

**FAIRFORD, FARINGDON, FILKINS & BURFORD
PLOUGHING SOCIETY**
(Affiliated to the Society of Ploughmen)



**HEMOCRAFT SECTION
SCHEDULE**

**69th Annual Ploughing Match
and
Country Show**

**By kind permission of Mr & Mrs P. Gwyn & Ponsonby Farms
at**

**Southrop Farm, Hambidge Lane, Lechlade, GL7 3EA
on**

SATURDAY 30th SEPTEMBER, 2017

***** ENTRIES CLOSE MONDAY 25th SEPTEMBER 2017 *****

Entries to: Mrs E Woodward,
4 Waiten Hill Cottages, Mill Lane, Fairford, Glos GL7 4JG
email: brkln87@btinternet.com

Tel: 01285 712587 or 01285 851526 (Mrs M Pursch)

www.ploughingmatch.co.uk

HOMECRAFT

Competitors to the Homecraft Section will be allowed to take their cars to the Homecraft Marquee to offload their entries.

However, all entrants will need to pay for entry into the Ploughing Match.

- CLASSES
- 1 Family Fruit Teabread - *women only (see recipe)*
 - 2 Family Fruit Teabread - *men only (see recipe)*
 - 3 Banana Cake (*see recipe*)
 - 4 **5** Melting Moments
 - 5 Apple Pie on a Plate
 - 6 **8** inch Quiche
 - 7 Bread Plait
 - 8 Picnic for **2** in a Basket *max size 18 ins*
 - 9 Jar of soft fruit jam
 - 10 Jar of stone fruit jam
 - 11 Jar of fruit jelly
 - 12 Jar of marmalade
 - 13 Jar of Chutney
 - 14 A piece of Handmade Jewellery - *any medium*
 - 15 Design a Poster to celebrate the **70th** year of the Ploughing Match
 - 16 A painting - *any medium (please state size on entry form)*
 - 17 Photograph `Autumn` (*unmounted max 5` x 7`*)
 - 18 Knitted Cardigan (*Child or Adult*)
 - 19 **6** tomatoes (*with stalks*)
 - 20 **3** Onions
 - 21 **6** Shallots
 - 22 Fruit & Vegetables in a Container *max size 2ft*
 - 23 **3** dessert apples (*with stalks*)
 - 24 **3** Bantam eggs judged on external appearance (display plate provided)
 - 25 **3** Large Hens eggs judged on external appearance (display plate provided)
 - 26 **3** Duck eggs judged on external appearance (display plate provided)
 - 27 **1** Duck egg judged on Internal & external appearance (display plate provided)
 - 28 **1** Hens egg judged on internal & external appearance (display plate provided)
 - 29 **1** Bantam egg judged on internal & external appearance (display plate provided)
 - 30 `Harvest` Arrangement (*not exceeding 2ft overall*)
 - 31 Pew End for an Autumn Wedding
 - 32 Miniature flower arrangement (*not exceeding 4" overall*)
 - 33 Last Rose of Summer

Who are the best cooks? Men or Women?

Champion rosette awarded by Mrs Margaret Pursch for the best in class 1 or 2

PRIZES 1st £3.00 2nd £2.00 3rd £1.00

ALL HOMECRAFT CLASSES ARE KINDLY SPONSORED BY

Thomson & Partners

RECIPE

* Oven temperatures are only for guidance and must be adjusted for fan ovens*

FAMILY FRUIT BREAD.

You need to start this Teabread the day before, as the dried fruits have to be soaked in hot tea overnight to give them time to swell. If you have tea left in the pot, use that instead of making it specially. Teabreads packed with fruit such as this one are known as Bara Brith in Wales, Barm Brack in Ireland and Selkirk Bannock in Scotland

They are all good served buttered, and keep well. Allow to cool completely, then store in an airtight tin or polythene bag.

350g (12oz) Mixed Dried Fruit
225g (8oz) Light Muscovado Sugar
300ml (10fl oz hot Earl Grey tea made using 2 teaspoons Earl Grey or 2 Earl Grey Tea Bags
275g (10oz) Self-Raising Flour
Finely grated zest of 1 Lemon
1 Egg beaten.

Preparation time: 15 minutes,
Plus soaking overnight.
Cooking time: 1 ¼ - 1 ½ hours
Tin needed: a 900g (2lb) loaf tin
17 x 9 x 9cm (6 ½ x 3 ½ x 3 ½ in)
Base measurement

Put the mixed dried fruit and the sugar into a medium bowl, stir to mix, then pour over the hot tea. Cover the bowl and leave in a cool place overnight to allow the fruit to plump up.

