

THE BUCKS COUNTY AGRICULTURAL ASSOCIATION
BUCKS COUNTY SHOW



WEEDON PARK, AYLESBURY
(A413 Aylesbury/Buckingham Road)

THURSDAY
26th AUGUST 2010

HOME & GARDEN SCHEDULE
Including **YOUNG FARMERS COMPETITIONS**



Classes for Adults & Children

Closing Date for Entries: Friday 6th August 2010

Held by kind permission of Mr & Mrs R Blacklock and Mr G Anson

www.buckscountyshow.co.uk

SPECIAL SHOW REGULATIONS

CHIEF STEWARD: Mrs J Pipping

1. **Staging and Judging of Exhibits:** All exhibits must be staged and the marquee cleared for judging by **8.15 a.m.** on the day of the Show. This rule will be strictly enforced. Exhibits may only be staged between **4 p.m.** and **10.30 p.m.** on the day prior to the Show and between **6 a.m.** and **8 a.m.** 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 **11.00 a.m.** 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 will be issued to Exhibitors who are unable to carry entries easily from the Public Car Park.
4. **Free** Admission to Showground for any adult whose total entry fees exceed £6.00. Pre-Show OAP'S Admission £8.00, Adult Admission £9.00, Children £5.00. 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 5.15 p.m.** Only exhibitors with "**Collection Passes**" will be allowed to remove exhibits from the marquee from **5.20 p.m.** onwards. One "Collection Pass" will be issued to each exhibitor. If an extra "Collection Pass" is required please state on the Entry Form.
6. **A child's age** must be appropriate on the day of the Show.
7. **Entries to be made on the official Entry Form:** One form per entrant (additional forms are available from the Secretary) and should be sent with the appropriate entry fees (cheque payable to Bucks County Show) to the Secretary, Bucks County Show, The Old Barn, Wingbury Courtyard Business Village, Leighton Road, Wingrave, Bucks, HP22 4LW (Tel: 01296 680400) by **Friday 6th August 2010.**
8. **Prize money** will be handed out by the Chief Steward at 5.20 p.m. Cup winners are also permitted to collect their trophies at that time.
9. Exhibits that are not collected will be disposed of by the Chief Steward

The Three Counties Camera Club, Dr G A Barclay, Cherwell Care Services Ltd and W J Harrap Motors have kindly contributed to the Home & Garden Section.

CHILDREN

Judge: Mrs L Arnott, Buckinghamshire

& Judges from other Sections

ENTRY FREE

Please State age on day of Show on Entry Form

- Class CH1** CHOCOLATE CHIP COOKIES max 5 cookies, see recipe (Exhibitors 5-9 yrs)
- Class CH2** VEGETABLE PIZZA WITH SCONE BASE see recipe (Exhibitors 5-9 yrs)
- Class CH3** BIRTHDAY CARD FOR BOY OR GIRL hand made - any medium can be used (Exhibitors 5-9yrs)
- Class CH4** MUSTARD & CRESS IN A DECORATED EGG SHELL (Exhibitors 5-9 yrs)
- Class CH5** MINIATURE GARDEN IN A SEED TRAY (Exhibitors 5-9 yrs)
- Class CH6** VEHICLE MADE FROM FRUIT AND/OR VEGETABLES (Exhibitors 5-9 yrs)
- Class CH7** DECORATED FAIRY CAKES five on a plate, see recipe (Exhibitors 10-13 yrs)
- Class CH8** FLORAL ARRANGEMENT IN A CUP & SAUCER (Exhibitors 10-13 yrs)
- Class CH9** DRAWING OR PAINTING OF A GARDEN SCENE no larger than A3, (Exhibitors 10-13 yrs)
- Class CH10** ITEM OF HANDICRAFT any medium, (Exhibitors 10-13 yrs)
- Class CH11** VEHICLE MADE FROM FRUIT AND/OR VEGETABLES (exhibitors 10-13 yrs)
- Class CH12** CHEQUERED COOKIES five on a plate, see recipe (Exhibitors 14-16 yrs)
- Class CH13** ITEM OF HANDICRAFT any medium, (Exhibitors 14-16 yrs)
- Class CH14** FLORAL ARRANGEMENT IN A CUP & SAUCER (Exhibitors 14 -16 yrs)

CHILDREN'S PHOTOGRAPHY CLASSES ON PAGE 12

Classes CH1-CH14 - All Cookery items must be suitably covered and on a plate.

PRIZE MONEY: CH1-CH14: 1st £3.00; 2nd £2.00; 3rd £1.00

THE MURPHY TROPHY (88) will be awarded to the Exhibitor (aged 14-16 yrs) 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 Sections aged 5-9 yrs and aged 10-13 yrs.

RECIPE CLASS CH1

CHOCOLATE CHIP COOKIES

Ingredients 100g butter (at room temperature)
150g light muscovado sugar
1 medium egg
1/2 tsp vanilla extract
150g plain flour
pinch of salt
1 tsp baking powder
75g plain chocolate drops

Method: Preheat the oven to 180C/350F/Gas Mark 4. Grease 2 baking sheets with a little vegetable oil. In a large mixing bowl, beat the butter and sugar together with a wooden spoon, or use hand held electric beaters. You need to beat the mixture until it has a light, fluffy texture and is much paler in colour than it was before. Beat the egg in a jug and stir in the vanilla extract, then add a little bit at a time to the creamed mixture, beating well each time. Use a large sieve to sift in the flour, salt and baking powder. Add the chocolate drops. Stir gently together until combined. Using a tablespoon, place 10 heaps of the cookie mixture on to each baking sheet. Make sure that you allow a little room for the mixture to spread out as it cooks. Carefully transfer the baking sheets to the oven. Bake for 15 - 20 minutes, until the cookies are golden. Remove the baking sheets from the oven. After a few minutes, carefully lift the cookies on to a wire rack and leave to cool.

RECIPE CLASS CH2

VEGETABLE PIZZA WITH SCONE BASE

Ingredients 4 oz (110g) self raising flour
1 oz (25g) margarine
1/2 tsp salt
2 tbsp milk
2 tbsp water
2 oz (50g) grated cheese
2 tomatoes from a tin, mashed
vegetables of your choice

Method: Preheat oven to 190C/375F/Gas Mark 5. Sieve flour into a bowl and add salt. Rub in margarine and gradually add the milk and water mix, you may not need all the liquid. Mix ingredients to a soft dough. Roll out the dough to approximately 1 cm (1/2 inch) thick and no more than 20 cms, 8 ins, diameter. Place on a baking tray, spread with mashed tomatoes and sprinkle with grated cheese. Now decorate pizza with vegetables of your choice. Cook in oven for 15-20 minutes or until golden brown.

