

CROCKENHILL HARVEST FAYRE

SATURDAY 14th SEPTEMBER 2019



Hosted by the 1st Crockenhill Scout Group Charity No. 303555

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PRODUCE & CRAFTS SHOW

Well done last year! Growers survived the heatwave which did not deter the bakers either. Entries for the crafts, preserves and other classes also did well. Lots to enter again as usual, including a new lemon cake recipe. Plenty panoramic viewpoints locally to photograph the London skyline. Make a sketch or painting of it too perhaps? Pen a poem? Whatever give it a go, children as well.

Who can enter? All local residents as well as non-residents actively involved with the village. Children can enter all classes, not just the Children's Section. The whole family can enter, each and everybody.
Completing the entry form Circle clearly the listed number inside of each class entered. Only one entry per class. Count your entries and total entry fee. Each entry costs 50p but the maximum total charge is only £2.50, so it pays to enter as many classes as you can!

First Name:	Surname:
Adult / Child / Senior Citizen / WI (please circle)	
Address:	
Tel No:	
Total Number of Entries:	
Total Entry Charge (50p per entry): £	(Max £2. 50)

Entry Form Use one form per person. You can get more from the Village Store or The Chequers or at Reception on the day.

Entering on Saturday 14th September 10.00 am – 11.30 am

Hand in the completed form plus entry fee at Reception and get your personal entry number. Then take your entries straight to the display tables. Give yourself enough time. Thank you and good luck!

* **Want to book a stall for the Harvest Fayre?** Ring Sherrill on 01322 667988. £15 a stall no bric a brac please.

Division 1 VEGETABLES

1. Potatoes: (3) - white - roughly medium size
2. Potatoes: (3) - red / any red marking - roughly medium size
3. Carrots (3) - trimmed
4. Beetroot (3) - trimmed
5. Onions (3) - trimmed roots and top, peel loose skin only
6. Shallots (5) - bulbs - trimmed
7. Garlic (3) - bulbs - trimmed
8. Leeks (2) - foliage lightly trimmed, roots washed.
9. Chillies (3) - green (i.e. immature) or coloured, not both.
10. Peppers (3) - green (i.e. immature) or coloured, not both.
11. Runner beans (3)
12. Longest runner bean
13. French beans (5) - of any one variety
14. Tomatoes (3) - medium to large (i.e. not cherry tomatoes)
15. Cherry tomatoes - a spray of tomatoes on the vine
16. Courgette (a pair)
17. Pumpkin (one specimen)
18. Sweet corn (a pair)
19. Box of mixed vegetables (roots & leaves intact)
20. Compost tub of moist garden compost.
21. Any vegetable not listed above
22. A bunch of herbs

Division 2 FRUIT

23. Dessert apples (3)
24. Cooking apples (3)
25. Crab apples (3)
26. Plums (3)
27. Pears (3)
28. Any fruit not listed above
29. A basket or bowl of home grown fruit

Division 3 FLOWERS (all in your own containers please)

30. Dahlia (3) blooms
31. Chrysanthemum (3) stems - single blooms or cluster
32. Gladioli (3) spears
33. A single rose
34. Fuchsia (6) blooms on a plain sheet of A4 paper
35. Sunflower (1) bloom

Division 4 FRESH FLOWER ARRANGEMENT

36. A single flower floating in 6 inch/15cm max. glass container
37. A flower arrangement of any design 12" max
38. A flower arrangement in a Jam Jar

Division 5 PRESERVES

39. A jar of jam/jelly using any soft fruit - any type of berry/currant
40. A jar of jam/jelly using any tree fruit - apple, damson, plum etc.
41. A jar of curd - orange, lemon etc.
42. A jar of chutney
43. A jar of pickle or relish, onion, piccalilli etc
44. A bottle of red wine (using fruit)
45. A bottle of rosé wine (using fruit)
46. A bottle of white wine (using fruit)
47. A bottle of wine not fruit-based (e.g. vegetables, blossom etc.)
48. A bottle of any home brew - beer, stout, cider, lager, ginger ale etc
49. Any other beverage or brew - alcoholic / non-alcoholic

