

ADULT CLASSES

1. A Devon Apple Cake (as recipe on reverse)
2. A Cake incorporating Beetroot
3. A Loaf of Bread made in a bread maker – (any recipe) – to be named
4. 4 Devon Cut Rounds
5. 4 Savoury Scones– to be named
6. 4 Decorated Fairy Cakes
7. 4 Pieces of Flapjack
8. 4 Sausage Rolls
9. 4 Cookies – to be named
10. 6 Chocolate Truffles – to be named
11. An Individual Treacle Tart
12. A Miniature Bottle of Flavoured Gin
13. A Jar of Jam
14. A Jar of Lemon Curd
15. A Jar of Marmalade
16. A Jar of Chutney
17. A Victoria Sandwich Cake – MEN ONLY – raspberry jam filling, caster sugar on top
18. An Arrangement – using foliage only
19. An Arrangement based on your Favourite Book – book to be displayed alongside
20. An Arrangement of Flowers in a Basket
21. A Miniature Exhibit – maximum size 10cm x 10cm x 10cm
22. A Bowl of Floating Flower Heads
NB: Classes 18-22 garden or bought flowers can be used
23. A Jug of Mixed Garden Flowers
24. 5 Stems of Sweet Peas in a Vase
25. A Fuchsia Head Floating in a Wine Glass
26. 3 Stems of Perennials
27. 3 Stems of Annuals
28. Flowering shrub (1 stem)
29. An Individual Rose.
30. A Cactus or Succulent – max pot size 20cm diameter
31. Dahlias, 3 blooms, one or more varieties
32. 3 Beetroot
33. 3 Courgettes
34. 1 Lettuce
35. 3 Onions – from seed or sets
36. 3 Potatoes - one variety
37. Peas or Mangetout or Sugar Snap – 6 pods
38. 3 Tomatoes
39. 1 Cucumber
40. 3 Stalks Rhubarb
41. A Bunch (Tied) of Mixed Herbs in a Jam Jar
42. 6 Home-Produced Eggs

43. Coloured Photograph: “My Favourite Season”
44. Coloured Photograph: “The Coast”
45. Coloured Photograph: “My Pet(s)”
46. Black and White Photograph - Any Subject
(Photographs exhibited in classes 43-46 must be taken by the exhibitor, have no mount or frame and must not exceed 6” by 4”)
47. An Item of Hand Knitting
48. An Item of Crochet
49. An Item of Sewing
50. A Painting or Drawing, any medium, maximum size A4, excluding frame
51. A Greetings Card
52. Something New from Something Old
53. An Item of Craft not specified in classes 47-51

WOMEN'S INSTITUTE (ENTRY £3.00)

54. An Exhibit to represent “Make Do And Mend” to include:

A Decorated Cake – to be judged on Decoration Only
An Arrangement of Flowers in a Recycled Container
A Potato Plate Pasty An Item of Craft made from Something Old/Recycled
A Bottle of Ginger Beer. A Poster depicting “Make do and Mend”
NB: Overall presentation will be judged. Exhibit to fit within table space of approx 3’ by 3’

CHILDREN'S CLASSES

Pre-school

55. A Decorated Wooden Spoon

7 years and under

56. 4 Chocolate Cornflake Cakes
57. An Arrangement of Grasses in a Jam Jar
58. An item of Batik (no larger than A4 size)
59. A Friendship Bracelet
60. A Painting or Drawing of a Vehicle (A4 size with name clearly on back)
61. An Animal made from Fruit and/or Vegetables
62. Cress Grown in an Eggshell

8-12 years

63. 4 Chocolate Brownies
64. A Flower Arrangement in a Tin Can
65. An Item of Batik (no larger than A4 size)
66. A Friendship Bracelet
67. A Handmade Coaster
68. Seed(s) Growing in a Pot
69. An Animal made from Lego (not a kit)

13-16 years

70. A Coloured Photograph: “My Hobby” (6”x4” max)
71. A Decorated Pebble



WOOLSERY & DISTRICT

AGRICULTURAL SHOW

Handicraft, Horticultural & Cookery

Monday 29th July 2024
Clovelly Court, Clovelly EX39 5TA

OPEN TO ALL: Entries close Saturday 20th July 2024

*Please ensure all exhibits are staged by 9.30am, exhibits not to be removed before 4.00pm.
Please note ALL exhibitors bringing exhibits to the show MUST pay the required show entrance fee at the gate to gain admission.*

