

*THE BUCKS COUNTY AGRICULTURAL ASSOCIATION*  
**BUCKS COUNTY SHOW**



**WEEDON PARK, AYLESBURY**  
(A413 Aylesbury/Buckingham Road  
HP22 4NN)

**THURSDAY**  
**27th August 2015**

**HOME & GARDENS SCHEDULE**



**Classes for Adults & Children**

**Closing Date for Entries:**

*Monday 10th August 2015*

*Held by kind permission of Mr & Mrs R Blacklock and Mr G Anson*

[www.buckscountyshow.co.uk](http://www.buckscountyshow.co.uk)

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# HOME AND GARDENS SCHEDULE

## SPECIAL SHOW REGULATIONS

### CHIEF STEWARD: Ms J Mitchell

1. Staging and Judging of Exhibits: All exhibits must be staged and the marquee cleared for judging by 8.00am on the day of the Show. This rule will be strictly enforced. Exhibits may only be staged between 3.30pm and 9.30pm on the day prior to the Show and between 6am and 8am in the morning of the Show unless special permission has been granted. The staging of exhibits will be at the exhibitor's own risk. The marquee will be open to the public by 11.00am or earlier if possible.
2. Number of Exhibits: No exhibitor will be allowed to enter more than one exhibit in a particular class.
3. Car Park passes for the Home & Garden entrance (Gate C) will be issued to Exhibitors who are unable to carry entries easily from the Public Car Park. If arriving or departing between the hours of 8am and 6pm then special passes will need to be obtained from the office. At no time is parking allowed for exhibitors behind the Marquee during showday.
4. Free Admission to Showground for any adult whose total entry fees are in excess of £7.00. Pre-Show - Concession's Admission £9.00, Adult Admission £12.00, Children £5.00. IF EXHIBITORS ARE UNABLE TO STAGE THEIR EXHIBIT/S WOULD THEY PLEASE INFORM THE SHOW OFFICE. RECORDS WILL BE KEPT OF NON ATTENDANCE FOR FUTURE REFERENCE.
5. The marquee will be closed to the public at 5.15pm. Only exhibitors with "Collection Passes" will be allowed to remove exhibits from the marquee from 5.20pm onwards. Collection Passes will be issued to each exhibitor when they stage their exhibit on Wednesday 26th or Thursday 27th August 2015. Two "Collection Passes" will be issued to each exhibitor. Vehicles will not be allowed to move on the public showground until 6pm.
6. A child's age must be appropriate on the day of the Show.
7. Entries to be made on the official Entry Form either on-line or by post. One form per entrant (additional forms are available from the Secretary) and should be sent with the appropriate entry fees (cheque payable to Bucks County Show) to the Secretary, Bucks County Show, The Old Barn, Wingbury Courtyard Business Village, Leighton Road, Wingrave, Bucks, HP22 4LW (Tel: 01296 680400) by Monday 10th August 2015
8. Prize money will be handed out by the Chief Steward from 5.20pm. Please ensure that you collect any exhibits before you collect any prize money please. Cup winners are also permitted to collect their trophies from the Home and Gardens marquee.
9. Exhibits that are not collected will be disposed of by the Chief Steward.

**Dr G A Barclay, Cherwell Care Services Ltd, Country Garden Florists, Hobbycraft (Aylesbury, High Wycombe & Milton Keynes), NHBC, Preston Bissett Nurseries & Suttons Seeds have kindly contributed to the Home & Garden Section.**

# CHILDREN

Judge: MRS L NICHOLS, Buckinghamshire

ENTRY FREE

PLEASE STATE AGE ON DAY OF SHOW ON ENTRY FORM

- Class CH 1** PEANUT BUTTER SANDWICH CAKE see recipe (Exhibitors 5-9yrs)  
**Class CH 2** SCARECROW any medium can be used. Max height 40cm height. To be displayed standing upright. (Exhibitors 5-9yrs)  
**Class CH 3** SOMETHING NEW FROM SOMETHING OLD (Exhibitors 5-9yrs)  
**Class CH 4** PAINTING or DRAWING in any medium - entitled 'On the Beach' Max A4 size (Exhibitors 5-9yrs)  
**Class CH 5** COLLAGE entitled Feathered Friends. (Exhibitors 5-9yrs)  
**Class CH 6** COLLECTION of arranged WILD FLOWERS in a jam jar (jar labels to be removed). Flowers to be listed and the list displayed with jar. (Exhibitors 5-9yrs)  
**Class CH 7** GRASEMERE GINGER SHORTBREAD see recipe. (Exhibitors 10-13yrs)  
**Class CH 8** SCARECROW any medium can be used. Max height 40cm. To be displayed standing upright. (Exhibitors 10-13yrs)  
**Class CH 9** SOMETHING NEW FROM SOMETHING OLD (Exhibitors 10-13yrs)  
**Class CH 10** Painting or drawing in any material entitled Men at Work. A4 max size. (Exhibitors 10-13yrs)  
**Class CH 11** COLLECTION OF HERBS (6 different types) displayed in a teacup. Herbs to be listed and the list displayed next to exhibit. (Exhibitors 10-13yrs)  
**Class CH 12** GOLDEN CARROT TRAYBAKE see recipe. (Exhibitors 14-16yrs)  
**Class CH 13** SCARECROW any medium can be used. Max height 40cm. To be displayed standing upright. (Exhibitors 14-16yrs)  
**Class CH 14** COMPUTER GENERATED POSTER advertising Bucks County Show 2016. Max size A4 (Exhibitors 14 -16yrs)

CHILDREN'S PHOTOGRAPHY CLASSES ON PAGE 18.

Classes CH1-CH14 - All Cookery items must be suitably covered and on a plate.

