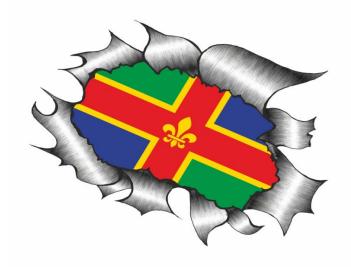
# RIPPINGALE FEAST Saturday 1st July 2017



## Competitions Theme - 'Life in South Lincolnshire'

Prizes to be presented at the Feast.

All entries must be in the Competition Area of the tent between 9.00am and 10.30am on 1st July 2017

Or delivered to 22 Millers Close, Rippingale, between 4 to 6pm on Friday 30<sup>th</sup> June 2017

### **Rules**

Competition entries will be judged on originality and quality . Age will be taken into account if under 18 years old All entries must be received by 10.30am the 1st July2017 The decision of the judges is final and no correspondence will be entered into.

There will be a first prize for all classes.

All exhibits must be the bona fide work of the exhibitor and have been completed within the last year (wine two years)

Prizes will be announced and awarded at the Feast.

Exhibits must be collected by 4pm on the day.

#### **Class One**

**Photography** 'A Lincolnshire Village' - photograph to represent a country scene. Mounted on A5 card.

<u>Judged before event</u> - present to Chris Petz, 129 Station St, Rippingale, by Thursday 22<sup>th</sup> June 2017 for judging.

#### **Class Two**

**Flower Arrangement** Fresh flowers and foliage arranged in a jug to celebrate the colours of the Lincolnshire flag.

#### **Class Three**

Baking A Tea Loaf . Recipe - see below

#### **Class Four**

**Jam** Any homemade Marmalade.

#### Class Five A

Wine Any homemade wine produced within the last two years

Or

### **Class Five B**

A Cordial produced this year

#### **Class Six**

**Craft** A card to celebrate the 'Sapphire Jubilee' the 65<sup>th</sup> year of the Queen coming to the throne

Made using any craft method. No larger than A5

Class Seven - WI Sponsored

For Children up to the age of 10 years old.-

A birthday Card. No larger than A5

# **Tea Loaf**

1lb mixed dried fruit (this can include cherries)

6 ozs soft brown sugar

1/2pt cold tea

9 ozs self raising flour

1 large egg

Soak fruit overnight in cold tea

Mix in the egg, sugar and flour

Place into a greased and lined 2lb loaf tin

Bake 180 deg C, fan oven 160 deg C or gas mark 4 for 1-11/2 hours - a skewer should come out clean when cooked