

BERWICKSHIRE AGRICULTURAL ASSOCIATION

**INDUSTRIAL SECTION
AND
STICK DRESSING**

COUNTY SHOW

to be held in the

MAINS GATE PARK, DUNS

on

SATURDAY 5th AUGUST 2017

President

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Crossrig, Hutton.
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Vice President

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Secretaries

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Alemill, Eyemouth. TD14 5TG
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Treasurer

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Minute Secretary

Joany Cook, 19 Lamberton Holdings
Berwick-upon-Tweed

Raffle Organisers

Kerrie Constable, Meikle Harelaw, Greenlaw
Janet Walker, Blackburn Farm, Grantshouse.

Committee

Jac Neill, Emily Bewsey, Catriona Bremner, Rieke Hettrick, Betty Snow.

RULES

1. All postal entries must reach Jen Logan, accompanied by entry money, by Saturday 29th July. Members of SWI must state the branch to which they belong at this time. Email entries will pay on the day.
2. On the day of the show, computer generated labels with your name/number and the class you have entered will be handed to competitors. These can then be secured to exhibits in the usual way.
3. Only one entry allowed in all classes, except in Stick classes where no more than three entries are allowed.
4. Articles in the Handicraft classes must be the bona fide work of the competitor and completed within the last year. In the stick dressing—Class 78* 'a novice' has never won 1st place in any competition.
5. **Any younger age group is allowed to compete in the new 'Under 25 Years' section.**
6. The Committee is not responsible for exhibits.
7. Exhibits must be staged by 10.00am and should be removed between 4.30pm - 5.00pm.
8. Entry Money: **25p per entry.**
Competitors with fifteen or more entries will receive a free admission ticket to the Showground. **Please submit entries early giving plenty of time for your free admission ticket to be posted out to you.**
9. The judge's decision is final.

Due to the risk of contamination we do not recommend that show items be consumed.

There will be a Sales Table of Farm Produce, Home Baking, Flowers etc., within the Tent during the afternoon. Contributions will be gratefully received. These may be sent to any Committee member or donated on the day of the show.

PRIZE LIST

The presentation of Cups will take place at 4.00pm

SILVER ROSE BOWL: Awarded with a prize of £10.00 to the competitor gaining most points over all sections.

HELEN LONGMUIR MEMORIAL QUAICH: Awarded with a prize of £5.00 to the competitor gaining the second highest points over all sections.

HEMOCRAFT SHIELD: Awarded to the S.W.I. Branch whose members collectively gain most points.

BERWICKSHIRE AGRICULTURAL ASSOCIATION (Industrial Section) CHALLENGE CUP: Awarded to the S.W.I. Branch whose members collectively gain second highest points.

BERWICKSHIRE AGRICULTURAL ASSOCIATION (Industrial Section) CHALLENGE CUP: Awarded to the S.W.I. Branch with 20 members or less who collectively gain most points.

TROPHIES FOR INDIVIDUAL SECTIONS

STEEL CUP	Farm Produce
BAILLIE CUP	Jams, Preserves and Confectionery
WIGHTMAN CUP	Baking
MITCHELL CUP	Hand-Knitting
ELSPETH CUP	Miscellaneous
FORREST CUP	Flowers
MOLE CUP	Most Points in Junior & Under 25 Sections
MILLER CUP	Stick Dressing
PRENTICE TROPHY	Stick Dressing (Best Stick in the Show)

Winners in each section will each receive a certificate

Points Awarded: 1st 5 points; 2nd 3 points; 3rd 1 point

In the event of a tie the winner will be the competitor with the highest awards

All silver cups will be retained for one year.

Prize money MUST be collected in the Tent between 4.30pm and 5.00pm

Prize winners should present their tickets to receive their prize money

1st £2.00 **2nd** £1.00 **3rd** 50p

Children's Classes: **1st** £1.00 **2nd** 50p **3rd** 20p

SCHEDULE OF CLASSES

FARM PRODUCE

1. Six Home-Produced Hens' Eggs (any colour)
2. Five Herbs in a Jar
3. Small Dish of Pate
4. A Wedge of Quiche
5. A Vegetarian Starter
6. A Slice of Cheesecake
7. An Individual Dessert using Fruit

JAMS, PRESERVES AND CONFECTIONERY

Classes 8-14 should all have wax discs and cellophane seal

8. Jar of Raspberry Jam
9. Jar of Strawberry Jam
10. Jar of Jelly
11. Jar of Marmalade
12. Jar of Lemon Curd
13. Jar of Chutney
14. Jar of Jam—any other variety not already listed
15. Small Glass of Homemade Liqueur
16. A Bottle of Homemade Squash (undiluted)
17. Four pieces of Tablet
18. Four Truffles

BAKING

19. Three Fruit Scones
20. Three Savoury Scones
21. Three Dropped Scones
22. Three Savoury Muffins
23. Any loaf not using a bread maker
24. Three pieces of Uncooked Traybake
25. Gingerbread
26. Three Viennese Whirls
27. Chocolate Cake, (middle filled, top bare)
28. Three Meringue shells (unfilled)
29. Three pieces of Cooked Traybake
30. Three Shortbread Biscuits
31. A Pair of Decorated Cupcakes, cake & decoration to be judged
32. Tea loaf
33. Any Cake using Vegetable in the Ingredients (please specify the veg)
34. Bakewell Tart
35. 3 Jaffa Cakes—recipe provided from Great British Bake Off

