



# DRIFFIELD SHOW

16TH JULY • 2025

## HANDICRAFT SCHEDULE



**Driffield**  
AGRICULTURAL SOCIETY

Driffield Showground, Driffield Road, Kelleythorpe, Driffield, East Yorkshire, YO25 9FB  
T: 01377 257494 E: [office@driffieldshowground.co.uk](mailto:office@driffieldshowground.co.uk)

[www.driffieldshowground.co.uk](http://www.driffieldshowground.co.uk)

**THE SECTION SECRETARIES FOR 149<sup>th</sup> DRIFFIELD SHOW**

<b>Handicraft Section</b>	<b>Mrs S Southcoat</b> 5 Coppergate Close Nafferton Driffield East Yorkshire YO25 4LX	<b>07484633518</b>
<b>Livestock Section</b>	<b>Mr Simon Walgate</b>	<b>07926 877810</b>
<b>Equine Section</b>	<b>Miss Katie Norris</b>	<b>07919 941357</b>
<b>Horticultural Section</b>	<b>Mrs G Butler</b> Moor Edge House Brandesburton Driffield YO25 8LT	<b>01964 542959</b>
<b>Horticultural Trade Section</b>	<b>Mr M Temple</b>	<b>07971 963076</b>
<b>Fur Section</b>	<b>Mrs Carol Moore</b> 9 Westgate Meadows Nafferton Driffield YO25 4LZ	<b>01377 257351</b>
<b>Feather Section</b>	<b>Miss S Ellerby</b> 1 The Bungalow Fox Covert Farm Wetwang Driffield YO25 9JX	<b>01377 288030</b>



## HANDICRAFTS SCHEDULE

### General Instructions & Regulations (Applies to Children's & Adult classes)

**Please read this information and that specifically for Children's or Adult sections at the beginning of these sections before you enter the show**

#### Entering the show

1. The Children's Section is defined as for children aged 16 and below.
2. The Adult Section is defined as anyone 17 and over
3. Prize winning items from previous shows cannot be re-entered.
4. **Closing date: All entries to be received by Friday 4<sup>th</sup> July 2025.** (Please do not leave entries until the last minute as late entries will not be accepted.)
5. Children entries and adult entries of less than 12 entries:
  - a. Email applications are preferred for these types of entries. Adult entries can include card details to the bottom of the entry form for entry fee payment. Note: these details are passed to the office for payment then destroyed. Your entry labels and your entry letter will be emailed back to you for checking and for use for your exhibits
6. Postal Entries (any entry and adult entries of 12 or more (so that qualifying entry tickets and car park vouchers can be sent to you which is not possible through email))
  - a. Please include a stamped address envelope for me to send you your entry details. Adult entries fees can be payable by enclosing:
    - i. Cash for up to £2 (sellotape to a piece of card)
    - ii. Cheques
    - iii. Card details at the bottom of the entry form
7. Please check your entry sheet on receipt as mistakes cannot be rectified after the closing date.
8. Class/number tickets sent with your entry form must be visible on the front of your exhibit
9. Entries will not be accepted from anyone disqualified from any other show.

## Show Day

### **JUDGING WILL START AT 08:30am**

1. **Items must be positioned before 8:15 a.m.** on show day. Items may be staged the afternoon before the show at owners' risk.
2. The Committee shall not be responsible for any loss or damage that may occur during the Show, although every care will be taken.
3. **Items must NOT be removed before 5.00 p.m.** All items will be cleared from the marquee after 6pm on show day. Any item not collected will be retained until 31<sup>st</sup> July by the show office (where it can be collected) after which time it will be assumed as no longer required and destroyed.
4. Rosettes, prize cards, cups and exhibits will be available for collection at 5pm for individual entries. A 3<sup>rd</sup> prize may not be awarded if there are less than 5 entries in a class.
5. Judges have the power to withhold any prizes, cups, shields, or rosettes at their discretion.

