



PADWORTH &  
ALDERMASTON WHARF  
Craft & Produce Show

**DOG SHOW (PEDIGREE AND NOVELTY)**

**FAMILY FUN DAY**

**8<sup>TH</sup> JULY 2018 1130-1630**

**DOG SHOW ENTRIES 12 NOON STARTS 1PM**

**PEDIGREE £2 NOVELTY £1**

**FUN DAY**

**CHILDRENS RIDES, MR.MUDDLE'S MAGICAL MAYHEM**

**ARENA EVENTS, CRAFT STALLS, JAZZ BAND**

**ICE CREAM, BBQ, BEER TENT, TEA TENT**

**PADWORTH VILLAGE HALL**

**PADWORTH LANE, RG7 4HY**

**[Enquiries@padworthvillagehall.info](mailto:Enquiries@padworthvillagehall.info)**

**Entries accepted between 2<sup>nd</sup> June and until Thursday 5<sup>th</sup> July 4pm.**

**Children FREE entry Adults 50p entry per class Late entries will be charged £1.**

**Fruit and Vegetables-place all fruit and vegetables on paper plates**

1. 3 Onions top and root intact
2. 3 Potatoes of one variety
3. 3 Carrots (trim leaves to 2")
4. 3 Beetroots
5. 3 Broad Bean pods
6. 3 French Bean pods
7. 3 Mange-tout
8. 3 Tomatoes with calyx
9. 3 Cherry Tomatoes with calyx
10. Radishes, bunch of 5 (foliage trimmed to 7.5mm)
11. 2 Cucumbers
12. 5 Spring onions
13. 2 Courgettes (4" – 8")
14. 3 single different vegetables
15. 3 Sprigs of blackcurrants
16. 3 Sprig of Redcurrants
17. 5 Raspberries
18. 5 Strawberries
19. 3 Rhubarb sticks with no foliage.
20. Any other named fruit on a plate.
21. 5 Named Herbs in a pound jam jar.
22. Any other Vegetables not mentioned above on a plate.

**Flowers and Pot Plants (Green vase will be provided for display purpose.**

23. 3 Stems of sweet peas
24. 1 stem single Rose head
25. 1 Spray of Roses
26. Flowering pot plant
27. Foliage pot plant
28. Vase of any flowers not listed above maximum of 5 stems.

**Floral Art**

29. Foliage arrangement
30. A Table arrangement for a Picnic
31. An exhibit incorporating a beach bucket using no more than 5 flowers.
32. Petite in a shell to be no more than 9" in each dimension
33. A buttonhole, no longer than 17cm

**Preserves – date of when made on label.**

34. Jar of Marmalade
35. Jar of Curd
36. Jar of Chutney
37. Jar of Jam
38. Jar of Jelly

**Cookery – display on paper plate**

39. 3 Cup cakes decorated to depict a seaside scene.
40. Apple cake to recipe provided

41. Victoria Sandwich (jam only filling with caster sugar on top)
42. Gingerbread Cake
43. 3 Sausage Rolls 3" each in homemade made puff pastry
44. 3 wholemeal bread rolls, bread machine not to be used.
45. 5 Shortbread biscuits

**Men Only**

46. Coffee cake

**Crafts**

47. A Hand knitted item
48. An item of Needlework bought design
49. An item of Needlework own design
50. Something made from wood
51. A piece of homemade jewellery
52. Handmade greetings card, no bigger than A4 folded
53. A seascape painting or drawing in any medium
54. Limerick  
"There was a boat owner named .... "

**Photography – Adults**

55. A Picnic
56. Nature's Beauty
57. Seaside

**Children – under 5 years of age on 8<sup>th</sup> July 2018**

58. A miniature Seaside scene on a plain plate or dish
59. A model of a Fish
60. Draw or Colour a seaside picture

**Over 5 Years and under 8 Years**

61. A miniature Seaside scene on a plain plate or dish
62. A model of a Fish
63. Draw or Colour a seaside picture
64. A Photograph of landscape or Seaside
65. A vegetable or flower I have grown myself

**Over 8 years and Under 10 years**

66. A miniature Seaside scene on a plain plate or dish
67. A model of a Fish
68. Draw or Colour a seaside picture
69. A Photograph of landscape or Seaside
70. A vegetable or flower I have grown myself
71. Make 3 Rock cakes

**Over 10 years and under 16 years**

72. A miniature Seaside scene on a plain plate or dish
73. A model of a Fish
74. Draw or Colour a seaside picture
75. A Photograph of landscape or Seaside
76. A vegetable or flower I have grown myself
77. Make 3 Rock cakes

## Apple Cake Recipe

### Ingredients

225g self raising flour    1 large egg,beaten    2 tsp ground cinnamon    6-8 tbsp milk

115g unsalted butter diced and chilled plus extra for greasing

225g Bramley or Granny Smith apples    100g sultanas

115g light brown sugar    2 tbsp Demerara sugar (optional)

1. Heat oven to 180c/fan 160c/Gas 4 Grease and line a deep 20cm cake tin with baking parchment
2. Mix the flour and cinnamon together in a large bowl. Add the butter and rub into the flour using your fingers until it resembles fine breadcrumbs. Stir in the light brown sugar. Beat in the egg followed by 6-8 tbsp of milk- you want to achieve a smooth,thick batter
3. Add the apples and sultanas and mix to combine. Scrape the batter into your prepared tin and gently level out. Sprinkle over the demerara sugar and bake in the oven for 30-40 minutes or until golden and a skewer inserted into the middle comes out clean.
4. Allow to cool in the tin for 15 minutes and then carefully turn out onto a wire rack to cool further.

