



HOME PRODUCE, ARTS & CRAFTS SECTION SCHEDULE

Wednesday 31st July 2024

Reaseheath Old Hall, Wettenhall Road, Nantwich, CW5 6EL

Entries Close 24th JULY

Section Secretaries:

Mrs Karan Stockton & Mrs Clare Whittaker

Telephone: 07840070782 Email: hpacnantwichshow@outlook.com

ENTRY FEES:

Classes 1-52 - £1.50 each ■ Classes 66-68 - £5.00 each

Children's Classes - 50p

**Entry money (cash) to be paid on Tues 30th July
before noon when staging exhibits.**

£7.50 worth of entries will qualify for an entry ticket

**Enter online: www.nantwichshow.org or
email hpacnantwichshow.outlook.com**

SECTION RULES

- Judges decision is final
- Exhibits to be staged by 12 noon on Tuesday 30th July
- All exhibits left at owners risk
- No exhibit to be removed before 5.30pm on show day
- Each exhibit to be marked with label provided
- All exhibits must be own work
- Maximum two entries per class only
- No fish, fresh cream, BBQ sauce or pate to be used
- No responsibility taken for exhibits left after 6.30pm
- No unauthorised persons allowed in the section during judging

ENTRY FEES

- Classes 1-52 - £1.50 each
- Classes 66-68 - £5 each
- Children's Classes - 50p

REMEMBER: a judge is looking for...

- Polished jars, correct covers and labels, waxed disc and cellophane covers (a must for curds) or screw lids
- Full jars with natural shrinkage
- Full dates on label
- a/v –any variety

CLASSES

WINE:

- W1** - A bottle of homemade sweet or dry red wine a/v
- W2** - A bottle of homemade sweet or dry white wine a/v
- W3** - A bottle of homemade wine "from the hedgerows" a/v
- W4** - "Flavour a bottle of gin" example with fruit or spice a/v
- W5** - A bottle of homemade liqueur a/v

Wines to be bottled in clear punted wine bottles, plain flanged corks only, plain white class label (provided) placed 1" from the bottom and in the centre of the bottle seams.

PRESERVES:

- P6** - Jar soft fruit jam a/v
- P7** - Jar stoned fruit jam a/v
- P8** - Jar curd a/v
- P9** - Jar jelly a/v
- P10**- Jar marmalade a/v
- P11**- Jar chutney a/v
- P12**- Caramelised red onion chutney – **recipe given**

PRODUCE:

- P13** - A plated fruit tart a/v
- P14** - 5 brownies or blondies
- P15** - 5 decorated cup cakes
- P16** - 5 pieces tray bake a/v
- P17** - 5 pieces of homemade fudge a/v
- P18** - 3 savoury scones a/v
- P19** - 3 cheese and onion rolls
- P20** - A cheese and tomato flan
- P21** - 3 bread rolls
- P22** - An artisan bread a/v
- P23** - Jam filled sandwich cake – no butter cream, caster sugar topped
- P24** - An item of cookery or produce not listed own choice
- P25** - Fruit and spice bun ring - **recipe given**
- P26** - Banana bread - **recipe given**
- P27** - Decorated cake – for a child's birthday

Please display produce on plates or boards. No fresh cream, fish, BBQ sauce or pate to be used.

HANDICRAFT:

- C28** - A machine or hand sewn item
- C29** - Homemade item for a baby any craft
- C30** - A cross stitch item kit or own design- please state on entry
- C31** - Item of hand embroidery
- C32** - A homemade cushion any craft
- C33** - Homemade felted item
- C34** - Homemade beaded item
- C35** - Hand knitted item
- C36** - Something new from something old
- C37** - Item of patch work
- C38** - Homemade bag for life
- C39** - A homemade birthday card
- C40** - Homemade door wreath for any occasion (no fresh flowers)
- C41** - A crochet item
- C42** - An item of textile craft (no decoupage) made by myself not listed in schedule
- C43** - An item of handicraft made by myself not listed in schedule

*All items of handicraft must **NOT** have been entered at Nantwich Show previously, not washed or worn. No framed work to exceed 4ft square and all your own work.*

ART:

- C44** - Pen/Ink/Pencil picture any subject
- C45** - Water colour painting any subject
- C46** - Mixed medium any subject
- C47** - Acrylics any subject
- C48** - A digital print

All to be suitably framed ready to hang.

