

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



**HEMOCRAFT SECTION
SCHEDULE**

**70th Annual Ploughing Match
and
Country Show**

By kind permission of Mr C Wilmer & Mr P Kinch

at

**Friars Court, Clanfield, Bampton. OX18 2SU
on**

SATURDAY 29th SEPTEMBER, 2018

***** ENTRIES CLOSE MONDAY 24th SEPTEMBER 2018 *****

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 Gingerbread - *women only (see recipe)*
 - 2 Gingerbread - *men only (see recipe)*
 - 3 Somerset Cider Cake *(see recipe)*
 - 4 5 Flapjacks
 - 5 A Decorated Cake Celebrating 70th Anniversary of the Ploughing Match
 - 6 8 inch Quiche
 - 7 * Bakers Basket * a selection of Bread Rolls (max 15)
 - 8 A Traditional Ploughman`s Lunch
 - 9 Jar of soft fruit jam
 - 10 Jar of stone fruit jam
 - 11 Jar of Lemon Curd
 - 12 Jar of marmalade
 - 13 Jar of Chutney
 - 14 A piece of Handmade Jewellery - *any medium*
 - 15 Celebrating 70 years of the FFF & B Ploughing Society taking and using ideas from classes 1-33 ** any medium**
 - 16 A painting – *A Winter scene (please state size on entry form)*
 - 17 Photograph `Past Ploughing Matches` (*unmounted max 5` x 7`*)
 - 18 Knitted Bobble Hat (*Child or Adult*)
 - 19 6 tomatoes (*with stalks*)
 - 20 3 Onions
 - 21 6 Shallots
 - 22 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 / Winter Wedding (*Foliage and Berries only*)
 - 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*

GINGERBREAD

100g / 4oz Butter or Block Margarine
100g / 4oz Black Treacle
100g / 4oz Golden Syrup
50g / 2oz Demerara Sugar
150ml / 5floz Milk
2 (size 2) Eggs
225g / 8oz Plain Flour
5ml / 1 teaspoon Bicarbonate of Soda
5ml / 1 teaspoon Ground Mixed Spice
20ml / 4 teaspoons Ground Ginger

Set the oven at 300F / 150C / Gas mark 2. Grease and line a 18cm / 7in square deep tin. Place the butter, treacle, syrup and sugar in a pan and heat gently until dissolved. Remove from the heat and allow to cool slightly. Beat together the milk and eggs, then stir into the pan. Sift the flour into a large mixing bowl with the bicarbonate of soda, mixed spice and ginger. Make a well in the centre and pour in the liquid ingredients. Beat well with a wooden spoon until evenly mixed. Turn into the prepared tin and bake in the oven for about 1 hour, or until well risen and firm. Cool in the tin for about 10 minutes, then turn out and finish cooling on a wire rack. Wrap closely in foil or store in an airtight tin until needed.

SOMERSET CIDER CAKE

125g / 4oz Butter
125g / 4oz Soft Brown Sugar
2 Beaten Eggs (must be at room temperature)
225g / 8oz Wholewheat Flour
1 teaspoon Bicarbonate of Soda
Half a grated Nutmeg
About 225ml / 8floz Dry Cider

Cream butter and sugar until really light and fluffy. Beat in the Eggs a little at a time. Sift together flour, bicarbonate of soda and nutmeg. Fold it in. Add cider slowly to form a soft dropping consistency. Grease a 18cm / 7in round tin and line bottom with greaseproof paper. Put the mixture into the tin and bake near the top of a moderately hot oven, Gas 5 / 375 F / 190 C, for 1 to 1 ¼ hours or until brown on top, shrinking from sides of tin and springy to the touch.

ADVANCE NOTICE

PHOTOGRAPHIC COMPETITION FOR 2019

Next year our photographic competition will be

Unmounted Photograph of `The Working Countryside`

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.**