HAND KNITTING

36. A Knitted Garment
37. A Knitted Cushion
38. A Twiddlemuff—pattern provided
39. A Crochet Article
40. Premature Baby Hat—to be donated to BGH special care baby unit

MISCELLANEOUS

41. Favourite Cup & Saucer
42. A Sewn Item

BERWICKSHIRE AGRICULTURAL ASSOCIATION

INDUSTRIAL SECTION

ENTRY FORM

Entries to be forwarded by Saturday 29th July 2017

Name:

Address:

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Tel No:

Email:

Number of Entries:

Entry Money Enclosed: (25p/class)

Branch of S.W.I

Please note: On the day of the show a computer generated label with your name/number will be handed to you for every class you have entered. These can then be secured to your exhibits in the usual way.

If you have 15 or more entries please allow enough time for your entry form to be processed and free entry ticket to be returned to you in the post (2nd class) before show day.

Postal entries, together with entry money, should be sent to:
Mrs Jen Logan, Alemill, Eyemouth. TD14 5TG

Email entries to: industrialsection@gmail.com

Pay on the day when collecting email entry tickets.

Please expect an email confirmation advising we have received your entries.

Cheques made payable to: B.A.A. (Industrial Section)

<u>CLASS NUMBER</u>	<u>ARTICLE</u>

N.B The Stewarding on the entry gates has changed in the past few years and you may be expected to pay or show entry passes etc. You will be given a handstamp/pass to allow you free entry if you return later in the day. The committee apologizes if this causes any inconvenience.

Knit a Twiddlemuff – Pattern and Directions (Class 38)



Twiddlemuffs are knitted or crocheted hand muffs with interesting bits and bobs attached inside and out. They provide simple stimulation for active hands (young and old) and promote increased flexibility and brain stimulation.

Good for using up odd balls of DK wool. Different textures are also good. 6.5mm straight needles or 8mm circular.

Cuff: cast on 40 stitches using 2 strands of DK wool (or 1 strand chunky)

Work in stocking stitch for 11 inches (28cm).

Muff Body: continue in stocking stitch with any oddments of wool (various textures if possible) until work measures 23 inches (58.5cm). Cast off.

Finishing: sew the long edges together with purl side facing you. Turn the muff inside out. Push the cuff inside the muff body and sew together the two short ends.

Decoration: choose a good variety of decorations suited to either men or women. Try to include at least 6 decorations on the outside and four on the inside and make sure that everything is sewn on tight so they cannot be pulled off and that there are no loose threads.

Have fun!

Mary Berry's jaffa cakes (from The Great British Bake Off)

(Class 35)

Jaffa cakes are nowhere near as tricky to make at home as you might think. The only fiddly bit is making the chocolate look perfect – but they're still great if you just spoon it over.

For this recipe you will need a 5cm/2in round biscuit cutter, a 30x20cm/12x8in baking tray and a 12-hole shallow bun tin. Makes 12.

Ingredients For the jelly

- 1 x 135g packet orange jelly
- 150ml/5fl oz boiling water
- 1 small orange, finely grated zest only

For the sponge

- Unsalted butter, for greasing
- 1 large free-range egg
- 25g/1oz caster sugar
- 25g/1oz self raising flour, sifted

For the topping

- 180g/6¼oz plain chocolate (about 36% cocoa solids)

Method

1. For the jelly, break the jelly into pieces and place in a small bowl. Pour over the boiling water and stir until the jelly is completely dissolved. Add the orange zest, then pour into a shallow 30x20cm/12x8in tray. Chill in the fridge for 1 hour, or until set.
2. Meanwhile, preheat the oven to 180C/160C Fan/Gas 4 and grease a 12-hole, shallow bun tin with butter.
3. For the sponge, whisk the egg and sugar together for 4-5 minutes until pale and fluffy, then gently fold in the flour. Fill each well in the bun tin three-quarters full (about a dessert spoonful per hole) and smooth the tops. Bake for 7-9 minutes, or until well risen and the top of the sponges spring back when lightly pressed. Leave to cool in the tray for a few minutes then finish cooling on a wire rack.
4. To assemble, break the chocolate into pieces then melt in a bowl set over a pan of gently simmering water. Remove the bowl from the heat and leave to cool and thicken slightly.
5. Turn the jelly out onto a sheet of non-stick baking parchment. Cut 12 discs from the orange jelly using a 5cm/2in round cutter. Sit one jelly disc on top of each sponge.
6. Spoon the melted chocolate over the jelly discs. Using the tips of the tines of a fork or a skewer, lightly press to create a criss-cross pattern on top of the chocolate, then leave to set completely. You may need to reheat the chocolate a little if it starts to set before you have finished all the jaffa cakes.

Recipe tips: It is important to use the lower cocoa solids chocolate because stronger chocolate will overwhelm the orange flavours. Also it is better to use a bowl and an electric hand whisk to make the sponge because a freestanding mixer will struggle with such a small amount of cake batter.