

Art, Handicrafts, Cookery and Classes for Children Entry Form

Please state if you are a member of Mottram Show Yes/No?
 Are you eligible for the Ardern Cup (over 60) Yes/No?
Number of entries not to exceed 2 per class

CLASS No.	No. of ENTRIES	SUBJECT	AGE IF UNDER 15	ENTRY FEE
				£
				£
				£
				£
				£
				£
				£
				£
				£
				£
<u>TOTAL ENTRY FEES</u>				£

ENTRIES BY 8th AUGUST 2010 TO (Enclose a S. A. E.)

Mrs. D. Swann, 12 Chapel View,
 Dukinfield, SK16 5PP
 Tel: 0161 330 9212

Make Cheques & P. O's payable to: -
'MOTTRAM & DISTRICT AGRICULTURAL SOCIETY'

I hereby enter the above classes & I agree to abide by the Committee's Rules & Regulations

NAME.....

ADDRESS

.....

.....

.....

TELEPHONE NUMBER

SIGNED.....

(FOUNDED 1904)

**MOTTRAM & DISTRICT
AGRICULTURAL
SOCIETY**

ANNUAL SHOW

SUNDAY 15th AUGUST 2010

(FEDERATED)

Reg. Charity No. 1061109

UNDER MOTTRAM & DISTRICT AGRICULTURAL SOCIETY RULES
AT OLD HALL SHOW GROUND, MOTTRAM

**SCHEDULE OF CLASSES FOR
ART, HANDICRAFTS, COOKERY
& CLASSES FOR CHILDREN**

PLEASE USE THE ENTRY FORM PROVIDED
NO ENTRIES ACCEPTED ON SHOW DAY

Admission to Showground
ADULTS - £6.00, CHILD (5 - 16 yr) - £2.00, O. A. P.'s - £5.00
FREE CAR PARK

**Separate Schedules for
Cattle & Sheep, Horticulture, Horses, Poultry,
Companion Dog Show**

Officials

PRESIDENT

Mr. Malcolm Lewis

CHAIRMAN

Mr. Chris Deacon, The Boulevard, Hollingworth

Tel : 01457 764416

GENERAL SECRETARY

Emma Newton

Tel : 07821068865

emmanewton@hotmail.co.uk

HORSE SECTION SECRETARY

Mrs S. Manifold, Lumb Farm, Dewsnap Lane, Mottram, Hyde
Cheshire, SK14 63F

Tel : 01457 763249

TREASURER

Mrs. D. Turton, 42 Market Street, Hollingworth, Hyde
Cheshire, SK14 8LN

Tel : 01457 76 2860

DEPUTY CHAIRMAN

Mr. G. B. Manifold, Lumb Farm, Dewsnap Lane, Mottram

Tel : 01457 763249

HORSE SECTION CHAIRMAN

Mr D. Swann, 12 Chapel View, Dukinfield, Cheshire
Sk16 5PP

Tel : 0161 330 9212

CATTLE SECTION CHAIRMAN

Mrs A. Oldham, The Thorns Farm, Godley, Hyde, Cheshire
SK14 3BN

Tel : 0161 351 1263

LADIES SECTION CHAIRMAN

Mrs D. Swann, 12 Chapel View, Dukinfield, Cheshire
Sk16 5PP

Tel : 0161 330 9212

HORTICULTURAL CHAIRMAN

Mr C. Deacon, The Boulevard, Hollingworth

Tel : 01457 764416

HEALTH AND SAFETY OFFICER

Mr M. Martin

HON. VETERINARY SURGEONS

Knox & Devlin M's R. C. V. S

HON. MEDICAL OFFICERS

Dr S. Nelson and Awburn House Medical Practice

AUCTIONEERS & VALUERS

Messrs F. R. Marshal & Co, Knutsford

AUDITOR

Mr. L.S. Morgan, Greenfield

RECIPE 'D' (SCONES)

8oz (225g)	Self Raising Flour
2oz (50g)	Caster Sugar
2oz (50g)	Butter or Margarine
2oz (50g)	Fruit
1	Egg, (Beaten)
	Milk to mix

METHOD

Rub fat into flour until crumbly. Add sugar. Stir in fruit and mix well together. Add egg and sufficient milk to make a firm paste. Roll to half inch thickness and cut. Brush with egg and bake in a hot oven for 10 – 15 Minutes.

