

# WESTERN AREA AGRICULTURAL COMPETITIONS

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

## 71<sup>st</sup> Contest

To be held on

**Saturday 22<sup>nd</sup> October 2016**

at

**Cornhill Farm, Higher Kehelland, Camborne TR14 0DH**

*By kind permission of P.Olds & Family*

*President: Mr. Peter Olds*

*Chairman: Mr. Julian Ellis*

**Gen. Sec: Simon Hollywood, Home Cottage, Higher Alsia, St. Buryan, Penzance. Tel. 01736 810460**

**Produce Sec: David Worledge, 20 Forbes Road, Newlyn, Penzance. Tel. 01736 364104**

### **PLOUGHING CLASSES (Tractor)**

- Class 1. Match Plough (High Cut), to start by 9.00 a.m. and finish by 3.00 p.m. prompt
- Class 2. Mounted Vintage Tractor & Plough, pre.1959 – **Under National Rules (except depth, see rule 6).**
- Class 3. Semi Digger work (minimum 12"). **Under National Rules (except depth, see rule 6).**
- Class 4. Novice. Novice ploughmen will be allowed to compete in this class if they have won a first prize in this or the previous ploughing season. To be ploughed one way, any number of furrows. (See diagram on back of entry form) – **Starts to be completed by 11.00 a.m.**
- Class 4a. Under 17 Class open to those under 17 on the day of the match. To be ploughed one way.
- Class 5. YFC Hydraulic General Purpose
- Class 6. Intermediate. Open to those who have never won a first prize in any open class other than the novice. Entrants may only win this class twice. To be ploughed both ways – maximum 3 furrows
- Class 7. Vintage General Purpose. Tractor & Trailer Plough pre 1959 – **Under National Rules (except depth, see rule 6).**
- Class 8. Classic class, pre Q cab Tractor & Plough. **Under National Rules (except depth, see rule 6).**
- Class 9. Multi Furrow. Three or more furrows. To be ploughed one way. (See diagram on back of entry form).
- Class 10. Reversible class, maximum two furrows – **Under National Rules (except depth, see rule 6).**
- Class 11. Reversible Ploughs. To be ploughed one way – starts to be completed between 11.00 a.m. & 11.30 a.m. then judged and plot completed by 1.00 p.m.
- Class 12. T20 Class – **Under National Rules (except depth, see rule 6).**

### **HORSE PLOUGHS**

- Class 13. Match Plough 4'6" breasts
- Class 14. Breasts not to exceed 3'9"
- Class 15. Balance Plough, breasts not to exceed 3'9"

### **HORSES & TEAMS**

- Class 16. Best Working Team
- Class 17. Best Agricultural Mare
- Class 18. Best Agricultural Gelding

N.B. Horses being led in Classes 13 & 14 will be ineligible for the B.Hicks Cup

**PRIZES:** Ploughing Classes 1 to 15: £25, £15, £10, plus 4<sup>th</sup> prize of £6 if more than six in a class  
Horses and Teams: £10, £8 and £7.

Special prize for the best turnout in Class 7.

33 Special prizes for ploughing.

**Take the Treswithian exit on the Camborne-Redruth bypass. Turn right towards Roseworthy and Connor Downs and follow the signs to the site on the right after about 400 yards.**

