



DRIFFIELD SHOW

Wednesday 17th July 2024

HANDICRAFT SCHEDULE



Driffield
AGRICULTURAL SOCIETY

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

www.driffieldshowground.co.uk

THE SECTION SECRETARIES FOR 148th DRIFFIELD SHOW

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

All other enquiries to the Showground Office on 01377 257494
or email office@driffieldshowground.co.uk

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 5^h July 2024.** (Please do not leave entries until the last minute as late entries will not be accepted.)
5. Please apply by email (preferred) or post with a stamped self-addressed envelope.
6. Please check your entry sheet on receipt as mistakes cannot be rectified after the closing date.
7. Class/number tickets sent with your entry form must be visible on the front of your exhibit
8. Entries will not be accepted from anyone disqualified from any other show.

Show Day

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. ***This year, there will be a special Handicrafts Drop off point at gate 5 on show day to save participants the need to enter the showground. This will operate from 6:00am to 7:30am and will be manned by handicraft section stewards. Anyone wishing to use this facility can do so at the owner's risk***
3. Pass-outs enable readmission throughout show day.
4. The Committee shall not be responsible for any loss or damage that may occur during the Show, although every care will be taken.
5. Items must NOT be removed before 5.00 p.m. All items will be cleared from the marquee after 6pm on show day and may be destroyed if not collected by the owner by this time.

6. Rosettes, prize cards, cups and exhibits will be available for collection at 5pm for individual entries. A 3rd prize may not be awarded if there are less than 5 entries in a class.
7. Judges have the power to withhold any prizes, cups, shields, or rosettes at their discretion.

Principles

8. 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,
9. 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.
10. If any dispute shall arise such dispute or objection shall be settled by the Committee who may decide upon such evidence as may appear satisfactory to them. 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.
11. Entries are accepted on all instructions & regulations contained in this schedule.

We thank our 80 strong 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.

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 2024

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 this year.
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.

Items Delivery: (Non-food items):

13. To the secretary's address before Monday, 8th July, 2024
14. To the Showground handicrafts marquee on Monday 15th July 2024 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 17th July 2024 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

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

21. 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 Mrs. S Southcoat's address on the following day or delivered to remote schools and those unable to collect them on the day by contacting Mrs S Southcoat by Tuesday 16th July.
22. Exhibits entered by a school will have Cups, prize cards and rosettes returned to the school with the entries and children will be able to pick up the entries and any awards from their school.

Awards.

CUPS

23. 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

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

PRIZE CARDS

25. There will be 1st, 2nd, 3rd and Highly Commended Prize cards awarded for each class.

It only remains to wish you good luck!

