

**Children's Afternoon competitions**

**Name:.....**

Please tick boxes

Lego model

<input type="checkbox"/>
<input type="checkbox"/>
<input type="checkbox"/>

Decorate a cup cake

Team Junk model building  
(50p per child)

**Adult booking form for masterclass**

Please ring 01743 709186 to book before filling in this form

**Name:.....Phone.....**

Portrait class

<input type="checkbox"/>
<input type="checkbox"/>

Flower arranging class

Fee: £5 per class

Materials provided (only 12 places per class)

Entry fees must accompany this form.

**Upton Magna Produce**

**& Craft Show**

**Sunday 3rd September 2017**

**Entries: 4.00pm -6.00pm Saturday 2nd September  
Or 9.00am -11.00am 3rd September**

**Bacon baps, tea & coffee 9.30-11.00am**

**Judging: 11am -1.00pm**

**Open to public 1.00pm -3.30pm**

**Refreshments – Tea and cakes 1.00-3.30pm**

**Gardeners Question Time**

**Portrait sketching & flower arranging masterclasses**

**(Limited numbers pre-booked tickets only)**

**Adults and children's competitions during the afternoon**

**Presentations & Grand Produce Raffle 3.15 -3.30pm**

## Entry Form

**Classes - Please tick box next to relevant number**  
**(Make sure you check against category before submitting)**

### Rules

- Competitors – only one entry per class
- Entry forms should be delivered to:  
Cruck Cottage, Upton Magna (near church) by 6.00pm Friday 1st September 2017.
- All entries must be accompanied by appropriate fee of £1 per entry for adults and 50p per entry for children.
- All entries to arrive at hall between 4.00pm - 6.0pm on Saturday 2nd September or 9.00am -11.00am on Sunday 3rd September.
- The judge's decision is final.
- All items should remain in place until the presentation.

1		2		3		4		5	
6		7		8		9		10	
11		12		13		14		15	
16		17		18		19		20	
21		22		23		24		25	
26		27		28		29		30	
31		32		33		34		35	
36		37		38		39		40	
41		42		43		44		45	
46		47		48		49		50	

Name: \_\_\_\_\_

Entry Fee: \_\_\_\_\_ enclosed.

(see reverse for more).

## Recipe for Victoria Sponge

### Ingredients:

175g soft margarine, 175g caster sugar  
175g self-raising flour, 1 ½ tsp baking powder  
3 large eggs

### Filling/topping

About 4 tbsp. raspberry jam, Caster sugar

### Method

Pre-heat oven to 180c (170cfan) gas 4

Grease and base-line two sandwich tins.

Place margarine sugar, flour, baking powder and eggs in a large mixing bowl and using electric mixer, beat for about two minutes. Mix should be soft enough to drop off beaters when lifted.

Divide mixture equally between tins, bake 20-30mins.

Cakes should be risen, pale gold & tops spring back when lightly pressed when cooked.

Cool in tin for 2 minutes, loosen edges with knife, turn out onto cooling rack, remove paper.

When cold sandwich together with jam and sprinkle top with caster sugar.

## CLASSIFICATIONS

### FRUIT AND VEGETABLES

Class 1	5 onions from sets or seeds
Class 2	Largest onion (around girth)
Class 3	3 round beetroot
Class 4	5 potatoes
Class 5	5 cooking apples
Class 6	5 eating apples
Class 7	longest runner bean
Class 8	6 runner beans
Class 9	5 tomatoes
Class 10	Plate of fruit (exc. apples)
Class 11	3 courgettes
Class 12	3 carrots (any type)
Class 13	Basket of mixed vegetables (cooks choice)
Class 14	six French beans

### FLORAL SECTION

Class 15	3 decorative dahlias – small
Class 16	3 large dahlias
Class 17	3 roses
Class 18	1 specimen flower from your garden
Class 19	Mixed arrangement grown in a pot
Class 20	Tallest weed from your garden
Class 21	Flower arrangement –“All things Bright & Beautiful” (not exceeding 80cm high x 50cm)
Class 22	Flower arrangement in an unusual container (not exceeding 60cm high by 40cm wide)

## CHILDREN'S SECTION (age – up to 12)

### COOKERY

- Class 23 Victoria sponge 3 eggs (recipe provided on web-site)
- Class 24 5 plain scones on a plate
- Class 25 5 cheese scones on a plate
- Class 26 Fruit cake
- Class 27 Apple pie with short crust pastry
- Class 28 Almond tart (eg: Bakewell, frangipan)
- Class 29 Jar of raspberry jam
- Class 30 Jar of Strawberry jam
- Class 31 Jar of fruit jam
- Class 32 Jar of marmalade
- Class 33 Jar of jelly (sweet or savoury)
- Class 34 Jar of chutney
- Class 35 White loaf (any style)
- Class 36 Brown loaf (any style)
- Class 37 Speciality Bread
- Class 38 Fruit liqueur (e.g. Sloe gin, raspberry or plum liqueur)

### CRAFTS

- Class 39 Embroidered item
- Class 40 A child's toy
- Class 41 A door stop
- Class 42 Carved wooden item
- Class 43 Still Life Painting
- Class 44 Landscape painting (inc. rural, industrial, town, city, sea.)
- Class 45 Portrait painting (human or animal)  
Paintings should be mounted or framed.
- Class 46 Photograph –Portrait of human, animal/bird (A4 size)
- Class 47 Photograph of a landscape (A4 size)

Class 48

Painting - any subject. Any or a mix of media may be used

Class 49

Photograph -any subject

Class 50

Tallest sunflower