RECIPE 'E' (PARKIN)

8oz (225g)	Oatmeal
4oz (110g)	Self raising flour
1 tsp	Ground ginger
4oz (110g)	Brown Sugar
4oz (110g)	Butter or Margarine
4oz (110g)	Golden syrup
4oz (110g)	Black Treacle
1	Large Egg (Beaten)
1tbl.sp	Milk

METHOD

Mix the dry ingredients together. Melt syrup, treacle and butter together. Stir the warm mixture into the dry ingredients. Add the beaten egg and milk and mix well. Pour into a greased and lined tin either 7" square or 2 lb loaf tin. Bake in slow oven at Gas mark 1 (275F- 140C) for 1 ½ hours.

RECIPE 'F' (ROCK BUNS)

8oz (225g)	Self Raising Flour
3oz (80g)	Margarine
3oz (80g)	Currants
3oz (80g)	Sugar
1	Egg
3 tbl.sp	Milk
Pinch of salt	

METHOD

Sift salt and flour into together. Rub margarine into flour until crumbly. Stir in sugar and currants. Bind into a stiff dough with egg and milk. Form into 6 'Rocky' heaps on a geased baking tray. Bake in a hot oven for 15 minutes.

Always take care with a hot oven. Get an adult to help you when using the oven

Schedules & Entry Forms May Be Obtained From & Returned To

(16cm x 23 cm (A5) S. A. E. Please)

HORSE SECTION

Mrs S. Manifold, Lumb Farm, Dewsnap Lane, Mottram, Hyde, Cheshire, SK14 6SF

Tel : 01457 763249

CATTLE & SHEEP SECTION

Mrs A. Oldham, The Thorns Farm, Godley, Hyde, Cheshire, SK14 3BN

Tel : 0161 351 1263

DOG SHOW

Mrs G. Richardson, 79 King Street, Dukinfield, Cheshire, SK16 4NQ

Tel : 0161 330 5798

POULTRY

Mr G. Brearley, 58 Old Road, Dukinfield, Cheshire, SK16 4EN

Tel : 0161 330 5234

HORTICULTURE

Mrs Margaret Reagan 51 Market Street, Hollingworth, Hyde SK14 8HR

Tel : 01457 762090

HANDICRAFTS, COOKERY & SPECIAL CHILDRENS CLASSES

Mrs D. Swann, 12 Chapel View, Dukinfield, SK16 5PP

Tel : 0161 330 9212

TRADE & CRAFT FAIR

Miss S. Lewis, 40 Quarry Clough, Stalybridge, Cheshire, SK15 2RW

Tel: 0161 338 7757

Special Notes

The Secretary will acknowledge receipt of entry fees before the show and forward **Exhibitors Numbers or Labels** to all exhibitors. These are to be attached to the exhibit.

Exhibitors cars and vehicles **must be parked** in the enclosure provided for them.

No car will be allowed on to the show ground except by permission of the Secretary.

The Committee will not be responsible for any **loss or damage** that may occur from Disease, Accident or any other cause in or about the show ground.

Exhibitors must display the relevant vehicle pass.

Failure to observe these conditions can debar them from exhibiting in their classes

Regulations for The Exhibition

1. ENTRY DATES

All entries are to be in the hands of the section secretary no later than 9th August 2010

2. NO ENTRIES ARE ACCEPTED ON SHOW DAY

3. ENTRY FEE

As per the schedule

4. EXHIBIT NUMBERS

The correct exhibit number is to be attached to the article before being presented to the secretary's table.

5. TIME WHEN EXHIBITS ARE REQUIRED

All exhibits are to be staged as directed by the stewards no later than 9:30am on Show Day. Exhibits will be accepted on the morning of the show only between 8:30am and 9:30am.

