

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

Under the GDPR legislation the BAA Industrial Section would like to make you aware that the personal information that you provide on this entry form will only be used to contact you by phone, post or email in relation to your show entries. The BAA industrial Section will not share your information with any third parties for marketing purposes. The information you provide will be held securely by the committee secretary. The committee may use this information to send schedules for future shows. Please let the show secretary know if you do not want to be contacted in this way.

BERWICKSHIRE AGRICULTURAL ASSOCIATION

COUNTY SHOW

MAKE & BAKE SECTION AND STICK DRESSING

to be held in the

MAINS GATE PARK, DUNS

on

SATURDAY 1ST AUGUST 2020

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Committee
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Janet Walker, Heather Borthwick.

BERWICKSHIRE AGRICULTURAL ASSOCIATION

INDUSTRIAL SECTION

ENTRY FORM

Entries to be forwarded by Monday 27th July 2020

(Please no cash in the post—it falls out the envelopes!)

Name:

Address:

Tel No:

Email:

Number of Entries:

Cheque Enclosed: (30p/class)

Cash (to pay on the day)

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 **cheque only**, should be sent to:
Mrs Jen Logan, Alemill, Eyemouth. TD14 5TG

Email entries to: jen@alemill.com
Pay on the day if entering by email or cash postal entry.
Please expect an email confirmation advising we have received your entries.

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



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.

BEST OVERALL EXHIBIT IN SHOW: Awarded a prize of £15.00

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 Under 25 & Junior Section
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 otherwise it will be donated back to show funds.

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**

RULES

1. Email or cash entries can pay on the day. Postal entries (**cheques only**) to reach Jen Logan, by Monday 27th July. Members of SWI must state the branch to which they belong on entry form.
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 79* 'a novice' has never won 1st place in any competition.
5. **Any younger age group is allowed to compete in the 'Under 25 Years' section.**
6. The Committee is not responsible for exhibits.
7. Exhibits can be staged from 8am to 10.00am. Please return to uplift them between 4.30pm-5.00pm or risk disposal.
8. Entry Money: **30p 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 judges 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.

SCHEDULE OF CLASSES

FARM PRODUCE

1. Six Home-Produced Hens' Eggs (any colour)
2. Five Herbs in a Jar
3. A Wedge of Quiche
4. A small dish of Coleslaw
5. A Filo Pastry Parcel
6. A small dish of Pate
7. An individual Sweet using Lemon

JAMS, PRESERVES AND CONFECTIONERY

8. Jar of Raspberry Jam
9. Jar of Strawberry Jam
10. Jar of Jam—any other variety
11. Jar of Marmalade
12. Jar of Jelly—any variety
13. Jar of Chutney—any variety
14. A small jar of Pesto
15. A Bottle of Cordial
16. Small Glass of Homemade Liqueur
17. Four Petite Fours
18. Four pieces of Tablet

BAKING

19. Three Fruit Scones
20. Three Savoury Scones
21. Three Dropped Scones
22. A Loaf of bread—any variety (bread maker allowed)
23. A Tea Loaf
24. Gingerbread (use a 2lb loaf tin)
25. Three Shortbread Biscuits
26. Three pieces of Malteser Traybake
27. Three Anzac Biscuits —recipe provided
28. Three pieces of cooked Traybake
29. A Vegetable Cake, (any vegetable, please specify)
30. A Victoria sandwich Cake—jam filled, not iced.
31. Three Jam Tarts
32. Three meringue shells
33. Five Olympic themed cup cakes
34. An Eyemouth Tart
35. A Chocolate Swiss Roll
80. **MEN'S BAKING SECTION** — A Gingerbread-made in 2lb loaf tin, liner allowed

HAND KNITTING

36. A Crocheted Item using wool
37. A Knitted pair of wrist warmers
38. A Knitted cotton Ladies Summer Top
39. A Knitted Wildlife Pouch—pattern provided (to be donated)
40. Special Care Baby Hat—to be donated to BGH)

