

DOMESTIC SECTION

Sponsors include: Eventide Home Ltd, Liskeard – Rob Frost Photography Ltd, Liskeard
S&J Plants, St Neot, Liskeard Garden Centre at Goldenbank

Judges

YFC Cookery	Mrs Sue Sleep
Open Cookery	Mrs Susan Hicks
	Mrs Adel Yeo
	Mrs Alison Gribble
WI Judge Overall	Mrs Pauline Martin
WI Cookery & Flowers	Mrs J Spettigue
WI Handicraft	Mrs Rosemary Slee
Floral Art	Mrs Trixie Gordon
Open & YFC Handicraft	Mrs M Leggatt
Flowers & Plants	Mr Gordon Bennett
Photography & YFC Photography	Mr Rob Frost
Children & Young Adults Cookery	Mrs H Kitto
Children & Young Adults Handicraft	Mrs Marina Herbert
	Mrs Mary Symons
	Mrs Sarah Perry
Children & Young Adults Art	Miss Anne Tucker
	Mrs Barbara Gissinger

Special Prizes

- 1 Perpetual Challenge Cup for the competitor gaining most points in classes 1-24.
- 2 Perpetual Cup, presented by Occasions of Liskeard, for the winner of class 19.
- 3 Perpetual Challenge Cup for the best WI Class 25 entry.
- 4 Perpetual Challenge Trophy, presented by Mrs J Martin, for the competitor gaining most points in the Handicraft Section classes 26-33.
- 5 Perpetual Challenge Cup for the competitor gaining most points in the Floral Art Section.
- 6 Perpetual Challenge Cup, presented by Mrs M Hawkins, for the outstanding Floral Art Exhibit.
- 7 Perpetual Challenge Tankard, presented by Miss F Snowden, for the competitor gaining most points in the Flower Classes 40-46.
- 8 Perpetual Challenge Shield for the outstanding Photography Exhibit.
- 9 The Rob Frost Perpetual Award for the outstanding photography exhibit taken by anyone under 16 years of age.
- 10 The winner of the Rob Frost Perpetual Award will win a 2 hour training session with Rob Frost Photography Ltd.
- 11 For each 1st prize winner in of the photography classes Rob Frost Photography Ltd will print up to 10 6"x9" prints of their choice.
- 12 Perpetual Shield, presented by the Western Evening Herald, for the child gaining most points in the Children's & Young Adult Classes.
- 13 Perpetual Cup, presented by Mrs M Doran, for the best exhibit in the School, Class or Group Section.

Notes: Entries must be staged before 9.30am and not removed before 4.30pm. Entries may be staged from 6.30pm-8.00pm on the evening before the Show. Judging commences at 9.45am sharp. Competitor's name and number will be found on the tables in the Domestic Tent. No Competitor may have more than one entry in any one class.

Entry Fee: Free of charge Prize cards awarded in all classes

Prizes: Class 25: £10, £8, £6
Children's Classes: Rosette for 1st prize winners

COOKERY

Recipes are provided on page 29 where they are required to be followed.

Class

1. Splits, four (leave together to show)
2. Loaf made in a breadmaker, any variety
3. Rock Buns, four, see recipe
4. All Bran Loaf, see recipe
5. Chocolate Banana Brownies, see recipe
6. Sultana and Orange Cake, see recipe

7. Lemon Drizzle Cake, see recipe
 8. Cup Cakes, four iced
 9. Coffee Sandwich Cake, buttercream filled
 10. Bakewell Tarts, four
 11. Marmalade Cake, see recipe
 12. Cherry Shortbread, see recipe
 13. Apple & Cinnamon Cake, four slices, see recipe
 14. Plain Swiss Roll, raspberry jam filled
 15. Fruit Scones, four
 16. Cornish Pasty, max size 20cms (8")
 17. Egg and Bacon Pie, Parsley optional, max size 20cms (8")
 18. Savoury Plait – meat or vegetarian
 19. An Item of Sugarcraft or Porcelain Paste
 20. Pot of homemade Jam
 21. Pot of homemade Marmalade
 22. Pot of homemade Lemon Curd
 23. Pot of homemade Fruit Jelly
 24. Pot of homemade Chutney
 25. Women's Institute Co-operative Entry
- Theme:** **A Street Party**
- Choice of** two handicraft and three cookery items
or three handicraft and two cookery items
plus a suitable soft drink
plus suitable floral art
space allowed approx 3ft wide x 2ft 3in deep. If a niche is required please state on entry form
marks Maximum 20 marks for each item and maximum 10 marks for staging

No staple guns to be used on niches (use double sided tape or Bluetac).