**PRIZE MONEY: CH1-CH14: 1st £3.00; 2nd £2.00; 3rd £1.00.**

THE MURPHY TROPHY (88) will be awarded to the Exhibitor (aged 14-16yrs) gaining most points in the Children's Section.

## SPECIAL AWARDS

- C1** **BOOK TOKENS** will be awarded to the Exhibitors gaining the most points in the Children's Sections aged 5-9 years and aged 10-13 years.

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# **RECIPE CLASS CH1**

## **PEANUT BUTTER SANDWICH CAKE**

**Makes 10 pairs (6 pairs to be displayed on a plate for judging)**

**Ingredients:** 280g crunchy peanut butter  
150g light brown muscovado sugar  
1 medium free range egg (at room temperature)  
1/2 teaspoon vanilla extract  
1 tablespoon polenta  
approx. 4 tablespoons of raspberry or strawberry jam  
2 baking sheets lined with baking paper

**Method:** Preheat the oven to 180C/350F/Gas Mark 4.

Put the peanut butter and sugar into a mixing bowl and beat well with a wooden spoon to combine thoroughly.

Put the egg and vanilla into a small bowl and beat with a fork just to mix, then beat into the peanut butter mixture in 3 batches. Sprinkle the polenta over the mixture and mix it in to make a stiff dough.

Shape the dough into 20 balls using your hands and set well apart on the lined baking sheets. Gently flatten with the back of a fork, so the cookies are attractively ridged with crinkly edges and measure about 6.5 cms across.

Bake in the heated oven for 12-14 minutes until golden brown with slightly darker edges. Set the sheets on a heatproof surface and leave the cookies to cool and firm for 10 minutes, then transfer them to a wire rack.

When completely cold, sandwich the cookies in pairs with the jam.

6 pairs to be displayed on a plate for judging.

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# **RECIPE CLASS CH7**

## **GRASMERE GINGER SHORTBREAD**

**Cuts into 14 pieces (6 to be displayed on a plate for judging)**

**Ingredients:** 150g plain flour  
150g plain wholemeal flour (wheat or spelt)  
50g medium oatmeal  
1 teaspoon ground ginger  
1/2 teaspoon bicarbonate of soda  
125g light brown muscovado sugar  
1 lump stem ginger (from a jar), drained of syrup and coarsely chopped  
125g slightly salted butter, chilled and diced

1 x 20cm square cake tin or brownie tin greased with butter

**Method:** Preheat the oven to 180C/350F/Gas Mark 4 (Adjust for Fan oven).

Tip both flours, the oatmeal, ground ginger, bicarbonate of soda, sugar and stem ginger into a bowl of a food processor. 'Pulse' a few times to combine everything - the mix should look like coarse crumbs. Add lumps of butter and process until the mixture looks like sandy crumbs.

Remove 4 tablespoons of the crumbs and put into a small bowl. Tip the rest of the crumbs into the prepared tin. Give the tin a shake to settle the mixture, then press it onto the base with the back of a spoon to make an even layer.

Sprinkle the reserved crumbs over the top. Bake in a heated oven for 25 - 28 minutes until a light golden brown with darker edges.

Set the tin on a wire rack. Run a round-bladed knife around the inside of the tin to loosen the shortbread. Gently cut down the centre and then cut across to make 14 fingers. Leave to cool and firm up in the tin, before removing carefully.

6 pieces to be displayed on a plate for judging.

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# RECIPE CLASS CH12

## GOLDEN CARROT TRAYBAKE

**Make 1 large cake (6 pieces of 5cm x 5cm to be displayed on a plate for judging)**

**Ingredients:** 3 medium carrots (approx. 180gms in total) peeled and coarsely grated (you will need 125g)  
100g fresh pineapple slices or pieces  
40g soft dried apricots  
50g sultanas OR golden jumbo raisins  
Grated zest and juice of 1/2 a large navel orange  
150g unsalted butter, softened  
270g caster sugar  
2 medium free-range eggs, at room temperature, beaten to mix  
275g plain flour  
1 1/2 teaspoons bicarbonate of soda  
1/2 teaspoon ground cinnamon  
50 g chopped toasted hazelnuts (optional)  
1 traybake tin, baking tin or brownie tin - 20 x 25cm x 5cm, greased and base lined

**Method:** Preheat the oven to 180C/350F/Gas Mark 4 (Adjust for Fan oven). Weigh 125g grated carrots and put into a bowl. Cut the pineapple and apricots into 1cm pieces and add to the carrots along with the sultanas.

Add half the orange zest and 3 tablespoons of the juice to the carrot mixture. Give the carrot mixture a good stir to combine thoroughly, then set aside for now.

Put the soft butter into a mixing bowl with the sugar and beat thoroughly with a wooden spoon or mixer until fluffy and paler in colour. Gradually add the eggs, beating well after each addition, then continue to beat for a minute until the mixture is very pale and light in texture.

Sift the flour, bicarbonate of soda and cinnamon into a bowl and fold in with a large metal spoon or plastic spatula. When you can no longer see any streaks of flour, add the carrot mixture and the nuts (if using) and stir in until thoroughly combined.

Transfer the heavy and sticky mixture to the prepared tin and spread evenly.

Bake in the heated oven for 30-35 minutes until the cake is golden brown and a wooden cocktail stick inserted into the centre comes out clean. Remove from the oven and set the tin on a wire rack.

Run a round bladed knife around the inside of the tin to loosen the cake and then leave to cool.

