

DOMESTIC SECTION

COOKERY

**Judges: Mrs B J Dyer, Truro
Mrs M Lawrance, Helston**

- 1 3 Rock Buns
- 2 Chocolate Sponge – cream filled (7"-8")
- 3 3 Flapjacks
- 4 Fruit Cake (given recipe²)
- 5 3 Sausage Rolls (shortcrust pastry)
- 6 3 Cup Cakes
- 7 3 Jam tarts
- 8 Slice of Favourite Cake
- 9 3 Fruit Scones
- 10 Plate of Party Nibbles

CORNISH SECTION

- 11 4 Splits (brown or white, joined)
- 12 Heavy Cake (given recipe¹)
- 13 Pasty (6"-8")
- 14 3 Cornish Fairings
- 15 Penzance Cake (given recipe³)

PRESERVES

**Judges: Mrs B J Dyer, Truro
Mrs M Lawrance, Helston**

- 16 Jar of Jam
- 17 Jar of Jelly
- 18 Jar of Marmalade
- 19 Jar of Lemon Curd

HEAVY CAKE¹

INGREDIENTS

6oz. (180gm) Plain Flour
1½oz (45gm) Castor Sugar
3oz (90gm) Currants
3oz (90gm) Lard
¼ tsp Salt
Peel (if liked)

SEMI-RICH FRUIT CAKE²

7" cake tin

INGREDIENTS

8oz. (220gm) Self Raising Flour
4oz. (110gm) Margarine
4oz. (110gm) Caster Sugar
2 Beaten Eggs
8oz. (220gm) Dried Mixed Fruit
3-4 tablespoon Milk
1 tsp. Vanilla Essence
Creaming method
Oven 350°F, 170°C or Gas Mark 5 for 1 hour 15 mins. - 1 hour 30 mins.

PENZANCE CAKE³

1lb (450gm). Flour
4oz (110gm). Butter
1lb (450gm) Currants
4oz (110gm) Peel
2 Eggs, beaten
½tsp Ground ginger
½tsp Ground cinnamon
1tsp Bicarb. dissolved in 8fl oz. (225ml) warm milk
Rub in method, add eggs then the milk mix 7" cake tin, 2½ - 3 hrs. slow oven.

HANDICRAFTS

Judge: Mrs D Boyd, Porthleven

- 20 Any Knitted Garment (any yarn)
- 21 Any other Knitted Article (any yarn)
- 22 Crocheted Article
- 23 Bag (any medium)
- 24 Cushion (any medium)
- 25 Item of Patchwork/Quilting
- 26 Cross Stitch - large (framed or unframed)
- 27 Cross Stitch - small (framed or unframed)
- 28 A Seasonal Hanging Tree Decoration (any medium)
- 29 Beadwork item (any technique)
- 30 Greeting Card (needlecraft)
- 31 Greetings Card (papercraft)
- 32 Item of Paper Craft (not a greeting card)
- 33 A Gift Tag (any medium)
- 34 Item of lace (any technique)
- 35 Any other Handicraft

PHOTOGRAPHY

Judge: Mr D Gibson, Ashton

Un-mounted not exceeding 8"×6"

- 36 Autumn
- 37 A Summer Event
- 38 Our Rugged Coastline
- 39 Reflections
- 40 In the Harbour
- 41 Camborne - our Town
- 42 Bugs or Mini Beasties
- 43 A Birds Eye View
- 44 Garden Life
- 45 On the Move
- 46 An Inn Sign
- 47 Its a Cat's Life
- 48 Digitally Enhanced – any subject

ADULTS WITH LEARNING DIFFICULTIES

- 49 3 Sponge buns
- 50 3 Flapjacks
- 51 Any Handicraft
- 52 Any Paper Craft
- 53 Painting or Drawing
- 54 Pot Plant
- 55 Own grown; 3 vegetables or 6 flowers

COMPOSITE CLASS

To be the work of not less than 3 members of any organization, friends or family group. Entry fee 50p

"Toddlers Birthday"

Savory item(s)

Sweet item(s)

Handmade small gift

Home made Birthday card

20 points each section

10 points for presentation - accessories allowed

2' x 2' (60cm x 60cm) space allowed, no backcloth

CHILDRENS CLASSES

Judges: Mr & Mrs D Jones, Canonstown

Class nos. 57, 62, 63 & 86 - 88 - not to exceed A4 size

PRE-SCHOOL AGE

56 Decorated Pebble

57 Printed Picture

58 3 Chocolate Crispies

PRIMARY SCHOOL AGE

59 3 Flapjacks

60 3 Decorated Buns

61 Marzipan Monster

62 Handwritten Poem

63 Computer Aided Art (clip art allowed)

64 Paper Doily

65 Bookmark (any medium)

66 Any other Handicraft

67 Photograph – any subject

SECONDARY SCHOOL AND 6TH FORM AGE

68 Jar of Jam or Lemon Curd

69 Jar of chutney

70 6 Sweets

71 Sponge Cake (any filling)

72 3 Muffins/Cakes (any flavour except chocolate)

73 Hand held pastry snack

74 3 Bread Rolls/Splits (brown or white)

75 Marzipan Monster

76 Decorated Cushion (decoration only to be judged)

77 Item of Jewellery

78 Soft Toy

79 Hat made from fleece material

80 Any other Handicraft

81 Something new from something old

82 Bookmark (any medium)

83 Woodwork

84 Metalwork

85 Handmade Kite

86 Pocket Language Guide for Foreign Visitors/Workers

87 Poster - giving an important message

88 A poem

89 Photography - any subject