## **ALL COMPETITORS MUST HAVE THEIR OWN PUBLIC LIABILITY INSURANCE**

### **RULES**

1. Competitors must state make of plough – Hydraulic or Trailer
2. **ENTRIES CLOSE NINE DAYS BEFORE THE COMPETITONS**
3. Plot positions will be drawn eight days before the event
4. Competitions to commence at 9.30 a.m. and finish by 2.30 p.m.
5. All classes must complete starts by 11.00 a.m., apart from class 11, reversible which must complete its start between 11.00 & 11.30 and then following judging, complete the plot by 1.00 p.m.
6. **FURROWS TO BE 5.5" MINIMUM TO 6" MAXIMUM DEPTH AT FIFTH FURROW.** Skims optional except in National Qualifiers.
7. Three siting markers allowed – competitors to plough in first mark.
8. Tractors to plough three rounds and finish plot
9. No number pegs to be removed
10. No person allowed over headlands
11. No assistance allowed to any competitor
12. Horses in classes 13 & 14 may be led but will then be ineligible for the David Moyse Cup
13. No slides, boats or press wheels in classes 2, 3, 4, 4a, 5, 6, 7, 8, 9,10,11,12,14 & 15
14. No breasts to exceed 4 foot except in classes 1 & 13.
15. No attachments other than a standard flat tail piece in class 3. 4 foot breasts.
16. No fourth prize unless there are six competitors or more in the class
17. Entries for the Ferguson Cup will be inspected by a Ferguson representative
18. All horses entered for the ploughing will be eligible for showing
19. It is the competitors' responsibility to ensure that their tractors comply with farm safety regulations and that the driver is of legal age.
20. Drivers not holding a valid driving license must have their tractor driven to and from their plot for them.
21. For insurance reasons, anyone who is currently banned from driving is ineligible to compete.
22. No rolling of ground
23. Opening splits will be judged in classes 2, 3, 5, 6, 7, 8, 10 and 12.
24. All ploughs to finish the plots except class 15.
25. Classes 16, 17 and 18 will be judged ploughing their plots
26. All registered machinery dealers must pay £10 fee for demonstration ploughing and displaying any advertising material on equipment or the field
27. **NO COMPETITOR OR TRACTOR MAY PLOUGH MORE THAN ONE PLOT IN THE PLOUGHING SECTION**
28. **STRICTLY NO MANIPULATION OF FURROW AFTER LEAVING THE PLOUGH (20pt deduction).**
29. **A STEWARD HAS THE POWER TO DISQUALIFY A COMPETITOR FOR FAILING TO ABIDE BY THE RULES AND FOR ANY INFRINGEMENT OF H.&S. REGULATIONS**
30. The decision of the judges will be final. Any protest is to be made to the class steward by 2.30 p.m. along with a £5 deposit which will be forfeited if the protest is found to be frivolous by the committee
31. These rules will be strictly adhered to and the committees' decision is final
32. The committee regrets that they are no longer able to provide tractors for competitors
33. The committee will not be held responsible for any accidents, however caused.
34. All YFC entrants should bring their membership cards to the match. Failure to do so could result in disqualification.

### **PRODUCE SHOW**

The tent will open from 7 to 10 p.m. on the evening before the show and again at 8.30 a.m. on the day of the show for the staging of exhibits. Judging is from 10.00 a.m. to noon.

**PRODUCE SHOW PRIZES:** 1<sup>st</sup> £3.00, 2<sup>nd</sup> £2 and 3<sup>rd</sup> £1.00

23 Special prizes for produce

Entry fees in classes 19 to 56 and 59 to 91: 30p per entry.

Classes 57 & 58: £1.00.

Children's classes 92 to 94: Free

**CORN.** To be exhibited in bags of 10kgs each. Plastic bags will be provided at the show

Class 19. Barley

Class 20. Crimped corn

Class 21. Three cobs of maize

**HAY & SILAGE.** Quantity of each entry to be approximately 10 kgs

- |                                |                                       |
|--------------------------------|---------------------------------------|
| Class 22. Hay                  | Class 26. Grass silage – bale         |
| Class 23. Feeding straw        | Class 27. Mixed forage ration – Dairy |
| Class 24. Maize silage         | Class 28. Mixed forage ration – Beef  |
| Class 25. Grass silage - clamp |                                       |

**ROOTS**

- |  |                               |
|--|-------------------------------|
| Class 29. Most impressive vegetable    | Class 31. Heaviest fodderbeet |
| Class 30. Four fodderbeet, any variety |                               |

