

157th

Bucks County
Show



SCHEDULE & PRIZE LIST

Closing Dates for entries

Equine Classes

31st July 2026 – Postal Entries

17th August 2026 – Online Entries

Cattle & Sheep Classes

31st July 2026

Home & Garden Classes

11th August 2026



Held by kind permission of
Mr & Mrs R Blacklock and Mr G Anson
Holding No. 03/231/8000-01

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

The 157th BUCKS COUNTY SHOW



President: J Nicholson, Esq.
Chairman: B. Cooper, Esq.

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Secretary: Mrs A. Baylis

Bucks County Agricultural Association

Registered Office: No. 5 Lilies, High Street, Weedon, Buckinghamshire HP22 4NS.

Tel: 01296 680400

buckscountyshow.co.uk

A Company Limited by Guarantee Registered in England No. 2525580

Charity No. 1000652

TIME-TABLE

MAIN RING

Time	Class	
8.00am	9-11	HOYS Ridden Hunters Ridden Hunter Championship
10.00am	12	HOYS Ladies Side Saddle
11.00am		Vintage Tractors
11.30am		Osborne Refrigerators Double Harness Scurry
12.15pm		David Seamark Sheepdogs
12.45pm		BOLDDOG LINGS FMX Team
1.15pm		Agricultural Machinery Display kindly sponsored by Robert Tuckwell Contracting
1.45pm		Osborne Refrigerators Double Harness Scurry
2.30pm		HOYS Price Supreme In Hand Championship
3.00pm		The Grand Parade
3.30pm		Parade of Hounds
4.00pm		BOLDDOG LINGS FMX Team
4.30pm		Osborne Refrigerators Double Harness Scurry
5.15pm		Finale

RING 1

9.00am	90-93	Show Pony In Hand Show Pony In Hand Championship
To follow	94-97	Show Hunter Pony In Hand Show Hunter Pony In Hand Championship
To follow	45-48	Coloured In Hand Coloured In Hand Championship
To follow	82-83	Competition Pony In Hand Competition Pony In Hand Championship
To follow	61-62	Part Bred Arab In Hand Part Bred Arab In Hand Championship
Not before 11am	80-81	Mountain & Mountain Home Produced In-Hand Mountain & Mountain Home Produced In-Hand Championship
1.30pm		Pre-Judging for Supreme In Hand Championship
To follow	19-20	Mountain and Moorland Leading Rein and First Ridden Mountain and Moorland Leading Rein and First Ridden Championship
To follow	21-22	Mountain & Moorland Open Ridden Mountain & Moorland Open Ridden Championship

RING 2 (PLEASE NOTE THIS RING WILL BE SPLIT INTO 2 FOR THE SHETLAND & WELSH CLASSES)

8.00am (Ring A)	84-87	Part Bred In Hand Part Bred In Hand Championship
To follow	63-64	Mountain & Moorland In Hand – Standard Shetland Standard Shetland Championship
To follow	65-66	Mountain & Moorland In Hand – Miniature Shetland Miniature Shetland Championship
8.00am (Ring B)	67-68	Mountain & Moorland In Hand – Welsh Section A Mountain & Moorland In Hand – Welsh Section A Championship
To follow	69-70	Mountain & Moorland In Hand – Welsh Section B Mountain & Moorland In Hand – Welsh Section B Championship
To follow	88-89	Part Bred Welsh In Hand Part Bred Welsh In Hand Championship
To follow	71-72	Mountain & Moorland In Hand – Welsh Section C Mountain & Moorland In Hand – Welsh Section C Championship
	73-74	Mountain & Moorland In Hand – Welsh Section D Mountain & Moorland In Hand – Welsh Section D Championship
To follow	75-77	Mountain & Moorland In Hand - Non Welsh Small Breeds Non Welsh Small Breeds Championship
Whole of Ring 2	78-79	Mountain & Moorland In Hand - Non Welsh Large Breeds Non Welsh Large Breeds Championship Overall M&M In Hand Championship Judging will not commence before the completion of the HOYS Ladies Side Saddle Class in the Main Ring
Not before	13	HOYS Small Hunter
11.00am	14-15	HOYS Riding Horse Riding Horse Championship
To follow	4-5	HOYS Cobs Cob Championship
	6	HOYS Maxi-Cob
To follow	7-8	HOYS Hacks Hack Championship

RING 3

8.00am	57-60	Hunter Breeding Hunter Breeding Championships Overall Hunter Breeding Championship
To follow	53-56	Hack & Riding Horse Breeding In Hand Hack & Riding Horse Breeding In Hand Championship
To follow	49-52	Competition Horse In Hand Competition Horse In Hand Championship
Not before 1pm	1-3	HOYS Ridden Arab Ridden Arab Championship

RING 4

8.00am	16-18	BSHA Novice Series Qualifier Novice Series Qualifier Championship
Not before 1pm	23-35	TSR Amateur of the Year Classes

RING 5

8.00am	39-40	Training Stakes
To follow	41-44	RIHS Mountain & Moorland WHP Mountain & Moorland WHP Championship
To follow	36	Bucks Warm Up Working Hunter
Not before		
1.30pm	37	HOYS Working Hunter
To follow	38	BSHA RIHS & SEIB Open Working Show Horse

