

Trawden Show

SUNDAY 10TH AUGUST 2025

ADULTS ARTS & CRAFTS

SCHEDULE

ENTER ONLINE AT WWW.TRAWDENSHOW.CO.UK

ENTRIES CLOSE – MONDAY 27TH JULY 2025 (TO BE INCLUDED IN THE CATALOGUE)

Entries taken on the day

Alternatively, send your entries to the Show Secretary

Miss Philippa Osborne
49 Lanehouse, Trawden, Lancashire, BB8 8SW

Email – Trawden.Secretary@gmail.com

ABOUT THE SHOW

Trawden Agricultural Show – Sunday 10th August 2025 – Trawden Recreational Ground, Trawden, Lancashire, BB8 8RR

Separate Schedules are available online at www.trawdenshow.co.uk for – Light Horses, Heavy Horses, Shetland & Miniature Horses, Cattle, Goats, Sheep, Rare & Minority Sheep, Poultry, Adults Arts & Crafts (Preserves, Baking, Photography, etc.), Horticulture, Vintage Cars and Juniors.

TICKETING

All exhibitors will be required to have an e-ticket or wristband to gain entry to the show field. For £7 worth of entries, one exhibitors ticket will be given. Additional prepaid e-tickets can be purchased at the time of class entry at £10 for adults (£14 on gate) and £6 for children aged 6 and over (£6 on gate). Children under 6 are admitted free of charge and do not require a ticket. It is the responsibility of the exhibitor to bring a valid e-ticket or wristband with them on the day.

ENTRY FEE

£1 per entry

ELIGIBILITY

Exhibitors must be a minimum of 13 years of age on show day.

FAMILY TROPHY

This trophy & large rosette will be awarded to the family (minimum one parent, one child - grandparents and other family members are also included) gaining most prizes across Adult & Children sections of the show. There will also be a large rosette for the 2nd place family

CLASS INFORMATION

Adults Arts & Crafts Secretary: Jackie Stansfield (trawden.secretary@gmail.com)

EXHIBITS

Must be delivered to the Adult Marquee on the show ground before 9:15am on show day, exhibits must **not** be removed before 4:00pm

The tent will be open to any exhibitors on Saturday 9th August between 4pm and 6pm should you wish to leave your entries early, this would help with cars/congestion on show day!

Prize Money

1st £3, 2nd £2, 3rd £1 unless otherwise stated.

Rosettes & Certificates will be awarded to third place in each class. Rosettes will be awarded for best in sections. Prize Giving will be at 2.00 pm in the Tent

There will be a sale of some of the edible exhibits (where exhibitors are willing to donate to the show) which can be taken from 3.00pm. You will be able to buy and reserve these goods anytime from the tent opening.

PRESERVES

Judge: Anne Marie Whitehead, a member of the show and judges society.

- A1. **Jar of Lemon Curd/Lemon Cheese**
- A2. **Jar of Marmalade**
- A3. **Jar of Raspberry Jam**
- A4. **Jar of Strawberry Jam**
- A5. **Jar of Jam/Curd any other variety**
- A6. **Jar of Chutney/ Pickle any variety Chutney**
- A7. **Jar of Honey**

Best in Preserves section will be presented with a Trophy and a Rosette

BAKING

The bread classes will be judged by Kelly and Rick from The Deerstons Bakery, Colne.

- A8. **Just for Men** ~ Any Cake, please indicate the flavour with the exhibit
- A9. **6 Sausage Rolls** (Or Veggie option) Please indicate flavour with exhibit
- A10. **Savoury Quiche/Tart** – any variety, please indicate flavour with exhibit
- A11. **6 Shortbread Biscuits**
- A12. **6 Cookies** ~ Please indicate flavour with exhibit
- A13. **6 Iced and Decorated Ginger Biscuits**
- A14. **A Bakewell Tart**
- A15. **A Fruit Pie** ~ please indicate flavour with the exhibit
- A16. **6 Mince Pies**
- A17. **A Fruit Cake**
- A18. **A Classic Victoria Sandwich** (filled with raspberry jam and sprinkled with caster sugar)
- A19. **A Carrot Cake**
- A20. **A decorated Home Made Chocolate Cake**
- A21. **6 Small Cakes**
- A22. **6 Pieces of Named Traybake**
- A23. **A Novelty Decorated Cake**, to be judged on decoration only
- A24. **A Sachertorte** made to the Recipe at the bottom of the Schedule