Division 6 COUNTRY FAYRE [set recipes on the back page]

50. Victoria Sandwich - approx. 7 inches/18cm diameter (set recipe)
51. Men's Fruit Cake - approx. 7 inches/18cm diameter (set recipe)
52. Lemon Drizzle cake (set recipe)
53. Fruit pie / tart / flan e.g. apple, plum, strawberry, jam, curd etc.
54. Cup Cakes (3) - only the decoration will be judged.
55. A bag of home-made sweets e.g. fudge, chocolates, coconut ice etc.
56. A box of six home-laid eggs

Division 7 HANDICRAFTS

57. A knitted or crochet item
58. A hand-made card
59. A woodwork item e.g. bird box, table, chair, clock, bowl, etc.
60. A needlework item e.g. cross-stitch, tapestry, embroidery, cushion, blanket or item of clothing

Division 8 ART & PHOTOGRAPHY

61. A painting in watercolours
62. A drawing or painting using any medium
63. Photography – 'The London skyline' (6x8 inches/15x20cm max.)
64. A poem on 'I had a dream' (max.16 lines)

Division 9 CHILDREN'S SECTION (up to 16 years old)

65. Any animal made from vegetables
66. 3 decorated biscuits
67. A miniature garden
68. A paper flower e.g. tissue, crepe paper.

Division 10 PAINTING or DRAWING A4/A5 paper

Subject: 'MY FAVOURITE TOY'

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|---------------|----|------------|----|
| 69. Reception | A4 | 73. Year 4 | A5 |
| 70. Year 1 | A4 | 74. Year 5 | A5 |
| 71. Year 2 | A4 | 75. Year 6 | A5 |
| 72. Year 3 | A5 | | |

SET RECIPES

VICTORIA SANDWICH

Ingredients:

6oz /150g margarine; 6oz / 150g caster sugar; 6oz /150g self raising flour; 3 eggs.

Instructions:

Cream together margarine and sugar, add eggs and fold in flour. Place in two 7"/18 cm tins and bake at 325 – 350°F, 160 – 170°C, Gas 3–4, for 25 to 30 minutes. When cool, fill with jam and dust with sugar.

MEN'S FRUIT CAKE

Ingredients:

12oz / 350g mixed dried fruit, 6oz / 175g brown sugar, 4oz / 125g butter, 1 teaspoon bicarbonate soda, ½ pt milk, 1 teaspoon Mixed spice, 12oz / 350g self raising flour, 2 eggs.

Instructions:

Preheat oven 160C / 325F / Gas 3, Place all ingredients except the flour and eggs into a pan. Bring to the boil and simmer for 5 minutes. Cool slightly. Add the flour and eggs and stir well. Grease a deep 7" cake tin and tip the cake mixture and spread level. Bake for 40 minutes then reduce the oven to 150C / 300F Gas 2 and cook 40 – 45 minutes or until knife inserted in the centre of the cake comes out clean. Allow to cool in the tin for five minutes, turn out onto a wire rack.

LEMON DRIZZLE CAKE

Ingredients:

3oz/75g softened unsalted butter; 5oz/125g caster sugar; 6oz/150g self-raising flour; 1tsp baking powder; 2 medium eggs; 1 tbsp lemon curd; 2½ tbsp full-fat milk. For the drizzle: finely grated zest and juice of 1 lemon; 2 tbsp granulated sugar.

Instructions:

Heat oven to 180C/Gas 4. Butter and line a 1kg loaf tin. Beat butter and caster sugar until very light and fluffy. Add the flour, baking powder, eggs, lemon curd and milk, mixing continuously until thoroughly combined. Pour into the tin and bake 40-45 mins or longer if needed. Meanwhile, mix lemon zest and juice with granulated sugar and pour lemon drizzle over the hot cake in the tin. Leave to cool.