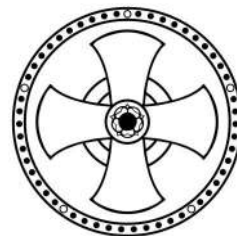




Our Lady of Lourdes

Catholic Primary School

THE DIOCESE OF ARUNDEL AND BRIGHTON



Newsletter Issue 19 Friday 26/7/19 — see final page for important dates for your diary!

Farewell to Year 6 and all our Leavers

Farewell to all — not goodbye! This school is a part of everyone that studies, works or visits here. It is a school that is blessed by Mary, Our Lady of Lourdes. This time of year is always full of sadness and happiness. The sadness of saying goodbye to people we have known for a long time and the happiness and excitement of what is to come. We wish all our leavers the very best of wishes for the future and every success in all they do — they are unique, wonderful individuals with the skills and great human spirit to help make this world a better place to live.



We also wish Rafi, Phiala, Alex and Grace the very best of wishes for their futures too. We know they will also be amazing and shine as they have all that it takes to make the very best of their lives.

We say good-bye to three governors this year and thank them for the contributions they have made to the Governing Body. Zouhour Robinson-Zaabar and Clive Mudd have resigned as Foundation Governors and Lara Williams as Parent Governor, and we are looking to fill these roles after the holidays. Please look on our website to find out more:

<https://ourladyoflourdesprimaryschool.co.uk/about-us/governors/governor-vacancies>

The future is exciting as we have contractors in over the summer holidays to completely refurbish and re-vamp the Reception Classroom with amazing new furnishings, flooring and units. Solar panels are being placed on the school roof, the main stair well on the south side is having totally new glazing (followed by re-vinyling the stairwell over the October half term holiday) and at last the staff are getting a new kitchen in the staffroom!

Reception Liturgy, Rock Pooling and Pirate Party

What a busy last week in Reception! On Monday, we went to the beach to go rock pooling. The weather was warm but not too hot and there was a pleasant breeze on the beach. This year we found many crabs of all shapes, colours and sizes, sea anemones, sea lettuce, shrimps, whelks and fish! Many thanks to all the helpers who came along, we really wouldn't be able to go rock pooling without your support. Thank you Mr Tierney, our link governor for joining us and taking some lovely photographs too.



On Tuesday afternoon, Reception held their class liturgy celebrating all their achievements over the year. The children sang beautifully, Miss Anscombe has some technical hitches but we all enjoyed celebrating together!

On Wednesday after school, Reception held their annual pirate picnic on the beach. Once again the weather was beautiful and the children had lots of fun. Thank you very much to all who came along and shared their food. A special thanks to Mr and Mrs Donnarumma from VIP Pizza for donating so many scrumptious pizzas.

Welcome to our new Headteacher

Dear Parents,

The governors are delighted to announce that a new headteacher has been appointed and will take up the post in January 2020.

He is Mr. Paul Barber, who come to us from Eastbourne, and who brings a wealth of experience from his teaching career to enable him to build upon the fantastic legacy left to us by Mr. Paul Beverton.

Mrs. Philbrook will be Acting Headteacher from September and Miss Garbarz will act as Deputy Headteacher until Mr. Barber can take up the post. The governors are very grateful to them both and are confident they will provide stability and confidence as we enter the new academic year.

Giulia de Rosa
Chair of Governor

Peacehaven Fair

A huge thank you to Laura (Chair of the School Parent Council), Paul, Reuben and Fifi for helping to set up and create a wonderful space for our school stall at the Peacehaven Family Fair held at Centenary Park, Peacehaven last Saturday 13th July. The sun shone and lots of fun was had by all. A huge thank you also to Zouhour Robinson-Zaabar (School Governor) and her family for coming along to help run the stall. It was also great to see so many of our families come and support by playing Higher Lower card games, Archery and Hoppla. The mayor of Peacehaven had lots of fun and participated in all the activities. It was a great opportunity to raise the profile of our wonderful school !



Roman Day / History Man

On the 2nd July, David The History Man, spent the day with Years 3 and 4 teaching them about Romans and the Roman way of life. We got to dress up in Roman clothes and armour, play sword fights, learn some battle formations, do some Roman writing, draw Roman artefacts, make Roman army badges from clay, build a Roman city and lots more! We had a fantastic day with David and learnt lots of facts about the Romans.



Stars of the week

Rec— Mark, For applying his phonic knowledge and writing a list of items Pirates need.

Yr1— All of Year 1, For fantastic behaviour from all during the exciting visit from BBC South East.

Yr4— Alex, For representing the school at the recent Longhill Junior Badminton Tournament.

Yr4— Benjamin, For representing the school at the recent Longhill Junior Badminton Tournament.

Yr4 Eva, For representing the school at the recent Longhill Junior Badminton Tournament.

Yr5—Joshua, For consistently being a great role model to younger children. You are a credit to year 5.

Goodbye from Mr Beverton

Thank you to all our parents and carers for all the support you give to our school. We are very lucky to have such a community of kind, generous families. I have learned many lessons over the last five years and Our Lady's has helped me to develop as a Catholic Headteacher. I thank everyone, from the children, families, staff and governors to the wider community. There have been many positive and challenging times but, in all, decisions have been made for the benefit of the children and the school. The school is in a strong place with new classrooms, furniture, library, trim trail, wildlife area, resurfaced playgrounds and the continued embedding of successful teaching strategies as well as the projects listed above being carried out over the summer. It has been a wonderful joint effort of collaboration and ideas! Thank you all very much!

Thank you, on behalf of all the staff, and myself, for all your kind words or gifts you have given us. We are very appreciative. We really do not expect them and understand that it is something you, or your child, wishes to do. Regardless, we all thank you very much and wish you all a very happy and restful summer holiday.

School Games Gold Mark

We are delighted to announce that we have not only become Deans Sports Partnership Champions for the third year in a row but have also achieved the School Games GOLD Mark Award for the 2018/19 academic year. The School Games Mark is a Government led award scheme launched in 2012, facilitated by the Youth Sport Trust to reward schools for their commitment to the development of competition across their school and into the community, and we are delighted to have been recognised for our success. As part of our application, we were asked to fulfil criteria in the areas of participation, competition, workforce and clubs, and we are pleased that the hard work of everyone at our school has been rewarded this year.



A special thank you to Miss Golawska, as PE and Sports lead, for making this happen. Also to Darren Hambrook and Simon Hoad for all their advice, support and encouragement. And not forgetting Miss Turnbull and Mr Littlejohn for stepping in to ensure our children, particularly those in Year 6, got to participate when Miss Golawska started her maternity leave.

Workshares and Good to be Gold Celebrations

Thank you to all our teachers for opening up their class rooms and enabling parents/carers to come in to the school to celebrate their children's work and achievements over the term and have the opportunity to discuss their children's annual reports. It is really important that we all work together to ensure our children make the best possible progress and work to the best of their abilities. The children have also been holding parties and celebrations over the week as part of our termly Good to be Gold activities. Children sign up to different activities in their key stage and are run by class teachers. Thank you to everyone for making these a great success!

Before and After School Childcare

As of September, please be advised we cannot allow children access to the school building before 8.40 unless they are booked into breakfast club. Should you need to drop your child earlier, please book into breakfast club and pay accordingly.

If you are going to be late collecting your child/ren due to an emergency, please let the office know as soon as possible. If adults are persistently late collecting due to non-emergency reasons, we reserve the right to charge after school club fees.

This is to ensure fairness to all. Thank you for your understanding.

*** PLEASE SEE DATES FOR YOUR DIARY ***

After School Clubs

Mon - French - Yrs Rec 1, 2 & 3 - Theatrix Yrs R, 1 & 2

Tue — Taekwondo

Weds — Multiskills Rec-& Yr 1

Thurs Theatrix Yrs 3, 4, 5 & 6

Fri— Multisports Yrs 2, 3, 4, 5 & 6

*****2019 INSET DAYS 4th Sept & 15th Nov *****

SUMMER HOLIDAY FOOTBALL CLUB FOR THE DEANS SPORTS PARTNERSHIP SCHOOLS

Spaces are still available for the Football programme at St Margaret's Primary that will be taking place during the summer holiday. Letters have previously been emailed via school newsletters however if you would like another copy please email dsp@woodingdean.brighton-hove.sch.uk and type 'Holiday info' in the subject area and the information will be emailed direct to you.

PTA News

Please do not hesitate in getting in touch with the school office if you wish to become an active member of the PTA from September. Mrs Philbrook is very enthusiastic about working with you for the benefit of our children!

Dates for Your Diary

Summer Term ends

Friday 26th July 2019

Autumn Term begins

INSET 4th September 2019

Pupils Return Thursday 5th Sept 2019

23rd Sept 3.30 Meet the teacher Year 1

23rd Sept 3.30 Meet the teacher Year 4

24th Sept 3.30 Meet the teacher Year 2

25th Sept 3.30 Meet the teacher Year 3

25th Sept 3.30 Meet the teacher Year 5

26th Sept 3.30 Meet the teacher Year 6

26th Sept 3.30 Meet the teacher Year R

1st October Individual School Photos

22nd Oct 3.30 - 6pm Parents Consultation

24th October 4-7pm Parents Consultation

4th November — Fireworks Night

***** PLEASE SEE ATTACHMENTS *****

Together In Sport
Our Lady of Lourdes,
Rudyard Kipling,
Saltdean,
St.Margarets and
Woodingdean Schools.



Dear Parent/Guardian,

June 2019.

Summer Holiday Football Club for Years 1, 2, 3, 4, 5 and 6.

Date & time Monday 29 July until Thursday 1st August (4 days) **9.15am-3.00pm**

Venue St.Margarets Primary School, Whiteway Lane, Rottingdean.

Cost £60.00 for four days (day rate is £17.50) *Please note closing date for replies is Wednesday 24th July*

Programme Children will have the opportunity to take part in various skills such as passing, shooting, dribbling, mini-games and other football-based activities.

Other Children need to wear appropriate PE kit including shin pads – boots are suggested but not essential. Please note an indoor space is always available but if the weather is good activities will take place outside so children should be prepared for this.
Children should also bring snacks, lunch & plenty to drink. (sun cream and hat essential).

Staffing All staff are police checked and qualified to work with young children.

Please note you will receive confirmation of your child's space – please leave email contact below.
(please note if the club is very popular and oversubscribed you will be contacted directly and your payment returned).

Return the slip and payment to your child's school office asap.

Yours sincerely,

Mr.D.Hambrook

Name	Year Group	School
------	------------	--------

Address

Telephone number	Emergency contact details
Medical information	

Days attending Mon ___ Tues ___ Weds ___ Thurs ___ or All 4 days ___

Payment for the course is £60; day rate is £17.50. I enclose payment of £____
(cash or cheque payable to 'Woodingdean Primary School')

Signed	Printed	Parent/Guardian
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CLOSING DATE FOR REPLIES IS WEDNESDAY 24th JULY

THE PARTNERSHIP IS BASED AT WOODINGDEAN PRIMARY SCHOOL
Warren Road, Woodingdean, Brighton, BN2 6BB
Headteacher: Mr J Whitfield/Deputy Headteacher: Ms J Fish
Deans Sports Partnership Manager: Mr D Hambrook
Web: www.woodingdeanprimaryschool.co.uk Email: dsp@woodingdean.brighton-hove.sch.uk
Telephone: 01273 680811 Fax: 01273 607359



Rottingdean Village Youth FC

CHILDREN'S FOOTBALL

- Have fun and learn how to play football in a safe, family-friendly environment.
- All boys and girls welcome – school years Reception to Year 3 (school year from September 2019).
- Suitable for children at any level of experience.
- Sessions run by qualified coaches who are DBS checked.
- Training for the new season starts on **17th August 2019** and then every Saturday, 9.30am – 10.30am at Rottingdean Village FC (at the cricket club on Falmer Road).
- Join us for a couple of sessions free of charge to see how your child gets on. There's no need to book in advance, just turn up!

Please make sure your child has a drink, appropriate clothing for the weather and for safety, all children will need shin pads and ideally football boots.

We also have a welcoming clubhouse serving tea, coffee and breakfast!

FOR MORE INFORMATION

Please contact Keith Meeres, Head Youth Coach
keithmeeres1@gmail.com 07803 899472



Rottingdean Village Football Club
Offering Football for ALL in the Community
An F.A. Charter Standard Club



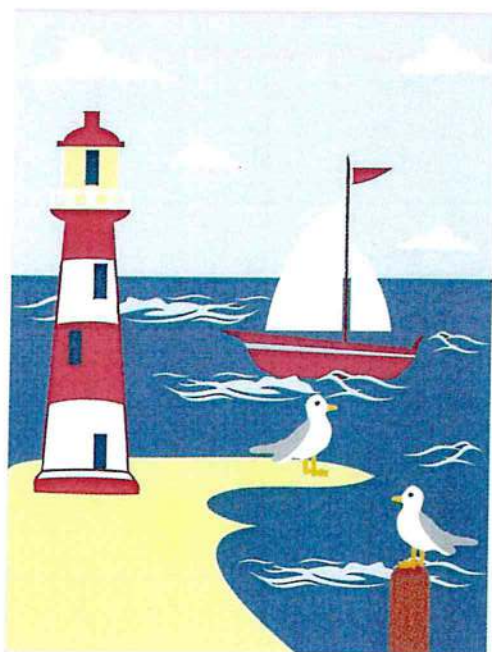
YOU'RE INVITED

to the Searchlight Summer Club

5th-9th August 2pm-4pm

at Rudyard Hall, Rudyard Road,
Woodingdean BN2 6UB

FREE
FOR 5-11
YEAR
OLDS



SNACKS

GAMES

CRAFTS

STORIES FROM
THE BIBLE

END OF WEEK BBQ

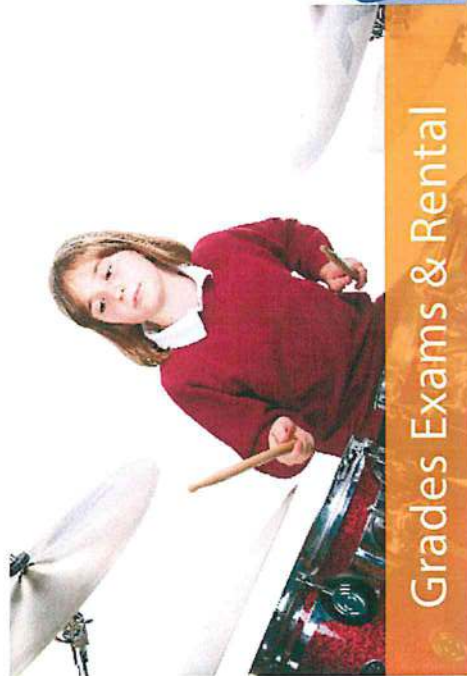
Enquiries or to book

Call:

01273 270439/07804530221

Email:

searchlightclub@yahoo.com



Grades Exams & Rental

Grade Exams

SAM tuition is tailored to suit each student, with many working on grade syllabuses from exam boards such as ABRSM, Trinity Guildhall, Trinity Rock & Pop, RGT and Rockschool. We encourage all students to take part in exams and can assist in finding an accompanist if required.

Retail and Rental

If you are looking to rent an instrument, SAM works in partnership with Ackerman Music who offer discounts to SAM students – please see www.sussexmusic.com/ackerman for more information.