**CAULIFLOWER AND POTATOES**

- |  |   |
|--|---|
| Class 32. Face pack of eight cauliflowers in plastic tray. | Class 36. Three full coloured potatoes, any variety |
| Class 33. Three heads of cauliflower.                      | Class 37. Nine potatoes, any 3 varieties            |
| Class 34. Three white potatoes, any one variety            | Class 38. Three heaviest potatoes                   |
| Class 35. Three bi-coloured potatoes, any one variety      |   |

**DAIRY PRODUCE & EGGS - (egg classes – one egg to be cracked)**

- |  |   |
|--|---|
| Class 39. Bottle of Channel Island milk, approx.1 pint     | Class 44. Three hens' eggs (any other colour).  |
| Class 40. Bottle of non Channel Island milk, approx.1 pint | Class 45. Three hens' eggs (different colours). |
| Class 41. Three hens' eggs (white).                        | Class 46. Three bantams' eggs.                  |
| Class 42. Three hens' eggs (brown).                        | Class 47. Three duck eggs.                      |
| Class 43. Three hens' eggs (tinted).                       |   |

**COOKERY - All cookery exhibits must be covered with Clingfilm**

- Class 48. Jar of Bramble Jelly, approx. 1lb  
Class 49. Granary Loaf, approx. 1lb  
Class 50. Four Sausage Rolls, shortcrust pastry  
Class 51. Cornish Pasty, approx.8"  
Class 52. Four Congress Tarts  
Class 53. Drizzle Cake, competitors' choice of flavour  
Class 54. Sponge Sandwich, jam filled - fatless  
Class 55. Pineapple Fruit Cake, (set recipe – p.7)  
Class 56. **Novice class**, under rule 16 Farmhouse Fruit Cake, (set recipe – p.7)

**YOUNG FARMERS CLUBS** – Prizes for Classes 56 & 57: £10, £8 and £6.

***Space allowed for Classes 57 and 58; Six feet***

- Class 57. Best collection of farm crops, of not less than eight kinds, exhibited by a YFC.  
To be arranged and staged by the club members.  
Class 58. Best collection of dairy and home produce, of not less than eight kinds, exhibited by a YFC.  
To be arranged and staged by the club members.

**Classes 59 to 64 are restricted to YFC members over 18 years of age on the day of the show.**

**All cookery exhibits must be covered with clingfilm**

- |   |   |
|---|---|
| Class 59. Glass of Lemonade               | Class 62. Four Rock Buns                        |
| Class 60. White Cottage Loaf, approx. 1lb | Class 63. Chocolate Sponge, buttercream filling |
| Class 61. Cornish Pasty, approx.8"        | Class 64. Cup of Tea Cake, (set recipe – p.7)   |

**Classes 65 to 70 are open to any entrant under 18 years of age on the day of the show.**

**All cookery exhibits must be covered with clingfilm**

- |   |   |
|---|---|
| Class 65. Glass of Lemonade               | Class 68. Four Rock Buns                        |
| Class 66. White Cottage Loaf, approx. 1lb | Class 69. Chocolate Sponge, buttercream filling |
| Class 67. Cornish Pasty, approx.8"        | Class 70. Cup of Tea Cake, (set recipe – p.7)   |

**Classes 71 & 72 are open to any entrant under 11 years of age on the day of the show.**

**All cookery exhibits must be covered with clingfilm**

Class 71. Three Butterfly Buns

Class 72. Four Jam Tarts

### **HONEY**

Class 73. Two 1lb jars light honey

Class 75. Two 1lb jars dark honey

Class 74. Two 1lb jars medium honey

Class 76. Two 1lb jars granulated honey

### **PHOTOGRAPHY**

Colour prints. Photos not to exceed 7" x 5". Mounts not to exceed 8" x 6".