DAIRY CATTLE

Breed classes to start at 8.30am according to entries

	85-90	Holstein
	91-96	Jersey
To follow		SUPREME DAIRY CHAMPIONSHIP
	97	Dairy Interbreed Exhibitor-Bred
	98	Dairy Interbreed Family Pair
	99	Local Dairy Interbreed
	100-102	Dairy Young Handlers

BEEF CATTLE

Breed classes to start at 8.30am according to entries

	103-108	Aberdeen Angus
	109-114	British Blue
	115-120	Charolais
	178-184	Commercial Beef Classes
	121-123	Dexter
	124-135	Hereford
	136-140	Highland
	141-146	Limousin
	147-152	Salers
	153-158	Simmental
	159-164	South Devon
	165-173	Any Other Breed
To follow		SUPREME BEEF CHAMPIONSHIP
	174	Interbreed Beef Group
	175-177	Beef Young Handlers

SHEEP

8.45am	Sheep judging commences
To follow	Young Handlers
To follow	Interbreed and Supreme Championship

HOME & GARDEN MARQUEE

8.15am	Home & Garden judging commences
11.15am	Marquee will be open to the public

HOME & GARDEN SCHEDULE

SPECIAL SHOW REGULATIONS

CHIEF STEWARD: Miss F Goss

1. Staging and Judging of Exhibits: All exhibits must be staged and the marquee cleared for judging by 8am on the day of the Show. This rule will be strictly enforced. Exhibits may only be staged between 3pm and 8.30pm on the day prior to the Show and between 6.15am and 8am on 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 11.15am 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 Show day.
4. **Free Admission to Showground for any adult whose total entry fees are £7.20 or above.**
Pre-Show – Over 65 Admission £21, Adult Admission £23.00, Children £7.00. 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 5.05pm. 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 August or Thursday 27th August 2026. One "Collection Pass" will be issued to each exhibitor. Vehicles will not be allowed to move on the public showground until after 6pm.
6. A child's age must be appropriate on the day of the Show.
7. Entries and payments to be made online, via the website buckscountyshow.co.uk. Entries will be accepted by post, if on-line entry is not possible. One form per entrant (additional forms are available from the Secretary). Postal entry payments will be accepted but cheques will incur a £1 surcharge due to bank fees. (Cheques to be made payable to the Bucks County Show). Postal address: The Secretary, Bucks County Show, No.5, Lilies, High Street, Weedon, Bucks, HP22 4NS (Tel: 01296 680400) Entries to be submitted and received by 11th August 2026.
8. Prize money will be handed out by the Chief Steward from 5.25pm. Please ensure that you collect any exhibits before you collect any prize money.
9. Exhibits that are not collected by 6.20pm on Thursday 27th August, will be disposed of by the Chief Steward.

The Farm Deli - Winslow have kindly contributed to the Home & Garden Section

CHILDREN

Judges: Mrs L Hart, Buckinghamshire; Miss C Hart, Buckinghamshire

ENTRY FREE

PLEASE STATE AGE ON DAY OF SHOW ON ENTRY FORM

- CH1** A SCARECROW PICTURE – cutting and sticking activity (no larger than A4) (Under 5 years).
- CH2** PIZZA FACE – decoration to be judged only (5-7yrs).
- CH3** SUNFLOWER PICTURE – any medium max A3. (5-7yrs).
- CH4** MAKE A WOVEN PLACE MAT – any medium (5-7yrs).
- CH5** DECORATE A PEBBLE - 1 item – max(5-7yrs).
- CH6** ANIMAL MADE FROM FRUIT AND/OR VEGETABLES (5-7yrs).
- CH7** BUTTERY VANILLA COOKIES – see recipe. (Exhibitors 8-12yrs).
- CH8** AN ALL-ROUND FLOWER ARRANGEMENT IN A KITCHEN ITEM (Exhibitors 8-12yrs).
- CH9** COLLAGE OF AN ANIMAL – using papers like tissue paper, magazine paper, coloured paper etc max size A3. (Exhibitors 8-12yrs).
- CH10** DECORATED JAR – any medium. (Exhibitors 8-12yrs).
- CH11** DECORATED BIRTHDAY CAKE –decoration to be judged only. (Exhibitors 13-16yrs).
- CH12** PAINT A CHRYSANTHEMUM BLOOM –paint acrylic or watercolour– max size A3. (Exhibitors 13-16yrs).
- CH13** DOOR RING/WREATH – any medium - max 35cms diameter. (Exhibitors 13-16yrs).

CHILDREN'S PHOTOGRAPHY CLASSES ON PAGE 73

Classes CH1-CH13 - All Cookery items must be suitably covered and on a plate.

PRIZE MONEY: CH1-CH13: 1st £3.00; 2nd £2.00; 3rd £1.00.

THE MURPHY TROPHY (88) will be awarded to the Exhibitor (aged 13-16yrs) 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 5-7 years and aged 8-12 years.

RECIPE CLASS CH7

BUTTERY VANILLA COOKIES

Makes approx. 28 cookies (6 to be displayed on a plate for judging)

Ingredients:

275g plain flour

200g unsalted butter

90g icing sugar

2tsp vanilla extract

Method:

Add together the flour and butter in a large bowl. Rub in the butter with your fingertips until the mixture resembles coarse breadcrumbs.