## Principles

6. Any person making a false entry shall forfeit any unpaid prize money and shall be disqualified from exhibiting at the Society's Shows. All exhibits must be the bona-fide property of the exhibitor,
7. Any objection in the Handicraft Section must be lodged with the Secretary, in writing by 3.00 pm on Show Day and accompanied by a £2 deposit which will be returned if the objection is upheld.
8. If any dispute or objection arises, this will be reviewed by the Committee. Their decision in all matters shall be final and conclusive and not subject to any appeal. The Society also reserves to itself, by its committee, and in addition to any other provision contained in these rules, the right to refuse or cancel any entries or classes, and prohibit exhibition or entries, as the Committee may deem expedient.
9. Entries are accepted on all instructions & regulations contained in this schedule.

**We thank our large team of volunteer Judges and Stewards for all their help in putting on a Handicrafts section this year.**

**We are very grateful for the support of our SPONSORS who enabled us to put on this show. Their support will be recognized in the handicraft's marquee.**

S.Southcoat, Handicrafts Secretary.



**HANDICRAFTS SCHEDULE**

**Section 1  
Children's Classes  
16 and under**

Entries and enquiries to:

**Mrs S Southcoat  
5 Coppergate Close  
Nafferton  
E. Yorkshire  
YO25 4LX**

**(Not the Show Office)**

**Telephone: 07484 633518**

**Email: "handicraft@driffieldshowground.co.uk"**

Schedules are available from Driffield Library  
or downloadable from "www.driffieldshowground.co.uk "  
from early May 2025

Large print (A4 size) copies are available on request

# **Specific Children's classes**

## **Instructions/Regulations**

**Please also read general Instructions on pages 3 & 4 before you enter the show.**

### **Submitting entries to the show**

1. Children's entry fees are free and can be entered individually or through a school..
2. Classes are in school years and groups of school years for adjacent ages. However, do not forget to look at open age classes. Indicate your school year, as it may be taken into account.
3. Entries must be in an individual's name, not just the school name.
4. Names may be added to the back of entries but must not be on the front to ensure unbiased judging
5. Entries are open to all and are not restricted to local schools.
6. Entries must be your own, unaided work.
7. Consider entering classes which may have fewer entries (usually craft and modelling classes). You could stand a better chance of a prize.

### **Preparing/making entries to the show**

8. Please keep models to a reasonable size (except the group models which should not exceed 60cm x 60cm). Kits are not acceptable unless it is stated otherwise.
9. In the photography classes, the maximum size for photographs is A4 (including mount). Be as imaginative as possible.
10. If the word 'painting' appears then the entry must be in paint, not crayon or felt tip. All artwork must be mounted on A3/4 paper as indicated, with a 2cm border (not wallpaper). Please note that the schedule states whether entries in a particular class have to be either portrait (P) or landscape (L) where entries are wall frame mounted.
11. Handwriting entries must be mounted and on unlined A4, (although guidelines beneath the top sheet can be used as an aid). It is the handwriting that will be judged, not decorative borders. In the event of a tie, spelling will count.

## Delivering entries to the Show

12. Entries to the show must be delivered as shown below and must have the Exhibit Class and Number visible on each entry. These will be sent to entrants with the entry letter and will need cutting out and attaching to the appropriate exhibit.

### Items Delivery: (Non-food items):

13. To the secretary's address before Friday 11<sup>th</sup> July, 2025
14. To the Showground handicrafts marquee on Monday 14<sup>th</sup> July 2025 before 6pm (or later by prior arrangement)
15. Items for the following sections may items may be delivered to the drop off point on show day (see general instructions page 4)
- Design
  - Craft
  - Photography
  - Textiles

### Items Delivery: (Food items)

16. To the Showground handicrafts marquee on 16<sup>th</sup> July 2025 before 8:15am

## Show day.

17. All accompanied Children (under 12) have free entry to the Show
18. Two (or more) entries qualify for an All -Day Free Entry Pass (Ages 12-16)
19. Accompanying adults must pay normal admission charges.

## Judging

20. Prize cards, rosettes and cups will be awarded, but no money
21. **Judging will commence at 8:30am on show day.**

## Collection of items entered through schools at the end of the show

22. It is preferable if Schools can collect their entries and awards from the showground after 5pm on show day, 2 entry passes will be sent to schools for this purpose. Alternatively, everything can be collected from the showground office after 4pm on Thursday 17<sup>th</sup> July 2025 or delivered to remote schools and those unable to collect them on the day by contacting Mrs S Southcoat by Monday 14<sup>th</sup> July 2025.
23. Schools will need to collect Cups, prize cards and rosettes along with their entries, and children will be able to pick up the entries and any awards from their school.

