

**LLANGATTOCK-VIBON-AVEL & DISTRICT
PLOUGHING AND AGRICULTURAL SOCIETY**
Est 1888



*Affiliated to the Herefordshire Ploughing Association
Member of the Welsh Ploughing Association and the Society of Ploughmen Ltd*

PLOUGHING MATCH & SHOW

SCHEDULE

for

**HORTICULTURAL, PRODUCE,
COOKERY, HANDICRAFTS,
ART & PHOTOGRAPHY,
YOUNG ADULTS &
CHILDREN'S COMPETITIONS
Sunday 16th September 2012**

**Ash Flats,
The Hendre, Monmouth**

(By kind permission of the Rolls of Monmouth Golf Club)

Entries close 12th September 2012

**Entries for children's classes accepted up to 11.00 a.m.
on the morning of the Match**

**Entries to the Domestic Secretary, Mrs Eileen Williams
Tel: 01600 712568**

www.llangattockploughing.co.uk

Rules

1. Competitors are limited to 1 entry per class.
2. Entry Fee: 30p per exhibit except children's and family classes which are free-of-charge. Exhibitors with 10 entries or more will be eligible for one free entry pass. Please forward an SAE with your entry form to receive pass.
3. Disputes, if any, will be settled by the Committee and its decision will be final. No objection will be accepted unless made in writing to the Hon. Secretary before 5.00 p.m. on the day of the Ploughing Match with a deposit of £5.00. The deposit will be forfeited to the Society should the objection be deemed frivolous.
4. Judges reserve the right to reject any entry which, in their opinion, is not of a satisfactory standard and, in the event of any dispute, the judge's decision will be final.
5. Entry forms for the horticultural and domestic classes will be gratefully received by the Domestic Secretary, Mrs. Eileen Williams, no later than Wednesday 12th September 2012. Children's entries accepted up to 11.00 a.m. on the morning of the Match.
6. All school entries to be ready by Saturday 15th September 2012. Please deliver to the ploughing match site on this date or make arrangements for entries to be collected by contacting the Children's Steward, Beryl Jones, on 01600 712778.
7. All entries to be staged by 11.00 a.m. and not to be removed before 4.30 p.m. on the day of the Match.
8. Entries in the vegetable classes to be exhibited in a clean and well presented condition.
9. Trophies: for the purpose of determining the trophy winners, points will be awarded as follows:
 - 1st 4 points
 - 2nd 3 points
 - 3rd 2 points
10. It is the competitor's responsibility to enter the correct number of items in a particular class; an incorrect number of items will result in disqualification of the entry.

Entries for all domestic classes close Wednesday 12th September 2012.
Entries for children's classes accepted up to 11.00 a.m.
on the day of the Match.
Entries to the Domestic Secretary, Mrs Eileen Williams
Tel: 01600 712568

Classes 1 - 50: ploughing and farming competitions.
For further details or a Schedule, please contact the Secretary, Julie Jenkins.
Tel: 01291 690292
Mobile: 07870 264406
Email: jj.lva@tiscali.co.uk
www.llangattockploughing.co.uk

