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**ETCHINGHAM**

**VILLAGE FETE**

**2024**

***Saturday June 8th***

***From 1pm Queen’s Garden & The Church***

**COMPETITION SCHEDULE**

***Entries to be received by 12 noon on Friday June 7th.***

***No entries will be accepted on the day.***



ETCHINGHAM VILLAGE FETE – 2024

COMPETITIONS

*To be judged at the Fete on Saturday 8th June 2024.*

**CAKE BAKING COMPETITIONS**

There are THREE Cake Baking categories:

1. Adult Class - Victoria Sandwich Cake
2. Men’s Class - Banana Bread
3. Junior Class – Chocolate Brownies

The entry fee is 50 pence for the adult categories and 30 pence for Junior entries (up to 16 years).

Some older children might prefer to enter the adult categories and pay 50 pence per entry, they can also enter the Junior section and pay 30 pence for that entry.

Each entrant is responsible for displaying their cakes as instructed on the recipe sheet, on the

tables provided in the Church, and ready for judging.

ALL cake entries MUST follow the recipes given below,

**VICTORIA SANDWICH CAKE**

**INGREDIENTS**

225g (8oz) soft margarine

225g(8oz) caster sugar

4 large eggs

225g(80z) self -raising flour

2 level teaspoons baking powder

Filling:

About 4 tablespoons of strawberry jam

Topping:

Caster sugar to dust the top of the finished cake

**INSTRUCTIONS**

1 Preheat the oven to 180C/160CFan/Gas Mark 4

2 Grease and base line two 20cm (8inch) tins

3 Beat all the ingredients together, using a stand mixer or hand mixer until well mixed and of a dropping consistency. Add a little milk if too stiff

4 Divide equally between the two tins and level the surface

**BAKE THE SANDWICH CAKES**

1 Bake for approximately 25 minutes until golden brown and firm to the touch

2 Turn out of the tins after a few minutes and cool on a wire rack

3 When cool, sandwich together with the jam and sprinkle with caster sugar on the top

**FOR THE COMPETITION-SERVE THE WHOLE CAKE ON A PLATE**

 **BANANA BREAD**

**INGREDIENTS**

100g butter, softened

175g caster sugar

2 large eggs, beaten together

2 medium bananas, peeled and mashed to a pulp

225g self raising flour and add 1tsp baking powder

½ tsp cinnamon

100g sultanas

**INSTRUCTIONS**

1 Preheat the oven to 180C/160CFan/Gas 4. Lightly grease and base line a 900g loaf tin with greaseproof or baking parchment paper

2 Measure everything out before adding to a large mixing bowl

3 Once everything is measured out and prepared, mix all the ingredients together using a wooden spoon. Mix it all for a minute or until it is well mixed

4 Pour your mixture into the prepared loaf tin. Use a spatula to scrape all the mixture out of the bowl and level the surface

**BAKE THE BANANA BREAD**

1 Bake the banana loaf for 50 minutes -1 hour. It’s ready when it’s risen, turned golden brown and a metal skewer inserted into the middle comes out clean. If the top is too brown before the centre is cooked, cover with some greaseproof paper and continue to bake

2 Remove from the oven and leave to cool in the tin for 10 minutes before removing from the tin, take off the baking paper and leave to cool on a wire rack.

**FOR THE COMPETITION -SERVE THE WHOLE BANANA BREAD ON A PLATE**

**CHOCOLATE BROWNIES**

 **INGREDIENTS**

275g softened butter or soft margarine (e g Stork)

375g caster sugar

4 large eggs

75g cocoa powder

100g self raising flour

100g plain chocolate chips

**INSTRUCTIONS**

1 Preheat the oven to 180C/160 Fan/Gas 4. Grease and line the base and sides

 of a 30x23cm baking tin with greaseproof or baking parchment paper

2 Measure out all the ingredients and place in a large mixing bowl

3 Mix everything together with a wooden spoon until it looks evenly blended

4 Spoon the mixture into the prepared tin, using a spatula, spread the mixture

 gently into the corners and level the top

**BAKE THE CHOCOLATE BROWNIES**

1 Bake in the oven for 40-45 minutes. It’s cooked when the top of the brownies

 have a nice crust and you can stick a skewer in the middle and it should come

 out clean. If it starts to look a bit brown on top, cover loosely with some

 greaseproof paper for the last ten minutes.

2 Once they’re cooked, leave the brownies to cool in the tin

3 Cut into 24 squares

**FOR THE COMPETITION -SERVE 8 ON A PLATE**

**PHOTO COMPETITION**

All photos entered in the competition must fit one of the four categories listed below.

All photos exhibited must have been taken by the entrant.

Small modifications to the original image are permitted but limited to image cropping and minor adjustments to exposure, brightness, and colour etc., no elaborate edits permitted.

Your name must **not** appear on the front of the photo, the names of entrants are hidden from the independent judge during judging.

Photos can be any size, but no larger than **10 inches x 8 inches (25cm x 20cm).**

Photos can be mounted and titled if desired, but not a requirement, combined photo and mount not to exceed **A4** size.

Entries will be limited to **one**photo for each category.

The entry fee is **50 pence**per photo, Junior entries (up to 16 years) **30 pence,** someolder children might prefer to enter the adult section by paying the 50p entry**, but not enter both sections.**

Each entrant is responsible for displaying their photos on the display boards provided, in the church, ready for judging.

Categories;

1. At the National Trust {A photo taken at any National Trust building, garden or parkland, exterior shots only]
2. As above – Junior entry.
3. An unusual Perspective {Get creative and photograph a common thing in an unusual way}
4. As above – Junior entry.
5. Red  {Anything that has a lot of red colour}
6. As above – Junior entry.
7. The Age of Steam (Anything relating to steam trains, traction engines or anything else steam powered}
8. As above – Junior entry.

**For ALL competitions;**

All entries to be displayed in the church on the morning of the show between 9am and 10.30am.

The independent judge’s decision will be final, respect the decision of the judge.

 Prizes will be awarded to the winner of each category and presented in the afternoon.

**ENTRY FORM**

***Entries to be received by 12 noon on Friday June 7th.***

***No entries will be accepted on the day.***

Please include phone or email info in case we need to contact you regarding your entries.

**Name;**

**Contact details;**

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| **Class** |  **Category** |  **Fee** |  **Paid** |
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If enclosing your entry fees (cash only), please tick the ‘Paid’ box.

If preferred – fees can be paid on the day when collecting entry cards.

Entry forms to be delivered with the fees (cash only), if possible to Colin Boylett, 2 Park Farm Close, or left in a sealed envelope at the Post Office.