OPEN HANDICRAFT

Note: Exhibits must not have been previously shown at this show

Class

- 26 Item of Knitting, 4 ply or finer. *Note: Ball band or wool sample to be attached.*
- 27 Item of Knitting, DK or thicker. *Note: Ball band or wool sample to be attached.*
- 28 An Item of Needlework (embroidery, cross stitch or tapestry). *Please state size of exhibit on entry form.*
- 29 An item to include patchwork. *Please state size on entry form.*
- 30 A knitted Scarf.
- 31 Painting, any medium. *Please state size of exhibit on entry form.*
- 32 A Picture (not needlecraft/work) – mixed media.
- 33 Any type of Handicraft other than the above classes. *If large please state on entry form.*

FLORAL ART

Notes: Accessories may be used in all classes unless stated. Plant material must predominate in all classes.
 Height unlimited in classes 34-37.

Class

- 34 Invitation to a Ball – to include a fan. 24" space
- 35 'Down by the Riverside' an exhibit to include water. 24" space
- 36 An English Country Garden. 24" space
- 37 A Decorated Hat. Plant material must predominate. 24" space
- 38 'Let's Celebrate'. A miniature arrangement. 4" overall
- 39 A Lady's corsage

FLOWERS AND PLANTS

Class

- 40 Three stems of Roses
- 41 Six stems of Sweet Peas
- 42 Five mixed stems of cut flowers
- 43 Best Bloom
- 44 Best Spike or Flower Head
- 45 Pot Plant, flower or non-flowering
- 46 Pot growing a mixture of herbs
(maximum space allowed 16")

RECIPES

Class 3 – Rock Buns

Ingredients: 8oz (225g) SR Flour, 2oz (50g) granulated sugar, 4oz (100g) marg, 1 egg, 1tblsp milk (approx), 4oz (100g) dried fruit, 1oz (25g) Demerara Sugar (approx), for topping.

Oven 400F, 200C, Gas 6. Two well greased baking trays.

Method: Sift flour into a large bowl, add the marg and rub in with fingertips until mixture resembles breadcrumbs. Add sugar and fruit and toss together to mix. Add the egg and milk and blend to a really stiff mixture if still too dry add a little more milk. Using 2 teaspoons shape the mixture in 12 rough mounds on the baking sheets, sprinkle with Demerara sugar and then bake in the oven for about 15 mins or until pale and golden brown at the edges. Lift off and leave to cool on a wire rack.

Class 4 – All Bran Loaf

Ingredients: 350g (12oz) mixed dried fruit, 225g (8oz) Demerara sugar, 300ml (1/2 pint) cold tea, 150g (5oz) All Bran, 150g (5oz) SR flour, ½ level tspn baking powder, 1 egg beaten

Method: Put fruit, sugar and All Bran into a bowl and pour in the cold tea. Stir well and leave to soak overnight. Grease and line 2 x 1lb loaf tins. Next day stir in the baking powder, beaten egg and SR flour and mix well. Put mixture into loaf tin. Bake in oven at 150°C/Gas 2/300°F for 1 hour 15 mins approx. or until mixture has risen slightly and shrunk from sides of tin. Turn out and leave to cool on wire rack.

Class 5 – Chocolate Banana Brownies

Ingredients: 175g (6oz) butter, 300g (10oz) light brown sugar, 175g (6oz) dark chocolate broken into pieces, 100g (4oz) bag of nuts (toasted and chopped), 3 eggs beaten, 2 ripe bananas mashed, 100g (4oz) SR flour, 2 tsp cocoa powder, 1 tsp baking powder.

Method: Heat oven to 180°C/Gas 4/fan oven 160°C/350°F. Line a 18x28cm/7x11" swiss roll tin with baking parchment. Put the butter, sugar and chocolate in a large pan and heat gently stirring constantly until melted and smooth. Remove from the heat and allow to cool slightly. Stir in nuts, beaten eggs and mashed bananas until well mixed. Sift together the three remaining dry ingredients (flour, cocoa and baking powder) and add to the banana/chocolate mixture. When well mixed pour into the lined tin and bake for approximately 30 minutes until firm in the centre. Cool in the tin, then turn out and cut into squares. These will keep for about a week if well wrapped in tin foil.

Class 6 – Sultana & Orange Cake

Ingredients: 100g (4oz) sultanas, 100g (4oz) margarine, 200g (8oz) SR flour, 2 eggs, 1 orange finely grated zest and juice, 100g (4oz) Demerara sugar plus extra for sprinkling on the top of cake before cooking.

Method: Heat oven to 175°C/Gas 4/fan oven 170°C/350°F. Bake in a lined 2lb loaf tin or 7" round deep cake tin for approximately 1 hour on the middle shelf. Cream the sugar and margarine with the grated orange zest. Add beaten eggs and then sifted flour and sultanas. Add orange juice last and mix gently. Put into lined tin. Sprinkle top of the cake with extra Demerara sugar. Cook until golden brown.

Class 7 – Lemon Drizzle Cake

Ingredients: 4oz butter, 2 large eggs, 6oz SR flour, 4 tblsp milk, 6oz caster sugar, grated rind of 1 lemon.

Method: Mix all ingredients together and beat for 3 mins. Bake in lined 1lb loaf tin at 180C, 350F or Gas 4 for about 50 mins. Warm together juice of a large lemon and 3tblsp of icing sugar for syrup and while cake is still hot, spike with a knitting needle and pour hot syrup into holes. Leave to cool.

