

## Rules & Conditions (please see online schedule for full information)

1. All classes are open to any competitor.
2. Competitors may submit more than one entry per class.
3. All entries must be the unaided work of the competitor.
4. All entries must have been grown or preserved within the last year (12 months). If fresh produce is used, the exhibit should have been preserved within the last growing season; in no case should this exceed one year. Kits cannot be used.
5. All entries are at the owners' own risk.
6. Substitute entries will not be allowed.
7. The organisers reserve the right to cancel, split or amalgamate classes.
8. The organisers take no responsibility for any loss or damage, by any cause whatsoever, before, during or after the show. It is recommended that competitors have appropriate public liability insurance cover (suggested minimum of £5 million).
9. Judging will be done by comparison to recognized standards of quality and safety (using a score sheet if appropriate) and by comparison to other exhibits to determine placing within a class (First, Second, Third, etc.).
10. The Judge's decision is final.
11. Exhibits failing to comply with the terms of the schedule may be judged (at the judge's discretion) but will not be placed.
12. Drop off times for Exhibits are limited. For full times and further information, [please refer to our full schedule online](#). Late arrivals will not be accepted.
13. Entries can be collected after the awards presentation.
14. Food items to be displayed on disposable/recyclable bases.
15. Entry fees will not be refunded under any circumstances.
16. Children are welcome to enter the adult classes; however, no allowance will be made for the fact that they are children.
17. Commercial producers are restricted to one entry per class.
18. Entries are welcome from Community Interest groups or projects, however these will count as one entrant. Otherwise, members may enter as individual competitors in the usual manner.
19. A separate entry form must be used for each competitor.
20. Exhibitors entering the Make, Bake & Grow Competition classes who plan to attend the show will need to purchase admission tickets in the form of Competitor Wristbands. We are offering all Make, Bake and Grow competitors a discounted rate for adults (limited to 2 wristbands). Please note: all children 16 and under are free of charge.



**NOTTINGHAMSHIRE COUNTY SHOW**

# MAKE, BAKE & GROW

**10 May 2025**

**ENTER NOW**

**For the full schedule, online entries and information about the show, please visit:**  
**[www.nottinghamshirecountyshow.com](http://www.nottinghamshirecountyshow.com)**  
**or phone: 01636 705796**

**ENTRIES CLOSE: WEDNESDAY 16 APRIL 2025**

**Entry fee for the first entry: £2.00**  
**Entry fee for additional entries: £1.00**

 **Newark & Notts**  
Agricultural Society



## Children's Classes

### Section 1 – 7 Years & Under

- Class 1. 5 Decorated Cup Cakes – Theme: 'Birds Nest'.
- Class 2. Collage of a Beehive. Max size A4.
- Class 3. A 'Cress Head'. Cress grown in a decorated eggshell or yoghurt pot.
- Class 4. A painting of your favourite Spring flower or blossom. Max size A4.

### Section 2 – 8 to 11 Years

- Class 5. A Decorated Cake – Theme: 'Springtime on the Farm'.
- Class 6. A Garden Bird House.
- Class 7. A container of growing herbs. 2 or more varieties.
- Class 8. A poster about how we can protect the countryside. Max size A4.

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## Egg Section

**Plates or saucers will be provided for judging purposes.**

- Class 9. One Duck Egg.
- Class 10. 6 Hens Eggs, white.
- Class 11. 6 Hens Eggs, brown.
- Class 12. 6 Hens Eggs, any colour other than white or brown.
- Class 13. 6 Bantam Eggs - not to exceed 1.5 ounces or 42.5 grams, any colour.
- Class 14. One Decorated Egg – all ages (special prize for entrants under 16 on 10/05/25)

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## Preserves Section

- Class 15. Jar of Marmalade, citrus fruit only.
- Class 16. Jar of Stoned Fruit Jam.
- Class 17. Jar of Berry Fruit Jam.
- Class 18. Jar of Chutney.
- Class 19. Jar of Pickled Onions.
- Class 20. A Small Bottle of Homemade Fruit Liqueur.

## Home Baking Section

- Class 21. Victoria Sandwich Cake (using given recipe).
- Class 22. Tea Loaf (using given recipe).
- Class 23. 5 Fruit Scones.
- Class 24. 6 Shortbread fingers.
- Class 25. 1 Farmhouse loaf of bread (using given recipe)

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## Cake Decorating

- Class 26. Theme: 'VE Day Celebration'

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## Garden Produce Section

- Class 27. A Chilli Plant – all ages (special prize for entrants under 16 on 10/05/25).
- Class 28. Asparagus, 8 spears.
- Class 29. Beetroot, 3 with tops. Any variety.
- Class 30. Broad Beans, 6 pods with growth point attached.
- Class 31. A Jar of Cut Herbs. Minimum of 4 varieties.
- Class 32. A Container of Growing Herbs, 2 or more varieties.
- Class 33. A Container of Salad Leaves. Judged for colour.
- Class 34. Root of New Potatoes, entire root to be displayed with haulm and tops. Any variety. [For more information g](#)
- Class 35. Radishes, bunch of 12 with tops. Any variety.
- Class 36. Rhubarb, 5 sticks with heel attached, and leaves trimmed to 8cm.
- Class 37. Spinach, perpetual, one handful.
- Class 38. Spring Onions, bunch of 12. Any variety, bulbs to exceed 15mm, leaves to exceed 25cm.
- Class 39. Spring Cabbage, 1 pair. Any variety
- Class 40. Sprouting Broccoli, 6 stems. Any variety.
- Class 41. Any item of Garden Produce not previously listed.