- A25. **A Loaf of Bread**
- A26. **A Cottage Loaf**
- A27. **A Batch of 6 Breakfast Bread Bakes/Rolls**
- A28. **A Savoury Flavoured Bread**
- A29. **A Sourdough Loaf**
- A30. **THE BREAD SHOWSTOPPER: A Bread Wheat Sheaf**

A trophy will be awarded to the individual gaining the most overall points in this section.

'Trawden Show **'Star Baker of the Year'**. Points to be awarded: 1st – 3pts, 2nd – 2pts, 3rd – 1pt

A trophy and rosette will be awarded to the best baking exhibit in the show

DRINK MAKING

Judge: Anne Marie Whitehead, a member of the show and judges society.

- A31. **A Bottle of Any Flower or Fruit Cordial**
- A32. **A Bottle of Wine** – any variety, please label
- A33. **A Bottle of Beer** – any variety, please label
- A34. **Gin O' Clock! Small bottle** – any variety, please label
- A35. **A Small / Fancy Bottle of Fruit Liqueur**

Winner of the above classes to compete for a T & D A S Trophy

CRAFTS - Sewing, Stitching and Knitting

Judge: Sue Bennett, a member of the show and judges society

- A36. **Any Embroidery, Cross Stitch, or Tapestry**
- A37. **A Hand Knitted Adult Garment**
- A38. **A Hand Knitted Baby/Child's Garment**
- A39. **Any crochet Item**
- A40. **Any felted item**
- A41. **Any sewn item or garment, Appliqué or Patchwork**
- A42. **A Soft Toy from any medium**
- A43. **A Christmas Tree Decoration made from any medium**
- A44. **A "Twiddlemuff"** can be sewn, knitted, crocheted or a combination of the skills.
All items entered into this class will be donated to The Dementia Society.

The Empress Mills trophy will be awarded for the individual with the most points in this textiles section as well as a rosette for best in section

ART

Judge: Pat Southern-Pearce, a retired specialist freelance art teacher.

- A45. **A Water colour painting**
- A46. **An Oil/ Acrylic Painting**
- A47. **A Pen or Pencil Drawing**
- A48. **A Mixed Media Picture**

This must be your original work and anything printed from the computer will not be accepted.

Entries limited **to no more than 2 entries per person**, per class.

A trophy is awarded for the best artwork.

HANDICRAFT

Judge: Gill Ingham

- A49. **A Hand Crafted Item** – any other medium – state nature of exhibit on entry form
- A50. **Anything crafted that has been made by being up cycled or recycled**, (please put a picture or explain the original item)
- A51. **Jewellery, Beads and Buttons**
- A52. **A Greetings Card**
- A53. **A Walking Stick or Crook**
- A54. **Made of Wood** - Any item

There will be a best in section rosette awarded to the best handicraft exhibit from classes – A35 –A41

PHOTOGRAPHY

Judge: Simon Sweetman, a leading member of Burnley Camera Club.

Rules of Entry:

1. Each entry must have title and class written on the back of the mount, (do not write name on front of mount)
2. All prints must be mounted, mount sizes as follows Minimum mount size 7" x 5", Maximum mount size 10" x 12". There is no minimum print size so long as mount size is as above
3. Entries may have been taken with a digital or with a film camera, but may not have been manipulated except in Class A71 in which a before and after photograph is required.
4. Photographs can be colour or black and white.
5. Entries limited **to no more than 2 entries per person**, per class.

