

Knowstone Village Fair and Show

Saturday 16th June 2018

COMPETITION CLASSES

FLOWERS

1. Floral art – a floral arrangement based on the theme 'A Right Royal Event'.
Maximum size 60cm
2. 1 stem of 'the best flower in my garden'
3. A foliage arrangement. Maximum size 60cm.
4. 3 stems of sweet peas in a vase
5. **Children only** – a floral arrangement depicting a Teddy Bear's Picnic

CAKES

6. Carrot cake to own recipe
7. Victoria sponge to given recipe
8. Five novelty biscuits to own recipe and design
9. **Gentleman only** – Cheese scones to recipe
10. **Children only** – three decorated marshmallows on a plate

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

11. A photo depicting weather extremes
12. A photo on the theme of 'Through the Gate'
13. A photo depicting out and about in the Knowstone Parish
14. A photo of a single animal
15. **Children only** – My Best Photo Ever

ART AND CRAFT

16. A piece of Needlework (e.g. cross-stitch, tapestry, embroidery, quilting), Knitting or Crochet.
17. New from old – an item made from used or recycled material
18. A painting, pencil or line drawing
19. **Children only**. Paper craft – e.g. a greetings card, origami, decoupage
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 the cakes will be sold to visitors to the Fair with proceeds going towards the Hall funds.

Please note on your entry form if you do not wish your cake to be sold.

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COMPETITION TERMS

- Unless specified all classes are open to all to enter.
- No entries from 2017 are to be submitted.
- All exhibits must be of the exhibitors' own growing or making, except in Classes One, Five and Ten where shop bought items may be used.
- 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. Classes 5, 10, 15, 19 and 20 are restricted to children only.
- The children only classes are open to those aged 16 and under. Please state age on entry form.
- The organisers may split the Children classes based on age if it is deemed necessary.
- Exhibits must be brought to the Parish Hall no later than 11am on Saturday 16th 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 cakes will be made available for sale unless stated on the entry form in the appropriate place.
- There will be a first, second, third and highly commended awarded in each class if entries are sufficient and if the judge merits it appropriate.
- 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: Victoria Sponge

Ingredients

Serves 8-10

For the sponge

4 large eggs

225g caster sugar, plus extra for sprinkling

225g self-raising flour

1 level tsp baking powder

225g unsalted butter, softened, plus extra for greasing

For the jam

200g raspberries

250g jam sugar

For the buttercream

100g unsalted butter, softened

200g icing sugar, sifted

2 tbsp milk

Method

1 – Preheat the oven to 180C/fan 160C/gas 4. Grease and line 2 x 20cm sandwich tins: use a piece of baking or silicone paper to rub a little baking spread or butter around the inside of the tins until the sides and base are lightly coated. Line the bottom of the tins with a circle of baking paper.

2 – Break the eggs into a large mixing bowl, then add the sugar, flour, baking powder and soft butter.

3 – Mix everything together until well combined. Be careful not to over-mix – as soon as everything is blended you should stop. The finished mixture should be of a soft ‘dropping’ consistency.

4 – Divide the mixture evenly between the tins. Use a spatula to remove all of the mixture from the bowl and gently smooth the surface of the cakes.

5 – Place the tins on the middle shelf of the oven and bake for 25 minutes. Don’t be tempted to open the door while they’re cooking, but after 20 minutes do look through the door to check them.

6 – While the cakes are cooking, make the jam. Place the raspberries in a small deep-sided saucepan and crush them with a masher. Add the sugar and bring to the boil over a low heat until the sugar has melted. Increase the heat and boil for 4 minutes. Remove from the heat and carefully pour into a shallow container. Leave to cool and chill to set.

7 – The cakes are done when they’re golden-brown and coming away from the edge of the tins. Press them gently to check – they should be springy to the touch. Remove them from the oven and set aside to cool in their tins for five minutes. Then run a palette or rounded butter knife around the inside edge of the tin and carefully turn the cakes out onto a cooling rack.

8 – To take your cakes out of the tins without leaving a wire rack mark on the top, put the clean tea towel over the tin, put your hand onto the tea towel and turn the tin upside-down. The cake should come out onto your hand and the tea towel – then you can turn it from your hand onto the wire rack. Set aside to cool completely.

9 – For the buttercream, beat the butter in a large bowl until soft. Add half of the icing sugar and beat until smooth. Add the remaining icing sugar and one tablespoon of the milk and beat the mixture until creamy and smooth. Add the remaining tablespoon of milk if the buttercream is too thick. Spoon the buttercream into a piping bag fitted with a plain nozzle.

10 – To assemble, choose the sponge with the best top, then put the other cake top-down on to a serving plate. Spread with the jam then pipe the buttercream on top of the jam. Place the other sponge on top (top uppermost) and sprinkle with caster sugar to serve.

RECIPE

Class 9: Cheese scones (Gentlemen only)

Ingredients

- 225g self raising flour
- Pinch salt
- Pinch cayenne pepper
- 1 tsp baking powder
- 55g butter
- 100g cheddar cheese
- 80-90 ml milk, plus extra for glazing
- Extra cheese for topping the scones

Method

1. Preheat oven with the baking tray inside to 200.C (slightly less for fan ovens). In a medium-large bowl sift together the flour, salt, cayenne pepper and baking powder. Sift again to make sure the ingredients are thoroughly combined.
 2. Cut the butter into cubes, place in the bowl and then mix with your fingertips to make breadcrumbs. Sprinkle the grated cheese into the breadcrumb mixture and rub in until the cheese is evenly distributed. Try not to mix too much as the heat from your hands may start to melt the cheese.
 3. Make a well in the centre of the mixture and pour in enough milk to give a fairly soft but firm dough. Do not pour in all the milk at once as you may not need it all to get the right consistency.
 4. Lightly flour a surface and roll out the dough to approximately 2cm thick. Cut out the scones with a medium cutter and then place on the hot oven tray. Glaze the tops with the extra milk and sprinkle a little cheese on the top of each scone before putting in the oven.
 5. Bake in the oven for 10-15 minutes or until golden brown and cooked through.
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COLOURING COMPETITION
'PARACHUTING BEARS'