Add the icing sugar and vanilla extract and mix together until it forms a dough. Knead lightly and shape into a thick sausage. Approx. 30cm long x 5cm in diameter.

Wrap and chill in the fridge for at least 1 hour until firm.

Preheat the oven to 200C/Fan 180C/Gas mark 6. Lightly grease 2 shallow baking trays.

Using a knife cut approx. 5mm slices from the dough and space them slightly apart on the baking trays.

Bake for 8 to 10 mins until brown.

Remove from the oven and leave for 5 minutes, before transferring to a wire rack. Serve dusted with icing sugar.

6 pieces to be displayed on a plate for judging.

WINE

Judge: Mrs L Wildman, Buckinghamshire

(Open to Amateur Exhibitors)

Entry Fee: £1.00

Note: Classes H3 – H4 approx. 26 Fluid oz (71 -73cl) in a clear white glass punted bottle and fitted with a white plastic topped cork. No trademarks on bottle or stopper.

Classes H1, H2, H5, H6 and H7 – Lemonade, Apple Juice, Sloe Gin, Vegetable Wine and Cordial to be exhibited in clean, clear bottles with unmarked tops, clearly labelled, maximum size 500ml.

- | | |
|-----------|---|
| H1 | HOME MADE DRINK: Lemonade. |
| H2 | HOME MADE DRINK: Apple Juice. |
| H3 | HOME MADE DRINK: A fruit-based spirit – Gin Based. |
| H4 | HOME MADE DRINK: A fruit-based spirit – any other spirit. |
| H5 | HOME MADE WINE: Sloe Gin, made by traditional method. |
| H6 | HOME MADE WINE: Vegetable. |
| H7 | ONE BOTTLE OF CORDIAL: Any flavour diluted. |

EXHIBITOR NUMBER TO BE ON BOTTLE LABEL

PRIZE MONEY: Classes H1-H7: 1st £3.00; 2nd £2.00; 3rd £1.00.

PRESERVES

Judges: Mrs B Mumford, Warwickshire; Ms J Mitchell, Buckinghamshire

Entry Fee: £1.00

Note: Classes H8-H17: All exhibits to be in clean glass jars. All tops should be new and either twist tops or wax discs and cellophane covers relevant to the preserve. Curds should only have wax discs and cellophane covers. Vinegar pickles and chutneys should only have new twist tops. No trademarks on jars or covers. Full date of bottling/preserving to be added to the label on the front of the jar.

H8	One jar HONEY
H9	One jar STRAWBERRY JAM
H10	One jar RASPBERRY JAM
H11	One jar BLACKCURRANT JAM
H12	One jar STONE FRUIT JAM
H13	One jar ANY OTHER VARIETY JAM
H14	One jar JELLY (Sweet) (not less than 225g)
H15	One jar CITRUS MARMALADE
H16	One jar LEMON CURD (max 250g)
H17	One jar CHUTNEY mature, with suitable lid, minimum three months old.

EXHIBITOR NUMBER TO BE ON THE BASE OF JAR

PRIZE MONEY: Classes H8-H17: 1st £3.00; 2nd £2.00; 3rd £1.00.

BAKERY

Judges: Mr R Carter, Buckinghamshire: Mr S Naghi, Buckinghamshire

Entry Fee: £1.00

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.

- H18** VICTORIA SPONGE CAKE - see recipe. Max size 20cm diameter.
- H19** CHOCOLATE SPONGE CAKE - see recipe.
- H20** UPSIDE DOWN ORANGE CAKE - see recipe.
- H21** HONEYCOMB ROCKY ROAD - (see recipe).
- H22** DECORATED CUP CAKES x 5 - theme SPORTS. (only the decoration to be judged).
- H23** VEGETABLE CAKE - own recipe. Vegetable to be included in the ingredients - to be displayed with recipe.
- H24** MEN ONLY – HONEY & ALMOND CAKE - see recipe.
- H25** VEGETARIAN QUICHE – own recipe. Max size 23cm round flan tin. To be displayed with recipe.
- H26** HERB AND CHEESE SCONES x 3 - see recipe.
- H27** COTTAGE LOAF - see recipe.
- H28** SOURDOUGH BREAD – own recipe to be displayed.

PRIZE MONEY: Classes H18-H28: 1st £10.00 Farm Deli Voucher; 2nd £2.00; 3rd £1.00.

Vouchers donated by The Farm Deli, Winslow.

RECIPE CLASS H18

VICTORIA SPONGE CAKE

(Makes 1 cake - 20cm in diameter - to be displayed on a plate)

Ingredients:

225g softened butter

225g caster sugar

4 large eggs

225g self-raising flour

2 level teaspoons baking powder

For filling & topping:

4 tablespoons raspberry jam

a little caster sugar

Method:

Preheat the oven to 180°C/Fan 160°C/Gas mark 4. Grease two 20cm sandwich tins, then line the base of each tin with baking parchment.

Measure the butter, sugar, eggs, flour and baking powder into a large bowl and beat until thoroughly blended. Divide the mixture evenly between the tins and level out.

