

CHILDREN'S SECTION

(ages at date of show)

- | | | |
|-------------------|---|---------------------------------------|
| 46 Under 5 years | } | A painting or drawing |
| 47 Under 9 years | | |
| 48 Under 12 years | | |
| 49 Under 16 years | | |
| 50 Under 5 years | } | A handicraft using any material |
| 51 Under 9 years | | |
| 52 Under 12 years | | |
| 53 Under 16 years | | |
| 54 Under 5 years | | 3 decorated biscuits (shop bought) |
| 55 Under 10 years | | 3 chocolate drop rock cakes (recipe) |
| 56 Under 16 years | | Marble cake |
| 57 Under 16 years | | A decorated tealight holder |
| 58 Under 16 years | | Photograph taken within the past year |
| 59 Under 16 years | | Any vegetable (grown by exhibitor) |

Chocolate Drop Rock Cakes	
250g self-raising flour	Preheat oven to 200C/400F/Gas Mark 6
125g softened butter	Sift flour, add butter and sugar; mix thoroughly
50g granulated sugar	Add egg and milk, mix well
1 egg	Stir in chocolate drops
1 tbsp. milk	Pile roughly in heaps on greased and floured baking sheet
100g milk chocolate drops	Bake for 15 minutes or until edges are lightly brown cool on wire rack

All Entries can be prebooked – contact Judy Grimshaw
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DOMESTIC SECTION

- 1 Three savoury tartlets (own pastry)
- 2 Soda bread
- 3 A trio of savoury dips
- 4 An individual summer pudding
- 5 Tea-soaked fruit cake (see recipe)
- 6 5 chocolate dipped Viennese fingers (recipe)
- 7 5 pieces of fudge
- 8 Jar of Chutney
- 9 Jar of Preserve (eg Jam, Curd, Honey)



Recipes	
Tea-soaked fruit cake	
400g mixed dry fruit 4 tea bags 250 ml boiling water 400g self-raising flour 250g butter/margarine 200g caster sugar 3g mixed spice Pinch of salt 4 eggs Preheat oven to 155C/Gas 2-3 Grease and line a 20cm (8") springform cake tin	Pour boiling water over tea bags; add mixed dried fruit, stir well and leave to soak until cold; remove tea bags, stir fruit again Rub flour and fat into breadcrumbs Add sugar, salt and mixed spice; stir well. Combine with eggs, soaked fruit and remaining tea liquid Pour mixture into cake tin and level the top Bake for around an hour or until cake is risen, golden and skewer comes out clean
Chocolate dipped Viennese fingers	
100g unsalted butter plus extra for greasing 25g golden caster sugar ¼ tsp vanilla extract 100g self-raising flour 100g plain chocolate Preheat oven to 160C/325F/Gas Mark 3, lightly grease 2 baking trays	Cream together butter, sugar and vanilla extract until pale and fluffy. Stir in the flour, mixing evenly to a fairly stiff dough Place the mixture in a piping bag fitted with large star nozzle and pipe about 16 fingers, each 6cm/2 ½ " long onto prepared baking trays Bake in preheated oven for 10-15 minutes, until pale golden. Cool on baking trays for 2-3 minutes then lift onto wire rack to finish cooling Meld chocolate over pain of gently simmering water. Remove from heat. Dip ends of each biscuit into the chocolate to cake, place on sheet of baking paper to set

FLOWER SECTION



- 10 Rose with strongest scent
- 11 Three roses – any variety – own foliage
- 12 Asters – five blooms
- 13 Gladioli – three stems
- 14 Vase of annuals – one or more kinds
- 15 Chrysanthemums – three sprays
- 16 Dahlias – three blooms – any variety
- 17 Largest Dahlia
- 18 Container of Perennials: one or more kinds excluding dahlias
- 19 Pot Plant in flower including cacti and succulents
- 20 Pot Plant grown for foliage



FRUIT AND VEGETABLE SECTION

(where appropriate please state variety)

- 21 Five Carrots
- 22 Five Onions
- 23 Five Runner Beans
- 24 One Cabbage
- 25 One table size Marrow
- 26 Five Potatoes
- 27 Five standard Tomatoes – including stalks
- 28 Three Beetroot
- 29 Three Apples – cooking or dessert
- 30 Any other Choice Fruit
- 31 Any other Vegetable
- 32 Tray of Vegetables – five varieties not exceeding 18" x 24"
- 33 The heaviest Marrow
- 34 The longest Runner Bean
- 35 The heaviest onion
- 36 Any peculiar shaped vegetable or fruit

Titles please!



FLORAL ARRANGEMENTS SECTION

- 37 **Teddy Bear's Picnic**
Accessories allowed; to be viewed all round - space allowed 22"
- 38 **Candle in the Wind**
Accessories allowed; viewed from the front - space allowed 22"
- 39 **Congratulations** – arrangement in a wine glass
Accessories allowed, to be viewed all round- space allowed 12"

Floral Notes:

*An exhibit is composed of natural plant material with or without accessories to fit within space specified. Living plants and cut ends of stems must be exhibited in water or water retaining material with the exception of air plants, cacti, fruits, grass, turf, lichen, moss, succulents, vegetables, long lasting plant material (including fibrous stems).
NAFAS SCHEDULE DEFINITIONS (9th edition 1996)

Please prebook all entries in the Floral Arrangements Section

HANDICRAFT SECTION

Handmade articles only, not previously shown

- 40 Crochet and knitting
- 41 Needlework/embroidery from a kit
- 42 Needlework, embroidery, collage - own design
- 43 Any handicraft or jewellery in wood, metal, clay or other medium
- 44 Painting or drawing
- 45 A photograph taken by the exhibitor not previously shown –unframed - max size A4 210 x 297mm (only 1 entry)

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