FRUIT & VEGETABLES

Entry fee: 30p

1st prize £3.00; 2nd £2.00; 3rd £1.00

***The Morgan Perpetual Trophy awarded to the competitor gaining most points in
Classes 51 – 77***

- | | |
|-----------------|--|
| Class 51 | Collection of five different vegetables, three of each (<i>Maximum display space: 3 feet x width of table</i>) |
| Class 52 | Collection of three different vegetables, three of each (<i>Maximum display space: 2 feet x width of table</i>) NOVICE ONLY
<i>A novice is defined as a person who has not won a first prize in a Collection of Vegetables class at a Llangattock Ploughing Match in previous years.</i> |
| Class 53 | Five Potatoes, coloured |
| Class 54 | Five Potatoes, white |
| Class 55 | Collection of Potatoes, minimum of 3 varieties. Maximum 3 potatoes of each variety. Each variety to be labelled. |
| Class 56 | Two Cabbages of any variety |
| Class 57 | Three Beetroot |
| Class 58 | Five Onions, grown from sets |
| Class 59 | Five Onions, grown from seeds |
| Class 60 | Nine Pickling Shallots, not to exceed 30mm |
| Class 61 | Six Culinary Shallots |
| Class 62 | Three Leeks |
| Class 63 | One Marrow |
| Class 64 | Three Courgettes |
| Class 65 | Three Carrots, long |
| Class 66 | Three Carrots, short |
| Class 67 | Three Parsnips |
| Class 68 | Five Bulbs of Garlic |
| Class 69 | Six Runner Beans |
| Class 70 | Longest Runner Bean |
| Class 71 | Five Cooking Apples |
| Class 72 | Five Dessert Apples |
| Class 73 | Basket of Cider Apples (<i>Basket not to exceed 12 inches in diameter</i>) |
| Class 74 | Collection of salad vegetables, to be staged on a tray, maximum 18 inches x 12 inches |
| Class 75 | Five Tomatoes |
| Class 76 | One Spray of Tomatoes |
| Class 77 | One Cucumber |

- Class 78** 5 bunches of different herbs, each herb variety bunched separately in water
- Class 79** **Junior Vegetable Class** (Competitors to be under 12 years of age)
Collection of 4 kinds of salad vegetables, arranged on a tray
(Maximum display space: 2 feet x width of table)

POT PLANTS

Entry fee: 30p

1st prize £3.00; 2nd £2.00; 3rd £1.00

The Probert Family Perpetual Challenge Salver awarded to the competitor gaining most points in Classes 80 – 95

- Class 80** Best flowering fuchsia (*pot not to exceed 10 inches in diameter*)
- Class 81** Potted orchid - any variety (*pot not to exceed 10 inches in diameter*)
- Class 82** Flowering pot plant, excluding fuschia and orchid (*pot not to exceed 10 inches in diameter*)
- Class 83** Flowering pot plant, excluding fuschia and orchid (*pot not to exceed 7 inches in diameter*)
- Class 84** Foliage pot plant (*pot not to exceed 10 inches in diameter*)
- Class 85** Foliage pot plant (*pot not to exceed 7 inches in diameter*)
- Class 86** Best cactus or succulent (*pot not to exceed 7 inches in diameter*)

FLOWERS

Entry fee: 30p

1st prize £3.00; 2nd £2.00; 3rd £1.00

The Probert Family Perpetual Challenge Salver awarded to the competitor gaining most points in Classes 80 – 95

- Class 87** One vase of different mixed garden flowers
- Class 88** One specimen rose
- Class 89** Bowl of roses
- Class 90** Six cacti dahlias
- Class 91** Six dahlias, any variety (other than cacti)
- Class 92** A vase of three spray chrysanthemums
- Class 93** Six asters in a vase
- Class 94** Bowl of pansies, 5 blooms
- Class 95** Gladioli, one spike

FLORAL ART

Entry fee: 30p

1st prize £3.00; 2nd £2.00; 3rd £1.00

The Sheelagh Wyke Perpetual Rose Bowl awarded to the competitor gaining most points in Classes 96 - 101

- | | |
|------------------|--|
| Class 96 | "Diamond Jubilee" (<i>maximum 2 feet, 6 inches square, height unlimited</i>) |
| Class 97 | "The Olympic Torch" (<i>maximum 2 feet square, height unlimited</i>) |
| Class 98 | Table exhibit suitable for a garden party |
| Class 99 | Garden flowers in a jug |
| Class 100 | Lady's corsage and gentleman's buttonhole, displayed on a base |
| Class 101 | An exhibit in a single colour (<i>novices only</i>) |

A novice is defined as a person who has not won a first prize in this section at a Llangattock Ploughing Match in previous years.

