

CHILDREN (AGED 16 AND UNDER) (FREE CLASSES)

- CLASS 42 BAKE YOUR FAVOURITE CAKE OR BISCUIT
- CLASS 43 DESIGN AND PAINT A BIRTHDAY CARD
- CLASS 44 A HAND-DRAWN PENCIL SKETCH
- CLASS 45 A SELFIE WITH YOUR PET
- CLASS 46 A CONSTRUCTION IN LEGO
- CLASS 47 A HALLOWEEN DECORATION
- CLASS 48 A FRUIT, FLOWER OR VEGETABLE YOU HAVE GROWN
- CLASS 49 DESCRIBE YOUR FAVOURITE SPORT IN 20 WORDS OR LESS " I LOVE FOOTBALL BECAUSE....."

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

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 in Children's classes

ROSETTES FOR ALL WINNERS IN THE CHILDREN'S CLASSES



FURTHER INFORMATION FROM:

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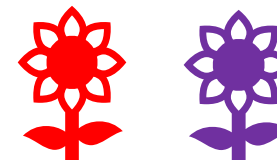
HUISH CHAMPFLOWER FETE

SATURDAY 7TH SEPTEMBER 2024

OPENS 2.00 PM

**AT THE VILLAGE HALL AND ST GEORGE'S FIELD
TA4 2BX**

FLOWER AND PRODUCE SHOW



HOW TO ENTER

*DOWNLOAD AN ENTRY FORM AT 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** COLOURED POTATOES
- CLASS 3 HEAVIEST POTATO
- CLASS 4 **4** RUNNER BEANS
- CLASS 5 LONGEST RUNNER BEAN
- CLASS 6 **1** SWEETCORN ON THE COB
- CLASS 7 **4** CARROTS
- CLASS 8 LARGEST MARROW
- CLASS 9 **3** ONIONS
- CLASS 10 **3** CHILLIES
- CLASS 11 **3** BEETROOT
- CLASS 12 **2** COURGETTES

FRUIT

- CLASS 13 **4** TOMATOES
- CLASS 14 **4** EATING APPLES
- CLASS 15 **1** CUCUMBER
- CLASS 16 'HARVEST FESTIVAL' – A TRUG OF FRUIT AND VEGETABLES

FLOWERS

- CLASS 17 **1** SPECIMEN ROSE
- CLASS 18 **3** DAHLIA (ANY VARIETY)
- CLASS 19 **5** STEMS OF SWEET PEAS IN A VASE
- CLASS 20 FLOWERS ARRANGED IN A JAM JAR
- CLASS 21 A CACTUS OR SUCCULENT
- CLASS 22 A HOME-GROWN SAPLING

COOKERY

(CLASSES 23-26 TO BE MADE TO RECIPES PROVIDED)

- CLASS 23 FRUIT CAKE
- CLASS 24 VICTORIA SANDWICH
- CLASS 25 **4** PLAIN SCONES
- CLASS 26 SHORTBREAD

- CLASS 27 A PASTY (ANY VARIETY)
- CLASS 28 TRAY BAKE OF CHOICE
- CLASS 29 LEMON CAKE
- CLASS 30 A HOMEMADE BREAD LOAF
- CLASS 31 A JAR OF HOMEMADE JAM
- CLASS 32 A JAR OF HOMEMADE MARMALADE
- CLASS 33 A JAR OF HOMEMADE CHUTNEY
- CLASS 34 A BOTTLE OF HOMEMADE WINE OR LIQUER
- CLASS 35 **4** HOME-PRODUCED EGGS (DISPLAYED ON PLATE OF SAND, CAN BE PROVIDED)

CRAFTS

- CLASS 36 A HANDMADE GARMENT
- CLASS 37 A WOOD-WORKED ITEM
- CLASS 38 A PORTRAIT IN ANY MEDIUM, INCLUDING PHOTOGRAPHY
- CLASS 39 A POEM ABOUT SOMERSET
- CLASS 40 A PAPER-CRAFTED ITEM
- CLASS 41 SURPRISE US! A DIFFERENT ITEM OF HANDICRAFT

ENTRY FORM FOR HUISH CHAMPFLOWER FETE PRODUCE SHOW

*One exhibit per class

*Entrants to provide own plates, vases, etc. Sand can be provided for egg display.

NAME								
EMAIL ADDRESS								
AGE (FOR CHILDREN'S CLASSES, AGED 16 AND UNDER)								
CLASS NUMBERS ENTERING								
NUMBER OF ENTRIES @ 50P								
NUMBER OF FREE ENTRIES								
TOTAL FEE TO PAY ON DAY								

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HUISH CHAMPFLOWER FETE RECIPES

FRUIT CAKE

8oz SR flour (or plain flour plus 2 teaspoons of baking powder)	5oz marg/butter 2 large eggs	2oz glace cherries 2oz chopped peel
5oz caster sugar	12oz mixed fruit	A little milk

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.

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.

PLAIN 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	2oz 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.