CHILDREN'S CLASSES

Art (Paintings)		<u>Class</u>	
Early Years	Nursery/Pre-School	1	A3(P): A Ladybird.
	Reception	2	A3(P): A handprint coral reef.
Infants	Y1	3	A3(P): A Happy Duck.
	Y2	4	A3(L): A colorful Cow.
Juniors	Y3	5	A3(L): A moon landing.
	Y4	6	A3(L): A sunset over mountains.
	Y5	7	A3(L): My favorite place.
	Y6	8	A3(L): A Seaside scene.
Seniors	Y7-9	9	A3(P): A historic landmark in East Yorkshire.
	Y10-13	10	A3 (P): An impressionist style painting.
Design		<u>Class</u>	
Open	Ages 2-16	11	Make a marine animal out of recycled materials.
		12	A4(P): Make a Circular Badge for Driffield Show 2025 (The winning entry will be retained by the show for the 2025 handicrafts schedule)
		13	Make an Imaginary salt dough animal.
Early Years	Nursery/Pre-School	14	Make a painted clay or salt dough hand imprint
	Reception	15	Make a Rabbit sock puppet.
Infants	Y1/2	16	Make a Rocket (up to 20cm square footprint).
		17	Make a Badge using a jar top.
Juniors	Y3/4	18	Make an Olympic Torch.
		19	Make a pom-pom bird.
		20	Make an artificial eggbox garden.
	Y5/6	21	A6(L): Make a Carnival themed flag (Flag size A6(L), Pole to 20cm).
		22	A4 footprint: Make a Paper Mache Volcano.
		23	Make a model of an Olympic sport.
Seniors	Y7-9	24	Make a Light house.
		25	Make a Fairground scene in a shoe box.
		26	Make a Sunken Pool using a cereal box and paper.
	Y10-13	27	Make a Helter Skelter
		28	A5: Make A Photo frame using cardboard.
		29	A5: Make a colorful paper or card box.
Craft		<u>Class</u>	
Open	Ages 2-16	30	Make a Bird Box using a drinks carton.
		31	A4: Group model (up to 4): Make model of a town on card base.
		32	Paint a disposable drinking cup.
Special Schools & Pupils	Any age	33	Any item (Entries & judging through schools only).
Early Years	Nursery/Pre-School	34	Make a Salt dough Snake.
	Reception	35	Make a Lolly stick person.
		36	Make an egg box flower.
		37	Make a Mobile hanging in bottom part of a plastic bottle.
Infants	Y1/2	38	Paint a frog or butterfly on a rock or papier Mache rock.
		39	Make a vehicle from toilet roll/s.
Juniors	Y3/4	40	Make a Dream Catcher.
		41	Make a Dog or Cat from recycled materials.
	Y5/6	42	Make a colorful Mosaic.
Seniors	Y7-9	43	Make an Animal from Cotton wool or Cotton Wook balls.
		44	A4 footprint: Make a desert Island using any materials.
		45	Make a (non-glass) Stained Glass window.
	Y10-13	46	Decorate a drinks bottle or can.
		47	Make a model of a Shop Window.

<u>Photography (A4 P or L)</u>		<u>Class</u>	
Juniors	Y3/4	48	A street Scene
		49	Wildlife
	Y5/6	50	Home Life
		51	Water Wildlife
Seniors	Y7-9	52	Dwelling/s
		53	A Country Scene
	Y10-13	54	Something Historical
		55	An Action sports scene
<u>Textiles</u>		<u>Class</u>	
Seniors	Y7	56	A Dinosaur Puppet
		57	A Pin Cushion
	Y8	58	A Monster themed windsock
		59	Egg cozy
	Y9	60	A Mobile Phone Case
		61	20cm: Painted Cloth Square
	Y7-9	62	Collage made from Rags.
	Y10	63	Knitted animal
	Y11	64	20cm approx. Crocheted square
	Y12	65	20cm approx. Tie Dye
Y13	66	A Soft Toy	
Y10-13	67	Witches or Wizard's hat	
<u>Cookery</u>		<u>Class</u>	
Juniors	Y3/4	68	Set Recipe: 4 Iced Buns
		69	Set Recipe: 4 Rock Buns
		70	Set Recipe: 4 Flapjacks
	Y5/6	71	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).
		72	Set Recipe: 4 Scones
		73	Set Recipe: Side plate Apple pie
		74	Own Recipe: 4 Jam Tarts
Seniors	Y7-9	75	Own Recipe: 4 Cheese Scones
		76	Own Recipe: 4 Shortbread Biscuits
		77	Own Recipe: Decorated Gingerbread Person
	Y10-13	78	Own Recipe: 4 Muffins
		79	Own Recipe: 4 Chocolate Chip Cookies
<u>Handwriting</u>		<u>Class</u>	
Infants	Y1	80	Squeezes
	Y2	81	Ask Mummy Ask Daddy
Juniors	Y3	82	I Wonder
	Y4	83	A Good Play
	Y5	84	Waiting
	Y6	85	Animals' Houses
Seniors	Y7-9	86	My Dog
	Y10-13	87	Meet-on the Road
<u>Creative Writing</u>		<u>Class</u>	(Driffield Senior School only, prejudged) Driffield & Wolds Weekly Trophy will be awarded to the best Creative Writing entry
Seniors	Y7-9	88	Write a short story about "An encounter with an animal".
	Y10-13	89	Write a short story about "A Day out".

