

Knowstone Village Fair and Show

Saturday 24th June 2017

COMPETITION CLASSES

FLOWERS

1. Floral art – a floral arrangement celebrating the 30th anniversary of Parish Hall.
Maximum size 60cm
2. Single specimen rose in a vase
3. A vase of 5 stems of mixed garden flowers
4. 1 house plant
5. **Children only** – miniature garden

CAKES

6. Lemon drizzle cake to own recipe
7. Coffee and walnut cake to given recipe
8. Novelty cupcakes to own recipe and design
9. **Gentleman only** – Rock Cakes to recipe
10. **Children only** – decorated gingerbread man / woman

PHOTOGRAPHY: Maximum photo size for entries is 20cm x 30cm (12"x 8")

11. A photo depicting Knowstone faces and places
12. A photo depicting Devon
13. A photo depicting the Rest of World
14. A Portrait
15. **Children only** – selfie with a caption

ART AND CRAFT

16. A piece of Needlework (e.g. cross-stitch, tapestry, embroidery, quilting), Knitting or Crochet.
17. Paper craft – e.g. a greetings card, origami, decoupage
18. New from old – an item made from used or recycled material
19. A painting, pencil or line drawing
20. **Children only** – colouring competition (available to download from website or from committee members prior to the event). Can include a caption.

NOTE

It is hoped that many of the exhibitors will allow their exhibits to be sold by auction at the close of the show with funds to go to the Parish Hall.

Our guest auctioneer is Geoffrey Clapp.

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COMPETITION TERMS

- All exhibits must be of the exhibitors' own growing or making, except in Classes One and Five where shop bought items may be used.
- Exhibits in Class Four must have been owned for at least two months.
- Exhibitors may enter only one exhibit in any one class.
- All entry forms are available on the website or from Parish Hall Committee members. The main point of contact is Wendy Vigus (01398 341159).
- Entry fees are 50p per class.
- All entry fees need to be paid when submitting the entry form.
- Payment can be made in cash or by cheque (made payable to Knowstone Village Hall)
- Classes seven and nine must follow the recipe supplied. Class nine is restricted to men only.
- Exhibits must be brought to the Parish Hall no later than 11am on Saturday 24th June. The hall will be open at 9am onwards.
- Your exhibit will be given a number for judging purposes and otherwise will be anonymous to ensure the judging process is fair.
- Judging is to take place between noon and 1pm and the main hall will be closed during this time. Viewing of exhibits can commence from 1pm.
- All exhibits will be auctioned unless stated on the entry form in the appropriate place.
- The auction of exhibits will take place at 3.30pm.
- All exhibits not being auctioned must be collected from the Parish Hall no later than 6pm on Saturday 24th June.
- There will be a first, second and third awarded in each class.
- The children only classes are open to those aged 16 and under. Please state age on entry form.
- It is recommended that all food items are covered with a transparent cover.
- The Parish Hall committee will not be responsible for any loss or damage to any exhibit that may occur at the show.

RECIPE

Class 7: Coffee and Walnut cake

Ingredients

For the cake

- 200g plain flour
- 1½ tsp baking powder
- 200g unsalted butter, cut into small pieces and softened
- 100g light soft brown sugar
- 100g caster sugar
- 3 eggs
- 50ml coffee essence (or 1 tbsp instant coffee dissolved in 1 tbsp boiling water, or 3 tbsp very strong fresh coffee)
- 100g chopped walnuts
- 25-50ml milk

For the buttercream:

- 60g unsalted butter, cut into small pieces and softened
- 125g icing sugar, sifted
- 10ml coffee essence (or 2 tsp instant coffee dissolved in 2 tsp boiling water or 1 tbsp strong fresh coffee)

For the topping

- 200g icing sugar
- 2 tsp coffee essence (or 2 tsp instant coffee dissolved in 2 tbsp boiling water, or 1 tbsp strong fresh coffee)
- 50g chopped walnuts

Method

- Preheat the oven to 180°C/Gas Mark 4.
- Grease two standard-sized sandwich tins (7-8" diameter)
- Sift the flour and baking powder together and set aside.
- In a large mixing bowl, using either a wooden spoon or a hand-held electric whisk, beat the butter to a cream. Add the brown and caster sugars and beat until light and creamy. Add the eggs, one at a time, adding 1 tbsp flour with each and beating thoroughly before adding the next. Stir in the coffee essence. Now carefully fold in the remaining flour, half at a time, with a large metal spoon. Fold in the chopped walnuts, and sufficient milk to give a soft dropping consistency.
- Spoon the mixture into the prepared tins, spreading it out evenly with the back of the spoon. Bake in the oven for 25-30 minutes until the tops are a light golden

brown and the cakes spring back into shape when gently pressed. Leave in the tins for 10 minutes before turning out to cool on a wire rack.

- Meanwhile, prepare the buttercream. Beat the butter to a cream, add the icing sugar and the coffee essence and beat until light and creamy.
- To make glacé icing for the topping, sift the icing sugar into the bowl, add the coffee essence and 1-2 tbsp boiling water, and mix until thick.
- Spread one of the cooled cakes with the buttercream. Sandwich together with the second cake and cover the top with the glacé icing. Finish with the chopped walnuts.

RECIPE

Class 9: Rock Cakes (Gentleman only)

Ingredients

- 200g self-raising flour
- 1 tsp baking powder
- 1 and a half tsp mixed spice
- 100g butter
- 85g light muscovado sugar
- 100g mixed dried fruit
- 1 egg beaten
- 2 tbsp milk
- Demerara sugar or roughly crushed sugar cubes for sprinkling

Method

1. Heat oven to 180C/160C fan/gas 4. Line a baking sheet with baking parchment. Tip the flour, baking powder and 1 tsp mixed spice into a bowl. Add the butter, cut into small pieces. Rub the butter into the flour until the mixture forms fine crumbs.
 2. Stir in the muscovado sugar and fruit, then add the egg and milk. Mix to a fairly firm dough. Spoon 10 rough blobs of the mixture onto the baking sheet, leaving room for a little spreading. Mix together the demerara sugar or crushed sugar cubes and remaining mixed spice and sprinkle over the cakes. Bake for 20-25 mins until golden brown.
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COLOURING COMPETITION

