



# The National Activity Pack

Saturday 29 May 2021



Join in with our virtual National  
this Bank Holiday weekend



# Club Chairman's Message

## Hello everyone.

Thank you for downloading our activity pack, and welcome to the National 2021! If you're new here – a warm welcome to you. If you're a seasoned tourer and a regular at our National events – it's great to see you again!

We'd have loved to have welcomed you to a real-life event, but it just wasn't possible this year. So, we're doing something else to keep you entertained and bring our community together – we're bringing you the National by the power of technology!

Make sure you visit [camc.events](http://camc.events) where all of our activities will be taking place on Saturday 29 May 2021. From Zoom parties and music to live gin tasting and a Zoom party cook-a-long, you'll find everything you need to know in this pack.

Join the conversation in our dedicated Facebook group – just search for 'Caravan and Motorhome Club National'. You'll find lots going on including our competitions in the run-up to the big day.

Whether you're relaxing at home this coming Bank Holiday Weekend or spending time at one of our campsites, you can join in from anywhere.

We hope you enjoy the virtual National 2021 and don't forget to share your photos with us in our Facebook group.

All the very best,



Grenville Chamberlain, OBE  
Club Chairman



## How to take part virtually

Join our Facebook group *Caravan and Motorhome Club National* to take part in the conversation in the run up to the National and to take part in our dog show, baking and caption competitions\*

Plus, visit our dedicated, virtual National campsite at [www.camc.events](http://www.camc.events) from 14:00 on 29 May 2021 where all of our timetabled activities will take place. Here, we'll be broadcasting our videos and you'll also find the links to our Zoom parties, too.



## 2021 Timetable

<b>Midday</b>	Caption competition
<b>14:00</b>	Chairman's welcome video
<b>14:10</b>	Fitness, Yoga and Wellbeing
<b>14:30</b>	Baking competition winner announced with Karen Wright
<b>15:00</b>	Dog show winner announced
<b>15:20</b>	Club Band
<b>16:00</b>	Gin tasting live with Brilliant Gin
<b>17:00</b>	Live BBQ cook-a-long with Karen Wright
<b>18:00</b>	Live music with Clint Price
<b>18:45</b>	Live quiz Zoom party
<b>19:30</b>	Live music with Playing for Keeps
<b>20:15-20:30</b>	Winner of caption competition announcement & finale



\*Deadline for dog show and baking competitions are Sunday 23 May 23:59. Our caption competition will take place in our Facebook group. Entries open midday 29 May and close 20:00 29 May.



## Fun for all the family

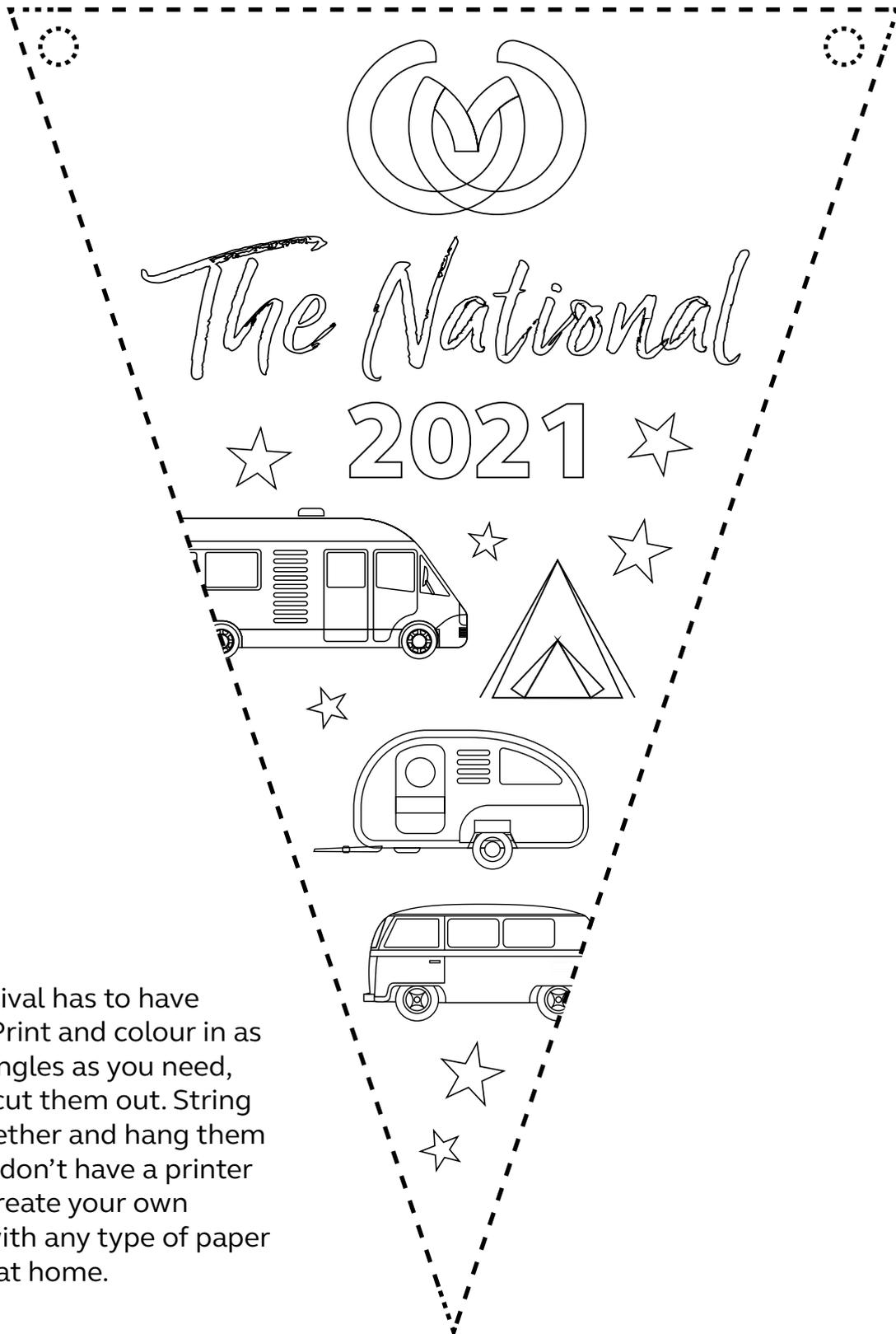
Here you'll find everything you need to get your National into full swing!

