

## Bingley Show Handicraft Section 2019

Once again we are distributing a combined schedule with other sections at Bingley Show. Please have a look through the other sections. If you have hens, you could show your hens or their eggs. If you grow fruit or vegetables, you can enter this section or why not have a go at flower arranging. There is a class for children to do an arrangement in a cup and saucer (class F62). Perhaps you have a pet guinea pig you would like to show – there's a class for pet guinea pigs.

If you would like to purchase tickets before the day, these can be ordered with your entries. This saves money for you and your family. Remember that if you enter 11 or more exhibits as an adult or 5 or more as a child, you get a free exhibitor pass. Prices of tickets are...

	<b>Before the Day</b>	<b>On the Day</b>
Adults	£10	£12
Concessions (senior citizens or students with valid ID)	£7	£9
Children (5 to 16)	£5	£6
Children under 5 are free		
Family (2 adults and up to 3 children)	£26	£30

### Recipe for class E19 – Chocolate Weetabix Cake

275g (10oz) butter	275g (10oz) plain flour	1 rounded tbsp baking powder	4 Weetabix, crumbled
50g (2oz) sultanas	50g (2oz) chopped nuts	50g (2oz) cherries	2 tsp vanilla essence
450g (1lb) sugar	200g (7oz) desiccated coconut	2 eggs, beaten	4 rounded tbsp cocoa
pinch of salt			

#### **For the icing:**

200g (7oz) plain chocolate	75g (3oz) butter	175g (6oz) icing sugar	4 tbsp milk
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- Line a roasting tin, no smaller than 12x9x2 inches with non-stick paper.
- Mix all the dry ingredients together.
- Melt the butter and add it, the eggs and vanilla essence to the dry ingredients.
- Mix well - the mixture should be slightly crumbly and looks quite dry.
- Press it into the lined tin, smooth the top and bake for 25-30 minutes at 175°C, gas mark 4. The mixture will firm on cooling.
- To make the icing, melt the butter and chocolate, then add the icing sugar and milk. Whisk together until smooth. Spread over the cake in the tin and cut into slices.

### Recipe for class E31 – Fudgy Wudgy Chocolate Chip Cookies

125g (4oz) butter, chopped	1 tsp bicarbonate of soda	150g (5oz) plain flour	35g (1.5oz) self-raising flour
100g (4oz) dark cooking chocolate, coarsely chopped		250g (9oz) brown sugar	1 egg
85g (3oz) raisins	1 tsp vanilla extract	35g (1.5oz) cocoa powder	95g (3.5oz) dark chocolate chips

- Preheat the oven to 180°C (350°F), gas mark 4. Line 3 baking sheets with baking parchment.
- Beat the butter, vanilla extract, sugar and egg together until smooth.
- Sieve the combined flours, bicarbonate of soda and cocoa powder into the mixture.
- Stir in the raisins, chocolate chips and dark chocolate.
- Drop rounded tablespoons of mixture onto the prepared trays about 4cm apart.
- Press each with a fork to flatten slightly. Bake in the oven for 10 minutes, leave to stand for 5 minutes and then transfer to a cooling rack.

Handwriting for class E37	Handwriting for class E45	Handwriting for class E51
<p><b><u>Introduction to Poetry</u></b> By Billy Collins</p> <p>I ask them to take a poem and hold it up to the light like a color slide or press an ear against its hive.</p> <p>I say drop a mouse into a poem and watch him probe his way out, or walk inside the poem's room and feel the walls for a light switch.</p> <p>I want them to waterski across the surface of a poem waving at the author's name on the shore.</p> <p>But all they want to do is tie the poem to a chair with rope and torture a confession out of it.</p> <p>They begin beating it with a hose to find out what it really means.</p>	<p><b><u>I love Ketchup!</u></b> By Giles Andreae</p> <p>I love ketchup I love it just to bits But my mummy says it's only good With dippy things like chips So when she isn't looking I grab it and I squeeze And oops! It's on my broccoli My sweetcorn and my peas!</p>	<p><b><u>Boo</u></b></p> <p>Little star, Shining bright, Went 'BOO!!' Gave Moon a fright!</p> <p>This poem is by Richard Macwilliam but this is not to be included in the handwriting to make this easier for our youngest exhibitors.</p>