

Crowthorne Carnival Flower and Vegetable Competition 2022

Saturday 9th July

to be held at Crowthorne Methodist Church

10 – 11.30 am Open for staging of entries

11.30 – 12.30 Judging

Church open from 2 pm for viewing and refreshments

3.30 pm presentation of prizes

Rules

1. All exhibits must have been made or grown by the exhibitor
2. Exhibits must be removed after judging (not before)
3. Only 1 entry per exhibitor in each class is allowed
4. Exhibits in children's classes must be marked stating the age of the child
5. All exhibits must be staged before 11.30 am on the morning of the show, Church opens at 10 am
6. Judging begins at 11.30 am. Only judges and officials will be allowed in the halls during the judging
7. THE JUDGES DECISION IS FINAL
8. Presentation of prizes at 3.30 pm

Class 1 – Produce

1. A small basket or trug containing 5 different vegetables (one of each)
2. A small basket or trug containing 3 different salad items (one of each)
3. Four runner beans
4. Four pods of peas
5. Three beetroots
6. Three potatoes
7. Three carrots
8. Four French Beans
9. Four broad beans
10. Three radishes
11. Six strawberries
12. Two courgette
13. Four tomatoes
14. A truss of tomatoes
15. The ugliest vegetable
16. The longest runner bean
17. The most peas in a pod
18. The longest marrow

Class 2 – Flowers

1. One specimen rose
2. Five stems of sweet peas
3. One single spike flower
4. A handtied posy
5. A gentleman's buttonhole
6. A ladies spray
7. A vase of five perennials
8. A single flower with own leaf
9. A vase of five mixed roses
10. A vase of single spike flowers
11. A vase of garden flowers

Class 3 – Crafts

1. Something made from wood
2. A greeting card
3. A knitted item
4. A photograph of Crowthorne village (7 x 5")
5. A local wildlife photograph (7 x 5")

Class 4 – Cookery

1. A jar of curd
2. A jar of strawberry jam
3. A jar of chutney
4. Six jam tarts
5. Six shortbread
7. A gluten free cake (recipe must be supplied with entry)
8. A loaf of bread
9. A madeira cake (using recipe given)

Children – under 5 / 5 – 7 years / 8 – 10 years / 11+ (note children must be under 16 to enter)
All entries must have a label with name and age of child attached

1. An animal made from vegetables and/or fruit
2. A model made from recycled items
3. A decorated Victoria sponge cake
4. Four cup cakes decorated
5. A drawing of something in Crowthorne village
6. A decorated wooden spoon
7. A coloured picture (picture included at back of entry form)
8. A garden on a plate

RECIPE FOR COOKERY SECTION 9 ENTRY

INGREDIENTS

- 150g of butter, softened
- 150g of caster sugar
- 1 tsp vanilla extract
- 3 large eggs, beaten
- 115g of self-raising flour
- 115g of plain flour
- milk, a little to mix
- candied peel, 3 thin slivers
- 5 1/3 oz of butter, softened
- 5 1/3 oz of caster sugar
- 1 tsp vanilla extract
- 3 large eggs, beaten
- 4 1/16 oz of self-raising flour
- 4 1/16 oz of plain flour
- milk, a little to mix
- candied peel, 3 thin slivers

METHOD

Preheat the oven to 365°F 180°C/gas mark 4 and grease and line an 18cm (7 in) round, loose-bottomed cake tin with butter and baking paper

Cream the butter and sugar together with the vanilla extract until light and fluffy, then gradually add the eggs and a spoonful of flour, beating well between each addition

Add the remaining flour and a little milk to make a soft dropping consistency

Spoon the mixture into the prepared cake tin and bake for 1 hours, placing the peel on top of the cake after the first 30 minutes of baking

Allow to cool in the tin for a few minutes before turning out on to a wire rack to cool completely.

ENTRY FORM AND FEES

Classes 1 to 4 (inclusive) - 20p – children's class – free

Name:

Tel No:

Address:

Child's Age:

Post Code:

Number of entries classes 1 – 4:

Number of entries in children's classes: