

Rules

Kaber Village Hall Show

Saturday 6th September 2025

Schedule of classes

Judges - TBC

Entries to be returned by 28th August

Entries drop off 8:30- 9:30am

Judging to start 10 am

Open to the public 12pm

Prize giving 1:30pm

BBQ 12- 2pm (or until food runs out if earlier!)

Rules

1. Open to Kaber Parish residents and their families
- who can be non-residents.
2. Unless otherwise stated entries must be the work of the entrant and have not been entered in other shows locally.
3. Prizes will be children's classes 1st £1, 2nd 75p, 3rd 50p- classes with 3 or less entries will only have a 2nd prize given.
All other prizes will be a placement card with the cash prizes going to most points in show - 1st £15, 2nd £10 and 3rd £5
4. The judges decisions are final.
5. The Village Hall committee are not responsible for the safety of items.
6. All entries must be collected from the show between 4 - 4:30pm
7. Entries cost 50p - children's entries are free

Industrial

1. 4 cheese scones
2. Coffee cake - icing in middle and on top
3. 3 cookies
4. Gingerbread loaf
5. Trio of desserts
6. Almond and cherry cake
7. Set recipe - pineapple upside down cake - see
centre page
8. A vegetable based cake

Miscellaneous

9. 3 eggs on a plate
10. A homemade item using textiles
11. A homemade item - non textiles
12. Home-made jam or chutney
13. Home-made drink

Photographs

14. Kaber parish through the seasons
15. Farming
16. A child or children
17. An animal
18. Black and white
19. Photograph with a suitable caption

Children's section

20. A picture of a tractor any medium
21. A junk model
22. Decorated rich tea biscuit (biscuit not homemade)
23. Scene on a plate
24. Decorated hat

Dogs

25. Working Dog
26. Pet dog

Judged at 12:15

Entries taken on the day

Gardening

27. Small vase of garden flowers
28. 3 of a kind vegetable or fruit
29. Medley of 3 vegetables / fruit

Set recipe

Pineapple Upside Down Cake

Ingredients

- 425g tin pineapple rings in juice (drained weight 250g)
- 4 tbsp soft light brown sugar
- 235g/8oz unsalted butter, softened, plus extra for greasing
- 175g/6oz caster sugar
- 3 free-range eggs, beaten
- $\frac{1}{2}$ tsp vanilla bean paste
- 175g/6oz self-raising flour
- 1 tsp baking powder
- pinch of salt
- 2 tbsp milk

Method

1. Preheat the oven to 180C/170C Fan/Gas 4. Butter the sides of a deep 20cm/8in cake tin.
2. Drain the pineapple slices and leave to dry on kitchen paper. Put the soft brown sugar and 60g/2oz of the butter in a small frying pan and melt over a medium heat. Spoon into the prepared cake tin. Cut seven of the pineapple rings in half to make semi-circles and arrange around the tin - you may only need six of the rings depending on how tightly you pack the slices. Place the remaining whole ring in the middle of the tin.
3. Cream the remaining 175g/6oz butter and the caster sugar together until pale and light. Gradually add the eggs,

mixing well between each addition. Add the vanilla and mix again.

4. Sift the flour, baking powder and salt into the bowl, add the milk and fold together until smooth. Carefully spoon over the pineapple slices and spread level.
5. Bake for 30 minutes, or until risen, golden brown and a skewer inserted into the middle of the cake comes out clean.
6. Leave the cake to cool in the tin for 1 minute and then carefully turn out onto a serving plate and leave to cool. This cake is best served slightly warm or at room temperature, with vanilla ice cream, lightly whipped cream or custard.

Kaber show entries 2025 – please return to a committee member – by 28th August 2025

Name Address Email				Class No.	Class description	Fee
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Total				Grand total		