

THE BUCKS COUNTY AGRICULTURAL ASSOCIATION



# BUCKS COUNTY SHOW

Thursday 31st August 2023



## HOME & GARDENS SCHEDULE

CLASSES FOR ADULTS &  
CHILDREN

Closing Date for Entries:  
Tuesday 15th August 2023

Held by kind permission of  
Mr & Mrs R Blacklock and Mr G Anson



**154<sup>th</sup>**  
Bucks County  
Show

[buckscountyshow.co.uk](http://buckscountyshow.co.uk)

WEEDON PARK, AYLESBURY – (A413 Aylesbury/Buckingham Road, HP22 4NN)

The 154<sup>th</sup>

# BUCKS COUNTY SHOW HOME & GARDEN SCHEDULE



## SPECIAL SHOW REGULATIONS

### CHIEF STEWARD: Miss F Goss

1. Staging and Judging of Exhibits: All exhibits must be staged and the marquee cleared for judging by 8am on the day of the Show. This rule will be strictly enforced. Exhibits may only be staged between 3pm and 8.30pm on the day prior to the Show and between 6.15am and 8am on the morning of the Show unless special permission has been granted. The staging of exhibits will be at the exhibitor's own risk. The marquee will be open to the public by 11.15am or earlier if possible.
2. Number of Exhibits: No exhibitor will be allowed to enter more than one exhibit in a particular class.
3. Car Park passes for the Home & Garden entrance (Gate C) will be issued to Exhibitors who are unable to carry entries easily from the Public Car Park. If arriving or departing between the hours of 8am and 6pm then special passes will need to be obtained from the office. At no time is parking allowed for exhibitors behind the Marquee during showday.
4. Free Admission to Showground for any adult whose total entry fees are in excess of £7.00. Pre-Show – Over 65 Admission £17, Adult Admission £20, Children £5. IF EXHIBITORS ARE UNABLE TO STAGE THEIR EXHIBIT/S WOULD THEY PLEASE INFORM THE SHOW OFFICE. RECORDS WILL BE KEPT OF NON ATTENDANCE FOR FUTURE REFERENCE.
5. The marquee will be closed to the public at 5.05pm. Only exhibitors with "Collection Passes" will be allowed to remove exhibits from the marquee from 5.20pm onwards. Collection Passes will be issued to each exhibitor when they stage their exhibit on Wednesday 30th August or Thursday 31<sup>st</sup> August 2023. One "Collection Pass" will be issued to each exhibitor. Vehicles will not be allowed to move on the public showground until after 6pm.
6. A child's age must be appropriate on the day of the Show.
7. Entries to be made on the official Entry Form either on-line or by post. One form per entrant (additional forms are available from the Secretary) and should be sent with the appropriate entry fees (cheque payable to Bucks County Show) to the Secretary, Bucks County Show, No.5, Lilies, High Street, Weedon, Bucks, HP22 4NN (Tel: 01296 680400) by 15<sup>th</sup> August 2023.
8. Prize money will be handed out by the Chief Steward from 5.25pm. Please ensure that you collect any exhibits before you collect any prize money.
9. Exhibits that are not collected by 6.20pm on Thursday 31<sup>st</sup> August, will be disposed of by the Chief Steward.

**Dr G A Barclay and The Farm Deli - Winslow have kindly contributed to the Home & Garden Section**

# CHILDREN

Judges: Mrs L Hart, Buckinghamshire; Miss C Hart, Buckinghamshire

## ENTRY FREE

### PLEASE STATE AGE ON DAY OF SHOW ON ENTRY FORM

- CH1** BUTTERY VANILLA COOKIES - see recipe (Exhibitors 5-7yrs)
- CH2** ROBOT MADE OF LEGO/DUPLO OR SIMILAR MATERIALS. (Exhibitors 5-7yrs)
- CH3** SOMETHING NEW FROM SOMETHING OLD - (Exhibitors 5-7yrs)
- CH4** A CROWN FIT FOR A KING. (Exhibitors 5-7yrs)
- CH5** AN A4 PICTURE OF SOMETHING YOU MAY SEE AT THE COUNTY SHOW (Exhibitors 5-7yrs)
- CH6** FAT BALLS (2) - make 2 fat balls for birds, to use in your garden. (Exhibitors 5-7yrs)
- CH7** DECORATED BISCUITS - SUITABLE FOR A KING. Only the decoration will be judged. (Exhibitors 8-12yrs)
- CH8** COLLAGE PICTURE - theme OF HARVEST TIME. (Exhibitors 8-12yrs)
- CH9** SOMETHING NEW FROM SOMETHING OLD - (Exhibitors 8-12yrs)
- CH10** A BUG HOTEL - make a bug hotel that can be used in the garden. (Exhibitors 8-12yrs)
- CH11** BUNTING MADE OUT OF PAPER AND HAND DECORATED - theme - THE CORONATION. max length 1 metre. (Exhibitors 8-12yrs)
- CH12** LIME LATTICE COOKIES - see recipe. (Exhibitors 13-16yrs)
- CH13** BIRD FEEDER - make a bird feeder that can be used in your garden. (Exhibitors 13-16yrs)
- CH14** FACE MASK WITH TIES - using any materials. (Exhibitors 13-16yrs)

### CHILDREN'S PHOTOGRAPHY CLASSES ON PAGE 20

Ideas for classes CH6, CH10 and CH13 can be found on the RSPB website or similar sites.

Classes CH1-CH14 - All Cookery items must be suitably covered and on a plate.

**PRIZE MONEY: CH1-CH14: 1st £3.00; 2nd £2.00; 3rd £1.00.**

THE MURPHY TROPHY (88) will be awarded to the Exhibitor (aged 13-16yrs) gaining most points in the Children's Section.

### SPECIAL AWARDS

- C1** **BOOK TOKENS** will be awarded to the Exhibitors gaining the most points in the Children's Sections aged 5-7 years and aged 8-12 years.

## RECIPE CLASS CH1

### BUTTERY VANILLA COOKIES

Makes approx. 28 cookies (6 to be displayed on a plate for judging)

#### Ingredients:

275g plain flour

200g unsalted butter

90g icing sugar

2tsp vanilla extract

#### Method:

Add together the flour and butter in a large bowl. Rub in the butter with your fingertips until the mixture resembles coarse breadcrumbs.

Add the icing sugar and vanilla extract and mix together until it forms a dough. Knead lightly and shape into a thick sausage. Approx. 30cm long x 5cm in diameter.

Wrap and chill in the fridge for at least 1 hour until firm.

Preheat the oven to 200C/Fan 180C/Gas mark 6. Lightly grease 2 shallow baking trays.

Using a knife cut approx. 5mm slices from the dough and space them slightly apart on the baking trays.

Bake for 8 to 10 mins until brown.

Remove from the oven and leave for 5 minutes, before transferring to a wire rack. Serve dusted with icing sugar.

6 pieces to be displayed on a plate for judging.

## RECIPE CLASS CH12

### LIME LATTICE COOKIES

**Makes approx. 16 cookies - 8 to be displayed on a plate for judging.**

#### Ingredients:

100g butter, softened

50g caster sugar

150g self-raising flour

Finely grated rind of 2 limes

#### Method:

Pre-heat oven to 180C/160C Fan/Gas 4. Lightly grease 2 baking trays.

Measure the butter and sugar into a bowl and beat together to a creamy consistency. Add the flour and grated lime rind and bring the mixture together to form a dough.

Form the dough into 16 balls the size of a walnut and place on the prepared baking trays.

Use a skewer or fork to create a lattice pattern in the top of the biscuits.

Bake in a pre-heated oven for 10 to 15 minutes or just turning golden. Lift onto a wire rack and leave to cool.

8 pieces to be displayed on a plate for judging.

# WINE

**Judge: Mrs L Wildman, Buckinghamshire**

**(Open to Amateur Exhibitors)**

**Entry Fee: £1.00**

**Note:** Classes H4 - H5 approx. 26 Fluid oz (71 -73cl) in a clear white glass punted bottle and fitted with a white plastic topped cork. No trade marks on bottle or stopper.

Classes H1, H2, H3, H6, H7 and H8 – Lemonade, Apple Juice, Cider, Sloe Gin, Fruit Liqueur and Cordial to be exhibited in clean, clear bottles with unmarked tops, clearly labelled, maximum size 500ml.

