THE NANTWICH SHOW
CELEBRATING AGRICULTURE IN SOUTH CHESHIRE

HOME PRODUCE, ARTS & CRAFTS SECTION SCHEDULE

Wednesday 30th July 2025
Reaseheath Old Hall, Wettenhall Road, Nantwich, CW5 6EL

Entries Close Wednesday 23rd July

Section Secretaries:
Mrs Karan Stockton & Mrs Clare Whittaker
Telephone: 07840070782 Email: hpacnantwichshow@outlook.com

ENTRY FEES:
Classes 1-52 - £1.50 each ■ Classes 66-68 - £5.00 each
Children's Classes - 50p

£7.50 worth of entries will qualify for an entry ticket

Enter online: www.nantwichshow.org

SECTION RULES

- ➢ Judges decision is final
- ➢ Exhibits to be staged by 12 noon on Tuesday 29th July
- ➢ All exhibits left at owners risk
- ➢ No exhibit to be removed before 5.30pm on show day
- ➢ Each exhibit to be marked with label provided
- ➢ All exhibits must be own work
- ➢ Maximum two entries per class only
- ➢ No fish, fresh cream, BBQ sauce or pate to be used
- ➢ No responsibility taken for exhibits left after 6.30pm
- ➢ No unauthorised persons allowed in the section during judging

ENTRY FEES

- Classes 1-52 - £1.50 each
- Classes 66-68 - £5 each
- Children's Classes - 50p

REMEMBER: a judge is looking for…

- Polished jars, correct covers and labels, waxed disc and cellophane covers (a must for curds) or screw lids
- Full jars with natural shrinkage
- Full dates on label
- a/v –any variety

CLASSES

WINE:

W1 - A bottle of homemade sweet or dry red wine a/v
W2 - A bottle of homemade sweet or dry white wine a/v
W3 - A bottle of homemade wine "from the hedgerows" a/v
W4 - "Flavour a bottle of gin" example with fruit or spice a/v
W5 - A bottle of homemade liqueur a/v

Wines to be bottled in clear punted wine bottles, plain flanged corks only, plain white class label (provided) placed 1" from the bottom and in the centre of the bottle seams.

PRESERVES:

P6 - Jar soft fruit jam a/v
P7 - Jar stoned fruit jam a/v
P8 - Jar curd a/v
P9 - Jar jelly a/v
P10- Jar marmalade a/v

P11- Jar chutney a/v
P12- Easy Tomato Chutney – **recipe given**

PRODUCE:

P13 - A fruit flan a/v
P14 - 5 brownies or blondies
P15 - 5 decorated cup cakes
P16 - 5 pieces tray bake a/v
P17 - 5 pieces of homemade fudge a/v
P18 - 3 sweet scones a/v
P19 - 3 sausage rolls
P20 - A quiche
P21 - A tin loaf
P22 - 3 savoury muffins a/v
P23 - Jam filled sandwich cake – no butter cream, caster sugar topped
P24 - An item of cookery or produce not listed own choice
P25 - A Carrot Cake - **recipe given**
P26 - 5 Ginger Biscuits - **recipe given**
P27 - Decorated cake – for a baby shower

Please display all produce on plates or boards. No fresh cream, fish, BBQ sauce or pate to be used. Thank you.

HANDICRAFT:

C28 - A machine or hand sewn item
C29 - Homemade item of jewellery
C30 - A cross stitch item kit or own design- please state on entry
C31 - Item of hand embroidery
C32 - A homemade cushion any craft
C33 - Homemade memory bear
C34 - Homemade apron
C35 - Hand knitted item
C36 - Something new from something old
C37 - Item using sea glass
C38 - Homemade bag for life
C39 - A homemade paper flower bouquet
C40 - Homemade door wreath for any occasion (no fresh flowers)
C41 - A crochet item
C42 - An item of textile craft (no decoupage) made by myself not listed in schedule
C43 - An item of handicraft made by myself not listed in schedule

*All items of handicraft must **NOT** have been entered at Nantwich Show previously, not washed or worn. No framed work to exceed 4ft square and all your own work.*

ART:

C44 - Pen/Ink/Pencil picture any subject
C45 - Water colour painting any subject
C46 - Mixed medium any subject
C47 - Acrylics any subject
C48 - A digital print

All to be suitably framed ready to hang.

PHOTOGRAPHY:

C49 - "Black and white"
C50 - "New life"
C51 - "Water"
C52 - "Holidays"

Photograph size not to exceed 10in x 8in. All photos to be mounted on plain white mounts and covered with transparent cover.

