

Craft & Produce Show (in the church)

All entries to be phoned through to **Jill Cronk** (01769 550402) or posted to Old Rectory, Rose Ash EX36 4BU

By **Friday 29th June** and delivered to the church and paid for by 12:00 on Sunday 1st July 2018

Judging between 1-2pm

Adults Classes: Over 16 years (£1 per class entry)

Cookery

Quick & Easy Fruit Cake

Ingredients

- 225g Self Raising flour
- 110g butter
- 110g sugar
- 225g mixed fruit (include cherries if wished)
- 1 egg
- 5 tablespoons milk
- 1 teaspoon mixed spice (optional)

1. Rub the butter into the flour until it looks like fine breadcrumbs, add sugar and dried fruit and mixed spice, if using.
2. Add egg and milk to make a soft dropping consistency.
3. Put into a lined 2lb loaf tin or 6" round cake tin. Sprinkle demerara sugar over the top and pat down with the back of a spoon (this gives a nice crunchy top) and bake for approximately 1 to 1 ¼ hours in a preheated oven at 180 C/160 C fan /Gas 4 until a skewer comes out clean.

1. **Cider Cake** to be made to the recipe below – **Gentlemen only**

¼ pt. dry cider (150 ml)

4ozs (110g) butter

4ozs (110g) light brown sugar

8oz (225g) sultanas+4

8ozs (225g) plain flour

1tsp bicarbonate of soda

2eggs beaten

Grease and line a 7" square /round cake tin

Soak cider and sultanas in a bowl overnight

Cream butter and sugar until pale and fluffy

Gradually add eggs, beating well

Add half the flour and all the bicarbonate of soda and mix

Add cake mixture to cider and sultanas and mix

Fold in remaining flour and pour into tin.

Bake at 180c (350f) (mark 4) for 45-60 mins until well risen

Cool and turn out onto a wire tray

2. 5 pieces of shortbread
3. Vegetarian pie
4. A pot of Jam or Jelly
5. A pot of Marmalade
6. 5 pieces of flapjack
7. 5 scones

Photography

8. A wedding celebration
9. Your pet
10. Woodland scene

All photos to be mounted (they will be pinned to a board)

Painting

11. A landscape
12. Painting, any subject, any medium

Floral

13. Make an arrangement in a watering can
14. 5 different garden flowers
15. An arrangement using only foliage
16. An arrangement "A day at the races"
17. A garden on a plate

Craft

18. Soft toy
19. Decorated pot for holding pens/pencils
20. A decorated wooden spoon
21. **MEN ONLY** Make something useful from something useless
Scrapheap challenge.

Adult's entry form

Name _____

Classes Entered

Rose Ash Revel

Craft & Produce Show (in the church)

All entries to be phoned through to **Jill Cronk** (01769 550402) or posted to Old Rectory,
Rose Ash EX36 4BU

By **Friday 29th June** and delivered to the church and paid for by 12:00 on **Sunday 1st July**
2017

Judging between 1-2pm

Children's Classes: Over 8 years, 8 and Under (30p per class entry)

1. A garden on a plate
2. Painting (any medium) "My home"
3. Handwriting

(A) 8yrs. and under

(On A5 paper in pen or pencil)

Goldilock's mother always said "Don't go into the forest. It's full of big, scary bears" But Goldilocks wasn't scared. So on Friday, she went into the forest.

(B) Over 8 yrs.

From **Horrid Henry by Francesca Simon**

Prissy Polly was Horrid Henry's horrible older cousin. Prissy Polly was always squeaking and squealing:

"Eeek, it's a puddle".

"Eeek, it's a speck of dust".

"Eeek, my hair is a mess".

Prissy Polly was marrying Pimply Paul and wanted Henry and Peter to be pageboys. Mum said yes, before Henry could stop her.

"What's a pageboy?" asked Henry suspiciously.

4. An arrangement of foliage
5. **A & B** Colour enclosed picture (see next sheets)
6. Something made from Lego (Using your own imagination)
7. Make a bird or animal from vegetables and /or fruit.
8. Decorated hat
9. The biggest thistle

Cookery

10. Three fairy cakes Royal wedding theme
11. **(A)** Three cheese scones (Over 8 yrs.)
(B) 3 gingerbread men (8yrs and under)

Child's entry form

Name _____ Age _____

Classes Entered _____