



RURAL SKILLS & HOME PRODUCE COMPETITION

SATURDAY 13 MAY 2023

Entry Closing Date: Thursday 20th April 2023



Newark & Nottinghamshire Agricultural Society

A Company Limited by Guarantee Registered in England
Certificate of Incorporation 1716766
Registered Charity No 514080
VAT Reg No 651540162

President: Mr Patrick White

Chief Executive: Mr Simon Eccleston

THE NOTTINGHAMSHIRE COUNTY SHOW 2023

Articles of Association, By-Laws & Regulations

The organisation of the Nottinghamshire County Show is under the control of a Council.

The Show is held under the Articles of Association, By-Laws and Regulations of the Newark & Nottinghamshire Agricultural Society, which accordingly binds all exhibitors and others attending the Show.

The attention of exhibitors is drawn to the Show Rules & Regulations (please see copy enclosed) and to the Breed Societies and conditions printed in the Schedule.

Copies of the Articles of Association, By-Laws and Regulations are obtainable on request from the Chief Executive.

The Society reserves the right to postpone or cancel the Show, or any particular section or event, if such cancellation, postponement arises out of strikes, lockouts, trade disputes or labour problems, or any other cause beyond the control of the Society, including, but without limitation, Act of God, Governmental Act Regulation or request, fire, accident, war, riot or inability to obtain adequate labour, materials or sufficient number of entries.

The Schedule is issued subject to the Orders & Advice of DEFRA – The Department for Environment, Food & Rural Affairs, and any Local Authorities which may be operative at the time of the Show.



Newark & Nottinghamshire Agricultural Society
Registered Charity Number : 514080
Agricultural Holding Number : 32/098/8000 Sub Location 01

RURAL SKILLS & HOME PRODUCE COMPETITION

Entry fee for the first entry: £2.00

Entry fee for additional entries: £1.00

ENTRIES CLOSE: THURSDAY 20th APRIL 2023

Enter online at www.nottinghamshirecountyshow.com or contact the office,
rebecca.knight@newarkshowground.com or 01636 705796

Admission Tickets

Exhibitors entering the Rural Skills and Home Produce classes will not be given admission tickets with their entry. Tickets can be ordered at the advance ticket price through the Shows website, www.nottinghamshirecountyshow.com

These tickets will be emailed to you via TicketSRV.

Judging:

Will take place on Saturday 13th May commencing at 8:00am until 10am. The building will be cleared at 8.00am and no-one, other than the Judges and stewards in attendance, will be allowed in until judging has been completed.

Please read carefully the 'Showing Guide, Notes for Entrants' at the back of this schedule.

Prize Money

Prizes in all Classes, except where special prizes are stated, are as follows:

1st	2nd	3rd
£5.00	£3.00	£2.00

Prize money must be collected between 5:00pm and 6:00pm on the day of the Show. Unclaimed prize money will be considered a donation to the Nottinghamshire County Show.

Class Prize Cards will be awarded 1st – 3rd

Open to all visitors on:

Saturday 13th May 10.00am to 5.00pm

Children's Classes

Section 1 – 7 Years & Under

- Class 1. 5 Decorated Cup Cakes – Theme: 'Eurovision'.**
Decoration only to be judged.
- Class 2. Collage of a Butterfly.**
Maximum size A4.
- Class 3. A 'Cress Head'.**
Cress grown in a decorated eggshell or yogurt pot.
- Class 4. A Painting of the Countryside.**
Maximum size A4.

Section 2 – 8 to 11 Years

- Class 5. 5 Decorated Cup Cakes – Theme: 'Eurovision'.**
Decoration only to be judged.
- Class 6. A Bug Hotel.**
- Class 7. A Tray of Herbs.**
2 or more varieties.
- Class 8. Design Your Own 'Eurovision' Outfit**
Drawing or collage, maximum size A3

Section 3 – 12 to 16 Years

- Class 9. A Decorated Cake – Theme: 'Eurovision'.**
Decoration only to be judged.
- Class 10. Write the Lyrics of Your Own Eurovision Song.**
- Class 11. 6 Cheese Straws.**
- Class 12. A Tray of Salad Leaves Judged for Colour.**

Egg Section

Ceramic plates or saucers will be provided for judging purposes.