## Awards.

### **CUPS**

24. 7 non-returnable cups will be awarded for the most outstanding entries in combined Design and Craft class groups according to age as follows:

Ages	Classes in class group
Nursery/Pre-School	14, 34, 35
Reception	15, 36, 37
Infants Y1/2	16, 17, 38, 39
Juniors Y3/4	18, 19, 20, 40, 41
Juniors Y5/6	21, 22, 23, 42, 43
Seniors Y7-9	24, 25, 26, 44, 45
Seniors Y10-13	27, 28, 29, 46, 47

### **ROSETTES**

25. There is a rosette for the best entry in every class.

### **PRIZE CARDS**

26. There will be 1<sup>st</sup>, 2<sup>nd</sup>, 3<sup>rd</sup> and Highly Commended Prize cards awarded for each class.

It only remains to wish you good luck!



## CHILDREN'S CLASSES

<b>Art (Paintings)</b>		Class	
Early Years	Nursery/Pre-School	1	A3(L): A Colourful starfish
	Reception	2	A3(P): A busy bumble bee
Infants	Y1	3	A3(P): A farm animal.
	Y2	4	A3(L): A bird's nest with a bird/s
Juniors	Y3	5	A3(L): A tiger in the reeds
	Y4	6	A3(L): A silhouette of the pyramids
	Y5	7	A3(P): A scary ghost
	Y6	8	A3(P): An Elephant in the wild
Seniors	Y7-9	9	A3(P or L): A scene from a book
	Y10-13	10	A3 (P or L) a piece of graffiti art
<b>Design</b>		Class	
Open	Ages 2-16	11	Design/make a woodland scene using recycled materials.
		12	A4(P): Design/draw a Poster for Drifffield Show 2026 (The winning entry will be retained by the show displayed at the 2026 Drifffield Show)
		13	Design/make a play area using any materials
Early Years	Nursery/Pre-School	14	Design/make an eggbox creature
	Reception	15	Paint a paper plate with your own design
Infants	Y1/2	16	Design/make a face mask
		17	Design/make a colourful collage of a bird
Juniors	Y3/4	18	Design/make a hardboiled egg monster
		19	Design/make a treasure island
		20	Design/make a model boat out of recycled materials
	Y5/6	21	Design/make an underwater scene in a shoebox
		22	A4(P or L): Design a wacky vehicle
		23	Design and make a model of a new technology
Seniors	Y7-9	24	A3(L): Design a new underground map for an imaginary city
		25	Design a logo for your favourite sport or pastime
		26	Design and make a robot
	Y10-13	27	A3(P) Design a layout for your ideal home
		28	Design and make a collage depicting a cause
		29	A4 (P) Design an item for the future
<b>Craft</b>		Class	
Open	Ages 2-16	30	Make a paper-based seaside collage
		31	A4: Group model (up to 4): Make model of holiday resort
		32	Make a crab using any materials
Special Schools & Pupils	Any age	33	Any item (Entries & judging through schools only).
Early Years	Nursery/Pre-School	34	Make a salt dough/clay Pig
		35	Make a painted clay or salt dough pond
	Reception	36	Use any materials to make a cat puppet
		37	Make a sailing boat using egg boxes and paper/card
Infants	Y1/2	38	Make a papier Mache owl
		39	Make a dragon from paper chains
Juniors	Y3/4	40	Make a model of a windmill up to A4 footprint
		41	Make a colourful collage using buttons/ button like materials
	Y5/6	42	Make a farmyard scene (any materials) up to A4 footprint
Seniors	Y7-9	43	Make an animal using cardboard/ egg boxes etc
		44	A6(L) Make a postcard of a fantasy place
	Y10-13	45	Make a solar system object or vehicle for space travel
		46	Create an eco-warrior's camp
		47	Make a model of your favorite thing

