

40TH HUTTON BUSCEL VILLAGE SHOW

Saturday 2nd September 2017

SCHEDULE OF CLASSES

TROPHIES

David Jeffels Shield (Vegetables, Fruit) - Bill Jackson Cup (Flowers)
Hutton Buscel Parish Council Cup (Cookery) - Show Committee Cup (Craft)
Best in Show Cup - Most Points in Show Cup – Children's Trophy (All Children's Classes)
Florence Showers Cup (Floral Art) - Rev. P. Gedge Cup (Photography)

VEGETABLES

1. Three onions, dressed.
2. 3 bulbs of garlic.
3. One Cucumber.
4. Four tomatoes with stalks.
5. Four cherry tomatoes.
6. One pepper.
7. Four potatoes.
8. Three carrots.
9. Longest carrot.
10. Four French beans.
11. Four runner beans.
12. Longest runner bean.
13. 3 beetroots, leaves trimmed to 3 inches.
14. Marrow.
15. Three courgettes, 4 – 8 inches.
16. Any exotic or unusual vegetable.

FRUIT

17. Four cooking apples.
18. Four desert apples.
19. Eight blackberries with stalks.
20. Four Victoria plums.
21. Three sticks of rhubarb, trimmed.
22. Eight raspberries with stalks.
23. Bowl of fruit.

FLOWERS AND PLANTS

24. One flowering plant.
25. One foliage plant.
26. Single rose.
27. Vase of six sweet peas.
28. Three gladioli.
29. Three dahlias.

FLORAL ART

30. Flower arrangement in a wine glass.
31. Flower arrangement with a seaside theme.
32. Table centre for the Show's 40th Anniversary.
33. Arrangement with a piece of footwear.
34. One flower, one fruit judged on presentation.
35. An jar of six herbs.

CRAFT

36. One knitted item.
37. Quilted or patchwork item.
38. Embroidery item.
39. Felt item.
40. Homemade greetings card – 40th celebration.
41. Painting, any medium, framed or mounted.
42. Drawing, any medium, framed or mounted.
43. Completed 'Mindfulness' colouring in (see e.g. overleaf).

BAKING

44. Pizza.
45. Savoury flan.
46. Three muffins – by men.
47. A round of shortbread.
48. Six ginger biscuits.
49. Four chocolate brownies.
50. Six squares of fudge.
51. Yorkshire Parkin – using recipe overleaf.
52. Lemon meringue pie.
53. Yorkshire curd tart.

PRODUCE AND DRINK

54. Jar of chutney.
55. Jar of raspberry jam.
56. Jar of marmalade.
57. Jar of lemon curd.
58. Three home-laid eggs in a dish.
59. Three home-laid bantam eggs in a dish.
60. Bottle of home-made wine.
61. Bottle of non alcoholic drink e.g. elderflower cordial, lemonade or ginger beer.
62. Bottle of home-made beer or cider.
63. Bottle of sloe gin or other alcohol based fruit drink

PHOTOGRAPHY (Including prints from digital cameras, unframed, max size: A4.) All photos to have been taken in the last twelve months.

64. Harvest.
65. Local 'feature' landscape (20 miles radius).
66. Bark.
67. Happiness is ????
68. Theme in red.
69. A summer flower.
70. Baby animals.
71. 128 Bus.
72. Portrait of 'My Pet(s)'.

CHILDREN'S CLASSES (will be judged on child's effort)
All entries to be marked with child's age.

Fives and under

73. Playdoh or plasticine model of an animal.
74. Sugar mouse.
75. Your name in your best writing.
76. Pot of mustard or cress.

Six to eleven years

77. An edible animal.
78. A poem about your Mum or Dad.
79. A self portrait
80. Six butterfly buns.

Twelve to sixteen years

81. A recycled item.
82. Four toffee apples.
83. Photo of your house.
84. Birthday card for your best friend

Yorkshire Parkin

4oz (100/125g.) self raising flour
1 teaspoon ground ginger
1 teaspoon bicarbonate of soda
¼ teaspoon salt
4oz (100/125g.) pinhead or fine oatmeal
1oz (25g.) chopped mixed peel (optional)
4oz 100/125g.) black treacle
2oz (50g.) sugar, white or brown
2oz (50g.) butter or margarine
1 egg, beaten
About 2 tablespoons milk

Preheat the oven to 170 °C (325° F) Gas mark 3

Sift together in a bowl the flour, ginger, bicarbonate of soda and salt. Mix in oatmeal, and peel if used.

Melt the treacle, sugar and butter in a small saucepan over a low heat. Stir in the egg with a wooden spoon and pour the mixture over the dry ingredients. Mix well and add enough milk to make a soft, pouring consistency.

Pour into a well-greased shallow tin 6" (15cm) square and bake in the pre-heated oven for about 1 hour, until firm in the centre. When cool, cut into squares.

If you find black treacle is too strongly flavoured, replace half of it or all of it with golden syrup. The parking will then be lighter in colour as well as in flavour.

