

## May Day 2018 Handicrafts Schedule

1	<b>May Day Picture: Children 13 and under</b> – Can you create the winning picture that will be on front of the 2019 programme? A4 size please
2	<b>The longest dandelion: Children 13 and under</b> – Can you find the biggest one?
<b>Children’s Classes: Ages 7 and under</b>	
3	<b>Craft:</b> Decorate a paper plate: any medium
4	<b>Art:</b> A picture of a castle: any medium. A4 size
5	<b>Baking:</b> 4 Decorated digestive biscuits
6	<b>Model:</b> Make an animal mask
<b>Children’s Classes: Ages 12 and under</b>	
7	<b>Craft:</b> A card to celebrate a Royal wedding
8	<b>Art:</b> A poster with the message: “Please Clean Up After Your Dog”
9	<b>Baking:</b> 4 Cup cakes
10	<b>Model:</b> A hot air balloon
<b>Adult Classes: 14 Years and over</b>	
11	<b>Baking:</b> A baked item using chocolate
12	<b>Gentlemen Only:</b> 4 Butterfly buns
13	<b>Savoury:</b> A savoury flan: please state flavour with entry
14	<b>Craft:</b> A Christmas tree decoration: any medium
15	<b>Bake off:</b> Marble cake: recipe given
16	<b>Decorated Cake:</b> Theme: A Royal Wedding
17	<b>Preserve:</b> Orange marmalade
18	<b>Photograph:</b> Theme: “Twilight”
19	<b>Sewing:</b> Any handmade item
20	<b>Knitting/Crochet:</b> Any handmade item
21	<b>A Packed Lunch:</b> Including a sandwich, a biscuit and a savoury snack
22	<b>Open Class:</b> Any handmade item

### Children’s Entry Form

Name	Age	Class number, please tick									
		1	2	3	4	5	6	7	8	9	10

### Adults’ Entry Form

Name	Class number, please tick											
	11	12	13	14	15	16	17	18	19	20	21	22

- Entry fee is £1 per item for adult classes and 20p per item for children’s classes.
- **Please return entry forms** to Kirkmangate, 37 Main Street **by the evening of Friday 4<sup>th</sup> May.**
- **Entries on the day should be brought to the handicraft tent on The Green no later than 11am and must be collected by 4pm.**
- Judging will take place in private at 11.30am.

# Recipe for class 15: Marble Cake

## Ingredients:

200g unsalted butter, softened  
200g caster sugar  
1½ tsp vanilla extract  
3 large eggs  
250g plain flour  
3 tsp baking powder  
40ml whole milk  
2tsp unsweetened cocoa powder  
Icing sugar for dusting

## Method:

1. Heat oven to 180C. Line a 1kg loaf tin with baking parchment.
2. In a large bowl, beat the butter, 180g of the sugar, and the vanilla extract together until the mixture is light and fluffy. Beat in the eggs, one at a time, then sift the flour and baking powder over the mixture and fold in with 2tbsp of the milk.
3. Spoon two-thirds of the mixture into the prepared loaf tin – it should three-quarters fill the tin. Sift the cocoa over the remaining third of the mixture and fold in, together with the remaining 20g of sugar and the last of the milk.
4. Spoon the chocolate mixture over the cake mixture in the tin, then run a fork through both mixtures, gently swirling the two together to create a marbled effect.
5. Bake for 55-70 minutes, until the cake shrinks slightly from the sides of the tin and a skewer inserted into the centre comes out clean, testing the cake after 55 minutes. Remove the cake from the tin and leave to cool on a wire rack. Once cooled, dust with icing sugar.