6 pieces of no more than 5cm x 5cms to be displayed on a plate for judging

# WINE

**Judges: MR A FLINT, Buckinghamshire  
MRS L WILDMAN, Buckinghamshire**

(Open to Amateur Exhibitors only)

**Entry Fee: 75p**

- Class H1** HOME MADE WINE: Fruit, Dry
- Class H2** HOME MADE WINE: Fruit, Sweet
- Class H3** HOME MADE WINE: Vegetable, Dry
- Class H4** HOME MADE WINE: Vegetable, Sweet
- Class H5** HOME MADE WINE: Any Other Variety
- Class H6** HOME MADE WINE: Sloe Gin, made by traditional method
- Class H7** HOME MADE WINE: Fruit Liqueur
- Class H8** ONE BOTTLE OF CORDIAL: Any flavour diluted.

**Note:** Classes H1 - H5 –approx. 26 Fluid oz. (71-73cl) in a clear white glass punted bottle and fitted with a white plastic topped cork. No trade marks on bottle or stopper. Classes H6, H7 and H8 - Sloe Gin, Fruit Liqueur and Cordial to be exhibited in clean, clear bottles with unmarked tops, clearly labelled, maximum size 500ml.

**EXHIBITOR NUMBER TO BE ON BOTTLE LABEL**

# PRESERVES

**Judges: MRS J D AYTON, Buckinghamshire  
MRS D CLARK, Buckinghamshire**

**Entry Fee: 75p**

- Class H9** One jar GOOSEBERRY JAM
- Class H10** One jar STRAWBERRY JAM
- Class H11** One jar RASPBERRY JAM
- Class H12** One jar BLACKCURRANT JAM
- Class H13** One jar STONE FRUIT JAM
- Class H14** One jar ANY OTHER VARIETY JAM
- Class H15** One jar JELLY (Sweet) (not less than 225g)
- Class H16** One jar CITRUS MARMALADE
- Class H17** One jar LEMON CURD (max 250gm)
- Class H18** One jar CHUTNEY - mature, with suitable lid, min. three months.

**Note:** Classes H9-H18: All exhibits to be in clean glass jars. All tops should be new and either twist tops or wax discs and cellophane covers. Curds should only have wax discs and cellophane covers. Vinegar pickles and chutneys should only have new twist tops. No trade marks on jars or covers.

**EXHIBITOR NUMBER TO BE ON THE BASE OF JAR**

**PRIZE MONEY: H1-H18: 1st £3.00; 2nd £2.00; 3rd £1.00.**



# BAKERY

**Judges: MS N AUSTIN, Buckinghamshire  
MR R CARTER, Buckinghamshire  
MR S NAGHI, Buckinghamshire**

**Entry Fee: 75p**

- Class H19** VICTORIA SPONGE CAKE Exhibitor's own recipe with a raspberry jam filling. Max size 20cms diameter
- Class H20** LEMON CURD SWISS ROLL (see recipe)
- Class H21** MINI COFFEE AND WALNUT CAKES (see recipe)
- Class H22** CHERRY CAKE (see recipe)
- Class H23** AFTERNOON TEA displayed on a 2 tier stand - 3 different varieties of small cakes, 8 to12 to be displayed on a stand.
- Class H24** LADIES ONLY - VEGETABLE CAKE vegetable to be included in the ingredients - to be displayed with recipe
- Class H25** MEN ONLY – BLUEBERRY ALMOND CAKE (see recipe)
- Class H26** SOMERSET APPLE TART (see recipe)
- Class H27** LEMON BISCOTTI BISCUITS (see recipe)
- Class H28** PIGS IN A BLANKET (see recipe)
- Class H29** WHITE BLOOMER (see recipe)
- Class H30** CHEDDAR AND MUSTARD LOAF (see recipe)
- Class H31** SELECTION OF 8 ROLLS – 3 different varieties – exhibitor's own recipes. Rolls to be no more than 60gms in weight each. Please provide a list of the varieties of the rolls displayed alongside the entry.

**Note:** All exhibits to be displayed on a plate suitably covered NOT SUPPLIED. In all cookery classes please note that oven temperatures are for guidance only and must be adjusted for fan ovens.

**PRIZE MONEY: H19-H31: 1st £3.00 Hobbycraft Voucher; 2nd £2.00; 3rd £1.00.**

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# **RECIPE CLASS H20**

## **LEMON CURD SWISS ROLL**

**Makes 1 large Swiss roll. Cake to be displayed on a plate for judging**

**Ingredients: Lemon curd**

145g slightly salted butter, diced  
145g white caster sugar  
finely grated zest and juice of 2 large unwaxed lemons (2 1/2 medium lemons)  
2 medium free range eggs (room temperature) beaten

**Sponge:**

3 medium free range eggs plus 1 yolk (at room temperature)  
160g white caster sugar, plus extra for sprinkling  
160g self-raising flour  
1 x large baking sheet 26 x 40cm greased with butter and lined with baking paper.

**Method:**

Start by making the lemon curd so that it has time to cool. Put the butter and sugar in a large heatproof bowl and add the lemon zest and juice. Set the bowl over a pan of gently simmering water. Heat, stirring frequently with a wooden spoon until the sugar has completely dissolved.

Strain the beaten eggs into the mixture and then stir constantly until the mixture becomes very thick and opaque. As soon as you can draw a finger through the mixture on a wooden spoon and make a clear path, remove the bowl from the pan. Pour the lemon curd into a smaller bowl and leave to cool. Then cover with cling-film and chill.

To make the sponge, heat the oven to 190C/375F/Gas 5. Taking a clean large heatproof bowl add the 3 whole eggs and 1 egg yolk. Whisk together, just to mix, using an electric mixer or rotary whisk, then whisk in the sugar. Set the bowl over a pan of gently simmering water and whisk for about 3 minutes until the mixture is thick and feels lukewarm when you dip your finger into it. Remove the bowl from the pan and continue whisking until the mixture has returned to room temperature and is thick enough to leave a ribbon like trail when the whisk is lifted.

Sift the flour onto a sheet of greaseproof paper, then sift it again onto the whisked mixture. Gently fold in with a large metal spoon. Tip the mixture onto the prepared baking sheet and spread evenly leaving a 1cm clear border all around between the sponge and the edges of the baking tray.

