

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



**HEMCRAFT SECTION  
SCHEDULE**

**71st Annual Ploughing Match  
and  
Country Show**

**By kind permission of Mr Richard Wingfield  
at**

**Barrington Park Estate, Great Barrington,  
Burford. GL54 3PT**

**on**

**SATURDAY 28<sup>th</sup> SEPTEMBER, 2019**

**\*\*\* ENTRIES CLOSE THURSDAY 26<sup>th</sup> SEPTEMBER 2019 \*\*\***

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

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

## HEMECRAFT

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 Dundee Cake - *Ladies only (see recipe)*
  - 2 Dundee Cake - *Men only (see recipe)*
  - 3 Lemon Drizzle Cake (*see recipe*)
  - 4 5 Welsh Cakes
  - 5 5 Cheese Straws
  - 6 3 Sausage Rolls (*shortcrust pastry*)
  - 7 A Round of Soda Bread
  - 8 `Harvest Tea` on a Tray
  - 9 Jar of soft fruit jam
  - 10 Jar of stone fruit jam
  - 11 Jar of Lemon Curd
  - 12 Jar of marmalade
  - 13 Jar of Hedgerow Jelly
  - 14 A piece of Handmade Jewellery – (*any medium*)
  - 15 Bottle of Homemade Fruit Gin
  - 16 Decorated Egg
  - 17 Photograph `The Working Countryside` (*unmounted max 5` x 7`*)
  - 18 Felt Based Christmas Decoration
  - 19 6 tomatoes (*with stalks*)
  - 20 3 Onions
  - 21 Heaviest Marrow
  - 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 Festive Christmas Wreath for a Front Door
  - 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 1<sup>st</sup> £3.00 2<sup>nd</sup> £2.00 3<sup>rd</sup> £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\*

**DUNDEE CAKE**

150g / 5oz Margarine  
150g / 5oz Light Muscovado Sugar  
3 Eggs  
250g / 8oz Plain Flour  
1 Teaspoon Baking Powder  
350g / 12oz Mixed Dried Fruit  
60g / 2oz Glace Cherries  
Grated Zest of 1 Lemon  
½ Teaspoon Nutmeg  
60g / 2oz Whole Almonds to Decorate

Preheat the oven to 160 degrees C. Line a 20cm / 8 inch diameter loose bottomed tin with baking parchment. In a bowl blend the margarine, sugar, eggs, flour, baking powder and nutmeg and beat Well. Stir in the mixed fruit, cherries and lemon zest. Spoon into the prepared baking tin. Arrange The almonds on top. Bake in the oven for about 90 minutes. Check if cooked by inserting a skewer In the middle to see if it comes out clean. Allow to cool on a wire rack. Can be stored in an airtight Container for up to a week.

**LEMON DRIZZLE CAKE**

225g Unsalted Butter  
225g Caster Sugar  
4 Eggs  
225g Self Raising Flour  
Finely grated Zest of 1 Lemon

**For the Drizzle Topping**

Juice of 1 ½ Lemons  
85g Caster Sugar

Heat the oven to 180C/fan 160C/GAS4. Beat together 225g softened unsalted butter and 225g caster sugar until pale and creamy then add 4 eggs, one at a time, slowly mixing through. Sift 225g self raising flour, then add the finely grated zest of 1 lemon and mix well until well combined. Line a loaf tin with greaseproof paper, then spoon in the mixture and level the top with a spoon. Bake for 45-50 minutes until a thin skewer inserted into the center of the cake comes out clean. While the cake is cooling in its tin, mix together the juice of 1 ½ lemons and 85g of caster sugar to make the drizzle. Prick the warm cake all over the top with a skewer or fork, then pour over the drizzle – the juice will Sink in and the sugar will form a lovely, crisp topping. Leave in the tin until completely cold, then Remove. This cake will keep in an airtight container for 3-4 days.

**ADVANCE NOTICE**

**PHOTOGRAPHIC COMPETITION FOR 2020**

Next year our photographic competition will be

Unmounted Photograph of `HORSES`

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.**