

## Sunday 17<sup>th</sup> March 2013, Allandale Domain, Allandale

Exhibits accepted 8.00 - 10.00am; Show opens 10.30am; Presentation of Trophies at 12.30pm

Attractions include: Governors Bay Volunteer Fire Brigade, Sumner Silver Band, vintage car display, cla  
boat display, June Burney (entertainer) plus many fun stalls and activities for all ages

\*\*\*\*We are inviting children to run their own Stall to sell old toys, etc\*\*\*\*

\*\* Donations for Tombola, White Elephant, Raffle gratefully received\*\*  
(Drop off to Waitahuna, 1 Main Rd)

Closing Date for Entry Forms: Friday 15th March 2013 at 5.00pm

All Entry forms together with fees to:

Annabelle Bain, Waitahuna, 1 Main Road, Governors Bay. Tel: 3299 712

Email: [govbayfete@vodafone.co.nz](mailto:govbayfete@vodafone.co.nz)

### Trophies

Pavlova Challenge Cup

Awarded for the best Pavlova

Fazazz Cup

Overall winner Adult

Letzo Native Cup

Overall winner Youth Section

## SPONSORS

We would like to say thank you to all who have supported the Governors Bay Fete, especially:

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TEDDINGTON AUTOMOTIVE  
BRUCE GEBBIE

**Section 1**  
**FRUIT & VEGETABLES**

Class (Entry Fee 50c each Class)

1. Longest Runner Bean
2. 4 Tomatoes (any variety but must be the same)
3. Most oversized vegetable (any variety)
4. 3 Citrus fruit (all one kind)
5. 3 Quinces
6. 3 Plums (all one kind)
7. 3 Apples (all one kind)
8. 3 Nuts (any variety)
9. 3 stalks Rhubarb
10. 3 stalks Silverbeet
11. 3 Strawberries
12. Strangest Looking Vegetable or Fruit
13. Heaviest Home Produced Egg
14. Selection of Herbs

**Section 2**  
**FLOWERS**

Class (Entry Fee 50c each Class)

1. Arrangement of flowers in unusual container
2. 3 Dahlias (any variety but must be the same)
3. NZ Native arrangement
4. One Cactus/succulent plant
5. One Rose & Full bloom (any colour)

**Section 3**  
**AMATEUR PHOTOGRAPHY**

Class (Entry Fee 50c each Class)

1. Lyttelton scene & under 15 yrs
2. Lyttelton scene & 15yrs & over
3. Child or Children's Study
4. Black and White (any subject) & Titled
5. Colour photo (any subject) & Titled

**Section 4**  
**COOKERY**

Class (Entry Fee 50c each Class)

1. Victoria Sandwich (recipe opposite)
2. 3 Biscuits (any variety)
3. 3 Cheese straws
4. 3 iced cupcakes
5. 3 Chocolate brownies
6. Fruit Loaf
7. 3 Scones
8. 3 Pikelets
9. 3 Muffins
10. 1 Cake & iced (any variety)
11. Jar of Jelly (any variety)
12. Jar of Lemon Honey
13. Jar of Chutney/Relish
14. Bottle sauce (tomato, plum etc)
15. Jar & Classic Jam

**Section 5**  
**PAVLOVA CHALLENGE**

Do your best and bring along your wonderful creation to compete for the Pavlova Challenge Cup!!

**Section 6**  
**JUNIOR**

Class (Entry Fee 20c each Class)

1. Home made sweets
2. Gingerbread Man/Lady
3. Draw picture of dream bedroom (any medium)
4. Design my Dream Playground (3-Dimensional)
5. Vegetable Monster
6. Lego Sculpture (no bigger than the lid of a plastic 2 Litre ice cream container)

**Section 7**  
**KINDY/PRESCHOOL**

Class (Entry Fee 20c each Class)

1. Sand Saucer
2. Vegetable Monster
3. Painting & any Media
4. Named sculpture & any medium

## Suggested recipe for Victoria Sandwich

This light cake, often referred to as a sponge, was named in honour of Queen Victoria. The classic method of gauging the amounts was to place the eggs on the scales and balance the fat, sugar and flour against them. It is assumed that an average egg weighs 50g (2oz). If you prefer an exact balance of ingredients, return to the old method of weighing. (Serves 6 to 8)

