

Weeton Show 2008

PRODUCE SECTION (Specific Child Classes)

Exhibitors in this section please note:

- 1 Please ensure you have read the Society Rules on page 19
- 2 Entry forms to be sent to the Secretary – C Waller, Leyfield Farm, High Moor Road, North Ripton LS17 0AA
- 3 Closing date for entries 20 July 2008. Late entries may be accepted at the discretion of the Secretary subject to a penalty of 25p per exhibit.
- 4 No entries accepted on the day.
- 5 Entries of £2.00 or more will entitle the exhibitor to one exhibitor ticket. Posting of exhibitor tickets can not be guaranteed for late entries.
- 6 Judging will start promptly at 10.30am
- 7 All exhibits must be staged by 10.00 am. Exhibits may be removed at 5.00pm and no earlier.
- 8 In Classes 65 to 67 an egg will be broken by the Judge into the saucer provided.
- 9 In Classes 76 to 78 the wine must be shown in a clear bottle, corked with white plastic topped cork and be unmarked except for label stating variety.
- 10 Exhibitors in this section restricted to those living in the Show District as defined in Rule 2 of the Society unless otherwise stated.
- 11 All work must be original and not have been shown at Weeton Show previously.
- 12 Will all exhibitors please ensure all garments/exhibits are clean and unworn.
- 13 Pictures taken on a digital camera may be submitted in any of the amateur photography class.

Note: Unless stated (eg Adult cookery) Children may also enter the general produce classes and so should read the main produce class document under competition classes (or in the main show brochure)

Weeton Show 2008

CHILDRENS COOKERY

Sub Section 3

Entry Fee: 50p

Prizes: 1st £1.50, 2nd £1.00, 3rd 50p

80. 2 DECORATED MARZIPAN MICE: 6 years and under.
Judged on whole mice & decoration - children's work only!
81. 6 CHOCOLATE KRISPIE FINGERS: 7 - 10 years – using the following recipe
(makes 16):
5oz (150g) butter
12oz (350g) milk chocolate
3oz (75g) golden syrup
7oz (250g) Rice krispies
- Method:**
1. Grease a shallow 8" x 8" tin and line with baking parchment.
 2. Put butter in a large pan, add chocolate and syrup. Melt over a low heat.
 3. Add rice krispies and mix together until cereal is thoroughly coated.
 4. Spoon into tin and push into the corners, level the top and leave to cool.
 5. Use a palate knife to ease the krispie out of the tin onto a board. Cut in half and then each half into 8 fingers.
82. 6 CINNAMON WHIRLS: 11- 14 years using the following recipe:
3 tablespoons of caster sugar + extra to dust
375g pack of ready rolled puff pastry
1 level teaspoon each of ground cinnamon and mixed spice
1 medium egg beaten
- Method:**
1. Preheat oven to gas mark 6, 200°C.
 2. Sprinkle the work surface with extra caster sugar. Unroll the pastry and lay it on top in a horizontal rectangle. Cut vertically down the middle to make two rectangles.
 3. Mix the cinnamon, spice and sugar together in a small bowl. Sprinkle half the spice mixture evenly over the two rectangles.
 4. Fold the top and the bottom edges of the pastry pieces into the middle so that they meet in the centre. Sprinkle the remaining spice mix over the surface and repeat, folding the upper and lower edges to meet in the centre. Finally fold in half lengthways to make a log shape.
 5. Turn over each roll so that the seam faces down then cut into slices about 1cm wide. Lay flat on two lightly greased baking sheets well set apart.
 6. Lightly brush each pastry whirl with a little beaten egg and sprinkle with caster sugar. Bake for 20 mins or until golden, cool on a wire rack.

The annual award, the LIZ FORD CHILDREN'S TROPHY will be awarded to the competitor with the best entry in the Children's Cookery Classes with special consideration given to ages of the competitors.