Bake in the heated oven for 8-9 minutes until the sponge is a golden brown colour and the middle springs back when pressed.

Meanwhile lay a large sheet of baking paper on the worktop and sprinkle with the caster sugar.

Once the sponge is baked, tip onto the sugared paper and remove the baking sheet. Carefully peel off the lining paper. Spread the lemon curd evenly over the sponge, then working quickly trim off the edges of the sponge. Make a deep cut about 1.5cm in from one of the short edges, then fold this edge in tightly. Using the sugared paper, roll up the sponge from this end. Leave the paper wrapped around the sponge and leave to cool on a wire rack.

Once cool remove the paper and dust with caster sugar. Display on a plate for judging.

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# **RECIPE CLASS H21**

## **MINI COFFEE AND WALNUT CAKES**

**Make 16 cakes (8 cakes to be displayed on a plate for judging)**

**Ingredients:** 150g butter, softened  
150g light muscovado sugar  
3 large free-range eggs  
150g self-raising flour  
1 level teaspoon baking powder  
1 tablespoons coffee essence  
75g chopped walnuts

**Filling and decoration:** 150g butter, softened  
450g icing sugar, sifted  
2 tablespoons of milk  
1 tablespoon coffee essence  
200g walnut halves, finely chopped  
16 chocolate- covered coffee beans  
16-cup mini cake tin or 16 x 15cm chefs' rings on a baking tray  
Piping bag fitted with a 2D star nozzle

**Preparation:** Preheat the oven to 190C/170C Fan/375F/Gas Mark 5.

Grease a 16 cup mini cake tin and line with baking parchment or alternatively grease 16 chefs' rings (5cm diameter) and place them on a baking tray lined with baking parchment.

For the cakes, place the butter, sugar, eggs, flour, baking powder and coffee essence into a bowl and beat with a wooden spoon until thoroughly blended and smooth. Fold in the walnuts.

Divide or pipe the mixture equally between the mini cake tins. Bake for 12-15 minutes or until well risen and the top of the cake springs back when lightly pressed with a finger.

Leave to cool in the tins for a few minutes. When cool enough to handle, turn the cakes out of the tins and remove the parchment. Leave to cool completely on a wire rack.

For the filling and decoration, beat together the butter, icing sugar, milk and coffee essence in a bowl until smooth.

When the cakes are completely cold, trim the tops if domed. Slice in half horizontally, then sandwich them together with about a quarter of the buttercream. Spread a thin coating of butter cream around the sides of each cake and the roll the sides in chopped walnuts.

Spoon the remaining buttercream into a piping bag fitted with a small star (2D) nozzle and pipe a rose on the top of each cake. Place a chocolate covered bean over the joins.

8 cakes to be displayed on a plate for judging.

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# **RECIPE CLASS H22**

## **CHERRY CAKE**

**Ingredients:** 200g glace cherries  
225g self-raising flour  
175g butter, softened  
175g caster sugar  
Finely grated zest of 1 lemon  
50g ground almonds  
3 large eggs

**To decorate:** 175g icing sugar sifted  
Juice of 1 lemon  
15g flaked almonds, toasted  
5 glace cherries, quartered

1 x 23cm savarin mould or bundt tin, greased with butter

**Method:** Preheat oven to 180C/350F/Gas4.

Cut the cherries into quarters, put in a sieve and rinse under running water. Drain well and then dry thoroughly on kitchen paper. Toss in 2 tablespoons of the flour.

Combine all the remaining ingredients in a separate bowl – including the rest of the flour – in a large bowl and beat well for 2 minutes to mix thoroughly. Lightly fold in the floured cherries.

Turn the mix into the prepared mould. Bake in the heated oven for 35 to 40 minutes until well risen and golden brown and a skewer inserted into the centre comes out clean. Leave to cool in the mould for 10 minutes, then turn out onto a wire rack and cool completely.

For the icing, mix the icing sugar with the lemon juice to make a thick paste. Drizzle from the back of a spoon over the cooled cake. Finish by scattering the toasted almonds and cherries over the top

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## **RECIPE CLASS H25**

### **BLUEBERRY ALMOND CAKE – MEN ONLY**

**Ingredients:** 4 medium eggs  
1 teaspoon vanilla extract  
150g self-raising flour  
150g unsalted butter, melted  
120g ground almonds  
250g blueberries

**Method:** Preheat the oven to 160C/325F/Gas 2.5.

Place the eggs, sugar and vanilla in the bowl and whisk for 8-10 minutes with an electric whisk or until thick, pale and tripled in volume.

Sift the flour over the egg mixture and fold through. Pour the mixture into a 20cm x 30cm cake tin lined with non-stick baking paper and top with the blueberries.

Bake for 30 - 35 minutes or until cooked when tested with a skewer.

Turn out onto a wire rack to cool.

Cut into 8 pieces and display on a plate.

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# RECIPE CLASS H26

## SOMERSET APPLE TART

**Make 1 medium tart (to be displayed on a plate for judging)**

**Ingredients:** 175g plain flour  
pinch of salt  
30g icing sugar  
100g unsalted butter, chilled and diced  
1 medium free range egg yolk  
about 1 tablespoon of icy-cold water to mix

**Filling:** 800-900g Braeburn or Jazz Apples (about 5-6 large apples)  
125ml single cream  
1 medium free range egg  
35g caster sugar or vanilla caster sugar  
2 tablespoons apple brandy or brandy or 1/2 tsp vanilla extract  
3 tablespoons sieved apricot jam or apricot glaze, warmed  
1 x 23cm fluted, deep, loose based flan tin and a baking sheet

**Method:** To make the pastry, sift the flour, salt and sugar into a mixing bowl. Add the pieces of butter and toss so they are lightly coated, then gently rub the butter into the flour until the mixture looks like fine crumbs. Add the egg yolk and water and stir into the crumbs with a round bladed knife to make a firm dough. If there are dry crumbs, work in more cold water a teaspoon at a time. Shape the dough into a flat disc, wrap in cling film and leave to chill for 20 minutes.

