

HOME PRODUCE, ARTS & CRAFTS SECTION SCHEDULE 2023

ENTRIES CLOSE WEDNESDAY 19TH JULY 2023

SECTION SECRETARY MRS H WOODWARD

All entries via email only to: hpacnantwichshow@outlook.com

Entry money to be paid (cash only) on Tuesday 25th July before 12 noon when staging exhibits

ALL ENQUIRES TO KARAN STOCKTON 07840070782 OR hpacnantwichshow@outlook.com

SECTION RULES

- JUDGES DECISION IS FINAL
- EXHIBITS TO BE STAGED BY 12 NOON ON TUES 25TH JULY
- ALL EXHIBITS LEFT AT OWERS 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
- MAX 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 1-51 £1 EACH, CLASSES COOP65/66/67 £5 EACH, CHILDRENS CLASSES 50P

REMEMBER: a judge looks 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

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 given 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

PRODUCE:

P12 A Plated bakewell tart

P13 5 Brownies or Blondies

P14 5 Decorated cup cakes

P15 5 Pieces tray bake a/v

P16 5 Cookies a/v

P17 3 danish pastries a/v

P18 3 Sausage rolls

P19 Homemade quiche a/v

P20 A cottage loaf

P21 Focaccia bread

P22 Jam filled sandwich cake – no butter cream caster sugar topped

P23 An item of cookery or produce not listed own choice

P24 pineapple up side down cake recipe given

P25 cold tea loaf recipe given

P26 Decorated Cake Themed to “100 years of the BBC”

PLEASE DISPLAY ALL PRODUCE ON PLATES OR BOARDS

NO CREAM FISH BBQ SAUCE OR PATE TO BE USED THANKS

HANDICRAFT:

C27 A machine or hand sewn item

C28 Homemade apron

C29 A cross stitch item kit or own design- please state on entry

C30 Item of hand embroidery

C31 A homemade cushion any craft

C32 Homemade felted item

C33 Homemade beaded item

C34 Hand knitted item

C35 Something new from something old

C36 Item of patch work

C37 Homemade bag for life

C38 A scrapbook page

C39 Homemade bunch of flowers

C40 A Crochet item

C41 An item of textile craft (no decoupage) made by myself not listed in schedule

C42 An item of hard craft 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 own work thanks

ART:

C43 Pen/Ink/Pencil picture any subject

C44 Water colour painting any subject

C45 Mixed medium any subject

C46 Acrylics any subject

C47 A digital print

All to be suitably framed ready to hang

PHOTOGRAPHY:

C48 Black and white

C49 "Animals"

C50 "Nature"

C51 Best of british

Photograph size not to exceed 10in x 8in

All photos to be mounted on plain white mounts and coved with transparent cover

CHIDRENS:

THIS YEARS AGE GROUPS ARE AS FOLOWS – 6YRS AND UNDER, 7YRS TO 11YRS, 12YRS TO 16YRS. AGE ON ENTRIES PLEASE NO NAMES

6YRS AND UNDER

CH52 make a crown

CH53 A finger painting

CH54 Playdough/plasticine model

CH55 5 decorated homemade biscuits

7YRS TO 11YRS

CH56 Farmyard in a box

CH57 Model of womens football world cup trophy

CH58 5 decorated fairy cakes

CH59 Make the “crown jewels”

12YRS TO 16YRS

CH60 A piece of digital art

CH61 Take a photo – my favourite place

CH62 Up cycled item

CH63 5 Make a cake – own choice

ALL AGES

CH64 Model of your favourite Disney character – min height 1m max height 2m

CO-OPERATIVES:

CO-OP65 “THE KINGS CORONATION”

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-OP66 “AFTERNOON TEA”

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-OP67 “PURPLE, RED,GOLD”

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 classes are open to individual or co-operative entries.

GIVEN RECIPES

P24 PINEAPPLE UPSIDE DOWN CAKE

Ingredients

Topping- 50g butter, 50g light soft brown sugar, 7 pineapple rings in syrup drained and syrup reserved, 7 glace cherries

For the cake- 100g butter, 100g golden caster sugar, 100g SR flour, 1tsp baking powder, 1tsp vanilla extract, 2 eggs

Method

Heat oven to 180c/160c fan/gas 4,

Topping beat 50g softened butter and 50g light brown sugar together until creamy. Spread over the base and a quarter of the way up the sides of a 20cm round cake tin. Arrange 7 pineapple rings on the top, place 7 glace cherries in the centre of the rings.

Cake- whisk 100g butter, 100g caster sugar, 100g SR flour, 1 tsp baking powder, 1tsp vanilla and 2 eggs plus 2tbsp of the reserved pineapple syrup together beat to a soft consistency. Spoon into the tin on top of the pineapple and smooth, bake for 35 mins leave to stand for 5 mins turn out onto a plate.

P25 COLD TEA LOAF

Soak overnight 8 ozs mixed dried fruit in 6 fl ozs cold tea.

Next day beat in 1 egg, 6ozs brown sugar, 8ozs SR flour, pinch of salt, beat together well

Pour into a lined 1lb loaf tin

Bake at 180C/350F/GAS 4 for approx 1 hour

Class No	Description	Entry Fee	Secretary's Use
TOTAL			

Postcode _____ **Telephone** _____ **Email** _____

Cheques made payable to 'Nantwich Agricultural Society' NO CASH IN POST PLEASE