**Ackerman
Music**



Prices & Contact

Enquiring about music lessons is quick and easy
visit www.sussexmusic.com/schools
and complete the short online form

Lessons are booked and paid for on a half-termly basis to help with your cash flow and are over 25% cheaper than other providers. We are Ofsted registered and can accept childcare vouchers.

30 minute one-to-one: £15.50

60 minute one-to-one: £28.90

30 minute paired: £11.25 per student

60 minute paired: £20.35 per student

Please ask about small group lessons - All prices include VAT

Funding

There is often financial support available through your school, please ask us for more information regarding subsidies.

✉ schools@sussexmusic.com

🌐 www.sussexmusic.com/schools

☎ 01273 465 122

Music Lessons In Your School

1-2-1 & Paired Instrument and Vocal Lessons

Celebrating 10 years of music education



SAM Sussex
Academy
of Music Ltd

www.sussexmusic.com



Scan Here To Enquire



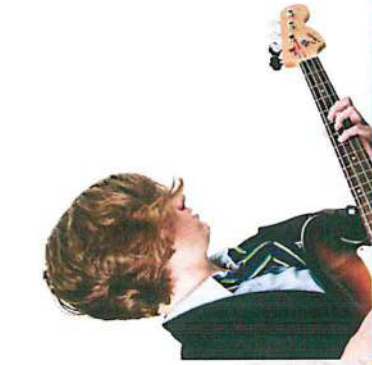
Lessons - Primary

- Individual, paired and small group lessons
- All instruments and vocals
- Tailored lessons

Music education is fun and informative, early musical training helps develop the brain in many areas including language and creativity.

Studies show that children who learn an instrument achieve higher academic classroom results, particularly in reading and mathematics. Students also benefit from learning valuable skills in self-expression which leads to higher self-esteem.

SAM delivers individual, paired and small group lessons on all classical and contemporary instruments including piano, guitar, drums, vocals, woodwind, strings and brass. Every lesson is tailored to suit the individual.



Lessons - Secondary

- 30 or 60 minute lessons
- Online weekly lesson reports
- Graded qualifications available

Secondary school music tuition supports the social and academic development of young adults. Through learning musical instruments, whether as a hobby or aiming to be a professional musician in the future, students experience important skills required for the workplace such as discipline, teamwork and creative problem solving.

SAM delivers individual lessons covering all genres from classical to contemporary and urban in all instruments, including voice, drums, guitar, piano, woodwind, strings, brass, DJ and music technology.

At SAM we believe individual tuition offers an efficient learning environment without distractions and allows the tutor to focus 100% on the individual, tailoring lessons to their own requirements.



Our qualified and experienced tutors receive regular enhanced CRB / DBS checks. Detailed weekly feedback can be accessed online by students, parents and schools using our unique online lesson reporting software 'mySAM'.



SAM Studios



School overflow

Open 7 days a week including school holidays, SAM Studios is also used to offer lessons when it is not possible at your school. There is never a need to be on a waiting list as lessons take place after school and weekends. The facilities include disabled access and free parking, plus it is a short walk from all public transport links.



- Record a song and perform on stage in our professional recording studio in Shoreham-by-Sea
- Percussion workshops and learning songs on a variety of instruments
- Optional party food and drink available.

Visit our website for more details! - www.SAMparties.com

*Terms and conditions apply

Starting in Sep 19...Singing + Drum Kit Lessons at Our Lady of Lourdes

Great news, from September 2019, there will be one-to-one and paired DRUM KIT and SINGING lessons on offer at Our Lady of Lourdes Primary.

The lessons will be provided by Sussex Academy of Music (SAM), and you can contact them now if you would like to enquire or add your name to the waiting list.

Parents / guardians will be contacted over the summer holidays to allocate lesson times ready to start in September; so please do not panic if you do not receive a reply before this time.

Childcare Vouchers are accepted as a form of payment, effectively making lessons 20% cheaper!!!

The lessons will be on a weekly one-to-one and paired basis and are 30 minutes, taking place in school during the day on the following instruments...

-Drum Kit

-Singing

There are limited spaces so please enquire as soon as possible to avoid disappointment, as lessons will be allocated on a first come first serve basis.

You can enquire by...

- Emailing lessons@sussexmusic.com - include pupil name / school name / instrument

- Visiting www.sussexmusic.com/schools - complete the quick and easy contact form

Learning to play an instrument can be a fantastic way to help with confidence, creativity, social skills and academic development.

Children are encouraged to progress through the accredited Trinity Rock & Pop Graded syllabus.

One-to-one 30min lessons are £15.50 per lesson and paired 30min lessons are £11.25 per lesson per person. Lessons are paid for in half-termly blocks.

If your child receives Pupil Premium / Free School Meals, there may be funding available toward the lesson cost, please call 01273 465 122 or email schools@sussexmusic.com for more information.

The teachers are experienced and passionate real-life musicians; lessons are fun and engaging; and parents/guardians are kept up to date with weekly online feedback.

SAM is Ofsted registered and accepts payment via Childcare Vouchers, thus helping to keep the price of lessons to a minimum.

Please contact SAM on 01273 465 122 or lessons@sussexmusic.com for more information.

