

COOKERY

Judge: Mrs M Lawrance, Helston

- 1 3 Cheese Scones
- 2 Chocolate Sponge – *cream filled (7"-8")*
- 3 3 Biscuits – *own choice*
- 4 Semi-rich Fruit Cake (*given recipe*)
- 5 3 Sausage Rolls (*shortcrust pastry*)
- 6 3 Cup Cakes
- 7 Savoury Tea Loaf (*given recipe*)
- 8 Slice of Favourite Cake
- 9 3 Jam tarts
- 10 Marble Cake
- 11 3 Chocolate Brownies

CORNISH SECTION

- 12 4 Splits (*brown or white - joined*)
- 13 Heavy Cake (*given recipe*)
- 14 Pasty (6"-8")
- 15 3 Yeast buns
- 16 Chipple Pie (*given recipe*)

PRESERVES

Judge: Mrs M Lawrance, Helston

Jam jars of approx 1 lb size to be used in all Preserve classes

- 17 Jar of Jam
- 18 Jar of Jelly
- 19 Jar of Marmalade
- 20 Jar of Lemon Curd
- 21 Jar of Chutney (*Jars to be sealed using vinegar proof lids. No trade names on lids*)

HANDICRAFTS

Judge: Mrs D Boyd, Porthleven

Size must be stated on entry form if entry exceeds 24"x 24" (60cm x 60cm)

- 22 Any Knitted Garment (*any yarn*)
- 23 Any other Knitted Article (*any yarn*)
- 24 Crocheted Garment or Article
- 25 Bag (*any medium*)
- 26 Cushion (*any medium*)
- 27 Item of Patchwork/Quilting
- 28 Cross Stitch - large (*framed or unframed, the majority must be in cross stitch*)
- 29 Cross Stitch – small, not exceeding A5 in size (*framed or unframed, the majority must be in cross stitch*)
- 30 A Seasonal Hanging Tree Decoration (*any medium*)
- 31 Beadwork item (*any technique*)
- 32 Greeting Card (*the majority must be needlecraft*)
- 33 Greetings Card (*papercraft*)
- 34 Item of Paper Craft (*not a greeting card*)
- 35 A Gift Tag (*any medium*)
- 36 A length of Bunting (*any medium*)
- 37 Any other Handicraft
- 38 Bookmark (*any medium*)
- 39 Master Craftworker –

A display of 3 items of craft work in 3 different crafts, all the work of the same person.

To be displayed in a space of 2' x 2' (60cmx60cm). Accessories may be used to enhance the display, however the 3 items to be judged must be clearly marked. Each item to be marked out of 20, with a further 10 points may be awarded for presentation

PHOTOGRAPHY

Judge: Mr D Chapman, Townshend

Un-mounted not exceeding 8"x6" except where stated

- 40 The Sky
- 41 Foliage
- 42 North Cliffs - our coast from Godrevy to Portreath
- 43 Ancient & Modern
- 44 A Celebration
- 45 Caught on camera!
- 46 A place of 'worship'
- 47 Birds of a Feather...
- 48 A Timepiece
- 49 In the High Street
- 50 Chimney Pot(s)
- 51 That Darn Cat!
- 52 70 years of Camborne Show – a photo from the past (*black & white or colour, no size restriction in this class*)

ADULTS WITH LEARNING DIFFICULTIES

One entry per exhibitor classes 53 & 54, two entries maximum in classes 55 – 59.

53 3 Scones

54 3 Chocolate Chip Buns

55 Any Handicraft

56 Any Paper Craft

57 Painting or Drawing

58 Pot Plant

59 Own grown; 3 vegetables, 6 flowers or small dish of fruit

Junior classes to be added at a later date

Recipes

SEMI-RICH FRUIT CAKE

7" cake tin

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.

HEAVY CAKE

6oz. (180gm) Plain Flour

1½oz (45gm) Castor Sugar

3oz (90gm) Currants

3oz (90gm) Lard

¼ tsp Salt

Peel (if liked)

CHIPPLE PIE

Shortcrust pastry

Chipples (greens and whites of young shallots or spring onions) chopped

1 cup cooked bacon- diced

Eggs

Season to taste

Line pie dish with pastry, fill (eggs may be beaten or left whole – allow 1 egg per serving) and cover with pastry. Bake in a moderate oven for 30-40 mins.

SAVOURY TEA LOAF

12oz (350gm) SR flour

1/2 tsp (2.5ml) salt

pinch of cayenne pepper

1/2 tsp (2.5ml) dry mustard

3oz (75gm) butter

3oz (75gm) grated cheese

2oz (50gm) walnuts - chopped

1/2 tsp (2.5ml) dried mixed herbs

1 egg - beaten

1/2pt (300ml) milk

Topping;

1oz (25gm) grated cheese

1oz (25gm) walnuts – chopped

Set oven at 350F, 180C or Mark 4. Sift flour, salt, pepper and mustard into a bowl. Rub in butter. Add cheese walnuts, herbs, egg and milk. Turn into 2 greased and base lined 1lb loaf tins (only one loaf required for the show bench). Level surface.

Scatter cheese and walnut topping over loaf and bake in centre of oven for 1hr - 1hr 15mins.