

OPEN CLASSES

FLORAL ARRANGEMENTS

Judge – Judy Watker

Bases, Drapes & Accessories are optional in Classes FA1 – 6. Exhibits can be made at home.

FA1.	Rio Carnival	750mm allowed
FA2.	A Touch of the Orient	750mm allowed
FA3.	On the Sea Shore – 11 and unders	750mm allowed
FA4.	Fantastic Foliage	750mm allowed
FA5.	“In the Pink” – a miniature arrangement	10cm square maximum
FA6.	"Autumn Splendour" (fruit and vegetables may be inc)	750mm allowed

Margaret Nichells Trophy awarded to the best in class FA5

Saville Brothers Garden Centre Trophy is awarded
to the most outstanding exhibit in classes FA1–6

Mays' Cup awarded to the exhibitor gaining the most points in classes FA1-6

FLOWERS

Judge – Marva Fuller

- F1. A single rose
- F2. A stem of floribunda roses
- F3. A collection of garden flowers up to 450mm width – 3 or more varieties
- F4. 5 stems of Hydrangeas
- F5. 6 stems of Sweet Peas (2 or more colours)
- F6. 3 Dahlias (any variety)
- F7. 1 pot plant - flowering
- F8. 1 pot plant – Foliage

Saville Brothers Garden Centre Trophy awarded
to the most outstanding pot plant in classes F7& F8

Richard Moxon Trophy awarded to the
most outstanding exhibit in classes F1-8

The Arthur Barrett Shield awarded to the exhibitor
gaining the most points in classes F1-8.

FRUIT AND VEGETABLES

Judge – Eric Wells/Roger Storr

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|-------|---------------------------------------|------------------------|
| VF1. | A collection of mixed herbs | 225mm allowed |
| VF2. | 3 beetroot | |
| VF3. | 3 carrots | |
| VF4. | 3 potatoes – white | |
| VF5. | Three potatoes – coloured | |
| VF6. | The longest runner bean | |
| VF7. | 3 runner beans | |
| VF8. | The ugliest fruit or vegetable | |
| VF9. | 2 onions (trimmed) | |
| VF10. | Any other vegetable not listed above. | |
| VF11. | A courgette / marrow or squash | |
| VF12. | A cucumber | |
| VF13. | 3 tomatoes | More than 1½" diameter |
| VF14. | 5 small / cherry tomatoes | Less than 1½" diameter |
| VF15. | 3 cooking apples | |
| VF16. | 3 dessert apples | |
| VF17. | Any other fruit not listed above | |

The Morris Dickson Trophy awarded to the most outstanding exhibit in classes VF1-10

The Robert Sanderson Cup awarded to the most outstanding exhibit in classes VF11-17

The Colin Gamble Trophy awarded to the exhibitor gaining the most points in classes VF1-17

HOMEMADE PRODUCE

Judges – Ian & Lisa Gair

- PB1. A jar of jam
- PB2. A jar of marmalade
- PB3. A jar of lemon curd
- PB4. A jar of chutney
- PB5. 4 decorated cup cakes
- PB6. **Men Only!** - An apple pie (maximum 10" diameter)
- PB7. 4 squares of chocolate brownies
- PB8. 4 biscuits (any variety)
- PB9. 4 "butterfly" buns
- PB10. A "Showstopper" cake
- PB11. A single layer undecorated chocolate cake

BRAMHOPE BAKE OFF – TECHNICAL CHALLENGES

Judge – Anne Aitken

- PB12 4 Mary Berry's Buttery Scones *as per recipe*
- PB13 A Swiss Roll *as per recipe*
- PB14. A Victoria Sandwich *as per recipe*
- PB15. 4 squares of Jumble Berry Tart *as per recipe*

Entries in classes PB6-15 to be cut by the Judge.

Golesworthy Cup awarded to the most outstanding exhibit in classes PB1-15

Rose Bowl awarded to the exhibitor gaining the most points in classes PB1-15

RECIPES

Mary Berry's Buttery Scones – Class PB12

Ingredients

225 g	Self-raising flour	2tbsp	Currants/Sultanas
2tsp	Baking powder	1	Egg
45g	Butter at Room Temperature	150ml	Milk
25 g	Caster sugar		

Method

Pre heat oven to 220° C/Gas Mark 6. Put the flour, baking powder and butter into a processor and whiz until the mixture resembles breadcrumbs. Add sugar. Break the egg into a measuring jug and beat with fork. Pour enough of milk to make just over 250ml . Beat again to mix. Switch on processor and gradually pour in milk/egg mixture, leave a tbsp. for glazing. Whiz until combined. Mixture should be slightly sticky. Knead dough until smooth, roll out to 1cm thick. Using 7.5cm cutter, cut out 12 scones. Arrange on greased baking tray, brush tops with milk/egg mixture. Bake for 15-20 minutes or until well risen and golden.

