

MEMBERSHIP

Have you ever thought about supporting your local agricultural show by becoming a member of the North Devon Agricultural Society? In doing so you would be supporting British Agriculture and your local community.

GENERAL MEMBERSHIP: £28.00 per annum

- Free entry to the Show for the member, 1 adult guest & 2 children (15 years and under)
- Free parking for one car in the forward members' area, closer to the showground.
- Entry to the Members' Enclosure & lawn with a view over the Main Ring and excellent cloakroom facilities.
- Lunch menu available in the Members' Marquee, overlooking the main ring, offering members the opportunity to purchase a buffet lunch and to eat while watching the main ring events.
- Lower exhibiting fees in livestock classes
- Reciprocal agreement with Devon County Show for discounted admission tickets
- The right to one vote at the Annual General Meeting

SINGLE MEMBERSHIP: £15.00 per annum

Our Single membership allows all the benefits listed above but only free entry for the member.

Membership Application Form 2017

Name: _____

Address: _____

Post Code: _____

Tel No: _____

Email: _____

To the directors of the North Devon Agricultural Society - I consent to become a member of the above named Company and guarantee the sum of £1.00 subject to the Memorandum and Articles of Association of the Company. I authorise you to enter my name on the Register of Members.

I/we enclose a cheque for £28.00 or single Membership £15.00

Please make cheques payable to: **North Devon Agricultural Society**

Signed: Date:

Please return this form with your payment to:

Secretary, NDAS, 15 George Arcade, South Molton, EX36 3AB



NORTH DEVON SHOW



HORTICULTURAL & FLORAL ART SCHEDULE



Classes available for 2017:

Section 1: FLOWERS

Section 4: CHILDREN'S CLASSES

Section 2: FLORAL ART

Section 5: ARTS & CRAFTS

Section 3: VEGETABLES & FRUIT

Section 6: COOKERY

Floral demonstrations throughout the day & workshops for children of all ages

Wednesday 2nd August 2017



SPONSORED BY:
**NORTH DEVON
HOMES LTD**

www.northdevonshow.com

Show Office: 15 George Arcade, South Molton, Devon, EX36 3AB
Email: showsecretary@northdevonshow.com

SHOW RULES

Entries close on **FRIDAY 21st JULY 2017**

1. Entries should be submitted on the Entry form and sent to the NDAS, 15 George Arcade, South Molton, EX36 3AB with the entry fees.
2. Late entries will not be accepted.
3. An exhibitor is not allowed to enter more than 1 item in any one class.
4. Exhibitors' cards will be placed on/or in front of exhibits before judging.
5. Exhibits to be staged in appropriate containers provided by the exhibitor.
6. All vegetables and flowers shown must be grown in the exhibitor's own ground.
7. This rule does not apply to the Flower Arranging in Section 2. The Committee will take every care with each article exhibited, but will not accept any responsibility whatsoever for loss or damage.
8. The Belle Vue Cup will be awarded to the competitor gaining the most points in all the classes. 1st prize = 10 points, 2nd prize = 5 points, 3rd prize = 2 points. A trophy will be awarded to the exhibitor with most points in the Children's classes.



- ◆ Judges will be appointed by the Society and a judge's decision is final.
- ◆ Only persons authorised to do so by the Society will be allowed to enter the Show area while judging is taking place.
- ◆ The Committee has the authority to deal with any matter not provided for in these rules.
- ◆ Every effort will be made to accommodate all entries but space for staging cannot be guaranteed.
- ◆ All exhibit tables will be covered in banquet roll prior to set up.
- ◆ Exhibits may not be collected before 5.00 pm on show day.

FLORAL ART REGULATIONS:- Apply to Section 2

- a) Unless otherwise stated exhibits will be staged on trestle tables, covered in banquet roll paper, approximately 72 cm above ground level.
- b) Accessories may be included if desired but natural plant material should predominate in all exhibits.
- c) All entries to be viewed and judged from the front.

To be judged in accordance with NAFAS Competitions Manual, 3rd Edition 2015

ENTRY FEES

£0.50 per class (except Section 2)

Minimum of 4 entries to qualify for a free show entry ticket. Min 2 entries for Child Classes to qualify for a child's show ticket.