ENTRY FEES: Adults - 30p per entry
Children - 10p per entry (age to be stated on form please)
PRIZE MONEY: Adults - 1st: £1, 2nd: 60p, 3rd: 30p
Women's Institute: 1st: £10
Children - 1st: 50p, 2nd: 40p, 3rd: 30p, 4th: 20p

RECIPE

Devon Apple Cake (Class 1)

450g/16oz Cooking Apples
225g/8oz Plain Flour
115g/4oz Sugar
115g/4oz Butter
2 Eggs
1 ½ level tsp Baking Powder
½ level tsp Cinnamon
Pinch of Salt
30g/1oz caster/Soft Brown Sugar for topping off

Method

Preheat oven to 230°C / 450°F /gas 8 (adjust for Fan Ovens)
and grease a 18-20cm/7-8in cake tin

Peel and core the apples and cut into various sized rough pieces.
(You should have about 350g/ 12 oz)
Sift flour, baking powder, cinnamon and salt into a bowl and rub in the butter until the mixture resembles breadcrumbs. Stir in the sugar and then work in the eggs. Add the apple and mix in well.
Turn the mixture into the baking tin.
Sprinkle the 30g/1oz of sugar on the top and bake for 50-60 mins until golden brown.
If the top starts to brown too quickly, cover the top of the tin with foil removing it a few minutes before the end.
Leave to cool in tin for 10 min before placing on a wire rack.
If the base appears a little too moist you can place the cake back in the oven, upside down, and allow to dry a little.

FOR HINTS AND TIPS TO HELP WITH YOUR SHOW ENTRIES GO TO:

<https://www.woolseryshow.org.uk/handicraft>

Data Protection

It is a condition of entry that Woolsery & District Agricultural Show reserves the right to provide Exhibitor information to relevant regulatory authorities e.g. Defra, APHA, Trading Standards and other agencies if requested. Relevant details will also be sent to the press. Ages of children under 16 years will not be published.

Personal Data will be retained electronically in secure systems by Woolsery & District Agricultural Show so that show schedules can be sent by email or post to Exhibitors in future years. Woolsery & District Agricultural Show is committed to protecting Exhibitor information and using it responsibly. Please read our Privacy Policy to understand how we collect, use and store your information.

Thank you for entering. Your support enabled the show committee to make a donation of £2000 to the North Devon Hospice from the 2023 show.

Schedule kindly sponsored and printed by Kivells



Please note: - 2 Entries are allowed per class but for cookery and preserves each exhibit MUST be from a different batch.

3 points for 1st, 2 points for 2nd, 1 point for 3rd

Entries to one of the following:

We would like to encourage you to enter online, where entry fees can be paid and discounted show tickets can be purchased-

<https://showingscene.com/events/woolsery-district-agricultural-show-woolsery-show-jul-2024>

OR - Email: Ian/Karen Clemens - volehousefarm@gmail.com

OR – Post/By Hand

Ian Clemens, Volehouse Farm, West Putford, Holsworthy, EX22 7XH Tel. 01409 241233

Elaine Burrow, Hammer Park, Mill Rd, Bradworthy, Holsworthy. EX22 7RT Tel. 01409 241274

Gillian Cook, East View, Woolsery, Bideford. EX39 5QS Tel. 01237 431915

SPECIAL PRIZES GIVEN:

The President's Prize for the most points gained by an Adult

The Janice Dunn Memorial Trophy for the most points in Cookery - Classes 1-16

The Andrée Carter Scone Prize – Best Exhibit in Class 5

A Cup for the Best Exhibit in Class 17 – Men's Cookery

The Christine Allin Memorial Rose Bowl for the Best Exhibit in Classes 18 - 21

A prize for the Best Exhibit in Class 31 – Sponsored by the Cornish Dahlia Society

A Cup for the most points in Garden Produce - Classes 32 - 41

A Cup for the WI Entry with the most points

A Trophy for the most points gained by a 16-year-old or under in the Adult Classes (excl. Class 17)

The Christine Allin Memorial Cup for the child with the most points in Classes 56 - 62

The Christine Allin Memorial Cup for the child with the most points in Classes 63 - 69

Presentations at approx. 2:30pm in the Handicraft Marquee