Get into the spirit of things and create some National decorations, get the whole family involved with activities for everyone.

Connect with fellow members on timed Zoom sessions and more.



# Colour in your own bunting

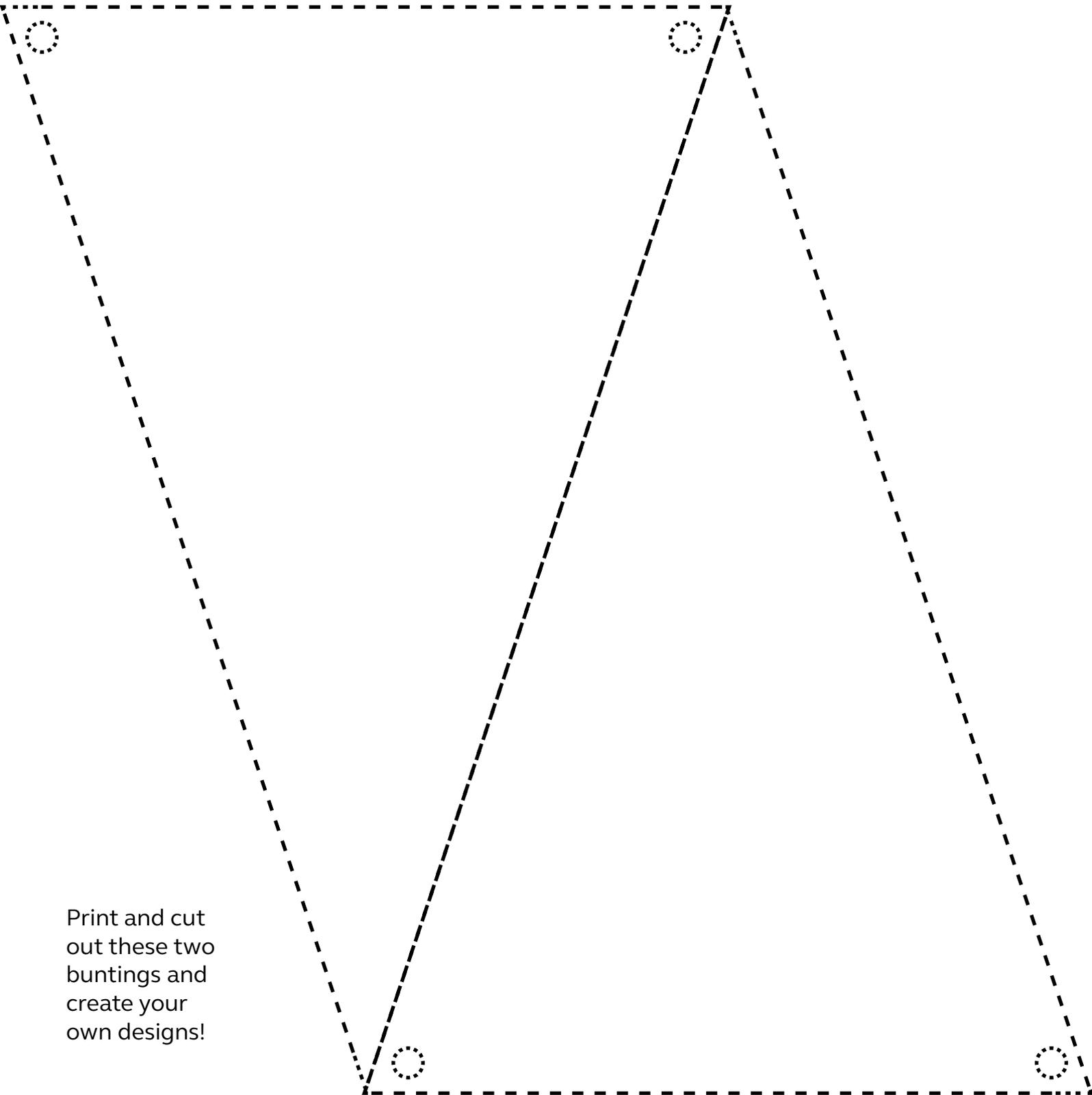


Every festival has to have bunting! Print and colour in as many triangles as you need, carefully cut them out. String them together and hang them up! If you don't have a printer you can create your own bunting with any type of paper you have at home.





# Design your own bunting



Print and cut out these two buntings and create your own designs!



# Colour in camping



# Grab your needle and thread and whip up a National flag!

You can design and make your own National flag to fit with your own outdoors style.  
Here's how to get started...

## What you need:

- Paper and pen to sketch your design
- Material for your flag! E.g. nylon or old bed sheets or old clothes
- Scissors
- Needle and thread or material glue
- Flag pole or stick – or bamboo cane from the garden

## Step 1

Design your flag! Sketch out what shape, colours and words you'd like on your flag. Decide how large you want your flag to be. Your flag doesn't have to be a typical rectangular shape – you can make it a triangle, a square or any other shape that you like. As this flag will go on a flag pole, make sure you include at least one flat side that will be used as the flagpole side; this will be the side on which you sew a hemmed opening for the flagpole.

## Step 2

Cut your material into the desired shape flag, allowing for extra material on the flagpole side. Wrap the material around your flag pole to ensure you know how much material you need to leave. You can cut out extra shapes to attach to your flag too.

## Step 3

Hem the edges of your flag on all sides. Be sure the hem on your flagpole side is smaller.