HANDWRITING EXERCISES

<p>Class 80 Year 1 “Squeezes” by Brian Patten</p> <p>We love to squeeze bananas, We love to squeeze ripe plums, And when they are feeling sad We love to squeeze our mums.</p>	<p>Class 81 Year 2 “Ask Mummy Ask Daddy” by John Agard</p> <p>When I ask Daddy Daddy says ask Mummy,</p> <p>When I ask Mummy Mummy says ask Daddy, I don't know where to go.</p> <p>Better ask my teddy He never says no.</p>
<p>Class 82 Year 3 “I Wonder” by Jeannie Kirby</p> <p>I wonder why the grass is green, And why the wind is never seen?</p> <p>Who taught the birds to build a nest, And told the trees to take a rest?</p> <p>O, when the moon is not quite round, Where can the missing bit be found?</p> <p>Who lights the stars, when the blow out, And makes the lightening flash about?</p> <p>Who paints the rainbow in the sky, And hangs the fluffy clouds so high?</p> <p>Why is it now, do you suppose, That Dad won't tell me, if he knows?</p>	<p>Class 83 Year 4 “A Good Play” by Robert Louis Stevenson</p> <p>We built a ship upon the stairs All made of the back-bedroom chairs, And filled it full of sofa pillows To go a-sailing on the billows.</p> <p>We took a saw and several nails, And water in the nursery pails; And Tom said “Let us also take An apple and a slice of cake”; Which was enough for Tom and me To go a-sailing on, till tea.</p> <p>We sailed along for days and days, And had the very best of plays; But Tom fell out and hurt his knee, So there was no one left but me.</p>
<p>Class 84 Year 5 “Waiting” by James Reeves</p> <p>Waiting, waiting, waiting For the party to begin; Waiting, waiting, waiting For the laughter and the din; Waiting, waiting, waiting With hair just so And clothes trim and tidy From top-knot to toe; The floor is all shiny, The lights are ablaze; There are sweetmeats in plenty And cakes beyond praise. Oh the games and dancing, The tricks and the toys, The music and the madness The colour and noise! Waiting, waiting, waiting For the first knock on the door Was ever such waiting, Such waiting before?</p>	<p>Class 85 Year 6 “Animals’ houses” by James Reeves</p> <p>Of animals’ houses Two sorts are found – Those which are square ones And those which are round.</p> <p>Square is a hen-house, A kennel, a sty; Cows have square houses And so have I.</p> <p>A snail’s shell is curly, A bird’s nest round; Rabbits have twisty burrows Underground.</p> <p>But the fish in the bowl And the fish at sea – Their houses are round As a house can be.</p>

Class 86 Year 7-9 "My Dog" by Emily Lewis

Have you seen a little dog anywhere about?
A raggy dog, a shaggy dog,
 who's always looking out
For some fresh mischief which he thinks
 he really ought to do.
He's very likely at this minute
 biting someone's shoe.

If you see that little dog,
 his tail up in the air,
A whirly tail, a curly tail,
 a dog who doesn't care
For any other dog he meets,
 not even for himself,
Then hide your mats, and put your meat
 upon the top-most shelf.

If you see that little dog, barking at the cars,
A raggy dog, a shaggy dog,
 with eyes like twinkling stars,
Just let me know, for though he's bad,
 as bad as bad can be,
I wouldn't change that dog for all
 the treasures of the sea.

Class 87 Year 10-13 "Meet-on-the-road" Anon

'Now pray, where are you going, child?'
 said Meet-on-the Road.
'To school, sir, to school, sir,'
 said Child-as-it-Stood.
'What have you got in your basket, child?'
 said Meet-on-the Road.
'My dinner, sir, my dinner, sir,'
 said Child-as-it-Stood.
'What have you for your dinner, child?'
 said Meet-on-the Road.

'Some pudding, sire, some pudding, sir,'
 said Child-as-it-Stood.
'Oh then, I pray, give me a share,'
 said Meet-on-the Road.
'I've little enough for myself, sir,'
 said Child-as-it-Stood.
'What have you got that cloak on for?'
 said Meet-on-the Road.
'To keep the wind ad the cold from me,'
 said Child-as-it-Stood.