MISCELLANEOUS

41. Favourite Egg Cup
42. Any item using Ribbons & Beads
43. Best use of a Fat Quarter.
44. A Congratulations Card
45. An Item in Cross Stitch
46. A Gift Wrapped Bottle
47. A Draft Excluder — any craft
48. An item in any other craft not specified
49. A Painting—any medium
50. A Rainbow themed Photo
51. "Iconic Scotland" Photo

Both photos not exceeding 5" x 7"
Unmounted and unframed

FLOWERS

52. Ladies Corsage & Gents Buttonhole
53. A Vase of Bought Flowers, costing £5 or less (receipt to be displayed)
54. A Single Rose
55. A Vase of Sweet Peas
56. "Here Comes the Bride" arrangement—accessories allowed
57. Arrangement incorporating a horseshoe
58. A Cactus

UNDER 25 YEARS

(State age when entering)

59. Three Cheese Scones
60. A Folded Napkin
61. Three decorated Cup Cakes
62. A Sporting Photo

JUNIOR—AGE 11 - 15 YEARS

(State age when entering)

63. A Christmas Decoration—any craft
64. An Animal Photo
65. Three pieces of shop bought Brownie Mix

JUNIOR—AGE 6 - 10 YEARS

(State age when entering)

66. A Paper Aeroplane
67. A Decorated Wooden Spoon
68. Three squares of Firelighter—recipe provided

JUNIOR—AGE 5 & UNDER

(State age when entering)

69. A Handprint Picture
70. A Decorated Wooden Spoon
71. A Decorated Digestive Biscuit

STICK DRESSING

72. Stick with Plain Horn Handle
73. Stick with Fancy Horn Handle
74. Stick with Plain Wood Handle
75. Stick with Fancy Wood Handle
76. Thumb Stick made from Horn
77. Wooden Thumb Stick, one piece or two
78. Leg Cleek Stick, Horn or Wood
79. Wood or Horn Stick, made by a Novice



Wildlife Pouches - Knitting Pattern Class 39

Animal Rescue Freecycle Craft Guild

November 2019

You will need:

- Double Knitting (8 ply) pure wool. Synthetic yarn can't be used on wildlife pouches.
- Size 4mm knitting needles.
- Knit in garter stitch, stocking stitch or a mix of both. No lacey patterns because little toes will become tangled in the loose stitches.
- Pouches can be as colourful as you like. This is a great project for using up leftover wool.

Approximate Size: 24cm square.

The size will vary depending upon the tension of the knitter. Measurements don't have to be exact. Every size can be used and there'll be fabric liners to match up with your pouch.



Pattern:

- Cast on 100 stitches.
- Knit until the work measures 24cm.
- Cast off loosely.
- Fold knitted piece in half to form a square.
- Stitch down the side and across the bottom. Finished!



Photo acknowledgment: Wildlife Victoria

Anzac Biscuits Class 27

Ingredients

125g/4oz butter or margarine

1 tablespoon syrup

125g/4oz sugar

1 teaspoon baking soda aka bicarbonate of soda

75g/3oz porridge oats

50g/2oz desiccated coconut

150g/5oz plain flour

1 tablespoon water

Method

Heat oven at 160°C fan

Melt together butter or marg, syrup, sugar, baking soda and water.

Mix in other ingredients.

Roll into balls about the size of a walnut, place on a baking tray, leaving plenty of room for the biscuits to spread. Flatten slightly with a spoon before baking. Makes approx. 24 biscuits.

Bake for approx. 10 minutes or until golden brown.

Cool on a wire rack.

Firelighters Class 68

Ingredients

100g butter

100g dairy toffee

100g marshmallow

Rice crispies

Method

In a pan, slowly melt together the butter, dairy toffee (having first taken off all the wrappers) and the marshmallows. Stir together until it is nice and gooey!

Take the pan off the heat and stir in enough rice crispies so that they are all coated with the mixture.

Spoon the mixture into a tin measuring approx. 18cm x 28cm x 2.5cm deep. There should be enough crispy mixture to fill this.

Gently smooth out and allow to cool and firm up. Cut into nice, equal squares approx. 6cm x 6cm.