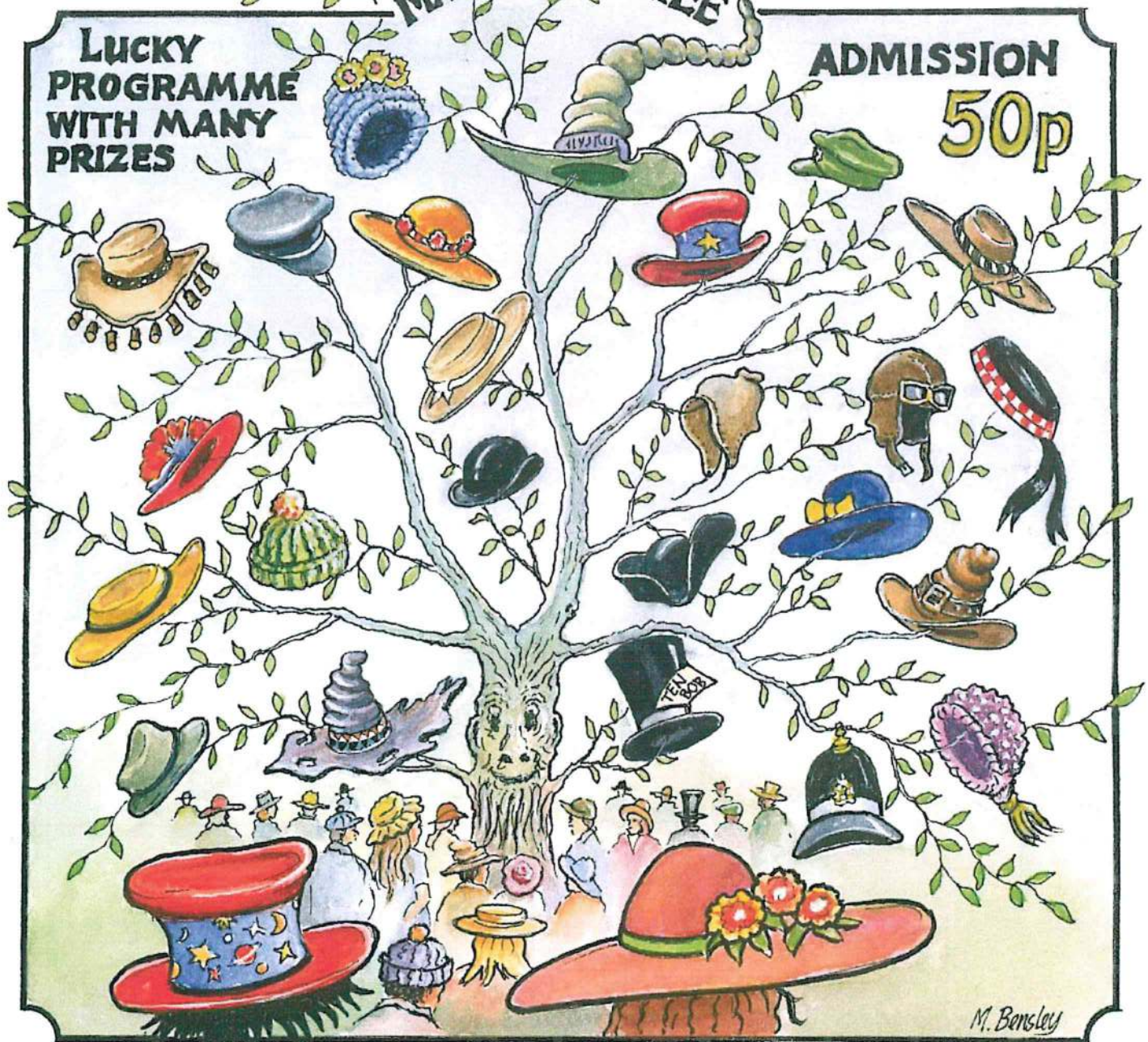
If you have already confirmed your child as waiting for lessons then please rest assured that we will be in contact with you as soon as we have a time slot available for your chosen instrument.

All enquiries are dealt with on a first come first serve basis.

ROTTINGDEAN VILLAGE FAIR

SAT. 3RD AUG. 2019 10.30-4^{PM}

WEAR A HAT... MAGIC HAT TREE ...ANY HAT!



ARTWORK BY MICK BENSLEY~EXHIBITING AT THE VILLAGE FAIR

Summer Holiday Mindfulness Workshop

How can mindfulness help me and how does it work ?

