

Peebles Agricultural Society

Annual Show

Homecraft Section

Saturday 16th. August 2025

Nether Horsburgh, Cardrona

OPEN SHOW

Open to the public

10:00 am - 4:00pm Saturday 16th. August 2025

All entries must be displayed between 12 noon and 1:30pm on

Friday 15th. August 2025

Trophies will be presented early afternoon (TBC) on Saturday 16th. August

In the Homecraft Tent

ENTRIES CLOSE MONDAY 28th. JULY 2025

RULES

1. All entries to be displayed between 12 Noon and 1:30pm on Friday 15th. August 2025
- 2, All classes are open
3. One entry per person allowed in each class
4. Entry tickets will be provided by the Show Secretary on Friday 15th. August and these should be firmly attached either by pins or elastic bands.
5. Articles previously shown at this show are not eligible.
6. Baking to be shown on cardboard plates. **No cake mixes.** Jams etc to be covered with cellophane or new metal lids. **NO PLASTIC LIDS.**
7. Photographs must have been taken by the entrant.
8. Where merited, Highly Commended Tickets will be awarded (value 1 point)
9. Entry to the Homecraft Section does not entitle you to free entry to the Show on 16th. August 2025
10. The tent will be completely cleared by officials at 4:15pm on Saturday 16th. August
11. Entries to be uplifted at 4:45pm on Saturday 16th. August. Entries can only be uplifted on production of Ticket of Authorisation.
12. Peeblesshire Agricultural Society will not be held responsible for the loss or damage to goods.
13. Prize money will be paid in all sections
14. Adult entries are 50p per entry
15. Handcraft items should be unused

ENTRIES CLOSE MONDAY 28th. JULY 2025

Entries on line to:

www.peebles-show.co.uk

and follow link to Homecraft Section

OR

Telephone: Secretary, Lesley Mason, 07837373790

Email secretary@peebles-show.co.uk

Payment online or pay on the day

TROPHIES

Elizabeth Borland Quaich Best Article in Baking Section

Elizabeth Borland Quaich Best Article in Handcrafts Section

Betty Knox Memorial Trophy Person with most points in Floral Art Section

Royal Wedding 1981 Person with most points in Handcraft Section

Retson Salver Person with most points in Sections 1 & 2

75th Anniversary Trophy Person with most points overall

JUNIOR TROPHIES

Peeblesshire Federation Cup Person with most points in Junior section A (7 & under)

Whitebridge Cup Person with most points in Junior Section B (8 – 11 years)

PEEBLESSHIRE JUNIOR AGRICULTURAL CLUB

J.A.Kennedy Cup Individual JAC member with most points in show

Homecraft Competitions

SECTION 1

1. 3 drop scones
2. 3 plain oven scones
3. 3 Highlanders
4. Plaited bread loaf
5. Apricot tea bread (recipe supplied)
6. Gingerbread – approx. 1 lb
7. 3 decorated cupcakes (decoration only being judged)
8. 2 individual apple tarts (shortcrust)
9. 3 gypsy creams
10. 3 paradise slices

SECTION 2

11. 2 vegetarian sausage rolls
12. Small bottle fruit squash
13. Individual cheesecake
14. Individual starter – fresh fruit
15. 6 squares tablet
16. Glass jar of raspberry jam
17. Glass jar of lemon curd
18. Glass jar of strawberry jam
19. Glass jar of 3 fruit marmalade
20. Glass jar fruit jelly (any variety)
21. Glass jar of chutney

SECTION 3

22. Red, Amber, Green – floral exhibit max size 24” x 24”
23. Textural contrast – exhibit of fresh foliage max size 18” x 18”
24. A Ladies’ Corsage – fresh flowers

SECTION 4

25. Knitted child’s hat in 2 or more colours (to be donated)
26. Twiddlemuff (a knitted hand muff that provides sensory stimulation for people with dementia or other conditions that cause restlessness.)
27. Knitted sleeveless pullover
28. Article in crochet
29. 2 crocheted poppies
30. Best use of a pillowcase
31. Tapestry picture
32. Felted item
33. Collage picture
34. Painting of a cartoon character
35. Handmade toy or game (any craft)
36. Machine sewn item
37. Greetings card (any papercraft)

38. Photo – Winter – max size 6” x 8”

39. Photo – Let’s Celebrate – max size 6” x 8”

JUNIOR SECTION - age 7 & under

40. Favourite sock (1 only)

41. Drawing of an animal

42. Lego monster

JUNIOR SECTION – age 8 – 12

43. Decorated rubber glove

44. 2 blueberry muffins

45. Birthday card (not computer generated)

RECIPE – APRICOT TEA BREAD

8 oz self raising flour

½ tsp cinnamon

Pinch of salt

5 oz butter

4 oz mashed potato

8 oz chopped dried apricots

4 oz caster sugar

2 eggs (beaten)

3 tbsps milk

Sieve flour, cinnamon & salt & rub in butter

Stir in apricots, potatoes, sugar, eggs & milk until fairly soft consistency

Lightly grease a 2 lb loaf tin & bake for approx. 30 mins at 160 C / 325 F

Sprinkle with 2 tpsps caster sugar & return to oven for a further 30 mins or cooked when a skewer comes out clean