

## **ENTRIES**

Entries are free and can be made by email to [tara@tarajaneceramics.com](mailto:tara@tarajaneceramics.com) or in writing to Tara - 24 May Tree Close, Coates stating your name and class numbers you wish to enter.

**Entries must be made by 8pm Saturday 31 August 2019**

## **RULES**

1. All exhibits are to be put in place between 11am and 12 noon.
2. No exhibitor is allowed more than one entry in any class.
3. All exhibits with the exception of flower arranging classes must have been made or grown by the exhibitor.
4. Exhibitor's names must not be visible on the exhibits.
5. In section 8 children's ages and school year must be displayed on all exhibits.  
*If children compete in adult sections 1-7, then ages must not appear on exhibits.*
6. No exhibits to be removed before 4.30pm

## **TROPHIES**

Family cup	Most points in show by one family (parents and children)
Flower cup	Most points in section 1
Fruit/Veg cup	Most points in section 2
Art/Craft cup	Most points in section 3 - 6
Domestic cup	Most points in sections 7
Reception – year 2	Most points in section 8a
Years 3-6	Most points in section 8b
Years 7-11	Most points in section 8c

### **Section 1 - Flowers**

1. One single stemmed rose
2. Vase of 6 Dahlias
3. Vase of 7 sweet peas
4. A sunflower head
5. A flowering pot plant, max pot size 10"

### **Section 2- Fruit/Vegetables**

1. 3 carrots
2. 5 tomatoes with stalks
3. 4 potatoes of one variety
4. 6 runner beans
5. Longest runner bean
6. Largest Marrow
7. 3 apples of the same variety
8. Soft fruit - single variety displayed on a plate

### **Section 3 – Flower arranging**

1. An arrangement in a vase
2. An arrangement for a table centre

### **Section 4 – Handicrafts**

Any item of handicraft using any method e.g. knitting, card making, patchwork, tapestry, cross stitch

## Section 5 – Art

Any piece of artwork, a pen, pencil or pastel drawing or a painting in any medium.

## Section 6 – Photography

A photograph of a landscape max 7"x5'

## Section 7 – Domestic

1. A jar of homemade jam
2. A jar of homemade chutney
3. A Carrot cake
4. 4 cheese scones
5. 6 biscuits
6. A Cherry Cake (men only-recipe as per schedule)
7. 1 bottle of homemade liqueur
8. 1 bottle of homemade beer

## Section 8 – Children: Reception to School year 11

### 8 a) Reception to School year 2

1. Make and decorate 5 gingerbread biscuits.
2. Make a Veg/fruit man.
3. Paint a picture of the weather - max A4 size.

### 8 b) School Years 3-6

1. Drawing of a building - max A4 size.
2. 5 homemade cupcakes decorated.
3. A photograph of flowers - max 7"x5".

### 8 c) School Years 7-11

1. A photograph entitled 'Nature' - max 7"x5".
2. 5 choc-chip cookies.
3. A computer generated poster for Halloween.

## Recipe – Cherry Cake

**200g red glacé cherries**

**75g ground almonds**

**2 level teaspoons baking powder**

**4 large eggs**

**275g self-raising flour**

**225g softened butter**

**225g castor sugar**

1. Pre-heat the oven to 160°C/Fan 140°C/Gas 3. Grease a 20cm (8 inch) deep round cake tin & line the base with baking parchment
2. Cut the cherries into quarters, put in a sieve and rinse. Drain and dry thoroughly on kitchen paper.
3. Measure all remaining ingredients into a large bowl and beat for 1 minute to mix thoroughly. Lightly fold in the cherries. Turn into the prepared tin and level the surface.
4. Bake in the pre-heated oven for 1 ½ to 1 ¾ hours or until a skewer inserted into the centre of the cake comes out clean. Leave to cool in the tin for 10 minutes then turn out, peel off the parchment and finish cooling on a wire rack.