

SECTION 7 – HOME INDUSTRIES

ALL ENTRIES MUST BE HOME MADE

All Enquiries to: Ethel Coulter 0861519964

Exhibits can be left in on Sunday 5th August from 4.30pm-7pm

All exhibits must be in marquee no later than 9:30am

Judging commences at 10:00am

(Exhibits cannot be removed from marquee before 4.30pm)

Stewards are not responsible for exhibits not collected after 5pm

(ENTRY FEE €2 IN ALL CLASSES)

Prize Fund: 1st €10, 2nd €7, 3rd €5

BREADS AND CAKES

The overall winner of classes 359-380 will receive the Muckno Cup presented by the Show Committee.

CLASS 359 – Home made **Plain** Soda Bread

CLASS 360 -Home-made **Fruit** Soda Bread

CLASS 361 –Home-made Wheaten Bread

CLASS 362 –Six Plain Tea Scones Home-made

CLASS 363 –Six Fruit or Cherry Tea Scones Home-made

CLASS 364 –Best Home-made Sultana Cake

CLASS 365 –Home-made Madeira cake

CLASS 366 –Home-made Sandwich Cake (Sponge Mixture, Jam Filled)

CLASS 367 –Home-made coffee sandwich cake.

CLASS 368 – Home made chocolate sandwich cake

CLASS 369–Home-made Apple Tart

CLASS 370 –Home-made Swiss roll, jam filled

CLASS 371 –1 Tea Brack Home-made

CLASS 372 –6 Pieces of Shortbread Home-made

CLASS 373 –Best display of **six** decorated Cup Cakes Home-made

CLASS 374- Best cheesecake (any variety)

CLASS 375- Best homemade Pavlova.

CLASS 376- Homemade lemon drizzle cake.

CLASS 377- 4 Muffins of any variety.

CLASS 378 –Homemade Cherry cake

CLASS 379- Homemade Biscuit cake

CLASS 380- Best gluten free cake (any variety)

**CLASS 380A: IRISH SHOWS ASSOCIATION & TULLAMORE SHOW SOCIETY
PRESENT**

The Odlum's All Ireland Home Baking Championship

Sponsored by: Odlum's www.odlums.ie

Rules & Conditions:

1. Each competitor must bake the four items listed using Odlum's products.

- Decorated colourful 3-layer birthday cake (layer to be blue, yellow, and pink)
20cm/8ins round
- 6 lemon meringue pies
- Sausage plait
- Multi Seed Bread 900g / 2lb Loaf.

N.B. All recipes can be found on the Odlum's Website: www.odlums.ie

2. Items to be displayed on individual plates and each exhibitor will be allotted their own space (trays optional) on a base 24" square.

3. Points will be awarded for taste, texture and appearance of baked items and presentation.

4. The competition is confined to amateurs, both male and female, with one entry per exhibitor at the final.

5. The items must be fresh and home baked by exhibitor

6. A special class will be held at each qualifying show. Two entries may qualify from these shows for the final, if judges agree that the standard is high enough. The qualifier/s from each of these shows will go forward to the final, to be held at Tullamore Show, on Sunday August 12th

7. None adherence to tray size will deem elimination of exhibit.

8. All items will be cut and/or sampled by the judge

9. Each of the successful qualifiers will receive a hamper containing Odlum's products, on appearance at the final.

10. Certificates will be awarded to the finalists.

11. The judges decisions at all stages of the competition, **is final**

12. Exhibits are displayed at owner's risk

13. These rules should be read in conjunction with the Irish shows Association rules

14. Marquee open from 7.30 am on show morning and will be closed for judging at 10am sharp. Marquee will open to the public at 12 noon and exhibits may not be removed before 5.00 pm

Entry Fee: To Qualifying show: €3 to final: €6 **Prizes:** 1st €300 plus Trophy, Goods in kind 2nd €200 plus goods in kind 3rd €100 plus goods in kind 4th €60 5th €60 6th €60 7th €60 8th €60

FINAL: TULLAMORE SHOW & FBD NATIONAL LIVESTOCK SHOW

Sunday 12th August 2018

CLASS 380B: THE IRISH SHOWS ASSOCIATION & MOATE SHOW SOCIETY PRESENT

The Easterlicious Cook of the Year 2018

Sponsored by: J & M Digan LTD, Spar Express Athlone Road ., Moate

RULES AND CONDITIONS

Each exhibitor will bake/make 3 items

- (a) Decorated Orange Sponge Sandwich Cake (Butter Icing)
- (b) Marble Cake (2lb Loaf tin size)
- (c) 6 decorated cup cakes

1. The items to be displayed as one exhibit on a base of 2ft x 2ft approx.
2. Points will be awarded for texture, taste and presentation suitable for Afternoon Tea
3. Competition is open to amateurs male or female and one tray to qualify per exhibitor
4. All items to be home made by the exhibitor
5. A special qualifying class will be held at selected shows. Two trays may qualify for the Final if the judges agree the standard is high enough
6. Judges decision will be final at all stages of the competition
7. Exhibits are displayed at owner's risk.

These rules should be read in conjunction with the I.S.A. rules.

Entry Fee: To Qualifying Show €3. To Final €6

Final: MOATE SHOW- Sunday 26th August 2018

PRESERVES (all home-made)

The overall winner of classes 381-387 will receive the Patsy Toal Shield

NB: POT'S OF JAM TO BE COVERED WITH CLEAR COVERS ONLY.

CLASS 381– 1 Jar of Raspberry Jam

CLASS 382– 1 Jar of Blackcurrant Jam

CLASS 383– 1 Jar of Gooseberry Jam

CLASS 384– 1 Jar of Rhubarb Jam or Rhubarb & Ginger Jam

CLASS 385– 1 Jar of Marmalade Jam

CLASS 386– 1 Jar of Lemon Curd

CLASS 387– 1 Jar of Strawberry Jam

Under No circumstances will entries be taken after catalogue has gone to print/or on the day of the SHOW