

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 18th August 2018 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 - “Royal Wedding“ 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 - 5 x Biscuits
- Class 18 - 1 x Victoria Sponge (made in 8inch/20cm tins)
recipe with ingredients and method detailed opposite
- Class 19 - 4 x Fruit 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/Drawing of “Fun in the Snow”
- Class 23 - Flowers/Foliage in an unusual container
- Class 24 - Fruit/Vegetables “The Royal Bride and Groom” 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) “Country Lanes”

Home Produce Recipe for Class 18 – Victoria Cake

- 225g (8oz) butter (room temperature) or vegetable spread (at least 70% fat), plus extra for greasing
- 225g (8oz) caster sugar
- 225g (8oz) self-raising flour
- 2 level tsp baking powder
- 4 large eggs
- 4 tbsp raspberry or strawberry jam for filling
- caster sugar for sprinkling on top

Method

Preheat oven 180°C (fan 160°C/350°F/Gas 4). Grease and line two 20cm (8 inch) round cake tins. Mix butter (or vegetable spread), caster sugar, self-raising flour, baking powder and eggs in a large bowl. Divide mixture between two cake tins. Bake for 30-40 mins or until golden. Spread jam on one cake and put the other layer on top. Sprinkle top with caster sugar

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Complete and submit the attached Entry Form by 5pm on Tuesday 14th August 2018 to enter exhibits into the Horticultural Show



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