- |           |   |
|-----------|---|
| <b>H1</b> | HOME MADE DRINK: Lemonade.                                |
| <b>H2</b> | HOME MADE DRINK: Apple Juice.                             |
| <b>H3</b> | HOME MADE DRINK: Cider.                                   |
| <b>H4</b> | HOME MADE DRINK: A fruit based spirit – Gin Based.        |
| <b>H5</b> | HOME MADE DRINK: A fruit based spirit – any other spirit. |
| <b>H6</b> | HOME MADE WINE: Sloe Gin, made by traditional method.     |
| <b>H7</b> | HOME MADE WINE: Fruit Liqueur.                            |
| <b>H8</b> | ONE BOTTLE OF CORDIAL: Any flavour diluted.               |

**EXHIBITOR NUMBER TO BE ON BOTTLE LABEL**

**PRIZE MONEY: Classes H1-H8: 1st £3.00; 2nd £2.00; 3rd £1.00.**

# PRESERVES

**Judges:** Mrs B Mumford, Warwickshire; Ms J Mitchell, Buckinghamshire

**Entry Fee:** £1.00

**Note:** Classes H9-H18: All exhibits to be in clean glass jars. All tops should be new and either twist tops or wax discs and cellophane covers relevant to the preserve. Curds should only have wax discs and cellophane covers. Vinegar pickles and chutneys should only have new twist tops. No trade marks on jars or covers. Full date of bottling/preserving to be added to the label on the front of the jar.

- H9** One jar GOOSEBERRY JAM
- H10** One jar STRAWBERRY JAM
- H11** One jar RASPBERRY JAM
- H12** One jar BLACKCURRANT JAM
- H13** One jar STONE FRUIT JAM
- H14** One jar ANY OTHER VARIETY JAM
- H15** One jar JELLY (Sweet) (not less than 225g)
- H16** One jar CITRUS MARMALADE
- H17** One jar LEMON CURD (max 250g)
- H18** One jar CHUTNEY mature, with suitable lid, minimum three months old.

**EXHIBITOR NUMBER TO BE ON THE BASE OF JAR**

**PRIZE MONEY:** Classes H9-H18: 1st £3.00; 2nd £2.00; 3rd £1.00.

# BAKERY

**Judges:** Mr R Carter, Buckinghamshire; Mr S Naghi, Buckinghamshire; Ms L Williams, Buckinghamshire

**Entry Fee:** £1.00

**Note:** All exhibits to be displayed on a plate suitably covered NOT SUPPLIED. In all cookery classes please note that oven temperatures are for guidance only and must be adjusted for fan ovens.

- H19** VICTORIA SPONGE CAKE - (see recipe). Max size 20cms diameter.
- H20** WHITE CHOCOLATE AND RASBERRY BROWNIES (see recipe)
- H21** APPLE AND CINNAMON CAKE (see recipe)
- H22** CHIVE AND CHEESE STRAWS - (see recipe)
- H23** MINI PORTUGUESE CUSTARD TARTS - (see recipe)
- H24** VEGAN CRANBERRY AND ORANGE COOKIES - (see recipe)
- H25** DECORATED CAKE - theme - THE KINGS CORONATION - (only the decoration to be judged).
- H26** LADIES ONLY - VEGETABLE CAKE - vegetable to be included in the ingredients - to be displayed with recipe
- H27** MEN ONLY - Shortbread round - please display the recipe used with the shortbread round.
- H28** QUICHE LORRAINE (see recipe)
- H29** BREAKFAST BARS (see recipe)
- H30** COTTAGE LOAF (see recipe)
- H31** PANETTONE (see recipe)

**PRIZE MONEY:** Classes H19-H31: 1st £5.00 Farm Deli Voucher; 2nd £2.00; 3rd £1.00.

**Vouchers donated by The Farm Deli, Winslow.**



## RECIPE CLASS H19

### VICTORIA SANDWICH

**Makes 1 cake (20cm in diameter)- to be displayed on a plate**

#### **Ingredients:**

225g softened butter

225g caster sugar

4 large eggs

225g self-raising flour

2 level teaspoons baking powder

#### ***For filling & topping:***

4 tablespoons raspberry jam

a little caster sugar

#### **Method:**

Preheat the oven to 180°C/Fan 160°C/Gas mark 4. Grease two 20cm sandwich tin, then line the base of each tin with baking parchment.

Measure the butter, sugar, eggs, flour and baking powder into a large bowl and beat until thoroughly blended. Divide the mixture evenly between the tins and level out.

Bake in the pre-heated oven for about 25 minutes or until well risen and the tops of the cakes spring back when lightly pressed with a finger. Leave to cool in the tins for a few minutes and then turn out, peel off the parchment and finish cooling on a wire rack.

When completely cold, sandwich the cakes together with the raspberry jam. Sprinkle with caster sugar to decorate.

Display on a plate for judging.

## RECIPE CLASS H20

### WHITE CHOCOLATE AND RASPBERRY BROWNIES

**Makes 8 brownies – display 5 on a plate.**

#### **Ingredients:**

200g White chocolate (chopped)

115g Butter (unsalted)

2 Eggs (free range)

115g Caster Sugar

125g Plain White Flour

115g Raspberries (fresh)

#### **Method:**

Preheat oven to 190°C, (fan 170°C, gas mark 5). Line an 18cm (7 inch) square tin with baking parchment or greaseproof paper brushed with oil.

Put the butter in a saucepan and heat until melted. Remove from the heat. Add half the chocolate to the butter and stir until the chocolate has melted.

In a large bowl, whisk the eggs with the sugar until creamy and slightly thickened.

Sieve the flour into the egg mixture and then add the chocolate mixture. Fold in gently until smooth.

Add the remaining chocolate and about half the raspberries into the mixture and lightly fold in. Pour the mixture into the prepared tin and add the remaining raspberries to the top.

Bake for 35-45 minutes. Leave to cool before cutting into 4.5cm x 4.5cm squares.

5 of which are to be displayed on a plate for judging.

## RECIPE CLASS H2I

### APPLE AND CINNAMON CAKE

#### **Ingredients:**

225g self-raising flour  
1 level tsp baking powder  
8oz softened butter  
150g Demerara sugar  
1 large egg (beaten)  
A few drops of vanilla extract  
150ml milk

#### ***Topping:***

3 eating apples, peeled if wished, cored and thinly sliced  
25g unsalted butter, melted and cooled slightly  
40g Demerara sugar  
1tsp cinnamon

#### **Method:**

Grease and line a 23cm cake tin. Preheat the oven to 180° C/Fan 160°/Gas 4.

Place the flour and baking powder in a mixing bowl. Rub in the butter, then stir in the sugar.

Make a well in the centre of the dried ingredients and add the egg and vanilla extract.

Gradually work in the milk using a wooden spoon. Beat for 1 minute to give a smooth batter, then pour into the prepared tin.

Arrange the apple slices on top of the cake mixture, overlapping them to form a circular pattern. Drizzle over the melted butter. Combine the sugar and cinnamon and sprinkle liberally over the top.

Bake for 55 to 60 minutes until risen and set.

Remove from the oven and allow to stand for 10 minutes before removing the tin and transferring to a wire rack to cool.

Display the cake on a plate for judging.

## RECIPE CLASS H22

### CHEESE AND CHIVES STRAWS

**6 straws to be displayed on a plate for judging.**

#### Ingredients:

185g plain flour  
¼tsp mustard powder  
½ tsp paprika powder  
115g salted butter, diced  
30g fresh chives – to be chopped into small 1cm pieces  
75g grated mature cheese (i.e. Red Leicester)  
25g grated pecorino.  
1 egg yolk

#### Method:

Mix together the flour, mustard powder and paprika powder.

Add the butter and rub together to create a crumble like mix. Sprinkle in the chives and cheese and mix together until evenly distributed.

Add the egg yolk and mix until everything binds together. Use a little water if the mixture is too dry. Cover the dough and leave to rest in the fridge for 30 minutes.

Preheat the oven to 190°C/Fan 170°C /Gas mark 5, whilst you roll the dough to a 3cm thickness. Cut into strips of 15cm in length and 1cm in width.

Place the straws on a baking tray lined with parchment paper and bake for 20 minutes. Once cooked, slide them off onto a cooling rack.

They will keep in an airtight container for 4 days.

6 of which are to be displayed on a plate for judging.

## RECIPE CLASS H23

### MINI PORTUGUESE CUSTARD TARTS

**Makes 10 to 16 – display 6 on a plate for judging.**

#### Ingredients:

120g plain flour + 1tbsp for the custard filling

65g butter, chilled and cubed

1tbsp icing sugar

80g caster sugar

1 cinnamon stick

Zest of ½ lemon

1 level tsp cornflour

150ml whole milk

2 egg yolks

½ tsp vanilla essence

#### Method:

First make the pastry. Either using a food processor, whizz together the flour, butter and icing sugar or rub into crumbs with your fingers.