<b><u>Photography (A4 P or L)</u></b>		<u>Class</u>	
Juniors	Y3/4	48	Toys and playthings
		49	Wildlife (Birds, animals, Insects)
	Y5/6	50	Places
		51	In the Countryside
Seniors	Y7-9	52	Farming
		53	Something special
	Y10-13	54	A day out
		55	A micro image
<b><u>Textiles</u></b>		<u>Class</u>	
Juniors	Y3/4	56	Cloth collage of an outdoor scene
	Y5/6	57	Tie Dye square
Seniors	Y7-9	58	A soft toy (material, or wool based)
	Y10-13	59	Material covered cardboard Constructed item
<b><u>Cookery</u></b>		<u>Class</u>	
Juniors	Y3/4	60	Set Recipe: 4 Iced Buns
		61	Set Recipe: 4 Rock Buns
		62	Set Recipe: 4 Flapjacks
	Y5/6	63	Set Recipe: 4 mini-Sausage Rolls. (For food safety reasons this class will be judged first, and the rolls disposed of at the end of the Show).
		64	Set Recipe: 4 Scones
		65	Set Recipe: Side plate Apple pie
Seniors	Y7-9	66	Own Recipe: 4 Jam Tarts
		67	Own Recipe: 4 Cheese Scones
		68	Own Recipe: 4 Shortbread Biscuits
	Y10-13	69	Own Recipe: Decorated Gingerbread Person
		70	Own Recipe: 4 Muffins
71	Own Recipe: 4 Chocolate Chip Cookies		
<b><u>Handwriting</u></b>		<u>Class</u>	
Infants	Y1	72	A4 )P) "Summer Days"
	Y2	73	A4 )P) "Little Dogs"
Juniors	Y3	74	A4 )P) "The Aeroplane"
	Y4	75	A4 )P) "Daisies"
	Y5	76	A4 )P) "The Weekend"
	Y6	77	A4 (L) "Just You!"
<b><u>Creative Writing</u></b>		<u>Class</u>	<b>(Driffield Senior School only, prejudged)</b>
Seniors	Y7-9	78	
	Y10-13	79	

## **HANDWRITING EXERCISES – Poems by Sue Southcoat**

### **Class 80 Year 1 “Summer Days”**

See the sunlight on the lake,  
See the shadows it can make.  
Run into the shaded wood,  
Feel the breeze, it is so good.  
Spread your arms, oh so wide!  
Spin around and try to hide.  
Step into the bright sun’s rays,  
Happy are these summer days.

### **Class 81 Year 2 “Little Dogs”**

Little dogs love to play  
Each and every day.  
Little dogs love to eat  
A biscuit as a treat!  
Little dogs love to plea  
To climb up on your knee.  
And little dogs are so quick  
To give your face a good long lick!

### **Class 82 Year 3 “The Aeroplane”**

There’s an aeroplane flying very high.  
It looks so small, in the bright blue sky.  
Flying slowly somewhere nice  
Somewhere sunny, or cold as ice.  
Did it come from somewhere near?  
Or very, very far from here?  
Its passengers won’t see me now,  
They are so high, I can’t see how  
If looking out their windowpanes  
They’ll spot me in these wide green plains.  
But never mind, I can pretend.  
I close my eyes and then ascend  
And join those people as they go  
To a destination that I do not know!

### **Class 83 Year 4 "Daisies"**

Where have all the daisies gone?  
I thought that summer had begun.  
Did that storm blow them away  
That we had the other day?

I saw a field of white and gold,  
It was a wonder to behold.  
But now there's only stalks of green,  
And not a thing of what had been.

The summer rain will bring them back  
Those radiant colours the flowers lack  
And it will be a joy again  
To play amongst them in the rain!

### **Class 84 Year 5 "The Weekend"**

Cats and dogs come out to play, for it is a sunny day!  
Boys and girls and all the rest, leave work aside and have a rest.  
Play in the garden, in the town, and all the countryside around.

The weekend's here let's clap out loud and wake the others with its sound!  
Let's ride our bikes and have some fun, this gorgeous day has just begun!  
So off we go, our family too, there isn't time for feeling blue.

A picnic in a shady spot with cakes and quiches and the lot,  
To feed an army not just us, well never get it on the bus!  
But happy times are here for all, as we dig and pass the bounding ball.

But now the night is closing in, and packing up must now begin  
It's been a lovely happy day, away we go, we cannot stay  
Its school tomorrow, oh boo hoo! perhaps next week, a Barbeque!

### **Class 85 Year 6 "Just You!"**

Tread lightly on this Earth of yours, leave all the land as if you were never there.  
Speak softly, never shout out loud, for some are sleeping and others are startled by the sound.  
Be kind to every living thing, the people, animals, insects and the plants  
For kindness is a gift that's free for all to give.

