

Chacewater & District Horticultural & Fanciers Society

Saturday 21st September 2019 Chacewater Village Hall

Domestic

Entries for Domestic Needlework & Handicraft to Mrs Noel Crocker,

Keneva, Creegbrowse, Chacewater, TRURO TR4 8NE. Telephone 01872 560079

or email chacewatershow@mail.com. If entering Domestic or Needlework sections please state on entry form if you are a member of Chacewater WI **Entry 15p**

Preserves

130 Pot of Marmalade	132 Pot of Jelly	134 Honey
131 Pot of Jam	133 Pot of Chutney	135 Lemon Curd

Cookery

140 Savoury Flan	155 Fruit Cake (set recipe)	162 Fatless Sponge
141 Cheese Straws 4	156 Heavy Cake (set recipe)	163 Swiss Roll
142 Pasty max size 8"	157 Lemon Cake (any recipe)	164 Victoria sandwich
143 Sausage Rolls 4	158 Special diet (any recipe) e.g. vegan, gluten or egg free etc. Please state type of cake & diet catered for on exhibitor card	166 Decorated sponge or cake
144 Bread Splits 4	159 Marble Cake	167 Marmalade cake (set recipe)
145 Bread loaf approx 2lb any flour	160 Cupcakes 4	168 Scones 4 any flavour
146 Speciality Bread	161 Queen Cakes 4	169 Jam Tarts 4
147 Breadmaker Loaf any size		170 Biscuits 4

Children's Domestic

Entry 5p

5 years and under

174 3 Decorated Biscuits

8 years and under

175 Any Savoury Item

176 3 Decorated Biscuits

177 Fridge Cake (any recipe) 3

9 years but not yet 12 years

180 3 Sausage Rolls

181 3 Decorated Cup Cakes

Over 12 years but not yet 16 years

185 3 Cheese scones

186 3 Sausage Rolls

182 Fridge Cake (any recipe) 3

187 Fridge Cake (any recipe) 3

188 3 Decorated Cup Cakes

Closing date for entries Monday 16th Sept 2019. No late entries will be accepted

Set Recipes

Domestic

Fruit Cake

200g (8oz) SR Flour
1/4 tsp salt
100g (4oz) margarine
100g (4oz)
Caster sugar
2 eggs
225g (9oz) Mixed fruit
1/8th pt milk

Class 155 7" approx

Pre heat oven 180C 350F Gas 4

Line the bottom of a 18cmx7cm (7"x3") round tin

1. Sieve flour & salt.
2. Beat margarine until soft add sugar & cream until light & fluffy
3. Add eggs one at a time with 1 tbsp flour beating well between each addition, add milk & a little flour stir & beat well.
4. Stir in the fruit & remainder of the flour
5. Put mixture into tin, bake for 1 1/4 hrs approx cover with greaseproof paper when sufficiently brown on top.

Marmalade Cake

220g (8oz) Plain Flour
Pinch of salt
3 level tsp baking powder
100g (4oz) butter
50g (2oz) caster sugar
1/2 level tsp finely grated orange rind
2 eggs
3 level tbsp orange marmalade
2-3 tbsp milk

Class 167

Pre heat oven 180C 350F Gas 4

Line a 6"/15cm round cake tin

1. Sieve flour salt & baking powder into a bowl & rub in the butter
2. Stir in sugar & orange rind
3. Mix to a soft batter with eggs marmalade & milk
4. Transfer to the tin & bake for 1 1/2-1 3/4hrs until a skewer comes out clean
5. Cool in tin for 5mins then turn out to cooling rack.

Heavy Cake

150g (6oz) PI Flour
1/4 tsp salt
75g (3oz) lard
40g (1 1/2oz) Caster sugar
75g (3oz) currants
Mixed peel optional
Approx 2tbsp milk

Class 157

Pre heat oven 190C 375F Gas 5

Grease a flat baking sheet

1. Sieve flour & salt together & rub in lard roughly
2. Stir in sugar, currants & mixed peel if using
3. Stir in enough milk to make a stiff dough
4. Roll out onto a baking sheet to approx 1cm thick & pattern top with a knife
5. Bake 25-30 mins until cooked.

Cups & Specials

Silver Cup - Perpetual - Jubilee Cup
(parishioners only)

Silver Cup - Perpetual - Most points Classes 130-171

Silver Cup - Perpetual - Best Domestic Exhibit 130-171

Silver Cup - Perpetual - Most points Domestic &

Rosette - Best Preserve

Rosette - Best Pastry entry

Rosette - Best Bread entry

Rosette - Best Cake

Rosette - Best sweet item (not a

Closing date for entries Monday 16th Sept 2019. No late entries will be accepted