

### CHILDREN (AGED 11 AND UNDER) (FREE CLASSES)

- CLASS 39 4 BISCUITS DECORATED TO SHOW YOUR FAVOURITE SPORT
- CLASS 40 DESIGN A HOLIDAY POSTCARD
- CLASS 41 DRAWING OR PAINTING OF A VEHICLE (ANY MEDIUM)
- CLASS 42 POEM OR LIMERICK ABOUT YOUR SUMMER HOLIDAYS
- CLASS 43 MAKE A WINDMILL

*Children are also welcome to enter any of the other classes at 50p per entry*

### MISCELLANEOUS

- CLASS 44 CUCUMBER
- CLASS 45 BUNCH OF HERBS
- CLASS 46 HOMEGROWN SALAD

### PRIZES

- MURDOCK CUP** .....(Highest points overall, adult classes)
- COMBE END CUP**.....(Fruit and vegetables)
- ROSEBOWL**.....(Flowers)
- CRABTREE CUP**.....(Cookery)
- GORMLEY CUP**.....(Crafts)
- CHILDREN'S CUP**.....(Highest points children's classes)

### **FURTHER INFORMATION FROM:**

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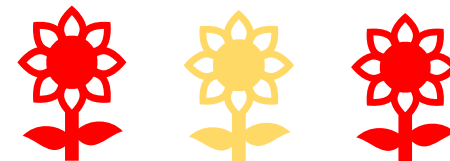
# HUISH CHAMPFLOWER FETE

SATURDAY 2<sup>ND</sup> SEPTEMBER 2023

OPENS 2.00 PM

AT THE VILLAGE HALL AND ST GEORGE'S FIELD

**FLOWER AND PRODUCE SHOW**



### HOW TO ENTER

\*DOWNLOAD AN ENTRY FORM AT [www.huishchampflower.org](http://www.huishchampflower.org) OR

FILL IN THE FORM IN THIS BROCHURE\*

\*ALL CLASSES, EXCEPT CHILDREN'S CLASSES, CHARGED AT 50P PER ENTRY\*

\*PLEASE BRING PRODUCE TO THE VILLAGE HALL FROM 9.00 AM ON THE DAY - TO BE IN PLACE FOR JUDGING BY 10.45 AM\*

\*JUDGING AT 11.00 AM\*

\*PRESENTATION OF CUPS AT 3.30 PM\*

\*PLEASE COLLECT ENTRIES BY 3.45 PM OR DONATE FOR SALE\*

## **VEGETABLES**

- CLASS 1 MIS-SHAPEN VEGETABLE
- CLASS 2 **3** WHITE POTATOES
- CLASS 3 HEAVIEST POTATO
- CLASS 4 **4** RUNNER BEANS
- CLASS 5 LONGEST RUNNER BEAN
- CLASS 6 A COLLECTION OF VEGETABLES
- CLASS 7 **4** CARROTS
- CLASS 8 LARGEST MARROW
- CLASS 9 **3** ONIONS
- CLASS 10 **3** CHILLIS
- CLASS 11 **3** BEETROOT
- CLASS 12 **2** COURGETTES

## **FRUIT**

- CLASS 13 **4** TOMATOES
- CLASS 14 **4** EATING APPLES
- CLASS 15 **4** FRUIT OF CHOICE

## **FLOWERS**

- CLASS 16 **1** SPECIMEN ROSE
- CLASS 17 **3** DAHLIA (ANY VARIETY)
- CLASS 18 ARRANGEMENT OF 3 TYPES OF HERBACEOUS PERENNIAL
- CLASS 19 HOUSE PLANT OR POT PLANT (FOLIAGE ONLY)
- CLASS 20 HOUSE PLANT OR POT PLANT (FLOWERING)
- CLASS 21 FLOWERS ARRANGED IN A JAM JAR

## **COOKERY**

*(CLASSES 22-26 TO BE MADE TO RECIPES PROVIDED)*

- CLASS 22 FRUIT CAKE
- CLASS 23 VICTORIA SANDWICH
- CLASS 24 QUICHE
- CLASS 25 **4** PLAIN SCONES
- CLASS 26 SHORTBREAD
  
- CLASS 27 CARROT CAKE
- CLASS 28 LEMON CAKE
- CLASS 29 CHEESE STRAWS
- CLASS 30 A JAR OF HOMEMADE JAM
- CLASS 31 A JAR OF HOMEMADE MARMALADE
- CLASS 32 A JAR OF HOMEMADE CHUTNEY

## **CRAFTS**

- CLASS 33 A HAND-KNITTED OR CROCHETED ARTICLE
- CLASS 34 DESIGN A POSTER FOR THE NEW VILLAGE HALL
- CLASS 35 A HAND-SEWN ARTICLE
- CLASS 36 A HANDMADE DOOR PLAQUE
- CLASS 37 CREATE AN UPCYCLED ITEM
- CLASS 38 A PHOTO OF LOCAL WILDLIFE

## ENTRY FORM FOR HUISH CHAMPFLOWER FETE PRODUCE SHOW

\*One exhibit per class per person

\*Entrants to provide own plates, vases, etc.

NAME								
EMAIL ADDRESS								
AGE (FOR CHILDRENS CLASSES, AGED 11 AND UNDER)								
CLASS NUMBERS ENTERING								
NUMBER OF ENTRIES @ 50P								
NUMBER OF FREE ENTRIES								
<b>TOTAL FEE TO PAY ON DAY</b>								

\*PLEASE BRING PRODUCE TO THE HALL FROM 9.00 AM ON THE DAY - TO BE IN PLACE FOR JUDGING BY 10.45 AM\*

\*JUDGING AT 11.00 AM\*

\*PRESENTATION OF CUPS AT 3.30 PM\*

\*PLEASE COLLECT ENTRIES BY 3.45 PM OR DONATE FOR SALE\*

## HUISH CHAMPFLOWER FETE RECIPES

### FRUIT CAKE

8oz SR flour (or plain flour plus 2 teaspoons of baking powder)	5oz marg/butter 2 large eggs 12oz mixed fruit	2oz glace cherries 2oz chopped peel A little milk
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Oven setting 160C/325F/Gas Mark 3. Line an 8in/18-20cm round cake tin with greaseproof (waxed) paper or grease and flour tin. Cream marg/butter and sugar together until fluffy, gradually beat in eggs. Fold in sifted flour, fruit, cherries and peel plus enough milk to give a soft dropping consistency. Put into prepared cake tin and spread out evenly. Bake in centre of preheated oven for about 1hr 45 mins. Reduce the heat after 45mins if the cake is browning too quickly.

### QUICHE

#### *Shortcrust Pastry*

6oz flour	3oz marg/butter	water to mix	pinch of salt
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Let pastry rest for 30 mins. Line flan case/dish, prick bottom with fork, bake blind in preheated oven 190C/375F/Gas Mark 5.

#### *Filling*

1 onion finely chopped	4oz tasty Cheddar cheese	5floc milk
2 eggs	sliced tomato or chopped parsley	2 rashers of bacon chopped

Lightly saute the chopped onion and bacon in a little oil. Drain and place in the bottom of the pastry case. Grate cheese and place over onion and bacon. Beat eggs and milk together and pour over the other ingredients. Decorate with sliced tomato or chopped parsley. Bake for about 30mins or until golden brown on top.

### VICTORIA SANDWICH

6oz marg or butter	6oz SR flour	raspberry jam for filling
6oz caster sugar	3 eggs	

Cream fat and sugar until light and fluffy. Beat in the eggs one at a time, very thoroughly. Fold in sifted flour using a metal spoon. Divide the mixture between 2 greased 7in sandwich tins and bake at 180-190C/350-370F/Gas Mark 4-5 for 20-25 mins. Sandwich the 2 sponges together with the jam and sprinkle with caster sugar.

### SCONES

8oz SR flour	1 egg plus milk to mix
1oz caster sugar	Beaten egg or milk to glaze
2oz marg	

Rub fat into flour and add sugar, pour in beaten egg plus enough milk to make a soft dough. Turn out onto floured surface and knead lightly. Roll out the dough and cut out scones. Place on a greased and floured baking tray, brush with glaze and bake at 230-240C/450-475F/Gas Mark 8-9 for 10 mins.

### SHORTBREAD

4oz butter	4oz flour	pinch of salt
2oz icing sugar	2 oz cornflour	

Cream fat and sugar thoroughly until soft and light. Gradually work in the flour and cornflour and knead until soft. Press into a tin and bake at 160-180C/325-350F/Gas Mark 3-4 for 25-35mins. Sprinkle with caster sugar while still hot and cool on a wire tray.