PHOTOGRAPHY:

- C49** - Black and white
- C50** - "Nostalgia"
- C51** - "Family"
- C52** - "Golden hour"

Photograph size not to exceed 10in x 8in. All photos to be mounted on plain white mounts and covered with transparent cover.

CHILDRENS:

This year's age groups are as follows:

- *6 years & under*
- *7 years to 11 years*
- *12 years to 16 years*

Age declared on entries. No names please

6 years & under

- CH53** - Paint a picture of your family
- CH54** - Junk model
- CH55** - Make a paper plate character of your choice
- CH56** - Decorate 5 biscuits sport themed

7 years to 11 years

- CH57** - Sports arena in a shoe box
- CH58** - Model of a minion (max 50cm tall)
- CH59** - Design an Olympic poster Paris 24
- CH60** - 5 decorated cupcakes

12 years to 16 years

CH61 - Make a piece of jewellery

CH62 - Take a photo – my hometown

CH63 - Make your own dream catcher

CH64 - 5 pieces of homemade rocky road a/v

All Ages

CH65 - Model of an Olympic Mascot – min height 1m max height 2m

CO-OPERATIVES:

CO-OP66 - "THE PARIS OLYMPIC GAMES 2024"

- 3 items of produce, can include a drink (eg cordial)
- 2 items of handicraft
- NO flowers/floristry to be judged
- To be staged within an area of 2ft 6ins wide x 2ft deep and not to exceed a height of 2ft 9in other items may be used for staging, exhibitors to provide own staging

CO-OP67 - "HARVEST SUPPER"

- 3 different items of cookery attractively staged on your own covered base, 2ft 6in wide x 2ft deep, backboards may be used which must be attached to the base

CO-OP68 - "RED, WHITE AND BLUE"

- 3 different items of craft attractively staged on your own covered base, 2ft 6in wide x 2ft deep, backboards may be used which must be attached to the base

**These 3 CO-OPERATIVE CLASSES are open
to individual or co-operative entries.**

GIVEN RECIPES

P12 - CARMELISED RED ONION CHUTNEY

Ingredients

8 red onions (sliced), 100g caster sugar, 100ml red wine vinegar, 100ml red wine, dash of grenadine syrup.

Method

Place onions and sugar in a saucepan, cover and cook on medium heat until soft (about 10 mins). Pour in red wine vinegar and red wine, simmer uncovered until liquid has reduced and mixture is sticky (about 10 mins). Add the grenadine syrup and mix well. Cool, transfer to a sterilised jar and seal.

P25 - FRUIT & SPICE BUN RING

Ingredients

60g butter (40g and 20g), 50g currants, 50g caster sugar, 1 teaspoon ground cinnamon, 200g self raising flour, pinch salt, 125ml milk, 1 tablespoon maple syrup or honey.

Method

Preheat oven 220C/200c fan/gas mark 7. Melt 20g butter and use some to grease an 8" cake tin. Mix currants, sugar and cinnamon in a bowl. In another bowl, sift flour and salt, rub in 40g butter and add milk to create a soft dough. Lightly knead on a floured surface into a smooth ball. Roll out dough into a rectangle 30x20cm. Place the dough with the long edge facing you and brush the remaining melted butter on the dough leaving 1cm bare around the edges. Sprinkle currant mix over the butter. Moisten the bare edges with water and from the long edge, roll up the dough as for a swiss roll. Pinch the join and place the join underneath. Cut into 12 pieces and place the buns in the tin, cut side facing up (9 around the edge and 3 in the middle of the tin). Bake for 15-20 mins until risen and golden brown. Remove from tin to cooling rack and brush with maple syrup or honey.

P26 - BANANA BREAD

Ingredients

140g softened butter, 140g caster sugar, 2 large eggs beaten, 140g self raising flour, 1 tsp baking powder, 2 very ripe bananas.

Method

Heat oven to 180C/160C fan/gas mark 4. Line a 2lb loaf tin. Cream the butter and sugar until light and fluffy. Slowly add the beaten eggs with a little of the flour. Fold in the remaining flour, baking powder and banana. Pour into the tin and bake for about 50 mins. Cool in tin for 10 mins and then remove to a wire rack.