PLEASE NOTE: accessories can be used in all exhibits

COOKERY

Entry fee: 30p

1st prize £3.00; 2nd £2.00; 3rd £1.00

The Walter Blake Perpetual Challenge Cup awarded to the competitor gaining most points in Classes 102 - 120

- | | |
|------------------|---|
| Class 102 | Dundee Cake (<i>to recipe supplied</i>) |
| Class 103 | Bara Brith (<i>to recipe supplied</i>) |
| Class 104 | Victoria Sandwich |
| Class 105 | 6 Welsh Cakes |
| Class 106 | 5 Cup Cakes (judged for decoration only) |
| Class 107 | Round of Shortbread (<i>7 inches diameter max.</i>) |
| Class 108 | 2 Cornish Pasties |
| Class 109 | 3 Sausage Rolls (short crust pastry) |
| Class 110 | A Royal Dessert |
| Class 111 | Tea for Two |
| Class 112 | MEN ONLY 5 Cheese Scones |

RECIPES

DUNDEE CAKE (CLASS 102)

Ingredients

5 oz. / 140g. self raising flour	3 – 4 eggs
5 oz. / 140g. plain flour	8oz. / 225g. margarine
2 oz. / 55g. quartered glacé cherries	4oz. / 115g. chopped peel
4 oz. / 115g. blanched almonds	8oz. / 225g. caster sugar
1 lb. / 450g. currants & sultanas (mixed)	¼ teaspoon almond essence
¼ teaspoon salt	Grated rind of 1 orange

Method

Sieve the flour and salt together; wash and dry the fruit. Grease and line a deep cake tin (8 inches / 20 cm. diameter) with greased paper, rising 1½ inches / 4 cm. above the top. Cream the margarine and sugar together. Beat the eggs, then beat half into the creamed mixture and lightly fold in half of the sieved flour. Add all the fruit, chopped peel and cherries, orange rind, essence and half of the almonds (finely chopped) and mix well. Finally add the rest of the eggs and remaining flour. Turn into the prepared tin, levelling the surface and placing the remaining halved almonds on top.

Bake in a slow oven (320°F / 160°C) for approximately 3¼ hours. Leave the cake in the tin for at least 15 minutes before turning it out on to a wire rack to cool.

BARA BRITH (CLASS 103)

Ingredients

1 lb. / 450g. mixed dried fruit	1 lb / 450g. self raising flour
½ pint / 300 ml tea	6 tbsp soft brown sugar
2 tbsp marmalade	1 tsp mixed spice
1 egg, beaten	Honey to glaze

Method

1. Soak the fruit overnight in the tea.
2. Next day, mix the marmalade, egg, sugar, spice and flour. Spoon into a greased 1 lb. (900g.) loaf tin and bake in a warm oven (325°F, 170°C) for 1¾ hours or until the centre is cooked through. Check from time to time that the top does not brown too much and cover with a sheet of foil or move down a shelf in the oven if necessary.
3. Once cooked, leave the Bara Brith to stand for 5 minutes, then tip out of the tin on to a cooling tray. Using a pastry brush, glaze the top with honey.

PRESERVES & PRODUCE

Entry fee: 30p

1st prize £3.00; 2nd £2.00; 3rd £1.00

The Walter Blake Perpetual Challenge Cup awarded to the competitor gaining most points in Classes 102 – 120

Class 113	Jar of strawberry jam
Class 114	Jar of raspberry jam
Class 115	Jar of stone fruit jam
Class 116	Jar of any fruit jelly
Class 117	Jar of lemon curd
Class 118	Jar of honey
Class 119	Jar of mature chutney
Class 120	Hen eggs (free range), 3 on a saucer (<i>please supply second saucer</i>)

HANDICRAFTS

Entry fee: 30p

1st prize £3.00; 2nd £2.00; 3rd £1.00

The Tansy Cup awarded to the competitor gaining most points in Classes 121 – 124

- | | |
|------------------|--|
| Class 121 | A greetings card |
| Class 122 | A tapestry item |
| Class 123 | A hand knitted item |
| Class 124 | An item of embroidery |
| Class 125 | Complete this limerick: "My Uncle Jack, his dog was called....." |

ART & PHOTOGRAPHY

Entry fee: 30p

1st prize £3.00; 2nd £2.00; 3rd £1.00

- | | |
|------------------|--|
| Class 126 | A painting (oils, watercolour, gouache, acrylics, pastels) |
| Class 127 | A drawing (pencil, charcoal, ink etc) |
| Class 128 | A photograph depicting the countryside in winter |
| Class 129 | A photograph depicting people at work |

