

THE LISKEARD & DISTRICT PRIME STOCK SHOW

President: Mr. ~~Mervyn Rowe~~

Ian Gordon

100th Meeting

will be held on

Saturday 2nd November 2019

SCHEDULE OF CLASSES FOR THE ELIOT HOUSE, LISKEARD

Potatoes, Vegetables, Eggs, Cookery, Floral Art,
Handicraft, Photography, WI Co-Operative Entry, YFC
Club Classes, YFC Co-Operative Entry, Children's
Classes

**JUDGING TO TAKE PLACE ON
FRIDAY 1st NOVEMBER AT
7.00pm PROMPT**

ENTRIES CLOSE: Wednesday 23rd October 2019

Hon Secretaries:

James Moon (01579) 342613
(Hub Bolitho Classes)

Jackie Martin (01579) 347562
(All entries for this schedule)

Chairman's Message 2019

It is with pleasure, we as a committee are holding our 100th show at the Hub Bolitho after a successful event last year.

We feel we owe it to our founder members all of those years ago, the show actually started in 1902. Then the onset of the First World War came, the show was resurrected in 1923 and has continued to this day.

Liskeard proved to be popular, in 1924 it was quoted in the Western Morning News as being the Smithfield of the West. We will have memorabilia on display.

Please support the show with your entries, both Cattle, Sheep, Roots and Corn at the Hub and the Domestic and Handicraft Section at The Eliot House Hotel on Saturday 2nd November 2019.

Chairman

Mervyn Rowe

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 1st November and remain until after the presentation of the cups at 3.30pm on the show day Saturday 2nd 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 (1st November 2019) 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.

ROOTS, APPLES & POTATOES

For human consumption

Judge: TBC

Prize Money: £1, 75p & 50p

Entry Fee: 50p (per entry)

SPECIAL PRIZES

S33	£5 donation from Mr W Ford to the winner of the 4 heaviest potatoes class 42
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Classes

- 39 For the Best 5 Potatoes (any variety)
- 40 For the Best 5 Potatoes (kidney shaped)
- 41 For the Best 5 Potatoes of any variety or colour
- 42 The 4 Heaviest Potatoes to be judged by weight only (NOT to be cut)
- 43 For the Best Pumpkin (home grown)
- 44 For the Best Dish of 5 Apples (table fruit)
- 45 For the Best Dish of 5 Cooking Apples

Special Class for Allotment users only

- 45a For the Best Collection of Vegetables (5 varieties – 3 of each)

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**Please return all cups by  
Thursday 17<sup>th</sup> October 2019**

**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 (1st November 2019) 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 46-107. 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.

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
Floral Art	Mrs Barbara Smetherham
Handicrafts	Mrs Rosemary Slee
Painting & Drawing	Mrs Jennie Boniface
Photography	Mr Chris Bowden
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 Jenny Robinson
Handicrafts	Mrs Hilary Edwards
Children's & Young Adults	
Cookery	Mrs Jenny Robinson
Children's & Young Adults	
Handicrafts	Mrs Jen Kemplen
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 63-81)

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

Classes

- 47 4 Splits shown joined together
- 48 A Loaf made in a Bread Making Machine Sweet or Savoury (any type of flour)
- 49 A chocolate Swiss Roll butter cream filled
- 50 A Tea Bread (recipe supplied)
- 51 A Dundee cake (own recipe)
- 52 Rock buns – 4 – Men Only (recipe supplied)
- 53 Cornish Fairings - 4 (recipe supplied)
- 54 Meringues unfilled – 4
- 55 Coffee & Walnut tray bake – 4 slices (recipe supplied)
- 56 Cornish Pasty – meat, potato, swede and onion – maximum size 20cm/8"
- 57 Egg & Bacon Pie - maximum size 20cm/8"
- 58 Plain 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

SPECIAL PRIZES

S36	THE MOLLY BERSEY CUP FOR BEST PRESERVE Presented for the best preserve. Classes 59-62
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RECIPES OPEN COOKERY

Class 50 – Tea Bread

Ingredients: 6oz dried mixed fruit and 4oz brown sugar soaked overnight in 6floz 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 52 – Rock Buns – Men Only

Ingredients: 8oz self-raising flour, 4oz margarine, 2oz granulated sugar plus extra to sprinkle on top, 5oz dried mixed fruit, 1 egg, 1 tablespoon milk, 1 level teaspoon baking powder

Method: Preheat the oven 200 C/400 F/Gas 6/Fan 180 C. Sift flour into bowl and rub in margarine until mixture resembles fine bread crumbs, stir in sugar and dried fruit. Beat egg and milk together and make a well in the centre of the mixture and add. Mix together to form a dough. Place golfball-sized spoons of the mixture onto a lined baking tray. Leave space between them as they will flatten and spread out to double their size during baking. Sprinkle with sugar. Cook for approximately 15 minutes until light brown around the edges. Allow to cool for a couple of minutes, then turn them out onto a wire rack to cool.

Class 53 – Cornish Fairings

Ingredients: 2oz margarine, 4oz self raising flour, 1 rounded teaspoon ground ginger, level teaspoon bicarbonate of soda, 2oz or 2 tablespoons of golden syrup, 1½oz granulated sugar

Method: Preheat the oven 190 C/375 F/Gas 5. Sift dry ingredients into a bowl, add the margarine and rub until mixture looks like fine breadcrumbs, stir in the sugar and then the golden syrup and mix together. Roll into 16 balls (walnut size). Place onto a pre-greased baking sheet or baking sheet line with baking parchment spaced well apart, flatten the balls gently using the back of a spoon. Bake for 10-15 minutes, cool 10 minutes on tray before transferring to a wire cooling tray.