Seek peace instead of trouble, for trouble finds its own place and causes upset and hardship.  
Be an ambassador for your beliefs no matter how small you feel.  
Shadow those who are looking for a better way who live in harmony with each other,  
You never know what you can learn!

But most of all, be yourself, for you are unique and special to this world.  
You alone can make the choices that define your life.  
Be true to your inner thoughts that guide you through  
This world that has a path for you alone to walk.

## SET RECIPES FOR CHILDREN'S COOKERY

### 68 Four Iced Buns Recipe:

Ingredients: 50g (2 oz) soft margarine; 50g (2 oz) caster sugar; 50g (2 oz) self raising flour; 1 large egg; bun cases; icing sugar; sugar strands.

Method: Cream margarine and sugar together, add the beaten egg, fold in the flour. Put in bun cases. Bake at 180 C or gas mark 4 for 15 – 20 minutes. Ice and decorate with sugar strands etc.

### 69 Four Rock Buns Recipe:

Ingredients: 225g (8 oz) self-raising flour; 75g (3 oz) sugar; 75g (3 oz) soft margarine; 25g (1 oz) peel; 75g (3 oz) currants; 1 egg.

Method: rub margarine into the flour and sugar. Mix in currants and peel. Mix to a stiff dough with beaten egg and a little milk. Put onto greased baking tray in approximately 14 buns. Bake at 220 C or gas mark 7 for 20 minutes.

### 70 Four Flapjack Recipe:

Ingredients: 100g (4 oz) margarine; 100g (4 oz) sugar; 2 tablespoons golden syrup; 100g (4 oz) coconut; 100g (4 oz) oats (or instead of the coconut use another 100g (4 oz) of oats).

Method: Slowly heat the sugar, margarine, and syrup in a saucepan. DO NOT ALLOW TO BOIL. Remove from the heat and stir in the coconut and oats. Mix thoroughly. Line a swiss roll tin with silicone paper and press the mixture into the prepared tin. Bake in the centre of the oven at 200 C (gas mark 6) until golden brown. Allow it to cool slightly before making pieces. Leave in the tin for a further 15 minutes before lifting out.

### 71 Four Mini-Sausage Rolls: 100g

Ingredients: 150g (5 oz) plain flour, 60g (2 ½ oz) butter or lard (fat) , 150g (5 oz) sausage meat, 1 egg (beaten) , Pinch of salt, Cold Water

Method: Sift flour and salt together. Cube and rub the fat into the flour to a crumb consistency. Add water to bind the mixture. Rest in fridge for 20 mins. Roll out pastry (approx. 20cm long, 12cm wide). Place sausage meat down the centre of the length of the pastry. Use egg to seal long edges of the pastry. Brush top with egg. Cut into 4 same size sausage rolls and place them onto a greased baking tray. Bake in the centre of a moderate oven at 180 C (gas mark 4) and bake until golden brown.

### 72 Four Scones Recipe:

Ingredients: 225g (8oz) white self-raising flour; ½ level teaspoon salt; 50g (2 oz) margarine; 150ml (1/4 pint) milk. 1 level teaspoon of baking powder; 1½tablespoons caster sugar.

Method: sift flour, baking powder, sugar and salt into a bowl. Rub in margarine. Add milk to make a soft though not sticky dough. Knead smooth on a floured board. Roll to 12mm (½ inch) thick. Cut into 9-10 rounds with a 65mm (2½inch) fluted cutter. Place on a greased baking sheet. Brush tops with milk. Bake for 7 – 10 minutes at 230 C (gas mark 8).

### 73 Side plate Apple Pie: (plate size approx. 16cm diameter)

Ingredients: 1 small to medium apple, 150g (5 oz) plain flour, 60g (2 ½ oz butter or lard (fat), 1 egg (beaten), Caster Sugar, Pinch of salt, Water

Method: Sift flour and salt together. Cube and rub the fat into the flour to a crumb consistency. Add water to bind the mixture. Rest in fridge for 20 mins. Core and slice the apple. Use half the pastry for the pie bottom, roll it out and place it onto a greased plate. Add apple and caster sugar. Roll out the other half of the pastry, brush egg onto pie bottom. Add pie lid and press down pie edges, crimp them and cut two slots in the centre of the pastry. Trim off excess pastry and use to decorate the top if desired. Brush pie top with egg and sprinkle with sugar. Bake in centre of a moderate oven at 180 C (gas mark 4) and bake until golden brown.