Swiss Roll – Class PB13

Ingredients

2	Eggs
75g	Caster sugar
75g	Self Raising Flour
	Jam
	Extra caster sugar

Method

Break eggs into bowl and whisk lightly, then add sugar and whisk well until pale and creamy. Lightly fold flour into mixture.
Line swiss roll tin (approx. 18x28cm) with greased paper and spread mixture evenly.
Bake 7-8 minutes (do not overbake or it will not roll)
Turn out on to sugared, greaseproof paper, remove lining paper, trim edges
Quickly spread jam, then using paper to help, roll up from the narrow end
Leave to cool, resting on the seam and dredge with caster sugar

Victoria Sandwich – Class PB14

Ingredients

175g	Self raising flour	3	Eggs
175g	Castor sugar		Jam or Lemon Curd filling
175g	Margarine		

Method

Heat oven to 180°C, 350°F, Gas Mark 6. Grease two sandwich tins (no bigger than 8"). Cream the margarine and sugar together until light and fluffy. Add the egg, a little at a time, beating well. Fold in the flour. Place half the mixture in each tin. Bake for about 20 minutes. Sandwich the two cakes together, when cool, with your jam or lemon filling. Sprinkle the top with caster sugar.

Jumble Berry Tart – Class PB15

Ingredients

350g	Sweet Shortcrust Pastry		Juice & grated zest – 1 orange
75g	Unsalted softened butter	200g	Frozen berries
75g	Caster Sugar	15g	Almonds – cut into slivers – with skins
75g	Ground Almonds	2tbsp	Apricot jam – warmed
50g	Self-raising flour		
2	Medium eggs – beaten		
4tbsp	Berry jam (raspberry or woodland)		

Method

Heat oven to 200 deg C/Gas Mark 5.

Make 350g sweet shortcrust pastry

Roll out pastry to approx. 3mm thick then drape over 23cm loose bottomed, fluted, tart tin, press well into sides. Remove excess pastry

Chill lined tart case for 30 mins

Beat butter, sugar, almonds flour, eggs, orange juice and zest until smooth & creamy

Remove tart tin from fridge and place on preheated baking tray.

Spread 2 tbsp jam over pastry base.

Dollop frangipane mix evenly across base.

Toss frozen berries in remaining jam and sprinkle over frangipane mix

Sprinkle with slivered almonds

Bake for 30mins until filling is just firm. Remove from oven and cool for 30mins.

Brush with warm apricot jam

PHOTOGRAPHY

Judge –Jane Mitchell

*Photographs should be named on the reverse, no larger than A4 in size, and **should be submitted in advance along with the entry form in a sealed envelope.***

- P1. Holiday Memories
- P2. Yorkshire Landscape
- P3. Wildlife
- P4. Sunrise/Sunset

Vorley Cup awarded to the most outstanding exhibit in class P1

Nuttall Cup awarded to the most outstanding exhibit in class P2

Bradburn Cup awarded to the most outstanding exhibit in class P3

Mike Garnett Trophy awarded to the most outstanding exhibit in class P4

ART

Judge – Rachel McNaughton

For the following classes please state the approximate size of the piece on the entry form

- A1. A painting on a Postcard
- A2. A watercolour painting
- A3. A sketch (pencil, ink or charcoal)

Greystone Trophy awarded to the most outstanding exhibit in classes A1-3

NEEDLECRAFT

Judge – Judith Jackson

- N1. Embroidery, tapestry or cross stitch
- N2. Something Knitted
- N3. Something Sewn

Frank Thackeray Trophy awarded to the most outstanding exhibit in classes N1-3

HANDICRAFT & WOODWORK

Judge – Chris Tribe

- HW1. An example of woodwork or carving.
- HW2. Any other example of handicraft (excluding woodwork)

Peter Paul Cup awarded to the most outstanding exhibit in classes HW1-2

JUNIOR CLASSES

Judge - Maureen Fairbank

Thanks to the Bramhope Youth Development Trust all these classes are totally free to enter!

5 and Under Collage Competition

Please collect a copy from Lily's of Bramhope or download the picture from www.robertcraven.org.uk/villageshow/collage.

Please bring to the hall before 10.45am on Show Day for display

Ages 6 to 11 years

PRIZE MONEY: 1st Prize - £5.00, 2nd Prize - £2.50, 3rd Prize - £1.00

- E1. A painted pebble
- E2. 4 handmade & decorated biscuits
- E3. Creative Lego model (no kits)
- E4. A Vegetable Animal
- E5. A miniature garden
- E6. A photo you have taken

The Broadley Cup awarded to the most outstanding exhibit in classes E1-E6

12 to 16 years

PRIZE MONEY: 1st Prize - £5.00, 2nd Prize - £2.50, 3rd Prize - £1.00

- T1. A photo of an animal(s)
- T2. 4 homemade decorated cupcakes
- T3. An Olympic themed drawing
- T4. A Selfie
- T5. Handicraft (any medium)

The Dudley Richardson Trophy awarded to the most outstanding exhibit in classes T1-T5.

The Lawrence Welsh Cup awarded to the most original exhibit in the Junior Classes