Add 20-40ml ice cold water gradually, until there is enough to bring together the pastry. Remove from the processor/bowl and form into a thick disc, then let it rest in a covered bowl for 15 minutes.

Put the caster sugar, cinnamon stick and lemon zest into a small pan with 80ml water. Bring to a boil over a medium heat, then simmer on low for 3 minutes. Remove the cinnamon stick and let the syrup cool.

For the custard, add the 1tbsp plain flour and the cornflour to a mixing bowl and whisk in 1tbsp of the milk. Heat the remaining milk in a small pan over a low heat and bring to the boil, stirring.

Whisking all the time, add the boiled milk to the flour mixture, followed by the syrup, egg yolks and vanilla. Return to the pan and heat gently for 1-2 minutes, stirring until thickened.

Heat the oven to 220°C/200°C Fan/Gas 7. Grease the holes of 1 or 2 mini muffin trays.

Roll out the pastry to 2-3mm thick. Cut into circles large enough to line the muffin tray holes and lightly press into tins.

Use a teaspoon to fill each with custard, to about 5mm from the top.

Bake for approx. 15 to 20 minutes, until the pastry is golden and the custard browned on top.

Allow to cool on a wire rack (will keep for 3 days).

Display 6 tarts on a plate for judging.

## RECIPE CLASS H24

### VEGAN CRANBERRY AND ORANGE COOKIES

**Makes 12 – 6 cookies to be displayed on a plate.**

#### **Ingredients:**

85g flavourless oil (such as sunflower or vegetable)

75g caster sugar

75g light muscovado sugar

1tsp vanilla extract

1 orange, zested

175g plain flour

50g jumbo oats

½ tsp baking powder

½ tsp bicarbonate of soda

1tsp ground cinnamon

75g dried cranberries, roughly chopped.

½ tsp sea salt flakes

#### **Method:**

Pre-heat the oven to 190°C/Fan 170°/Gas 5. Line two baking trays with baking paper.

Whisk the oil together with all the sugar, the vanilla extract and 2tbsp water in a large bowl until smooth. Stir in the orange zest.

In a separate bowl combine the flour, oats, baking powder, bicarb, cinnamon and ½ tsp sea salt flakes.

Tip the dry ingredients into the wet ingredients and mix until you have a thick dough. Stir in the cranberries.

Form the dough into 12 evenly sized balls. Arrange on the baking tray, well-spaced apart. Flatten slightly with your palm, then bake for 13 to 15 minutes until the edges are set.

Leave to cool for 15 minutes on the tray before transferring to a wire rack to cool completely.

Display 6 pieces on a plate for judging.

## RECIPE CLASS H28

### QUICHE LORRAINE

**Makes 1 tart - to be displayed on a plate.**

#### **Ingredients:**

##### *For the pastry*

175g plain flour  
100g cold butter, cut into small cubes  
1 free range egg yolk

##### *For the filling*

200g lardons (smoked or un-smoked)  
50g Emmental cheese  
200ml crème fraîche  
200ml double cream  
3 eggs, well beaten  
A pinch of ground nutmeg

#### **Method:**

To make the pastry, place the flour, butter, egg yolk and 4 tsp of cold water into a bowl and mix until it forms a dough.

Transfer the pastry onto a lightly floured work surface and gather it into a ball with your hands, and then roll out as thinly as possible.

Line a 23cm loose bottomed, fluted pastry flan tin, easing the pastry into the base. Trim the edges so it sits slightly above the sides of the tin. Press the pastry into the flutes and lightly pick the base with a fork, then chill for 10 minutes.

Put a baking sheet into the oven and preheat the oven to 200°C/Fan 180°C /Gas mark 6.

Line the pastry case with foil (shiny side down) and fill with baking beans. Bake blind for 15 minutes. remove the foil and beans and bake for another 4-5 minutes or until it is pale golden brown. Set aside to cool.

For the filling, heat a small frying pan, tip in the lardons and fry for a couple of minutes. Drain off any liquid and continue to cook the lardons until they start to colour. Remove and drain on kitchen paper. Cut 3/4 of the cheese into small pieces and finely grate the rest. Scatter the diced cheese and fried lardons over the bottom of the pastry case.

Using a spoon beat the crème fraîche and slowly beat in the double cream. Mix in the beaten eggs and season to taste, then add the nutmeg. Pour the filling into the pastry case. Scatter the grated cheese over the top.

Lower the oven to 190°C/Fan 170°C /Gas mark 5.

Bake for about 25 minutes or until golden and softly set in the middle.

Leave the quiche to cool for 4-5 minutes then remove from tin.

The tart to be displayed on a plate for judging.

## RECIPE CLASS H29

### BREAKFAST BARS

**Makes approx. 16 squares – display 6 on a plate for judging.**

#### Ingredients:

100g unsalted butter, plus extra for the tin

50g mixed dried fruits (i.e. apricots, raisins, sultanas)

50g mixed seeds

140g porridge oats

25g multigrain hoop cereal

100g muscovado sugar

100g golden syrup

#### Method:

Butter a 20cm square cake tin and line with baking parchment.

Tip the dried fruits into a large bowl along with the seeds, oats and cereal and mix well to combine.

Melt the butter, sugar and golden syrup together in a saucepan over a low heat, stirring with a spatula until combined.

Remove from the heat and tip the dry ingredients into the saucepan. Mix well to coat.

Scrape the mixture into the tin and use the spatula to press it into an even layer.

Bake at 160°C/140° Fan/Gas 3 for 20 minutes, then leave to cool completely before cutting into 5cm x 5cm squares.

Display 6 on a plate for judging.



## RECIPE CLASS H30

### WHITE COTTAGE LOAF

(makes 1 loaf - to be displayed on a board)

#### Ingredients:

450g strong white flour

7g sachet of fast-action yeast

40g butter, melted

1 level teaspoon salt

300ml warm water

#### *To Glaze*

1 large egg beaten

#### Method:

Measure all the ingredients into a bowl or electric mixer and blend until you have a fairly sticky dough. Knead on a floured work surface, adding a little extra flour if needed until you have a fairly sticky, soft dough.

Transfer to a large, oiled bowl, cover tightly with clingfilm and leave to rise in a warm place for 1 to 1½ hours or until the dough has doubled in size.

Tip the dough out onto a floured work surface and knock back until smooth. Cut off a quarter of the dough and shape into a round ball. Shape the remaining dough into a large ball and place on a baking tray lined with parchment. Sit the small ball on top of the large ball.

Flour the handle of a wooden spoon and push the handle through the centre of the 2 balls until you hit the baking tray, then remove the handle carefully.

Slide the baking tray into a large plastic bag so the dough and tray are completely covered. Seal the end of the bag completely and leave to prove in a warm place for 35-45 minutes or doubled in size.

Preheat the oven to 220°C/Fan 200°C /Gas mark 7.

Brush the loaf with beaten egg and slide into the pre-heated oven for about 20-25 minutes until golden brown and the bread sounds hollow when tapped on the base.

Leave to cool on a wire rack.

The loaf to be displayed on a board for judging.

## RECIPE CLASS H31

### PANETTONE

**Makes 1 loaf.**

#### Ingredients:

400g strong white bread flour

50g caster sugar

½ tsp salt

1 ½ tsp fast action dried yeast

Finely grated zest of 1 lemon

80g raisins

80g candied peel, finely chopped

80g unsalted butter, melted, plus extra for brushing

2 medium eggs, beaten

125ml warm semi-skimmed milk

1tsp vanilla extract

#### Method:

Combine the flour, sugar, salt, yeast and lemon zest in a bowl. Stir in the raisins and candied peel. Make a well in the centre and add the butter, eggs, milk and vanilla extract. Mix to a soft dough.

Turn out on to an un-floured work surface and knead for 10 minutes until smooth.

Cover and leave to prove in a warm place until doubled in size (Can take up to 2 hours).

Line a 15cm spring clip or loose bottomed cake tin with double thickness of baking parchment. Make sure that the paper is 5cm higher than the top of the tin.

Knead the dough again and form into a round. Place in the tin, cover and leave to prove until the dough rises almost to the top of the lining paper (about 1 ½ hours).

Preheat the oven to 200°C/Fan 180°/Gas 6.

Bake for 35 to 45 minutes, covering with buttered parchment paper after 15 minutes to prevent it from over browning.

Leave the Panettone in the tin for 5 to 10 minutes before turning out on to a wire rack to cool. The base should sound hollow when tapped. Brush the top with melted butter while still warm.

# HANDICRAFTS

**Judge: Mrs J King, Buckinghamshire**

**Entry Fee: £1.00**

**Note:** All garments/items must have been completed during the eighteen months prior to the Show and should not have been laundered, but be clean. No item shown previously at the Bucks County Show will be eligible. Open to amateur exhibitors only.

- H32** A KNITTED OR CROCHETED SELECTION OF FOOD/CAKES – to be displayed on a board max size 40cm x 35cm.
- H33** SOFT TOY FOR A TODDLER - made from any soft medium, to fit into a space of max size 40cm width x 45cm depth.
- H34** PIN CUSHION - made from a soft material, any shape within the max size 15cm x 15cm space.
- H35** LENGTH OF BUNTING - on the theme THE CORONATION - any soft medium max size 1.5m in length.
- H36** SOMETHING NEW FROM SOMETHING OLD - please advise size on entry form.
- H37** AN ARTICLE OF HAND KNITTING - please advise size on entry form.
- H38** A MATERIAL COVERED HANDMADE BOX - the box to be made from scratch and covered in a soft material. To fit inside a display area of 40cm depth x 30cm width
- H39** AN ITEM OF HAND EMBROIDERY/CROSS STITCH - max size 40cms x 40cms to include frame if used - to be an original design reflecting the Coronation.
- H40** HANDMADE BAG - any soft medium max size 35cm width x 40cm height x 20cm in depth - No kits
- H41** A SELECTION OF 6 HANDMADE CHRISTMAS TREE DECORATIONS – any material. - can be displayed hanging on a suitable object.
- H42** FRAMED WATERCOLOUR PICTURE – THEME OF COUNTRY COTTAGE/GARDEN max size 30cm x 42.5cm (A3) -
- H43** ITEM OF ANY OTHER CRAFT - in a hard material - an original design - please advise size on entry form.
- H44** ITEM OF ANY OTHER CRAFT - in a soft material - an original design - please advise size on entry form.

**PRIZE MONEY: Classes H32-H44: 1st £3.00; 2nd £2.00; 3rd £1.00.**

THE JARVIS CROCHET CUP (43) will be awarded to the best crocheted exhibit in Classes H32 to H41

THE JARVIS KNITTING CUP (44) will be awarded to the winner of Class H37.

THE COLESHILL CUP (45) will be awarded to the best exhibit in Class H39.

# PHOTOGRAPHY

**Judges:** Mr & Mrs C Potter, Buckinghamshire

**Entry Fee:** £1.00

**Note:** Each exhibit must be unframed and mounted on stiff black card with a preferred maximum mount size of 50cm x 40cm. The title, if any, and the class must be given on the back of each print. Prints may be colour or black and white.

- H45** ANYTHING RED - (exhibitors 5 - 7yrs)
- H46** SUMMER HOLIDAY - (exhibitors 8 - 12yrs)
- H47** FACES - (exhibitors 13 - 16yrs)
- H48** THROUGH A WINDOW - (exhibitors over 17yrs)
- H49** CORONATION CELEBRATION - (any age)
- H50** RUNNING WATER- (any age)
- H51** BUCKS COUNTY SHOW - (any age)

**PRIZE MONEY:** Classes H45-H51: 1st £3.00; 2nd £2.00; 3rd £1.00.

# FLOWER ARRANGEMENTS

**Judge:** Mrs R McGowan, Buckinghamshire

**Entry Fee:** £3.00

**Note:** Open to any person residing in the United Kingdom (trade excepted, i.e. someone solely employed earning a living from flower arranging). Flowers/foilage need not be grown by the exhibitor. The flowers must be arranged in the Tent for classes H52 and H53 by the person in whose name the exhibit is entered. All exhibits and competitor's property at owner's risk. The Judge's decision is final.

Classes will not be judged under NAFAS rules.

- H52** SUNSET - arrangement to reflect the colours associated with that time of day to fit into a cocktail glass of any shape, within the maximum area of 20cm wide x 25cm depth x 30cm height, to include the glass and arrangement.
- H53** ROYAL TREASURE - arrangement to fit within a space of 75cm width x 75cm length and 75cm high using a max of 7 flowers. Accessories can be used reflecting the theme.
- H54** NATURES BOUNTY - an arrangement in a wooden trug or similar container, using fresh/dry foliage and a maximum of 5 flowers and 5 fruits/vegetables. To fit within a space 50cm width x 50cm depth and 50cm in height.

**PRIZE MONEY:** Classes H52-H54: 1st £6.00; 2nd £4.00; 3rd £3.00.

THE MARY CHERRY ROSE BOWL (83) will be presented to the exhibitor gaining most points in classes H52-H54 Scale of points 1st 5; 2nd 3; 3rd 1.

# FLOWERS

**Judges: Mr K Fleckney, Hertfordshire; Mr J Marshall, Buckinghamshire**

**Entry Fee: 60p**

- H60** CHRYSANTHEMUMS: three, 1 variety, medium or large incurved (23a or b)
- H61** CHRYSANTHEMUMS: three, 1 variety, large reflex (24a)
- H62** CHRYSANTHEMUMS: three, 1 variety, large intermediate (25a)
- H63** CHRYSANTHEMUMS: five, large flowered, any variety or varieties
- H64** CHRYSANTHEMUMS: three, 1 variety, medium reflex (24b)
- H65** CHRYSANTHEMUMS: three, 1 variety, medium intermediate (25b)
- H66** CHRYSANTHEMUMS: five, medium flowered, any variety or varieties
- H67** CHRYSANTHEMUMS: three vases of three distinct varieties, three blooms in each vase
- H68** SPRAY CHRYSANTHEMUMS: one vase of five stems
- H69** SPRAY CHRYSANTHEMUMS: two vases of five stems in each vase, two distinct varieties
- H70** BOWL OF MIXED FLOWERS: for all-round effect, bowl not to exceed 9" diameter
- H71** GLADIOL: three to be shown in one vase; large flowered
- H72** SPIKE GLADIOLUS: one specimen
- H73** \*NOVICE FLOWER CLASS\*: (exhibitor who has not won a first prize in the Flower Section at the Bucks County Show) - three flowers to be shown in one vase, flowers selected from Classes H60-H77 or H79-H89 (one class only)
- H74** ROSES BLOOMS: a vase of three specimen, one or more varieties
- H75** ROSES: a vase, three stems large flowered, one or more varieties
- H76** ROSES: a vase, six stems large flowered, one or more varieties
- H77** ROSES:(FLORIBUNDA) a vase, three stems cluster flowered, one or more varieties
- H78** ROSE BLOOM: one specimen
- H79** DAHLIA BLOOMS: three blooms from giant/large/cactus/semi-cactus/decorative
- H80** DAHLIA BLOOMS: three medium decorative
- H81** DAHLIA BLOOMS: three medium cactus or semi-cactus
- H82** DAHLIA BLOOMS: three small decorative
- H83** DAHLIA BLOOMS: three small cactus or semi-cactus
- H84** DAHLIA BLOOMS: three miniature, decorative
- H85** DAHLIA BLOOMS: three small ball
- H86** DAHLIA BLOOMS: three miniature ball
- H87** DAHLIA BLOOMS: five pompon
- H88** DAHLIA BLOOMS: three water lily
- H89** DAHLIA BLOOMS: three vases of one bloom in each vase, miniature, small, medium
- H90** DAHLIAS: three vases of three blooms in each vase, small and/or miniature
- H91** DAHLIAS: three vases of three blooms in each vase, medium and/or large
- H92** MIXED ANNUALS: one vase, not exceeding 12 stems, may include antirrhinums
- H93** HERBACEOUS PERENNIALS: one vase, mixed, not exceeding 12 stems, excluding Chrysanthemums, Gladioli, Roses, Dahlias

- H94** CACTUS: one  
**H95** SUCCULENT: one  
**H96** FLOWERING POT PLANT: inside measurement of pot not to exceed 6 ½".  
**H97** FOLIAGE POT PLANT: inside measurement of pot not to exceed 6 ½".

Classes H96- H97 Please state plant size on entry form.

**PRIZE MONEY: Classes H60-66, H68-89, H92-97: 1st £3.00; 2nd £2.00; 3rd £1.00**

**Classes H67, H90, H91: 1st £4.00; 2nd £3.00; 3rd £2.00**

THE WHITELEY CUP (70) presented by the late Brigadier J P Whiteley, will be presented to the exhibitor gaining most points in the Classes listed. Scale of points - Classes H60-H66, H68-H89, H92-H97; 1st 5; 2nd 3; 3rd 1.

THE GAY ST. JOHN MOORE PERPETUAL CHALLENGE SHIELD (75) presented by the late Mr M N St John-Moore will be awarded to the exhibitor gaining most points in Classes H74-H78.

BUCKS COUNTY SHOW TROPHY (96) will be awarded to the winner of Class H70

## **SPECIAL AWARDS**

- FL1** THE ROSE SOCIETY UK: offers its Bronze Medal and Medal Card for the best exhibit by an amateur in the Rose Classes.
- FL2** THE NATIONAL CHRYSANTHEMUM SOCIETY: offers its Silver and Bronze Medals for the best exhibit of blooms and the runner-up at the discretion of the Judges, in the Chrysanthemum classes.
- FL3** THE NATIONAL DAHLIA SOCIETY: offers its Silver Medal for the Best Exhibit of Dahlias in the Show by an individual exhibitor and Bronze Medal for an exhibit of Dahlias at the discretion of the Judges.

# FRUIT & VEGETABLES

**Judge:** Mr M Bradley, Oxfordshire

**Entry Fee:** 60p

**Note:** Vegetables to be judged under NVS rules.

- H98** ONIONS: one dish of five; each onion not to exceed 250gm.
- H99** ONIONS: one dish of three; each onion to weigh more than 250gm.
- H100** ONIONS: one dish of five, grown from sets.
- H101** POTATOES: white; one dish of five.
- H102** POTATOES: other than white; one dish of five.
- H103** POTATOES: collection; three dishes of five, one different variety per dish.
- H104** CARROTS: long; one dish of three.
- H105** CARROTS: stump rooted; one dish of three.
- H106** BEETROOT: globe; one dish of three.
- H107** SHALLOTS: large exhibition; one dish of twelve.
- H108** SHALLOTS: pickling, one dish of twelve, each to pass through 30mm ring.
- H109** TOMATOES: one dish of five medium.
- H110** TOMATOES: twelve, small fruited each to pass through 35mm ring.
- H111** CAULIFLOWERS: one dish of two (approx. 76mm of stalk).
- H112** CABBAGES: one dish of two (approx. 76mm of stalk).
- H113** LETTUCES: one dish of two heads; roots attached.
- H114** PEAS: one dish of nine pods.
- H115** LEEKS: blanched; one dish of three.
- H116** CELERY: one dish of two heads.
- H117** MARROWS: one dish of two; optimum size 400mm long.
- H118** FRENCH BEANS: one dish of nine.
- H119** RUNNER BEANS: one dish of nine.
- H120** PARSNIPS: one dish of three; max. 76mm tops.
- H121** CUCUMBERS: one dish of two.
- H122** ANY OTHER VEGETABLE: one dish of three.
- H123** APPLES: collection of one dish four dessert and one dish four culinary.
- H124** PEARS or PLUM: one dish of five.
- H125** \*NOVICE VEGETABLE CLASS\*: (exhibitor who has not won a first prize in the Vegetable Section at the Bucks County Show) - a dish of vegetables selected from one of the following Classes H98-H102 or H104-H120 (one class only).
- H126** COLLECTION OF VEGETABLES: one of each of six different kinds. Displayed flat on the table, in a 500mm/18" wide space.
- H127** BUCKS DA Sponsored Class: collection of four kinds of vegetables (three of each) from the following - potatoes (white or coloured), carrot stump rooted, beetroot globe, tomatoes, onions under 250grms, shallots culinary.
- H128** COLLECTION OF VEGETABLES: five different kinds, numbers & kinds as per Schedule Backboard allowed 1m / 3ft run of table.

**PRIZE MONEY:**      **Classes H98-102: H104-H122: H124-125: 1st £3.00; 2nd £2.00; 3rd £1.00**  
                             **Classes H103: H123: H126 1st £4.00; 2nd £3.00; 3rd £2.00**  
                             **Class H127: 1st £10.00; 2nd £8.00; 3rd £6.00**  
                             **Class H128: 1st £15.00; 2nd £10.00; 3rd £5.00**

THE CRAMPHORN LTD PERPETUAL CHALLENGE TROPHY (29) presented by Cramphorn Ltd., will be awarded to the exhibitor gaining most points in Classes H98-H122 & H124-H125.

THE STEVENS CUP (47) will be awarded to the winner Class H128.

## **SPECIAL AWARDS**

**V1**                      THE NATIONAL VEGETABLE SOCIETY: offers its Medal and Medal Card to the Best Exhibit in Classes H98-H122.



## SHOW CONDITIONS

1. Entries shall be sent to the Secretary before the closing dates stated on the schedule. No entry will be accepted without the appropriate fee. ***Exhibitors do not have to become Members of the Association to enter the Show but if they do they are entitled to reduced entry fees as specified in the individual classes. This subscription must be paid at the time of entry.***
2. All exhibits must be the bona-fide property of the owner/exhibitor. All owners/exhibitors must abide by the rule of their own breed association or governing body.
3. All exhibits must be fully described on the official entry forms. Disputes as to age shall be determined by the veterinary surgeons.
4. In all Show classes substitutions are not allowed and no alterations to entries will be permitted after the closing date of entries except under British Showjumping Rule 79(3).
5. Receipts will not be sent for entries unless a stamped addressed envelope is included.
6. Classes:
  - (a) All classes are open to non-members.
  - (b) 'Restricted' are open to members and non-members, but are confined to the County of Bucks and/or 15 miles radius of Aylesbury Parish Church.
7. All ages to be calculated to date of Show unless otherwise stated.
8. The Committee reserves the right to refuse any entry.
9. An exhibitor withdrawing an exhibit after the close of entries for any reason shall not be entitled to have entry fees refunded, except under British Showjumping Rule 79(4). All telephoned withdrawals must be confirmed in writing within one week of the date of the Show.
10. All objections shall be delivered in writing to the Secretary by 5.00 p.m. on day of the Show accompanied by a deposit of £100. All such objections and any other objections, disqualifications or dispute shall be decided by the Management Committee, whose decision shall be final. The deposit shall be forfeited in the event of such objection being deemed frivolous by the Committee.
11. No horse or pony will be measured on the Ground. All exhibits come under the Joint Measurement Scheme and should have their current certificates. Should there be any objections; prize money will be withheld until the animal has been measured by officials of the Joint Measurement Scheme, whose ruling shall be final.
12. Any exhibitor being detected in any attempt to impose upon the Association by false certificates or otherwise, or having been expelled from any similar Association for such attempt, shall forfeit all claim to any prize awarded and may be disqualified from competing in future, and, if a Member, he/she shall be excluded from the Association.
13. The Management Committee will not hold themselves responsible for any loss, injury or damage to any person or exhibit at the Show, or loss of or damage to any vehicle or its contents, and it shall be a condition of entry that each exhibitor shall hold the Association harmless and indemnify it against legal proceedings arising therefrom. A competent person must be sent in charge of exhibits, and in case of any injury or loss resulting from carelessness or negligence the exhibitor shall make good the loss or damage there from.
14. The Management Committee reserve the absolute right to cancel any class or classes and intending exhibitors will be warned of such cancellation at least seven days before the Show. If there are less than three entries in any class the class may be cancelled, and if the number of entries does not exceed four, the third prize may be withheld. Judges are instructed to withhold prizes where the entries are of insufficient merit. The Committee reserve the right to amalgamate classes on Show date where there are insufficient animals forward or to cancel a class if no entries are forward. In the Cattle Classes if 12 entries or more are forward in any one class a 5<sup>th</sup> prize of £5 will be awarded. If 16 entries or more are forward in any one class, a 5<sup>th</sup> prize of £5 and a 6<sup>th</sup> prize of £5 will be awarded.
15. All cattle and sheep must remain on the showground until after the Grand Parade or such time as may be determined by the Chief Steward of those sections. Any exhibit required for a parade or championship and who fails to do so is liable to forfeit its prizes. Permission to be excused may be given by the Secretary or a Chief Steward in exceptional circumstances.
16. All cups and trophies are the property of or in the safe keeping of the BCAA. Cups & trophies will be presented on Show day only and will not be permitted to leave the Showground.
17. All prize winners must present their cheques within three months of the Show or they will be deemed to have forfeited their prize money.
18. A challenge cup presented by the late Sir Arthur Liberty, to be competed for by Farmers who are Members of the Association, will be awarded to the exhibitor who gains most points in classes for horses, cattle and sheep. The winner to hold the cup for one year. Scale of points: Open classes – 1<sup>st</sup> prize, 5 points; 2nd prize, 3 points, 3<sup>rd</sup> prize, 2 points; 4<sup>th</sup> prize 1 point. All other classes – 1<sup>st</sup>, 4 points; 2nd, 3 points; 3<sup>rd</sup>, 2 points; 4<sup>th</sup>, 1 point.
19. There will be a special Members' Enclosure by the Main Ring.
20. The Bucks County Agricultural Association requires the wearing of a skull cap/riding hat at all times when mounted whilst on the Showground. All headgear should be manufactured to the relevant current Standard. In the Ring all skull caps must be worn with a plain dark coloured peaked cover. All skull caps/riding hats should have a three point

harness. The Bucks County Agricultural Association recommends the wearing of protective headgear whilst leading any horse or pony.

