



MAKE, BAKE & GROW COMPETITION

SATURDAY 11 MAY 2024

Entry Closing Date: Thursday 18 April 2024

Egg classes will be held under Poultry Club of Great Britain Rules.



Newark & Nottinghamshire Agricultural Society

Registered Charity No 514080

A Company Limited by Guarantee Registered in England

Certificate of Incorporation 1716766

VAT Reg No 65154016

President: Mr R H Sheldon MBE

Society Chairman: Mr Roger Jackson

Chief Executive: Mr Simon Eccleston

This event ("show ") is organised by the Newark & Nottinghamshire Agricultural Society (the "Society") is held in accordance with the Memorandum & Articles of Association and the Regulations of the Society which are binding on all exhibitors ("exhibitors", "competitors", "trade stand exhibitor") and others attending the Show. Copies of the Memorandum & Articles of Association and Regulations are held in the Society Office.

Exhibitors should read carefully all the documentation in relation to exhibiting at the Show including the "Exhibiting conditions and guidance", "Show Regulations and Information" and "Exhibitors Code of Practice" which are listed in the Schedule of Classes document available on the Show website.

Where appropriate, competition schedules are issued subject to the Orders & Advice of DEFRA (The Department for Environment, Food & Rural Affairs) and any Local Authorities which may be operative at the time of the Show.

Traders and trade stand exhibitors should carefully read the "Trade Stand Regulations" available on the Show website or within the Stand Booking information.

By making an entry or booking a trade stand, the exhibitor is making an agreement to comply with all the Society Conditions & Regulations and is irrevocably consenting to the storage and use of the information provided in catalogues, show guides, circulation to the media and regulatory authorities such as Trading Standards.

Membership of the Society is annual from 1st January to 31st December. Membership includes entry to all Society Shows on production of a valid membership badge. Membership is not transferable for any reason and must be presented by the named individual at the time of entry. All memberships are valid for one year and there are no pro-rata refunds should you wish to terminate membership prior to its expiry. Renewal information will be sent in the post or emailed to you ahead of the membership year.

The Society reserves the right to postpone or cancel the Show, or any particular section or event, if the Council of the Society resolves that the holding of the Show, or section or event, is impractical or not in the interest of the Society or for any other cause beyond the control of the Society, including, but without limitation, Act of God, Governmental Act, legislation, regulation or request, fire, accident, war, riot, strikes, lock-outs, trade disputes or labour problems, or inability to obtain adequate labour or materials or sufficient number of entries.

Show Office:

Newark & Nottinghamshire Agricultural Society, Newark Showground, Lincoln Road, Newark, NG24 2NY

Telephone: 01636 705796 **Email:** info@newarkandnotts.com

EXHIBITING CONDITIONS AND GUIDANCE FOR THE MAKE, BAKE & GROW CLASSES

Entry fee for the first entry: £2.00

Entry fee for additional entries: £1.00

Please use the same 'Exhibitor' on your online entry to claim your discount.

ENTRIES CLOSE: THURSDAY 18th APRIL 2024

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

Admission Tickets

Exhibitors entering the Make, Bake & Grow Competition classes who plan to attend the show will need to purchase admission tickets in the form of Competitor Wristbands. We are offering all Make, Bake and Grow competitors a discounted rate of £10/ adult limited to 2 wristbands. Please note: all children 16 and under are free of charge. Gate price is £18 / adult. Competitor wristbands can be ordered when entering the competition and must be ordered by 3rd May 2024 through the Shows online entry system, Showing Scene, www.nottinghamshirecountyshow.com. Pre-paid wristbands will be included in competitor packs which will be posted approximately 10 days before the show. Unfortunately, due to unreliable postage and resources, we are unable to post wristbands out after this cut-off date.

Drop Off and Collection of Entries

The Make, Bake and Grow section is judged in the Lady Eastwood building on the Showground. Entries may be dropped off between 1.00pm and 6.30pm on Friday 10th May and between 7.30am and 9.30am on Saturday 11th May. Late arrivals will not be accepted.