RECIPE CLASS CH7

DECORATED FAIRY CAKES

Ingredients 115g/4oz unsalted butter
115g/4oz caster sugar
2 eggs
115g/4oz self raising flour
16 paper cake cases

Method: Preheat the oven to 190C/375F/Gas Mark 5. Place the butter and sugar in a large mixing bowl and cream together. Gradually add the eggs beating well after each addition. Fold in the sieved flour lightly using a metal spoon. Divide the mixture between the cake cases. Bake in the preheated oven for 15 - 20 minutes. Cool on a cooling tray and then ice and decorate.

RECIPE CLASS CH12

CHEQUERED COOKIES

Ingredients 225g/8oz butter, softened
140g/5oz caster sugar
1 egg yolk, lightly beaten
2 tsp vanilla extract
280g/10oz plain flour
pinch of salt
1 tsp ground ginger
1 tbsp finely grated orange rind
1 tbsp cocoa powder, sifted
1 egg white, lightly beaten

Method: Put the butter and sugar into a bowl and mix well with a wooden spoon, then beat in the egg yolk and vanilla extract. Sift together the flour and salt into the mixture and stir until thoroughly combined. Divide the dough in half. Add the ginger and orange rind to one half and mix well. Shape the dough into a log 15cm / 6 inches long. Flatten the sides and top to square off the log to 5 cm / 2 inches high. Wrap in clingfilm and chill in the refrigerator for 30 - 60 minutes. Add the cocoa to the other half of the dough and mix well. Shape into a flattened log exactly the same size as the first one, wrap in clingfilm and chill in the refrigerator for 30 - 60 minutes. Unwrap the dough and cut each flattened log lengthways into three slices. Cut each slice lengthways into three strips. Brush the strips with egg white and stack them in threes, alternating the colours, so they are the same shape as the original logs. Wrap in clingfilm and chill in the refrigerator for 30 - 60 minutes. Preheat the oven to 190C/375F/Gas Mark 5. Line two baking trays with baking paper. Unwrap the logs and cut into slices with a sharp serrated knife. Put the cookies on the prepared baking trays, spaced well apart. Bake in the preheated oven for 12 - 15 minutes, until firm. Leave to cool for 5 - 10 minutes, then carefully transfer to wire racks to cool completely.

WINE

Judges : **Mr A Mayston** **Buckinghamshire**
 Mrs S Claydon **Buckinghamshire**
 (Open to Amateur Exhibitors only)
 Entry Fee: 60p

Class H1 HOME MADE WINE: Fruit, Dry
Class H2 HOME MADE WINE: Fruit, Sweet
Class H3 HOME MADE WINE: Flower, Dry
Class H4 HOME MADE WINE: Flower, Sweet
Class H5 HOME MADE WINE: Vegetable, Dry
Class H6 HOME MADE WINE: Vegetable, Sweet
Class H7 HOME MADE WINE: Any Other Variety
Class H8 HOME MADE WINE: Sloe Gin, made by traditional method

Note: **Classes H1 - H7 - approx 26 Fluid oz. (71-73cl) in a clear white glass punted bottle and fitted with a white plastic topped cork. No trade marks on bottle or stopper. Sloe Gin to be exhibited in clean, clear 350ml bottle, clearly labelled and with a screw top. There should be a space of 3/4 inch below the screw top and liquid.**

CLASS CHANGE FOR 2011

H5 - Wild Fruit, Dry.

H6 - Wild Fruit, Sweet.

PRESERVES

Judges: **Mrs D Clark** **Buckinghamshire**
 Mrs J Ayton **Northamptonshire**
 Entry Fee: 60p

Class H9 One jar GOOSEBERRY JAM
Class H10 One jar STRAWBERRY JAM
Class H11 One jar RASPBERRY JAM
Class H12 One jar BLACKCURRANT JAM
Class H13 One jar STONE FRUIT JAM
Class H14 One jar ANY OTHER VARIETY JAM
Class H15 One jar JELLY (Sweet) (not less than ½lb)
Class H16 One jar CITRUS MARMALADE
Class H17 One jar LEMON CURD (max ½ lb or 227gm)
Class H18 One jar CHUTNEY - mature, with suitable lid, min. three months.

Note: **Classes H9-H18: All exhibits to be in clean glass jars. All tops should be new and either twist tops or wax discs and cellophane covers. Curds should only have wax discs and cellophane covers and vinegar pickles and chutneys should only have new twist tops. No trade marks on jars or covers.**

BAKERY

Judges : **Mrs B Pointing** **Northamptonshire**
 Mr S Naghi **Buckinghamshire**
 Mrs J Button **Buckinghamshire**

Entry Fee: 60p

Class H19 CLASSIC CHERRY CAKE (see recipe)
Class H20 PRESERVED GINGER CAKE five pieces (see recipe)
Class H21 BAKEWELL SLICES five slices on a plate (see recipe)
Class H22 CAKE WITH A VEGETABLE INCLUDED IN THE INGREDIENTS to be displayed with recipe
Class H23 HONEY & ALMOND CAKE (see recipe)
Class H24 FIVE JAM RINGS (see recipe)
Class H25 FARMHOUSE FRUIT CAKE (see recipe)
Class H26 SAUSAGE PLAIT (see recipe)
Class H27 MIXED SEED BREAD (see recipe)
Class H28 COTTAGE LOAF use own recipe
Class H29 FIVE DECORATED FAIRY CAKES suitable for a wedding (see recipe)
Class H30 LADIES ONLY - MY FAVOURITE CAKE to be displayed with recipe
Class H31 MEN ONLY - MY FAVOURITE CAKE to be displayed with recipe

Note: **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.

PRIZE MONEY: H1-H31: 1st £3.00; 2nd £2.00; 3rd £1.00.

RECIPE CLASS H18

CLASSIC CHERRY CAKE

Ingredients 250g / 9 oz glace cherries, quartered
 85g / 3 oz ground almonds
 200g / 7 oz plain flour
 1 tsp baking powder
 200g / 7 oz unsalted butter, plus extra for greasing
 200g / 7 oz caster sugar
 3 large eggs
 finely grated rind and juice of 1 lemon
 6 sugar cubes, crushed

Method: Preheat the oven to 180C/350F/Gas Mark 4. Grease a 20cm/ 8 inch round cake tin and line the base and sides with non-stick baking paper. Stir together the cherries, ground almonds and 1 tablespoon of the flour. Sift the remaining flour into a separate bowl with the baking powder. Cream together the butter and sugar until light in colour and fluffy in texture. Gradually add the eggs, beating hard with each addition, until evenly mixed. Add the flour mixture and fold lightly and evenly into the creamed mixture with a metal spoon. Add the cherry mixture and fold in evenly. Finally, fold in the lemon rind and juice. Spoon the mixture into the prepared cake tin and sprinkle with the crushed sugar cubes. Bake in the preheated oven for 1 - 1 ¼ hours, or until risen, golden brown and the cake is just beginning to shrink away from the sides of the tin. Cool in the tin for about 15 minutes, then turn out to finish cooling on a wire rack.