## Step 4

Sew the flagpole insert. On the flagpole side of your flag, fold the material over from the hem. Pin the material down and sew along the hem line to create a "pocket" the length of the side. This is where you will insert your flagpole.

## Step 5

Decorate your flag. You can sew on or stick patches of outdoor material, add ribbons or stencil words onto the flag.

## Step 6

Insert the flagpole into your flag pole pocket and enjoy!



# Kids Scavenger Hunt

## Head outdoors to find the following

- One winged insect
- A yellow flower
- 3 different types of bird
- A leaf that isn't green
- Some lichen
- Something man made
- A seed
- A shell - with or without inhabitant
- An animal with more than 4 legs
- An animal footprint



Photo by  
Emma  
Wilkinson



Photo by  
Tracey Campbell

## Pop back inside and gather these items

- A green pen
- A patterned mug
- Something from the Club
- A holiday souvenir
- Something to clean with
- A tool to fix something
- Something you can eat without cooking it
- Torch
- Map
- Cuddly toy



Photo by  
Martin  
Butcher



Photo by  
Keith  
Middleton



Photo by  
Jim Radford

14:30  
Video

 The National

# Bake off Competition Cake

It wouldn't be the National without a baking competition! This year, we'll be joined by The Great British Bake Off's Karen Wright in our National-themed "Show-Stopper-Topper" baking competition.



Karen has created a delicious Madeira sponge cake recipe for us all to bake at home (or on tour!) – and then it's over to you to create your own National themed cake topper, especially for the occasion! Think bright colours, creative decorations, sparklers, glitter – you name it! Send your photos to our competition post in our Facebook group to be in with a chance of winning a luxury basket hamper of treats containing biscuits, shortbread, cookies plus much more. Make sure you enter your photos by 11:59pm on Sunday 23 May to be in with a chance of winning.