**DRIFFIELD AGRICULTURAL SOCIETY**





## HANDICRAFTS SCHEDULE

# Section 2 Adult Classes 17 and over

Entries and enquiries to:

**Mrs S Southcoat  
5 Coppergate Close  
Nafferton  
E. Yorkshire  
YO25 4LX  
(Not the Show Office)**

**Telephone: 07484 633518**

**Email: "handicraft@driffieldshowground.co.uk"**

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from early May 2025

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# **Specific Adult's classes Instructions/Regulations**

**Please also read general Instructions on pages 3 & 4 before you enter the show.**

1. Adult entry fees are 50p per item, and must be paid at time of entry
2. All adult prizes are:-
  - 1<sup>st</sup> £4.00 (3 points)
  - 2<sup>nd</sup> £3.00 (2 points)
  - 3<sup>rd</sup> £2.50 (1 point)
3. Adult entries are allocated to a segment. A prize will be awarded in each segment to the exhibitor with the most accumulated points for all classes in that segment (see above for points awarded for each individual class). Segment prizes are:
  - 1<sup>st</sup> £20
  - 2<sup>nd</sup> £15
  - 3<sup>rd</sup> £10
4. Twelve (or more) entries qualify for a Free Entry Pass and car park ticket. All other exhibitors must pay normal admission charges
5. Please make any cheques payable to "Driffield Showground Events Ltd".
6. Adult exhibitors may be asked to show their white entry sheet when collecting exhibits and will be asked when collecting from the handicrafts section.
7. Prize monies are distributed at 5 pm on Show day



# Segment 1

## Preserves

- Rosettes will be awarded for best item in a category.
- Note: Jars to have cellophane covers and waxed discs. Please affix labels centrally between seams.

Category	Class	
Jar of homemade Jam	100	Strawberry Jam
	101	Raspberry Jam
	102	Blackcurrant Jam
	103	Gooseberry Jam
Jar of miscellaneous preserves	104	Marmalade
	105	Fruit Curd
	106	Chutney (airtight vinegar proof top)
	107	Fruit Jelly
	108	Chilli Jam
	109	Vinegar based sauce
	110	Mustard based preserve

## Drinks

- All entries to be in clear bottles/jars with screw tops
- Rosettes will be awarded for best item in a category.
- **Mallinson Cup**, to be held for one year, for the best Drink in show

Category	Class	
Non alcoholic	111	Mocktail (please include label of ingredients)
	112	Punch (please include fruit in the drink))
	113	Sangria
	114	Cordial (Please specify flavouring)
	115	Lemonade
Alcoholic	116	Cocktail (please include label of ingredients)
	117	Flavoured Gin
	118	Flavoured Vodka
	119	Beer or lager

## COOKERY

- Items are to be presented on plates, not stands.
- Sellotaping class number tickets to the plate (where possible will lessen the chance of missing tickets (particularly on a windy day!))
- Baskets can be used for bread, but no raised handles please.

## Cakes

- Rosette will be awarded for best item in a category.
- The **Tryton Foods Trophy**, to be held for one year, will be awarded to the overall winner.

Category	Class	
Set recipes (see below)	120	Tea Bread (display 1, 1lb loaf only) <b>(The Landrick Memorial Trophy, to be held for one year, will be awarded to the winner of this class)</b>
	121	Mr Guinness Cake (Male exhibitors only, 7" round) <b>(The Driffield Agricultural Society Tankard, to be held for one year, will be awarded to the winner of this class)</b>
	122	Boiled Fruit Cake (8")
Own recipes	123	Victoria Sandwich, Jam filled (3 egg mixture in 7" tine, dusted with caster sugar)
	124	Fatless Sponge cake (7-8")
	125	Rich Chocolate Cake, decorated (Cake & decorations both to be judged)
	126	Carrot Cake, decorated (Cake & decorations both to be judged)
	127	Gluten Free Cake (undecorated)
	128	Date & Walnut Loaf
	129	Lemon Drizzle Cake
	130	Coffee & Walnut cake, (Cake & decorations both to be judged)
	131	Swiss Roll

## SET RECIPIES

### 120 Tea Bread

Ingredients: 6 oz butter; 10 oz light brown sugar; 2 large eggs (beaten); 14 oz self-raising flour; 2 fluid oz milk; 6 fluid oz hot tea; large pinch of salt; 1 teaspoon mixed spice; 6 oz currants; 9 oz sultanas.

