

SCHEDULE –All produce exhibits (Category A, B, C & D) are to show any one variety/recipe unless otherwise stated.

Please bring all registered exhibits to Providence Chapel between 9:00-10:00am on Saturday 19th August 2017 ready for judging.
Show open to the public to view entered exhibits 1:30-3:30pm.

A - Vegetables

- Class 1 - 5 x Potatoes
- Class 2 - 6 x Runner beans
- Class 3 - 6 x Pea Pods
- Class 4 - 3 x Beetroot
- Class 5 - 3 x Carrots
- Class 6 - 4 x Onions
- Class 7 - 3 x Courgettes
- Class 8 - 6 x Small Fruited/Cherry Tomatoes (less than 35mm diameter)
- Class 9 - 3 x Tomatoes (over 35mm diameter)

B - Flowers

- Class 10 - 6 x Flower Stems of Mixed Varieties (NOT an arrangement)
- Class 11 - “Delight for All Senses“ themed Flower Arrangement (under 37cms in width & depth, any height)
- Class 12 - 6 x Sweet Peas
- Class 13 - 1 x Single Rose

C - Home produce

- Class 14 - 1 x Pot of Jam, single fruit or mixed
- Class 15 - 1 x Pot of Marmalade
- Class 16 - 1 x Pot of Chutney
- Class 17 - Shortbread Round
- Class 18 - 1 x Carrot Cake (made in 7inch/ 18cm tins)
recipe with ingredients and method detailed opposite
- Class 19 - 4 x Cheese Scones
- Class 20 - 3 x Chicken Eggs

D - Breadmaking

- Class 21 - 1 x Loaf of Hand-Made Bread (made in a 1 lb/ 454 gms tin)

E - Junior section: Open to all those aged 14 years and under

- Class 22 - A4 Painting “A Moor Otter” - use an existing one from the Dartmoor Moor Otter Trail or create your own design
- Class 23 - “My favourite animal” Junk Model made using recyclable materials, no larger than 20cm square
- Class 24 - “A Pixie or Fairies Garden” within a 20cm square base

F - Photograph: Separate judging of aged 14 years and under exhibits.

- Class 25 - Up to 3 photographs (no larger than A4) “Life in Throwleigh” suitable to add to the Throwleigh Archive (for the Archive Tankard)
- Class 26 – Up to 3 photographs (no larger than A4) “My Pet”

Home Produce Recipe for Class 18 – Carrot Cake

- 250ml (8fl oz) sunflower oil
- 225g (8oz) light muscovado sugar
- 3 large eggs
- 225g (8oz) self-raising flour
- Large pinch of salt
- ½ tsp ground mixed spice
- ½ tsp ground nutmeg
- 1 tsp ground cinnamon
- 250g (9oz) carrots, peeled and grated

For the Frosting:

- 50g (2oz) butter
- 225g (8oz) cream cheese
- 25g (1oz) sieved icing sugar
- ½ tsp vanilla extract


Method

Pre-heat oven 180oC (160oC fan) or gas mark 4.
Grease and line two 18cm (7 inch) round cake tins.
Whisk the oil, sugar and eggs.
Sift flour, salt and spices over the mixture and gently fold in, adding the grated carrots.
Divide mixture between two cake tins.
Bake for 30-40 mins or until golden.

Beat the butter and cream cheese together until light/fluffy.
Sift in icing sugar.
Add the vanilla extract and beat until smooth.
Spread some of the frosting over one cake and sandwich together with the other cake.
Spread the remaining frosting on top and decorate.

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Complete and submit the attached Entry Form by 5pm on Tuesday 15th August 2017 to enter exhibits into the Horticultural Show



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