

NORTH DEVON GROUP YFC RALLY

2026

Hosted by Meshaw YFC

The showground, Umberleigh, Barnstaple, EX37 9DX

Wednesday 5th August 2026

Deadline for entries is Wed 22nd July and must be entered by the form attached

All entries MUST be at the showground by 8am On the morning of. Entries can also be setup on Tuesday evening 6pm- 8pm

All competing members must be affiliated to a club within North Devon Group

RULES FOR ENTRY:

- All members participating must be a signed-up member of North Devon YFC club for the year 2025/26. Online membership cards will be required
- A free ticket for the show will be given to any member who enters 10 or more classes
- Prize money is awarded to 1st, 2nd and 3rd prize of each class
- 'Unders' classes are applicable to any member aged 16 and under on the 1st September 2025
- Entries must not be removed from the show tent until after 4pm At the earliest. All entries to be removed 6.30pm
- All persons must vacate the tent between 8.30am and 10am to allow for judging to take place
- All classes must be pre entered using the entry form, except for on the day ring classes
- All cookery classes should be presented on white plates and covered
- Photograph size up to A4
- Ziplock bags up to A4 size
- **DEADLINE FOR ENTRIES- Wed 22nd July**
Cups and prize money will be presented at 3pm in the YFC tent

CLASSES

Overs cookery

1. Boys over--lemon drizzle-- recipe included -jane patisserie
2. Girls over -- lemon drizzle-- recipe included
3. Boys over- chocolate brownies x4
4. Girls over- chocolate brownies x4
5. savoury- cheese scones x4
6. savoury – mini quiches in a muffin tin x2
7. x2 slices of rocky road
8. x4 agricultural theme decorated cupcakes

Unders cookery

9. Boys under—lemon drizzle-- recipe included
10. Girls under —lemon drizzle-- recipe included
11. Boys under- x4 chocolate brownies
12. Girls under-x4 chocolate brownies
- 13.—x2 savoury cheese scones
- 14.—x2 mini quiches in a muffin tin
- 15.—x2 slices of rocky road
- 16.—x4 agricultural theme decorated cupcakes

Open Cookery

17. Jar of homemade lemon curd
18. handmade white bread rolls X4

Crafts

19. Decorated glass milk bottle
20. Decorated welly boot
21. Item of woodwork no larger than 1mX1mx1m
22. Item of metalwork no larger than 1mX1mX1m
23. Baler twine craft
24. Over—decorated tyre (max size car tyre)
25. Under—decorated tyre (max size car tyre)
26. Over—decorated horseshoe
27. Under—decorated animal theme pebble

Floral

28. Over- floral arrangement in a tin can
29. Under- floral arrangement in a welly boot
30. World cup themed centre piece (no max size)
31. Posey of Sweet peas in a jam jar

Produce

32. Animal made out of fruit and vegetables
33. Home grown veg box to include 5 different vegetables
34. Half a dozen eggs in a box
35. Sample of bale silage
36. Sample of clamp silage
37. Sample of straw
38. Sample of hay

Photography – no frames, mounted on card Up to A4

39. Sunset photograph
40. British pub photo
41. Photo representing devon
42. “what happened was...”
43. Four seasons

Club (entered by chairman and secretary)

44. Club photograph
45. Scarecrow of group chairman
46. Club cubicle (1m x 1m x 1m) theme- My favourite place

Craft 1 – Floral Art (any item using cut flowers and accessories in a suitable container- oasis must not be used)

Craft 2- Cookery/ Baking (this craft will be tasted so must be covered with clingfilm)

Craft 3- Textile Handicraft

Craft 4- Natural handicraft (any item using wood, metal, clay, glass, stone or shell for example)

Craft 5-Art (an item that could include photography, a graphic or a picture in any medium)

47. Club promotion board

On the day classes:

To take place at 4pm in the Savery Ring

48. Tug of war

49. Obstacle course- teams of 4 to be made on the day

Recipe –

Ingredients

For the Cake

- 250 g unsalted butter
- 250 g caster sugar
- 250 g self raising flour
- 5 medium eggs
- Zest of 2 lemons

Drizzle

- 75 ml lemon juice
- 75 g caster sugar

Decoration

- 50 g icing sugar
- 1-2 tsps lemon juice
- Lemon zest

Instructions

1. Preheat your oven to 180C/160C Fan - grease and line your 2lb loaf tin!
2. Beat together your butter and sugar together until light and creamy!
3. Add in your flour, eggs and lemon and beat again until combined. It'll be a smooth cake mixture!
4. Add the mix into the cake tin and bake. This can take 55-65 minutes - but check from 50 minutes onwards.
5. Towards the end of baking - in a bowl, mix together your 75ml lemon juice and 75g caster sugar together.
6. Once the cake is baked, drizzle this over the cake, whilst still in the tin. Let the cake cool fully.
7. Once the cake is cooled, remove from the tin.
8. To decorate, mix in lemon juice to your icing sugar until you reach the desired consistency.
9. Drizzle this over the cake and sprinkle on some lemon zest for decoration!

Any queries please contact Elsa on Facebook or by texting 07752597159