Section 2—£2.00 per class (for up to 2 people on one entry)

PRIZES

1st Place: £3.00

2nd Place: £2.00

3rd Place: £1.00

PRIZES—Section 2

1st Place: £5.00

2nd Place: £4.00

3rd Place: £3.00

Prize money to be collected from the Horticultural tent on show day. All prize money not collected by 5pm will be deemed donated to the Society.

PRIZE CUPS

Doug Scrivens Cup: Best vegetable or fruit

Castle Fabric Cup: Children's classes

Percy Wheaton memorial Cup: Best flower

Willmetts Shield: Most points in flower arranging

Belle Vue Cup: For the exhibitor with most points overall

NDAS Cup: Cookery

TICKETS FOR SHOW DAY

Tickets will be issued after staging on the Tuesday evening. If staging on show day you will have to pay at the entrance gate and we will reimburse you when you have staged your entries, please ask the Horticultural Steward.

STAGING TIMES

ALL CLASSES (except Section 2)

Tuesday 1st August 2.00pm - 7.30pm

Wednesday 2nd August 6.30am - 7.30am

SECTION 2

Tuesday 1st August 2.00pm - 7.30pm

Wednesday 2nd August 6.30am - 7.30am

JUDGING TIMES

ALL CLASSES

8.00am on show day

SECTION 2

9.00am on show day

Recipes:

MADEIRA CAKE

Ingredients:

6oz (175g) butter (softened)	6oz (175g) caster sugar
3 eggs - size 2	8oz (225g) self raising flour
2oz Ground Almonds	Grated rind and juice of 1 lemon, thin slice citrus peel.

Method:

Heat oven to 180C, fan assisted 160C or gas mark 4.
Lightly grease and base line a 18cm deep round cake tin with greased greaseproof paper.
Measure the butter, sugar, flour, ground almonds, eggs and grated lemon rind into a bowl.
Beat well for 1 minute to mix thoroughly and turn into the prepared tin.
Bake in the pre-heated oven for 30 minutes.
Place the slice of citrus peel on top of the cake and continue cooking for a further 30-45 minutes or until a warm skewer inserted into the centre comes out clean.
Leave to cool in the tin for 10 minutes then turn out and finish cooling on a wire rack.

BARA BRITH

Ingredients

6oz (175g) Currants	6oz (175g) Sultanas
8oz (225g) light muscovado sugar	10fl oz (300ml) strong hot tea
10 oz (275g) self-raising flour	1 egg beaten.

Method:

Measure the fruit and sugar into a bowl, pour over the hot tea, cover and leave overnight.
Pre-heat the oven to 150C/300F/Gas 2.
Lightly grease and base line a 2lb (900g) loaf tin with greased, greaseproof paper.
Stir the flour and egg into the fruit mixture, mix thoroughly then turn into the prepared tin and level the surface.
Bake in the pre-heated oven for about 1.5—1.75 hours or until well risen and firm to the touch - a fine skewer inserted into the centre should come out clean.
Allow to cool in the tin for about 10 minutes before turning out on a wire rack and leaving to cool completely.

CLASSES

Section 1: FLOWERS

JUDGE: MR D HOPKINS

- 1.1 Vase of 5 herbs
- 1.2 6 stems of sweet peas
- 1.3 3 Gladiolus spike
- 1.4 6 Fuchsia blooms
- 1.5 1 Pelargonium in a pot
- 1.6 Vase of mixed garden flowers (min 3 varieties)
- 1.7 1 pot Busy Lizzie Impatiens
- 1.8 6 French Marigold heads
- 1.9 3 x hydrangea blooms
- 1.10 1 vase of Dahlias 3 blooms (cacti)
- 1.11 1 vase of Dahlias 5 blooms (pom pom)
- 1.12 1 vase dahlias blooms (decorative)
- 1.13 1 rose specimen any variety
- 1.14 Cacti –any variety
- 1.15 1 rose hybrid tea—3 stems
- 1.16 Bowl of 6 x flower heads in water

Section 2: FLORAL ART

2017 Theme: Country Living

JUDGE: GLENNIS BEARD, NAFAS

Open Classes:

- 2.1 **In an English Country Garden:** Max space allowed 61x61cm, any height
- 2.2 **Sticks and Stones:** Flowers optional in this class, max space as Class 2.1
- 2.3 **The Great British Bake Off:** A tapestry design in a baking dish or tin, may be brought pre-done, max space as Class 2.1
- 2.4 **Country Dancing:** A hanging design incorporating a loop for hanging, may be brought pre-done, max space 61x61cm, any length
- 2.5 **Glorious Devon:** A pedestal arrangement, max space allowed 120x120cms, any height, base provided. Exhibitor to provide own base cover if required.

Children's Class - Aged 7 and under

- 2.6 **A flower arrangement in a child's wellie boot:** max space allowed 45x45cm, any height
- 2.7 **The Hungry Caterpillar:** In addition to flowers, entry may include fruit and /or vegetables if desired, max space as Class 2.6

Children's Class - Aged 8-12 years

- 2.8 **Alice through the looking glass:** Max space allowed as Class 2.6
- 2.9 **An arrangement in a teapot:** Max space allowed as Class 2.6

Section 3: VEGETABLES & FRUIT

JUDGE: MR P COLES

- 3.1 6 tomatoes (cherry miniature type)
- 3.2 6 tomatoes (any variety)
- 3.3 5 white potatoes
- 3.4 5 coloured potatoes
- 3.5 6 runner beans
- 3.6 Longest runner bean
- 3.7 3 carrots
- 3.8 6 onions (to pass through a 3" ring)
- 3.9 3 large onions (grown from seed)
- 3.10 1 cultivar broad bean (6 pods)
- 3.11 1 marrow (heaviest)
- 3.12 3 beetroot
- 3.13 2 courgettes
- 3.14 6 pods peas
- 3.15 2 leeks
- 3.16 Dish of 9 shallots
- 3.17 Dish of 9 hybrid round shallots
- 3.18 GIANT Onion (any variety, heaviest)

Section 4: CHILDREN'S CLASSES

JUDGE: MS K REEVES, MONKLEIGH SCHOOL

7 Years And Under

- 4.1. Handmade Birthday Card to a max A5 size
- 4.2 Make a flower pot man
- 4.3 Make an object from Lego
- 4.4 Trio of decorated Digestive Biscuits
- 4.5 Colouring – a choice of 2 pictures (A5 size), please see separate schedule

8 - 12 Years

- 4.6 Write about the North Devon Show (max 200 words)
- 4.7 Make an object from recycling
- 4.8 Handmade Birthday Card to a max A5 size
- 4.9 A photograph of North Devon.
- 4.10 Four chocolate Brownies

Please see Section 2: Floral Art for more Children's Classes.

Section 5: ARTS & CRAFTS

JUDGE: MRS E PAISEY, DAISY PARK

- 5.1 Photograph - a local scene in North Devon
- 5.2 Painting - a local scene in North Devon, max A4 size
- 5.3 Handmade Cushion - max 30cm x 30cm size
- 5.4 Handmade Birthday Card - max A5 size
- 5.5 An item of Handmade Jewellery

Section 6: COOKERY

JUDGE: MS V CRANFIELD & MS S ARSCOTT

- 6.1 Madeira Cake (Using recipe overleaf)
 - 6.2 Chocolate Cake
 - 6.3 Four Cupcakes
 - 6.4 Millionaires' shortbread (minimum 4 squares)
 - 6.5 4 macaroons, any colour.

 - 6.6 A bundle of cheese straws
 - 6.7 4 Sausage rolls, shortcrust pastry
 - 6.8 2 Scotch eggs
 - 6.9 A Quiche, approx. 8in diameter

 - 6.10 1 Pot home made marmalade (cellophane lid)
 - 6.11 1 Pot home made jam (cellophane lid)
 - 6.12 1 Pot lemon curd (cellophane lid)
 - 6.13 1 Pot of Relish (lid)

 - 6.14 1 x small soda bread loaf
- For MEN ONLY:**
- 6.15 Bara Brith (Using recipe overleaf)
 - 6.16 4 Flapjacks