Method: make tea using 1 teabag and the water or by straining 6 fluid oz of leaf tea. Soak currants and sultanas in the hot tea for 15 minutes, blend flour, sugar, salt and spice together. Put butter, milk fruit and tea (after soaking is complete) in a pan and warm until butter is completely melted. Add the above to the dry ingredients, mix well add the eggs and mix well. Divide between 3 x 1lb loaf tins which have been lined with greaseproof paper. Bake for about 60 – 70 minutes at 170°C (gas mark 3). Allow to stand for 24 hours. Display best loaf.

### 121 Mr Guinness Cake

Ingredients: 8 oz butter; 8 oz soft brown sugar; 4 eggs (lightly beaten); 10 oz plain flour and two level teaspoons of mixed spice sieved together; 8 oz seedless raisins; 8 oz sultanas; 4 oz mixed peel; 4 oz walnuts (chopped); 8 – 12 tablespoons of Guinness.

Method: cream butter and sugar together until light and creamy. Gradually beat in the eggs. Fold in the flour and mixed spice. Add the raisins, sultanas, mixed peel and walnuts. Mix well and then stir in 4 tablespoons of the Guinness and mix to a soft dropping consistency. Turn into a prepared 7" round cake tin and bake in a very moderate oven 170°C (gas mark 3) for 1 hour. Reduce the heat to a cool oven 150°C (gas mark 2) and cook for another 1 1/2 hours. Allow to cool, remove from cake tin. Prick the base of the cake with a skewer and spoon over the remaining 4 – 8 tablespoons of Guinness. Keep cake for one week before displaying/eating.

## 122 Boiled Fruit Cake

Ingredients: 400-500g mixed dried fruit (own choice), 1 cup of granulated sugar, 120g butter or margarine, 2 eggs, 2 cups of self-raising flour, 2 cups of water, ½-1 tsp spice (optional).

Method: Heat oven to 150°C, fan 125°C (Gas mark 2). Use 20cm/8" deep cake tin, greased & base or fully lined. Place fruit, sugar, fat and water in saucepan and simmer for 20 mins after fat has melted, then cool. Beat eggs and beat into cooled mix. Stir in self-raising flour. Pour into tin and cook for 2 hours. Check with skewer. If cake mix clings to skewer, cook for a further 10 mins and check again. (repeat as necessary). Turn out onto rack to cool. Wrap in greaseproof paper and store in a cool place. (Stores well for if needed for 2 weeks).

## Bread

- Rosette will be awarded for best item in a category.
- In judging the bread, flavour, shape, texture, moisture, colour, and the baking of the bread will all be taken into account.
- Any size of loaf is acceptable.

Category	Class	
Loaves	132	Granary Bread
	133	Wholemeal Bread ( <b>The Fisher Seeds Challenge Bowl</b> to be held for one year, will be awarded to the winner of this class)
	134	White Bread
	135	Gluten Free loaf
	136	Rustic Savoury Bread
Buns	137	4 Wholemeal bread buns ( <b>The JSR Rose Bowl</b> , to be held for one year, will be awarded to the winner of this class)
	138	4 Chelsea buns

## Other Cookery

- Rosette will be awarded for best item in a category.
- **Sarah Lee trophy** for best "Other Cookery" in show

Category	Class	
Tarts	139	4 Jam tarts
	140	Bakewell Tart
	141	Curd Cheesecake Tart
	142	Egg Custard Tart
Biscuits	143	4 Shortbread biscuits
	144	4 Ginger biscuits
	145	4 Flapjack
Other	146	4 Cheese Scones
	147	4 Fruit Scones
	148	4 butterfly Buns
	149	2 Shortcrust Sausage Rolls (For food safety reasons this class will be judged first, and the rolls disposed of at the end of the Show).
	150	Ginger Slab cake (4 squares)
	151	Apple Pie (saucer Size)
	152	Traybake (4 pieces)
	153	4 Chocolate Brownies

# Segment 2

## HANDICRAFTS

- No prizewinning items from previous shows may be entered in the following sections.
- Please ensure that class number tickets are attached as issued and are not identifiable in any way (e.g., mounted on coloured card).

