

CHILDREN (AGED 16 AND UNDER) (FREE CLASSES)

- CLASS 44 DECORATE 4 SMALL CAKES OR BISCUITS WITH SUNFLOWERS
- CLASS 45 DESIGN AND DECORATE A MASK
- CLASS 46 A HAND-DRAWN PENCIL SKETCH OR PAINTING OF A SUNFLOWER(S)
- CLASS 47 A POTATO PRINT ON PAPER OR FABRIC
- CLASS 48 A CONSTRUCTION IN LEGO
- CLASS 49 A POTATO HEAD OR POTATO ROBOT OR POTATO MONSTER
- CLASS 50 A FRUIT, FLOWER OR VEGETABLE YOU HAVE GROWN
- CLASS 51 DESCRIBE YOUR FAVOURITE HOLIDAY IN 20 WORDS OR LESS

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:

- ANNIE AUSTEN annie.austen@btinternet.com (Flower and Produce)
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- CAROLINE GREEN green.caroline@btinternet.com (Dog Show)

HUISH CHAMPFLOWER FETE

SATURDAY 6TH SEPTEMBER 2025 at 2.00 PM

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

FLOWER AND PRODUCE SHOW

POTATO AND SUNFLOWER

THEMED!



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 YOUR FORM AND 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

DOG SHOW TOO!

VEGETABLES

- CLASS 1 MIS-SHAPEN VEGETABLE
- CLASS 2 **3** POTATOES ANY VARIETY
- CLASS 3 HEAVIEST POTATO
- CLASS 4 SMALLEST POTATO
- CLASS 5 **4** RUNNER BEANS
- CLASS 6 LONGEST RUNNER BEAN
- CLASS 7 **3** 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 A PLATE OF FRUIT ONE VARIETY, EXCLUDING APPLES

HARVEST FESTIVAL

- CLASS 17 A TRUG OF FRUIT, VEGETABLES AND OPTIONAL SUNFLOWERS
- CLASS 18 COLLECTION OF THREE CULINARY HERBS IN A JAM JAR

FLOWERS

- CLASS 19 **1** SPECIMEN ROSE
- CLASS 20 LARGEST SUNFLOWER SEED HEAD BY DIAMETER
- CLASS 21 **5** STEMS OF SWEET PEAS IN A VASE
- CLASS 22 A VASE OF MIXED FLOWERS, EXTRA POINTS FOR SUNFLOWER(S)
- CLASS 23 A POT GROWN PLANT
- CLASS 24 A HOME-GROWN SAPLING

COOKERY

(CLASSES 25-28 TO BE MADE TO RECIPES PROVIDED)

- CLASS 25 FRUIT CAKE
- CLASS 26 VICTORIA SANDWICH
- CLASS 27 **4** PLAIN SCONES
- CLASS 28 SHORTBREAD

- CLASS 29 A POTATO-BASED DISH
- CLASS 30 A CAKE CONTAINING A VEGETABLE, PLEASE LABEL TO STATE WHICH VEGETABLE
- CLASS 31 LEMON CAKE
- CLASS 32 A HOMEMADE BREAD LOAF
- CLASS 33 A JAR OF HOMEMADE JAM
- CLASS 34 A JAR OF HOMEMADE MARMALADE
- CLASS 35 A JAR OF HOMEMADE CHUTNEY
- CLASS 36 A BOTTLE OF HOMEMADE WINE OR LIQUEUR
- CLASS 37 **4** HOME-PRODUCED EGGS (PLATE AND SAND FOR DISPLAY CAN BE PROVIDED)

CRAFTS

- CLASS 38 A HANDMADE GARMENT
- CLASS 39 A DRAWING OR PAINTING OF A SUNFLOWER(S)
- CLASS 40 A PHOTOGRAPH OF NATURE'S BEAUTIFUL BABIES
- CLASS 41 HUISH-THEMED WALL ART, ANY MEDIUM OR MATERIAL, HISTORIC PHOTOS ADMISSIBLE
- CLASS 42 A HANDMADE SUNFLOWER(S)
- CLASS 43 SURPRISE US AGAIN! A DIFFERENT ITEM OF HANDICRAFT

ENTRY FORM FOR HUISH CHAMPFLOWER FETE PRODUCE SHOW

*One exhibit per class

*Entrants to provide own plates, vases, etc. Plate and 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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JUDGING AT 11.00 AM

PLEASE COLLECT ENTRIES BY 3.45 PM OR DONATE FOR SALE

PRESENTATION OF CUPS AT 3.30 PM

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.

VICTORIA SANDWICH

6oz marg or butter 6oz caster sugar	6oz SR flour 3 eggs	raspberry jam for filling
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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 1oz caster sugar 2oz marg	1 egg plus milk to mix Beaten egg or milk to glaze
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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 2oz icing sugar	4oz flour 2oz cornflour	pinch of salt
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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.

