

**LLANWARNE & DISTRICT  
AGRICULTURAL IMPROVEMENT SOCIETY**

**FOR 79th PLOUGHING MATCH**

Tented Section Schedule

to be held at

**Lower Penalt Farm Kings Cuple**

By Kind Permission of  
**Elwyn & Jill Brooke**

**ON SATURDAY 9th SEPTEMBER 2023**



**HORTICULTURAL, FRUIT, FLORAL,  
DOMESTIC & HANDICRAFT CLASSES**



**Competitors are encouraged to pre-register with**

**Section Secretary: Mrs. I Bevan, St Weonards Tel: 01981 580 367**

**It would help if Competitors Pre-Register, by  
Sending their Name, Address and Contact number to the Schedule secretary  
[Llanwarneladies@gmail.com](mailto:Llanwarneladies@gmail.com) or by telephone.**

### **HORTICULTURAL SECTION**

- |                |  |                 |                            |
|----------------|--|-----------------|----------------------------|
| <b>Class 1</b> | A collection of 6 different vegetables | <b>Class 9</b>  | 5 Runner Beans             |
| <b>Class 2</b> | 3 Potato tubers any variety            | <b>Class 10</b> | 6 Cherry Tomatoes          |
| <b>Class 3</b> | 3 Onions (Sets or Seed)                | <b>Class 11</b> | 3 Dessert Apples           |
| <b>Class 4</b> | 6 Shallots - (any variety)             | <b>Class 12</b> | 3 Cooking Apples           |
| <b>Class 5</b> | A Cucumber                             | <b>Class 13</b> | Rose - One bloom in a vase |
| <b>Class 6</b> | 3 Parsnips                             | <b>Class 14</b> | 3 Dahlias                  |
| <b>Class 7</b> | 3 Carrots (any variety)                | <b>Class 15</b> | A Marrow                   |
| <b>Class 8</b> | 3 Beetroot (any variety)               |                 |                            |

### **FLORAL ART SECTION**

- Class 16** An exhibit on the theme of the Invictus Games space 2ft  
**Class 17** A Table Centre for a Coronation Celebration– **Space allowed 2ft.**  
**Class 18** A Posy from the Garden presented in a Jam Jar.  
**Class 19** An Arrangement of Culinary Herbs in a Kitchen Utensil -25cm W.H.D.  
**Class 20** A Harvest Wreath (using Dried Items)  
**Class 21** A Buttonhole

### **DOMESTIC SECTION**

- |                 |                           |                 |                         |
|-----------------|---------------------------|-----------------|-------------------------|
| <b>Class 22</b> | 4 brown Eggs              | <b>Class 27</b> | A jar of Soft Fruit Jam |
| <b>Class 23</b> | 4 non-brown Eggs          | <b>Class 28</b> | A jar of Pickled Onion  |
| <b>Class 24</b> | A jar of Marmalade        | <b>Class 29</b> | A jar of Chutney        |
| <b>Class 25</b> | A jar of Lemon Curd       | <b>Class 30</b> | A jar of Clear Honey    |
| <b>Class 26</b> | A jar of Stoned Fruit Jam | <b>Class 31</b> | A bottle of Fruit Gin   |

### **PASTRY AND SWEETS**

- |                 |                       |                 |                               |
|-----------------|-----------------------|-----------------|-------------------------------|
| <b>Class 32</b> | Apple Tart            | <b>Class 36</b> | Individual Lemon Posset       |
| <b>Class 33</b> | 5 Mince Pie Bakewells | <b>Class 37</b> | 6 Pieces of Coconut Ice       |
| <b>Class 34</b> | 6 Jam Tarts           | <b>Class 38</b> | A Portion of Lemon Roulade    |
| <b>Class 35</b> | Savoury Flan          | <b>Class 39</b> | Panna cotta with Fruit Coulis |

### **CAKES AND BISCUITS**

- |                 |                      |                 |                                  |
|-----------------|----------------------|-----------------|----------------------------------|
| <b>Class 40</b> | 6 Chocolate Brownies | <b>Class 44</b> | Honey Cake 8inch tin (as recipe) |
| <b>Class 41</b> | Victoria Sandwich    | <b>Class 45</b> | Boiled Fruit Cake (as recipe)    |
| <b>Class 42</b> | 6 Welsh Cakes        | <b>Class 46</b> | A Round of Shortbread            |
| <b>Class 43</b> | 6 Cherry Scones      | <b>Class 47</b> | Gluten Free Lemon Drizzle Loaf   |

## RECIPE- HONEYCAKE

Put 5oz butter, 4oz soft brown sugar, 6oz Clear Honey and 1 tablespoon of water into a saucepan and heat, stirring constantly until the butter has melted. Cool to blood temperature. Gradually beat in 2 eggs. Add 7 oz of sieved S R Flour and mix until smooth, pour into a greased and lined 8-inch cake tin. Bake at 180C for approx. 1 hour until risen and firm to touch.

## RECIPE – BOILED FRUIT CAKE

(Using an 8 floz mug) Simmer 2 mugs of mixed dried fruit in 1 mug of water for 10 minutes, remove from heat and add 6oz. of soft margarine, 1 mug of soft brown sugar and a teaspoon of mixed spice. Leave until margarine has melted then mix well. Add 2 beaten eggs and fold in 2 mugs of self raising flour. Cook in a prepared 2lb. loaf tin for 1½ - 2 hours at 150C/300F/Gas Mark 2.

