

ADULT CLASSES 2026

Chairman	Mary Redfern Upper Green Farm, Onecote, Staffs	01538 300273
Vice Chairman	Jane Potter Old Hall Farm, Hales Green, Yeaveley, Ashbourne, Derby. DE6 2DS	01335 330530
Secretaries	Pam Yates 48 Bullhurst Lane, Weston Underwood, Ashbourne, Derby DE6 4PA	01335 360733
	Jane Marsh Radford Cottage Thurvaston, Ashbourne Derby DE6 5BL	01332 824741
Assist Secretary	Joe Sills	01335330205
Schools Representative	- Margaret Mathews	01332 824872

COMMITTEE

Judith Archer	Dinah Archer	Jane Baker
June Burton	Fiona Gage	Edith Dutton
Isobel Dutton	Enid Hawksworth	Clare Mycock
Dorothy Mycock	Susan White	

RULES

- 1 Closing date for entries: -

SATURDAY, SEPTEMBER 5th. 2026

NO LATE ENTRIES ACCEPTED

2. Entries to Ladies Secretary: -

Mrs. P. Yates, 48 Bullhurst Lane, Weston Underwood,
Ashbourne, Derby. DE6 4PA. Tel 01335 360733

Email yates_pam@icloud.com

Complete with entry form and fee of **50p** each exhibit

No entries accepted without fees. Payment may be made with stamps if

Small amount, or cheque made payable to “Brailsford Ploughing Assoc. Ladies. Section”.

WHEN SENDING YOUR ENTRY FORM PLEASE SEND A STAMPED ADDRESSED ENVELOPE. You will receive a car pass to gain entry onto The ground to be able to unload your entries near the ladies tent. After unloading you will have to move your car to the official car park. This will not be an admission ticket to the ploughing match.

If you would prefer to send online to yates_pam@icloud.com you will get a printed form for parking and you can pay for your entries on the day of the ploughing match

3. All entries to be staged by 10.30 a.m. prompt.
4. Entries may not be removed until after the raffle is drawn.
5. Prize Money: -
1st. £3.50; 2nd. £3.00; 3rd. £2.50; 4th £2.00.
4th prize is only awarded in classes with 6 or more exhibits.
All prize money to be collected after 3.30p.m. in the Ladies Tent.
Any prize money not collected on the day will be given to charity.
6. No entrant shall receive more than one prize in any one class
7. ALL classes open to men
8. All entries to be made or grown by the exhibitor
9. All exhibits may be covered with cellophane after judging
10. Any objections must be made within 30 minutes of the completion of judging
11. The ladies committee are not responsible for any loss or damage to the exhibits.
12. In the event of a tie for a trophy in any of the sections, the number of first prizes will be taken into consideration.
13. The trophies will be presented prior to the raffle being drawn. The winner of any will be required to sign for it before removal from the ladies tent.
14. The committee will not be responsible for any exhibits left in the tent after 5pm.

A SILVER PERPETUAL TRAY, will be awarded to the competitor gaining the most points in classes 1 – 28 Winner 2025 – K.Batley

The ANN ECHES MEMORIAL CUP – will be awarded to the runner up in
Classes 1 - 28
Winner 2025– P Yates

The EVANS PERPETUAL TROPHY, donated by the Society’s former secretary Derek Evans, his late wife Ann and son David, will be awarded to the man gaining the most points in Classes 4 – 28 Winner 2025 – N.Woodward

ANN EVANS MEMORIAL TROPHY, given in memory of Ann and donated by the family. The trophy will be awarded to the Senior Class (class 28)
Winner 2025– J.Burton

Five pounds to be presented to the competitor entering the most classes. Winner 2025– K. Batley

Class 1. One Egg (judged on contents only),

Class 2. Three Brown Eggs, not to be broken

Class 3. Three Eggs, any other colour but brown. not to be broken

Class 4. Jar of lemon curd, dated.

Lemon Curd – Must have cellophane and wax disc.

Class 5, Jar of fruit jelly, dated

Please use new lids on all jams

Class 6. Jar of soft fruit jam, dated

Class 7. Jar of stone fruit jam, dated

Class 8. Jar of Marmalade, dated

Class 9 Jar of Chutney- Should be made at least 6 months before exhibiting

Class 10 Small Bottle of Homemade Fruit Gin

Class 11. 4 Cheese Scones

Class 12. 4 Sausage Rolls

Class 13. Pate to be displayed in a ramekin

Class 14 Bara Brith to the following recipe:-

12oz mixed dried fruit 10 floz cold tea

6oz soft brown sugar 1 large egg

12oz S.R.Flour

Put fruit in a bowl pour over the tea and leave overnight

Oven 180 gas 4. Grease and line a 2lb loaf tin. Next beat sugar, egg and flour into fruit mix. Put in tin and bake for 1 ¼ hours

Class 15 Chocolate Sponge, Decorated. 3 egg size

Class 16 Orange & Lemon Polenta Cake (Gluten Free)

200g softened butter 200g caster sugar

3 eggs 180g ground almonds

120g fine polenta 1 ½ teas Baking Powder

Zest of 1lemon &1 orange

Oven 160 2-18cm cake tins

Beat together the butter and sugar add the eggs one at a time beating

Add the rest of ingredients. Divide between the cake tins Cook for 35

Sandwich with lemon curd

Topping

Juice of 1 orange and 1 lemon and 4 tbls gran sugar mix together.

