

CAITHNESS AGRICULTURAL SOCIETY

39th OPEN INDUSTRIAL SECTION

County Show on Friday 18th and Saturday 19th July 2025
At Riverside and Westerseat Grounds, Wick

- 1 Entries to be set out in Marquee **BEFORE 12.30pm ON FRIDAY 18TH JULY 2025. NO LATE ENTRIES ACCEPTED. JUDGING TO COMMENCE 1PM.**
The judge's decision is final
- 2 No exhibitor shall enter more than one exhibit in any class. On arrival, exhibitors will require to present the attached Entry Form along with the relevant money (**50p per entry, children entries free**) to the Steward of Entries. **THE EXHIBITOR SHOULD SECURELY ATTACH AN ENTRY LABEL (WITH NAME & FULL ADDRESS CLEARLY PRINTED) ON EACH EXHIBIT.**
- 3 Baking/Food items must be displayed on white paper plates (can be provided) – no china plates allowed
- 4 Each exhibit must be the exhibitor's own work; must not have been shown at the 2024 County Show Industrial Section and must have been completed within the last 2 years. **All pictures must have hooks and cord on ready for hanging.**
- 5 All entries will be taken entirely at owner's risk. A night watchman will be on duty, but the Society will not be held responsible for any damage or loss of Exhibits on Showground
- 6 Prize Money in all classes: 1st - £5.00 2nd - £4.00 3rd - £3.00

Presentation of trophies will take place at 4pm on Show Day, in the Marquee. Exhibits may be removed thereafter but before 5pm when the Marquee will close. Cars will not gain entry to the Show Ground until after 4.30pm for safety reasons.

No responsibility will be taken for unclaimed exhibits.

OPEN INDUSTRIAL SECTION TROPHIES

- ❖ The Nan Budge Perpetual Trophy presented by Mrs Nan Budge, Achalone, for most points in the Baking Classes 1 - 13.
- ❖ Mrs Nan Bremner Silver Teapot (Perpetual) for the Best Exhibit in the Baking/preserves Classes 1 - 19. (Represented in 2004)
- ❖ The Society Spoon for most points in Preserves Classes 14 -19.
- ❖ The Thurso Townswomen's Guild Perpetual Trophy for most points in the Handicrafts. Classes 20-39.
- ❖ The Jack and Jean Saxon (Perpetual Trophy) for Best Exhibit in Handicrafts (Class 20 – 43)
- ❖ Perpetual Salver Presented by Mrs L Gunn for Best Exhibit in Handicrafts (Classes 20 – 39).
- ❖ The Hawkhill Perpetual Trophy for most points in the Industrial Section presented by Mrs J Crowe, Hawkhill, Keiss.
- ❖ The John O'Groats Perpetual Trophy for Best Exhibit in the Art Classes presented by Miss Elizabeth MacLean, North Keiss.
- ❖ Perpetual Trophy presented by Mr R W Macdonald, Northern Studios, Wick, for Best Photograph (classes 44 – 48).
- ❖ The Stemster Cup (Perpetual) presented by Mrs C Coghill and Family, Stemster Mains, Halkirk, for the Best Exhibit in the Caithness Photograph Class 44.
- ❖ The Society Shield for most points in the Junior Industrial Section.
- ❖ The Ashcroft Perpetual Shield for most points in Junior Industrial Section presented by Mrs May Ashcroft, Thurso.
- ❖ Shields for Junior Section presented by Mrs Kathryn Mackenzie, Loch Watten House
- ❖ The Lawrence Perpetual Trophy presented by Mrs E Lawrence, Buchollie, George Street, Wick, for most points in the Intermediate Industrial Section.
- ❖ Thurso Camera Club Trophy for Best Photograph Overall (Junior & Intermediate Sections)
- ❖ Granton Mains Perpetual Shield for Best Exhibit in the Intermediate Section
- ❖ Lapwood Perpetual Trophy presented by Mr L B Lapwood, Wick, for most points in the Dairy Produce Section.
- ❖ Crannag Perpetual Quaich presented by the Beattie Family, Dunnet, for most points in the Egg Classes.
- ❖ Caithness Ornithological and Fur Society Cup for Best Egg Exhibit in memory of Mr Tommy Bean.
- ❖ Rowan Bank Perpetual Trophy presented by Sheila Cormack, for the Best Exhibit in Industrial Section.

INDUSTRIAL SECTION

In Baking classes, tins to the nearest metric equivalent may be used.