## Embroidery

- Rosette will be awarded for best item in a category.
- **Evelyn Robson Memorial Cup**, to be held for 1 year, awarded for the best overall Embroidery item.

Category	Class	
Hand Stitched	154	Cross Stitch picture or panel (Specify if kit or own design)
	155	Patchwork and/or Quilted item.
	156	Small Embroidered constructed item, eg Needle Case, Pincushion, Box, Evening Bag etc.
	157	Free-style Embroidery using a variety of threads, textures, stitches (own design)
	158	Cutwork, pulled thread, Drawn thread or Hardanger item in any style
	159	Any Other Embroidery

## Textiles

- Entries must be hand worked and unlaundered. Fabric/felt ironing is permissible.
- Rosette will be awarded for best item in a category.
- **The DAS Shield** (to be held for one year) will be awarded to the best Fabric & Felt entry in show.

Category	Class	
Characters	160	Animal soft toy (The <b>Pauline Milledge Memorial Cup</b> to be held for one year, will be awarded to the winner of this Class)
	161	Any other soft toy
	162	Dressed Rag doll (no hard parts)
	163	Stringed puppet of a person (up to 25cm length of figure)
	164	Decorative non toy doll (any material)
Homeware	165	Woven table ware placemat (approx. 40cm x 30cm)
	166	Fabric covered footstool (soft furnishing only to be judged)
	167	Cushion
	168	Decorated small fabric box (lid not required, no more than 20cm)
Other items	169	A4 sized felt picture, any subject
	170	Apron with imaginative embellishments (any fabric)
	171	Any other textile exhibit (not knitting or crocheted)

## Paintings

- Rosette for best painting in show.

Category	Class	
	172	Watercolour
	173	Acrylic
	174	Pastel
	175	Other mediums

## Wool based handicrafts

- Rosette for best in category.

Category	Class	
Knitting	176	Garment (Double knitting, Aran, Chunky)
	177	Garment (Fine wools and cottons (up to and including 4 ply)
	178	Blanket (any ply)
	179	Bags and purses (any ply)
	180	Knitted item using unusual yarn (i.e. not traditional wool or cotton)
	181	Any other knitted item (any yarn)
Crochet	182	Garment (wool)
	183	Garment (cotton)
	184	Household crochet (any wools/cotton)
	185	Blanket (any wools/cotton)
	186	Crochet item using unusual yarn (i.e. not traditional wool or cotton)
	187	Any other crocheted item (any yarn)

## Miscellaneous handicrafts

- Rosette for best in category.

Category	Class	
Small items	188	Jewelled non wearable item
	189	Jewellery (any item, any material, wearable)
	190	Decorative papercraft item
Crafted	191	Exhibit made from chicken wire, string and/ or rope
	192	Willow or wicker exhibit
	193	Turned item in native timber, any subject
Nonspecific	194	Exhibit made from garden or agricultural tool/s
	195	Exhibit made from Leather or Suede
	196	Any other female exhibitor handicraft (not painting)
	197	Any other male exhibitor handicraft (not painting)

## Amateur Digital Photography

- Each photograph (print) must be individually mounted, not glass framed.
- Maximum size, including mount: A4. Mount thickness not to exceed 1mm.
- All classes can be enhanced but not manipulated. Please take enhanced to mean using no more than the lighten/darken auto correct buttons on a computer. Manipulated means material alteration of the appearance of the photograph to differ from viewfinder image.
- Rosette for best in category.
- **The DAS Cup**, to be held for one year, for the best photograph in Show.

Category	Class	
Scenes	198	Sunset/sunrise
	199	East Riding & the Wolds countryside, coast, seaside
	200	Street Scene
	201	Festival, Carnival Show, "at Driffield Showground" or any other event
	202	Any other place
Specialities	203	On the Farm
	204	Wildlife
	205	Person/People
	206	An Interesting Subject Taken with compact camera/mobile/iPad.

Notes:

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