

**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,
& CHILDREN'S COMPETITIONS**
Sunday 19th September 2010

**Blue Door Farm,
Dingestow, Monmouth**

(By kind permission of the Smith family, New House Farm, Dingestow)

Entries close 15th September 2010
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 15th September 2010. Children's entries accepted up to 11.00 a.m. on the morning of the Match.
6. All school entries must be ready by Saturday 18th September 2010. Please deliver to the ploughing match site on this date or make arrangements for entries to be collected by contacting the Secretary of the Society, Julie Jenkins, on 01291 690292.
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 15th September 2010.
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 (*Maximum display space: 3 feet x width of table*)
- Class 52** Collection of three different vegetables, three of each (*Maximum display space: 2 feet x width of table*) **NOVICE ONLY**
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.
- 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** Largest Pumpkin
- 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 (*Basket not to exceed 12 inches in diameter*)
- 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** **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 79 – 95

- Class 79** Best flowering fuchsia (*pot not to exceed 10 inches in diameter*)
- Class 80** Potted orchid - any variety (*pot not to exceed 10 inches in diameter*)
- Class 81** Flowering pot plant, excluding fuschia and orchid (*pot not to exceed 10 inches in diameter*)
- Class 82** Flowering pot plant, excluding fuschia and orchid (*pot not to exceed 7 inches in diameter*)
- Class 83** Foliage pot plant (*pot not to exceed 10 inches in diameter*)
- Class 84** Foliage pot plant (*pot not to exceed 7 inches in diameter*)
- Class 85** Best cactus or succulent (*pot not to exceed 7 inches in diameter*)
- Class 86** Container of mixed herbs (*container not to exceed 12 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 79 – 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

FLOWER ARRANGING

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** Exhibit commemorating the life of Charles Rolls
(maximum 2 feet, 6 inches square, height unlimited)
- Class 97** "Sparkle" - a green and white exhibit to include driftwood
(maximum 2 feet, 6 inches square, height unlimited)
- Class 98** "Roses by Candlelight" – a table arrangement *(maximum 2 feet square, height unlimited)*
- Class 99** "Little Gems" - petite arrangement *(9 inches overall)*
- Class 100** "Simply beautiful" – flowers in a jam jar
- Class 101** An arrangement in an unusual container *(maximum 2 feet square; novices only)*
- 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 – 119

- Class 102** Dundee Cake *(to recipe supplied)*
- Class 103** Boiled Fruit Cake *(to recipe supplied)*
- Class 104** Victoria Sandwich
- Class 105** 6 Welsh Cakes
- Class 106** 5 Sausage Rolls
- Class 107** 6 Homemade Biscuits
- Class 108** 5 Decorated Cupcakes
- Class 109** My favourite dessert!
- Class 110** Savoury Flan
- Class 111** Ploughman's Lunch
- Class 112** MEN ONLY Carrot Cake *(to recipe supplied)*

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.

BOILED FRUIT CAKE (CLASS 103)**Ingredients**

12 oz. / 340 g. of self raising flour, sieved	12 oz. / 340 g. of mixed dried fruit
6 oz. / 170 g. of margarine	8 oz. / 225 g. of dark brown sugar
2 eggs, beaten	½ pint of milk
1 teaspoon of mixed spice	½ teaspoon of bicarbonate of soda

Cooking time: 1¼ - 1½ hours at 150°C or 300°F or Gas Mark 3

Method

Put the mixed fruit in a pan; add the sugar, margarine and milk. Boil for 10 minutes and then allow to cool. Add the beaten eggs, sieved flour and bicarbonate of soda. Mix well and place mixture in a 9 inch / 23 cm. round cake tin.