Judging:

Will take place on Saturday 11th May commencing at 10:00am until 11:30am. The building will be cleared at 9:45am and no-one, other than the Judges and stewards in attendance, will be allowed in until judging has been completed.

Open to all visitors on Saturday 11th May from 11:30am until 5:00pm

Prizes and Prize Money

Class Prize Cards will be awarded 1st – 3rd

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

1st	2nd	3rd
£5.00	£3.00	£2.00

Awards Presentation

Please join us for the awards presentation from approximately 4:30pm. Prize money and prize cards will be presented.

Entries can be collected after the awards presentation at approximately 5.00pm.

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

Children's Classes

As Hedgehog awareness week runs from 2nd – 8th May, we are incorporating a Hedgehog theme into this year's Show. Help us to continue to raise awareness by joining in with our Hedgehog classes: Lots of Hedgehog information can be found at www.britishhedgehogs.org.uk

Section 1 – 7 Years & Under

- Class 1.** 5 Decorated Cup Cakes – Theme: 'Hedgehogs'. Decoration only to be judged.
- Class 2.** Collage of a Hedgehog. Maximum size A4.
- Class 3.** A 'Cress Head'. Cress grown in a decorated eggshell or yogurt pot.
- Class 4.** A painting of a farmyard family. Paint a scene that you might find in a farmyard in Spring. Maximum size A4.

Section 2 – 8 to 12 Years

- Class 5.** A Decorated Chocolate Cake – Theme: 'Hedgehog'. Decoration only to be judged.
- Class 6.** A Hedgehog House.
- Class 7.** A Tray of Growing Salad Leaves. Judged for colour.
- Class 8.** A poster about what farming means to you. Maximum size A4.

Egg Section

This show is held under Poultry Club of Great Britain Rules and Exhibitors making entries agree to be bound by such rules.

Ceramic plates or saucers will be provided for judging purposes.

The Judge is not able to reclassify eggs.

Steward: TBC

Class 9. One Duck Egg.

Class 10. 6 Hens Eggs, white.

Class 11. 6 Hens Eggs, any colour other than white.

Class 12. 6 Bantam Eggs - not to exceed 1.5 ounces or 42.5 grams, any colour.

Preserves Section

Class 13. Jar of Marmalade, citrus fruit only.

Class 14. Jar of Stoned Fruit Jam.

Class 15. Jar of Berry Fruit Jam.

Class 16. Jar of Chutney.

Class 17. Jar of Pickled Onions.

Class 18. A Small Bottle of Homemade Fruit Liqueur.

To be displayed in a clear bottle, labelled with the type of fruit and date.

Home Baking Section

Class 19. Lemon Drizzle Cake

The following recipe is for guidance only:

- 225g caster sugar
- 275g self-raising flour
- 225g soft butter
- 4 eggs, beaten
- Finely grated zest of 2 lemons
- 2 level tsp baking powder
- 4 Tablespoons milk

Lemon Drizzle topping:

- 175g granulated sugar
- Juice of 2 lemons

1. Heat the oven to 160°C or gas mark 4.
2. Grease and line a 2lb loaf tin 23cm x 13cm x 6cm with baking parchment, leave a small overhang this will make it easier to lift the cake out.
3. Place the sugar, flour, butter, beaten eggs, lemon zest and baking powder into a mixing bowl. Whisk together until smooth.
4. Pour the batter into the prepared cake tin and place it on the middle shelf of the oven. Bake for 40 – 50 minutes or until golden brown.
5. To test if cooked, it will shrink away from the sides of the tin and feel springy to touch.
6. Meanwhile, prepare the lemon drizzle topping.
7. Mix together the granulated sugar and lemon juice. Whilst the cake is still warm, carefully spoon the drizzle mixture over the top of the cake. You can prick a few small holes in the top of the cake to prevent the topping running off the cake, this will dry to a crispy topping on the cake.
8. Once the cake is cool, lift it out of the tin and carefully remove the baking parchment.

Class 20. Cherry Cake.

