



N O R T H D E A N



V I L L A G E H A L L

F E T E

S A T U R D A Y 1 8 T H A U G U S T 2 0 1 8 - 1 2 P M

L O C A L F O O D & C R A F T S
C O M P E T I T I O N S

M A K E

B A K E

G R O W



COMPETITION SCHEDULE

- **The Competition is open to anybody; not just North Dean Residents.**
- We welcome you all to join in whether you make, bake and grow as an obsession or just for fun. See how you do, bring us your wares and join in.
- **The Exhibition Marquee, situated in the field behind the Village Hall will be open at 9 am for entries.**
- All entries must be at the Exhibition Tent by 10.00 am at the latest. **N.B. New time**
- **Each exhibitor may enter as many items in each class as they wish, apart from the photographic class, see entry form.**

Schedule of Classes – Plants & Flowers

Class	Subject	Age	Comments
1	Pot plants	All	Silver cup awarded to the winner of 1st prize – Donated by Mrs Campbell.
2	An arrangement of cut flowers	All	Silver rose bowl awarded to the winner of 1st prize – Donated by Mrs Weller.
3	Cut flowers of single bloom	All	Silver rose vase awarded to the winner of 1st prize – Donated by Mrs Olink.

Schedule of Classes – Food & Drink – Paper Plates Provided

Class	Subject	Age	Comments
4	Homemade Sloe Gin or Sloe Vodka	18 & over	Prize donated by Beechdean Farms.
5	Fruit Cake – Exact recipe to be used is overleaf.	All	Winner holds The Silver Cup for one year – Donated by Mr & Mrs E Cash.
6*	6 Homemade Fairy Cakes	14 & under	Money Prize for 1st, 2nd & 3rd.
7	Any Fruit Jam or Marmalade – Wax discs essential.	All	Silver Tray Donated by Mrs G Rogers.
8	Chutney	All	John Lewis Bowl.
9	Victoria Sandwich Exact recipe to be used is overleaf.	All	Trophy – Donated by Mr & Mrs N Dawson.

- All exhibits (except Floral Arrangements) must have been grown or made by exhibitors.
- **Names must not be placed on any exhibit.**
- Any trophies awarded are held for one year and must be returned to Mrs Susie Howard or the Chairman of the North Dean Village Hall Committee by 1st July the following year.
- **Judging will commence in the Marquee at 10:00 am prompt.**
- All prize monies will be paid by the Treasurer after the 'Official Opening of the Fete'.
- **Please remove all exhibits from the Marquee between 3.30 & 4 pm. Any exhibits remaining after 4pm will be sold for Village Hall Funds.**

Schedule of Classes – Fruit & Vegetables

Class	Subject	Age	Comments
11	Vegetables 'Prize Vegetable of the Year' Award	All	Donated by Mr J Rogers.

The North Dean Resident with the most points will receive the Silver Challenge Cup or £10

A	3 Potatoes	All	
B	3 Carrots	All	
C	3 Beetroots	All	
D	3 Onions	All	
E	6 French Beans	All	
F	3 Tomatoes	All	
G	3 Courgettes	All	
H	2 Lettuce	All	
I	2 Cabbages	All	
J	2 Cucumbers	All	
K	6 Runner Beans	All	
L	Herbs (any 3 in separate containers)	All	
M	2 Marrows	All	

All entries will be displayed on paper plates, which will be provided. Entrants may submit as many entries in each section as they wish. Points will be awarded to the prize winners. Certificates will be awarded for each class. 1st will get 3 points, 2nd will get 2 points and 3rd will get 1 point.

Schedule of Classes – Arts & Crafts – Any exhibit of your own work

Class	Subject	Age	Comments
12	Handicrafts	15 & over	The Rogers Bell. Donated by Mr R Rogers
13	Arts	15 & over	The Memorial Hall Cup.
14*	Handicrafts	14 & under	Junior Silver Cup. Please put age but not name on exhibit Up to 5 years / 6- 10 years / 11-14 years
15*	Art	14 & under	Junior Silver Cup. Please put age but not name on exhibit Up to 5 years / 6- 10 years / 11-14 years
16	Photography	All	The Morgan Cup awarded to the winner of the best Black & White 1st Prize The Evans Bowl awarded to the winner of the best Colour 1st Prize Any subject. Maximum size 7" x 5" Maximum three entries per person
17	Dog Show	All	See separate entry form for prize classifications

* For classes 6, 14 & 15, the 1st, 2nd & 3rd Prize Winners will receive £2, £1 & 50p respectively.

Victoria Sandwich

Ingredients

3 large eggs Caster sugar Margarine Icing sugar for dusting (optional)	Self Raising Flour 10-15 mls water (optional) Raspberry (only) Jam
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Method

1. Pre-heat oven. (Temp: 375°F, 190°C, Gas Mark 5)
(For fan ovens reduce according to manufacturers recommendations).
2. Weigh the eggs. Grease 2 x 7" baking tins.
3. Using equivalent amounts to the weight of the eggs, measure margarine and sugar into large bowl and cream together.
4. Add beaten eggs, one at a time.
5. Add equivalent weight (to eggs) of self- raising flour & mix together (add water as required).
6. Place into baking tins and cook for approximately 15 minutes or until golden brown (absolutely NO GRID LINES).
7. Cakes to be presented undecorated and sandwiched only with jam – no cream please.

Fruit Cake

Ingredients

8 oz. self-raising flour 2 level teaspoons mixed spice 1 level teaspoon baking powder	4 oz soft brown sugar 8 oz mixed dried fruit 4 oz luxury margarine or whipped up white fat 2 eggs 2 tablespoons milk
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Method

1. Pre-heat oven to warm. Temp: 302° F, 150°C,
Gas Mark 3 (For fan ovens reduce accordingly).
2. Grease and line a 7" round cake tin.
3. Sift flour, spice and baking powder into a large bowl.
4. Add all other ingredients and beat together.
5. Bake in centre of oven for 1 hour 20 min approx.