CHILDRENS:

This year's age groups are as follows:

- *6 years & under*
- *7 years to 11 years*
- *12 years to 16 years*

Age declared on entries. No names please

<u>6 years & under</u>

CH53 - Paint a picture of your pet
CH54 - Junk model
CH55 - Make a pasta picture
CH56 - Decorate 5 biscuits farm animals themed

<u>7 years to 11 years</u>

CH57 - Farm yard in a shoe box
CH58 - Decorate a wellie
CH59 - An animal made from fruit and/or vegetables
CH60 - 5 decorated cupcakes

12 years to 16 years

CH61 - Make a piece of jewellery
CH62 - Take a photo – my family
CH63 - Upcycled item of clothing
CH64 - 5 pieces of homemade tray road a/v

All Ages

CH65 - Model of a scarecrow – min height 1m max height 2m

CO-OPERATIVES:

CO-OP66 - "CHOOSE A BOOK"

- 3 items of produce, can include a drink (eg cordial)
- 2 items of handicraft
- NO flowers/floristry to be judged
- To be staged within an area of 2ft 6ins wide x 2ft deep and not to exceed a height of 2ft 9in other items may be used for staging, exhibitors to provide own staging

CO-OP67 - "VE DAY 80"

- 3 different items of cookery attractively staged on your own covered base, 2ft 6in wide x 2ft deep, backboards may be used which must be attached to the base

CO-OP68 - "LADIES DAY"

- 3 different items of craft attractively staged on your own covered base, 2ft 6in wide x 2ft deep, backboards may be used which must be attached to the base

These 3 CO-OPERATIVE CLASSES are open to individual or co-operative entries.

GIVEN RECIPES

P12 - EASY TOMATO CHUTNEY

Ingredients

1 large red onion chopped, 750g tomatoes chopped, 2 small eating apples cored and chopped (skin left on), 4 cloves garlic chopped, 125g light muscovado sugar, 250ml cider vinegar, 1 tsp ground ginger, ½ tsp ground all spice, ¼ tsp ground gloves

Method

Put tomatoes, red onion, apples, garlic in a large heavy based pan with the light muscovado sugar, add the ginger, all spice and ground gloves, stir in the cider vinegar. Heat gently and stir until the sugar has dissolved, bring to the boil and cook uncovered for about 1 1/2 hours until chutney has reduced and thickened. Stir occasionally to begin with and more frequently as the cooking time goes on to prevent burning on the base of the pan. When chutney is ready, you will be able to draw a spoon through the mixture leaving a trail that does not fill with vinegar. Divide into 4 warm sterilized 250g/9 oz jars. Once cold place into fridge for 3 weeks before eating

P25 - CARROT CAKE

Ingredients

4 eggs at room temp, 200ml veg or sunflower oil, 250g grated carrots, 100g walnut pieces, 1 orange (zest only), 200g self raising flour, 2 tsp mixed spice, 1 tsp bicarb of soda, ¼ tsp salt, 200g light brown sugar

Method

Preheat oven 180C/170 fan/gas 4. Grease and line 8" round cake tin. In a large bowl lightly whisk the eggs with a fork, add the oil and whisk again, stir in carrots, walnut pieces and orange zest. In another bowl, sift flour, mixed spice, bicarb and salt, stir in the sugar. Add the wet carrot mixture to the dry ingredients and mix well. Spoon cake batter into the tin and bake on the middle shelf for 1-1 1/4 hours until risen and golden brown. Remove from the oven. Cool in tin for 10 mins then turn out onto a wire tray to cool completely

P26 - GINGER BISCUITS

Ingredients

375g plain flour, 1 tsp bicarb of soda, 3-4 tsp ground ginger, 120g cold butter, 175g light brown sugar, dash of vanilla extract, 7 tbsp golden syrup, 1 egg

Method

Heat oven to 190C/180C fan/gas 5. Line 3-4 baking trays with parchment paper (or do it in two batches if you only have 2 trays. Add flour, bicarb, sugar, ginger to a large bowl and grate in the cold butter. Rub together until it resembles breadcrumbs or mix in a food

processor till it breadcrumbs. Add the syrup, vanilla and egg and mix with a spatula/hands until it's a smooth dough. Knead then roll out onto a lightly floured surface to ½ cm thickness and cut into your desired shapes. Place on a lined tray and bake for 10-11 mins. Cool on a wired rack and then store in an air tight container

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