Bake in the pre-heated oven for about 25 minutes or until well risen and the tops of the cakes spring back when lightly pressed with a finger. Leave to cool in the tins for a few minutes and then turn out, peel off the parchment and finish cooling on a wire rack.

When completely cold, sandwich the cakes together with the raspberry jam. Sprinkle with caster sugar to decorate.

Display on a plate for judging.

RECIPE CLASS H19

CHOCOLATE SPONGE CAKE

(Makes 1 cake - 18cm in diameter - to be displayed on a plate)

Ingredients:

50g / 1¾oz cocoa powder

6 tbsp boiling water

3 free-range eggs

4 tbsp milk

175g / 6oz self-raising flour

1 rounded tsp baking powder

100g / 3½oz baking spread or soft butter

300g / 10½oz golden caster sugar

For the icing and filling

150g / 5½oz dark chocolate, broken into small pieces

150ml / ¼ pint double cream

3 tbsp apricot jam

Method:

Preheat the oven to 180C/160C Fan/Gas 4. Grease two 20cm/8in deep sandwich tins and line the bases with baking paper.

Put the cocoa powder and boiling water in a large bowl and mix well to make a paste. Allow to sit for 1–2 minutes to cool slightly.

Add all the remaining cake ingredients and beat using an electric mixer until thoroughly combined. This can also be done in a food processor, but take care not to over mix as it will make the cake tough.

Divide the cake mixture equally between the prepared tins.

Bake for 25–30 minutes, or until well risen and shrinking away from the sides of the tin.

Meanwhile, put the chocolate and cream in a heatproof bowl. Place the bowl over a saucepan of gently simmering water (do not let the bottom of the bowl touch the water). Stir occasionally, until the chocolate is melted. Remove from the heat and leave to cool for at least 30 minutes until the mixture is thick, but still easily spreadable.

Once baked, remove the cakes from the oven and allow to cool for 10 minutes. Remove the cakes from their tins and place on a wire rack to cool completely.

Once the cakes are cold, spread the top of one cake with apricot jam. Cover with half of the chocolate icing and place the other cake on top. Spread the remainder of the icing on top of the cake.

RECIPE CLASS H2O

UPSIDE DOWN ORANGE CAKE

(Makes 1 cake - to be displayed on a plate)

Ingredients:

1 orange
3tbsp orange marmalade
150g caster sugar
260g plain flour
2tsp baking powder
50g ground almonds
125ml vegetable oil
125ml milk
125ml orange juice

Method:

Preheat the oven to 190°C/170°C fan/ gas 5. Line the base and sides of a 20cm round cake tin with grease proof paper

Add the orange marmalade to the cake tin and spread it out so it evenly covers the base

Slice the orange thinly, cutting off the rind so you have enough (at least 5 orange rounds) to line the base of your cake tin, over the marmalade.

In a large mixing bowl, combine the sugar, flour, baking powder and ground almonds. Add the oil, milk and orange juice. Mix until well combined and smooth

Pour the batter into your cake tin on top of the oranges. Bake for 40-45mins, until a skewer inserted into the middle of the cake comes out clean

Remove the cake from the oven and allow to cool in the tin for 25-30mins before turning out.

RECIPE CLASS H2I

HONEYCOMB ROCKY ROAD

(Makes 24 squares – 8 to be displayed on a plate)

Ingredients:

400g milk chocolate, broken into pieces

225g butter, cubed, plus extra for greasing

6 tbsp golden syrup

75g dark chocolate, broken into pieces

500g/1lb 2oz digestive biscuits, roughly crushed to bite-sized pieces

4 x 32g chocolate coated honeycomb bars, cut into bite-sized pieces

Method:

Grease and line a 30x23cm/12x9in traybake tin with baking paper.

Place the milk chocolate in a large heatproof bowl and add the butter and syrup. Place the bowl over a pan of simmering water and heat gently, stirring until melted.

Place the dark chocolate in a small heatproof bowl. Place the bowl of a pan of simmering water until the chocolate is melted.

Add the biscuits to the milk chocolate mixture and fold together until well coated. Spoon into the prepared tin. Sprinkle over the honeycomb bar pieces and press down firmly. Drizzle with the melted dark chocolate in a zig zag pattern. Chill in the fridge for 2 hours until firm. Slice into 24 squares to serve.

RECIPE CLASS H24

MEN ONLY – HONEY & ALMOND CAKE

Ingredients:

150g / 5½oz unsalted butter plus extra for greasing

115g / 4oz light muscovado sugar

175g / 6oz clear honey

1 tbsp lemon juice

2 eggs beaten

200g / 7oz self-raising flour

25g / ½oz flaked almonds

Warmed honey, to glaze

Method:

Preheat the oven to 180°C/Fan 160°C/Gas mark 4.

Grease an 8"/20cm deep cake tin and line the base with baking paper.

Place the butter, sugar, honey, and lemon juice in a saucepan and stir over a medium heat, without boiling, until melted and smooth. Remove from the heat and quickly beat in the eggs with a wooden spoon. Sift in the flour and stir lightly.

Pour the mixture into the prepared tin and scatter the flaked almonds over the top.

