



Christmas Fayre

Saturday 27 November

St Philip & St James' Church

From 10.00 – 2.30p.m

(Exhibitors to place exhibits by 9.30a.m)

Admittance £1 per adult;
50p per under 15

PROGRAMME

EXHIBITION

Classes 1-7 (Entry fee £2 per entry)

HOME MADE PRODUCE

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| Class 1 | Victoria Sandwich Cake made to the given recipe |
| Class 2 | 6 Fruit Scones |
| Class 3 | 6 Mince Pies |
| Class 4 | 6 Muffins (any flavour) |

PRESERVES

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|---------|--------------------------|
| Class 5 | Jar of Jam (any variety) |
| Class 6 | Jar of Marmalade |
| Class 7 | Jar of Chutney |

Junior Section – age 1-15 (Entry fee £1 per entry)

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| Class 8 | 6 Jam Tarts |
| Class 9 | 6 Cookies |
| Class 10 | 4 Decorated Digestive Biscuits (edible decorations only to be judged) |
| Class 11 | A Decorated Hard Boiled Egg |
| Class 12 | A Decorated Christmas-themed Wooden Spoon |

STALLS

- New Handicrafts
- Haberdashery
- Children's Toys & Books
- Children's Clothing
- Books, Jigsaws, Dvds
- Bric À Brac
- Jewellery & Scarves
- Christmas Decorations
- Christmas Cards & Notelets
- Raffle

Tea/Coffee/Juice

Cakes & Sandwiches

Available Throughout the Day

Rules of Entry

All exhibits in the Produce and Handicrafts sections must be deposited in the Memorial Chapel from 8.30 – 9.30a.m. The Fayre opens to the public at 10.00 a.m.

Each entry must be accompanied by an official entry form and the appropriate entry fee in cash, cheque made out to St Philip & St James PCC or by card at the Office.

Exhibitors may donate their exhibits for sale or may remove them between 1.30p.m and 2.00p.m. The sale will take place at 2.00p.m and exhibits not removed will be sold. The raffle will also be drawn at 2.00p.m.

Entry fees per exhibit are £2 or £1 for Junior classes. The exhibits must be displayed with no identification other than the Class and Exhibitor Number given on entry.

Victoria Sandwich Recipe

Ingredients

225g butter or soft margarine
225g caster sugar
4 large eggs
225g self raising flour
2 level tsp baking powder
Raspberry Jam for filling

Method

Grease and line 2 x 20cm sandwich tins. Heat oven to 180°C (160°C Fan) or Gas 4. Cream fat and sugar together until light and fluffy. Add beaten egg a little at a time. When all the egg is beaten in, fold in the sieved flour and baking powder. Divide the mixture between the 2 tins and bake for approx 25 mins. When cooked, cool before spreading the jam on one cake and putting the other on top. Sprinkle the top with caster sugar. Present on a paper plate or doily, with your exhibitor number, stating if for sale at the end of the day.