MEN ONLY CARROT CAKE (CLASS 112)**Ingredients****For the cake**

150g plain flour	250g coarsely grated carrots
1 tsp bicarbonate of soda	100g shelled walnuts, finely chopped
1 tsp baking powder	150ml corn oil
1 tsp cinnamon	2 eggs, beaten
150g caster sugar	1 tsp vanilla essence

For the topping

50g butter, room temperature	100g icing sugar
75g full-fat cream cheese	1 tbsp walnuts, chopped
½ tsp vanilla essence	

Method

1. Preheat the oven to 180°C / Gas Mark 4. Grease and line an 18cm diameter round cake tin.
2. Sieve the flour, bicarbonate of soda, baking powder and cinnamon powder into a mixing bowl. Stir in the caster sugar, carrots and walnuts.
3. Pour in the corn oil and add the eggs and vanilla essence. Stir to mix and then beat for one minute until everything is combined.
4. Pour the cake batter into the prepared tin and bake in the centre of the oven for about 30 – 35 minutes, or until risen and firm to the touch. Remove the cake from the oven and leave on one side for 5 minutes before turning out onto a rack. Leave to cool completely.
5. For the topping, beat the butter until smooth and add the cream cheese and vanilla essence. Gradually stir in the icing sugar. Spread the topping over the cake and scatter with the chopped walnuts.

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 – 119

Class 113	Jar of stone fruit jam
Class 114	Jar of soft fruit jam
Class 115	Jar of mixed fruit jelly
Class 116	Jar of marmalade
Class 117	Jar of mature chutney
Class 118	Hen eggs (free range), 3 on a saucer (<i>please supply second saucer</i>)
Class 119	Duck 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 120 – 124

Class 120	An item of cross stitch
Class 121	A knitted scarf
Class 122	A handmade greetings card
Class 123	A piece of handmade jewellery
Class 124	A handmade item using wood and / or metal
Class 125	Complete this limerick: "A young lady from Abergavenny....."

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 of my pet
Class 129	A photograph depicting a famous scenic view
Class 130	A photograph depicting a country event

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 131 – 135***

- Class 131** One Bottle of Homemade Wine - Red Dry
- Class 132** One Bottle of Homemade Wine - Red Sweet
- Class 133** One Bottle of Homemade Wine - White Dry
- Class 134** One Bottle of Homemade Wine - White Sweet
- Class 135** 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 136** Make a full-sized scarecrow to be judged on the day of the ploughing match. The scarecrow will be judged on appearance, character and durability.
Bring on the day to the main tent before 11.00a.m.

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 must be ready by Saturday 18th September 2010. Please deliver to the ploughing match site on this date or make arrangements for entries to be collected by contacting the Secretary of the Society on 01291 690292.

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 137	Paint a hand or footprint picture
Class 138	Make a head out of a potato
Class 139	Decorate a stone
Class 140	Bake a gingerbread man
Class 141	Make a miniature garden on a tin lid
Class 142	The tallest thistle

Under 9 years old

1st prize £3.00; 2nd £2.00; 3rd £1.00

Trophy: The Olive Barrell Perpetual Challenge Cup

Class 143	Paint a clown
Class 144	Make a vegetable monster

- Class 145 Write a poem about a tractor
 Class 146 Bake a gingerbread man and woman
 Class 147 Make a miniature farmyard on a tin lid
 Class 148 Make a puppet out of a sock

Under 12 years old

1st prize £3.00; 2nd £2.00; 3rd £1.00

Trophy: The Ronni Ruck Perpetual Challenge Cup

- Class 149 Paint a circus
 Class 150 Make and decorate 6 cup cakes
 Class 151 What law would you pass if you were Prime Minister for the day
 Class 152 Make a fantasy mask
 Class 153 An arrangement of wild flowers and berries in a jar
 Class 154 Create a model of your bedroom in a shoebox

Under 16 years old

1st prize £3.00; 2nd £2.00; 3rd £1.00

Trophy: The Beryl Jones Perpetual Challenge Cup

- Class 155 Design a poster for a vampire film or book
 Class 156 A Halloween cake - to be judged on decoration only
 Class 157 Decorate a t-shirt
 Class 158 If you were Prime Minister for the day, what 3 laws would you pass to help the countryside and farming prosper
 Class 159 Make a plaque for your bedroom door out of salt dough
 Class 160 Design your own fantasy costume



ENTRY FORM

Class	Description	Fee
	<p>TOTAL</p>	
		<p>£</p>

Name.....
(Please use block capitals)

Address.....

.....

..... Postcode.....

Tel. No.....

Please forward completed entry form and payment to:
Mrs Eileen Williams, Domestic Secretary, 56 Carbone Close, Monmouth, NP25 5EF
Entries close Wednesday 15th September 2010.
Cheques to be made payable to Llangattock Ploughing Society.