This cake is a large Madeira sponge cake. Madeira is a firm cake and is good for novelty cakes that need strength. It can be left whole and decorated or can be sliced into 2 or 3 layers and sandwiched together with buttercream/jam/curd/ganache. If you do layer it, you need a very cold cake and a very large knife. YouTube has lots of tutorials showing how to do this and how to remove the slightly domed top if your design requires it. However, leaving the cake just as it came out of the oven is fine too, it's the design we are keen to see.

## Equipment:

Kitchen scales, large mixing bowl, electric hand mixer, large metal spoon, sieve, silicone spatula, deep round 20cm cake tin (20cm x 3.5cm) greaseproof paper, cooling rack.

## Ingredients:

- 300g soft butter or margarine (Stork)
- 300g caster sugar
- 5 large eggs
- 2 tsp Vanilla Extract
- 300g Self Raising Flour
- 85g Plain Flour



Join the conversation:



caravanandmotorhomeclubnational



@candmclub

14:30  
Video

 The National

## Bake off Competition Cake continued

### Method:

Preheat the oven to 140c/120c fan/ 275f/Gas 1...  
This is a large cake and needs baking at a low temperature for about 1 hour 40 minutes or until a skewer comes out clean and the top of the cake is firm to touch.

Grease and line the cake tin both the bottom and the sides, I used a triple folded sheet around the sides. Place the sugar and the butter/marg in the mixing bowl and cream together using the mixer for a few minutes until it becomes well blended, light, and fluffy. Add the eggs one at a time beating them in with a tablespoon of the flour as you do each egg, this helps prevent the mixture curdling. Use the electric whisk for this stage. Mix in the Vanilla. Sieve the flour little by little and fold this in with a large metal spoon. When all the flour is folded in, beat everything with the electric whisk for a minute until it is a smooth batter (don't overmix it as this can cause the cake to be tough).

Pour the batter into the prepared tin, smooth the surface, and then place into the middle of a preheated oven. Bake for 1.30 / 1.40 minutes until it is well risen, golden, firm to the touch and a skewer comes out clean when pierced.

Leave the cake in the tin to cool and firm up for about fifteen minutes or so. Carefully remove to a cooling rack and allow to cool completely.

Decorate with your chosen NATIONAL theme.

Best of luck,  
Karen



I'll be announcing the winner at 14:30 on our specially designed virtual campsite. Head over to [camc.events](https://camc.events) to see all the entries and to find out if you're a winner!

Join the conversation:



[caravanandmotorhomeclubnational](https://www.facebook.com/caravanandmotorhomeclubnational)



[@candmclub](https://www.instagram.com/candmclub)

15:00  
Videos

 The National

# Dog Show Competition

One of the main attractions at the National every year is the much-loved dog show – and this year is no exception! We want to see photos and videos of your four-legged friends in these three categories:

- **Puppy under 1 year**
- **Rescue dogs**
- **“Dogs on Tour”**

Send in your photos and videos to our Facebook group to be in with a chance of winning a £100 voucher from one of our members’ favourite offers – Naturediet Pet Foods.



Make sure you enter your photos and videos on our dedicated Facebook group and post by 11:59pm on Sunday 23 May to be in with a chance of winning.

**Naturediet®**



Join the conversation:



caravanandmotorhomeclubnational



@candmclub

16:00  
Zoom

 The National

# Gin tasting live with Brilliant Gin

Join in with our Zoom party live at 16:00 where Gail and Graham from popular member offer, Brilliant Gin, will be running a live gin tasting session and Q&A.

Before the party, make sure you visit Brilliant Gin's website to buy your specially created "Brilliant Night In" party pack for the session. This includes;

- 5cl Brilliant London Dry 43%
- 5cl Brilliant English Raspberry 40%
- 5cl Distillers Cut 57%
- Bramble & Gage Dry Vermouth 18%
- Fever Tree Indian Tonic Water
- Merchants Heart Hibiscus Spirit Enhancer

We'll be creating a classic Brilliant Gin & Tonic, a Brilliant English Raspberry Cooler and a Martini Medley.

Visit [camc.com/national](http://camc.com/national) to find out how to purchase your Brilliant Night In pack and how to take part in the Zoom party. See you there - it's going to be brilliant!



