



MAKE, BAKE & GROW

10 May 2025

ENTER
NOW

For the full schedule, online entries and
information about the show, please visit:
www.nottinghamshirecountyshow.com
or phone: 01636 705796

ENTRIES CLOSE: WEDNESDAY 16 APRIL 2025

Entry fee for the first entry: £2.00
Entry fee for additional entries: £1.00

 **Newark & Notts**
Agricultural Society



Newark & Nottinghamshire Agricultural Society
Registered Charity No 514080
A Company Limited by Guarantee
Registered in England 1716766
VAT Reg No 651 5401 62

President: Mr T S Richmond OBE TD DL
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 agreeing 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 either 1st January to 31st December or 1st July to 30th June the following year. 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: WEDNESDAY 16th APRIL 2025

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 £12/ adult limited to 2 wristbands. Please note: all children 16 and under are free of charge. Full price tickets are available for purchase at £19/ adult on the Gate. Competitor wristbands can be ordered when entering the competition and must be ordered by 2nd of May 2025 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 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 9th May and between 7.30am and 9.30am on Saturday 10th May. Vehicular movement on the Showground is not permitted after 8.30am on Saturday and Entries will need to be walked from the Car Park thereafter. Late arrivals will not be accepted.

Judging:

Will take place on Saturday 10th 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 10th 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 and Collection of Entries

Please join us for the awards presentation from approximately 4:00pm. Prize money and prize cards will be presented.

Entries can be collected after the awards presentation at approximately 5.00pm. Please note vehicles cannot access the Showground/Lady Eastwood until after the show has closed at approximately 5:30pm. Please be mindful of this if your entry is too heavy to carry to the car park.

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

Children's Classes

This year's theme is 'Springtime'. Spring is an important time for our farmers; lambing, calving and preparing the land to plant crops. Spring flowers bloom for the bees to pollinate, and birds begin nesting and raising their young.

Section 1 – 7 Years & Under

- Class 1.** 5 Decorated Cup Cakes – Theme: 'Birds Nest'.
- Class 2.** Collage of a Beehive. Maximum size A4.
- Class 3.** A 'Cress Head'. Cress grown in a decorated eggshell or yogurt pot.
- Class 4.** A painting of your favourite Spring flower or blossom. Maximum size A4.

Section 2 – 8 to 12 Years

- Class 5.** A Decorated Cake – Theme: 'Springtime on the Farm'. Decoration only to be judged.
- Class 6.** A Garden Bird House.
- Class 7.** A container of growing herbs. 2 or more varieties.
- Class 8.** A poster about how we can protect the countryside. Maximum size A4.

Egg Section

Plates or saucers will be provided for judging purposes.

The Judge is not able to reclassify eggs.

- Class 9. One Duck Egg.**
- Class 10. 6 Hens Eggs, white.**
- Class 11. 6 Hens Eggs, brown.**
- Class 12. 6 Hens Eggs, any colour other than white or brown.**
- Class 13. 6 Bantam Eggs - not to exceed 1.5 ounces or 42.5 grams, any colour.**
- Class 14. One Decorated Egg – all ages (special prize for entrants under 16 on 10/5/2025)**

Preserves Section

- Class 15. Jar of Marmalade, citrus fruit only.**
- Class 16. Jar of Stoned Fruit Jam.**
- Class 17. Jar of Berry Fruit Jam.**
- Class 18. Jar of Chutney.**
- Class 19. Jar of Pickled Onions.**
- Class 20. 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

2025 marks the 80th anniversary of VE Day, and to celebrate we have chosen to theme our Home Baking section around recipes that would have been typical of the times.

- Class 21. Victoria Sandwich Cake.**
(using given recipe).

- 200g caster sugar
- 200g softened butter
- 4 eggs, beaten
- 200g self-raising flour
- 1 tsp baking powder
- 2 tbsp milk
- For the filling
- 100g butter, softened
- 140g icing sugar, sifted
- drop vanilla extract (optional)
- half a 340g jar good-quality strawberry jam
- icing sugar, to decorate

STEP 1 - Heat oven to 190C/fan 170C/gas 5. Butter two 20cm sandwich tins and line with non-stick baking paper. In a large bowl, beat 200g caster sugar, 200g softened butter, 4 beaten eggs, 200g self-raising flour, 1 tsp baking powder and 2 tbsp milk together until you have a smooth, soft batter.

STEP 2 - Divide the mixture between the tins, smooth the surface with a spatula or the back of a spoon. Bake for about 20 mins until golden and the cake springs back when pressed. Turn onto a cooling rack and leave to cool completely.

