

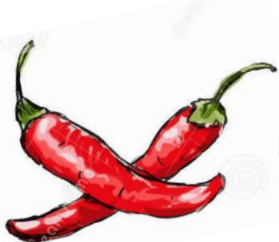
St George's Church Autumn Fair & Produce Show



Saturday 7th October

12.30 – 2.30pm

**Produce & craft competitions, great food,
a Fire Engine, Face Painting, stalls, games
and much more.. Come & join us!**



St George's Church, 43 Cleveland Road, Chichester

Proceeds to Church Funds, Reg. Charity No. 1133301

Entry Details

Whatever the size and shape of your place to grow fruit & vegetables is, there's a category to enter. Entry is open to everyone; you may enter as many categories as you wish.

Entries must be accompanied by a name card which will be given to you on entry and faced face down by your items (so that the judges cannot see your details).

Adults - 50p entry per category, or 3 for £1.

Kids - free to enter, as many as you like!

Any uncollected items will be donated at the end of the show.

Category - Vegetables	
1	Potatoes (3) roughly medium size
2	Carrots
3	Beetroot
4	Trimmed Onions (3) trimmed roots/top
5	Garlic (3) trimmed
6	Leeks (3)
7	Chillies (3)
8	Small Tomatoes (6)
9	Medium to Large Tomatoes (3)
10	Runner Beans (3)

Category - Fruit	
11	Desert apples (3)
12	Cooking apples (3)
13	Pears (3)
14	Any other fruit

Category - Flowers	
15	Dahlia (3 blooms)
16	Single Rose
17	Fuchsia (6 blooms)
18	Chrysanthemum (3)
19	Flower arrangement (title Kings Coronation)

Category - Preserves	
20	A jar of Jam (any fruit)
21	A jar of Chutney
22	Bottle of white wine
23	Bottle of red wine
24	A bottle of any Home Brew

Staging from 9.30am

Judging at 11.00am

Viewing at 12.30pm

Category – Cakes & Bakes	
25	Victoria sponge (see recipe)
26	Fruit cake (see recipe)
27	Fruit pie, tart or flan
28	Any Biscuits (6)

Category – Young Gardeners	
A	Longest Runner Bean
B	Funniest Carrot
C	Heaviest Pumpkin
D	Box of Mixed Vegetables (of your choice)
E	Tallest sunflower (picture evidence)
F	A drawing or painting up to A3 size
G	Hand-painted plant pot
H	Any animal made from fruit / vegetables
I	Paper mâché model (theme Kings Coronation)

Victoria Sponge Recipe

Ingredients – 6oz / 150g butter or margarine, 6oz / 150g caster sugar, 6oz / 150g self-raising flour, 3 eggs

Instructions – Cream together butter and caster sugar, add eggs and fold in the flour. Place in 2 7" / 18cm tins and bake at 325 – 350 degrees F, 160 – 170 degrees C, gas mark 3 – 4 for 25 to 30 minutes. When its cool, fill with jam and dust with icing sugar.

Fruit Cake Recipe

Ingredients - 4oz / 125g butter or margarine, 6oz / 175g brown sugar, 12oz / 350g selfraising flour, 1 teaspoon bicarbonate of soda, 2 eggs, half pint of milk, 12oz / 350g mixed dried fruit, 1 teaspoon of mixed spice.

Instructions – Preheat oven to 160C / 325F / Gas 3. Place all ingredients except the floor and eggs into a pan, bring to the boil and simmer for 5 minutes then leave to cool. Add the floor and eggs and stir well. Grease a deep 7" / 18cm cake tin and pour the mixture into the tin and spread level. Bake for 40 minutes then reduce the oven to 150C / 300F / Gas 2 for 40 – 45 minutes. Allow to cool then turn out onto a wire rack.