21. All bulls over ten months of age must have rings in their noses. Exhibitors are advised to provide two handlers for each bull for the Grand Parade and especially so in the case of senior bulls. All bulls must be led with poles, ropes or chains.
22. No person may lead more than one horse or pony at any one time on the Showground. All people leading animals must be fully competent to do so.
23. Only one groom is allowed in the any of the Collecting Rings per animal being exhibited.
24. Duties of Stewards:
  - (a) Stewards must be personally responsible for the preparation of their own section and must be satisfied that everything is in order before the Show opens.
  - (b) Any irregularity on Show Day is to be reported immediately to the Secretary.
  - (c) If a Steward is of the opinion that an exhibit is not eligible to compete in any particular class he/she should report the matter to the Secretary without delay.
  - (d) Stewards are eligible to enter exhibits in any class in respect of which they are acting as Stewards, but no Steward shall be in the ring while his exhibit is being judged unless he/she is leading it, when he/she must remove his Steward's badge.
25. The Organisers of this Show have taken reasonable precautions to ensure the health and safety of everyone present. For these measures to be effective, everyone must take all reasonable precautions to avoid and prevent accidents occurring and must obey the instructions of the Organisers and all the Officials and Stewards and abide by the Health & Safety Regulations as printed in this Schedule. Unaccompanied Competitors must provide the Show Organiser a contact telephone number in case of an emergency
26. Should any question arise not provided for in these regulations, it must be referred to the Management Committee whose decision shall be final.
27. Mobile phones are strictly forbidden whilst in the showing ring.
28. The Committee reserve the right to replace the publicised Judge at short notice without notifying the Exhibitors.
29. Exhibitors must comply with the current rules and regulations on Animal Gatherings and Movements in force at the time of the Show according to DEFRA and BCMS requirements.
30. Horse Passports (England) Regulation 2004 requires all owners to obtain a passport for each animal that they own. Please remember to bring these passport(s) to the Show and have them available for inspection if requested by Local Trading Standard Officers.
31. Where an Exhibitor cancels an entry, all fees paid will be forfeited. The Society shall not be responsible for any loss or damage, direct or consequential, if the Show in any particular year is cancelled (in whole or in part) or the period of its advertised duration curtailed due to a Force Majeure occurrence and in this instance the Society shall retain all fees. Force Majeure includes but is not limited to acts of God, fire, flood, earthquake, windstorm or other natural disaster, war, confiscation, nationalisation, requisition, destruction, government sanction or embargo, law, judgement, order, strike, riot, invasion, interruption or failure of utility service including but not limited to electric, gas, water, telephone, failure of the transportation of any personnel, equipment, machinery or material or any other matter or cause beyond the control of the Society. The Exhibitor should have his or her own insurance to cover such loss or damage.
32. The Bucks County Agricultural Association has permission to do the following:
  - (a) store, process and retain, including electronically, all data and personal information provided by exhibitors, for the purpose of running the Show, maintaining appropriate records and communicating with the exhibitor in future concerning any of the Association's activities.
  - (b) publicise the names and home locations of exhibitors in the Show catalogue and on the Show website. Home & Garden exhibitors - Only the name will be printed in the Show catalogue and no details will appear on the Show website.
  - (c) forward exhibitor information to the press, Breed Societies and other regulatory authorities for the purposes of running the Show (excluding Home & Garden exhibitors).
33. Horses must have been vaccinated to comply with the requirements of the primary course (1<sup>st</sup> vaccination and then 2<sup>nd</sup> vaccination between 21 - 92 days later), followed by the first booster (150 - 215 days) and all subsequent boosters. Horses may compete having received the primary course and prior to the first booster but not within 7 days of receiving a vaccine dose. Horses must have been vaccinated within 6 months before the show but not less than 7 days of arriving at the show. In-foal mares that have already had vaccinations of primary Equine Influenza course should be vaccinated 4-6 weeks before the foal is due to be born. Foals should be vaccinated for Equine Influenza at 6 months to commence their primary course. We urge all owners to adhere to strict biosecurity protocols at all times. Veterinary officers may check certificates and an incorrect certificate will mean disqualification. Exhibitors who cannot produce a certificate will be required to do so within seven days of the Show otherwise prize money will be forfeited. At time of print, due to the ongoing vaccine shortage, 15 month boosters will be accepted.

# BUCKS COUNTY AGRICULTURAL ASSOCIATION HEALTH AND SAFETY POLICY

## Introduction

The Bucks County Show is an Agricultural show held annually at Weedon Park Aylesbury. Bucks County Agricultural Association (a Company Limited by Guarantee No. 2525580), whose Registered Office is No. 5 Lilies, High Street, Weedon, Bucks, HP22 4NS is the tenant of the show ground and vehicle parks used for the Bucks County Show during August and for up to two weeks following the date of the Show.

## Policy Statement

Bucks County Agricultural Association accepts its responsibility for providing and maintaining, so far as is reasonably practicable, at all times during the setting up, running and dismantling of the Bucks County Show, an environment which is both safe and healthy for all.

To this end The Bucks County Agricultural Association will take all steps within its powers to meet its responsibilities under The Health and Safety at Work etc Act 1974 and all other legal requirements for Health and Safety, and actively seeks the full and understanding co-operation of all persons involved in the show for their commitment to the same.

The Bucks County Agricultural Association will annually review this policy as required by the Health & Safety at Work etc Act 1974.

Signed



**Chairman Stephen Alexander**

**Date** 23<sup>rd</sup> January 2023

**The above policy covers all employees and volunteers working for or on behalf of the Bucks County Agricultural Association and these persons are required to take all reasonably practicable steps to comply with this policy. In addition to this the following persons have specific responsibilities.**

## ORGANISATION

### Responsibilities of President

This is an "Honorary" Role with no designated responsibilities for the management of the County Show.

### Responsibilities of Chairman and Show Committee

The Chairman and Show Committee shall have overall responsibility for all aspects of Health and Safety and shall, so far as is reasonably practicable, ensure that everybody under their control is familiar with the Bucks County Agricultural Association's Safety Policy and arrangements. The Chairman and Show Committee will encourage at all times the co-operation of all members, stewards, exhibitors and members of the public for their commitment to the same.

### Responsibilities of Show Secretary

The Show Secretary will work under the guidance of the Chairman and Show Committee to carry out day to day administrative tasks necessary for the organising and running of the show including liaison with the health and safety advisor, contractors etc.

### Responsibilities of Safety Adviser

- The Safety Adviser shall be responsible in conjunction with the Chairman and Show Committee for preparing and revising (as appropriate) the Health and Safety Policy for the Bucks Agricultural Association and in addition shall:
- Provide guidance, appropriate training and advice on Health and Safety matters.
- In conjunction with the Chairman and Show Committee shall promote safety consciousness at all levels.
- Liaise with Medical, Fire Authority, HSE, Local Authorities and other appropriate bodies both before the show day and as appropriate during the show and afterwards.
- Carry out a pre- show inspection of the site (If possible in conjunction with the enforcing authorities)
- Be available during the show to monitor compliance with the Show's safety requirements and to be the point of contact for health and safety matters.
- Investigate and record all significant accidents/incidents and provide statistics for the Chairman and Show Committee.
- In addition to the above the Safety Adviser has the authority to require the cessation of unsafe practices where this is considered essential.
- Where a requirement to stop an unsafe practice is not complied with, the Safety Adviser will liaise with the Chairman/ Vice chairman to deal with the problem.

## Responsibilities of Assistant Safety Advisor

To assist the County Show Safety Advisor in his role and deputise as appropriate. **(In the absence of the Safety Advisor, the Assistant Advisor will liaise with the Chairman.)**

## Responsibilities of Nominated Stewards:

<b>Car Park/Gate Steward</b>	<b>Horse Steward</b>	<b>Home &amp; Garden Steward</b>	
<b>Cattle Steward</b>	<b>Catering Steward</b>	<b>Sheep Steward</b>	<b>Main Ring Steward</b>

These persons have specific responsibilities as listed above and in addition will assist with the implementation and enforcement of the Health and Safety Policy and arrangements and Event Management Plan, and will liaise with other stewards, the Health and Safety Advisor and Chairman/Vice Chairmen in dealing with emergencies and major incidents at the Bucks County Show.