Class 77. The 2015 Ploughing Match & Produce Show at Trewidden Farm

Class 78. Poldark Country

Class 79. The Next Generation

Class 80. A Surprise

Class 81. "Sorry Dad/ Mum"

Class 82. An Anniversary

Class 83. School Time

Class 84. With or Without - two photos

### **HANDICRAFTS**

Class 85. A Bobble Hat

Class 86. An Apron, machine sewn

Class 87. A Fancy Dress Outfit, suitable for a child

Class 88. A Home Made Purse

Class 89. A Decorated Tile

Class 90. Diorama, Farm Scene – up to 50cm x 50cm

Class 91. Caption on a Photo – see website: [www.waacploughing.co.uk](http://www.waacploughing.co.uk)

### **CHILDRENS SECTION**

Coloured picture – in pen, pencil, crayon or paint "**On the Beach**" (**Not to exceed A4 paper size**)

Class 92. Five years and under

Class 93. Six to eight years

Class 94. Nine to eleven years

### **PRODUCE SHOW RULES**

1. All exhibits must be staged by **10.00** a.m. on the day of the show
2. Exhibitors may not make more than two entries in one class
3. **Only one entry per exhibitor is allowed in classes 38, 56, 57, 58 and classes 92 - 94**
4. Swedes and fodderbeet to be shown washed, with roots and tops untrimmed
5. All roots, corn etc., must have been grown by the exhibitor
6. All corn exhibited must be present seasons growth
7. No persons other than officials allowed in the tent/ shed during judging
8. No exhibit to be removed before 3.45 p.m.
9. Decision of the judges to be final. Any protest to be made to the steward before 2.30 p.m. with a £5 deposit to be forfeited if the protest is found to be frivolous by the committee
10. Classes 57 & 58 will be judged on points. Produce 60% and exhibition 40%. Space allowed 6 feet
11. Entries close nine days before the show
12. Exhibitors may not enter photographs or handicrafts which have been previously exhibited in the WAAC show
13. Prize winners are responsible for collecting their prize money from the Produce Show secretary. Any prize money not collected by 4.00 p.m. on the day of the show will be deemed a gift to the association, except YFC members and children.
14. The committee will not be held responsible for the safety of the exhibits, nor for any injury to members of the public, however caused.
15. Class 56 is open only to competitors who have never previously won a first prize in the WAAC Open Cookery classes.
16. In the event of two or more competitors finishing equal on points in a cup category, the cup will go to the competitor with the most first prizes.

**ANNUAL PRESENTATION DINNER AT THE QUEENS HOTEL, PENZANCE**  
**Saturday 22<sup>nd</sup> October at 7.15 p.m. Bar until 1.00 a.m.**

Tickets ordered **and paid for** by 14<sup>th</sup> October will cost £25.00. Those paid for afterwards will cost £30. No refunds for cancellation.

Obtainable from Mrs. Rebecca Johns. Tel.01326 241928  
rebeccajohns5@hotmail.co.uk

**PRODUCE SHOW ENTRY FORM** to be sent to:

**Produce Secretary:**

**David Worledge, 20 Forbes Road, Newlyn, Penzance TR18 5DQ**

**Tel. 01736 364104**

**daveandpenw@talktalk.net**

**Entries can be made online at: [www.waacploughing.co.uk](http://www.waacploughing.co.uk)**

Entry Fees; YFC Collection Classes - £1.00

Classes 92 - 94 Free

All other classes - 30p per entry

***N.B. Only one entry per competitor in Classes 38, 56 & 92 – 94***

Class No.	Class Title	No. of Entries

I wish to make the above entries and ***enclose / will pay*** (please delete) on the day entry fees of £ \_\_\_\_\_