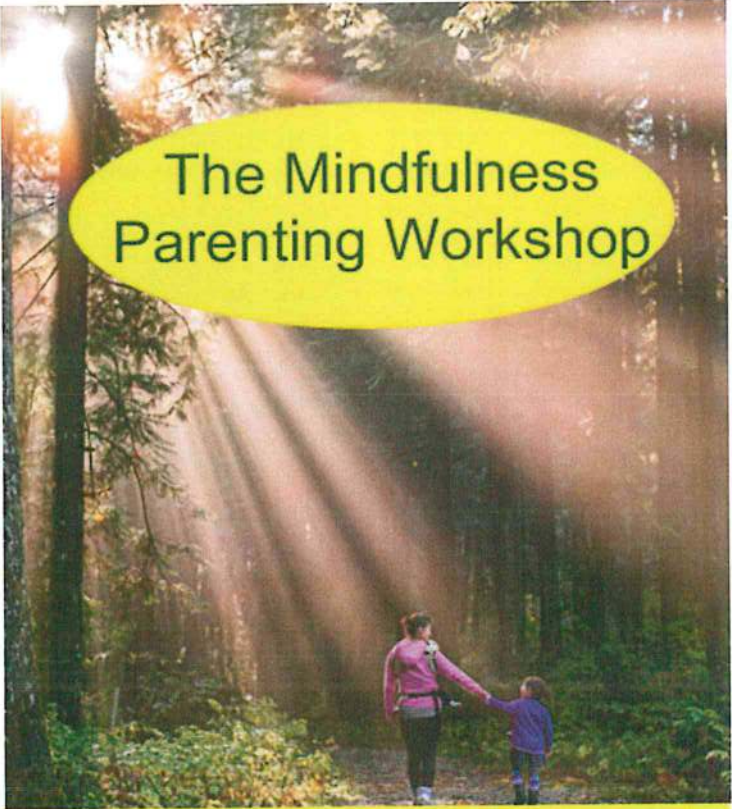
Children will be cultivating a mindful practice, to deal with anxiety, difficult emotions and helping to build self-esteem as well as finding out the science behind how the techniques work.



Venue: Our Lady of Lourdes, Rottingdean.
July 31st or August 30th, 10 am - 3 pm. Age 7 -11
Price £35.00. Concession available.

For more information contact Claudine
E.mail: themindfulmeclub@gmail.com
Facebook - The Mindful Me Club

Qualified. DBS checked. Safeguarding trained. Paediatric First Aid.
12 yrs teaching experience.

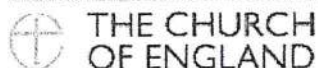


The Mindfulness Parenting Workshop

An opportunity for parents to learn the techniques and ideas taught in the children's workshop, with the aim of supporting their children, bringing mindfulness into the home.

Dates: 3rd August or August 31st 10 am - 12.30 pm
Cost - £20.00. Our Lady of Lourdes Primary School.

**DIOCESE OF
CHICHESTER**



**THE PARISH CHURCH OF ROTTINGDEAN
ST MARGARET OF ANTIOCH**

REGISTERED CHARITY: 1138715

Vicar Fr Anthony Moore 01273 281 302
fr.anthony@stmargaret.org.uk

St Margaret's Church Office The Green, Rottingdean, BN2 7HA
01273 301 632 churchoffice@stmargaret.org.uk

05.07.2019

Dear MR. Beverton.

Rottingdean Great Harvest Village Show

Further to my email inviting your pupils to take part in our Harvest Village Show on Friday 20th and Saturday 21st September 2019.

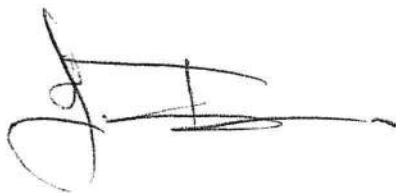
We would be delighted if some of the children took part in the Junior competitions for which there is no entrance fee. For Adults entering any of the events there is a small fee of 50p.

There are several events in which the children may be interested in and would like to participate. They may wish to give some thought and preparation over the summer holidays, particularly if the young gardeners would like to "Plant a miniature garden in a seed tray". Budding chefs could "Bake 3 cupcakes" and for the artists there is a class for "Painted egg/Vegetable sculpture" or "Drawing of a Scarecrow".

I understand that you are really busy but I would really appreciate it if you could bring the attention of this Community Event to the attention of parents/guardians and children to make this a memorable occasion and success for the community of the village.

A copy of the schedule is enclosed. Further copies are available on line, the Whiteways, The library, Deans Café and the Church

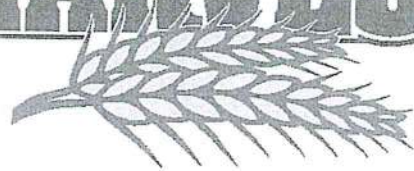
Yours sincerely



Joyce Bourne (Mrs.)

The Parish Church
of Rottingdean
St Margaret
of Antioch

**THE GREAT
HARVEST**



**VILLAGE SHOW
SCHEDULE**

**Friday 20th to
Saturday 21st
September 2019**

- Competitions
- Exhibitions
- Sales
- Demonstrations

£1 where sold



*Proceeds of the show go to The Parish Church of Rottingdean,
St Margaret of Antioch Reg Charity: 1138715*

The Great Harvest Village Show

- **Friday 20th September**

Show - open 11am to 4pm

Show opening 11am by Juliet Sargeant
Garden designer, TV presenter and
Chelsea Gold Winner

Oklahoma !

- **Saturday 21st September 2019**

Show - open for viewing 10.30am to 4pm

Harvest Barn Dance

- **Sunday 22nd September**

Harvest Festival Service 10am

The Copper Family Concert 4pm

Friday & Saturday

- **Refreshments** are available during the show.
- **Demonstrations** at advertised times.