Bake in the preheated oven for 35/40 minutes until risen, firm and golden brown. Leave the cake to cool in the tin for about 15 minutes, then turn out and cool completely on a wire rack. Brush with the warmed honey over the top of the cooled cake to glaze.

Display on a plate for judging.

RECIPE CLASS H26

HERB AND CHEESE SCONES

(Makes 8 – 3 to be displayed on a plate for judging)

Ingredients:

325g (11.5oz) plain flour

2 ½ tsp baking powder

½ tsp salt

85g (3oz) unsalted butter, grated & cold

100g (3.5oz) grated mature cheddar

1tbsp finely chopped fresh chives

1tbsp finely chopped fresh thyme

180ml milk room temp

1-2 tbsp butter, melted for brushing

Method:

Preheat the oven to 200C / 395F / 180C fan forced. Line a large baking tray with baking paper.

In a medium bowl, whisk together the flour, baking powder and salt.

Add the very cold butter and cut it in using a knife until it just looks a little lump. (notes).

Add the cheese and herbs and stir through with a fork.

Add the milk and stir until it comes together.

Turn out onto a very lightly floured board and gently pull together, then flatten out into a 1 inch thick disk.

Use a 2 1/2 inch pastry or cookie cutter to cut out the scones and place on the baking tray at least an inch or two apart. Gently pull scraps together to cut extra ones making sure not to overwork the dough.

Brush the tops with melted butter

Bake for 18 -20 minutes.

Optional: Once baked, you can brush the tops with a little more butter, then place under an overhead grill (broiler) for 1 minute to lightly brown. No more or you risk them drying out.

RECIPE CLASS H27

COTTAGE LOAF

(Makes 1 loaf - to be displayed on a board for judging)

Ingredients:

450g strong white flour

7g sachet of fast-action yeast

40g butter, melted

1 level teaspoon salt

300ml warm water

To Glaze

1 large egg, beaten

Method:

Measure all the ingredients into a bowl or electric mixer and blend until you have a fairly sticky dough. Knead on a floured work surface, adding a little extra flour if needed until you have a fairly sticky, soft dough.

Transfer to a large, oiled bowl, cover tightly with cling film and leave to rise in a warm place for 1 to 1½ hours or until the dough has doubled in size.

Put the dough onto a floured work surface and knock back until smooth. Cut off a quarter of the dough and shape into a round ball. Shape the remaining dough into a large ball and place on a baking tray lined with parchment. Sit the small ball on top of the large ball.

Flour the handle of a wooden spoon and push the handle through the centre of the 2 balls until you hit the baking tray, then remove the handle carefully.

Slide the baking tray into a large plastic bag so the dough and tray are completely covered. Seal the end of the bag completely and leave to prove in a warm place for 35/45 minutes or doubled in size.

Preheat the oven to 220°C/Fan 200°C/Gas mark 7.

Brush the loaf with beaten egg and slide into the pre-heated oven for about 20/25 minutes until golden brown and the bread sounds hollow when tapped on the base.

Leave to cool on a wire rack.

The loaf to be displayed on a board for judging.

HANDICRAFTS

Judge: TBC

Entry Fee: £1.00

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

- H29** AN ITEM OF CROCHET – soft toy – max size 25cm x 25cm.
- H30** ITEM OF NEEDLE FELTING - Autumn, kits permitted - max 20cm x 20cm.
- H31** A HANDMADE GREETING CARD – suitable for a wedding
- H32** AN ITEM OF JEWELLERY (from any media)
- H33** CUSHION – Autumn theme - max 60cm x 60cm - with applique and embroidery. The embroidery can be either by hand or free motion machine embroidery; but NOT an embroidery machine.
- H34** AN ITEM OF QUILTING – max 36" x 48" - the finish could be either hand stitched, long-armed or machine quilted. No panels are permitted.
- H35** HAND KNITTED ITEM OF CLOTHING (to fit any size)
- H36** AN ITEM OF HAND EMBROIDERY/CROSS STITCH - max 40cm x 40cm to include frame if used, kits permitted.
- H37** RUCKSACK OR SLING BAG (with at least one pocket and secure closure) - No kits.
- H38** FRAMED HAND PAINTED PICTURE – any medium max A3.
- H39** ITEM OF ANY OTHER CRAFT - in a hard material - an original design - please advise size on entry form.
- H40** ITEM OF ANY OTHER CRAFT not covered in any other class - in a soft material - an original design - please advise size on entry form.

PRIZE MONEY: Classes H29-H40: 1st £3.00; 2nd £2.00; 3rd £1.00.

THE JARVIS CROCHET CUP (43) will be awarded to the best crocheted exhibit in Class H29.

THE JARVIS KNITTING CUP (44) will be awarded to the highest placed knitted item in Class H35.

THE COLESHILL CUP (45) will be awarded to the best exhibit in Class H36.

PHOTOGRAPHY

Judges: Mr & Mrs C Potter, Buckinghamshire

Entry Fee: £1.00

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.

- H41** FRIENDS - (Exhibitors 5-9yrs)
- H42** WATER - (Exhibitors 10-13yrs)
- H43** SPORT - (any age)
- H44** AGRICULTURE - (any age)
- H45** BIRDS - (any age)
- H46** BUCKS COUNTY SHOW - (any age)

PRIZE MONEY: Classes H41-H46: 1st £3.00; 2nd £2.00; 3rd £1.00.

