

Crowfield Village Fete 2019 Competition Schedule

Please note that we stipulate only one entry per category within each class.

HOMEGROWN VEGETABLES AND FRUIT CLASS (V)

- V1 5 potatoes (any variety)
- V2 3 globe beetroot (judged for size, colour and shape)
- V3 5 carrots
- V4 3 onions
- V5 Display of fruit & vegetables in a basket (any sort, any number)
- V6 1 green leaf vegetable
- V7 5 pods of peas
- V8 5 French beans
- V9 2 courgettes
- V10 1 lettuce
- V11 5 tomatoes (calyxes on)
- V12 1 cucumber
- V13 Plate of 8 stalks of soft fruit placed on leaves (all of one kind)
- V14 8 strawberries of equal size
- V15 4 sticks of rhubarb
- V16 Longest rhubarb
- V17 Any other vegetable
- V18 Any other fruit
- V19 Most bizarre fruit or vegetable

FLOWERS CLASS (F)

- F1 Most perfect rose
- F2 Most fragrant rose
- F3 3 stems Lilies
- F4 3 blooms Arum Lilies
- F5 6 spikes sweet peas
- F6 1 pot begonias (must have been owned by exhibitor for a minimum of 3 months)
- F7 Vase of mixed flowers
- F8 Any pot plant for foliage
- F9 Hot climate Exotic plant in a pot, well-watered and on a saucer. Must have been owned by exhibitor for a minimum of three months.
- F10 Container of herbs

FLOWER ARRANGING - ADULT CLASS (FA)

- FA1 Create a corsage for a wedding
- FA2 "Summer Holiday" Maximum 2' 6" width x 2' 6" depth x 3ft. height
Good use should be made of space provided, plant materials should predominate
- FA3 Using garden flowers decorate an object of choice e.g. lampshade or mirror

FLOWER ARRANGING CLASS (CFA) - JUNIOR CLASS

Under 16 years

- CFA1 Create an arrangement involving a kitchen utensil

HOUSEHOLD CLASS (H)

PLEASE NOTE: No fresh cream to be used in fillings or decoration

- H1 4 eggs displayed in a dish
- H2 Easy fruit cake – *the required recipe can be found in the Fete Schedule*
- H3 Chocolate sandwich cake undecorated
- H4 Fruit flan with lattice top
- H5 6 fruit scones
- H6 6 savoury scones
- H7 A loaf of handmade bread – in polythene bag
- H8 A loaf of bread using a bread maker – in polythene bag
- H9 Jar homemade jam
- H10 Jar homemade chutney or pickle
- H11 Jar homemade jelly
- H12 Jar homemade marmalade
- H13 A bottle of home brewed beer
- H14 A bottle of homemade wine
- H15 A bottle of homemade cordial

CRAFTS (C)

- C1 Knitted Article (shawl, cardigan, scarf, dress, etc.)
- C2 Sewn Article (dress, bag, blouse, etc.)
- C3 Embroidery or cross-stitch piece (quilting, etc.)
- C4 Handmade greeting card (using any medium)
- C5 Painting or drawing in any media (size A2 maximum and ready to hang).
- C6 Craft using hard materials – e.g. wood, metal, plastic, recycled materials.
- C7 A Crocheted Article
- C8 Make a 3-dimensional paper craft object

PHOTOGRAPHY CLASS Adults (P)

- P1 "Water"
You can use camera, phone, tablet etc. to create your concept, you can use editing software

PHOTOGRAPHY CLASS Under 16 years (CP)

CP1 Take 5 images and tell a story.

You can use camera, phone, tablet etc. to create your images, you can use editing software

CP2 Snap silly selfies

CHILDREN & YOUNG ADULT CLASSES (K)

5 years and under

K1 Decorate 3 digestive biscuits on a plate

K2 Decorate a butterfly shape in any medium

Age 6 – 8 years

K3 Decorate 3 digestive biscuits on a plate

K4 Decorate a hat

K5 Create a collage depicting butterflies and insects

Age 9 - 11 years

K6 Paint or draw a picture depicting a scene of the village fete

K7 Decorate a wooden spoon to represent an animal or insect

K8 Decorate a hat

AGE 12 – 16 years

K9 Create an image/ picture depicting a scene or a panorama of the village fete using any media

K10 Decorate a wooden spoon to represent an animal or insect using natural material

Recipe - Easy Fruit Cake (To be used for Class H2)

Ingredients	Method
325g or 12oz mixed fruit	Place fruit, sugar, margarine or butter and water in a pan, simmer slowly for 20 minutes. Allow to cool, then add beaten egg and stir in the flour. Turn into a greased 15-18cm or 6-7inch cake tin. Bake for 1 ¼ hours at 150C/300F/Gas2. Keep an eye on the cooking time as all ovens are slightly different. Leave in the tin for 15 minutes before turning out onto a cooling rack
100g or 4oz sugar	
100g or 4oz margarine or butter	
150ml or ¼ pint of water	
1 large egg	
225g or 8oz of self-raising flour	