

Children's Classes

A diploma will be awarded for best entry in CHILDREN'S Classes 176-190.

The "Nelms" Challenge Cup will be awarded for the highest number of points in the CHILDREN'S Classes. 176-190. Victor Moll Memorial Prize for endeavour.

The Age of entrants in this section to be stated on the Entry Form.

Up to and including 15 years.

No exhibits to be removed before 5.00 pm.

No Entry Fee

Class No.		Prize Money		
176	A Decorated Box	£2	£1	50p
177	Cutting and sticking an A4 Place Mat	£2	£1	50p
178	Miniature arrangement of Fresh Flowers not exceeding 10cm (Either Way)	£2	£1	50p
179	Vase of Garden Flowers	£2	£1	50p
180	Handicraft	£2	£1	50p
181	A decorated Wooden Spoon	£2	£1	50p
182	Painting or Drawing	£2	£1	50p
183	LEGO Model at your design	£2	£1	50p
184	Miniature Garden. Restricted to 50cm space. Buildings not to be included.	£2	£1	50p
185	Animals. Birds, etc., made from any vegetable or fruit	£2	£1	50p
186	A decorated Sponge Cake	£2	£1	50p
187	Decorated Bookmark	£2	£1	50p
188	Collage – A picture using odds and ends stuck to a surface	£2	£1	50p
189	A Handmade model (other than LEGO)	£2	£1	50p
190	Box of Homemade sweets	£2	£1	50p

Recipes

Fruit Cake

5oz (150g) butter
 5oz (150g) sugar
 3 large eggs
 8oz (225g) plain flour
 1 teaspoon baking powder
 6oz (175g) currants
 6oz (175g) sultanas
 2oz (50g) glacé cherries in halves
 2oz (50g) mixed peel chopped (optional)
 1 tablespoon milk if required
 Grated rind of lemon or orange juice may be used in place of milk
 2oz (50g) whole blanched almonds arranged on top of cake prior to baking.
 Bake at gas mark 3 / 170°C or 325°F for 2-2½ hrs.
 Bake in 7 or 8-inch round tin which has been greased and lined.

Notes: Cooking times and temperatures can vary so "YOU KNOW YOUR OVEN" and adjust as necessary.

Madeira Cake

6oz (175g) butter (softened)
 6oz (175g) caster sugar
 8oz (225g) self-raising flour
 3 eggs
 2 tablespoons milk
 Finely grated rind of lemon
 Bake for 1½-1¾ hours (approx.)
 Reg 4 or 175°C (350°F)

Victoria Sponge

4oz (110g) butter
 4oz (110g) caster sugar
 2 large eggs
 4oz (110g) self-raising flour
 Vanilla essence / a little milk if required
 Jam - for filling (no cream)
 Icing sugar for dusting
 Divide mixture between two greased and floured 7-inch sandwich tins Bake on Reg 4 or 170°C (325°F) for approx. 20 mins.