

## CHOCOLATE RICE KRISPIE CAKES

### Ingredients:

100g milk chocolate, 40g rice krispies, a few edible decorations

### Method:

1. Slowly melt the chocolate in a dish over a bowl of hot water
2. In a large bowl, add the melted chocolate to the rice krispies and mix well
3. Spoon into 8 – 10 fairy cake cases and decorate the top of each cake

## RECIPES FOR ADULTS

### SPICY GINGER COOKIES

### Ingredients:

110g plain flour, 1 level teaspoon baking powder, 1 level teaspoon bicarbonate of soda,

1 level teaspoon ground ginger, 1 level teaspoon mixed spice, 55g butter, 55g caster sugar plus a little extra for coating the dough, 1 tablespoon golden syrup.

### Method:

1. Mix together the flour, baking powder, bicarbonate of soda, ginger and mixed spice. Rub the butter into the mixture. Stir in the sugar.
2. Measure the syrup into a small saucepan and warm over a low heat until it is runny but not too hot. Add just enough of the golden syrup to the dry ingredients to bind them together to make a soft dough.
3. Divide the dough into balls about 3cm in diameter. Put some caster sugar into a shallow bowl or saucer and roll each ball of dough in the sugar to coat it. Place the balls well apart on a lightly greased baking tray and slightly flatten each ball.
4. Bake in the centre of a pre-heated oven at 180°C (160°C fan, 350°F, gas mark 4) for about 15 minutes. Leave to cool on the tray for a few minutes, then transfer to a wire cooling rack to cool completely.

# BROOK FLOWER, CRAFT & PRODUCE SHOW 2022

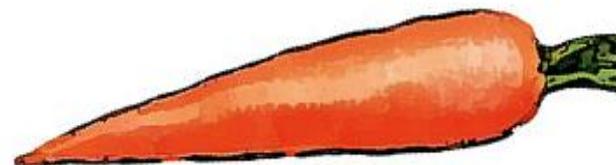
Saturday 10<sup>th</sup> September

2.30 – 4.30pm

Brook Village Hall

£2 admission to include refreshments  
(children free)

Show exhibits are to be staged between 9am and 10.30am with completed entry forms. It is free to exhibit. Judging starts at 11am. Awards start at 3.30pm



Additional entry forms available from  
<https://brookvillagehall.org>

## **SCHEDULE OF CLASSES**

Trophies are awarded for the most points in the following classes; vegetables and fruit, flower and pot plants, cookery (baking and preserves etc), handicraft, and photography. Awards are also made for 'Best in Show' and for the most points overall. Only one entry per class is permitted for each exhibitor. Entries should be the entrant's own work.

### **VEGETABLES**

- |  |  |
|--|--|
| 1. Collection of 4 different vegetables on a tray – max size 18" x 18" (numbers of each vegetable as per classes 2 - 14) | 8. Eight shallots                            |
| 2. Four potatoes (same variety)  | 9. Three onions                              |
| 3. Three carrots with tops   | 10. Six tomatoes with stems                  |
| 4. Two beetroots with 5cm tops   | 11. Two cucumbers                            |
| 5. Five chillies   | 12. Two lettuce with root (same variety)     |
| 6. Three leeks   | 13. One pumpkin or winter squash             |
| 7. Six runner beans  | 14. Pair vegetables other than classes 2 -13 |
|  | 15. The most misshapen vegetable             |
|  | 16. Five different culinary herbs in a vase  |

### **FRUIT**

- |                                 |  |
|---------------------------------|--|
| 17. Three apples (same variety) | 19. Six small or three large fruit of any other kind |
| 18. Six raspberries             |  |

### **FLOWERS** (in a vase)

- |                                     |   |
|-------------------------------------|---|
| 20. Three dahlias (same variety)    | 23. One single stem (not dahlia)          |
| 21. Three perennials (same variety) | 24. Three annuals (different varieties)   |
| 22. Any mixed garden flowers        | 25. Five perennials (different varieties) |

### **POT PLANTS** (in owner's possession for a minimum of 3 months)

- |                           |                           |
|---------------------------|---------------------------|
| 26. A flowering pot plant | 28. A cactus or succulent |
| 27. A foliage pot plant   |                           |

### **FLORAL ARRANGEMENTS**

29. Arrangement entitled 'Baby's Christening'
30. Arrangement entitled 'The Queen's Jubilee'
31. Arrangement entitled 'Autumn'
32. Arrangement of flowers in a cocktail glass

### **BAKING**

- |                                       |   |
|---------------------------------------|---|
| 33. Victoria sponge cake (own recipe) | 35. Spicy ginger cookies (see recipe given) |
| 34. Apple pie (own recipe)            | 36. Cheese straws (own recipe)              |

### **JAMS, PRESERVES, BEVERAGES, EGGS**

- |                             |                                    |
|-----------------------------|------------------------------------|
| 37. A pot of strawberry jam | 40. A pot of chutney               |
| 38. A pot of sweet preserve | 41. A bottle of home-made 'tipple' |
| 39. A pot of marmalade      | 42. 3 hen, bantam or duck eggs     |

### **HANDICRAFT**

- |  |                                    |
|--|------------------------------------|
| 43. An item of needlework              | 45. An item of knitting or crochet |
| 44. A painting or drawing (any medium) | 46. Any other item of handicraft   |

### **PHOTOGRAPHY** (maximum size 10" x 8")

- |                                    |  |
|------------------------------------|--|
| 47. Photo entitled 'My Jubilee'    | 49. Photo entitled 'A Rarity'          |
| 48. Photo entitled 'In the Garden' | 50. Photo entitled 'A Sporting Moment' |

## **CHILDREN'S CLASSES**

All children will be awarded a medal. Children achieving a 1<sup>st</sup> 2<sup>nd</sup> or 3<sup>rd</sup> place will be awarded a rosette. The winner of 'Best in Show' will be awarded a trophy.

### **CRAFT**

- |                           |  |
|---------------------------|--|
| 51. 5 years and under     | Colour in the picture provided                     |
| 52. Age 6 – 9 years       | Design a miniature garden on a plate               |
| 53. Age 10 years and over | Design and make a birdfeeder using a recycled item |

### **BAKING**

- |                           |  |
|---------------------------|--|
| 54. 5 years and under     | Decorate 3 digestive biscuits                    |
| 55. Age 6 – 9 years       | Chocolate rice krispies cakes (see recipe below) |
| 56. Age 10 years and over | 3 rock cakes (see recipe below)                  |

### **FLOWERS**

- |                           |                             |
|---------------------------|-----------------------------|
| 57. 5 years and under     | Garden flowers in a jam jar |
| 58. Age 6 – 9 years       | Garden flowers in a jam jar |
| 59. Age 10 years and over | Garden flowers in a jam jar |

CHILDREN MUST BE SUPERVISED BY AN ADULT WHEN USING THE OVEN, HOB OR HOT INGREDIENTS / EQUIPMENT

## **RECIPES FOR CHILDREN**

### **ROCK CAKES**

**Ingredients:** 225g self raising flour, 100g butter, 75g caster sugar, 75g mixed dried fruit, 1 egg (beaten), 30 -45 ml (2-3 tablespoons) fresh milk

#### **Method:**

1. Rub the butter into the flour until it resembles fine breadcrumbs
2. Add the sugar and the fruit
3. Add the egg and enough of the milk and mix until a stiff mixture is made
4. Place 10 separate spoonfuls onto a well greased baking tray
5. Bake at 200°C (or 180°C in a fan assisted oven) or gas mark 6 for 20mins until lightly golden. Allow to cool on a wire cooling rack.