The next day, lightly grease the tin and line it with a wide strip of nonstick baking parchment to go up the wide sides and over the base. Pre-heat the oven **150C / 300F Gas Mark 2**. Add the flour, lemon zest and beaten egg to the fruit mixture and stir with a wooden spoon until thoroughly mixed.

Turn the mixture into the prepared tin and gently level the surface. Bake in the middle of the oven for **1 ¼ to 1 ½ hours**, until the teabread is well risen and firm to the touch and a fine skewer inserted in the center comes out clean. Leave to cool in the tin for about 10 minutes then loosen with a small palette knife. Turn the teabread out and leave on a wire rack to cool. Remove the lining paper.

RECIPE

BANANA LOAF.

This is a lovely, moist loaf. It freezes extremely well. Any ripe Bananas left in the fruit bowl are ideal for this cake – the riper they are, the better

100g (4oz) Butter Softened
175g Caster Sugar
2 Eggs
2 Ripe Bananas, mashed
225g (8oz) Self-Raising Flour
1 Teaspoon Baking Powder
2 Tablespoons Milk

15 minutes
Cooking time: 1 hour
Tin needed: a 900g (2lb) loaf tin
17 x 9 x 9cm (6 ½ x 3 ½ x 3 ½ in)
Base measurement

Lightly grease the loaf tin and line it with nonstick baking parchment. Pre-heat the oven to **180C / 350F Gas Mark 4**. Measure all the ingredients into a mixing bowl and beat for about 2 minutes, until well blended. An electric mixer is best for this. Spoon the mixture into the prepared tin and level the surface. Bake for about **1 hour**, until well risen and golden brown. A fine skewer inserted in the center of the cake should come out clean. Leave the cake to cool in the tin for a few minutes, then loosen with a small palette knife and turn the cake out. Remove the lining paper and leave on a wire rack to cool completely.

ADVANCE NOTICE

PHOTOGRAPHIC COMPETITION FOR 2018

Next year our photographic competition will be

Unmounted Photograph of `Past Ploughing Matches`

The **MRS W GAMMOND CUP** will be awarded to the competitor gaining most points in **Classes 1 to 8.**

A Cup given in memory of the late **RICHARD BERRY** will be awarded to the winner of **Class 2.**

The **L & N WOODWARD CUP** will be awarded to the competitor gaining most points in **Classes 9 to 13**

The **EILEEN TAYLOR CUP** will be awarded to the competitor gaining most points in **Classes 14 to 18.**

The **ROVES FARM CUP** will be awarded to the competitor gaining most points in **Classes 19 to 23.**

The **MARY BERRY CUP** will be awarded to the competitor gaining most points in **Classes 24 to 29.**

A cup given in memory of the late **MRS A JAMES** will be awarded to the competitor gaining most points in **Classes 30 to 33.**

The **MRS MARGARET PURSCH CUP** will be awarded to the competitor gaining most points in **Classes 1 to 33.**

RULES

1. The marquee will be open from **7.30am**. Staging of exhibits for the Home craft Section to be finished by **10.00am**.
2. Any Competitor receiving help or advice after he/she commences work will be disqualified
3. All foodstuffs must be **covered with Clingfilm** otherwise marks will be deducted.
4. **CLASSES 9 – 13. ALL JARS SHOULD BE SEALED WITH A WAX DISC AND CELLOPHANE OR A WAX DISC AND / OR A NEW TWIST TOP LID..**
5. The Judge's decision to be final.
6. The Committee reserves the right to stop and disqualify any Competitor who does not abide by the rules.
7. Whilst taking every care and precaution, the Committee does not hold itself responsible for injury, loss or damage to persons or property.
8. Only one entry per person per class is allowed.
9. No entry to have won a prize in a previous show.
10. Whilst judging is in progress the Marquee will be cleared.
11. **Exhibits may not be removed until 4pm and must be cleared by 5pm on the day of the show. All exhibits must be removed by the Exhibitor or a Nominated Person. The Committee does not hold itself responsible for any damage or loss to any Exhibit at the show.**
PLEASE DO NOT FORGET TO COLLECT PRIZE MONEY FROM 4pm ONWARDS IN HOMECRAFT TENT
12. Cups to be held for one year only. A **£10 deposit** will be charged after presentation.
12. **Cups will be presented in front of the FFF&B Secretary's tent at approx. 4.30 pm.**