The Great Harvest Village Show

Show Organiser Joyce Bourne
Show Organising Committee :
Duncan Ward, Gerard Rooney, & The Revd. Lucy Sullivan

Judges – we thank the following people who have kindly agreed to judge the exhibits and our auctioneer. Thank you for your time and commitment:

Fruit/veg.	Scott Deveson, Deveson's Fruit & Veg
Cut Flowers	Tracy Jones, Olive Tree Florist
Baking	Jacqui/Sarah, Windmill Bakery
Preserves	Frank Wenstrom
Craft	Mary Wallace
Art	Rob Upward
Poetry	Arthur Collins
Children	The Revd. Lucy Sullivan
Auctioneer	Alistair Lang

Show timetable

Deadline for entries - by 7pm Monday 14th September 2019 to :

- *Autumn Show entry*, St Margaret's Church, The Green, Rottingdean BN2 7HA or
- *Autumn Show entry*, 2 Falmer Road, Rottingdean BN2 7DA

Staging times -

- Thursday 19th September from 2.00pm to 7.00 pm (any items)
- Friday 20th September from 8.30am to 9.15am (cakes/bread only)

Judging times – Friday 20th September from 9.30am to 10.30am
(No members of the public will be allowed into the show, during judging).

Show open times - Friday 20th September from 11.00am to 4.00 pm
Saturday 21st September from 10.30am to 4.00 pm
Entry fee to show £2

Prize giving

Certificates – for First Place, Second Place and Third Place, and 'Best In Show' certificate will be presented at 3.30 pm Saturday 21st September 2019.

Auction of Produce

Following the presentations, those Auction items marked '*For Auction*' will be auctioned to the highest bidder. Items not marked are 'not for auction' and will be retained by the exhibitor. Proceeds to St Margaret's Church, Rottingdean.

Deadline for protests – any protest should be made to the Show Organiser by 12 noon Friday 20th September 2019.

Exhibits should be removed – by 6 pm Saturday 21st September 2019

Classes - are organized into sections, one entry per class, you may enter more than one class.

Entry Form and Entry fee – The entry form is to be completed and returned by 7.00pm on **Monday 14th September 2019** with a fee of 50p per item to enter the show, children's classes are free.

The Floral Displays around the Church are for the Harvest Festival, and have been created by the St Margaret's Church Flower Team, and are NOT for Auction.

Show Rules

1. The Show committee reserves the right to refuse any entry, and is not required to give a reason or explanation.
2. All entries to be on the official entry form with the correct fee, by the closing date 7 pm Monday 14th September 2019.
3. The decision of the Show Committee is final.
4. All exhibits must be the property of the exhibitor and be a product of their own work.
5. Exhibits – all entries, must have been grown by the exhibitor.
6. Children's exhibits all entries must be unaided work of the exhibitor. e.g. must have been baked by the exhibitor, not the parent or guardian.
7. Fruits - Each dish must consist of one cultivar (variety) only.
8. Handicraft, art and photographs must have been produced in 2019.
9. The Show Committee may direct the placing of all exhibits.
10. No exhibit may be awarded more than one prize in any one class.
11. The exhibiting area will be cleared of all unauthorized persons, exhibitors etc during judging.
12. The judge's decision – is final and should be accepted with good grace.
13. Any protest must be in writing to the Show Organiser.
14. After judging no exhibit or part of exhibit to be removed until the end of the show.
15. All exhibits, personal property etc will be at the risk of the exhibitors and the show committee will not be liable for compensation for loss or damage.

Refreshments are available during the show.

Demonstrations on the following are taking place at advertised times:
Bread making, Bee Keeping, Flower Arranging, Flint Walls, Handicraft, Potting up a planter, Paint a Ladybird on a pebble.

Show Sections

Section 1 Vegetables

To be displayed on one dish

- Class 1 Funniest Shape vegetable
- Class 2 Heaviest vegetable, in grams

Section 2 Fruits

To be displayed on one dish

- Class 3 Apples – desert or cooking 4 specimens
- Class 4 Pears – dessert 4 specimens

Section 3 Cut Flowers

To be displayed in a vase

- Class 5 Chrysanthemums – 3 blooms
- Class 6 Dahlias – 3 blooms

Section 4 Baking - use recipes stated

To be displayed on a plate

- Class 7 Apple Tart
- Class 8 Scones – can be fruit or cheese
- Class 9 Fruit Cake

Section 5 Preserves – use recipes stated

To be displayed in a plain screw top jar.

- Class 10 Berry Jam
- Class 11 Chutney

Section 6

Bread

To be displayed on a plate, white or wholemeal flour may be used.

- Class 12 Cottage Loaf
- Class 13 Harvest Loaf

Section 7

Craft

- Class 14 Knitting
- Class 15 Needlework

Section 8

Art

- Class 16 Pencil Drawing
- Class 17 Watercolour – a landscape

Section 9

Photographs

Max size 25 x 20cms, unframed

- Class 18 St Margaret's Church
- Class 19 Summer scape

Section 10

Poetry

To be typed on white paper

- Class 20 Harvest poem

Section 11

Children's

No fee required

- A – age 4 to 7 years
- B – age 8 to 11 years
- C – age 12 to 15 years

• Class 21

Children's Handicraft – painted egg/vegetable sculpture

Class 22

Children's Baking – 3 cupcakes

Class 23

Children's Garden – a miniature garden in a seed tray

Class 24

Children's Competition – drawing of a scarecrow

Recipes to use – for the classes stated

Section 4

Class 7 - Apple Tart

225g/9oz plain flour
3 large Bramley apples
Pinch of salt sugar to taste
70g hard margarine caster sugar to serve
70g lard
Approx. 6 tsp cold water