Name \_\_\_\_\_ Club (if YFC member) \_\_\_\_\_

Address \_\_\_\_\_

E-mail Address \_\_\_\_\_

Date of Birth (if YFC) \_\_\_\_\_ Tel.No. \_\_\_\_\_

**ENTRIES CLOSE NINE DAYS BEFORE THE SHOW**

**PLOUGHING ENTRY FORM** to be sent to: -

**Hon. Secretary: Simon Hollywood, Home Cottage, Higher Alsia, St.Buryan, Penzance TR19 6HG**      **Tel. 01736 810460**      **[simon.hollywood71@tiscali.co.uk](mailto:simon.hollywood71@tiscali.co.uk)**

**Entries can be made online at; [www.waacploughing.co.uk](http://www.waacploughing.co.uk)**

Entry Fee: Classes 1 – 15: £6.00

I wish to enter Class No. ....

Make of Plough .....      Make of Tractor .....

Date of Birth and YFC club ..... (if YFC member)

I enclose the entry fee of £....., a copy of my public liability insurance and agree to abide by the rules.      Cheques should be made payable to WAAC.

Name (Print) .....

Address .....

Tel. No .....      Signature .....

E-mail Address .....

Insurance Policy No.....      Expiry Date.....

**YFC INTER CLUB TEAM SHIELD**

Clubs are requested to nominate 3 members for the club team to plough in any class. Points will be awarded according to the positions gained in the classes in which they compete. Clubs may enter one or more teams.

Points to count: 1st – 3 points; 2nd – 2 points; 3rd - 1 point.

***TO COMPLY WITH OUR INSURERS REQUIREMENTS PLEASE ENSURE THAT YOU INCLUDE A COPY OF YOUR PUBLIC LIABILITY INSURANCE. FAILURE TO DO SO WILL RESULT IN YOU BEING UNABLE TO PARTICIPATE***

***ENTRIES CLOSE NINE DAYS BEFORE THE MATCH***

## RECIPES 2016

### PINEAPPLE FRUIT CAKE

1lb Mixed Fruit	8oz Granulated Sugar
1 tsp Mixed Spice	1 tsp Bicarb of Soda
4oz Butter	4oz Plain Flour
4oz Self Raising Flour	2 Eggs
Can Crushed Pineapple (only use 425g of 435g tin)	

Place sugar, pineapple and juice, mixed fruit, bicarb, spice and butter into a saucepan and bring to the boil for three minutes. Cool completely. Sift flours together, mix into cold fruit mixture with well beaten eggs. Place into a greased and lined 8" cake tin. Bake on middle shelf of the oven at Gas 4/180C/375F for 1½ hours.

### FARMHOUSE FRUIT CAKE

8oz Mixed Dried Fruit	6oz Soft Margarine
6oz Caster Sugar	8oz Plain Flour
3 Large Eggs	½ level tsp Mixed Spice
2oz Glace Cherries, cut into quarters	½ level tsp Baking Powder

Place all the ingredients into a mixing bowl and mix together. Turn into a greased 7" approx.. round tin or a 2lb loaf tin and bake at Gas 3/ 325F for 1¼ to 1½ hours