Class 11 – Marmalade Cake

Ingredients: 225g (8oz) SR flour, 110g (4oz) caster sugar, 50g (2oz) butter, 50g (2oz) lard, 1 rounded tbsp orange marmalade, grated rind of half an orange, grated rind of half a lemon, 1 tspn vinegar, pinch of salt, 175ml (6fl oz) milk, 110g (4oz) mixed dried fruit, 1 tsp Demerara sugar, 1 tspn Mixed Spice.

Method: Pre-heat oven to 180°C, 350°F or gas mark 4. Grease and base line a 2lb loaf tin 7.5" x 3" (19mm x 8.5mm). Rub butter and lard into flour until crumbly, add sugar, salt, dried fruit, spice, lemon and orange rinds. Stir in milk, a little at a time, then add the vinegar and mix well. Stir in the marmalade (mix should be of a good dropping consistency). Spoon mixture into prepared tin and spread evenly and sprinkle with Demerara sugar. Bake for one to one-and-a-quarter hours. When cooked the cake will have shrunk away from side of the tin and the centre will be firm and springy to touch. Leave the cake in tin for 15 minutes before turning out onto a cooling tray.

Class 12 – Cherry Shortbread

Ingredients: 100g (4oz) plain flour, 50g (2oz) cornflour, 100g (4oz) butter softened, 50g (2oz) caster sugar, 50g (2oz) glace cherries chopped, extra caster sugar for sprinkling over top when cooked.

Method: Heat oven 160°C, 350°F, Gas Mark 3. Grease 17.5cm square tin (7"). Sift flour and cornflour together. Cream the butter and sugar together until light and fluffy then work in the flours and cherries and knead well together. Press mixture into tin and bake for approximately 35 minutes or until a very pale golden brown. Remove from the oven, sprinkle with caster sugar and mark into 12 fingers. Leave the shortbread to cool in the tin. Lift out onto a wire rack to cool completely.

Class 13 – Apple & Cinnamon Cake

Ingredients: 250g (9oz) SR flour, ¾tsp ground cinnamon, 1tsp baking powder, 100g (4oz) light brown sugar, 175g (6oz) sultanas or raisins, 125ml (4floz) apple juice, 125ml (4floz) sunflower oil, 2 eggs beaten, 2 dessert apples (not peeled) grated, 25g (1oz) slivered almonds or flaked almonds, icing sugar to dust.

Method: Heat oven 180°C, Gas Mark 4, fan 160°C, 350°F. Line a 23cm (9") round deep cake tin with baking parchment. Sift flour, cinnamon and baking powder, then add the sugar into the bowl with the raisins or sultanas. Make a well in the centre, stir in oil, eggs, apple juice and grated apples mix well together. Pour the mixture into lined tin, scatter the almonds on the top. Bake for 40-45 minutes until firm in centre or a skewer inserted into the middle comes out clean. Cool in tin for about 5 minutes turn out onto a wire rack to cool. Dust with icing sugar

PHOTOGRAPHY

Notes: *Photography in all classes: (a) may be in black and white or colour prints; (b) should not exceed 7 ½ ins x 5 ins; (c) should not have been shown at this show before; (d) all photos should be mounted on a 10" x 8" card and sent with the entries to the secretary before the closing date. Any child or young adult may enter the open photography classes as well but to be eligible for the Rob Frost Perpetual Award they must put their age on the front of the mount to qualify.*

Class

- 47 Child or Children
- 48 Springwatch
- 49 Gotcha
- 50 A Festival Celebration
- 51 Mirror Image
- 52 My Favourite Animal
- 53 Own Choice
- 54 Own Choice, taken by a child or young adult or 16 years and under

YOUNG ADULTS AND CHILDREN'S CLASSES

Class

SCHOOL/CLASS OR GROUP

- 55 A Collage any theme (to be hung), space 1 metre square
- 56 A Collage to include handprints (to be hung), space 1 metre square

FOR COMPETITORS YEAR 7-YEAR 11 (SENIOR)

- 57 An Arrangement in Footwear
- 58 Muffins, four, any variety
- 59 Painted Slate (Size A4 or smaller)
- 60 Any other handicraft

FOR COMPETITORS YEAR 3-YEAR 6 (JUNIOR)

- 61 A Party Invitation, handwritten
- 62 A Glitter Globe (jam jar filled with water, glitter and scene etc)
- 63 Muffins, four, any variety
- 64 Draw and colour a picture of your favourite television character, A4 max size

FOR COMPETITORS RECEPTION TO YEAR 2 (INFANTS)

- 65 Favourite Story in a Shoebox
- 66 Draw a picture of your favourite animal, A4 max size
- 67 Make a Traffic Light Biscuit
- 68 Make a Garden in a Seed Tray (max size 37cm x 23cm, 14.5" x 9")

FOR PRE-SCHOOL CHILDREN

- 69 A Splatter Paint Picture, size A4 max



Pictures courtesy of Ray Roberts