RECIPE CLASS H20

PRESERVED GINGER CAKE

Ingredients 175g (6oz) butter or margarine
175g (6oz) caster sugar
3 size 1 eggs
225g (8oz) self-raising flour
2 tbsp ginger syrup (from preserved ginger)
1 tbsp black treacle
2 level tsp ground ginger
1 level tbsp ground almonds
2 tbsp milk
6 pieces preserved ginger in syrup

For the Icing

110g (4oz) icing sugar
juice of 1 lemon

Method: Preheat the oven to 170C/325F/Gas Mark 3. Grease and line a tin 11 x 7¼ x 1¼ ins (slightly deeper than a swiss roll tin) with greaseproof or silicone paper and grease the paper. Make sure the paper comes about an inch above the edge of the tin. Place the tin of black treacle in a saucepan of barely simmering water to warm it and make it easier to measure. In a large mixing bowl cream the butter and sugar together until light and fluffy. Next break the eggs into a basin and beat them with a fork until frothy. Then gradually beat them into the creamed mixture a little at a time, adding about a tablespoon of the measured flour as you get towards beating in the last of the egg. Stir in the ginger syrup and black treacle and fold in the remaining flour, ground ginger and almonds, followed by the milk. Then chop five of the pieces of stem ginger and fold these into the cake mix. Spread the cake mix in the tin, then bake for 45-50 minutes or until the cake is risen, springy and firm to the touch in the centre and has begun to shrink away from

the sides of the tin. Leave to cool in the tin for 10 minutes, then turn out on to a wire rack and leave until cold. For the icing, sift the icing sugar into a bowl and mix with enough lemon juice to make the consistency of thin cream. Spread the icing over the top of the cake. Cut the remaining pieces of stem ginger into small pieces and arrange in lines of three across the cake. Cuts into fifteen pieces.

RECIPE CLASS H21

BAKEWELL SLICES

Ingredients 175g / 6 oz plain flour
125g / 4 ½ oz butter
25g / 1 oz caster sugar
1 egg yolk
about 1 tbsp cold water

filling

115g / 4 oz unsalted butter
115g / 4 oz caster sugar
115g / 4 oz ground almonds
3 eggs, beaten
1/2 tsp almond extract
4 tbsp raspberry jam
2 tbsp flaked almonds

Method: For the pastry, sift the flour into a bowl and rub in the butter with your fingertips until the mixture resembles fine breadcrumbs. Stir in the sugar, then mix the egg yolk with the water and stir in to make a firm dough, adding a little more water if necessary. Wrap in clingfilm and chill in the refrigerator for about 15 minutes, until firm enough to roll out. Preheat the oven to 200C / 400F / Gas Mark 6. Roll out the dough and use to line a 23 cm / 9 inch square tart tin or shallow cake tin. Prick the base and chill for 15 minutes. Meanwhile, cream together the butter and sugar until pale and fluffy, then beat in the ground almonds, eggs and almond extract. Spread the jam over the pastry base, then top with the almond mixture, spreading evenly. Sprinkle with the flaked almonds. Bake in the preheated oven for 10 minutes, then reduce the heat to 180 C / 350 F / Gas Mark 4 and bake for a further 25 - 30 minutes, or until the filling is golden brown and firm to the touch. Leave to cool in the tin, then cut into bars.

RECIPE CLASS H23

HONEY & ALMOND CAKE

Ingredients 150g / 5 ½oz unsalted butter
plus extra for greasing
115g / 4oz light muscovado sugar
175g / 6 oz clear honey
1 tbsp lemon juice
2 eggs beaten
200g / 7 oz self-raising flour
25g / ½ oz flaked almonds
warmed honey, to glaze

Method: Preheat the oven to 180C / 350F / Gas Mark 4. Grease a 20cm / 8 inch square 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 the pan from the heat and quickly beat in the eggs with a wooden spoon. Sift in the flour and stir lightly and evenly with a metal spoon. 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

RECIPE CLASS H24

JAM RINGS

Ingredients 225g / 8 oz butter, softened
140g / 5 oz caster sugar
plus extra for sprinkling
1 egg yolk, lightly beaten
2 tsp vanilla extract
280g / 10oz plain flour
pinch of salt
1 egg white, lightly beaten

filling -
55g / 2 oz butter, softened
100g / 3 ½ oz icing sugar
5 tbsp strawberry or raspberry jam, warmed

Method: Put the butter and caster sugar into a bowl and mix well with a wooden spoon, then beat in the egg yolk and vanilla extract. Sift together the flour and salt into the mixture and stir until thoroughly combined. Halve the dough, shape into balls, wrap in clingfilm and chill in the refrigerator for 30 - 60 minutes. Preheat the oven to 190 C / 375 F / Gas Mark 5. Line two baking trays with baking paper. Unwrap the dough and roll out between two sheets of baking paper. Stamp out biscuits with 7 cm / 2 ¾ inch fluted round cutter and put half of them on one of the prepared baking trays, spaced well apart. Using a 4 cm / 1 ½ inch

plain round cutter, stamp out the centres of the remaining biscuits and remove. Put the rings on the other baking tray, spaced well apart. Bake in the preheated oven for 7 minutes, then brush the biscuit rings with beaten egg white and sprinkle with caster sugar. Bake for a further 5 - 8 minutes, until light golden brown. Leave to cool on the baking trays for 5 - 10 minutes, then, using a palette knife, carefully transfer to wire racks to cool completely. To make the jam filling, beat the butter and icing sugar together in a bowl until smooth and combined. Spread the filling over the whole biscuits and top with a little jam. Place the rings on top and press gently together.

RECIPE CLASS H25

FARMHOUSE FRUIT CAKE

Ingredients 6 oz (175g) soft margarine
6 oz (175g) caster sugar
3 ozs (75g) sultanas
3 ozs (75g) seedless raisins
3 ozs (75g) glace cherries (chopped)
12 ozs (350g) self raising flour
a pinch of salt
1 level tsp mixed spice
3 tbs milk
3 eggs

Method: Pre heat oven to 180°C/350°F/Gas Mark 4. Grease an 8" (20 cm) round cake tin and line with lining paper. Mix the margarine and all dry ingredients in a bowl and then add the milk and eggs. Beat with a wooden spoon until well mixed. Turn into a prepared tin and level the top. Bake in the centre of the oven for about 1½ hours. Leave to cool in tin for 15 minutes before turning on to a wire rack.