- Class 13. One Duck Egg.**
- Class 14. 6 Hens Eggs, white.**
- Class 15. 6 Hens Eggs, any colour other than white.**
- Class 16. 6 Bantam Eggs, any colour.**

Preserves Section

- Class 17. Jar of Marmalade, citrus fruit only.**
- Class 18. Jar of Stoned Fruit Jam.**
- Class 19. Jar of Berry Fruit Jam.**
- Class 20. Jar of Chutney.**
- Class 21. Jar of Pickled Onions.**
- Class 22. Jar of Fermented Vegetables – (Please read the guidance notes)**
- Class 23. Fruit Leather, 6 squares, 5cm x 5cm, any variety.**
- Class 24. A Small Bottle of Homemade Fruit Liqueur.**
To be displayed in a clear bottle, labelled with the type of fruit and date.

Home Baking Section

Class 25. Walnut & Coffee Cake.

Using the following recipe:

4oz margarine
3oz castor sugar
tablespoon Golden syrup
1 egg
6oz self-raising flour
2 tablespoons milk
2oz chopped walnuts

Coffee butter icing for the filling.

Coffee glaze icing to decorate top of cake and a few extra walnuts.

Method:

- Cream the margarine, sugar, and syrup until light and creamy.
- Beat in the egg and add flour, milk, and nuts.
- Line and grease 2 x 18cm cake tins.
- Put half of the mixture in each tin and bake in a moderate oven 180C for 25-30 minutes.
- When cold, sandwich together with coffee butter icing and decorate top with coffee glaze icing and nuts.

Class 26. 5 Cherry Scones.

Class 27. Victoria Sandwich.

Jam only to be used, no cream. Maximum size 20cm diameter.

Class 28. 4 Square Pieces of Millionaires Shortbread.

Class 29. 5 Speciality Bread Rolls

Class 30. A Plaited Loaf

Cake Decorating

Class 31. 'A Celebration Cake'

Any type of icing. Decoration only to be judged

Max size 50cm x 50cm

Garden Produce Section

Class 32. Asparagus, 8 spears.

Class 33. Beetroot, 3 with tops. Any variety.

Class 34. Broad Beans, 6 pods with growth point attached.

Class 35. A Jar of Cut Herbs. Minimum of 4 varieties.

Class 36. A Container of Growing Herbs, 2 or more varieties.

Maximum size of container 60cm x 60cm or 60cm in diameter.

Class 37. A Container of Salad Leaves. Judged for colour.

Maximum size of container 60cm x 60cm or 60cm in diameter.

Class 38. Root of New Potatoes, entire root to be displayed with haulm and tops. Any variety.

Class 39. Radishes, bunch of 12 with tops. Any variety.

Class 40. Rhubarb, 5 sticks with heel attached, and leaves trimmed to 8cm.

Garden Produce continued....

- Class 41. Spinach**, perpetual, one handful.
- Class 42. Spring Onions**, bunch of 12. Any variety, bulbs to exceed 15mm, leaves to exceed 25cm.
- Class 43. Spring Cabbage**, 1 pair. Any variety
- Class 44. Sprouting Broccoli**, 6 stems. Any variety.
- Class 45. Any item of Garden Produce not previously listed**

Woodworking Section

- Class 46. Woodcarving**, three dimensional
- Class 47. Woodcarving**, in relief
- Class 48. A Turned Item**
- Class 49. A Woven Basket**
- Class 50. An Item Woven from Willow** (other than a basket)
- Class 51. A Walking Stick**
- Class 52. A Hand Knotted Net**

Rules & Conditions

1. All classes are open to any competitor
2. Competitors may submit more than one entry per class
3. All entries must be the unaided work of the competitor
4. All entries must have been grown or preserved within the last year (12 months). If fresh produce is used, the exhibit should have been preserved within the last growing season; in no case should this exceed one year.
5. All entries are at the owners' own risk.
6. Substitute entries will not be allowed.
7. The organisers reserve the right to cancel, split or amalgamate classes.
8. The organisers take no responsibility for any loss or damage, by any cause whatsoever, before, during or after the show.
9. Judging will be done by comparison to recognized standards of quality and safety (using a score sheet if appropriate) and by comparison to other exhibits to determine placing within a class (First, Second, Third, etc.).
10. The Judge's decision is final.
11. Exhibits failing to comply with the terms of the schedule may be judged (at the judge's discretion) but will not be placed.
12. Exhibits may be displayed between 1.00pm and 6.30pm on Friday 12th May and between 6.30am and 8.00am on Saturday 13th May. Late arrivals will not be accepted.
13. No exhibit is to be removed before 5.00pm on Saturday 13th May, and any exhibit not removed by 8.00pm on Saturday 13th will be disposed of.²
14. Food items to be displayed on disposable/recyclable bases.
15. Entry fees will not be refunded under any circumstances.
16. Children are welcome to enter the adult classes; however, no allowance will be made for the fact that they are children.
17. Commercial producers are restricted to one entry per class.
18. Entries are welcome from Community Interest groups or projects, however these will count as one entrant. Otherwise, members may enter as individual competitors in the usual manner.
19. A separate entry form must be used for each competitor.