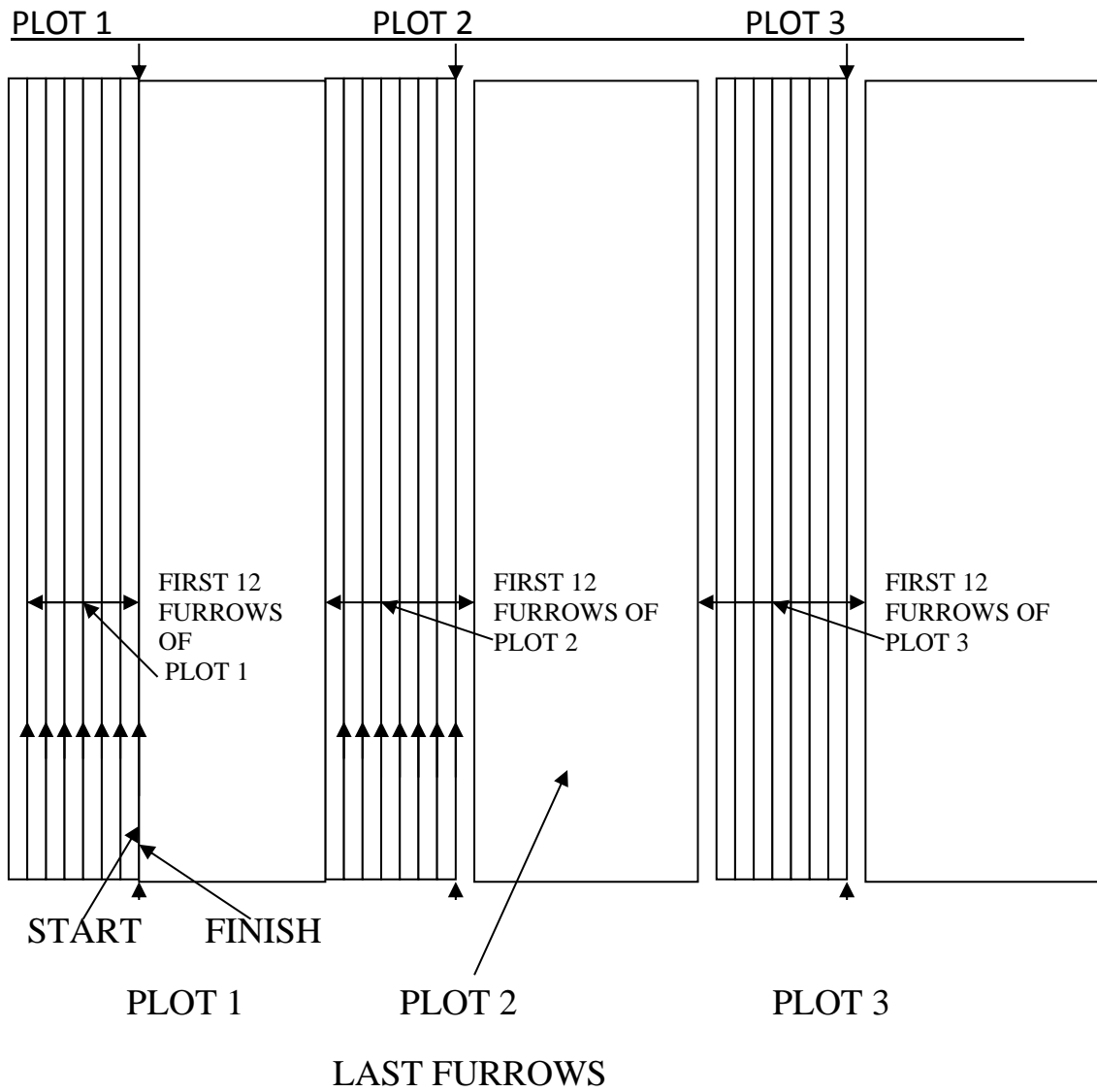
### CUP OF TEA CAKE

4 oz Margarine	Teaspoon Bicarb
8 oz Mixed Fruit	Cup of Tea (breakfast size)
8 oz Self Raising Flour	Teaspoon Mixed Spice
2 Eggs beaten with a little milk	4oz Sugar

Melt margarine in a pan, add fruit and tea. Bring to the boil and simmer for three minutes then pour into a mixing bowl and allow to cool. When cool, add sugar, flour and Bicarbonate of soda, alternate with the beaten eggs. Mix well and spoon mixture into a lined and greased 9" long cake tin. Bake for one hour in the middle of the oven. Gas Mark 4 or 350F/180C.

Test with skewer until clean. Leave in oven until cool.

# SYSTEM FOR CLASSES 4 & 9



PLOUGH OUT REMAINING GROUND, PLOUGHING ALL  
GROUND  
BETWEEN OWN PLOT AND NEXT NUMBER HIGHER