited, the same shall be decided by dentition. Protest to be lodged by no later than 1.30pm.
8. Any person making a false entry of giving a wrong description will be disqualified from taking a prize and such prizes and all less prizes to be passed onto the animals or exhibits following.
9. It is strongly recommended that all animal exhibitors have adequate third party insurance.
10. The Association will not be liable for any loss, damage or injury, which persons, stock or exhibits sustain.
11. The organisers of this show have taken reasonable precautions to ensure the health and safety of everyone present. For these measures to be effective, everyone must take reasonable precautions to avoid and prevent accidents occurring and must obey the instructions of the organisers, officials and stewards.
12. All exhibits for the **Eliot House Hotel** must be in place between **4.00pm-6.45pm for judging at 7.00pm on Friday 2nd November and remain until after the presentation of the cups at 3.30pm on the show day Saturday 3rd November.**
13. All specimens of Roots, Fodder, Apples, Potatoes or Vegetables must be grown by the exhibitor or will be disqualified by the Committee.
14. Exhibits in the Apples, Potatoes, Eggs etc classes may be washed.
15. Exhibitors in the Floral Art Classes to provide their own vases.
16. In the event of any mistake or dispute, the decision of the Stewards of the Section will be absolute.
17. All winning trophies/cups to be returned by entries closing date to Jackie Martin.

Entry forms for Eliot House Hotel to be sent to Jackie Martin, Tregartha Farm, Pengover, Liskeard, PL14 3NL

AT THE ELIOT HOUSE HOTEL

The Eliot House Hotel will be open under the supervision of the Secretaries & Stewards for the acceptance and display of exhibits on the Friday afternoon (2nd November 2018) prior to the Show, between 4.00pm and 6.45pm. Judging will commence promptly at 7.00pm 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.