

## HOME PRODUCE, ARTS & CRAFTS SECTION SCHEDULE 2026

**ENTRIES CLOSE MONDAY 27<sup>TH</sup> JULY 2026**

**SECTION SECRETARIES MRS KARAN STOCKTON & MRS CLARE WHITTAKER**

ENTRIES VIA: [www.nantwichshow.org](http://www.nantwichshow.org)

**ALL ENQUIRES TO KARAN STOCKTON 07840070782 OR [hpacnantwichshow@outlook.com](mailto:hpacnantwichshow@outlook.com)**

### SECTION RULES

- JUDGES DECISION IS FINAL
- EXHIBITS TO BE STAGED BY 12 NOON ON TUES 28<sup>TH</sup> 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
- MAX 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 COOP66/67/68 £5 EACH, CHILDRENS CLASSES 50P**

### REMEMBER: a judge looks 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

**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

W6 A Bottle of homemade sparkling wine a/v

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

**PRESERVES:**

P7 Jar soft fruit jam a/v

P8 Jar stoned fruit jam a/v

P9 Jar curd a/v

P10 Jar jelly a/v

P11 Jar marmalade a/v

P12 Jar chutney a/v

P13 Jar Sweet chilli jam – recipe given

**PRODUCE:**

P14 5 Sweet biscuits a/v

P15 5 Brownies or Blondies

P16 Plated fruit pie-pastry top and bottom a/v

P17 5 Pieces tray bake a/v

P18 5 Pieces of homemade fudge a/v

P19 Battenburg Cake

P20 3 Sausage Rolls

P21 3 Savoury pasties

P22 3 Bread rolls a/v

P23 3 Stuffed peppers

P24 Jam filled sandwich cake – no butter cream caster sugar topped

P25 An item of cookery or produce not listed own choice

P26 3 Cheese scones - recipe given

P27 Tea loaf - recipe given

P28 3 items of cookery using fruit and/or chocolate displayed on a tray

PLEASE DISPLAY ALL PRODUCE ON PLATES OR BOARDS

NO CREAM FISH BBQ SAUCE OR PATE TO BE USED THANKS

**HANDICRAFT:**

C29 A machine or hand sewn item

C30 Item of collage

C31 A cross stitch item kit or own design- please state on entry

C32 Item of hand embroidery

C33 A homemade Christmas tree decoration

C34 Homemade Rag Doll

C35 Homemade beaded item

C36 Hand knitted item

C37 Upcycled item

C38 Item using Sea Glass

C39 Decorated box

C40 A gift wrapped parcel

C41 Homemade door wreath for any occasion (no fresh flowers)

C42 A Crochet item

C43 An item of textile craft (no decoupage) made by myself not listed in schedule

C44 An item of hard craft 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 own work thanks

**ART:**

C45 Pen/Ink/Pencil picture any subject

C46 Water colour painting any subject

C47 Mixed medium any subject

C48 Acrylics any subject

All to be suitably framed ready to hang

**PHOTGRAPHY:**

C49 Black and white

C50 "Seasons"

C51 "Garden"

C52 "Animals"

Photograph size not to exceed 10in x 8in MAX 2 ENTRIES PER CLASS

All photos to be mounted on plain white mounts and covered with transparent cover, AND NOT BEEN ENTERED BEFORE

**CHILDRENS:**

THIS YEARS AGE GROUPS ARE AS FOLLOWS – 6YRS AND UNDER, 7YRS TO 11YRS, 12YRS TO 16YRS. AGE ON ENTRIES PLEASE NO NAMES

6YRS AND UNDER

CH53 Under the sea picture

CH54 Paper bag puppet

CH55 Paint rock/stone

CH56 Decorate 5 biscuits

7YRS TO 11YRS

CH57 Model of FIFA men's football world cup trophy max height 40cm

CH58 Mini beast habitat

CH59 Mosaic art picture

CH60 5 decorated cup cakes – sports themed

12YRS TO 16YRS

CH61 “The Galaxy”- canvas painting

CH62 Take a photo – My Favourite place

CH63 Something new from something old

CH64 “Bake a cake”

ALL AGES

CH65 Model of a Sports Mascot – min height 1m max height 2m

**CO-OPERATIVES:**

CO-OP66 “Harvest Time”

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 “Afternoon Tea”

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 “Summer 2026”

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 classes are open to individual or co-operative entries.

## GIVEN RECIPES

### P13 SWEET CHILLI JAM

#### Ingredients

8 red peppers deseeded and chopped, 10 red chillies chopped, finger size fresh root ginger peeled and chopped, 8 garlic cloves peeled, 400g can cherry tomatoes, 750g golden caster sugar, 250ml red wine vinegar

#### Method

Put the peppers, chillies (with seeds), ginger and garlic into a food processor or use a blender to whizz till very finely chopped. Scrape into a heavy bottomed pan, add the tomatoes, sugar and vinegar, and bring to the boil. Skim off any scum at the surface, turn the heat down to a simmer and cook for 50 mins, stirring occasionally.

When the jam is becoming sticky, continue cooking for 10-15 mins, stirring frequently so it doesn't catch and burn. It should now look like thick, bubbling lava. Cool slightly, transfer to sterilised jars, leave to cool completely. Keeps for 3 months in a cool dark place – refrigerate once open.

### P26 3 CHEESE SCONES

#### Ingredients

200g SR flour, 50g finely grated cheddar cheese, ½ level tsp salt, 50g butter, 1 level tsp dry mustard, pinch of cayenne pepper, 125ml milk, extra milk for brushing,

#### Method

Pre heat oven 230C/210 fan/gas 8, sift all dry ingredients into a bowl, rub in butter finely, add the cheese. Add all the milk at once, mix to soft but sticky dough with a knife, turn onto a floured board and quickly knead until smooth, roll out to 1cm thickness. Cut 9/10 rounds with 6cm cutter. Transfer to buttered baking sheet and brush with the extra milk. Bake at the top of the oven for 7 to 10 mins till well risen and golden brown, cool on a rack.

## P27 TEA LOAF

### Ingredients

170g sultanas, 170g raisins, 1 orange zested, 300ml strong hot tea, 2 eggs, 250g SR flour, 200g light soft brown sugar.

### Method

Mix sultanas, raisins and orange zest in a large bowl, pour over the tea cover and let sit for at least 6 hours or ideally overnight. Heat oven to 180c/160c fan/gas 4. Grease and line 2lb loaf tin. Add the beaten eggs, flour and sugar to the soaked fruit, combine well, place mixture into the tin cook in the centre of the oven 1 hour and 30 mins or till firm to touch. Leave to cool in tin for 15 mins, and then turn out onto wire rack. Once cold, wrap and store in air tight container for up to 5 days.