STEP 3 - To make the filling, beat the 100g softened butter until smooth and creamy, then gradually beat in 140g sifted icing sugar and a drop of vanilla extract (if you're using it). Spread the buttercream over the bottom of one of the sponges. Top it with 170g strawberry jam and sandwich the second sponge on top. Dust with a little icing sugar before serving.

Class 22. Tea Loaf.

(using given recipe).

- **170g sultanas**
- **170g raisins**
- **1 orange, zested**
- **300ml hot strong Earl Grey or Lady Grey tea**
- **2 medium eggs, lightly beaten**
- **250g self-raising flour**
- **200g light soft brown sugar**
- **butter, for greasing, plus extra to serve**

STEP 1 - Mix the sultanas, raisins and orange zest in a large mixing bowl. Pour over the tea and cover the bowl. Leave to sit for a minimum of 6 hours or ideally overnight to allow the dried fruit to soak up all the liquid.

STEP 2 - Heat the oven to 180C/160 fan/gas 4. Grease and line a 900g loaf tin. Add the eggs, flour and sugar to the soaked fruit, ensuring everything is well combined. Spoon the mixture into the tin and place in the centre of the oven for 1 hour 30 mins or until firm to the touch. Leave to cool in the tin for 15 mins before transferring to a wire rack.

Class 23. 5 Fruit Scones

Class 24. 6 Shortbread Fingers

Class 25. 1 Farmhouse loaf of bread

(using given recipe)

- **500g strong white bread flour**
- **Extra flour, for dusting**
- **300ml tepid water**
- **7g fast action dried yeast**
- **2tsp fine sea salt**
- **1tsp caster sugar**
- **25ml olive oil**

STEP 1 - Combine the flour and salt in a large mixing bowl. Combine the dried yeast, sugar and a little of the tepid water in a small jug and allow it to activate for 2 minutes. Make a well in the centre of the flour and pour the yeast mixture and the rest of the water into it.

STEP 2 - Bring together the ingredients using a wooden spoon to begin with, and then your hands to make a soft dough. Turn out onto a lightly floured work surface and knead for 10-12 minutes until smooth and elastic. Lightly oil a large bowl and sit the dough in it and cover with a damp tea towel.

STEP 3 - Leave the dough to prove for 45-60 minutes in a warm place until doubled in size. Tip out onto a lightly floured work surface and knock the dough back, kneading for 2-3 minutes. Shape into a boule-shaped round. Oil a baking tray and transfer the dough to it. Cover with a lightly oiled piece of clingfilm and allow to prove again in a warm place for 20-30 minutes.

STEP 4 - Pre-heat the oven to 220°C.

STEP 5 - Make a few incisions in the top of the dough and dust with a little flour. Bake for 25-35 minutes until golden and cooked through. Remove and allow to cool completely on a wire rack.

Cake Decorating

Class 26. A Decorated Cake, Theme: 'VE Day Celebration'

Any type of icing. Decoration only to be judged.

Max size 50cm x 50cm

Garden Produce Section

Class 27. A Chilli Plant – all ages (special prize for entrants under 16 on 10/05/2025)

Class 28. Asparagus, 8 spears.

Class 29. Beetroot, 3 with tops. Any variety.

Class 30. Broad Beans, 6 pods with growth point attached.

Class 31. A Jar of Cut Herbs. Minimum of 4 varieties.

Class 32. A Container of Growing Herbs, 2 or more varieties.

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

Class 33. A Container of Salad Leaves. Judged for colour.

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

Class 34. Root of New Potatoes, entire root to be displayed with haulm and tops. Any variety.

Class 35. Radishes, bunch of 12 with tops. Any variety.

Class 36. Rhubarb, 5 sticks with heel attached, and leaves trimmed to 8cm.

Class 37. Spinach, perpetual, one handful.

Class 38. Spring Onions, bunch of 12. Any variety, bulbs to exceed 15mm, leaves to exceed 25cm.

Class 39. Spring Cabbage, 1 pair. Any variety

Class 40. Sprouting Broccoli, 6 stems. Any variety.

Class 41. 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 9th May and between 7.30am and 9.30am on Saturday 10th May. Vehicular movement on the Showground is not permitted after 8.30am on Saturday and Entries will need to be walked from the Car Park thereafter. 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 £12/ adult limited to 2 wristbands. Please note: all children 16 and under are free of charge. Full price tickets are available for purchase at £19/ adult on the Gate.

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 shortbread fingers 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 fruit scones, 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.