Showing Guide - Notes for Entrants

The notes below are intended as a guide to what the Judges will be looking for and will hopefully allow participants to show their entries to best effect.

But remember, above all else, 'Showing should be FUN'.

PRESERVE SECTION

Preserves are marked on a combination of internal and external standards as follows:

- External standard – container, cover, label and appearance
- Internal standard – colour, clarity, flavour, consistency, texture of fruit and aroma

The judge will taste the exhibit, with marking given according to flavour / aroma being the biggest percentage of the overall marks.

When there are many entries in a particular class the loss of just one point can make the difference between winning or not.

The following will help you to ensure your exhibit has the best possible chance of success:

- Jars must be clear glass with NO commercial markings, clean, well-polished and free of stickiness and finger marks.
- Jars should be filled to the top.
- All preserves should be labelled with small labels stating the main fruit used together with the day, month, and year of making.
- Labels should be plain, neat, and straight and of suitable size for the container.
- Labels should be applied centrally between the seams of the jar and in the lower half of the jar.
- Preserves should be covered with a wax disc and cellophane top.

Marmalade

- Typically shown in 375ml. or 1lb. jar.
- If peel is included in the preserve, it should be tender and uniformly cut.
- Colour will vary according to type, but bright and characteristic.
- Consistency 'jellified', not runny or too firm.
- No air bubbles or scum.
- Flavour slightly bitter, characteristic, and true of fruit used

Jam

- Typically shown in 375ml. or 1lb. jar.
- Colour should be bright and characteristic.
- No scum or foreign bodies, mould, or sugar crystals.
- Fruit evenly distributed, not too many stones.
- Skins tender.
- Consistency 'jellified' not runny or sticky, no loose liquid or syrup.
- Flavour full, fresh, and characteristic of the fruit.

Chutney

Vinegar preserves are marked on a combination of internal and external standards as follows:

- External standard – container, cover, label, and appearance
- Internal standard – colour, clarity, flavour, consistency, texture of fruit or vegetables and aroma

When there are many entries in a particular class the loss of just one point can make the difference between winning or not.

The following will help you to ensure your exhibit has the best possible chance of success:

- Jars must be clear glass with NO commercial markings, clean, well-polished and free of stickiness and finger marks.
- There should be no air bubbles or scum within the contents.
- Jars should be filled to within 1 cm of the top.
- All preserves should be labelled with small labels stating the main fruit or vegetable used together with the day, month, and year of making.
- Labels should be plain, neat, and straight and of suitable size for the container. Labels should be applied centrally between the seams of the jar just below shoulder height.
- Chutneys and pickles should be 2-3 months old before exhibiting to allow the flavour to mature.
- For the show, preserves should be covered with a cellophane top.

Improperly pickled foods and salsas may allow the growth of harmful microorganisms if they are not acid enough to be processed as acidified foods, so if any products show signs of spoilage, such as mould, yeasty odours, clumps that could be microbial growth instead of simply poorly mixed ingredients, sugar crystals, or unnatural cloudiness. These foods should not be tasted and the judges should be cautioned not to take a chance on anything that appears suspect.

Fermented Vegetables

It's not all Kimchi and Sauerkraut. Fermenting is one of the easiest ways to preserve vegetables and done correctly should be very attractive to the eye but is also very easy to get 'wrong' and this makes judging fermented foods more difficult than some other types of entries. SAFETY is the Primary Consideration here.

It would be easier to state, 'judged on appearance only', but as not all spoilage can be detected by normal human senses this could potentially lead to an exhibit containing harmful micro-organisms being placed. Unsafe methods should not be rewarded, and the exhibitors should not leave the event thinking that their unsafe methods are approved and can be shared with others. Judging competitive events can actually be an opportunity to teach people about safe food preservation methods.

There are some characteristics of fermented food that can be used in evaluating its safety even if it does not look obviously spoiled. Types of jars and lids used should be a consideration, along with the condition of the jar and lid. (Post-processing leaks can be detected in even apparently sealed jars and Judges should be allowed to disqualify entries that are not labelled with an appropriate process, or that show common signs of spoilage, such as cloudy or bubbling liquids and unsealed lids)

It is recommended that fermented foods not be tasted by judges as not all spoilage can be detected by normal human senses (taste, odour, appearance, etc.). However, jars may be opened to allow the judge to examine the contents to better determine colour, texture, piece size, corrosion of the underside of lids, and/or presence of unnatural deposits. If this is the case, they will be labelled by the stewards as having been opened and no longer fit for human consumption.