6. JUDGING TIMES

Judging to commence at 10:00am prompt. The judge's decision is final. No exhibitor is allowed in the marquee during judging.

7. NUMBERS OF ENTRIES

Should there be less than 4 entries in the class, prize money will be paid at the judge's discretion.

8. OWNERSHIP

All exhibits are to be the 'bona fide' work of the named exhibitor

9. PREVIOUS WINNERS

An exhibit, which has previously won a prize at Mottram Show, may not be re-entered

10. REMOVAL TIMES

No exhibit may be removed before 4:30pm on the show day.

11. SOCIETY NOT RESPONSIBLE FOR LOSS ETC.

The Society will exercise all reasonable care for the comfort and safety of exhibits but will **not be responsible** for the entire or partial loss, detention of, damage to them, or any other property, or to any person whether arising from accident or through any act or omission of the Society or its representatives or from any other cause. It is a condition of entry that each exhibitor will **hold the Society blameless** and will indemnify it against any legal proceeding's or compensation for damage, arising out of or in consequence of or in connection with any such claim, loss, accident or damage. Entries are accepted only on this understanding.

12. NUMBER LIMITS

All exhibitors are limited to 2 items in each class.

Recipes

Use Either Imperial Or Metric Weights But Do Not Mix

RECIPE 'A' (FRUIT CAKE)

8oz (225g)	Currants
8oz (225g)	Sultanas
8oz (225g)	Raisins
4oz (110g)	Chopped Mixed Peel
4oz (110g)	Glace Cherries, halved (washed, dried and quartered)
8oz (225g)	Butter or Margarine
8oz (225g)	Soft Brown Sugar
8oz (225g)	Self Raising Flour
3 – 4	Eggs
	Milk if required
	Pinch of salt

METHOD

Grease and line an 8" tin. Prepare fruit, mix with sieved flour and salt. Cream fat and sugar together and beat in the eggs one at a time. Fold in the flour and fruit mixture. If necessary add enough milk to give a dropping consistency. Put in the prepared tin and bake in a moderate oven for 3.5 to 4 hours.

RECIPE 'B' (CHERRY CAKE)

5oz (140g)	Sugar
4oz (110g)	Margarine
4oz (110g)	Cherries (washed, dried and quartered)
8oz (225g)	Self Raising Flour
2	Eggs

METHOD

Cream margarine and sugar together. Add eggs one at a time and beat well. Add the cherries and sieved flour. Place in a round tin (approx. 7") or a 2 lb loaf tin. Bake in a moderate oven for approximately 1¼ hrs.

RECIPE 'C' (SPONGE CAKE)

4oz (110g)	Self Raising Flour
4oz (110g)	Butter or Margarine
4oz (110g)	Sugar
2	Eggs
	Milk if required

METHOD

Cream fat and sugar together. Add eggs one at a time. Fold in flour. Spread the mixture into a greased tin. Bake in a moderate oven for 30 – 40 minutes. When cool, cut into two and spread jam. Dust with caster sugar.