Roll out the pastry on a lightly floured work surface to a large circle about 32cm across and use to line the flan tin. Leave the excess pastry hanging over the rim. Prick the base with a fork and then chill for 15 minutes. Meanwhile heat your oven to 190C/367F/Gas 5.

Carefully neaten the pastry, trimming off the excess pastry. Line the case with greaseproof paper, fill with baking beans and bake blind for 12-15 minutes until the pastry is set and firm. Remove the paper and beans, then return to the oven and bake for a further 5 minutes until the pastry is crisp and lightly coloured.

Set the flan tin on a heatproof surface. Put the baking sheet into the oven to heat up and reduce the temperature to 180C/350F/Gas 4.

While the pastry case cools, peel and quarter the apples. Cut out the cores, then cut the apples into very thin slices. Arrange the apple slices, slightly overlapping, in the cooled pastry case, starting from the edge and working around in neat circles. Make sure the pastry case is filled to the top, with no gaps and the top layer looks even.

Measure the cream in the jug. Add the egg, sugar and brandy/vanilla essence and mix well until smooth. Slowly pour this mixture evenly over the apples, letting it seep through the layers.

Set the tin on the heated baking sheet in the oven and bake for about 35 minutes until the custard is just set when you jiggle the tart and the apples are a golden colour. Set the tin on a wire rack and quickly brush the top of the tart with the apricot jam or glaze to give it a glossy sheen. Carefully un-mould the tart and leave to cool.

The tart to be displayed on a plate for judging.

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# **RECIPE CLASS H27**

## **LEMON BISCOTTI BISCUITS**

**Makes 24 biscuits (12 biscuits to be displayed on a plate for judging)**

**Ingredients:** 85g unsalted butter, softened  
125g caster sugar  
Finely grated zest of 1 large unwaxed lemon  
1/4 teaspoon almond essence  
2 medium free-range eggs (beaten to mix)  
250g plain flour  
3/4 teaspoon baking powder  
2 tablespoons lemon juice  
25g flaked almonds, plus extra for sprinkling  
Lemon Glaze:  
50g icing sugar, sifted  
2 teaspoons lemon juice  
1 baking sheet, lined with baking paper and a small disposable piping bag

**Method:** Preheat the oven to 180C/350F/Gas Mark 4 (Adjust for Fan oven).  
Beat the butter in a mixing bowl with a wooden spoon or electric mixer until very creamy and soft. Add the sugar, lemon zest and almond essence and beat until fluffy.  
Gradually beat in the eggs a tablespoon at a time. Sift the flour and baking powder into the bowl, add the lemon juice and stir. As soon as the flour is worked in, get your hands into the bowl and press the mixture together.  
Scatter half the almonds evenly on the lined baking sheet to cover a rectangle about 30 x 9cm. Flour your hands and shape the dough into a rough log, then lift it onto the nuts on the sheet. Gently pat out the log to make a neat and even brick shape 30 x 9cm and 1.5cm thick. Scatter the rest of the nuts over and press on to the dough.  
Bake in a heated oven for 30-35 minutes until light golden brown and firm to the touch. Remove the baking sheet from the oven. Lower the oven to 170C/325F/Gas3.  
Leave the biscotti block to cool for 5 minutes on the baking sheet, then transfer to a chopping board. Set a fresh piece of baking paper on the baking sheet.  
Using a serrated knife, cut across the biscotti on a slight diagonal into slices about 1.5cm thick. Set the slices cut-side up onto the baking sheet. Return to the oven and bake for 20-25 minutes until crisp and dry and turning a light golden colour. Leave to cool and transfer to a wire rack.  
When the biscotti are cold, make the icing glaze by mixing the icing sugar with the lemon juice. Pipe the glaze onto the biscuit in a zigzag pattern and leave to set.  
12 biscuits to be displayed on a plate for judging.

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# RECIPE CLASS H28

## PIGS IN A BLANKET

**Makes 8. All 8 to be displayed on a plate for judging**

**Ingredients:** 250g strong white bread flour  
1 teaspoon fast action dried yeast  
1 teaspoon caster sugar  
1/2 teaspoon crushed sea salt  
about 175ml lukewarm milk

**Filling** 8 quality sausages  
Approx 1 tablespoon mustard (your choice) for brushing  
beaten free-range egg (to glaze)  
sesame seeds (for sprinkling)  
1 baking sheet, lined with baking paper

**Method:** First make the pretzel dough. Put the flour, yeast, sugar and salt into a large bowl and mix well. Add the lukewarm milk and mix everything together with your hands to make a fairly soft dough.

If there are dry crumbs in the bowl, or the dough feels dry/firm, work in more milk, a tablespoon at a time. If the dough is very sticky and clings to the sides of the bowl work a little more flour in. Leave the dough uncovered in the bowl to rest for 5 minutes.

Turn out the dough out onto a very lightly floured worktop and knead for 10 minutes (5 in a mixer) until it feels slightly firmer and is very smooth and pliable. Return to the bowl, cover tightly with cling film and leave for 30 minutes until the dough looks puffy.

Punch down the dough, just to deflate it, then turn out on to a floured surface. Weigh the dough and divide into 8 pieces. Shape each portion into a ball, then leave uncovered on the work surface to rest for 5 minutes.

With your hands roll each ball to and fro to make a 30cm long rope of even thickness.

Lightly brush each sausage with mustard, just enough to make it sticky. Wrap a rope of dough around it, in a spiral. Arrange spaced well apart on the lined baking tray, with the ends of each rope tucked underneath.