The following recipe is for guidance only:

- 175 grams soft butter
- 175 caster sugar
- 3 large eggs
- 225 grams self raising flour
- 50 grams ground almonds
- A few drops almond essence
- 200 grams glace cherries
- Grated rind from 1 lemon

1. Pat the cherries with kitchen paper to remove the excess syrup, cut into quarters, then toss in some of the flour.
2. Cream the butter and sugar together until light and fluffy. Slowly add in the whisked eggs, beating a little after each addition.
3. Sieve the remaining flour, fold into mixture with metal spoon.
4. Fold in the cherries carefully, with the ground almonds and the almond extract, do not beat.
5. Place mixture into an 8inch prepared round tin lined with baking parchment, flatten the top of mixture with a spoon.
6. Place in the centre of a preheated oven at 180°C or gas mark 4 for approximately 30 - 40 minutes.
7. If necessary to cook a further 10 minutes, you may cover with a piece of parchment paper to prevent burning.
8. When cooked, it should be springy to touch.
9. Cool for 15 minutes before turning out on a wire rack to cool.

Class 21. 6 Cheese Straws

Class 22. 4 Square Pieces of Flapjack

Class 23. 5 Speciality Bread Rolls

Cake Decorating

Class 24. A Decorated Cake, Theme: 'A Celebration of Spring'

Any type of icing. Decoration only to be judged.

Max size 50cm x 50cm

Garden Produce Section

Class 25. Asparagus, 8 spears.

Class 26. Beetroot, 3 with tops. Any variety.

Class 27. Broad Beans, 6 pods with growth point attached.

Class 28. A Jar of Cut Herbs. Minimum of 4 varieties.

Class 29. A Container of Growing Herbs, 2 or more varieties.

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

Class 30. A Container of Salad Leaves. Judged for colour.

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

Class 31. Root of New Potatoes, entire root to be displayed with haulm and tops. Any variety.

Class 32. Radishes, bunch of 12 with tops. Any variety.

Class 33. Rhubarb, 5 sticks with heel attached, and leaves trimmed to 8cm.

Class 34. Spinach, perpetual, one handful.

Class 35. Spring Onions, bunch of 12. Any variety, bulbs to exceed 15mm, leaves to exceed 25cm.

Class 36. Spring Cabbage, 1 pair. Any variety

Class 37. Sprouting Broccoli, 6 stems. Any variety.

Class 38. Any item of Garden Produce not previously listed.

Rules & Conditions

1. All classes are open to any competitor.
2. Competitors may submit more than one entry per class.
3. All entries must be the unaided work of the competitor.
4. All entries must have been grown or preserved within the last year (12 months). If fresh produce is used, the exhibit should have been preserved within the last growing season; in no case should this exceed one year. Kits cannot be used.
5. All entries are at the owners' own risk.
6. Substitute entries will not be allowed.
7. The organisers reserve the right to cancel, split or amalgamate classes.
8. The organisers take no responsibility for any loss or damage, by any cause whatsoever, before, during or after the show. It is recommended that competitors have appropriate public liability insurance cover (suggested minimum of £5 million).
9. Judging will be done by comparison to recognized standards of quality and safety (using a score sheet if appropriate) and by comparison to other exhibits to determine placing within a class (First, Second, Third, etc.).
10. The Judge's decision is final.
11. Exhibits failing to comply with the terms of the schedule may be judged (at the judge's discretion) but will not be placed.
12. Exhibits may be displayed between 1.00pm and 6.30pm on Friday 10th May and between 7.30am and 9.30am on Saturday 13th May. Late arrivals will not be accepted.
13. Entries can be collected after the awards presentation.
14. Food items to be displayed on disposable/recyclable bases.
15. Entry fees will not be refunded under any circumstances.
16. Children are welcome to enter the adult classes; however, no allowance will be made for the fact that they are children.
17. Commercial producers are restricted to one entry per class.
18. Entries are welcome from Community Interest groups or projects, however these will count as one entrant. Otherwise, members may enter as individual competitors in the usual manner.
19. A separate entry form must be used for each competitor.
20. Exhibitors entering the Make, Bake & Grow Competition classes who plan to attend the show will need to purchase admission tickets in the form of Competitor Wristbands. We are offering all Make, Bake and Grow competitors a discounted rate of £7 / adult limited to 2 wristbands. Please note: all children 16 and under are free of charge. Gate price is £14 / adult.

