

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



**HEMOCRAFT SECTION
SCHEDULE**

**73rd Annual Ploughing Match
and
Country Show**
By kind permission of
Mr J Hook

**Shifford Manor Farm, nr Standlake
Oxon OX29 7QS**

**on
SATURDAY 24th SEPTEMBER, 2022**

***** ENTRIES CLOSE THURSDAY 22nd SEPTEMBER 2022 *****

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 Victoria Sponge (*Ladies only*) *see recipe*
 - 2 Victoria Sponge (*Men only*) *see recipe*
 - 3 Overnight Fruit Cake (*see recipe*)
 - 4 5 Cheese Scones
 - 5 Treacle Tart
 - 6 2 Vegetable Pasties
 - 7 Cottage Loaf
 - 8 Pizza
 - 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 Knitted Toy
 - 15 Bottle of Homemade Fruit Gin
 - 16 Christmas Card (*any medium*)
 - 17 Photograph `Horses` (*unmounted max 5` x 7`*)
 - 18 A Small Bird Box (*suitable for garden fence*)
 - 19 6 tomatoes (*with stalks*)
 - 20 3 Onions
 - 21 1Pumpkin
 - 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 3Large Hens eggs judged on external appearance (*display plate provided*)
 - 26 1 Hens egg judged on internal & external appearance (*display plate provided*)
 - 27 1 Bantam egg judged on internal & external appearance (*display plate provided*)
 - 28 1 Pot Plant (*max 6in pot*)
 - 29 Arrangement *2ft max`* `Fruits of the Field`
 - 30 Wedding bouquet
 - 31 Last Rose of Summer
 - 32 Miniature flower arrangement (*not exceeding 4" overall*)
 - 33 3 Dahlias (*displayed in a vase*)

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*

VICTORIA SANDWICH

**4 Eggs, 225g / 8oz Caster Sugar, 225g / 8oz Self Raising Flour, 2 tsp Baking Powder,
225g / 8oz Butter at room temperature.**

Preheat the oven to 180c / 160c Fan / Gas 4. Line 2 20cm / 8 inch sandwich tins.

Break the eggs into a large mixing bowl, then add the sugar, flour, baking powder and butter. Mix together until well combined. Divide the mixture evenly between the tins and gently smooth the surface of the cakes. Bake the cakes on the middle shelf of the oven for 25 minutes. Check them after 20 minutes. The cakes are done when they are golden brown and coming away from the edge of the tins. They should be springy to the touch. Set aside in their tins to cool for 5 minutes before turning out onto a cooling tray. To assemble the cake place one cake upside down onto a plate and spread with raspberry jam. Top with second cake top side up. Sprinkle over with caster sugar.

OVERNIGHT FRUIT CAKE

**50G /2oz Butter or Margarine, 225g / 8oz Self Raising Flour, 5ml / 1 tsp Bicarbonate of Soda, 5ml / 1 tsp grated nutmeg, 5ml / 1 tsp Ground Mixed Spice, Pinch of Salt, 225g / 8oz Dried Mixed Fruit, 100g / 4oz Brown Sugar
250ml / 8fl oz / 1 cup Milk.**

Rub the butter or margarine into the flour, bicarbonate of soda, spices and salt until the mixture resembles breadcrumbs. Mix in the fruit and sugar then stir in the milk until all the ingredients are well blended. Cover and leave overnight.

Spoon the mixture into a greased and lined 20cm / 8inch cake tin and bake in a preheated oven at 180C / 350F Gas mark 4 for 1 ¾ hours until a skewer inserted in the center comes out clean.

ADVANCE NOTICE

PHOTOGRAPHIC COMPETITION FOR 2023

Next year our photographic competition will be

Unmounted Photograph of `Hedgerow`

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 **EILEEN TAYLOR CUP** will be awarded to the competitor gaining most points in **Classes 9 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 27.**

A cup given in memory of the late **MRS A JAMES** will be awarded to the competitor gaining most points in **Classes 28 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.**