

WENSLEYDALE SHOW 2020

HANDICRAFT & HOMECRAFT SCHEDULE

Subject to the General Rules and Special Rules as follows:

1. No exhibit to have been previously shown at Wensleydale Show. All exhibits to be labelled before arriving at the marquee. Labels provided by Show Committee.
2. Each Exhibitor **ONE** entry only in each Class.
3. All exhibits to be admitted between 8 a.m. and 9.45 a.m.
4. No exhibit will be allowed to leave the Tent before 4.30 p.m. and the Handicraft Committee will not be responsible for exhibits left after 5.30 pm.
5. The judges shall not award any prize unless the exhibits are deemed worthy.

The Helen Verity Memorial Rosebowl

To be held for one year for the Best Exhibit in P43

Wensleydale Camera Club Tray

To be held for one year for the 'Best in Show' in the Photography Section. Also one year's free club subscription.

A Challenge Trophy

To be held for one year, for the exhibitor gaining most points in Handicraft, Art and Photography Sections.

The Ladies' Committee Challenge Trophy

To be held for one year, for the exhibitor gaining most points in the Preserves, Baking and Flower Arranging Sections.

A Challenge Trophy

To be held for one year, for the exhibitor gaining most points in the Preserves and Baking Sections.

Mrs M Knowles Memorial Trophy

To be held for one year, for the exhibitor gaining most points in the Handicraft Baking and Flower Arranging sections
£10 donation to the winner of this trophy by Mrs Knowles family

Mrs V M Fields Cup

To be held for one year, presented by Mrs V M Fields, for the Best Exhibit in the Flower Arranging Section.

A Challenge Trophy

To be held for one year, presented by Mrs E S Palmer, for the winner of the Best Handicraft Exhibit in show. A Special Prize of £5 will also be awarded.

A Challenge Trophy

To be held for one year, presented by Mrs M E Hopper, for the winner of the Best in show Produce Exhibit
A Special Prize of £5 will be awarded.

Stitchery Rosebowl

To be held for one year for the Best Exhibit in Class P4

The Norma Croft Trophy

For the Best piece of Hand Knitting in the Show.

The Rita Lockey Memorial Trophy

To be held for one year for the Best Exhibit in Class P45

The Marjorie Clarkson Memorial Trophy

To be held for one year for the Best Exhibit in Class P49

The Yoredale Art Club Trophy

To be held for one year for the Best Exhibit in the Art Section (Classes P29– P31)

Entry Fees: All Classes: 50p

SEWING

- P1. Any Article Machine Sewn

EMBROIDERY

- P2. Article in Cross Stitch
- P3. Any Article in Canvas Work
- P4. Any other Form of Embroidery

CROCHET

- P5. Any Article in Crochet

KNITTING

- P6. Any Article in Double Knitting
- P7. A Garment made with Wensleydale Long Wool purchased from the Wensleydale Long Wool Sheep Shop
- P8. Any Garment incorporating Mixed Colours
- P9. 1 x 100gm Ball Challenge
- P10. Any Article up to and including 4 ply

SUNDRIES

- P11. A Bracelet not Knitted or Crocheted
- P12. An Article by a Senior Citizen – own choice
- P13. An Article in Needlefelt
- P14. A Cushion any medium
- P15. Any Article in Patchwork
- P16. An Apron
- P17. New from Old
- P18. Three Paper Flowers displayed in a container
- P19. A handmade Birthday Card
- P20. Any other Handicraft in hard material
- P21. Any other Handicraft in soft material
- P22. A Rabbit any medium
- P23. Adult handwriting – not printing or calligraphy - A Limerick

PHOTOGRAPHY

Mounts accepted, Print to be no larger than 10" x 8" – No Picture Frames Allowed

- P24. 4 Photographs mounted together – Gates
- P25. A Sunset
- P26. Spring Flowers
- P27. Machines in Motion
- P28. Photo with an Amusing Caption

ART

Not to exceed 25" in any direction

- P29. A Watercolour Painting
- P30. Picture in Any Medium
- P31. A Drawing in Pencil or Pen and Ink – Still Life

HOME MADE PRESERVES

All jars not less than ½ lb

- P32. A Jar of Strawberry Jam
- P33. A Jar of Raspberry Jam
- P34. A Jar of Marmalade
- P35. A Jar of Lemon Curd
- P36. A Jar of Any Other Preserve NOT mentioned above
- P37. A Jar of Jelly
- P38. A Jar of Chutney
- P39. A Bottle of Cordial
- P40. A Bottle of Flavoured Gin
- P41. A Bottle of White Wine

BREAD, BISCUITS, CAKES

- P42. A Savoury Loaf
- P43. A Victoria Sandwich Cake jam filled caster sugar top – one cake split
- P44. A Quiche Lorraine
- P45. Four Fruit Scones
- P46. A Fruit Pie – pastry top and bottom
- P47. Four Pieces of named Tray Bake
- P48. Four Sausage Rolls using bought puff pastry
- P49. Zesty Lemon Cake

Sponsored by the Co-op including butter wrap with exhibit

Ingredients

225g unsalted butter
Zest of 1 lemon
1 tsp vanilla essence
225g caster sugar
4 eggs
225g self raising flour
1 tsp baking powder
1 tbsp semi skimmed milk

Filling

75g unsalted butter
125g icing sugar
1 tsp lemon juice
3 tbsp Co-op lemon curd

Topping

250g icing sugar
1 tbsp lemon curd
1 lemon zested into fine strips

Method

180°C/ fan 160°C/Gas 4

Cake 2 x 220 Sandwich tins – greased and lined

1. Place lemon zest, vanilla essence, butter and caster sugar in a bowl, beat until light and fluffy.
2. Gradually add beaten eggs and a little flour.
3. Fold in remaining flour plus baking powder.
4. Add milk, divide between the prepared sandwich tins.
5. Bake approx. 20mins - cool

Prepare Filling

1. Cream together butter, icing sugar and lemon juice
2. Spread one cake with the lemon curd and spread the other with the butter cream, sandwich together.

Topping

1. Combine the icing sugar with 40 ml cold water add the lemon juice.
2. Spoon over the cake allow to trickle down the sides.
3. Decorate with the strips of lemon zest.

- P50. A Gingerbread Loaf
 P51. Four biscuits incorporating oats
 P52. A Chocolate Cake – decorated – to be cut
 P53. A Bakewell Tart
 P54. Six pieces of Fudge
 P55. Four Jam Tarts
 P56. Gluten Free Cinnamon and Nut Snaps – Set recipe

55g (2oz) cornflakes
 55g 2oz) nuts e.g. pecan
 55g (2oz) caster sugar
 ½ tsp ground cinnamon or ginger
 30ml (2 tbsp) golden syrup
 35g (1½ oz) butter or margarine

1. Preheat oven to 170° C gas mark 3.
2. Cover two baking trays with baking parchment.
3. Place cornflakes, nuts sugar and spice in a food processor or blender and grind until fine.
4. Melt butter and syrup in a saucepan or a bowl in microwave until melted.
5. Add dry ingredients and mix well.
6. Place heaped teaspoonfuls onto the baking trays, allow plenty of space for them to spread.
7. Bake for 10-12 minutes.
8. Allow to cool and harden before removing from baking trays.
9. While warm they may be curled like brandy snaps.

- P57. Men and Boys only – A Tea Loaf

FLOWER ARRANGING

All fresh material accessories allowed

- P58. Take 3
 P59. Table Centre for a Summer Wedding
 P60. In the Pink
 P61. An Arrangement in a Cup and Saucer
 P62. A Foliage Arrangement in an unusual container