

MECRAFT

All entries in this Section to be sent to Section Secretary:

Mrs K.Goldthorpe
The Chapel House,
Crowedge,
Sheffield, S36 4HF
Tel. 01226 766326

Entry Fee: 30p

Prize Money: 1st £2.00 2nd £1.50 3rd £.50

ENTRIES CLOSE: 9th SEPTEMBER 2008

Please enclose a SAE for return of Class card number(s)

1 Exhibitors ticket free when entries total £3.00 or more in the Homecraft/ Handicraft Sections.

LIST of TROPHIES

The J E Depledge Perpetual Trophy for Best Exhibit in Wine Classes.
Best in Show Rosette for Best Exhibit in Honey Classes.
Best in Show Rosette for Best Exhibit in Baking Open Classes.
Best in Show Rosette for Best in Show Victoria Sandwich.
Reserve in Show Rosette for Reserve Victoria Sandwich.
Best in Show Rosette for Best in Show Confectionery.
Special Award Rosette for Best Exhibit under 16 yrs in Confectionery Section.

Best in Show Rosette for Best Exhibit in Pre-School.
Best in Show Rosette for Best Exhibit in Infants.
Best in Show Rosette for Best Exhibit in Juniors.
Best in Show Rosette for Best Exhibit in Teenage.
Champion Award for Childrens Section Champion.
Reserve Award for Childrens Section Reserve.

Judging commences 10:15am
All exhibits to be staged by 10:00am

Close Circuit television will be in operation

The judges decision is final

No exhibit to be removed before 5.00 p.m. - this rule is strictly enforced.
The committee is not responsible for exhibitor's property but every care will be taken.
Class cards must be attached to the exhibits.
All exhibits in Homecraft must be the bona fide work of exhibitor.

Exhibitor's will not be allowed to sell their exhibits inside the marquee, this rule will be strictly enforced. Please collect your exhibits after 5.00p.m. And before 6.15 p.m.

Prize money to be paid by section secretary in Marquee after 2.30 p.m....

BAKING OPEN CLASSES

All Baking to be Displayed on Paper Plates or Foil Trays

Judge: Mrs M S Whitehead, Huddersfield

Class

1. Victoria Sandwich - Men Only.

2. Victoria Sandwich - Women Only.

Victoria sandwich ingredients: 4oz Butter 4oz Caster Sugar 2 Medium Eggs
4oz Self Raising Flour. Jam Filled (No butter cream). Sprinkled with caster
sugar on top and cake to be cut in half. The first prize winner in class 601 and
class 602 will then be judged against each other and a further prize awarded
for the overall "best in show" Victoria sandwich.

3. Coconut Cake.

4. Carrot Cake.

5. Novelty Celebration Cake.

6. 5 Fruit Scones.

7. Apple Pie.

8. Chocolate Swiss Roll.

9. 1 Round Shortbread.

10. 1 Round Flapjack.

11. White Loaf.

12. Tea Loaf.

13. Quiche Lorraine.

14. Jar of Soft Fruit Jam.

15. Jar of Chutney.

16. Jar of Marmalade.

17. Jar of Lemon Curd.

All Baking will be cut by the judges, except the novelty cakes

CONFECTIONERY

Judge: Mrs L Kershaw, Huddersfield

Class

18. Fudge. (6oz/ 200g)

19. Toffee. (6oz/ 200g)

20. 8 Chocolate Truffles.

21. 8 Peppermint Creams.

22. **Small Celebration Box. To be judged 50% on Contents 50% on Box Decoration.**
(e.g. Birthday, Christmas, Bonfire, Easter, Valentine.)

WINE CLASSES

Judge: Mr F S Stead, Sheffield

Class

- 23. **Bottle Sweet White wine.**
- 24. **Bottle Sweet Red Wine.**
- 25. **Bottle Dry White Wine.**
- 26. **Bottle Dry Red Wine.**
- 27. **Bottle Medium Dry / Rose.**
- 28. **Lager.**
- 29. **Bitter (Beer).**

Rules

- 1. All entries **must** have been made by the competitor by the process of fermentation.
- 2. No more than **one** bottle of any individual wine may be entered in any one class.
- 3. Corks: - white plastic topped cork stoppers should be used.
- 4. No labels except those supplied by the show committee.

HONEY

Judge: Mr Ivor Flatman, Wakefield

Class

- 30. **Light Honey 2 x 1lb jars.**
- 31. **Medium Honey 2 x 1lb jars.**
- 32. **Dark Honey (Heather Barred) 2 x 1lb jars.**
- 33. **Heather Honey 2 x 1lb jars.**
- 34. **Soft Set or Granulated Honey 2 x 1lb jars.**
- 35. **Bottle Sweet Mead.**
- 36. **Bottle Dry Mead.**
- 37. **Cake of Wax (12oz to 16oz – 340g to 450g).**
- 38. **Cut Comb.**
- 39. **Two beeswax candles (one to be lit by Judge).**
- 40. **Novice Class: Any 1 x 1lb jar of honey.**

For sections 30-40 all honey to be gathered from exhibitors own bees.
Jars to have class no's attached 1" from bottom of jar.

- 41. **Honey Fruit Cake.**

Ingredients: 225g/8oz self raising flour, 175g/6oz honey, 110g/4oz butter or margarine, 175g/6oz sultanas, 2 medium eggs, pinch of salt. Preparation: Preheat oven to 180° C/350° F/gas mark 4. Cream butter and honey together. Beat eggs well and add them alternately with sifted flour and salt (save a little flour to add with the sultanas). Beat all well and lightly. A little milk may be added if necessary. Fold in sultanas and stir well. To cook: Prepare a tin approx 180mm (7") round. Pour in the cake mixture and bake for 1¼ hours. (Honey from any source may be used in this class).

CHILDRENS CLASSES

All Baking to be Displayed on Paper Plates or Foil Trays

Judge: Mrs L Kershaw, Huddersfield

Please note age groups

PRE-SCHOOL

Exhibitors to be under 5 years of age on day of show, age to be stated on entry form

Class

- 42. TBC**
- 43. 5 Decorated Rich Tea Biscuits.**
- 44. 5 Chocolate Rice Crispie Buns.**

INFANTS

Exhibitors to be aged 5 and under 8 years of age on day of show, age to be stated on entry form

Class

- 45. 5 Jam Tarts.**
- 46. 5 Butterfly Buns.**
- 47. Gingerbread Farmer.**

JUNIORS

Exhibitors to be aged 8 and under 12 years of age on day of show, age to be stated on entry form

Class

- 48. 5 Chocolate Chip Cookies.**
- 49. 5 Butterfly Buns.**
- 50. Decorated Chocolate Cake.**

TEENAGE

Exhibitors to be aged 12 and under 16 years of age on day of show, age to be stated on entry form

Class

- 51. Decorated Chocolate Cake.**
- 52. Novelty cake.**
- 53. 4 Sausage Rolls.**