## Responsibilities of other volunteers/stewards

These persons will attend appropriate "briefing sessions" and familiarise themselves with the overall site layout. They will work with their "Nominated Steward" and the Management Committee to ensure as far as is reasonably practicable the safe operation of the Show and will assist the above persons as appropriate in dealing with issues or incidents which may arise during the course of the show. (E.g. emergency evacuation of the site.)

## Responsibilities of Security Contractor

As noted above overall responsibility for health and safety rests with the management committee. As the Bucks Agricultural Association is a registered charity, the majority of tasks will be carried out by volunteers under the direction of the management committee, however because of the specialist skills and qualifications required for security work the association employs specialist SIA contractors (BHPSS) to patrol the site overnight leading up to the show and to work with the management team and stewards (and if necessary police officers) (CPSOs) to manage security/crowd issues on the show day. (See Crowd Control Policy) Reporting lines will be through central control.

## Responsibilities of Traffic Management Contractors

Owing to the size and complexity of the issue of traffic management on Show Day the preparation of a traffic management plan and the actual management of traffic (including signage) has been allocated to competent contractors. These contractors will work with the management committee and representatives of the Police and Traffic Authority as appropriate. (See Traffic Management Plan)

## Responsibilities of Exhibitors Contractors and Trade Stand Holders

All persons taking part in the operation of the show (exhibitors, trade stand holders, contractors etc. have a shared responsibility to ensure that they comply with the requirements of this safety policy and arrangements.

## HEALTH AND SAFETY ARRANGEMENTS

### Risk Assessments

It is a requirement of the Management of Health and Safety at Work Regulations 1999 that employers should identify and assess and control the significant risks generated by their undertaking. In order to fulfil this obligation the Bucks County Agricultural Association will carry out and record Risk Assessments for the overall Management of the Show. This duty also extends to contractors and stand holders.

***In order therefore to fulfil this obligation all stand holders and contractors will also be expected to provide a risk assessment "appropriate to the level of risk for their particular undertaking". This Risk Assessment must cover the risk from fire, entry onto the showground and erection and dismantling of the stand if appropriate.***

***Stand holders will be provided with a risk assessment form and guidance on completion when applying for a pitch. This form must be available on Show day for random checks. Advice may be sought from the office or the Show's Safety Advisor if required.***

### Construction Design and Management Regulations

The Client, Principal Designer and Principal Contractor will be the Bucks County Show in conjunction with the Designers and Contractors listed below.

### Pre-construction phase

Elements of the preconstruction planning for the Show commences almost immediately following the previous event. The various Landlords, local authority and traffic management departments, Bucks Police and the Fire Service will be consulted through the Safety Advisory Group (SAG). Contractors are appointed on their previous knowledge of the events industry and having worked with the Show. The Show attends Safety Advisory Group Meetings during the year. There are no significant changes to contractors for the 2023 Show.

### Construction and dismantle phases

The key contractors for the site who will form the Project Team are the following:

Meadow Marquees, D&P Toilets, Tuckwell Contracting

Each of the above is responsible for their area of work and for communicating and co-operating with each other when

on site. As the Show builds there will be a number of other non-construction related contractors who will work with the above contractors.

The event is not a notifiable project under the CDM (Construction Design and Management) Regulations 2015

***There are no public footpaths running across the Show site which require closure during the event. There is a public footpath which runs adjacent to the site. Public are known to walk across the site and the Land Owner will inform public of Show and its build via messages and signage. Also see section on traffic movement and pedestrians***

Exhibitors who book space only plots are considered as separate construction projects under the control of those exhibitors. In effect these traders rent a piece of land for the duration of the Show. Exhibitors are responsible for appointing their own competent contractors and for complying with the CDM Regulations.

All contractors contracted by the Show receive a copy of the site rules to enable them to complete an induction with their workers.

Sanitary arrangements are available ten days prior to the Show.

Bucks County Show monitors its contractors on an outcomes basis taking into consideration the key principles of the revised Regulations which are:

- To eliminate or control risks so far as reasonably practicable
- To ensure work is effectively planned
- To appoint the right people and organisations at the right time
- To make sure everyone has the information, instruction, training and supervision they need to carry out their jobs safely and without damaging health
- To have systems in place to help parties co-operate and communicate with each other and co-ordinate their work and
- To consult with workers with a view to securing effective health, safety and welfare measures.

The Show does have copies of the insurance certificates, risk assessments and where appropriate method statements for those contractors appointed above which are available in the Show Office.

Any accidents or incidents that occur on site must be reported to the Show Organiser.

Any working practices deemed to be unsafe will be stopped where identified and will not continue until safe systems of work have been applied. The above systems of work have worked well for a number of years and there have been no problems.

## **Electricity**

Electricity at 240 volts, single phase, is supplied to several parts of the showground from the public supply and /or portable generators.

All electrical equipment must be approved by the Show's official contractor prior to use. Temporary low voltage distribution systems of 415 volts or less on the site will be subject to the 'Electricity at Work Regulations 1989 and associated legislation'.

Anyone who provides electrical apparatus for their own or anyone else's use must, before it is connected to the supply, ensure that it is maintained as required by the Electricity at Work Regulations 1989 and if appropriate arrange for its inspection / test by a competent person or the Show's official contractor.

Spot checks will be carried out by show officials and any equipment found to be faulty will be confiscated.

All equipment shall be connected to the supply through a Residual Current Device (RCD) and all cables and connections where not protected by a weatherproof structure shall be of such construction, or protected as necessary to prevent danger arising from exposure.

Socket outlets should not be overloaded and extension leads used only where really necessary and should not create a trip hazard.

## **Generators**

Any generator used on the show ground must be notified to the Secretary and may be subject to random checks throughout the period on site. Generators should be sited on a secure platform away from all flammable materials. Fuel for generators must be stored in suitable sealed containers out of direct sunlight. Quantities of fuel must be kept to a minimum. All installations must comply with relevant legislation and guidance.

## **Underground and Overhead Electrical Services**

Exhibitors are warned of the danger from the distribution of high and low voltage systems throughout the show ground and are asked to check on their position both above and below ground before erecting marquees, stands, flagpoles etc. Trade stands that are sited above the main underground cable will have notification with their badges. A plan showing the location of this cable is available for viewing in the Secretary's Tent. Trade stands must liaise with secretary as to whereabouts of any "extensions" on their stand.

## Underground Water Services/Potable Water

The showground is supplied with potable water via a system of permanent underground pipes supplemented with a temporary system which is installed by a competent plumbing contractor in the weeks leading up to the show. In order to ensure the water is of a suitable quality, guidance will be taken where appropriate from BS 8551 (The Provision and Management of Temporary Water Supplies (Code of Practice)) and appropriate water quality tests will be carried out prior to the show day by a competent contractor. A plan showing the location of underground water pipes is available for viewing in the Secretary's Tent and it is the responsibility of all contractors, exhibitors and stewards to make themselves aware of these.

## **NO DIGGING MUST TAKE PLACE WITHOUT PERMISSION FROM THE ASSOCIATION**

### Water

A plan showing the location of underground water pipes is available for viewing in the Secretary's Tent and it is the responsibility of all contractors, exhibitors and stewards to make themselves aware of these.

### Liquid Petroleum Gas (LPG)

Gas bottles may not be used in enclosed spaces, including tents.

Any full or empty cylinders not in use must be kept in an adequate store. No LPG should be kept inside any structure the gas should be piped to the appliance being used. The pipe work should be rigid whenever possible with the shortest possible length of tubing used. All installations must comply with relevant legislation and guidance. All gas appliances must have been subject to an inspection by a Gas Safe Engineer within the last 12 months. Cylinders in use must be in a secure upright position.

### Catering/Sale of Foodstuffs

All static and mobile caterers must ensure that they comply with all the relevant Food Hygiene and Labelling Regulations. The person in charge of the catering operation is to make sure that staff who handle food are supervised and instructed and/or trained in food hygiene in a way that is appropriate for the work which they do.

It is recommended that a food hygiene certificate is held by one or more staff as this will show that the persons handling or preparing food have knowledge of food hygiene and allergens.

All caterers should be aware that Inspectors of AVDC Environmental Health Departments will make inspections prior to, and during events, to ensure that food operators understand and comply with the relevant legislation.

