

Cockfield Community Council
The Cockfield Show
 Sunday 9th September 2018
ENTRY FORM

**Category Craft
 Classes**

1. A hand knitted or crocheted item
 2. A hand sewn item
 3. A machine sewn item
 4. A handcrafted item that does not fall under the category of the above three classes
- For all Craft Classes the items are to be displayed flat on the table

**Category Garden Flowers
 Classes**

5. Three blooms of one colour - in water in a vase with an appropriate choice of two types of foliage
 6. Single flower - Dahlia - in water in a vase
 7. A vase of garden flowers - in water
- For all Flower Classes the vase must be no more than 8" high

**Category Preserves
 Classes**

8. A Jar of soft fruit Jam
 9. A Jar of Chutney
 10. A Jar of Marmalade
 11. A Jar of Curd
- For all Preserves Classes the items are to be displayed on the table

**Category Fruit
 Classes**

12. Three Eating Apples any variety
 13. Three Cooking Apples any variety
 14. Six Plums any variety
 15. Three Pears any variety
 16. Ten Blackberries - wild or cultivated
- Classes 12-15 to be displayed on a plate which will be provided

Craft	1	2	3	4		
Flowers	5	6	7			
Preserves	8	9	10	11		

Fruit	12		13		14		15		16				
Vegetables 1	17		18		19		20		21		22		
Vegetables 2	23		24		25								
Vegetables 3	26		27		28		29		30		31		32
Cookery	33		34		35		36						
Alcohol	37		38		39								
Under 7's	40		41										
7's to 16's	42		43										

Category Alcoholic Beverages

Classes

37. A Bottle of Wine - made by the entrant

38. A Bottle of Beer/Ale - brewed by the entrant

39. A Bottle of Liqueur or Infusion - made by the entrant

Classes 37-39 to be displayed on the table with the bottle clearly labelled with the name of the drink and the date it was bottled

Category Under 7's (Free Entry)

Classes

40. A photograph of anything - taken by the entrant

41. A Hand Made Something - edible or not

Category 7-16 years (Free Entry)

Classes

42. A photograph of anything - taken by the entrant

43. A Hand Made Something - edible or not

Classes 40 - 43 to be displayed flat on the table

Name

I wish to enter in the following Categories - please tick class

Category Vegetables 1

Classes

17. Three Carrots any variety - washed with tops cut off to 1"-2"

18. Three Leeks any variety - washed with roots on

19. Three Beetroot any variety - washed with leaves on

20. Three Onions grown from sets any variety - leaves on or off

21. Three Potatoes white any variety - washed

22. Three Potatoes other than white any variety - washed

Classes 17-22 to be displayed on a plate which will be provided

Category Vegetables 2

Classes

23. Four Tomatoes any variety - with calyx attached

24. Six Runner Beans any variety - with small bit of stalk attached
25. Gardeners Choice, a basket containing potatoes and three other vegetables sufficient to feed two people for one meal only

Classes 23 & 24 to be displayed on a plate which will be provided
Class 25 entrant to provide the basket

Category Vegetables 3

Classes

26. Heaviest Onion any variety - washed with leaves on or off
27. Longest Runner Bean any variety - with small portion of stalk attached
28. Marrow with the widest girth any variety
29. Heaviest Savoy Cabbage - as cut
30. Novelty Vegetable - judged on it's comic effect only
31. Three of one kind of vegetable not mentioned above
32. Bunch of mixed Culinary Herbs

Class 26- a display ring will be provided
Classes 27, 28 and 29 to be displayed on the table
Class 30 & 31 to be displayed on a plate which will be provided
Class 32 to be tied and displayed on the table

Category Cookery

Classes

33. Vanilla Sponge Cake - 3 egg mix, cooked in 7" tins, sandwiched with jam and butter cream finished with caster sugar only
34. Three Cheese scones - unbuttered
35. Three Rock Cakes- to recipe provided

36. MEN ONLY - 2 Sausage Rolls

Classes 33-36 to be displayed on a plate which will be provided

Rules: Entrance Fee - £1.00 per entrant per category, this entitles you to enter as many classes within that category as you wish but only one entry per person per class, is allowed. Entry into additional categories is £1.00 per category.

Entrance to the Under 7's and 7's to 16's categories is free.

All classes are open to male and female entrants except for class 36 which is for men only to enter

All entries must be made/grown/taken by the entrant

Classes are open to residents and non-residents of Cockfield.

The closing date for pre booked entries is Sunday 2nd September

although entries will be accepted on the morning of the Show a pre-booked entrant will get through the hand-in process quicker.

Rosettes will be awarded to the entries judged First, Second and Third in each class.

All plates for display purposes will be provided and are the only ones to be used.

Collection of items on the day is from 3.15pm, items not collected by 3.30pm will be sold by public auction, the proceeds of which will go to Cockfield Community Council.

The Community Council reserves the right to alter/add/remove any classes at any time. The Judges decision is final in all cases.

I enclose payment of £

(for example to enter classes 1,6,10,15,16, 26, 40 and 43 would be £5.

Categories - Craft class 1 = £1, Flowers class 6 = £1, Preserves class 10 = £1, Fruit Classes 15 & 16 = £1, Vegetables 2 class 26 = £1, Under 7's classes 40 free, 7's to 16's class 43 free. Total £5)

I wish to enter in the classes specified overleaf I have enclosed the correct entry fee, I agree to abide by the rules of the competition.

Signed

Contact phone number

Completed entry forms and entrance fee, can be dropped off at the Post Office or through the letter box at Newholme, Smithwood Green IP30 0JQ.
Any queries or questions please phone Janne on 01284 828264

Any cheques to be made payable to Cockfield Community Council
Additional Entry Forms are available from Cockfield Post Office

ROCK CAKES

225G/8oz Self Raising Flour
75g/2½oz Caster Sugar
1 tsp Baking Powder
125g/4½oz Unsalted Butter cut into cubes
150g/5½oz Dried Fruit
1 Free Range Egg
1tbsp Milk
2 tsp Vanilla Extract

1. Pre heat oven to 180C/350F/Gas 4 & line baking tray with baking parchment.
2. Mix the flour, sugar and baking powder in a bowl & rub in the cubed butter until the mixture resembles breadcrumbs, then mix in the dried fruit.
3. In a clean bowl beat the egg and milk together with the vanilla extract.
4. Add the egg mixture to the dry ingredients and stir until the mixture just comes together as a thick, lumpy dough. Add a teaspoon more milk if you really need the mix to stick together.
5. Place golf ball-sized spoons of the mixture into the prepared baking tray. Leave space between them as they will flatten & double in size while baking.
6. Bake for 15-20 minutes until golden brown. Allow to cool for a couple of minutes then turn them out onto a wire cooling rack.