However, let this not put you off! Having considered all that, and perhaps learned from the odd mistake, once one becomes confident with fermenting it opens a whole colourful array of produce available beyond its natural season. It's worth doing some research on techniques, and a couple of 'trial runs'.

The following will help you to ensure your exhibit has the best possible chance of success:

- An appropriate jar must be used (Kilner-type, vacuum-seal, or flat lid with screw-band)
- Jars must be clear glass with NO commercial markings, clean, well-polished and free of stickiness and finger marks
- Jars should be filled to within 1 cm of the top and the contents completely submerged.
- There should be no air bubbles or froth within the contents.
- Excess liquid, or very loose packs of solids, is a waste of jar space. While this is not a safety issue, it is not practical. This practice should influence scoring in a competitive situation as a less than desirable method. Points should be deducted for excessive liquid in a solid food pack.
- All preserves should be labelled with small labels stating the vegetables and liquid used together with the day, month, and year of making.

- Labels should be plain, neat, and straight and of suitable size for the container.
- Labels should be applied centrally between the seams of the jar and in the lower half of the jar.
- The pieces should be uniform in size and of shapes that are appropriate to the particular product. They should have no defects such as blemishes, decayed spots, or sunburned spots. Pieces should appear plump, not shrivelled or shrunken.
- The texture of the product should appear tender but not mushy. It should be free from stringy or fibrous appearance. The product should hold its shape and the edges of food pieces can be examined carefully to detect signs of mushiness or excessive softness. There should be no sprouting of seeds.
- Liquid should be fairly clear and free of cloudiness or sediment. Starchy vegetables may have a slightly cloudy liquid but there should be NO starchy sediment. It is acceptable for the liquid in dark-coloured food to have a colour characteristic of the product rather than being colourless.
- Foreign matter that should be rated as defects include strings, pits, large or loose seeds, root hairs on vegetables, skins, husks, leaves, stems, and cores.
- The colour of the food should be that of a well-cooked product. Foods that look raw or just cut are unlikely to have fermented at all. The colour should be uniform and should show no signs of over- or under-processing. Darkening of food pieces is undesirable quality and can result from too much air being trapped in headspace, or poor quality of the food prior to fermenting. There should be no discoloration of seeds (e.g., yellowish or pale in courgettes/cucumbers, dark or brown to pinkish in French beans)

Fruit Leathers

The following will help you to ensure your exhibit has the best possible chance of success:

- Colour should be similar to fresh product and uniform throughout the pieces. No excessive discoloration from poor drying techniques. Spices (e.g., cinnamon) may result in darkening or dark flecks. No signs of mould.
- Pieces should be uniform in size and shape, and neatly cut.
- Texture should be Leathery and pliable and should roll without tearing or breaking. A piece of leather folded over itself should spring back. Not sticky, crisp, or brittle. Free from cores and objectionable seeds or peel. No signs of mould. Rolls without tearing or breaking.
- Flavour should be similar to natural fruit and characteristic of fruit used but may be more tart or sweet after water removal. Free from scorched or burned taste. After soaking and cooking, should taste like fresh product.

EGGS

Even if live bird gatherings are temporarily banned under precautions in relation to Avian Influenza, the egg section of a show is usually allowed to continue.

Eggs are marked on a combination of internal and external standards as follows:

- External standard – shape, size, shell texture, colour and freshness, bloom, and appearance.
- Internal standard – yolk, albumen, chalazae, airspace, and freshness.

When exhibiting more than one egg, five points more for each egg are added for matching and uniformity

To produce a prize-winning egg there are some preparations that will help along the way. Healthy and correctly fed chickens are required in the first place because poor quality stock are not likely to produce good quality eggs. Good husbandry will mean that the birds are wormed on a regular basis and checked for external parasites. If internal and external parasites do not exist, then the birds' body can concentrate on doing what a good egg layer knows best and that is laying a quality egg.

- A deeper coloured yolk does not necessarily mean that it is a better quality though, it just looks better to some people.
- At one time a brown egg was the crème de la crème of eggs, but the pigmentation of the shell bears no resemblance to the quality of the internal egg content.
- The external look and shape of an egg is important. It should have a good dome at the top as this contains an air sac and the bottom of the egg should be slightly pointed. The length from top to bottom should be greater

than the width. Eggs that are conical, biconical, spherical, oval or elliptical in shape are all undesirable and should not be considered for showing purposes.