## HANDICRAFT SECTION

- |   |   |
|---|---|
| <b>Class 48</b> Oven Gloves   | <b>Class 52</b> A Lavender Bag                          |
| <b>Class 49</b> A Draught Excluder                                  | <b>Class 53</b> A mounted Photograph<br>with a caption  |
| <b>Class 50</b> An Item of Jewellery                                | <b>Class 54</b> A mounted Photograph of<br>An Animal(s) |
| <b>Class 51</b> Home Made article up to £10 cost<br>(display costs) |   |

## JUST FOR FUN

- |   |   |
|---|---|
| <b>Class 55</b> The Longest Runner Bean | <b>Class 57</b> Funny Photo with a Caption  |
| <b>Class 56</b> A Wonky Vegetable       | <b>Class 58</b> Complete the Limerick: -<br>There was an old man with a beard.... |

## CHILDREN'S SECTION

(Up to and including 5 years)

- |                                   |   |
|-----------------------------------|---|
| <b>Class 59</b> A Crown           | <b>Class 61</b> Picture Made Using Handprints |
| <b>Class 60</b> A Decorated Stone |   |

(6, 7 and 8 Years)

- |  |  |
|--|--|
| <b>Class 62</b> Clockface on Paper Plate | <b>Class 64</b> 6 Decorated Digestive Biscuits |
| <b>Class 63</b> A Sock Puppet            |  |

(9, 10 and 11 Years)

- |  |  |
|--|--|
| <b>Class 65</b> Handmade Birthday Card         | <b>Class 67</b> 3 Pieces of Rocky Road |
| <b>Class 66</b> Rocket from Recycled Materials |  |

(16 Years and Under)

- |   |  |
|---|--|
| <b>Class 68</b> An item of Craftwork      | <b>Class 70</b> Collage of Selfies               |
| <b>Class 69</b> Christmas Tree Decoration | <b>Class 71</b> 5 Decorated Homemade<br>Cupcakes |

# **ALL ENTRIES MUST BE STAGED BY 10.30 A.M.**

## **RULES**

- 1. All Competitors must follow any covid compliance regulations enforce at the time.**
- 2. All exhibits must have been made or grown by the exhibitor**
- 3. Any person exhibiting produce belonging to another or exercising any artifice likely to deceive the judges shall forfeit all claims to prizes**
- 4. Please display food items in clear reusable bags.**
- 5. No person shall take more than one prize in a class**
- 6. The decision of the judges shall be final**
- 7. Competitors are encouraged to use food bags rather than cling film for display**
- 8. The Committee shall discuss and settle any problem or dispute that may arise for which these rules do not provide.**
- 9. All entries must be staged before 10.30 a.m. and not removed before 4 p.m.**

## **ENTRY FEES AND PRIZE MONEY for This Schedule**

### **CLASSES 1 to 54**

**Entry 20p per Class**

**First Prize £3 and 5 points**

**Second Prize £2 and 3 points**

**Third Prize £1 and 1 point**

### **CLASSES 59 to 71**

**Entry Free**

**First Prize £1.00p**

**Second Prize 75p**

**Third Prize 50p**

**Fourth Prize 50p**

## **TROPHIES**

The following trophies were kindly presented by the Llanwarne Ladies Committee for the highest points in the classes shown: -

**Challenge Cup Horticultural Section**

**Silver Rose Bowl - Floral Art**

**Silver Trophy Produce & Preserves**

**Silver Trophy Cakes & Biscuits**

**Silver Trophy Pastry & Sweets**

**Silver Trophy for Handicraft Section presented by Mrs. E.C. Gooode and Mrs. E.W. Roper**

**A PERPETUAL CHALLENGE CUP kindly presented by Mr. & Mrs. R.G. Williams for the competitor gaining MOST POINTS IN ALL CLASSES**

**A CUP will be presented in memory of Mrs. Anita Brooke for the MOST POINTS gained in Classes 22 - 47**

**A SPECIAL PRIZE VALUE £2 WILL BE GIVEN TO THE INDIVIDUAL MAKING THE MOST ENTRIES IN THE WHOLE SHOW.**

Llanwarne and District Agriculture Improvement Society Entry Form 2023 for Horticulture, Fruit, Floral, Domestic, Handicraft and Children's Competitions.

Draw a cross on the class numbers you wish to enter. One Competitor per form.

**Horticulture (20p per Class)**

1	2	3	4	5	6	7	8	9	10
11	12	13	14	15					

**Floral (20p per Class)**

16	17	18	19	20	21
----	----	----	----	----	----

**Domestic (20p per Class)**

22	23	24	25	26	27	28
29	30	31				

**Pastry and Sweets (20p per Class)**

32	33	34	35	36	37	38	39
----	----	----	----	----	----	----	----

**Cakes and Biscuits (20 p per Class)**

40	41	42	43	44	45	46	47
----	----	----	----	----	----	----	----

**Handicraft (20p per Class)**

48	49	50	51	52	53	54
----	----	----	----	----	----	----

**Just for Fun (free Entry)**

55	56	57	58
----	----	----	----

**Children's section Free entry**

59	60	61		<b>Please print competitors Name and Address</b>
62	63	64		
65	66	67		
68	69	70	71	

Total number of classes entering.....

Total Entry Fee

£	P

Email Entries accepted until 4pm on Friday 9th September (Payment for email entries to be made when collecting entry numbers on arrival at the show) email Llanwarneladies@gmail.com