

## **RULES FOR DOMESTIC SECTION**

1. All exhibits must be the property of the Exhibitor and to have been made or to have been grown/cultivated by the Exhibitor.
2. All exhibits in the Handicraft Section to have been made by the Exhibitor 2023 -2024
3. Photographs must be mounted. Mount not to exceed 8" x 6"
4. Photographs to have been taken by the exhibitor and not to have been manipulated.
5. Only one exhibit per person per class in Cookery, Photography, Children's Sections.
6. No article to be removed before the Presentation of the cups approximately 4.30pm.
7. All cups and Trophies to be returned to the Domestic Secretary 1 month before next year's show.
8. All matters not provided for in the foregoing regulations shall be left to the discretion of the committee, whose decision will be final.
9. Exhibits may be staged from 7.30 am to 9am on the morning of the show. No entries will be accepted after 9am.
- 10 Entries to the Domestic Secretary: N VINCENT, 29 Riverside, Angarrack, Hayle, TR27 5JD by 17th August.
11. Exhibitors must provide their own vases, containers or stands. Cookery exhibits should be presented on a white paper plate.
12. Points will be awarded as follows 1st 3 pts, 2nd 2pts, 3rd 1pt.
13. Prizes for Children's Classes 1st £1.50, 2nd £1, 3rd 50p

## RECIPES

Heavy Cake - 6 oz. Plain Flour, 1 ½ oz. sugar, 3 oz. lard, 3 oz. currants, ½ tsp salt, milk to mix. Bake in a moderate oven.

Fruit Cake - 7" round - 6 oz. margarine, 5 oz. caster sugar, 3 eggs, 4 oz. currants, 4 oz. sultanas, 2 oz. glace cherries, 2 oz. mixed peel, pinch of salt, 10 oz. self-raising flour, 1 tsp mixed spice. Cook in moderate oven for approx. 1 ½ hours. Creaming Method.