RECIPE CLASS H26

SAUSAGE PLAIT

Ingredients 8 oz shortcrust pastry

Filling:-

8oz sausage meat
1 small onion
pinch of mixed herbs
salt & pepper
1 egg, beaten

Method: Set oven to 200C/400F/Gas Mark 6. Chop the onion and mix with the sausage meat and the herbs. Roll out the pastry on a floured surface to a rectangle 12 ins x 9 ins and place on a greased baking tray. Cut the pastry into ½ inch strips at an angle, either side of the filling. Fold the pastry strips, alternately, over the mixture to look like a plait. Brush with beaten egg and bake for 30-35 minutes.

RECIPE CLASS H27

MIXED SEED BREAD

Ingredients 375g / 13 oz strong white flour plus extra for dusting
125g / 4 ½ oz rye flour
1 ½ tbsp skimmed milk powder
1 ½ tsp salt
1 tbsp soft light brown sugar
1 tsp easy blend dried yeast
1 ½ tbsp sunflower oil, plus extra for greasing
2 tsp lemon juice
300 ml / 10fl oz lukewarm water
1 tsp caraway seeds
½ tsp poppy seeds
½ tsp sesame seeds

topping

1 egg white
1 tbsp water
1 tbsp sunflower seeds or pumpkin seeds

Method: Place the flours, milk powder, salt, sugar and yeast in a large bowl. Pour in the oil and add the lemon juice and water. Stir in the seeds and mix well to make a smooth dough. Turn out onto a lightly floured surface and knead well for about 10 minutes, until smooth. Brush a bowl with oil. Shape the dough into a ball, place it in the bowl and cover with a damp tea towel. Leave to rise in a warm place for 1 hour, until the dough has doubled in volume. Oil a 900 g / 2 lb loaf tin. Turn out the dough onto a lightly floured surface and knead for 1 minute until smooth. Shape the dough the length of the tin and three times the width. Fold the dough in three lengthways and place it in the tin with the join underneath. Cover and leave in a warm place for 30 minutes until it has risen above the tin. Preheat the oven to 220 C/ 425 F / Gas Mark 7. For the topping, lightly beat the egg white with the water to make a glaze. Just before baking, brush the glaze over the loaf, then gently press the sunflower seeds all over the top. Bake in the preheated oven for 30 minutes, or until firm and golden brown. Test that the loaf is cooked by tapping on the base with your knuckles - it should sound hollow. Transfer to a wire rack to cool.

HANDICRAFTS

Judges : Mrs J Collins Buckinghamshire
Mrs M How Buckinghamshire

Entry Fee: 60p

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

- Class H32** THREE HANDMADE CARDS suitable for a wedding.
Class H33 CUSHION - any medium with pad.
Class H34 ITEM IN ANY FORM OF HANDMADE LACE
Class H35 ANY ITEM OF BEAD WORK
Class H36 A PICTURE WORKED IN EVEN WEAVE FABRIC (which includes canvas or aida) you can include one or more hand embroidery technique and one or more embroidery stitch.
Class H37 A MINIATURE PATCHWORK QUILT max size 45cm square.
Class H38 An ITEM KNITTED with a 50gm ball of wool.
Class H39 AN ITEM OF PAINTED GLASS
Class H40 SOFT TOY any medium, no kits.
Class H41 A PORTRAIT any medium, overall size inc. frame no larger than 50cm sq.
Class H42 ANY OTHER CRAFT please advise if size is large.

PRIZE MONEY: H32-H42: 1st £3.00; 2nd £2.00; 3rd £1.00

THE COLESHILL CUP (45) will be awarded to the winner of Class H36.

THE JARVIS KNITTING CUP (44) will be awarded to the winner of Class H38

PHOTOGRAPHY

Judge: Mr M Pickering, Buckinghamshire

Entry Fee: 60p

Note: Each exhibit must be unframed and mounted on black 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.

- Class H43** MY FAVOURITE ANIMAL (exhibitors 5 - 9 yrs)
Class H44 IN THE COUNTRY (exhibitors 10 - 13 yrs)
Class H45 SPORT (exhibitors 14 -16 yrs)
Class H46 SUNSETS (exhibitors over 17 yrs)
Class H47 LET'S CELEBRATE (exhibitors over 17 yrs)

PRIZE MONEY: Classes H43-H47: 1st £3.00; 2nd £2.00; 3rd £1.00

**NEW PHOTOGRAPHY CLASS FOR 2011 - EXHIBITORS ANY AGE -
'BUCKS COUNTY SHOW 2010'**

FLOWER ARRANGEMENTS

Judge: Mrs E Cross, Buckinghamshire

Entry Fee: 60p

Open to any person residing in the United Kingdom (trade excepted, i.e. someone solely employed earning a living from flower arranging). Flowers need not be grown by the exhibitor. The flowers must be arranged in the marquee, by the person in whose name the exhibit is entered. All exhibits and competitor's property left at owner's risk. The Judge's decision is final.

Class H48 TABLE ARRANGEMENT FOR A WEDDING Accessories allowed.

Class H49 A BIT OF BLING an exhibit to fit in a space of 2ft 6ins (75cms). Accessories allowed.

Class H50 ARRANGEMENT IN A CUP & SAUCER Accessories allowed.

Classes will not be judged under NAFAS rules.

PRIZE MONEY: Classes H48-H50: 1st £5.00; 2nd £3.00; 3rd £2.00

THE MARY CHERRY ROSE BOWL (83) will be presented to the exhibitor gaining most points in classes H48-H50. Scale of points 1st 5; 2nd 3; 3rd 1.

FLOWERS

Judges : Mr K Fleckney, Hertfordshire

Mr C Claridge, Oxfordshire

Entry Fee: 60p

Class H60 CHRYSANTHEMUMS: three, 1 variety, medium or large incurved (23a or b)

Class H61 CHRYSANTHEMUMS: three, 1 variety, large reflex (24a)

Class H62 CHRYSANTHEMUMS: three, 1 variety, large intermediate (25a)

Class H63 CHRYSANTHEMUMS: five, large flowered, any variety or varieties

Class H64 CHRYSANTHEMUMS: three, 1 variety, medium reflex (24b)

Class H65 CHRYSANTHEMUMS: three, 1 variety, medium intermediate (25b)

Class H66 CHRYSANTHEMUMS: five, medium flowered, any variety or varieties

Class H67 CHRYSANTHEMUMS: three vases of three distinct varieties, three blooms in each vase.

Class H68 SPRAY CHRYSANTHEMUMS: one vase of five stems

Class H69 SPRAY CHRYSANTHEMUMS: two vases of five stems in each vase, two distinct varieties

Class H70 BOWL OF MIXED FLOWERS: for all-round effect, bowl not to exceed 9" diameter.

