

Saturday 17th August 2024

At Thrumster Mains, Thrumster

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| 1 | Entries to be set out in Marquee **BEFORE 10.30am** **ON SATURDAY 17TH AUGUST 2024. NO LATE ENTRIES ACCEPTED.** **JUDGING TO COMMENCE 11AM.** The judges decision is final |
| 2 | No exhibitor shall enter more than one exhibit in any class. On arrival, exhibitors will require to present the attached Entry Form along with the relevant money (**50p per entry**) to the Steward of Entries. **THE EXHIBITOR SHOULD SECURELY ATTACH AN ENTRY LABEL (WITH NAME & FULL ADDRESS CLEARLY PRINTED) ON EACH EXHIBIT.**  |
| 3 | Baking/Food items must be displayed on white paper plates (can be provided) – no china plates allowed |
| 4 | Each exhibit must be the exhibitor’s own work  |
| 5 | All entries will be taken entirely at owner’s risk. The Game fair will not be held responsible for any damage or loss of Exhibits on Showground |
| 6 | Prize Money in all classes: 1st - £2.00 2nd - £1.00 3rd - £0.50 |

Exhibits may be removed after 4pm but before 5pm when the Marquee will close. Cars will not gain entry to the Show Ground until after 4.30pm for safety reasons.

**No responsibility will be taken for unclaimed exhibits.**

# INDUSTRIAL SECTION

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| 1 | 4 fruit scones |  | 6 | 4 pancakes |  |
| 2 | Jar of marmalade |  | 7 | Jar of Chutney |  |
| 3 | Birthday card, any craft |  | 8 | Embroidery |  |
| 4 | Lemon drizzle cake – recipe below |  | 9 | Handknitted hat and scarf set |  |
| 5 | Knitted baby jumper |  | 10 | Fidget cuff for dementia patients |  |

**Children’s Section**

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| --- | --- | --- | --- | --- | --- | --- |
| Pre-school | 11 | 2 x Decorated Cupcakes |  | 12 | Horse/Pony drawing |  |
| 5 – 8 yr olds | 13 | 2 x Decorated Cup cakes |  | 14 | Animal from recycled materials |  |
| 9 – 12 yr olds | 15 | 2 x decorated cup cakes |  | 16 | Bird Feeder |  |
| 13 – 16 yr olds | 17 | 2 x decorated cupcakes |  | 18 | 1 x ipad/Tablet cover |  |

Entries – 50p each

Please mark clearly with an “X”, each class number you wish to enter and bring the completed form along with the correct entry money to the “Steward of Entries” .

Name

Address

Total No of Entries ……………………… = £

**Lemon drizzle cake recipe**

**Lemon Drizzle Cake**

**• 225g caster sugar**

**• 275g self-raising flour**

**• 225g soft butter**

**• 4 eggs, beaten**

**• Finely grated zest of 2 lemons**

**• 2 level tsp baking powder**

**• 4 Tablespoons milk**

**Lemon Drizzle topping:**

**• 175g granulated sugar**

**• Juice of 2 lemons**

**1. Heat the oven to 160℃ or gas mark 4.**

**2. Grease and line a 2lb loaf tin 23cm x 13cm x6cm.**

**3. Place the sugar, flour, butter, beaten eggs, lemon zest and baking powder into a mixing bowl. Whisk together until smooth.**

**4. Pour the batter into the prepared cake tin and place it on the middle shelf of the oven. Bake for 40 – 50 minutes or until golden brown.**

**5. Mix together the granulated sugar and lemon juice. Whilst the cake is still warm, carefully spoon the drizzle mixture over the top of the cake. You can prick a few small holes in the top of the cake to prevent the topping running off the cake, this will dry to a crispy topping on the cake.**

**6. Once the cake is cool, lift it out of the tin and carefully remove the baking parchment.**