Adult Arts & Craft

Adults Art & Craft Section - Where Creativity Takes Centre Stage!

Think you bake a better Victoria Sandwich than Mary Berry? Got a knack for knitting, a flair for flower arranging, or an eye for the perfect photo? Then this is the section for you!

Our Adults Arts & Craft classes celebrate the incredible talents hiding in the kitchens, sheds, studios and sewing rooms across the country.
From cakes and bread to handmade tipples, from intricate stitching and knitting to stunning photography, painting and crafts - there's something for everyone to enter (and show off just a little...).

Whether you're a seasoned artist or just proud of your homemade jam, we'd love to see what you can do. Prizes, bragging rights and maybe even a bit of glory await!

So dust off your paintbrush, preheat the oven, thread that needle - and come and join the fun!
09/08/2026 10:00

Preserves

To be judged by Anne Marie Whitehead, a member of the show and judges society.

Best in Preserves section will be presented with a Trophy and a Rosette
Ring: Adults Crafts

Judges

To Be Confirmed (Judge)

Number	Name	Description
A1	Jar of Lemon Curd/Lemon Cheese	
A2	Jar of Marmalade	
A3	Jar of Strawberry Jam	
A4	Jar of Jam/Curd any other variety	
A5	Jar of Chutney/ Pickle any variety Chutney	
A6	Jar of Honey	

Baking

A trophy will be awarded to the individual gaining the most overall points in this section.

‘Trawden Show ‘Star Baker of the Year’. Points to be awarded: 1st – 3pts, 2nd – 2pts, 3rd – 1pt

A trophy and rosette will be awarded to the best baking exhibit in the show

The bread classes will be judged by Kelly and Rick from The Deerstones Bakery, Colne.
Ring: Adults Crafts

Judges

To Be Confirmed (Judge)

Number	Name	Description
A7	6 Sweet Scones	
A8	6 Savoury Scones	
A9	Just for Men ~ Any Cake	Please indicate the flavour with the exhibit
A10	6 Sausage Rolls (Or Veggie option)	Please indicate flavour with exhibit

A11	Savoury Quiche/Tart – any variety,	Please indicate flavour with exhibit
A12	6 Shortbread Biscuits	
A13	6 Cookies	Please indicate flavour with exhibit
A14	6 Biscuits	Please indicate what flavour with the exhibit
A15	A Fruit Pie	Please indicate flavour with the exhibit
A16	A Fruit Cake	
A17	A Classic Victoria Sandwich	Filled with raspberry jam and sprinkled with caster sugar
A18	A Carrot Cake	
A19	A decorated Home Made Chocolate Cake	
A20	6 Pieces of Named Traybake	
A21	An Egg Custard Tart,	Made to the following recipe: Pastry 270g plain flour 100g chilled margarine 3 - 5 tblsp cold water Filling 700ml whole milk 7 large eggs 120ml whole milk 120g granulated sugar Grated nutmeg Method To make the pastry, measure the flour into a bowl and rub the margarine in with your fingertips until the mixture resembles breadcrumbs. Add the water a little at a time mixing to form a soft dough (you might not need all the water, only use as much as is necessary to bring the dough together. Roll out the dough on a lightly floured work surface to the thickness of a £1 coin. Use the rolling pin to lift the pastry into a deep, 25cm/10”, loose bottomed flan tin. Carefully press into the base. Put into the fridge to chill for 30 minutes. Preheat the oven to GM7/210C. Line the pastry case with baking paper and fill with baking beans. Blind bake for about 15 minutes, then remove the beans and paper and bake for a further 5 minutes to dry out the base. Set aside to cool. Turn the oven down to GM4/180C Place the eggs in a mixing bowl and whisk until smooth. Put the milk and sugar into a medium saucepan and set over a moderate heat and bring to the boil. Pour the hot milk and sugar over the eggs and whisk to combine. Sieve the egg, sugar and milk mixture, then pour into a jug. Pour half of the mixture into the pastry case, then cover with grated nutmeg. Next, carefully pull out the oven shelf part way, place the tart on it. Now pour enough of the remaining custard into the side of the tart until the case is almost full, put more grated nutmeg over the uncovered part of the custard tart. Gently push the shelf back into the oven, close the door and bake for 20 to 30 minutes or until set completely around the outside but still with a slight wiggle in the middle. Allow the tart to cool completely before removing from the tin.
A25	A Loaf of Bread	

A26	A Cottage Loaf	
A27	A Batch of 6 Breakfast Bread Bakes/Rolls	
A28	A Savoury Flavoured Bread	
A29	A Sourdough Loaf	
A30	A Focaccia Tear and Share	

Drink Making

Bottles to be clear glass.