- Class H71** GLADIOLI: three to be shown in one vase; large flowered
Class H72 SPIKE GLADIOLUS: one specimen
Class H73 PANSIES: six on a plate
Class H74 ROSES BLOOMS: a vase of three specimen, one or more varieties
Class H75 ROSES: a vase, three stems large flowered, one or more varieties
Class H76 ROSES: a vase, six stems large flowered, one or more varieties
Class H77 ROSES: (FLORIBUNDA) a vase, three stems cluster flowered, one or more varieties
Class H78 ROSE BLOOM: one specimen
Class H79 DAHLIA BLOOMS: three giant and / or large, decorative
Class H80 DAHLIA BLOOMS: three giant and / or large, cactus or semi-cactus
Class H81 DAHLIA BLOOMS: three medium decorative
Class H82 DAHLIA BLOOMS: three medium cactus or semi-cactus
Class H83 DAHLIA BLOOMS: five small decorative
Class H84 DAHLIA BLOOMS: five small cactus or semi-cactus
Class H85 DAHLIA BLOOMS: five miniature, decorative and/or cactus
Class H86 DAHLIA BLOOMS: five small ball
Class H87 DAHLIA BLOOMS: five miniature ball
Class H88 DAHLIA BLOOMS: five pom pon
Class H89 DAHLIAS: three vases of three blooms in each vase, small and / or miniature
Class H90 DAHLIAS: three vases of three blooms in each vase, medium and / or large
Class H91 MIXED ANNUALS: one vase, not exceeding 12 stems, may include antirrhinums
Class H92 HERBACEOUS PERENNIALS: one vase, mixed, not exceeding 12 stems, excluding Chrysanthemums, Gladioli, Roses, Dahlias
Class H93 CACTUS: one
Class H94 SUCCULENT: one
Class H95 FLOWERING POT PLANT: inside measurement of pot not to exceed 6 ½".
Class H96 FOLIAGE POT PLANT: inside measurement of pot not to exceed 6 ½".

Classes H95 - 96 Please state plant size on entry form.

PRIZE MONEY: Classes H60-66, H68-88, H91-96: 1st £3.00; 2nd £2.00; 3rd £1.00
Classes H67, H89, H90: 1st £4.00; 2nd £3.00; 3rd £2.00

BUCKS COUNTY SHOW TROPHY (96) will be awarded to the winner of Class H70

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 Classes H74-H78.

THE WHITELEY CUP (70) presented by the late Brigadier J P Whiteley, will be presented to the exhibitor gaining most points in Classes H60-H96.

Scale of points - Classes H60-H66, H68-H88, H91-H96; 1st 5; 2nd 3; 3rd 1.
 Scale of points - Classes H67, H89, H90; 1st 10; 2nd 6; 3rd 2.

SPECIAL AWARDS

- FL1** **THE ROYAL NATIONAL ROSE SOCIETY** offer their Bronze Medal and Medal Card for the best exhibit by an amateur in the Rose Classes
- FL2** **THE NATIONAL CHRYSANTHEMUM SOCIETY** offer their Silver and Bronze Medals for the best exhibit of blooms and the runner-up at the discretion of the Judges, in the Chrysanthemum classes.
- FL3** **THE NATIONAL DAHLIA SOCIETY** offer their 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 P Shurvell, Buckinghamshire

Entry Fee: 60p

- Class H97** ONIONS: one dish of five; each onion not to exceed 250 gm.
Class H98 ONIONS: one dish of three; each onion to weigh more than 250 gm.
Class H99 ONIONS: one dish of five, grown from sets
Class H100 POTATOES: white; one dish of five
Class H101 POTATOES: other than white; one dish of five
Class H102 POTATOES: collection; three dishes of five, one different variety per dish
Class H103 CARROTS: long; one dish of three
Class H104 CARROTS: stump rooted; one dish of three
Class H105 BEETROOT: globe; one dish of three
Class H106 SHALLOTS: large exhibition; one dish of twelve
Class H107 SHALLOTS: pickling, one dish of twelve, each to pass through 30mm ring
Class H108 TOMATOES: one dish of five
Class H109 CAULIFLOWERS: one dish of two (approx.76mm of stalk)
Class H110 CABBAGES: one dish of two (approx 76mm of stalk)
Class H111 LETTUCES: one dish of two heads; roots attached
Class H112 PEAS: one dish of nine pods
Class H113 LEEKS: blanched; one dish of three
Class H114 CELERY: one dish of two heads
Class H115 MARROWS: one dish of two; optimum size 400mm long
Class H116 FRENCH BEANS: one dish of nine
Class H117 RUNNER BEANS: one dish of nine
Class H118 PARSNIPS: one dish of three; max. 76mm tops
Class H119 CUCUMBERS: one dish of two
Class H120 ANY OTHER VEGETABLE: one dish of three
Class H121 APPLES: collection of one dish four dessert and one dish four culinary
Class H122 PEARS or PLUM: one dish of five
Class H123 ANY OTHER FRUIT One dish of five
Class H124 COLLECTION OF VEGETABLES: one of each of six different kinds. Displayed flat on the table, in a 500mm/18" wide space
Class H125 COLLECTION OF VEGETABLES: three of each, of four different kinds. Displayed flat on the table, in a 600mm/2ft wide space
Class H126 COLLECTION OF VEGETABLES: five different kinds, numbers & kinds as per Schedule. Backboard allowed 1m / 3ft run of table
PRIZE MONEY: Classes H97-101: H103-H120: H122-123: 1st £3.00; 2nd £2.00; 3rd £1.00
Classes H102: H121: H124: H125; 1st £4.00; 2nd £3.00; 3rd £2.00
Classes H126; 1st £6.00; 2nd £4.00; 3rd £3.00

THE STEVENS CUP (47) will be awarded to the winner Class H126.

THE CRAMPHORN LTD PERPETUAL CHALLENGE TROPHY (29) presented by Cramphorn Ltd., will be awarded to the exhibitor gaining most points in Classes H97-H126.

SPECIAL AWARDS

V1 THE NATIONAL VEGETABLE SOCIETY offer their Medal and Medal Card to the Best Exhibit in Classes H97-H120.

YOUNG FARMERS

Chief Steward:

County Chairman: Mr Dan Slade, YFC Office, Coach House, Green Park,
Aston Clinton, Aylesbury, Bucks. HP22 5NE

ELIGIBILITY – All members of Young Farmers' clubs in the UK aged 26 or under on 1st September 2009

Class YF1 - SHEEP JUDGING: Each competitor to place and give reasons on one pen of prime lambs. Judging will take place on **Thursday 26th August at 11am. (subject to confirmation)**

Class YF2 - DAIRY JUDGING: A team of two members, one being aged 26 or under, and one under 21 years of age to judge one ring of four dairy cows. Both members will be required to place and give reasons for placing. To take place on **Wednesday 25th August at 6.30pm.**

Class YF3 – Club Competition – The Farm

To be staged in the main homecraft marquee by 8am on Thursday 26th August, but best placed the night before.