- A55. **Reflections**
- A56. **Trawden In Spring**
- A57. **Travel**
- A58. **Digital manipulation, before & after.** *Take a photograph and enhance or change it to make something new and exciting, beautiful or startling. You must save and print the original photograph as well as the final result so that you enter both the before and after photographs.*
- A59. **4 Photographs of Dawn and Dusk** mounted together.
- A60. **A photograph with an amusing caption!**

FLOWER ARRANGING / FLORAL ART

Judge: Ruth Crompton

There are no limits to the size of arrangement. Accessories, bases, backgrounds and drapes may be used if desired but are not essential. Dried, artificial or fresh flowers can be used, and the marquee will be open for exhibitors to finish their displays on Saturday 10th August from 4.00 – 6.00pm.

- A61. **For The Love of Flowers**
- A62. **An Arrangement in a Drinking Glass**
- A63. **A Door Wreath For Any Occasion**
- A64. **A Fresh Flower Arrangement Using 5 Flower Heads and Foliage**

Winners of the above classes to compete for a trophy

Theme Time: Bradford, City of Culture 2025.

- A65. **Any medium created from any class or combination of classes in the adult section to interpret BRADFORD,** *ie cookery, photography, painting, drawing, any craft, flower arrangement, upcycle, preserve- anything at all!! You must enter your exhibit as theme time and not combine it with any other specific class. Just get creative and have a go!*

Winner to receive Theme Time Trophy

Class A24 Sachertorte Recipe

Ingredients:

140g/5oz plain **chocolate**

140g/5oz unsalted **butter**, softened

115g/4oz **caster sugar**

½ tsp **vanilla extract**

5 free-range **eggs**, separated

85g/3oz **ground almonds**

55g/2oz **plain flour**, sieved

For the topping and the icing

6 tbsps **apricot jam**, sieved

140g/5oz plain **chocolate**

200ml/7fl oz **double cream**

25g/1oz **milk chocolate**

Method

1. Preheat the oven to 180C/350F/Gas 4. Grease a deep 23cm/9in round cake tin then line the base with greaseproof paper.
2. Break the chocolate into pieces, melt gently in a bowl set over a pan of hot water, stirring occasionally, then cool slightly. Beat the butter in a bowl until really soft, then gradually beat in the sugar until the mixture is light and fluffy. Add the cooled chocolate and the vanilla extract and beat again. Add the egg yolks, then fold in the ground almonds and sieved flour. The mixture will be quite thick at this stage.
3. In a separate bowl, whisk the egg whites until they are stiff but not dry. Add about one-third to the chocolate mixture and stir in vigorously. Gently fold in the remaining egg whites. Pour the mixture into the prepared tin and level the surface.
4. Bake in the oven for about 45-50 minutes, or until well risen at the top and the cake springs back when lightly pressed with a finger. Leave to cool in the tin for a few minutes then turn out, peel off the paper and finish cooling on a wire rack.
5. To make the topping, heat the apricot jam in a small pan and then brush evenly over the top and sides of the cold cake. Allow to set.
6. Make the icing by breaking the plain chocolate into pieces. Heat the cream until piping hot, remove from the heat and add the chocolate. Stir until the chocolate has melted, then cool till a coating consistency. Then pour the icing on to the centre of the cake. Spread it gently over the top and down the sides, and leave to set.
7. For the 'icing' writing, break the milk chocolate into pieces then melt gently in a bowl set over a pan of hot water. Spoon into a small paper icing bag or polythene bag and snip off the corner. Pipe 'Sacher' across the top and leave to set.

2025 ENTRY FORM

NAME:
ADDRESS:
PHONE NUMBER:
EMAIL ADDRESS:

Judging commences at 10:00am

[illegible]

Entrants wishing to compete for the Family Trophy must list all names of members of the family (adult & junior) whose entries will count. Please detail names below:

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I / We intend to exhibit in the Classes shown and agree to abide by the Rules of the Society and have public liability insurance. We will digitally store your information in order to process your entry and by signing this form you also agree for us to store your information. Please refer to our privacy policy on our website regarding your personal information.

SIGNED:

Adults Arts & Crafts Schedule 2025

Trawden Agricultural Show – Sunday 10th August 2025