1. Peel, core, chop & stew apples and allow to cool.
2. Preheat the oven to 200C/400F/Gas 6
3. Sieve flour & salt into a bowl
4. Rub the fats into the flour until mixture resembles fine breadcrumbs
5. Using a knife mix the water into the flour, use your hands to finally bring it together
6. Divide the pastry into two, take one half & roll it out so that it is big enough to cover a 20cm/8" enamel or aluminium plate. Trim the edges using the edge of your plate as a guide.
7. Cover the pastry with stewed apples & sprinkle with sugar to taste.
8. Roll out the other half of pastry. Moisten the edge of the bottom layer & place the 2nd piece on top.. Trim off excess.
9. Press down the pastry edges making sure that they are properly sealed
10. Flute the edges with a pinching action if finger & thumb to make a crust make a steam hole in the centre of the tart with a knife or scissors. Brush top with milk.
11. Bake for 20-30mins until golden brown & dust with caster sugar

Class 8 - Scones – fruit or cheese (makes 4-5)

Fruit add 25g or Cheese add 20g cheddar
112g/4oz plain flour 1/16 tsp salt
1/2 tsp cream of tartar 1/4 tsp bicarbonate of soda
30g/1oz butter diced 75ml/2 5oz milk
1/2 beaten egg or milk to glaze

1. Preheat oven to 230C/450F/Gas 8. Grease baking tray
2. Sift flour, salt, tartar, bicarb into bowl.
3. Rub in butter until mixture resembles fine breadcrumbs.
4. Add enough milk to mix a soft dough using a knife.
5. Turn onto floured board & flatten to 2cm/3/4 inch.
6. Use 4cm cutter to stamp out scones.
7. Bake 12-15 mins until well risen & golden brown

Class 9 - Fruit cake - Farmhouse Fruit Cake

175g/6oz soft margarine
175g/ 6oz caster sugar
75g/3oz sultanas
75g/ 3oz raisins
75g/3oz glace cherries (chopped)
325g/12oz SR flour
pinch of salt
1tsp mixed spice
3tbl milk
3 eggs

1. Grease & line 8"/20cm round cake tin
2. Mix margarine & all dry ingredients in a bowl, then add milk & eggs
3. Beat with wooden spoon until well mixed (2-3mins)
4. Turn into tin & level top
5. Bake in centre of oven 180C/ 350F/gas 4, for 1hr 30mins.
6. When warm skewer comes away clean cake is cooked
7. Leave in tin 15mins before turning onto wire rack to cool.

Section 5

Class 10 - Berry Jam (makes about 4 jars)

1kg. mixed summer berries eg. 500g halved strawberries, 250g blackberries,
250g mixed currants
Juice 1 lemon
1kg jam sugar with pectin

1. Sterilise jars and put a saucer in freezer to chill
2. Tip berries, lemon juice and sugar into preserving pan. Gently heat stirring occasionally with a wooden spoon until sugar has melted & fruits are juicy.
3. Bring to boil & boil rapidly for 5 mins. Remove from heat & drop a little mixture onto the chilled plate. Push your finger through it; it should wrinkle & have set like jam. If not boil for 2mins more then test again, repeating as necessary until it is ready **BE CAREFUL NOT TO BURN YOUR FINGER**.
4. Stir jam well to remove sediment (A knob of butter may help).
5. Allow to cool & settle for 10mins, ladle into warmed jars, seal & label.

Class 11 - Chutney - Green Tomato Chutney

1.25 kg green tomatoes sliced
250g onions finely chopped
1/2 tbl. Salt
250g sultanas
250g cooking apples
250g light muscavado sugar
750ml pickling vinegar

1. Layer tomatoes & onions in a large bowl together with salt & leave overnight.
2. Chop sultanas & apples
3. Put sugar & vinegar in a large pan& boil, stirring to dissolve sugar.
4. Add sultanas & apples simmer for 10 mins.
5. Strain tomatoes & onions in a colander. Tip into the pan, mix well & return to boil
6. Simmer for 1hr. stirring until mixture is thick & pulpy
7. Bottle in warm sterile jars.

Watch out for further details, nearer the time

<p>Friday 20th September</p> <p>Oklahoma ! Village Hall</p> <p>4pm</p>
<p>Saturday 21st September</p> <p>Harvest Barn Dance Village Hall</p>
<p>Sunday 22nd September</p> <p>The Copper Family Concert 4pm St Margaret's Church</p>

The Parish Church of Rottingdean, St Margaret of Antioch

The Great Harvest Village Show 2019 - Entry Form

Name

Address.....

Telephone

Email

I wish to enter:

Section	Class	'For Auction' Yes / No	Entry Fee 50p per item

Total Enclosed £.....

I wish to enter:

Section	Class	'For Auction' Yes / No	Age

A	age 4 to 7 years	
B	age 8 to 11 years	
C	age 12 to 15 years	

Entry Form and Entry fee – The entry form is to be completed and returned by **7.00pm on Monday 14th September 2019** with a fee of 50p per item to enter the show, children's classes are free.

Return forms to:

Deadline for entries - by 7.00pm Monday 14th September 2019 to :

- *Autumn Show entry*, St Margaret's Church, The Green, Rottingdean BN2 7HA or
- *Autumn Show entry*, 2 Falmer Road, Rottingdean BN2 7DA