

Grampian Day Course 2024

Club Display

Club Display: THEME: EUROPEAN SUMMER

Rules

1. The competition is open to clubs in the Grampian Area affiliated to the Scottish Association of Young Farmers Clubs.
2. Members taking part must not have attained their 28th birthday by the day of the competition.
3. Entry forms must be returned no later than Friday 4th October.

NO LATE ENTRIES WILL BE ACCEPTED.

4. The work entailed in the entry must be a full club member's own unaided work and have been made within 12 months of the competition.
6. Should a club be unable to be present to display the articles they must inform Fiona Swanson who will appoint someone under 26 to undertake the display of their entry.
7. Accessories will be allowed.

The following items are to be made, exhibited and displayed, with marks allocated for each as followed.

1. 1x 1lb Jar of Preserve (Any Variety) 20 marks
2. Sewn Article 20 marks
3. Passport Cover (any craft) 20 marks
4. Further Article 20 marks
5. Appearance & Display 20 marks

ELIGIBILITY

1. Teams must consist of a minimum of 2 members and maximum of 4 members.
2. One Associate member may compete if there are 3 full members competing.

SCORING CRITERIA

In judging each article, the judges will be asked to allocate marks as follows:-

Handcraft Articles	Workmanship	10 marks	20 marks
	Design & Use of Colour	3 marks	
	Suitability of Materials	3 marks	
	Degree of Difficulty	4 marks	
Cookery/Confectionery	Appearance	5 marks	20 marks
	Texture	7 marks	
	Flavour	8 marks	
Appearance & Display	Appearance & Display	15 marks	20 marks
	Interpretation of Theme	5 marks	

PROCEDURE

1. Teams are asked to make the following items and display them on a Tray no larger than 91cm by 61cm (3ft x 2ft). Please note the tray must have a rim. Items displayed on a flat tray with no sides will be ineligible to compete. All materials & items used should be contained within the tray edges. Two full members will be allowed 30 minutes to display the entry from 12:30 to 1.00pm.
2. If the theme has a sewn or knitted article, the following rules apply. Articles made from knitting yarn must be presented for judging along with a label and yarn sample. Sewing machines may be used, knitting machines are NOT allowed to be used. Cross stitch is not a sewn article and should be entered in further article section. A sewn article is an item joined or attach by stitches.
3. If teams arrive late, no additional time will be given.
4. Clubs may decide how the teams are to be selected
5. The judge's decision will be final.
6. The BENZIE MILLER TROPHY will be awarded to the winning team.

Entry Deadline:
Competition Date:

Friday 4th October
Sunday 20th October

Entry Fee: £20

Grampian Day Course 2024

Junior and Senior Individual

Junior & Senior Individual Competitions

Junior Individual Competition:

1. Wrapped Present no bigger than 12"/30cm squared
2. 2 x Custard Creams Using the Young Farmers Recipe book P83 (Recipe attached)

Senior Individual Competition:

1. Quilled A5 Card
2. 2 slices of Marmalade Bar from Young Farmers Recipe book P92 (Recipe attached)

Rules

1. The competition is open to clubs in the Grampian Area affiliated to the Scottish Association of Young Farmers Clubs.
2. Entry forms must be returned no later than Friday 4th October.
3. All entries must be displayed by 12:30pm.
4. The work entailed in the entry must be a full club member's own unaided work and have been made within 12 months of the competition.

ELIGIBILITY

1. **Senior:** Members competing must not have attained their 28th birthday by the date of the competition
2. **Junior:** Members competing must not have attained their 19th birthday by the date of the competition

In judging each article, the judges will be asked to allocate marks as follows:-

Handicraft Articles	Workmanship	10 marks	
	Design & Use of Colour	3 marks	
	Suitability of Materials	3 marks	
	Degree of Difficulty	4 marks	20 marks
Cookery/Confectionery	Appearance	5 marks	
	Texture	7 marks	
	Flavour	8 marks	20 marks
Appearance & Display	Appearance & Display	15 marks	
	Interpretation of Theme	5 marks	20 marks

Procedure

1. Entries to be displayed by between 11.30 am and 12.30pm
2. The GRAMPIAN COUNTRY CHICKENS TROPHY will be awarded to the Senior with the most points.
3. The ISOBEL McCALLUM TROPHY will be awarded to the Junior with the most points.

Entry Deadline:
Competition Date:

Friday 4th October
Sunday 20th October

Entry Fee: £2 per item, IF YOUR CLUB HAS NOT ENTERED A CLUB DISPLAY.

CUSTARD CREAMS

Ingredients:

6oz butter/margarine
2oz custard powder
A few drops of vanilla essence

6oz self raising flour
2oz icing sugar

Cream Filling:

2oz butter/margarine
A few drops of vanilla essence

4oz icing sugar

Method:

Blend all ingredients together into a soft dough. Divide into small balls (approx 30-40). Bake in oven at 325°F for 15-20 minutes. Once cool sandwich biscuits together with cream filling.

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MARMALADE BAR

Ingredients:

200g self raising flour
100g golden caster sugar
zest from ½ lemon
140g butter
125ml milk
2 tablespoon icing sugar

1 teaspoon mixed spice
zest from 1 orange
100g mixed dried fruits
5 tablespoon marmalade
1 teaspoon white wine vinegar
1 tablespoon demerara sugar

Method:

Heat oven to 160°C/fan 140°C/Gas mark 3. Line a 900g/2lb loaf tin with greaseproof paper. Place the flour, mixed spice, caster sugar, zests, dried fruit and a pinch of salt into a large bowl. Melt the butter and 2 tablespoon marmalade in a saucepan, then stir in the milk. Pour liquid into the dry ingredients, add the white wine vinegar and mix well. Pour the cake mixture into the lined loaf tin and bake for 1 hour, or until an inserted skewer comes out clean.

Meanwhile, make the glaze by heating the remaining marmalade with 2 tablespoon Water and the icing sugar until bubbling and syrupy. When the cake is cooked remove it from the oven, pour over the marmalade glaze, and then sprinkle with demerara sugar. Leave to cool in the tin.