ALL PHOTOGRAPHS MUST BE MOUNTED ON CARD, BE UNGLAZED AND NO LARGER THAN 5" X 7"

1	2 Fruit Scones (Any Fruit)	26	Machine Sewn Baby Sleeping Bag
2	2 Pancakes	27	Item made from Recycled Jumper
3	2 Empire Biscuits	28	Best use of 1m x 1m Square of material
4	2 Gipsy Creams	29	Hand Sewn Bookmark with Tassel
5	2 Hot Cross Muffins with Custard (Recipe provided)	30	Cross Stitch picture (any size)
6	2 Sourdough Rolls	31	Embroidered picture (any size)
7	Egg Sponge with filling (no fresh cream), dressed with icing sugar	32	Picture in Felting
8	2 Viennese fingers dipped in chocolate	33	Handmade Christmas Card (non computer generated, cover only to be judged)
9	2 Raspberry Crumble Slices	34	A Brooch (Any Craft)
10	2 Onion Bhajis with dipping sauce	35	A Door Stop (Any craft)
11	1 Stuffed Pepper	36	A Gift Wrapped Parcel (No larger than a shoe box)
12	4 Pieces Turkish Delight	37	Handmade Bum-bag (Any Craft)
13	4 Chocolate truffles	38	Three handmade gift tags displayed on a cake board not to exceed 12 inches
14	4 Pieces of Fudge	39	Article in any other craft not already in the schedule (No edible items)
15	Jar of Lemon Curd	40	Line Drawing (no shading)
16	Jar of Jam (Any Fruit)	41	Painting in Oil
17	Jar of Lemon and Lime Marmalade	42	Painting in Watercolour
18	Small jar Apple Jelly	43	Painting in Pastels
19	Small Bottle of Lemonade	44	Colour Photograph Caithness Theme "Coastal" (location must be named)
20	Knitted Mother & Baby Bonding Squares not exceeding 5 inches (Pattern of own choice)	45	Colour Photograph 'Wildlife'
21	Knitted Dog Coat	46	Black and White Photograph
22	A small Crochet item (own choice)	47	4 Colour photographs on 1 Theme
23	Pair of Knitted Socks	48	Colour photograph with Caption
24	Best use of 50g wool (Any yarn)	49	Computer Generated Photograph
25	Machine Sewn Sleep Mask		

Preserving Hint – Preserves should be filled well allowing only a small air space. Wax disc placed while still warm. Cellophane covers to be taut.

HONEY– NEW FOR 2025

1	2 1lb jars of Liquid honey with gold screw top lids
2	2 1lb jars of Soft Set Honey with gold screw top lids
3	2 sections of Honey (round or square) (container with clear lid)
4	1 block of beeswax at least 8oz in weight
5	Two moulded beeswax candles – no colour added

All honey and wax exhibited must be produce of the exhibitor's own bees.

PRESCHOOL (UNDER 5's) – age must be shown on entry

	Potato Print Picture (A4)	3	2 Chocolate Crispies filled with sweets
2	Painted Stone		

JUNIORS INDUSTRIAL (5 to 8 Years old) – age must be shown on entry

1	Colour photograph “My Favourite Hobby” (Mounted on A4 Card, individual should not be present in the photo)	3	3 Pieces of no-bake tray bake
2	Pipe Cleaner Animal		

JUNIORS INDUSTRIAL (9 to 12 Years old) – age must be shown on entry

1	Colour Photograph “Action” Theme (Mounted on A4 Card)	3	2 American Style Cookies
2	Collage made from recycled materials (no bigger than A4)		

INTERMEDIATE INDUSTRIAL (13 TO 16 YEARS OLD)

1	Colour Photograph “Outdoor Life” (Mounted on A4 Card)	3	2 Sausage Rolls
2	A3 Wellbeing Poster	4	Individual Dessert in clear plastic container

DAIRY PRODUCE

1	½ lb Salt Butter	3	Crowdie
2	½ lb Fresh Butter		

EGGS

1	½ doz brown hen eggs	4	½ doz duck eggs
2	½ doz tinted hen eggs	5	Heaviest hen egg
3	½ doz speckled hen eggs	6	½ doz Any Variety not specified in schedule already

Hot Cross Muffins with Custard Recipe

Ingredients

- 350g self-raising flour
- ½ tsp bicarbonate of soda
- 2 tsp mixed spice
- 1 tsp cinnamon
- 125ml sunflower oil
- 200ml buttermilk
- 2 eggs
- 175g caster sugar
- 225g dried mixed fruit
- 1 orange
- 200g fresh custard
- 40g plain flour
- 100g shredless marmalade

Method

1. Preheat the oven to gas 6, 200°C, fan 180°C and line a 12-hole muffin tray with paper cases. Sift 350g self-raising flour, ½ tsp bicarbonate of soda, 2 tsp mixed spice and 1 tsp cinnamon into a large bowl.
2. In a separate bowl, whisk together 125ml sunflower oil, 200ml buttermilk, 2 eggs and 175g caster sugar. Stir through the dry ingredients to combine. Fold through 225g dried mixed fruit and the zest of 1 orange, then divide between the muffin cases.
3. Spoon 200g fresh custard into a disposable piping bag and snip the end. Insert the tip into each unbaked muffin and squeeze a little custard until it starts to swell. Mix 40g plain flour with 3-4 tbsp water to make a thick paste, spoon into a separate piping bag and snip the end to make a 5mm hole.
4. Pipe a cross onto each muffin. Bake for 20-25 mins until risen and lightly browned. Leave to cool for 10 mins, then transfer to a wire rack.
5. Gently heat 100g shredless marmalade in a saucepan over a low heat. Brush the warmed marmalade over the warm muffins to make a sticky glaze.

Open Industrial Convenor

Mrs Jacqueline Macleod

Tel: 07715274634 Can be contacted if you have any questions with regards to the schedule.