Cups and Trophies

HANDICRAFT SPECIALS

Highest number of points in the handicraft section

The Ashton-u-Lyne Reporter Group of Newspapers Challenge Cup

Best exhibit by a person over 60 years of age in handicraft

Ardern Cup

Best exhibit in needlecraft classes

Dora Lewis Memorial Cup

Best entry in children's handicraft

Hardman Cup

ART SPECIALS

Best Portrait Entry21st Anniversary Cup

Best Landscape EntryLois Kennerley Cup

Best Abstract EntryGlass Rose Bowl

Best Digital ImageRose Bowl

Best Painting by a Child under 11 yearsCartoon Shield

Best painting by a Child 11 to 15 yearsDyson Cup

Best in ShowPeople Gallery Trophy

Best in Show, Childs PaintingThe Princess Trophy

COOKERY SPECIALS

Highest number of points in cookery and jam

L. S. Hargreaves Challenge Cup

Best entry in bread

Wilson Cup

Highest number of points in children's cookery

Hillside Cup

Member of 'Mottram Show' with the highest number of point in cookery section

Blackburn Cup

Schedule of Classes

HANDICRAFTS

ADULT CLASSES

JUDGE Mrs. M Schofield

CLASS

1. Plain hand knitting
2. Any fancy hand knitting, fine wool to 4 ply
3. Any fancy hand knitting, D. K.
4. Any chunky hand knitting
5. Canvas work
6. Cross stitch
7. Embroidery
8. Miscellaneous craft, Ceramics or Wood
9. Miscellaneous craft, Textiles

ENTRY FEES ----- £0.30 per entry

PRIZE MONEY ----- 1st- £3.00 2nd- £2.00 3rd- £1.00

CHILDRENS CLASSES

Entrants to be 15 years or under on show day

JUDGE T.B.A.

CLASS

10. Needlecraft, knitting, sewing, crochet & embroidery
11. Miscellaneous craft
12. 'Home made' jewellery
13. Hand made animal, any material

ENTRY FEES ----- £0.20 per entry

PRIZE MONEY ----- 1st - £1.50 2nd - £1.00 3rd - £0.50

Art

This Section is supported by The People's Gallery Stalybridge

ADULT CLASSES

Paintings can be in any medium

JUDGE **Mr. I. Peace**

CLASS

14. Portrait Painting
15. Landscape Painting
16. Abstract Painting
17. Digital Images
18. Any Other Subject

ENTRY FEES ----- £0.30 per entry

PRIZE MONEY ----- 1st - £3.00 2nd - £2.00 3rd - £1.00

CHILDRENS CLASSES

Pictures can be of any subject and produced in any medium

JUDGE **Mr. I. Peace**

CLASS

19. Age 2 to 6 years – Paper Plate Clock Face: Decorated with paints, crayons, felt tips etc.
20. Age 7 to 10 years – Picture of Butterflies (size A4 - 210 by 297mm) paints, felt tips, crayons or glue scrap material
21. Age 11 to 15 years – Greetings Card any Occasion (size A5 – 210 by 148mm) any materials: paint, crayon, felt tips, beads, wool, ribbon etc.

ENTRY FEES ----- £0.20 per entry

PRIZE MONEY ----- 1st - £1.50 2nd - £1.00 3rd - £0.50

Cookery

N.B. Cakes will be cut for judging. Recipes where stated must be adhered to.

ADULT CLASSES

JUDGE Mrs. D. Gardlar

CLASS

22. Fruit cake, as per recipe 'A'
23. Cherry cake, as per recipe 'B'
24. Sponge cake, as per recipe 'C'
25. Plate of 6 scones, as per recipe 'D'
26. Parkin, as per recipe 'E'
27. Plate of apple pie
28. Decorated cake or Novelty cake
29. Home made bread, one loaf (1lb or 450g loaf tin)
30. 6 Decorated cup cakes on plate or stand

ENTRY FEES ----- £0.30 per entry

PRIZE MONEY ----- 1st - £3.00 2nd - £2.00 3rd - £1.00

PRESERVES AND JAMS

Jars may be opened at the Judges discretion.

JUDGE TBA

CLASS

31. Jar of home made jam
32. Jar of home made lemon curd
33. Jar of home made marmalade, not tinned ingredients

ENTRY FEES ----- £0.20 per entry

PRIZE MONEY ----- 1st - £1.50 2nd - £1.00 3rd - £0.50

CHILDRENS COOKERY

Entrants to be 15 years or under on show day

JUDGE Mrs. B. Flewitt

CLASS

34. Six rock buns, as per recipe 'F'
35. Plate of 6 jam tarts
36. Sponge cake, as per recipe 'C'
37. Novelty cake or 6 Decorated cup cakes on plate or stand
38. Mr. & Mrs. "Gingerbread Men"

ENTRY FEES ----- £0.20 per entry

PRIZE MONEY ----- 1st - £1.50 2nd - £1.00 3rd - £0.50