FLOWER ARRANGEMENTS

Judge: Mr N Gurney, 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/foliage need not be grown by the exhibitor. The flowers must be arranged in the Tent for all classes 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.

Classes will not be judged under NAFAS rules.

- H47** WREATH – arrangement to be made using dried or silk flowers and accessories allowed - exhibit to fit in a space of 40cms x 40cms.
- H48** 'TAKE FIVE' – participants must use 5 stems of the same flower to create a flower arrangement suitable for a table centre piece (e.g. 5 roses or 5 lilies) Exhibit to fit in a space of 50cms x 50cms x 50cms. Accessories allowed.
- H49** ARRANGEMENT IN A RECYCLED CONTAINER – Exhibit to fit in a space of 50cms x 50cm x 50cm. Accessories allowed

PRIZE MONEY: Classes H47-H49: 1st £6.00; 2nd £4.00; 3rd £3.00.

THE MARY CHERRY ROSE BOWL (83) will be presented to the exhibitor gaining most points in classes H47-H49: Scale of points 1st 5; 2nd 3; 3rd 1.

FLOWERS

Judges: Mr M Chatterton, Berkshire; Mr J Marshall, Buckinghamshire

Entry Fee: 60p

- H50 CHRYSANTHEMUMS: three, 1 variety, medium or large incurved (23a or b)
- H51 CHRYSANTHEMUMS: three, 1 variety, large reflex (24a)
- H52 CHRYSANTHEMUMS: three, 1 variety, large intermediate (25a)
- H53 CHRYSANTHEMUMS: five, large flowered, any variety or varieties
- H54 CHRYSANTHEMUMS: three, 1 variety, medium reflex (24b)
- H55 CHRYSANTHEMUMS: three, 1 variety, medium intermediate (25b)
- H56 CHRYSANTHEMUMS: five, medium flowered, any variety or varieties
- H57 CHRYSANTHEMUMS: three vases of three distinct varieties, three blooms in each vase
- H58 SPRAY CHRYSANTHEMUMS: one vase of five stems
- H59 SPRAY CHRYSANTHEMUMS: two vases of five stems in each vase, two distinct varieties
- H60 SPIKE GLADIOLUS: one specimen
- H61 ROSES: a vase, maximum of 5 stems, one or more varieties
- H62 DAHLIA BLOOMS: three blooms from giant/large/cactus/semi-cactus/decorative
- H63 DAHLIA BLOOMS: three medium decorative
- H64 DAHLIA BLOOMS: three medium cactus or semi-cactus
- H65 DAHLIA BLOOMS: three small decorative
- H66 DAHLIA BLOOMS: three small cactus or semi-cactus
- H67 DAHLIA BLOOMS: three miniature, decorative
- H68 DAHLIA BLOOMS: three small ball
- H69 DAHLIA BLOOMS: three miniature ball
- H70 DAHLIA BLOOMS: five pompon
- H71 DAHLIA BLOOMS: three water lily
- H72 DAHLIA BLOOMS: three vases of one bloom in each vase, miniature, small, medium
- H73 DAHLIAS: three vases of three blooms in each vase, small and/or miniature
- H74 DAHLIAS: three vases of three blooms in each vase, medium and/or large
- H75 MIXED ANNUALS: one vase, not exceeding 12 stems, may include antirrhinums.
- H76 HERBACEOUS PERENNIALS: one vase, mixed, not exceeding 12 stems, excluding Chrysanthemums, Gladioli, Roses, Dahlias
- H77 CACTUS: one
- H78 SUCCULENT: one
- H79 FLOWERING POT PLANT: inside measurement of pot not to exceed 6 ½".
- H80 FOLIAGE POT PLANT: inside measurement of pot not to exceed 6 ½".

Classes H79 - H80 Please state plant size on entry form.

PRIZE MONEY: Classes H50-56, H58-72, H75-80: 1st £3.00; 2nd £2.00; 3rd £1.00

Classes H57, H73, H74: 1st £4.00; 2nd £3.00; 3rd £2.00

THE WHITELEY CUP (70) presented by the late Brigadier J P Whiteley, will be presented to the exhibitor gaining most points in the Classes listed. Scale of points - Classes H50-H56, H58-H72, H75-H80; 1st 5; 2nd 3; 3rd 1.

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 Class H61.

BUCKS COUNTY SHOW TROPHY (96) will be awarded to the winner of Class H76.

SPECIAL AWARDS

FL1 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.

