

CAKES and BAKES

Chief Steward: Miss E. Gibbons, Tel: 07450 250809

Special THE MAGARRY SILVER SALVER. To be held for one year by the exhibitor gaining most

Awards points in the Cakes and Bakes Section.

Points system: 1st Prize - 4 points, 2nd Prize - 3 points, 3rd - 2 points, 4th - 1 point.

THE PEBBY TROPHY, for the best exhibit in the Cakes and Bakes Section. To be held for one year.

THE TARNACRE TROPHY, for the best exhibit in the **PRESERVE SECTION**.

THE NORMAN CARLTON PERPETUAL TROPHY, to the winner of class 283. To be held for one year.

THE M. & M.A. LTD TROPHY for the exhibitor gaining most points in classes 311 - 317 inclusive. To be held for one year.

THE JOY METCALF TROPHY for the winner of Class 291. To be held for one year. The winner will also receive £5.00 kindly donated by Mrs. J. Metcalf.

THE H. & C. ROSSALL TROPHY for the supreme exhibit in classes 311-317 inclusive. To be held for one year.

THE GILL TOWERS MEMORIAL TROPHY for the winner of Class 318. To be held for one year.

1st - £4.00, 2nd - £2.50, 3rd - £1.50, 4th - £1.00.

PRIZE MONEY WILL NOT BE PAID IF NOT COLLECTED ON SHOW DAYS.

PLEASE MAKE SURE YOU HAVE READ RULES RE STAGING ETC ON PAGE 27

Judge: Kate Holt, Thornton

ENTRY FEE 50p

276. **VICTORIA JAM SANDWICH**, one cake split, jam filled, caster sugar on top.

277. **FOUR CHOCOLATE CHIP COOKIES.**

278. **CHOCOLATE SWISS ROLL**, filled with buttercream.

279. **FOUR ALMOND SLICES.**

280. **FOUR CHOCOLATE BROWNIE.**

281. **SMALL BOWL OF COUSCOUS**, no meat or fish.

282. **CORONATION QUICHE**, not to exceed 9". (recipe on website)

283. **ORIGINAL AFTERNOON TEA.** Must be a selection of at least three items, to be displayed on tiered cake stand.

284. **SMALL BOWL OF PASTA SALAD.**

285. **FOUR GINGERBREAD BISCUITS**, decorated.

286. **9" PIZZA**, topping of your choice.

Judge: Mrs Janine Stuart, Forton

287. **LEMON MERINGUE PIE.**

288. **SMALL LOAF OF BREAD**, any variety.

289. **TEA LOAF** 1lb.

290. **SHORTCRUST FRUIT PIE.**

291. **FOUR PIECES SKELTON SHOW CAKE.** Recipe to be used: 4oz butter, 4oz sugar (gran/ caster), 2 tablespoon syrup, 8oz condensed milk, 19 crushed digestive biscuits, bar of chocolate. Melt first 4 ingredients in a pan, bring to boil and stir for 6-7 mins. Remove from heat and leave to cool for 10 mins then add crushed biscuits and mix well. Line a tin with foil, press mixture into tin, leave to cool for 15 mins, cover with melted chocolate, cut into pieces when cool.

292. **THREE MUFFINS**, any variety.

293. **BANANA LOAF.**

294. **FOUR DECORATED CUP CAKES.**

295. **FOUR OAT BISCUITS.**

296. **THREE ECLAIRS.**

- 297. **FOUR PIECES OF FLAPJACK.**
- 298. **MARBLE CAKE**, iced top, to be cut. Gentlemen only eligible for this class.
- 299. **FOUR SCOTCH PANCAKES**, served on a plate.
- 300. **THREE MERINGUE SHELLS.**

Judge: Emma Nelder, Poulton

- 301. **MADEIRA CAKE.**
- 302. **CHOCOLATE CAKE**, decorated. Maximum size 9" diameter.
- 303. **ANY GLUTEN FREE CAKE.**
- 304. **BOOZY CAKE.**
- 305. **FOUR PIECES OF CARROT CAKE.**
- 306. **A ROUND OF SHORTBREAD.**
- 307. **THREE SLICES OF BOILED FRUIT CAKE.**
- 308. **FOUR FRUIT SCONES.**
- 309. **SMALL BANOFFE PIE.**
- 310. **TWO VANILLA SLICES.**

Judge: Kate Ayrton, Forton

JUNIOR CAKES AND BAKES

- 311. **VICTORIA SANDWICH**, exhibitor to be 18 years and under. Follow instructions for class 286.
- 312. **CELEBRATION CAKE FOR A SPORTSPERSON**, judged on decoration only. Exhibitor to be 18 years and under. Winner will receive a £20 Voucher from **Guy's Eating Establishment**, Myerscough.
- 313. **THREE FRUIT SCONES**, exhibitor to be 18 years and under.
- 314. **FOUR CHOCOLATE CHIP COOKIES**, exhibitor to be 18 years and under.
- 315. **FOUR DECORATED FAIRY CAKES**, exhibitor to be 18 years and under.
- 316. **FOUR PIECES OF TRAYBAKE**, exhibitor to be 18 years and under.
- 317. **CAKE JAR**, cake in a jar with layers of your choice, decorate as much as you can. Exhibitor to be 18 years and under.
- 318. **LEMON DRIZZLE CAKE.** Kindly sponsored by **Jaime Towers**.
- 319. **A REJECT CAKE** (Entries taken on day by Steward).
- 320. **SMALL BOTTLE OF INFUSED OIL.**

Judge: Anne Whitehead, Garstang

JAMS AND PRESERVES

All jam must be covered with cellophane, plastic or twist off tops. No manufacturer's names must be shown on lid or jars. All jars must display jam label.

