

DOMESTIC SECTION

Saturday 10th and Sunday 11th August 2019

SECRETARY

Mandy Marshall, address: 10 Clyve Way, Staines, Middx, TW18 3LJ
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REGISTER ENTRIES

Entries must be registered by **9pm on Wednesday 7th August 2019** to the Domestic section secretary details above, all entries will be confirmed. Exhibitors should try to submit written entries by email or post to minimize errors. Unregistered entries will not be accepted on Friday or Saturday morning. Please state child's age for Children's entries.

ENTRY FEE

Payable when registering entries by post or when bringing exhibits for staging. Classes 1d – 28d and 41d – 50d **50p** per class. Classes 30d to 39d 30p per class. Maximum of 2 entries per class per person.
FREE ONE DAY SHOW ENTRY PER ENTRANT ENTERING 8 OR MORE EXHIBITS

STAGING REQUIREMENTS

Please bring exhibits to the **horticulture tent** for staging
Jam, Preserve, Beer, Liqueur and Wine exhibits to be staged on **Friday 9th between 2pm and 7pm** or Saturday 10th August between 7:30am and 9:00am.
Baking and Children's exhibits to be staged on **Saturday 10th August between 7:30am and 9:00am.**

Should you have a problem with any staging requests above please let us know when registering your entries so that alternative arrangements can be made.

Exhibits should be labelled with your exhibitor number which will be issued by the section secretary, DO NOT label with your name (such labels will be removed),

All entries must remain until **5pm on Sunday 11th of August**
Any exhibit not collected by 6pm will be destroyed.

JUDGING

The Craft, Domestic & Horticultural Marquee will be closed for Judging from 9:30am until judging has finished. Approx. 12.30pm.

PRIZES

Class 01d – 28d and 41d – 50d : 1st £2.00, 2nd £1.00, 3rd 50p
Children's classes 30d – 39d : 1st £1.00, 2nd 60p, 3rd 30p.
Classes with less than three entries will be awarded for 1st place only.

There will be a presentation of Trophies around 4pm on Sunday 11th August.

CULINARY COMPETITION

The **PAT GRAY Trophy** will be awarded for most points in Classes 1d – 28d

STEWARDS: Carol Belshaw, Beth Lister, Jane Cox & Dee Loosely

BAKING CLASSES JUDGE: Mrs Jackie Cox

All items to be covered with an ample amount of cling film to afford re-covering after judging please.

- 01d Victoria sandwich using the following Recipe:
170g (6ozs) Fat, 170g (6ozs) Sugar, 170g (6ozs) Flour,
3 Hens Eggs, Red jam, Cream/Buttercream and Essence if required
- 02d Favourite Cake - 175mm (7" approx) Please specify
- 03d Fruit Cake – 175mm (7" approx) round tin.
- 04d Madeira Cake made in a loaf tin
- 05d 4 pieces of confectionary (Fudge, Chocolates, Sweets etc)
- 06d 4 pieces of Shortbread
- 07d 3 Fruit Scones
- 08d 3 Cheese Scones
- 09d Your favourite Tea Loaf
- 10d Loaf of Handmade bread
- 11d 4 Handmade Biscuits (Decoration optional)
- 12d Loaf from your bread machine
- 13d Cake made with vegetable (state vegetable on exhibit)
- 14d Any other savoury item (not listed in this section, please specify)
- 15d Any other dessert (not listed in this section, please specify)
- 18d 6 Hens Eggs (all one colour) Please label with bread & a picture
- 19d 6 Eggs, other than hens (all one colour) Please label with breed & picture
- 50d 4 Dog Treats (1 will be used for judging by Panel dogs)

JAM AND PRESERVE CLASSES JUDGE: Mr Jon Davey

All jars to have a plain label with exhibitor number, the fruit used and date made. Preserves to have been made within the last 12 months.

- 21d jar of soft fruit jam
- 22d jar of stoned fruit jam
- 23d a small jar of jelly gift topped
- 24d jar of marmalade
- 25d small jar of lemon or orange curd
- 26d small jar of chutney
- 27d Jar of pickled vegetables
- 28d jar of your choice not listed in classes 21d – 27d

CHILDREN’S CULINARY CLASSES JUDGE: Miss Cassandra Gray

The **CASSANDRA SHIELD** will be awarded for most points in Classes 30d – 39d

Please state age on entry form.

- Children aged 3 - 10 yrs Classes 30 - 31 decoration only to be judged
- 30d 4 Decorated small cakes - Theme: Christmas
 - 31d 4 decorated sweets Model made in marzipan/sugar paste - theme Animal
 - 32d 4 Chocolate Brownies
 - 33d 4 Shaped Bread Rolls
 - 34d Flapjacks (4 pieces)

- Children aged 11 - 16 yrs
- 35d 4 Butterfly cakes (to recipe as class 01d)
 - 36d 4 Chocolate Brownies
 - 37d Model made in Marzipan/sugar paste - theme Animal
 - 38d 3 scones (plain, fruit or savoury)
 - 39d 2 Small Sausage Rolls

BEER, LIQUEUR & WINE COMPETITION JUDGE: Mr TA Dobson

SPECIFIC REQUIREMENTS

Liqueur can be exhibited in clear half bottles.

All bottles to have labels, size approx. 50 x 19mm, (2" x ¾"). One label just below the shoulder to show the main ingredient or blend. The second label should be 25mm, (1"), up from the bottom of the bottle to show Class and Exhibitors number, both labels to be affixed midway between seams.

SPECIFIC REQUIREMENTS FOR WINE ENTRANTS

All wine should be exhibited in clear, white, punted, Bordeaux style glass bottles, approx. 26 fl.oz. 70-75 cl. White plastic topped corks only to be used. Air space between bottom of cork and surface of wine should be between 6.4mm and 19mm, (¼" and ¾")

CLASSES

- 41d one bottle homemade wine – sweet red
- 42d one bottle homemade wine – dry red
- 43d one bottle homemade wine – rose
- 44d one bottle homemade wine – sweet white
- 45d one bottle homemade wine – dry white
- 46d one bottle homemade wine – other white
- 47d one bottle homemade beer
- 48d one bottle liqueur – can be fortified.

Please complete this entry in **BLOCK LETTERS**

NAME: _____

ADDRESS: _____

_____ POST CODE: _____

TELEPHONE NO: _____

Email Address: _____

CLASSES ENTERED (Please enter one class number per box)

								Amount 50p per class	
Total number of entries:								Total due: £	

Adult to complete Address details above

Child's Name: _____ Age: _____

								Amount 30p per class	
Total number of entries:								Total due: £	