- H81** ONIONS: one dish of five; each onion not to exceed 250gm.
- H82** ONIONS: one dish of three; each onion to weigh more than 250gm.
- H83** ONIONS: one dish of five, grown from sets.
- H84** POTATOES: white; one dish of five.
- H85** POTATOES: other than white; one dish of five.
- H86** POTATOES: collection; three dishes of five, one different variety per dish.
- H87** CARROTS: long; one dish of three.
- H88** CARROTS: stump rooted; one dish of three.
- H89** BEETROOT: globe; one dish of three.
- H90** SHALLOTS: large exhibition; one dish of twelve.
- H91** SHALLOTS: pickling, one dish of twelve, each to pass through 30mm ring.
- H92** TOMATOES: one dish of five medium.
- H93** TOMATOES: twelve, small fruited each to pass through 35mm ring.
- H94** CAULIFLOWERS: one dish of two (approx. 76mm of stalk).
- H95** CABBAGES: one dish of two (approx. 76mm of stalk).
- H96** LETTUCES: one dish of two heads; roots attached.
- H97** LEEKS: blanched; one dish of three.
- H98** CELERY: one dish of two heads.
- H99** MARROWS: one dish of two; optimum size 400mm long.
- H100** FRENCH BEANS: one dish of nine.
- H101** RUNNER BEANS: one dish of nine.
- H102** PARSNIPS: one dish of three; max. 76mm tops.
- H103** CUCUMBERS: one dish of two.
- H104** ANY OTHER VEGETABLE: one dish of three.
- H105** APPLES: collection of one dish four dessert and one dish four culinary.
- H106** PEARS or PLUM: one dish of five.
- H107** WONKY VEGETABLE: any one vegetable that is misshapen or irregular.
- H108** *NOVICE VEGETABLE CLASS*: (exhibitor who has not won a first prize in the Vegetable Section at the Bucks County Show) - a dish of vegetables selected from one of the following Classes H81-H85 or H87-H102 (one class only).
- H109** COLLECTION OF VEGETABLES: one of each of six different kinds. Displayed flat on the table, in a 500mm/18" wide space.
- H110** 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 250gm, shallots culinary.

H111 **COLLECTION OF VEGETABLES:** five different kinds, numbers & kinds as per Schedule
Backboard allowed 1m / 3ft run of table.

PRIZE MONEY:

Classes H81-85: H87-H104: H106-108: 1st £3.00; 2nd £2.00; 3rd £1.00

Classes H86: H105: H109 1st £4.00; 2nd £3.00; 3rd £2.00

Class H110: 1st £10.00; 2nd £8.00; 3rd £6.00

Class H111: 1st £15.00; 2nd £10.00; 3rd £5.00

THE CRAMPHORN LTD PERPETUAL CHALLENGE TROPHY (29) presented by Cramphorn Ltd, will be awarded to the exhibitor gaining most points in Classes H81-H104 & H106, H108.

THE STEVENS CUP (47) will be awarded to the winner of Class H111.

SPECIAL AWARDS

V1 **THE NATIONAL VEGETABLE SOCIETY:** offers its Medal and Medal Card to the Best Exhibit in Classes H81-H104.

BUCKS COUNTY AGRICULTURAL ASSOCIATION – Conditions & Regulations

General – applicable to all

1. The Judge's decision in final.
2. Entries shall be sent to the Secretary before the closing dates stated on the schedule. No entry will be accepted without the appropriate fee. Exhibitors do not have to become Members of the Association to enter the Show but if they do they are entitled to reduced entry fees as specified in the individual classes. This subscription must be paid at the time of entry.
3. All exhibits must be the bona-fide property of the owner/exhibitor. All owners/exhibitors must abide by the rule of their own breed association or governing body.
4. All exhibits must be fully described on the official entry forms. Disputes as to age of animals shall be determined by the veterinary surgeons.
5. Receipts will not be sent for entries unless a stamped addressed envelope is included.
6. Classes:
 - a. All classes are open to non-members.
 - b. 'Restricted' are open to members and non-members, but are confined to the County of Bucks and/or 15 miles radius of Aylesbury Parish Church.
7. All ages to be calculated to date of Show unless otherwise stated.
8. The Committee reserves the right to refuse any entry.
9. An exhibitor withdrawing an exhibit after the close of entries for any reason shall not be entitled to have entry fees refunded, except under British Showjumping Rule 79(4). All telephoned withdrawals must be confirmed in writing within one week of the date of the Show.
10. All objections shall be delivered in writing to the Secretary by 5.00 p.m. on the day of the Show accompanied by a deposit of £100. All such objections and any other objections, disqualifications or disputes shall be decided by the Management Committee, whose decision shall be final. The deposit shall be forfeited in the event of such objection being deemed frivolous by the Committee.
11. Any exhibitor being detected in any attempt to impose upon the Association by false certificates or otherwise, or having been expelled from any similar Association for such attempt, shall forfeit all claim to any prize awarded and may be disqualified from competing in future, and, if a Member, he/she shall be excluded from the Association.
12. The Association and its Management Committee will not hold themselves responsible for any loss, injury or damage to any person or exhibit at the Show, or loss of or damage to any vehicle or its contents, and it shall be a condition of entry that each exhibitor shall hold the Association harmless and indemnify it against legal proceedings arising therefrom. A competent person must be sent in charge of exhibits, and in case of any injury or loss resulting from carelessness or negligence the exhibitor shall make good the loss or damage therefrom.
13. The Management Committee reserves the absolute right to cancel any class or classes and intending exhibitors will be warned of such cancellation at least seven days before the Show. If there are less than three entries in any class the class may be cancelled, and if the number of entries does not exceed four, the third prize may be withheld. Judges are instructed to withhold prizes where the entries are of insufficient merit. The Committee reserve the right to amalgamate classes on Show date where there are insufficient animals forward or to cancel a class if no entries are forward. In the Cattle Classes if 12 entries or more are forward in any one class a 5th prize of £5 will be awarded. If 16 entries or more are forward in any one class, a 5th prize of £5 and a 6th prize of £5 will be awarded.
14. All cups and trophies are the property of or in the safe keeping of the BCAA. Cups & trophies will be presented on Show day only and will not be permitted to leave the Showground.
15. All prize winners must present their cheques within three months of the Show or they will be deemed to have forfeited their prize money.
16. A challenge cup presented by the late Sir Arthur Liberty, to be competed for by Farmers who are Members of the Association, will be awarded to the exhibitor who gains most points in classes for horses, cattle and sheep. The winner to hold the cup for one year. Scale of points: Open classes – 1st prize, 5 points; 2nd prize, 3 points; 3rd prize, 2 points; 4th prize 1 point. All other classes – 1st, 4 points; 2nd, 3 points; 3rd, 2 points; 4th, 1 point.
17. There will be a special Members' Enclosure by the Main Ring.
18. Duties of Stewards:
 - a. Stewards must be personally responsible for the preparation of their own section and must be satisfied that everything is in order before the Show opens.
 - b. Any irregularity on Show Day is to be reported immediately to the Secretary.
 - c. If a Steward is of the opinion that an exhibit is not eligible to compete in any particular class he/she should report the matter to the Secretary without delay.
 - d. Stewards are eligible to enter exhibits in any class in respect of which they are acting as Stewards, but no Steward shall be in the ring while his exhibit is being judged unless he/she is leading it, when he/she must remove his Steward's badge.