Display to be mounted on a table in an area not exceeding 3ft x 3ft x 2ft (half trestle table) and should include the following depicting the theme:

- 1) Design a poster (Size A5)
- 2) Bake and display fruit pie
- 3) Bake and decorate 6 cupcakes.
- 4) A floral arrangement using either dried or fresh flowers
- 5) A piece of wood work
- 6) A photograph displayed on A4 paper/card

Class YF3a – Recycled Model

Clubs to make an eye-catching, freestanding farm character using recycled materials (not smaller than 1cubed metre) that will be used on the YFC Stand.

The Roper Perpetual Trophy (82), presented by the late Miss E. Roper, will be presented to the competitor gaining most points in Class YF1

The Brazier Silver Challenge Cup (79), presented by H. Brasier, Esq., for the best team in Class YF2

A Perpetual Challenge Trophy (80), presented by the late F. Robinson, Esq., will be awarded to the Y.F.C. member scoring the highest individual points in class YF2

The Gulbenkian Challenge Cup (78), presented by the late N.S. Gulbenkian, Esq., to the Buckinghamshire Club gaining the highest placing in all Y.F.C classes.

The Horticultural Rose Bowl (81), to be awarded to the winner of the club competition.

**All entries for Classes YF1-YF3 to be sent direct to Mrs. E. Folley,
YFC Office, Green Park, Aston Clinton, Aylesbury, Bucks, HP22 5NE**

Tel 01296 631034 Email: Liz@bucksyfc.co.uk

SHOW CONDITIONS

1. 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.*
2. 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.
3. All exhibits must be fully described on the official entry forms. Disputes as to age shall be determined by the veterinary surgeons.
4. In all Show classes substitutions are not allowed and no alterations to entries will be permitted after the closing date of entries except under British Showjumping Rule 79(3).
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 day of the Show accompanied by a deposit of £100. All such objections and any other objections, disqualifications or dispute 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. No horse or pony will be measured on the Ground. All exhibits come under the Joint Measurement Scheme and should have their current certificates. Should there be any objections; prize money will be withheld until the animal has been measured by officials of the Joint Measurement Scheme, whose ruling shall be final.
12. 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 shall be excluded from the Association.
13. The 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 there from.
14. The Management Committee reserve 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.
15. All cattle and sheep must remain on the showground until after the Grand Parade or such time as may be determined by the Chief Steward of those sections. Any exhibit required for a parade or championship and who fails to do so is liable to forfeit its prizes. Permission to be excused may be given by the Secretary or a Chief Steward in exceptional circumstances.
16. All cups and trophies are the property of or in the safe keeping of the BCAA. Cups & trophies maybe collected on Showday and trophy winners may hold their respective cup or trophy on the understanding that they **MUST BE RETURNED BY MONDAY, 6TH JUNE 2011**.
17. All prizewinners must present their cheques within three months of the Show or they will be deemed to have forfeited their prize money.
18. 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.
19. There will be a special Members' Enclosure by the Main Ring.
20. Anyone riding a horse/pony anywhere on the Showground must wear a hard hat to the standard required by the governing body, under whose rules he is exhibiting.
21. All bulls over ten months of age must have rings in their noses. Exhibitors are advised to provide two handlers for each bull for the Grand Parade and especially so in the case of senior bulls. All bulls must be led with poles, ropes or chains.
22. No person may lead more than one horse or pony at any one time on the Showground. All people leading animals must be fully competent to do so.
23. Only one groom is allowed in the any of the Collecting Rings per animal being exhibited.
24. 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 should report the matter to the Secretary without delay.
 - (e) 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 is leading it, when he must remove his Steward's badge.
25. 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 Health & Safety Regulations as printed in this Schedule.
26. Should any question arise not provided for in these regulations, it must be referred to the Management Committee whose decision shall be final.
27. Mobile phones are strictly forbidden whilst in the showing ring.
28. The Committee reserve the right to replace the publicised Judge at short notice without notifying the Exhibitors.
29. 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.
30. Horse Passports (England) Regulation 2004 requires all owners to obtain a passport for each animal that they own. Please remember to bring these passport(s) to the Show and have them available for inspection if requested by Local Trading Standard Officers.

BUCKS COUNTY AGRICULTURAL ASSOCIATION HEALTH AND SAFETY POLICY

Introduction

The Bucks County Show is an Agricultural show held annually at Weedon Park Aylesbury, Bucks County Agricultural Association (a Company Limited by Guarantee No. 2525580), whose Registered Office is The Old Barn, Wingbury Courtyard Business Village, Leighton Road, Wingrave, Bucks, HP22 4LW is the tenant of the show ground and vehicle parks used for the Bucks Show during August and for up to two weeks following the date of the Show.

Policy Statement

Bucks County Agricultural Association accepts its responsibility for providing and maintaining, so far as is reasonably practicable, at all times during the setting up and running of the Bucks County Show, an environment which is both safe and healthy for all.

To this end The Bucks County Agricultural Association will take all steps within its powers to meet its responsibilities under The Health and Safety at Work etc Act 1974 and all other legal requirements for Health and Safety, and actively seeks the full and understanding co-operation of all persons involved in the show for their commitment to the same.

The Bucks County Agricultural Association will annually review this policy as required by the Health & Safety at Work etc Act 1974.

Signed
Chairman.....



Date *21st January 2010*

ORGANISATION

Responsibilities of Chairman and Show Committee

The Chairman and Show Committee shall have overall responsibility for all aspects of Health and Safety and shall, so far as is reasonably practicable, ensure that everybody under their control is familiar with the Bucks County Agricultural Association's Safety Policy and arrangements. The Chairman and Show Committee will encourage at all times the co-operation of all members, stewards, exhibitors and members of the public for their commitment to the same.

Responsibilities of Safety Adviser

The Safety Adviser shall be responsible in conjunction with the Chairman and Show Committee for preparing and revising (as appropriate) the Health and Safety Policy for the Bucks Agricultural Association and in addition shall:

- Provide guidance and appropriate training and advice on Health and Safety matters.
- In conjunction with the Chairman and Show Committee shall promote safety consciousness at all levels.
- Liaise with Medical, Fire Authority, HSE, Local Authorities and other appropriate bodies both before the show day and as appropriate during the show and afterwards.
- Carry out a pre show inspection of the site (If possible in conjunction with the enforcing authorities)
- Be available during the show to monitor compliance with the Show's safety requirements and to be the point of contact for health and safety matters.
- Investigate and record all significant accidents/incidents and provide statistics for the Chairman and Show Committee.
- In addition to the above the Safety Adviser has the authority to require the cessation of unsafe practices where this is considered essential.
- Where a requirement to stop an unsafe practice is not complied with the Safety Adviser will liaise with the Chairman/Vice chairman to deal with the problem.