Showing Guide - Notes for Entrants

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

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

PRESERVE SECTION

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

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

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

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

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

- Jars must be clear glass with NO commercial markings, clean, well-polished and free of stickiness and finger marks.
- Jars should be filled to the top.

- All preserves should be labelled with small labels stating the main fruit used together with the day, month, and year of making.
- Labels should be plain, neat, and straight and of suitable size for the container.
- Labels should be applied centrally between the seams of the jar and in the lower half of the jar.

Marmalade

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

Jam

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

PICKLES & CHUTNEYS

Pickles - vegetables or fruit in clear vinegar

Chutneys - small pieces of vegetables/fruit all cooked together with vinegar, sugar and spices.

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

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

When there are many entries in a particular class the loss of just one point can make the difference between winning or not. The following will help you to ensure your exhibit has the best possible chance of success:

- Jars must be clear glass with NO commercial markings, clean, well-polished and free of stickiness and finger marks.
- There should be no air bubbles or scum within the contents.
- Jars should be filled to within 1 cm of the top.
- All preserves should be labelled with small labels stating the main fruit or vegetable used together with the day, month and year of making. Labels should state 'hot' or 'mild'.
- Labels should be plain, neat and straight and of suitable size for the container. Labels should be applied centrally between the seams of the jar just below shoulder height.
- Chutneys and pickles should be 2-3 months old before exhibiting to allow the flavour to mature.
- For the show, chutneys and pickles should be covered to prevent evaporation and should not cause corrosion to the cover due to the presence of vinegar. Therefore, the use of twist tops with a plastic lining is essential. Do not use a cellophane cover.

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

EGGS

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

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

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

When exhibiting more than one egg, five extra points are awarded per egg for matching and uniformity.

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

- A deeper coloured yolk does not necessarily mean that it is a better quality though, it just looks better to some people.
- At one time a brown egg was the *crème de la crème* of eggs, but the pigmentation of the shell bears no resemblance to the quality of the internal egg content.
- The external look and shape of an egg is important. It should have a good dome at the top as this contains an air sac and the bottom of the egg should be slightly pointed. The length from top to bottom should be greater than the width. Eggs that are conical, biconical, spherical, oval or elliptical in shape are all undesirable and should not be considered for showing purposes.
- The shell should be smooth and free from lines, bulges, and any roughness. Ripples at the bottom of the egg should also be avoided. The colour should be clean and even in the case of mottled or speckled eggs— regular mottles or speckles are preferred. No stains or blemishes should be seen on the shell and although eggs may be washed, they should be left to dry and never polished. Eggs that have been washed would no longer be suitable for human consumption. This is because washing removes the natural protective bloom on the shell which prevents bacteria such as Salmonella from entering the egg. In a normal domestic situation eggs should only ever be washed immediately prior to use.
- Eggs being judged for internal contents should be as fresh as possible. The yolk should sit up, well rounded on top of the albumen (the white of the egg). There should be no blood streaks on the yolk and no blood spots or cloudiness in the albumen. If an egg is fresh the albumen will be a thick, dense substance around the yolk with a thinner substance in the outer ring. (If the yolk does not sit pertly on the albumen and the albumen itself is very watery and runny then the egg is stale).

HOME BAKING & CAKE DECORATING

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

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

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

All exhibits should be clean/hygienic

Cover with cling film to prevent the exhibit drying out

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

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

- Think about the way your exhibit will be displayed and choose a suitable plain plate of a suitable size. You can use a paper or disposable/recyclable base.
- Some exhibitors choose to use a doily under sweet entries, such as cakes. This is not essential but does enhance your entry but should only be used for sweet exhibits.

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

GARDEN PRODUCE SECTION

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

The produce to be entered into the show should be:

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

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

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

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

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

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

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

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