Decorate top with orange slices

Class 17 Walnut Cookies to the following recipe:-

175g plain flour 75g caster sugar

75g butter 1 teas baking powder

½ teas bicarb of soda 50g chopped walnuts

3 tbls golden syrup

Sift flour baking powder and soda together in bowl and add sugar

rub fat into mixture until it resembles breadcrumbs. Stir in walnuts

add syrup and mix to a firm dough. Form into balls about the size of a walnut And place slightly apart on a greased baking tray. Oven 190 for 15 minutes until golden brown.

Class 18. 4 Pieces Tray bake Show recipe

Class. 19 Bakewell Blondies to the following recipe:-

250g unsalted butter 125 granulated sugar

125g light brown sugar 3 medium eggs

1teas. Almond essence 100g ground almonds

200g plain flour

1 tbs cornflour

200g white chocolate chips 250g raspberry jam

50g flaked almonds

Oven 180 and line a 9"x9" tin

In a large bowl add melted butter and sugars and beat. Add eggs and almond essence, add flour, ground almonds, cornflour and beat until a thick blondie mixture is made. Add in chocolate chips and fold through. Pour mixture into tin. Dollop on the jam and slightly swirl. Sprinkle over the flaked almonds. Bake for 30 minutes. Put in fridge for an hour before cutting up.

Class 20 4 Decorated Biscuits (Home Made)

Class 21 Moist Ginger Cake to the following recipe:-

5oz S.R.Flour

3 ½ oz caster sugar

4oz margarine

2 dessert spoons Golden syrup

1 teas Bicarb of soda

2 teas ginger

1 egg

¼ pt boiling milk

Mix flour and margarine add sugar and bicarb, ginger syrup and egg then pour in boiling milk. 8" lined tin @ 160 for ¾ to 1 hour. When cold ice the top

Class 22 Apple Pie (pastry top and bottom)

Class 23 . 6 Peppermint Creams

Class 24 . Individual Chocolate Mousse

Class 25 Cheese Cake

Class 26 4 Dinner Rolls

CLASS FOR SENIORS ONLY entrants in class 28 are to have attained their 60th birthday by the day of the Ploughing Match.

Class 27 Ploughing Match Fruit Cake to the following recipe:-

150g caster sugar

2 tbs ground almond

150g butter

100g grated apple

3 large eggs

400g mixed dried fruit

225g plain flour

1 teas baking powder

Grated rind 1 orange plus juice & 1 lemon rind

Oven 160 gas3

Stir in orange juice into the dried fruit. Beat butter and sugar. Beat eggs then add to the mixture. Fold in flour and baking powder. Fold in dried fruit, apple, ground almonds, orange and lemon rind. Add milk if necessary. Spoon into prepared tin and bake for 90 minutes

CLASS FOR MEN ONLY

Class 28 4 Jam Tarts

Class 29. Photograph - Through the farm gate (not to exceed 23cm x 18cm)

Class 30 Photograph - Sunrise or Sunset (not to exceed 23cm x 18cm)

THE HANDICRAFT CUP - Winner 2025– P.Yates

Will be awarded to the competitor gaining the most points in Classes 31 – 35 inc.

- Class 31 Painting – any medium. Mounted or framed
Class 32 Something made incorporating buttons
Class 33. An article of embroidery
Class 34 Something new from something old (please show photo of original item))
Class 35. Favourite piece of Handicraft

THE FLOWER TROPHY – Winner 2025 – J. Weston

Will be awarded to the competitor gaining the most points in Classes 36 – 41
Not NAFAS Rules

- Class 36. Table arrangement suitable for a harvest festival
Class 37. Autumn abundance arrangement using all foliage, nuts and berries
Class 38. An arrangement in a pumpkin
Class 39 Arrangement in a recycled container no larger than 26cm
Class 40. 3 Dahlias any variety
Class 41. A Flowering Pot Plant – pot not to exceed 8” (21cm) in diameter

THE WINSON SHIELD – Winner 2025 –B. Jones

Will be awarded to the competitor gaining the most points in Classes 42 – 52

- Class 42. Five Home Grown Tomatoes on a plate with calyx
Class 43. Three Beetroot (cut tops of to 3” long)
Class 44 A vegetable and flower
Class 45 3 Potatoes
Class 46. 3 Leeks
Class 47. Funny shaped vegetable
Class 48 3 Cooking Apples
Class 49. Harvest Box

THE GEORGE LAKIN SHIELD – Winner 2025. – B.Jones

Will be awarded to the best exhibit in Class 50
Class 50 Three Onions, dressed

<u>Brailsford Ploughing Match Recipe Book will be available</u> <u>on sale at the match £5 all proceeds will go towards</u> <u>Derby Hospital Radio Therapy Appeal</u>
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<u>2025 £100 was given to Breast Cancer</u>