Responsibilities of Stewards

Chief Steward

Car Park Steward

Home & Garden Steward

Horse Steward

Catering Steward

Cattle Steward

Sheep Steward

These persons have specific responsibilities as listed above and in addition will assist with the implementation and enforcement of the Health and Safety Policy and arrangements, and will liaise with other stewards, the Health and Safety Adviser and Chairman/Vice Chairman in dealing with emergencies and major incidents at the Bucks County Show.

Responsibilities of Exhibitors Contractors and Trade Stand Holders

All persons taking part in the operation of the show (exhibitors, trade stand holders, contractors etc. have a shared responsibility to ensure that they comply with the requirements of this safety policy and arrangements.

HEALTH AND SAFETY ARRANGEMENTS

Risk Assessments

It is a requirement of the Management of Health and Safety at Work Regulations 1999 that employers should identify and assess and control the significant risks generated by their undertaking. In order to fulfil this obligation the Bucks County Agricultural Association will carry out and record Risk Assessments for the overall Management of the Show. This duty also extends to contractors and stand holders. In order therefore to fulfil this obligation **all stand holders and contractors will be expected to provide a risk assessment for their particular undertaking. This Risk Assessment must cover entry onto the showground and erection and dismantling of the stand.**

Stand holders will be provided with a risk assessment form and guidance on completion when applying for a pitch. This form must be available on Show day for random checks. Advice may be sought from the office or the Show's Safety Advisor if required.

Electricity

Electricity at 240 volts, single phase, is supplied to several parts of the showground from the public supply.

All electrical equipment must be approved by the Show's official contractor prior to use. Temporary low voltage distribution systems of 415 volts or less on the site will be subject to the 'Electricity at Work Regulations 1989 and associated legislation'.

Anyone who provides electrical apparatus for their own or anyone else's use must, before it is connected to the supply, arrange for its inspection / test by a competent person or the Show's official contractor. Documentation must show the date and name of the person carrying out the test/inspection.

Spot checks will be carried out by show officials and any equipment found to be faulty will be confiscated.

All equipment shall be connected to the supply through a Residual Current Device (RCD) and all cables and connections where not protected by a weatherproof structure shall be of such construction, or protected as necessary to prevent danger arising from exposure.

Socket outlets should not be overloaded and extension leads used only where really necessary and should not create a trip hazard.

Exhibitors are warned of the danger from the distribution of high and low voltage systems throughout the show ground and are asked to check on their position both above and below ground before erecting marquees, stands, flagpoles etc. Trade stands that are sited above the main underground cable will have notification with their badges. A plan showing the location of these cables is available for viewing in the Secretary's Tent.

Generators

Any generator used on the show ground must be notified to the Secretary and may be subject to random checks throughout the period on site. Generators should 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.

Water

A plan showing the location of underground water pipes is available for viewing in the Secretary's Tent and it is the responsibility of all contractors, exhibitors and stewards to make themselves aware of these.

Liquid Petroleum Gas (LPG)

Gas bottles may not be used in enclosed spaces, including tents. Any full or empty cylinders not in use must be kept in an adequate store. No LPG should be kept inside any structure, the gas should be piped to the appliance being used. The pipe work should be rigid whenever possible with the shortest possible length of tubing used. All installations must comply with relevant legislation and guidance.

Catering/Sale of Foodstuffs

All static and mobile caterers must ensure that they comply with all the relevant Food Hygiene Regulations. The person in charge of the catering operation is to make sure that staff who handle food are supervised and instructed and/or trained in food hygiene in a way that is appropriate for the work which they do.

It is recommended that a food hygiene certificate is held by one or more staff as this will show that the persons handling or preparing food have knowledge of food hygiene.

All caterers should be aware that Inspectors of AVDC Environmental Health Departments will make inspections prior to, and during events, to ensure that food operators understand and comply with the relevant legislation.

Guidance on Health and Safety in Kitchens and Food Preparation Areas HS (G) 55 is available from HMSO on 0171 873 0011. Caterers should obtain a copy and follow its guidelines.

Temporary Structures

All temporary structures including marquees, buildings, information boards, fences and gates must be soundly constructed, erected and safe for their intended purpose and comply with any relevant current guidance. **Exhibitors must give regard to the stability of their exhibits and ensure that they are secured against collapse.**

No pesticides or other substances hazardous to health should be kept on show stands; exhibitors should display only new, empty containers.

Petroleum product storage must be in accordance with standards laid down by Bucks Fire and Rescue. Contact number - 01296 424666. All exhibitors using such materials shall obtain a copy of these standards and will adhere to them.

Fire Prevention

Exhibitors must assess the risk from fire as required by the Regulatory Reform (Fire Safety) Order 2005 and must bring their own fire extinguishers on to the showground at the time of setting up, and keep them on the stand for the duration of the show.

Fire extinguishers must be sited in a prominent position and full view.

Exhibitors should have available extinguishers which are most suited to the risks.

Exhibitors should note that fire extinguishers will be subject to random checks and any stand without a suitable extinguisher will be closed down.

Exhibitors bringing their own tentage must ensure that it has been treated with a suitable fire retardant, and in the case of a large marquee, a plan showing all fire exits must be submitted for approval by the Health & Safety Adviser/Fire & Rescue.

Machinery

Specific Risk assessments must be provided by the exhibitor for any operation or demonstration of machinery.

Machinery must only be operated or demonstrated in areas fenced off from the public. Operators must cease their activities should any person encroach into a danger area. When positioning ropes, fences or barriers to restrict access into potential danger areas, an adequate margin of safety must be observed. Particular care must be taken to assess and control the risk to persons from materials which may be ejected from machines.

Plant and machinery must only be operated and demonstrated after ensuring that adequate precautions are taken to protect the operator and bystanders. Operators will be told that unsafe operation will not be allowed and may lead to possible legal action by the relevant enforcing authority.

Any plant, machinery or equipment used prior to, during, or after the show should be operated by an adult who is fully trained in its safe use. Use by inexperienced or untrained persons under 13 is prohibited.

Passengers must not be carried on vehicles and machines unless designed or adapted for that purpose.

All static exhibits must be erected in a way that ensures they do not present a risk to any persons during the event (including erection and dismantling).

The correct protective clothing and equipment must be worn at all times when participants or exhibitors are engaged on any activity for which protective equipment is required, for instance when using a chain saw.