- 321. **JAR OF MIXED FRUIT JAM.**
- 322. **JAR OF SOFT FRUIT JAM.**
- 323. **JARS OF STONED FRUIT JAM.**
- 324. **JAR OF EXOTIC FRUIT JAM.**
- 325. **JARS OF BOOZY JAM.**
- 326. **JARS OF JELLY.**
- 327. **JARS OF MARMALADE.**
- 328. **JAR OF FRUIT MINCEMEAT**, suet optional.
- 329. **JARS OF FRUIT CHEESE.**
- 330. **JARS OF CHUTNEY.**
- 331. **JARS OF PRESERVE**, to eat at a BBQ.

HONEY

Judge: Peter Holt, Thornton **ENTRY FEE** 50p 1st - £4.00, 2nd - £2.50, 3rd - £1.50, 4th - £1.00

All honey and wax must be the natural produce of bees owned by the exhibitor.

Special Awards **THE NAPTHEN TROPHY**, kindly presented by **NAPTHEN LLP SOLICITORS**, of Preston, Chorley, Blackburn, Blackpool and Longridge will be awarded to the exhibitor gaining most points in the Honey Section.

THE BILL POOLE TROPHY for the **BEST JAR OF HONEY** in Classes 332-335. To be held for one year.

Points system: 1st Prize – 4 points, 2nd Prize – 3 points, 3rd Prize – 2 points, 4th Prize – 1 point.

PLEASE MAKE SURE YOU HAVE READ RULES RE STAGING ETC ON PAGE 27

CLASS

- 332. **2 MATCHING 1lb JARS of LIGHT HONEY.**
- 333. **2 MATCHING 1lb JARS of MEDIUM HONEY.**
- 334. **2 MATCHING 1lb JARS of DARK HONEY.**
- 335. **2 MATCHING 1lb JARS of SOFT-SET or NATURALLY GRANULATED HONEY.**
- 336. **1 FRAME OF HONEY**, suitable for extraction.
- 337. **1 CAKE of BEESWAX**, weighing 12oz (340gm) +/- 10%.
- 338. **2 MATCHING BEESWAX CANDLES**, made by moulding or dipping – to be displayed erect on a fire proof base or holder, one to be lit by the judge.
- 339. **1 BOTTLE OF SWEET MEAD**, a 70/75ml capacity, clear Bordeaux style wine bottle sealed with a white plastic flanged end cork stopper should be used.
- 340. **1 BOTTLE OF DRY MEAD**, a 70/75ml capacity, clear Bordeaux style wine bottle sealed with a white plastic flanged end cork stopper should be used.

WINES

Judge: Will Singleton, Hoghton **ENTRY FEE** 50p 1st - £4.00, 2nd - £2.50, 3rd - £1.50, 4th - £1.00.

Points system: 1st Prize - 4 points, 2nd Prize - 3 points, 3rd Prize - 2 points, 4th Prize - 1 point

All wines need to be home made and must be exhibited in colorless glass bottles with flange corks.

No decoration on wine labels.

Special Awards **THE JAYCEE TROPHY.** To be held for one year by exhibitor gaining most points in the Wine Classes.

THE JUDITH CHAMLEY TROPHY, for the best exhibit in the wine section. To be held for one year.

CLASS

- 341. **ANY WINE**, white, rose, golden, red. Sweet or dry.
- 342. **BOTTLES OF HOMEMADE CIDER.**
- 343. **DAMSON GIN**, small bottle.
- 344. **SLOE GIN**, small bottle.
- 345. **FLAVOURED GIN**, small bottle.
- 346. **ANY GIN**, served with a tonic – Dress to Impress.
- 347. **A COCKTAIL**, made with any spirit, and displayed as it would be served.
- 348. **FRUIT VODKA**, small bottle.
- 349. **FRUIT WHISKY**, small bottle.
- 350. **FRUIT BRANDY**, small bottle.
- 351. **CORDIALS.**
- 352. **BOTTLES OF LIGHT LAGER.**
- 353. **BOTTLES OF BITTER.**
- 354. **HOME BREW KIT.** Label to be displayed.

CHEESE

Chief Steward: Miss E. Gibbons Tel: 07450 250809

Special Awards **THE GREAT ECCLESTON PLAQUE**, presented by Dr. and Mrs. Mackie, for the **SUPREME CHAMPION CHEESE.** To be held for one year.

THE HESKETH FAMILY TROPHY for the **BEST LANCASHIRE CHEESE.** To be held for one year.

Judge: Graeme Slater, Garstang **ENTRY FEE** £1 1st - £6, 2nd - £4, 3rd - £3.

PLEASE MAKE SURE YOU HAVE READ RULES RE STAGING ETC ON PAGE 27

OPEN TO FARMHOUSE AND CREAMERY CHEESEMAKERS CLASS

- 355. **LANCASHIRE** - Traditional Creamy Mild, up to 12 weeks. Kindly sponsored by **Mrs. B. Mackie.**
- 356. **LANCASHIRE** - Traditional Tasty, over 12 weeks.

- 357. **LANCASHIRE** - Crumbly (Acid).
- 358. **RED LEICESTER & DOUBLE GLOUCESTER CHEESE.**
- 359. **ANY OTHER VARIETY OF COW'S MILK CHEESE.**
- 360. **CHEDDARS**, mild.
- 361. **CHEDDARS**, mature.
- 362. **ANY VARIETY GOAT'S OR SHEEP'S MILK CHEESE.**
- 363. **SPECIALITY** - e.g.: Colored, Reduced Fat, Curd Blends and Additives, Smoked.