### Temporary Structures

All temporary structures including marquees, buildings, information boards, fences and gates must be soundly constructed, erected and safe for their intended purpose and comply with any relevant current guidance. (Standard guidance is available in the Institution of Structural Engineers document "Temporary Demountable Structures: Guidance on design, procurement and use.") **Exhibitors must give regard to the stability of their exhibits and ensure that they are secured against collapse.**

**Where appropriate (e.g. in the case of marquees etc.) contractors will be asked to provide details of safe wind loading to enable suitable action to be taken in the case of adverse weather. All marquees under the control of the show committee are erected by "Meadow Marquees" and a representative from this company is available on site to deal with any problems or give advice for the duration of the show.**

### Hazardous Substances

No pesticides or other substances hazardous to health should be kept on show stands; exhibitors should display only new, empty containers.

### Fire Prevention

An overall fire risk assessment of the showground is carried out by the Show's Safety Advisor as required by the Regulatory Reform (Fire Safety) Order 2005 and all structures provided by the Agricultural Association (Member's Marquee, Cattle Marquees etc.) will be provided with appropriate fire extinguishers and signage. However, exhibitors, in particular those providing their own tentage or temporary housing must also as part of their overall risk assessment assess the risk from fire, and must bring their own fire extinguishers on to the showground at the time of setting up, and keep them on the stand for the duration of the show. Exhibitors bringing their own tentage must ensure that it has been treated with a suitable fire retardant, and in the case of a large marquee, a plan showing all fire exits must be submitted for approval by the Health & Safety Adviser.

Fire extinguishers must be sited in a prominent position and in full view.

**Exhibitors must have available extinguishers which are most suited to the risks.**

**Exhibitors should note that fire extinguishers will be subject to random checks and any stand without a suitable extinguisher will be closed down.**

All static exhibits must be erected in a way that ensures they do not present a risk to any persons during the event (including erection and dismantling).

**All exhibitors must take into account the requirements of the "Work at Height Regulations" when erecting or dismantling structures.**

## Machinery

### ***Specific risk assessments must be provided by the exhibitor for any operation or demonstration of machinery.***

Machinery must only be operated or demonstrated in areas fenced off from the public. Operators must cease their activities should any person encroach into a danger area. When positioning ropes, fences or barriers to restrict access into potential danger areas, an adequate margin of safety must be observed. Particular care must be taken to assess and control the risk to persons from materials which may be ejected from machines.

Plant and machinery must only be operated and demonstrated after ensuring that adequate precautions are taken to protect the operator and bystanders. Operators will be told that unsafe operation will not be allowed and may lead to possible legal action by the relevant enforcing authority.

Any plant, machinery or equipment used prior to, during, or after the show should be operated by an adult who is fully trained in its safe use. Use by inexperienced or untrained persons under 13 is prohibited.

Passengers must not be carried on vehicles and machines unless designed or adapted for that purpose. No child under the age of 13 may ride in any self-propelled agricultural vehicle.

All personnel operating the machinery must be experienced, adequately trained and competent in their use. The HSE Guidance Sim 01/2001/04 Health and Safety Guidelines for Agricultural Machinery Working Demonstrations will be used for displays of static and machines in motion.

[http://www.hse.gov.uk/foi/internalops/sims/ag\\_food/1\\_01\\_04.htm](http://www.hse.gov.uk/foi/internalops/sims/ag_food/1_01_04.htm)

The correct protective clothing and equipment must be worn at all times when participants or exhibitors are engaged on any activity for which protective equipment is required, for instance when using a chain saw.

All such protective clothing and equipment must comply with the requirements of the Personal Protective Equipment at Work (Amendment) Regulations 2022 (PPER 2022).

## Motor Vehicles

- Motor vehicles must be driven with great care and a **5-mph speed limit** observed on the showground.
- Between the official opening and closing times of the show only authorised vehicles will be allowed to be driven on the showground. (8am – 6pm)
- No motorcycles, cycles, ATVs or any other vehicle may be taken on to the show avenues without prior authorisation.
- Persons driving ATV's (All terrain vehicles/Quad bikes) must wear suitable protective helmets and be competent in the handling of the ATV. A copy of an ATV competency certificate should be available if requested.
- No vehicle may be demonstrated or exhibited in any of the show avenues.

## Livestock

- Exhibitors and stock attendants must be fully aware of their obligations for the safety of the general public and fellow exhibitors and stock attendants at all times whilst on the show ground and must observe orders given by stewards or officials when leading stock to and from the Judging Rings.
- In the interests of safety, unauthorised movement of animals during the show is not allowed. All cattle must be accustomed to being halter led and at least one competent person must attend each animal during its movement to and from the Show Ring, remaining as far as possible, behind the movement barriers provided.
- Exhibitors must control and take every care when moving animals and endeavour to segregate the public from their animal when moving through the showground. It is advisable to provide two handlers for each bull in the Grand Parade and all bulls over 10 months old must have rings in their noses and be led with poles, ropes or chains.
- All exhibitors of bulls should make themselves familiar with AIS35(rev1) Handling and Housing Cattle. This Guidance Note gives the following methods for handling bulls at events:
- Two people, one using a bull pole attached to the bull's nose ring, and the other using a rope attached to the halter or head chain through the nose ring.
- Two people both using ropes or chains, one rope or chain attached to a halter, the other either attached directly to the nose ring or via the nose ring to the halter;
- One person using a bull pole attached to the bull's nose ring and a rope or chain attached to a halter or head chain through the nose ring with a competent person standing by able to assist in the control of the bull if required;
- One person using a rope or chain attached to a halter with a second rope or chain attached directly to the nose ring or via the nose ring to the halter, with a competent person standing by able to assist if necessary.
- The stewards and Show Vet have the power to refuse the entry of any animal which they consider might get out of control or to ask for any animal to be removed from the show ground.
- Exhibitors and stock attendants must take every precaution to protect visitors to the livestock lines from injury.
- Any bull over 10 months old being led on the show ground **must** be accompanied by **two** handlers at all times. Young persons should not be allowed to handle bulls.
- Cattle must be halter tied through the rails, binder twine or string must not be used to tie cattle. The use of any substance containing toxic chemicals, including sheep dips is strictly forbidden whilst on the show ground.

- Exhibitors of horses should familiarise themselves with any rule or guidance notes issued by the appropriate authority or society which control the particular activity and they must comply with these standards.
- Horses must not be ridden, exercised or schooled in the car parks, trade stand avenues or other areas to which the general public has access but only in the area designated. No one is allowed in the collecting ring who is not a rider or bona-fide groom.
- Anyone riding a horse or pony on the showground must wear protective headgear of a current standard approved by their appropriate governing body.
- Dogs must be kept on a lead at all times, and are not permitted on the showground before the show unless prior authorisation has been given by an official. This applies to exhibitor's dogs as well as those belonging to visitors.

#### **General Hazards**

- Fire hazards exist throughout the showground. Smoking is prohibited in all marquees. Where no smoking signs are exhibited this will be strictly adhered to, and anyone found breaking this regulation will be asked to leave the showground.
- Guy ropes and tent pegs are used throughout the showground and care must be taken to avoid these.
- Children are at particular risk during the setting up and taking down periods and are strongly discouraged from being brought to the ground at these times, and at all times should be supervised by an adult.

### **EMERGENCIES**

#### **Fire**

Evacuate people from the area of the fire immediately. Clear the surrounding area. Report the Fire to the Secretary's tent, from where the fire brigade will be called. Keep spectators well clear of the area.

#### **Accident/Injury.**

The priorities are:

- The safe treatment of the injured persons.
- Immediate action to prevent a re-occurrence.

St. John Ambulance personnel are on the showground at two First Aid posts. Paramedics are available on radio and can be contacted via Central Control.

**Details of all accidents/incidents must be reported to the safety advisor and the Secretary via Central Control and recorded as soon as possible after the accident.**

The Safety Adviser will be responsible for investigating incidents/accidents and will work with the management committee to carry out any necessary remedial actions.

#### **Escaped Animal.**

All available stewards to assist in recapture by isolating the area from members of the public and ensuring all exit gates are closed. The Senior Steward present to take charge and recapture the animal with the exhibitor owner and a small number of stewards. After recapture a decision to be made as to whether the animal should remain on the show ground.

#### **Bomb Threat (or any "Mass" hazard).**

Contact the Police, via Central Control. Treat as genuine unless Police advise otherwise. Clear people from the area.

### **SHOW CONDITIONS**

It is understood that all exhibitors, contractors, stewards, grooms and all other personnel will abide by the Show Conditions in addition to the Health & Safety Requirements laid down in this Policy and the Schedule

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