

## Flowers

13. Floral Art - a floral arrangement based on Olympics 2020  
Maximum size 60 cm wide base
14. 1 x specimen rose
15. Display of five herbs (herbs to be identified alongside display)
16. An arrangement of flowers and or/foilage in an unusual item
17. **Children only** - an arrangement of flowers and/or foliage in an unusual item

## Photography

**Entries must be no bigger than A4 size; entries over A4 size will be disqualified**

18. Trees
19. An action shot
20. Glorious mud
21. Shadows
22. **Children only** - Best day out

## Teddy Parachuting

Register your teddy on the day from 2.30 p.m.

Prizes will be awarded to the teddy who:

1. Lands nearest the target
2. Makes the most spectacular jump
3. Lands furthest from the target

# KNOWSTONE VILLAGE FAIR & SHOW

**SUNDAY  
28TH JUNE 2020**

**COMPETITION DETAILS  
AND  
ENTRY FORM**

## Flapjacks

### Ingredients

- 100g/4oz butter
- 75g/3oz golden syrup
- 75g/3oz soft brown sugar
- 225g/8oz rolled oats

### Method

1. Put butter, syrup and sugar into a saucepan and stand over low heat until melted.
2. Stir in oats and mix well.
3. Spread into a greased 20.5 x 30.5cm (8x12 inch) Swiss roll tin, and smooth top with a knife.
4. Bake at 180°C (350°F) Mark 4 for 30 minutes.
5. Leave in tin for 5 minutes, then cut into 24 fingers.

## Treacle Tart

### Ingredients

#### For the pastry:

- 175g/6oz plain flour
- 40g/1½oz lard
- 40g/1½oz butter
- about 2 tablespoons of cold water

#### For the filling:

- 330g/12oz golden syrup
- about 200g/7oz fresh white or brown breadcrumbs
- grated zest and juice of 2 large lemons

### Method

Make the pastry: Measure flour into a large bowl and rub in fats until it resembles fine breadcrumbs. Add enough water to create a firm dough. Wrap in cling film and chill for 30 minutes. Preheat oven to 200C/400F/Gas 6. Roll pastry out thinly on a lightly floured surface and line a 6½ in/16.5cm base diameter, 2in/5cm deep, fluted, loose bottomed flan tin.

Make the filling: Heat syrup in large pan, stir in breadcrumbs, lemon zest and juice. Add more breadcrumbs if the mixture looks too runny. Pour mixture into the pastry case and level. Bake in a preheated oven for 10 minutes then reduce temperature to 180C/350F/Gas 4. Bake for a further 25 to 30 minutes until pastry is golden and filling set. Leave to cool in tin.

## Competition Classes

50p entry per class; full terms & conditions can be found on insert or go to: [www.knowstone.org.uk](http://www.knowstone.org.uk)

### Arts & Crafts

1. Re-purpose/recycle an item of clothing (eg. Jumper into a cushion)
2. Doorstop - any material
3. An item of origami
4. Picture in any medium based on the theme - 'A Moment in time' - no larger than A2
5. **Children only** - Colouring competition (picture available to download from [www.knowstone.org.uk](http://www.knowstone.org.uk) or obtain from a committee member)
6. **Children only** - Hand puppet made from a sock

### Baking

7. Jar of lemon curd
8. A cake containing a vegetable
9. Treacle tart - to given recipe
10. Decorated cake, Olympic theme - any shape but no larger than 8" - decoration only to be judged
11. **Children only** - 3 decorated cupcakes
12. **Gentlemen only** - 6 x flapjack - to given recipe