WINE

Entry fee: 30p

1st prize £3.00; 2nd £2.00; 3rd £1.00

The Posies Cup awarded to the competitor gaining most points in Classes 130 – 134

- | | |
|------------------|--|
| Class 130 | One Bottle of Homemade Wine - Red Dry |
| Class 131 | One Bottle of Homemade Wine - Red Sweet |
| Class 132 | One Bottle of Homemade Wine - White Dry |
| Class 133 | One Bottle of Homemade Wine - White Sweet |
| Class 134 | One Bottle of fruit flavoured spirit e.g. sloe gin, raspberry brandy |
- Wine to be labelled near base, in a clear glass bottle with flange cork. Wines from kits not permitted.**

EXTRA CLASS FOR THE FAMILY

There are no entry fees for this class.

First Prize: a harvest hamper (donated by Julie Jenkins)

Second Prize: £5.00

Third prize: £3.00

Class 135

Make a scarecrow dressed in red, white and blue. The scarecrow will be judged on appearance, suitability for purpose and durability.

Bring on the day to the main tent before 11.00 a.m.

YOUNG ADULTS CLASSES

There are no entry fees for this class.

The Sutton Perpetual Challenge Cup awarded to the competitor gaining most points in Classes 136 – 139

Class 136

Design a front cover for a farming magazine

Class 137

A ploughman's lunchbox

Class 138

A flower arrangement in a cup and saucer

Class 139

Complete this limerick "A pretty young lady from Llangattock....."

CHILDREN'S COMPETITIONS

Please note:

There are no entry fees for children's classes.

All entries to be staged by 11.00 a.m.

All school entries to be ready by Saturday 15th September 2012. Please deliver to the ploughing match site on this date or make arrangements for entries to be collected by contacting the Children's Secretary, Beryl Jones, on 01600 712778.

All classes are divided into age groups and Perpetual Challenge Cups are awarded to the competitor gaining most points in each group.

The **Mary Kathleen Bowen Perpetual Challenge Salver** awarded to the competitor gaining most points in the Children's Classes.

Under 5 years old

1st prize £3.00; 2nd £2.00; 3rd £1.00

Trophy: The St. Dial's Cup

Class 140	A painting of your Mummy
Class 141	A vegetable monster
Class 142	5 blackberries on a plate
Class 143	A decorated welly boot
Class 144	Decorate 3 digestive biscuits

Under 9 years old

1st prize £3.00; 2nd £2.00; 3rd £1.00

Trophy: The Olive Barrell Perpetual Challenge Cup

Class 145	A miniature farmyard on a plate
Class 146	A vegetable monster
Class 147	Make a mask of a farm animal
Class 148	5 homemade decorated biscuits
Class 149	A handwritten illustrated joke

Under 12 years old

1st prize £3.00; 2nd £2.00; 3rd £1.00

Trophy: The Ronni Ruck Perpetual Challenge Cup

- | | |
|-----------|--|
| Class 150 | Design a party invitation |
| Class 151 | A homemade pizza with your favourite topping |
| Class 152 | Make a sign for your bedroom door (any medium) |
| Class 153 | A spider made from lego |
| Class 154 | A collage of a cow |

Under 16 years old

1st prize £3.00; 2nd £2.00; 3rd £1.00

Trophy: The Beryl Jones Perpetual Challenge Cup

- | | |
|-----------|---|
| Class 155 | Make a decorative cushion for your bedroom |
| Class 156 | Decorate a birthday cake (judged on decoration only) |
| Class 157 | Complete the limerick "There once was a man with a wart....." |
| Class 158 | A photograph of a farming scene |
| Class 159 | 5 chocolate brownies |

<p>For further information on the Family, Young Adults & Children's Classes, please contact Mrs Beryl Jones – tel: 01600 712778</p>
--

Class	Description	Fee
	TOTAL	
		£

Address.....
.....

Tel. No......

Please forward completed entry form and payment to:
Mrs Eileen Williams, Domestic Secretary, 56 Carbonne Close, Monmouth, NP25 5EF
Entries close Wednesday 12th September 2012.
Cheques to be made payable to Llangattock Ploughing Society.