Class 55 – Coffee & Walnut Tray Bake

Ingredients: 225g (8oz) softened butter, 225g (8oz) light muscovado sugar, 275g (10oz) self raising flour, 2 level teaspoons baking powder, 4 large eggs, 2 tablespoons milk, 2 tablespoons coffee essence, 75g (3oz) chopped walnuts.

For the icing: 75g (3oz) softened butter, 225g (8oz) sifted icing sugar, 2 teaspoons milk, 2 teaspoons coffee essence, chopped walnuts for decoration

Method: You will need a 30 x 23cm (12x9 inch) traybake tin or roasting tin of similar size, greased and base lined with baking parchment. Preheat oven 180 C/Fan 160 C/Gas 4/350-360 F. Measure and mix all the cake ingredients together in a large mixing bowl and beat until well blended. Place mixture into tin and level the top. Bake in the pre-heated oven for about 35-40 minutes until the cake has gone quiet, or when the cake has shrunk away from the sides of the tin and when the cake is pressed in the centre with the finger tips it springs back. Leave to cool in the tin.

For the icing – sift the sugar into the softened butter, milk and coffee essence, beat until light and fluffy. Spread over the cold cake and decorate with chopped walnuts.

FLORAL ART

SPECIAL PRIZES

S37	THE MAVIS HELLER FLORAL ART PERPETUAL CUP For the person gaining most points in the floral art section (Classes 63-68)
S38	THE SEARS-PEEL PERPETUAL SHIELD For the novice class (class 68) 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.

- 63 An arrangement for a Christening – 24" space
- 64 An arrangement to include a piece of old farming equipment, used within the last 100 years – 24" space
- 65 An arrangement entitled Winter Wonderland – no fresh flowers - 24" space
- 66 Autumn, an arrangement to include a pumpkin - 24" space
- 67 An arrangement in a thimble 4" overall
- 68 NOVICE – An arrangement entitled A Country Walk – 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 69-75.
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NB: Entries not to have been shown before at the Liskeard Prime Stock Show.

- 69 An item of patchwork – please state size on entry form
- 70 An item of knitting – ball band or wool sample to be attached
- 71 A Cross Stitch or Tapestry – please state size on entry form
- 72 Embroidery any medium – please state size on entry form
- 73 A soft toy
- 74 'Recycled' Something new from something old. Not to have been shown before at this show
- 75 Any other handicraft

PAINTING AND DRAWING

- 76 A Picture (any medium) – please state size on entry form
- 77 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 78-81
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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.

- 78 Animal/s
- 79 A River Scene
- 80 Child or Children
- 81 Own Choice

For 2020 Show

Through the gate, cloud formations, flora or fauna, own choice

WI CO-OPERATIVE ENTRY

SPECIAL PRIZES

S41	MRS R A G TRAVERS SILVER CHALLENGE CUP For the best WI Exhibit class 82
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- 82 **THEME:** Depict a Christmas Carol

Choice of a) Two handicraft items and three cookery items
OR
b) Three handicraft items and two cookery items.

PLUS for a and b a preserve and 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.

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 83-90) continued....
S43	THE MRS REG HOOPER CUP For the Young Farmer's Club Member gaining most points in the YFC Cookery section (Classes 83-86)
S44	A PERPETUAL WOODEN SPOON donated by Mr Walter Ford For the best handicraft in the YFC Section (Classes 89-90). The Judge to choose the overall winner.

- 83 A Cornish Pasty – size 20cms max 8"
- 84 Home made pizza any variety
- 85 Muffins – 4 – sweet or savoury
- 86 Chocolate Brownies – 4 slices – (own recipe)
- 87 Floral Art – An arrangement in a basket – 18" space
- 88 Photography – A Country Scene (see photography classes for rules)
- 89 Girls Handicraft – state size on entry form
- 90 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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- 91 Theme – A visit to a country show

- 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.

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 94-107
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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

FOUNDATION (NURSERIES, PLAYGROUPS & PRE-SCHOOL)

- 92 A feather print picture – A4 size
- 93 A leaf print picture – A4 size

KEY STAGE 1 (SCHOOL YEARS 1&2)

- 94 A model made from junk materials of a 'Toy Story' character
- 95 A decorated hard boiled egg

SCHOOL YEARS 3 & 4

- 96 A paper plate decorated to celebrate 100 years of The Prime Stock Show
- 97 A decorated plant pot (this could be decorated with paints, shells or other collage materials)
- 98 Cheese scones - 4
- 99 An item made from papier mache

SCHOOL YEARS 5 & 6

- 106 Design a card or rosette to commemorate the 100th show
- 101 Make a table centre decoration using natural materials found on the beach or in the countryside – Max size 30cms
- 102 Any other handicraft
- 103 4 slices of flapjack

Recipe: 175g/6oz butter cut into pieces, 140g/5oz golden syrup, 50g/2oz light muscovado sugar, 250g/9oz oats

Method: Preheat oven to 180 C/Gas 4/Fan 160 C/360 F. Line a shallow 20-23cm/8-9" square tin with baking parchment. Place butter, sugar and syrup in a medium pan. Stir over a low heat until the sugar has dissolved, remove from the heat and stir in the oats. Press mixture into lined tin. Bake for 20-25 mins until top is golden brown. Allow to cool in the tin for 5 minutes then mark into bars or squares using the back of a knife when still warm. Cool in the tin completely before cutting, then remove the flapjack from the tin.

SCHOOL YEARS 7 – 11

- 104 A computer generated poster entitled 'From the Quill to the Pen' (spanning 100 years) – A4 size
- 105 A photograph own choice
- 106 A Victoria Sandwich raspberry jam filled
- 107 Any other handicraft

Domestic at Eliot House Entry Form

or Gilberts Outfitters, The Market Store, Liskeard

NAME:

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* Entry fees only for classes 39-45a

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