Leave to rise, uncovered on the baking sheet for 15 minutes until the dough looks puffy. Meanwhile heat your oven to 220C/425F/Gas 7.

Lightly brush the dough with beaten egg to glaze and sprinkle with sesame seeds. Bake in a heated oven for 18 to 20 minutes until the dough is a good golden brown colour and the sausages are piping hot and cooked through.

Cool and display on a plate for judging.



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# **RECIPE CLASS H29**

## **WHITE BLOOMER**

**Makes 1 loaf - to be displayed on a plate for judging**

**Ingredients:** 500g strong white flour, plus extra for kneading  
10g salt  
1 x 7g sachet of instant yeast  
320ml cold water  
40ml olive oil, plus extra for kneading

**Method:** Place the dry ingredients in a bowl, taking care not to have the salt and yeast touching. Add the oil and 240ml of water.  
Using your hands, mix the ingredients together. Gradually add the remaining water (you may not need it all), until all the flour leaves the side of the bowl and you have a soft, rough dough.  
Pour a little oil onto a clean work surface. Sit the dough on the oil and begin to knead. Do this for 5-10 minutes, or until the dough becomes smooth and silky. Once the correct consistency is achieved, place the dough into a clean, oiled bowl. Cover with cling film and leave in a warm place until tripled in size.  
Once risen, place the dough onto a floured surface. Knock the dough back by folding it in on itself repeatedly. Do this until all the air is knocked out and the dough is smooth.  
To shape into the bloomer, flatten the dough into a rectangle. With the long side facing you fold each end into the middle then roll like a Swiss roll so that you have a smooth top with a seam along the base. Very gently roll with the heel of your hands.  
Place on a tray lined with parchment paper, cover and leave to prove for 1-2 hours at room temperature, or until doubled in size.  
Lightly spray with water and dust with a little flour. Make four diagonal slashes using a sharp knife across the top.  
Preheat the oven to 220/425F/Gas 7 and place a baking tray filled with water on the bottom shelf of the oven - this will create steam when the loaf is baking. Place the loaf on the middle shelf and bake for 25 minutes. After this time lower the heat to 200C/400F/Gas 6 and bake for a further 10 minutes. Remove from the oven and leave to cool on a wire rack.

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# RECIPE CLASS H30

## CHEDDAR & MUSTARD LOAF

**Loaf to be displayed on a plate for judging**

**Ingredients:** 150g extra strong or mature Cheddar cheese, coarsely grated  
500g strong white bread flour  
5g sea salt, crushed  
1 x 7g sachet fast-action dried yeast  
2 1/2 tablespoons Dijon Mustard  
300ml lukewarm milk

To finish:

Milk for brushing

25g extra strong or mature Cheddar cheese, coarsely grated

1 x 900g loaf tin, about 26 x 12.05 x 7.5cm, well greased with butter

**Method:** Put the 150g grated cheese into a small bowl, add a tablespoon of the weighed flour and mix well. Set aside until needed.

Put the rest of the flour into a large mixing bowl. Add the salt and yeast and mix thoroughly. Make a well in the centre and add the mustard and milk, then work everything together with your hand to make a slightly firm dough.

Turn out the dough on to a lightly floured worktop and knead for 5 minutes. Cover the dough lightly with a sheet of clingfilm and leave it to rest for 5 minutes. Uncover the dough, scatter the cheese over and knead until it has been thoroughly incorporated - about 4-5 minutes.

Return the dough to the bowl and cover with a lid or clingfilm. Leave to rise at normal room temperature for about 1 hour until doubled in size.

Punch down the risen dough to deflate it before turning it out onto a lightly flowered worktop. Press out the dough to a rectangle about 26 x 30 cm, then roll up from one short end, like a Swiss Roll, pinching the dough together each time you roll. Pinch the seam together, then tuck the ends under. Set the roll, seam side down, in the prepared tin.

Slip the tin into a large plastic bag, slightly inflated it so the plastic will not stick to the dough when it is risen and secure the ends. Leave the dough to rise at normal room temperature for 1 hour until almost double in size. Towards the end of the rising time, heat your oven to 190C/375F/Gas 5.

Uncover the loaf and gently brush milk over the top. Scatter the grated cheese evenly over the surface.

Bake the loaf in the heated oven for 35 - 40 minutes until a good golden colour.

Cool on a wire rack.

# HANDICRAFTS

**Judges: MRS J COLLINS, Buckinghamshire  
MRS S MORTIMER, Bedfordshire**

**Entry Fee: 75p**

**Note:** All garments/items must have been completed during the eighteen months prior to the Show and should not have been laundered. No item shown previously at the Bucks County Show will be eligible. Open to amateur exhibitors only.

**Class H32** FAIRY TALE CHARACTER either knitted or crocheted - max height 40cm - no kits, to be displayed standing upright

**Class H33** SCARECROW – made from any soft medium, max height 40cm – no kits, to be displayed standing upright

**Class H34** CUSHION COVER made from either - material, crochet or knitted - any shape within the max size 40cm x 40cm.

**Class H35** NOVELTY TEA COSY crocheted or knitted - max size for a 6 cup tea pot

**Class H36** SOMETHING NEW FROM SOMETHING OLD

**Class H37** AN ARTICLE OF HAND KNITTING please advise size.

**Class H38** A PIN CUSHION – any soft medium, max size of 15cm x 15cm or 15cm diameter

**Class H39** PIECE OF JEWELLERY/BEADWORK using any technique.

**Class H40** AN ITEM OF EMBROIDERY max size 40cm x 40cm.

**Class H41** PATCHWORK QUILTING max size 2 metres x 1 metres to be displayed as a hanging. Please provide the relevant equipment to hang the quilt.