To be judged by Anne Marie Whitehead, a member of the show and judges society.

Winner of the above classes to compete for a T & D A S Trophy
Ring: Adults Crafts

Judges

To Be Confirmed (Judge)

Number	Name	Description
A31	A Bottle of Wine– any variety	Please label
A32	Gin O' Clock! Small bottle – any variety	Please label
A33	A Small / Fancy Bottle of Fruit Liqueur	Please label

Crafts

Sewing, Stitching and Knitting.

To be judged by Sue Bennett, a member of the show and judges society.

The Empress Mills trophy will be awarded for the individual with the most points in this textiles section as well as a rosette for best in section
Ring: Adults Crafts

Judges

To Be Confirmed (Judge)

Number	Name	Description
A34	Any Embroidery	
A35	Any Cross Stitch	
A36	A Tapestry	
A37	A Hand Knitted Adult Garment	
A38	A Hand Knitted Baby/Child’s Garment	
A39	Any crochet Item	
A40	Any felted item	
A41	Any sewn item or garment, Appliqué or Patchwork	
A42	A Soft Toy from any medium	
A43	A Christmas Tree Decoration made from any medium	
A44	A Baby Garment	made from small amounts of "left over" yarn/fabric, this can be sewn, knitted, crocheted or a combination of the skills. All items entered in this class will be donated to The Open Door Centre, Colne.

Art

To be judged by Pat Southern-Pearce, a retired specialist freelance art teacher.

This must be your original work and anything printed from the computer will not be accepted.
Entries limited to no more than 2 entries per person, per class.

A trophy is awarded for the best artwork.
Ring: Adults Crafts

Judges

To Be Confirmed (Judge)

Number	Name	Description
A45	A Water colour painting	
A46	An Oil/ Acrylic Painting	
A47	A Pen or Pencil Drawing	

Handicraft

To be judged by Gill Ingham

There will be a best in section rosette awarded to the best handicraft exhibit
Ring: Adults Crafts

Judges

To Be Confirmed (Judge)

Number	Name	Description
A48	A Hand Crafted Item – any other medium	State nature of exhibit on entry form
A49	Anything crafted that has been made by being up cycled or recycled	Please explain the original item
A50	Made of Wood - Any item	

Photography

Rules of Entry:
1. Each entry must have title and class written on the back of the mount, (do not write name on front of mount)
2. All prints must be mounted, mount sizes as follows Minimum mount size 7” x 5”, Maximum mount size 10” x 12”. There is no minimum print size so long as mount size is as above
3. Entries may have been taken with a digital or with a film camera, but may not have been manipulated except in.
4. Photographs can be colour or black and white.
5. Entries limited to no more than 2 entries per person, per class.

To be judged by Simon Sweetman, a leading member of Burnley Camera Club.

The Chris Fothergill Photography Cup is awarded for the best overall print in the Photography.
Ring: Adults Crafts

Judges

To Be Confirmed (Judge)

Number	Name	Description
A51	Food, Glorious Food	
A52	Trawden Life	
A53	A Portrait, either animal or human	
A54	4 Photographs of Summer & Winter mounted together	
A55	Funniest- including caption	

Flower Arranging / Floral Art

There are no limits to the size of arrangement.
Accessories, bases, backgrounds and drapes may be used if desired, but are not essential.
Dried, artificial or fresh flowers can be used, and the marquee will be open for exhibitors to finish their displays on Saturday 9th August from 4.00 – 6.00pm.
Ring: Adults Crafts

Judges

To Be Confirmed (Judge)

Number	Name	Description
A56	Best Buttonhole	
A57	An Arrangement in a Unusual Container	
A58	A Countryside Themed Arrangement	
A59	A Jug of Garden Flowers	