- The shell should be smooth and free from lines, bulges and any roughness. Ripples at the bottom of the egg should also be avoided. The colour should be clean and even in the case of mottled or speckled eggs– regular mottles or speckles are preferred. No stains or blemishes should be seen on the shell and although eggs may be washed they should be left to dry and never polished. Eggs that have been washed would no longer be suitable for human consumption. This is because washing removes the natural protective bloom on the shell which prevents bacteria such as Salmonella from entering the egg. In a normal domestic situation eggs should only ever be washed immediately prior to use.
- Eggs being judged for internal contents should be as fresh as possible. The yolk should sit up, well rounded on top of the albumen (the white of the egg). There should be no blood streaks on the yolk and no blood spots or cloudiness in the albumen. If an egg is fresh the albumen will be a thick, dense substance around the yolk with a thinner substance in the outer ring. (If the yolk does not sit pertly on the albumen and the albumen itself is be very watery and runny then the egg is stale).

HOME BAKING & CAKE DECORATING

Cookery exhibits are marked on a combination of internal and external standards as follows:

- External appearance – colour, shape and uniformity
- Internal appearance – texture and the even distribution of ingredients
- Flavour – flavour and aroma as entries must be enjoyable to eat
- Flavour is paramount. If entries are neck-and-neck, flavour will dictate a winner.

For all entries judges will cut the exhibit to display the inside and will taste to ascertain overall enjoyment. The judge's first impression will be what it looks like, so try to make your baking look special enough to stand out from the opposition

All exhibits should be clean/hygienic

Cover with cling film to prevent the exhibit drying out

The following will help you to ensure your exhibit has the best possible chance of success:

- This is the time to use a ruler when you are cutting up your millionaire shortbread, and arrange neatly on the plate
- Cakes should be well risen and even in shape and baking
- Ingredients should be well distributed throughout the cake, well mixed and evenly cooked
- For cakes, texture should be moist, fluffy and velvety, but not undercooked, and a good even texture all through the cake
- There should be no large air holes within the bake
- Flavour should be consistent and balanced
- In general, cakes should have a flat or slightly rounded top.
- Read the schedule carefully to make sure that your entry complies in all components, i.e., size, weight, and numbers in each exhibit as appropriate. If it says a maximum of 20cm for a cake, make sure it measures 20cm or less or you will be disqualified. Likewise, if it says 5 hot cross buns, 4 or 6 won't do! You will be disqualified for the wrong number
- Think about the way your exhibit will be displayed and choose a suitable plain plate of a suitable size. You can use a paper or disposable/recyclable base.
- Some exhibitors choose to use a doily under sweet entries, such as cakes. This is not essential but does enhance your entry but should only be used for sweet exhibits

Do give yourself enough time to set up on the day. You want to have time to set up your exhibit attractively and you don't want to drop or damage anything because you are hurrying.

GARDEN PRODUCE SECTION

The RHS Show Handbook is invaluable for seeing how produce should be displayed and how it will be judged. However, you should always read the show schedule very carefully to decide exactly what and how many are required for each entry.

The produce to be entered into the show should be:

- The right size and shape for the produce – not knobbly or misshapen.
- A good colour for the produce, evenly coloured throughout.
- In good condition – fresh, firm, with no signs of pests or disease.
- Uniform – all the same size, shape, and colour

Indeed, the sort you would pick out for yourself in the supermarket.

For leaf vegetables, try not to cut away too many leaves from the stalk.

Root vegetables may be washed gently to remove any loose earth.

Check the schedule carefully for each individual class as to the requirements with regard to foliage. The RHS Show Handbook may state that foliage on rhubarb, beetroot or radishes should be neatly trimmed back to approximately 75mm, but if the schedule says, ‘with tops’ or ‘with foliage’, this usually means all of it.

Follow the rules! If the schedule asks for 5, and you have 6 really good ones, resist the temptation to put all 6 in, you won’t get extra points, and your entry will be disqualified.

Peas and beans should always be shown with a short length of stalk attached. Be careful not to damage when picking, always hold by the stalk and try not to touch the pod itself so the natural bloom is still there.

For the “Any other vegetable” class, anything that is not in a class of its own will be fine, so long as you ensure they are all the same size, colour, and shape, and are presented neatly on the plate.

WOOD CRAFT SECTION

The judge will be looking at the following:

- Materials used – are they appropriate for the item, too heavy, too light, etc?
- Is the item well-constructed, well-balanced, and stable?
- Is the item pleasant to look at? – the use of interesting textures and colours will catch the eye of the judge
- Is the item well executed?
- Does it interpret the theme or reflect the subject matter effectively?
- Finish – the judge will look closely at how your item is finished off
- Originality – for a self-design item, is it a pleasing and original design?
- Attention to detail – this is what will catch the eye of the judge. What is special about your item that makes it a bit more eye-catching than everything else on the table?