19. The Organisers of this Show have taken reasonable precautions to ensure the health and safety of everyone present. For these measures to be effective, everyone must take all reasonable precautions to avoid and prevent accidents occurring and must obey the instructions of the Organisers and all the Officials and Stewards and abide by the Association's Health & Safety Policy and Regulations and for ensuring that safe working practices are followed by themselves, their employees, Agents and Contractors.
20. All exhibitors should hold third party liability insurance.
21. Unaccompanied Competitors must provide the Show Organiser a contact telephone number in case of an emergency
22. In the event of an injury or emergency please notify a show steward.
23. Should any question arise not provided for in these regulations, it must be referred to the Management Committee whose decision shall be final.
24. Mobile phones are strictly forbidden whilst in the showing rings.
25. The Committee reserves the right to replace the publicised Judge at short notice without notifying the Exhibitors.
26. Exhibitors must comply with the current rules and regulations on Animal Gatherings and Movements in force at the time of the Show according to DEFRA and BCMS requirements.
27. Where an Exhibitor cancels an entry, all fees paid will be forfeited. The Society shall not be responsible for any loss or damage, direct or consequential, if the Show in any particular year is cancelled (in whole or in part) or the period of its advertised duration curtailed due to a Force Majeure occurrence and in this instance the Society shall retain all fees. Force Majeure includes but is not limited to acts of God, fire, flood, earthquake, windstorm or other natural disaster, war, confiscation, nationalisation, requisition, destruction, government sanction or embargo, law, judgement, order, strike, riot, terrorism, invasion, interruption or failure of utility service including but not limited to electric, gas, water, telephone, failure of the transportation of any personnel, equipment, machinery or material or any other matter or cause beyond the control of the Society. The Exhibitor should have their own insurance to cover such loss or damage.
28. Only electrical appliances which bear a label indicating that the article has passed a portable appliance inspection and test in the twelve months preceding the Show and be in good working order and free from defects may be used at the Show. Inspections will be made at random by the show electrician and any appliance found without a Test Certificate or considered unsafe will be rendered unusable.
29. Generators shall be sited on a secure platform away from all flammable materials. Fuel for generators must be stored in suitable sealed containers out of direct sunlight. Quantities of fuel must be kept to a minimum. All installations must comply with relevant legislation and guidance.
30. Any gazebo or temporary structure must be of suitable quality and erected in line with the manufacturer's instructions and anchored or ballasted to prevent being blown away. Where it is deemed that a structure is not fit for purpose the exhibitor shall be given the opportunity to rectify the situation in a time frame as appropriate to the show, else will be required dismantle and make safe.
31. By entering the competition all exhibitors thereby give The Bucks County Agricultural Association express permission to do the following:
 - a. store, process and retain, including electronically, all data and personal information provided by exhibitors, for the purpose of running the Show, maintaining appropriate records and communicating with the exhibitor in future concerning any of the Association's activities.
 - b. publicise the names and home locations of exhibitors in the Show catalogue and on the Show website. Home & Garden exhibitors - Only the name will be printed in the Show catalogue and no details will appear on the Show website.
 - c. forward exhibitor information to the press, Breed Societies and other regulatory authorities for the purposes of running the Show (excluding Home & Garden exhibitors).
32. Dogs must be kept on a short, fixed lead at all times and shall not be permitted on the showground before the show unless prior authorisation has been given by an official. This shall apply to exhibitor's dogs as well as those belonging to visitors. All banned breeds are not permitted on the showground.
33. All animals must be handled and controlled to the satisfaction of the stewards who shall have the power to exclude from the showground any animals deemed to be vicious or unruly.