**Class H42** LENGTH OF BUNTING using any soft medium max length 2 metres. Please note that the item will be displayed on the walls of the marquee.

**Class H43** FRAMED WATERCOLOUR PICTURE max size 35cm x 35cm - The theme of Hats.

**Class H44** ITEM OF ANY OTHER CRAFT soft or hard material

**PRIZE MONEY: H32-H44: 1st £3.00 Hobbycraft Voucher; 2nd £2.00; 3rd £1.00.**

THE JARVIS CROCHET CUP (43) will be awarded to the best crocheted exhibit in Class H34.

THE COLESHILL CUP (45) & a £10 shopping voucher donated by NHBC will be awarded to the winner of Class H40.

THE JARVIS KNITTING CUP (44) & a £10 shopping voucher donated by NHBC will be awarded to the winner of Class H37.

# PHOTOGRAPHY

**Judges: MR C POTTER, Buckinghamshire  
MRS S POTTER, Buckinghamshire**

**Entry Fee: 75p**

**Note:** Each exhibit must be unframed and mounted on stiff black card with a preferred maximum mount size of 50cm x 40cm. The title, if any, and the class must be given on the back of each print. Prints may be colour or black and white.

- Class H45** HATS (exhibitors 5 - 9yrs)
- Class H46** SWEETS (exhibitors 10 - 13yrs)
- Class H47** BIKES (exhibitors 14 - 16yrs)
- Class H48** DOORS AND GATES (exhibitors over 17yrs)
- Class H49** PEOPLE AT WORK (any age)
- Class H50** SYMMETRY (any age)
- Class H51** BUCKS COUNTY SHOW (any age)

**PRIZE MONEY: H45-H51: 1st £3.00 Hobbycraft Voucher; 2nd £2.00; 3rd £1.00.**

# FLOWER ARRANGEMENTS

**Judge: MRS R MCGOWAN, Buckinghamshire**

**Entry Fee: £3.00**

**Note:** Open to any person residing in the United Kingdom (trade excepted, i.e. someone solely employed earning a living from flower arranging). Flowers need not be grown by the exhibitor. The flowers must be arranged in the Tent for classes H52 and H53 by the person in whose name the exhibit is entered. All exhibits and competitor's property at owner's risk. The Judge's decision is final.

**Class H52** MASKED BALL – arrangement to fit within a space of 45cm width x 45cm length x 45cm high, accessories may be used including a mask.

**Class H53** SUNSHINE AND SHADE Exhibit to fit in a space of (75cm width x 75cm depth x 75cm height). All materials to be scavenged (no cost). Pedestals can be provided if requested before 10th August.

**Class H54** IT'S MAGIC – miniature exhibit max 15cm x15cm (or 15cm diameter). May be brought in ready assembled.

Classes will not be judged under NAFAS rules.

**PRIZE MONEY: Classes H52-H54: 1st £5.00; 2nd £3.00; 3rd £2.00**

THE MARY CHERRY ROSE BOWL (83) will be presented to the exhibitor gaining most points in classes H52-H54 Scale of points 1st 5; 2nd 3; 3rd 1.

## **SPECIAL AWARD**

**H1** Country Garden Florists, Winslow offer a £30 voucher for the Best in Show Exhibit from Classes H52-H54.

# FLOWERS

Judges: **MR K FLECKNEY, Hertfordshire**  
**MR J MARSHALL, Buckinghamshire**

**Entry Fee: 60p**

- Class H60** CHRYSANTHEMUMS: three, 1 variety, medium or large incurved (23a or b)
- Class H61** CHRYSANTHEMUMS: three, 1 variety, large reflex (24a)
- Class H62** CHRYSANTHEMUMS: three, 1 variety, large intermediate (25a)
- Class H63** CHRYSANTHEMUMS: five, large flowered, any variety or varieties
- Class H64** CHRYSANTHEMUMS: three, 1 variety, medium reflex (24b)
- Class H65** CHRYSANTHEMUMS: three, 1 variety, medium intermediate (25b)
- Class H66** CHRYSANTHEMUMS: five, medium flowered, any variety or varieties
- Class H67** CHRYSANTHEMUMS: three vases of three distinct varieties, three blooms in each vase.
- Class H68** SPRAY CHRYSANTHEMUMS: one vase of five stems
- Class H69** SPRAY CHRYSANTHEMUMS: two vases of five stems in each vase, two distinct varieties
- Class H70** BOWL OF MIXED FLOWERS: for all-round effect, bowl not to exceed 9" diameter.
- Class H71** GLADIOLI: three to be shown in one vase; large flowered
- Class H72** SPIKE GLADIOLUS: one specimen
- Class H73** PANSIES OR VIOLAS: six on a plate
- Class H74** ROSES BLOOMS: a vase of three specimen, one or more varieties
- Class H75** ROSES: a vase, three stems large flowered, one or more varieties
- Class H76** ROSES: a vase, six stems large flowered, one or more varieties
- Class H77** ROSES:(FLORIBUNDA) a vase, three stems cluster flowered, one or more varieties
- Class H78** ROSE BLOOM: one specimen
- Class H79** DAHLIA BLOOMS: three giant and / or large, decorative
- Class H80** DAHLIA BLOOMS: three giant and / or large, cactus or semi-cactus
- Class H81** DAHLIA BLOOMS: three medium decorative
- Class H82** DAHLIA BLOOMS: three medium cactus or semi-cactus
- Class H83** DAHLIA BLOOMS: five small decorative
- Class H84** DAHLIA BLOOMS: five small cactus or semi-cactus
- Class H85** DAHLIA BLOOMS: five miniature, decorative and/or cactus
- Class H86** DAHLIA BLOOMS: five small ball
- Class H87** DAHLIA BLOOMS: five miniature ball
- Class H88** DAHLIA BLOOMS: five pompon
- Class H89** DAHLIA BLOOMS: five water lily
- Class H90** DAHLIAS: three vases of three blooms in each vase, small and / or miniature
- Class H91** DAHLIAS: three vases of three blooms in each vase, medium and / or large
- Class H92** MIXED ANNUALS: one vase, not exceeding 12 stems, may include antirrhinums

- Class H93** HERBACEOUS PERENNIALS: one vase, mixed, not exceeding 12 stems, excluding Chrysanthemums, Gladioli, Roses, Dahlias
- Class H94** CACTUS: one
- Class H95** SUCCULENT: one
- Class H96** FLOWERING POT PLANT: inside measurement of pot not to exceed 6 ½”.
- Class H97** FOLIAGE POT PLANT: inside measurement of pot not to exceed 6 ½”.

