

DOMESTIC SECTION 2019 (Open to all)

To be held this year at Broad Farm, Hellingly
on Saturday, 28th September

— Kindly sponsored by Thelma Farr —

COOKERY AND PRESERVES

Class 1. Set Recipe – Victoria Sponge

Ingredients - 225g Softened butter, 225g caster sugar, 4 eggs, 225g self-raising flour, 2 teaspoons baking powder. For the filling - 200g softened butter, 400g icing sugar, 4 tablespoons of strawberry jam.

Method – Method - pre-heat the oven to 180°C/Fan 160°C/Gas 4. Grease two 20cm(up to Sin) sandwich tins and line with baking paper. Measure the butter, sugar, eggs, flour and baking powder into a large bowl and beat until thoroughly blended. Divide the mixture evenly between the two tins and level out. Bake in the preheated oven for 25 minutes or until the tops of the cakes spring back when pressed lightly with your finger. Remove the baking paper and leave to cool completely on a wire rack. For the filling- gradually add the icing sugar to the softened butter and beat until smooth. Once the sponges have cooled spread the buttercream and jam evenly across the bottom sponge and place the second sponge on top. Sprinkle with caster sugar to finish.

- Class 2. A Plaited loaf
- Class 3. A Gypsy Tart
- Class 4. A recipe using Blackberries
- Class 5. An individual Chocolate Mousse
- Class 6. A vegetarian quiche
- Class 7. A stuffed Pepper - recipe to be shown
- Class 8. 6 Cheese Straws
- Class 9. 4 Savoury Scones
- Class 10. Jar of Fruit Preserved in Alcohol
- Class 11. Jar of Marmalade - any variety
- Class 12. Jar of Raspberry Jam
- Class 13. Jar of Chutney

FRUIT, VEGETABLES & EGGS

- Class 14. Harvest Basket / Trug / box - homegrown &/or homemade produce
- Class 15. Largest Onion
- Class 16. A bunch of Chard
- Class 17. 6 Eggs
- Class 18. 4 Tomatoes

FLORAL

- Class 19. An arrangement in an Eggcup
- Class 20. An Autumnal Table Centre- not exceeding 24"
- Class 21. An arrangement in a Kilner Jar- any size
- Class 22. An Individual Bloom- to be voted for by public
- Class 23. An arrangement 'Green & White'

HANDICRAFT

- Class 24. A Floral Headband
- Class 25. A Tea Cosy
- Class 26. A Knitted Jumper
- Class 27. An item made using a scarf/scarves
- Class 28. A Picture 'Farm Scene'- any medium
- Class 29. A Photograph- 'Purple'
- Class 30. A Photograph - 'The Seaside'
- Class 31. An item of Pottery

CHILDREN'S (16 years & under) Sponsored by East Sussex Ploughing Match Society

- Class 32. A Decorated Jam Jar
- Class 33. 4 Cheese Straws
- Class 34. A Monster made from fruit
- Class 35. A Painting using handprints/fingerprints
- Class 36. A Glove Puppet
- Class 37. Design a Postage Stamp 'Harvest'- Postcard size

ENTRY FEES: On the day 50p (in advance 30p) per class. Children's classes FREE (Advance telephone/email entries accepted until night before Match, money may be paid on the day.)

PRIZE MONEY: Adults - 1st £2, 2nd £1.50, 3rd £1 Children - 1st £1.25, 2nd £1, 3rd 75p.

DOMESTIC SHIELD: Awarded to the person who gains most points in the Domestic Section (To be held for one year.)

ALICE LANCASTER CUP: Awarded to the person who gains most points in the Cookery & Preserves Section. (To be held for one year)

EGERTON CUP: Awarded to winner of Individual Bloom Class (to be voted for by the public & held for one year)

YOUNG FARMERS SALVER: Awarded to the member gaining most points in Domestic Section. (To be held for one year).

CHILDREN'S CUP: Presented by Paul Dyson for the child who gains the most points in Children's Section (To be held for one year).

THELMA FARR ROSEBOWL: Awarded to the most outstanding Class Exhibit from 1* Prizewinners in Domestic Section, excluding Children's classes. (To be held for one year).

DAVID FISHER MEMORIAL CUP: Most outstanding child's exhibit.

RULES OF ENTRY

1. One entry per class per person.
2. All food to be covered and shown on a plate, except where stated otherwise.
3. **JUDGING COMMENCES 10.00am sharp. All entries to be staged between 8.30 and 9.45am**
4. Handicrafts previously entered are not acceptable.
5. Exhibits at owner's risk. May be collected from 3.00pm onwards.
6. Children's classes may be divided according to age.
7. Please supervise your children but entries should be their own work
8. Any query/concern to be lodged with the secretary by 1.00pm
9. Judge's decision is final

ENTRY FORM

Name Child's age

Address

..... Telephone No Member YFC?

Please tick appropriate boxes

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												

Number of entries..... Total money enclosed

Number of FREE entries (Children's Classes)

Please complete and return to Miss C. Saunters, Foxgloves, Foul Mile, Cowbeech, Hailsham, East Sussex BN27 4JJ. Tel: 01323 832588 Email: ESPMSdomestic@outlook.com