### Ingredients

175g (6oz) Butter  
175g (6oz) Caster Sugar  
175g (6oz) Self-raising flour, or Plain Flour with 1½ tsp. Baking Powder  
3 large Eggs

### For the filling and topping:

3-4 tbsp. Jam or Lemon Curd  
Little Caster Sugar

### Method:

- Preheat the oven to 180°C (350°F, Gas Mark 4)
- Grease and flour or line two 19-20 cm (7½-8in) sandwich tins
- Cut the butter into pieces, put into a mixing bowl with the sugar
- Cream until soft and light
- Either beat in the eggs one at a time, or better still whisk them in a separate bowl then gradually beat into the creamed mixture
- Sift the flour, or flour and baking powder, then gently fold into the other ingredients
- Divide between the tins and bake for 20 minutes, or until firm to the touch
- Cool for 2-3 minutes in the tins then turn out on to a wire cooling tray
- When cold, sandwich with the jam or curd and top with the sugar

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## EASY GINGERBREAD RECIPE FOR KIDS

### Ingredients:

350g/12oz plain flour  
175g/6oz light soft brown sugar  
100g/4oz butter  
1 Medium egg  
4 tablespoons of golden syrup  
1 teaspoon bicarbonate of soda  
½ teaspoon of ground ginger

Pre-heat the oven to 180°C/350°F/Gas Mark 4

Put the flour, butter, ground ginger and bicarbonate of soda in a mixing bowl. Mix it all together with fingertips until crumbly. Add sugar, syrup and egg and mix until it forms a firm pastry mix.

Using the rolling pin, roll out the pastry to about 5mm thick. Make sure the surface and the rolling pin are well dusted with flour. Cut out shapes with a knife and/or pastry cutter.

Place the cut out pastry on a greased or non-stick baking tray.

Put the baking trays in the pre-heated oven and remove after 15 minutes (check after 10 mins).

Find a selection of anything you like to decorate the gingerbread men i.e. Raisins, chocolate chips, silver balls, etc using a blob of icing to make them stick.

## RULES and CONDITIONS

1. As the Hall was damaged by the Earthquake, it is unavailable for exhibits arriving on Saturday. Exhibits can be brought down to the Domain from 8.00am on Sunday 11th March 2012.
2. All exhibits must be staged by 10.00am.
3. No persons, other than those officials engaged, will be allowed in the Marquee after 10.00am, or while judging is taking place, until the Show is opened.
4. Exhibits must be the bona-fide property of the exhibitors, and held by him/her for at least 3 months.
5. Cookery Ð All the items must be home-made.
6. No names are permitted on any entries as judging must be impartial.
7. All protests must be in writing.
8. The judge will have the power to with-hold or modify where exhibit is not of sufficient merit.
9. The committee will take ordinary care but will not be held responsible for theft or breakage of any exhibit.
10. ALL EXHIBITS WILL REMAIN THE PROPERTY OF THE OWNER (UNLESS TICKED TO BE SOLD ON THE DAY).
11. Any jellies, jams or preserves must be in jars that do not have any manufacturer's name showing.
12. All exhibits must be collected by 4.00pm on the day.
13. Any exhibits left behind will be disposed of at the Committee's discretion.
14. Any perishable items to be sold will be on sale from 1.00pm.
15. Exhibitors to provide all vases, containers, plates, etc as may be necessary.
16. Officials reserve the right to move exhibits to facilitate judging as necessary.
17. Prizes will be awarded for the 1<sup>st</sup>, 2<sup>nd</sup> and 3<sup>rd</sup> BEST ENTRIES in the individual sections.

# ENTRY FORM

Name of Exhibitor:

Mr/Mrs/Ms/Miss/Master ÉÉÉÉÉÉÉÉÉÉÉÉÉÉÉÉÉ.....

Contact Telephone No: ÉÉÉÉÉÉÉÉÉÉÉÉÉÉÉÉÉÉÉÉÉÉ

Please' if you are willing to have your entry sold #

SECTION	CLASS	DETAIL	FE
<b>Tota</b>			

Fees must accompany entry forms and cheques should be payable to:  
ÓGovernors Bay FeteÓ

Entry Forms to:

Annabelle Bain, Waitahuna, 1 Main Road, Governors Bay. Tel: 3299 712