Not included in your pack are the garnishes. For the finishing touches, you should have these ingredients ready;

- Pink grapefruit
- Fresh raspberries
- Fresh mint
- Olives
- Lemon peel

Join the conversation:



[caravanandmotorhomeclubnational](https://www.facebook.com/caravanandmotorhomeclubnational)



[@candmclub](https://www.instagram.com/candmclub)

17:00  
Zoom

 The National

# Cook-along BBQ

Join Karen Wright for a cook-along BBQ session on Zoom.

Ingredients and Equipment (Serves 4)

## Fruity Skewers

- 4 chicken breasts or skinless, boneless thighs, cubed
- 4 thick slices of pineapple cut into chunks (Veggie option Halloumi, cubed)  
(Vegan option, Tofu cubed)
- 8 skewers (if wooden well soaked in water)
- Chopping board

## BBQ Sauce

- 6 Tbs Tomato ketchup
- 3 Tbs Runny honey (maple syrup for Vegan)
- 1 Tbs Cider or white wine vinegar
- 1 Tbs Worcester Sauce (Hendersons relish for Vegan)
- 1 Tbs Smoked Paprika
- Few splashes of Tabasco or chilli flakes
- Grind of salt
- 1 mixing bowl, 2 ramekins or small bowls, fork and pastry brush

## Tropical Salad

- 4 Large tomatoes chopped into chunks and sprinkled with salt
- 1 Large red onion, peeled and finely sliced
- 1 Ripe mango, peeled and cut into chunks
- 2 Tbs mango chutney
- Salt
- Handful fresh coriander (or any fresh green herb)
- Large mixing bowl, tablespoon



## Method: Preparation

Before we start our live Zoom party, make sure you have your BBQ prepared and have it nice and hot – ready to cook!

Pre-thread your chicken, halloumi or tofu and pineapple onto your skewers before we get cooking, too. Then lay them on a board ready to go. Don't forget to wash your hands if you've been preparing raw meat.

## Method: During our Zoom party:

Prepare the BBQ sauce by mixing everything together and whisking with the fork.

Split the sauce into the two separate ramekins, one to serve with the meal the other to be brushed onto the skewers.

Brush the skewers with BBQ sauce.

Place onto the BBQ, brush with sauce and turn often. The skewers will take about 20 minutes to cook.

While the skewers are cooking prepare the salad.

Place all the ingredients except the fresh herbs into the mixing bowl and combine.

Just before serving stir the fresh herbs through the salad.

Serve the skewers with a side helping of salad and the reserved BBQ sauce.



Join the conversation:



caravanandmotorhomeclubnational



@candmclub

18:45  
Zoom



# Virtual Quiz Time!

Put your thinking cap on for our fun, forty questions quiz and get you brain buzzing!

## Round 1

- 1. \_\_\_\_\_
- 2. \_\_\_\_\_
- 3. \_\_\_\_\_
- 4. \_\_\_\_\_
- 5. \_\_\_\_\_
- 6. \_\_\_\_\_
- 7. \_\_\_\_\_
- 8. \_\_\_\_\_
- 9. \_\_\_\_\_
- 10. \_\_\_\_\_

## Round 2

- 1. \_\_\_\_\_
- 2. \_\_\_\_\_
- 3. \_\_\_\_\_
- 4. \_\_\_\_\_
- 5. \_\_\_\_\_
- 6. \_\_\_\_\_
- 7. \_\_\_\_\_
- 8. \_\_\_\_\_
- 9. \_\_\_\_\_
- 10. \_\_\_\_\_

## Round 3

- 1. \_\_\_\_\_
- 2. \_\_\_\_\_
- 3. \_\_\_\_\_
- 4. \_\_\_\_\_
- 5. \_\_\_\_\_
- 6. \_\_\_\_\_
- 7. \_\_\_\_\_
- 8. \_\_\_\_\_
- 9. \_\_\_\_\_
- 10. \_\_\_\_\_

## Round 4

- 1. \_\_\_\_\_
- 2. \_\_\_\_\_
- 3. \_\_\_\_\_
- 4. \_\_\_\_\_
- 5. \_\_\_\_\_
- 6. \_\_\_\_\_
- 7. \_\_\_\_\_
- 8. \_\_\_\_\_
- 9. \_\_\_\_\_
- 10. \_\_\_\_\_

# Remember these Nationals from days gone by?

Join our Facebook group and tell us which has been your favourite National so far. If you've not visited a National before, join the conversation and find out what it's all about. We hope to see you all next year!



## National 2022 Announcement!

Make sure you tune into our Chairman's welcome video at [camc.events](http://camc.events) at 14:00 on 29 May for a very exciting announcement about the 2022 National!

