

LEEK & DISTRICT SHOW - SATURDAY 30 JULY 2022
Dunwood Fields, Leek Road, Longsdon ST9 9AR

Leek & District Show is a Community Interest Company
on the Register of Companies for England & Wales
at Companies House: Company Number 12449139

WI SCHEDULE

COOKERY

Complete recipes (ingredients & method) must be shown for ALL produce items

Class 1: A Celebration Cake, to be judged on decoration only

Class 2: 6 home-made Jam Tarts

Class 3: A home-made Savoury Quiche

Class 4: A Jar of home-made Chutney

Class 5: 4 home-made Savoury Muffins

Class 6: 4 home-made Sweet Muffins

CRAFT

Class 7: A Tea Cosy, any medium

Class 8: A Cushion, any medium

Class 9: An Apron, any design

Class 10: A Photograph including a Tree or Trees to measure 8" x 6". You may also use a mount if desired.

FLOWERS

Class 11: **'Congratulations, Your Majesty!'** An exhibit to depict the title. Space allowed 20" x 20", height unlimited. Accessories are allowed.

Class 12: An arrangement in a Cup & Saucer.

OPEN CLASS (for members and non-members)

Class 13: A home-made Fruit Loaf from the recipe provided

CHILDREN'S (open to non-member's children)

A Painted Pebble. Please state age of child if under 16.

Entry Fees: £1 per class. Children free. One entry per member.

Prize Money: TBC

Appropriate Children's prizes will be awarded

Awards:

The Chris Mould Memorial Shield will be awarded to the Institute with the **highest amount of entries.**

The Hill Challenge Shield will be awarded to the Institute with **most points.**

The Peggy Marson Memorial Trophy will be awarded to the Institute with the highest marks for **Produce**

The Peggy Armitt Memorial Salver will be awarded to the Institute with the highest marks for **Handicrafts**

The Eileen Goodfellow paperweight will be awarded to **Best Produce Winner**

The Mary Belfield Memorial Salver will be awarded to **Best handicraft Winner**

The Rita Harding Memorial Trophy will be awarded for '**Best in Show**' as determined by the judges.

Rules: All entries should be received by **Friday 01 July 2022**. Please send entries to Mrs E Poole, 2 Lime Grove, Waterhouses ST10 3HF. Telephone 01538 308459.

All items must be the work of the member entering them

All exhibits must be staged by 8.45am.

Judging will commence at 9am prompt.

No exhibit to be moved before 4.30pm.

The committee cannot be responsible for any exhibit still remaining after 5.30pm. All items exhibited at owners risk.

Everyday Fruit Loaf (for open class)

400g mixed dried fruit

125g butter at room temperature

3 large eggs

60ml (4 tablespoons) milk

1 rounded tablespoon jam (any flavour)

125g soft brown sugar (dark or light)

250g self-raising flour

10ml (2 teaspoons) mixed spice

Preheat oven to 170°C, 150°C fan, gas mark 3, 325°F

Grease or line a 2lb loaf tin

Weigh the fruit in a bowl for later

Put all ingredients except the fruit into a large bowl or your mixer/food processor

Beat together well but don't overdo it

Scrape the mixture down and mix again

Add the dried fruit and stir in **by hand**

Carefully put the mixture in the tin and use a knife to make a slight impression in the top of the mixture. This will mean you will have less of a domed top

Cook for 1 hour and 15 minutes and test with a skewer. When it comes out clean the cake is done. If not, return it to the oven for 10 minutes and repeat. You may need up to 1 hour 45 minutes

Take the cake out of the oven and leave in the tin for 10 minutes before turning onto a wire rack to cool

Store in an airtight box when cool

Leek & District Show 2022

All Entries £1. Children Free (please state children's age if under 16)

Name of Institute:

Class Number	Description of Class	Member's Name	Entry Fee

**PLEASE COMPLETE IN CAPITAL LETTERS AND
KEEP A COPY FOR YOUR OWN USE**