Classes H96- H97 Please state plant size on entry form.

**PRIZE MONEY: Classes H60-66, H68-89, H92-97: 1st £3.00; 2nd £2.00; 3rd £1.00**  
**Classes H67, H90, H91: 1st £4.00; 2nd £3.00; 3rd £2.00**

BUCKS COUNTY SHOW TROPHY (96) & a £10 Voucher for Preston Bissett Nurseries will be awarded to the winner of Class H70.

THE GAY ST. JOHN MOORE PERPETUAL CHALLENGE SHIELD(75) presented by the late Mr M N St John-Moore will be awarded to the exhibitor gaining most points in Classes H74-H78.

THE WHITELEY CUP (70) presented by the late Brigadier J P Whiteley and a £20 Suttons Seeds voucher will be presented to the exhibitor gaining most points in Classes H60-H96. Scale of points - Classes H60-H66, H68-H89, H92-H97; 1st 5; 2nd 3; 3rd 1.

### **SPECIAL AWARDS**

- FL1** **THE ROYAL NATIONAL ROSE SOCIETY** offers its Bronze Medal and Medal Card for the best exhibit by an amateur in the Rose Classes.
- FL2** **THE NATIONAL CHRYSANTHEMUM SOCIETY** offers its Silver and Bronze Medals for the best exhibit of blooms and the runner-up at the discretion of the Judges, in the Chrysanthemum classes.
- FL3** **THE NATIONAL DAHLIA SOCIETY** offers its Silver Medal for the Best Exhibit of Dahlias in the Show by an individual exhibitor and Bronze Medal for an exhibit of Dahlias at the discretion of the Judges.

# FRUIT & VEGETABLES

Judge: MR M BRADLEY, Oxfordshire

Entry Fee: 60p

**Note:** Vegetables to be judged under NVS rules.

- Class H98** ONIONS: one dish of five; each onion not to exceed 250 grm.
- Class H99** ONIONS: one dish of three; each onion to weigh more than 250 grm.
- Class H100** ONIONS: one dish of five, grown from sets
- Class H101** POTATOES: white; one dish of five
- Class H102** POTATOES: other than white; one dish of five
- Class H103** POTATOES: collection; three dishes of five, one different variety per dish
- Class H104** CARROTS: long; one dish of three
- Class H105** CARROTS: stump rooted; one dish of three
- Class H106** BEETROOT: globe; one dish of three
- Class H107** SHALLOTS: large exhibition; one dish of twelve
- Class H108** SHALLOTS: pickling, one dish of twelve, each to pass through 30mm ring
- Class H109** TOMATOES: one dish of five
- Class H110** CAULIFLOWERS: one dish of two (approx.76mm of stalk)
- Class H111** CABBAGES: one dish of two (approx 76mm of stalk)
- Class H112** LETTUCES: one dish of two heads; roots attached
- Class H113** PEAS: one dish of nine pods
- Class H114** LEEKS: blanched; one dish of three
- Class H115** CELERY: one dish of two heads
- Class H116** MARROWS: one dish of two; optimum size 400mm long
- Class H117** FRENCH BEANS: one dish of nine
- Class H118** RUNNER BEANS: one dish of nine
- Class H119** PARSNIPS: one dish of three; max. 76mm tops
- Class H120** CUCUMBERS: one dish of two
- Class H121** ANY OTHER VEGETABLE: one dish of three
- Class H122** APPLES: collection of one dish four dessert and one dish four culinary
- Class H123** PEARS or PLUM: one dish of five
- Class H124** ANY OTHER FRUIT One dish of five
- Class H125** COLLECTION OF VEGETABLES: one of each of six different kinds. Displayed flat on the table, in a 500mm/18" wide space
- Class H126** BUCKS DA Sponsored Class Collection of four kinds of vegetables (three of each) from the following - potatoes (white or coloured), carrot stump rooted, beetroot globe, tomatoes, onions under 250grms, shallots culinary.
- Class H127** COLLECTION OF VEGETABLES: five different kinds, numbers & kinds as per Schedule. Backboard allowed 1m / 3ft run of table



**PRIZE MONEY: Classes H98-102: H104-H121: H123-124: 1st £3.00; 2nd £2.00;  
3rd £1.00  
Classes H103: H122: H125: 1st £4.00; 2nd £3.00; 3rd £2.00  
Class H126: 1st £10.00; 2nd £8.00; 3rd £6.00  
Class H127: 1st £15.00; 2nd £10.00; 3rd £5.00**

THE STEVENS CUP (47) will be awarded to the winner Class H127.

THE CRAMPHORN LTD PERPETUAL CHALLENGE TROPHY (29) presented by Cramphorn Ltd., & a £20 Suttons Seeds Voucher will be awarded to the exhibitor gaining most points in Classes H98-H121.

### **SPECIAL AWARDS**

**V1 THE NATIONAL VEGETABLE SOCIETY** offers its Medal and Medal Card to the Best Exhibit in Classes H98-H121.



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