'I wish the wind would blow through you,'
 said Meet-on-the Road.
'Oh, what a wish! Oh, what a wish!'
 said Child-as-it-Stood.
'Pray, what are the bells ringing for?'
 said Meet-on-the Road.
'To ring bad spirits home again,'
 said Child-as-it-Stood.
'Oh, then I must be going, child!'
 said Meet-on-the Road.
'So fare you well, so fare you well,'
 said Child-as-it-Stood.

SET RECIPIES 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: "handicrafts@driffieldshowground.co.uk"

Schedules are available from Driffield Library
or downloadable from "www.driffieldshowground.co.uk"
from early May 2024

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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:-
 - 1st £4.00 (3 points)
 - 2nd £3.00 (2 points)
 - 3rd £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:
 - 1st £20
 - 2nd £15
 - 3rd £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 send entrance fees with your entry. Fees of £2 or less can be taped flat to card but not to the entry form. Please enclose a stamped self-addressed envelope if you have not provided an email address so your entry details can be sent to you. 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. 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

- Only 75cl. Bordeaux clear glass bottles will be accepted for wine entries. Corks must be flanged with white plastic tops. The air space between cork and wine must be between 15 and 22mm
- All non-wine 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	
Home made	111	Rose Wine, Medium Dry (Deira Cup , to be held for one year, for the best Rose Wine in show)
	112	Punch (please include fruit)
	113	Sangria
	114	Cordial (Please specify flavouring)
	115	Lemonade
	116	Beer or lager
Other	117	Kit Wine
	118	Flavoured Gin
	119	Flavoured Vodka

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) (The Landrick Memorial Trophy, to be held for one year, will be awarded to the winner of this class)
	121	Mr Guinness Cake (Male exhibitors only, 7" round) (The Driffield Agricultural Society Tankard, to be held for one year, will be awarded to the winner of this class)
	122	Boiled Fruit Cake (8")
Own recipes	123	Victoria Sandwich, Jam filled (3 egg mixture in 7" tine, dusted with cater 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 (The Fisher Seeds Challenge Bowl 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 (The JSR Rose Bowl , 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

Fabric & Felt

- 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 (fabric, wool or felt) (The Pauline Milledge Memorial Cup to be held for one year, will be awarded to the winner of this Class)
	161	Any other soft toy (Fabric, wool or felt)
	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, any fabric or felt)
	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)

Paintings

- Rosette for best painting in show.

Category	Class	
	171	Watercolor
	172	Acrylic
	173	Pastel
	174	Other mediums

Wool based handicrafts

- Please attach the band for the ball or alternatively a small sample of the yarn.
- Rosette for best in category.

Category	Class	
Knitting	175	Double knitted garment
	176	Baby Garment (any ply)
	177	Adult Garment (up to 4 ply)
	178	Accessory
Crochet	179	Colorful coaster
	180	Baby blanket (cot sized)
	181	Mandala
	182	5 flag garland

Miscellaneous handicrafts

- Rosette for best in category.

Category	Class	
Small items	183	Seed bead item
	184	Jewellery (any item, any material)
	185	Decorative papercraft item
Crafted	186	Chicken wire lantern
	187	Willow or wicker exhibit
	188	Turned item in native timber, any subject
Walking sticks	189	Crook handle
	190	Shepherds crook
	191	Knob stick
	192	Derby handle
Nonspecific	193	Exhibit made from garden or agricultural tool/s
	194	Any other female exhibitor handicraft (not painting)
	195	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	196	Sunset/sunrise
	197	East Riding & the Wolds countryside
	198	The Yorkshire Coast & Seaside
	199	Street Scene
	200	Festival, Carnival Show, "at Driffield Showground" or any other event
Specialities	201	On the Farm
	202	Wildlife
	203	An Interesting Subject Taken with compact camera/mobile/iPad. Subject matter is the thing!

Notes:-



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WANT TO KNOW IF SFI IS RIGHT FOR YOUR FARM?

Get FREE SFI advice from qualified and experienced farm business consultants through our Farm Business Advice Service (FBAS).

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