All such protective clothing and equipment must comply with the requirements of the Personal Protective Equipment at Work Regulations 1992.

Motor Vehicles

- Motor vehicles must be driven with great care and a **5-mph speed limit** observed on the showground.
- Between the official opening and closing times of the show only authorised vehicles will be allowed to be driven on the showground.
- No motorcycles, cycles, ATVs or any other vehicle may be taken on to the show avenues without prior authorisation.
- Persons driving ATV's (All terrain vehicles/Quad bikes) must wear suitable protective helmets and be competent in the handling of the ATV.
- No vehicle may be demonstrated or exhibited in any of the show avenues.

Livestock

- Exhibitors and stock attendants must be fully aware of their obligations for the safety of the general public and fellow exhibitors and stock attendants at all times whilst on the show ground and must observe orders given by stewards or officials when leading stock to and from the Judging Rings.
- In the interests of safety, unauthorised movement of animals during the show is not allowed. All cattle must be accustomed to being halter led and at least one competent person must attend each animal during its movement to and from the Show Ring, remaining as far as possible, behind the movement barriers provided.
- Exhibitors must control and take every care when moving animals and endeavour to segregate the public from their animal when moving through the showground. It is advisable to provide two handlers for each bull in the Grand Parade and all bulls over 10 months old must have rings in their noses and be led with poles, ropes or chains.
- All exhibitors of bulls should make themselves familiar with HSE Guidance Note GS36 "Safe Custody and Handling of Bulls at Agricultural Shows, Markets and similar premises off the farm." This Guidance Note gives the following methods for handling bulls at events:
 - Two people, one using a bull pole attached to the bull's nose ring, and the other using a rope attached to the halter or head chain through the nose ring.
 - Two people both using ropes or chains, one rope or chain attached to a halter, the other either attached directly to the nose ring or via the nose ring to the halter;
 - One person using a bull pole attached to the bull's nose ring and a rope or chain attached to a halter or head chain through the nose ring with a competent person standing by able to assist in the control of the bull if required;
 - One person using a rope or chain attached to a halter with a second rope or chain attached directly to the nose ring or via the nose ring to the halter, with a competent person standing by able to assist if necessary.
- The stewards have the power to refuse the entry of any animal which they consider might get out of control or to ask for any animal to be removed from the show ground.
- Exhibitors and stock attendants must take every precaution to protect visitors to the livestock lines from injury.
- Any bull over 10 months old being led on the show ground **must** be accompanied by **two** handlers at all times. Young persons should not be allowed to handle bulls.
- Cattle must be halter tied through the rails, binder twine or string must not be used to tie cattle. The use of any substance containing toxic chemicals, including sheep dips is strictly forbidden whilst on the show ground.
- Exhibitors of horses should familiarise themselves with any rule or guidance notes issued by the appropriate authority or society which control the particular activity and they must comply with these standards.
- Horses must not be ridden, exercised or schooled in the car parks, trade stand avenues or other areas to which the general public has access but only in the area designated. No one is allowed in the collecting ring who is not a rider or bona-fide groom.
- Anyone riding a horse or pony on the showground must wear protective headgear of a standard approved by their appropriate governing body.
- Dogs must be kept on a lead at all times, and are not permitted on the showground before the show unless prior authorisation has been given by an official.

General Hazards

- Fire hazards exist throughout the showground. Smoking is prohibited in all marquees. Where no smoking signs are exhibited this will be strictly adhered to, and anyone found breaking this regulation will be asked to leave the showground.
- Guy ropes and tent pegs are used throughout the showground and care must be taken to avoid these.
- Children are at particular risk during the setting up and taking down periods and are strongly discouraged from being brought to the ground at these times, and at all times should be supervised by an adult.

EMERGENCIES

Fire

Evacuate people from the area of the fire immediately. Clear the surrounding area. Report the Fire to the Secretary's tent, from where the fire brigade will be called. Keep spectators well clear of the area.

Accident/Injury.

The priorities are:

- The safe treatment of the injured persons.
- Immediate action to prevent a re-occurrence.

St. John Ambulance personnel are on the showground at two First Aid posts. Doctors are available on radio and can be contacted via the Secretary's tent. Accident books are kept in the First Aid centres, which are clearly marked on the site. Details of all accidents must be recorded as soon as possible after the accident.

In the event of any accident the Association must be informed immediately.

The Safety Adviser will be responsible for investigating and recommending the necessary action following any accident/incident. The Safety Adviser will ensure accidents/incidents are recorded in the "Incident Book" in the Secretary's office.

Escaped Animal.

All available stewards to assist in recapture. The Senior Steward present to take charge. After recapture a decision to be made as to whether the animal should remain on the show ground.

Bomb Threat (or any "Mass" hazard).

Contact the Police, via the Secretary's tent if necessary. Treat as genuine unless Police advise otherwise. Clear people from the area.

General.

Any incident must be notified to the Secretary by the steward involved in dealing with the matter, and must be entered in the "Incident Book".

SHOW CONDITIONS

It is understood that all exhibitors, contractors, stewards, grooms and all other personnel will abide by the Show Conditions in addition to the Health & Safety Requirements laid down in this Policy and the Schedule

H&S/Statement H&S 2010

PLEASE RETAIN THESE REGULATIONS AND STATEMENT FOR YOUR INFORMATION



BUCKS COUNTY AGRICULTURAL ASSOCIATION

FORM OF APPLICATION FOR MEMBERSHIP

I
(Please use Block Letters and state Title, Mr, Mrs or Miss)

of
.....
.....

desire to become a member of the Bucks County Agricultural Association and enclose herewith remittance value in payment of my subscription for the year beginning 1st January, 2010. I agree to abide by the rules and regulations of the Society and to continue to pay the Annual Membership Subscription until I have given notice to the Secretary of my intention to withdraw from the Society at the end of any calendar year in respect of which the subscription has been paid.

- Vice-President - £50.00 (incl. VAT)**
- Family Membership - £45.00 (incl. VAT) (2 Adults and 2 Children)**
- Joint Membership (2 Adults) - £35.00 (incl. VAT)**
- Individual Membership - £20.00 (incl. VAT)**

Privileges include: Free admission to the Association's Shows if subscription paid prior to the Show; Free admission to the Members' Enclosure (with its own bar) and Members' Luncheon Tent; Car parking in the Members' Car Park; Reduced exhibitors' entry fees; The right to attend and vote at general Meetings of the Association; The right to vote for the election of Members of the Management Committee.

Signed

Date

Please complete and return to:
THE SECRETARY, BUCKS COUNTY SHOW
The Old Barn, Wingbury Courtyard Business Village,
Leighton Road, Wingrave, Bucks HP22 4LW
Tel: 01296 680400
www.buckscountyshow.co.uk



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