

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

**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 - “Heat wave” 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 Chocolate cake (made in 7inch/18cm tins)  
\*recipe with ingredients and method detailed opposite\*
- Class 19 - 4 x Plain 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 13 and under

- Class 22 - A4 Painting “Man on the moon”
- Class 23 - A puppet made out of a sock
- Class 24 - A moorland scene made out of pulses/nuts/pasta, to stand within a 20 cm square space

**F Photograph (Children under 14 and adults judged separately)**

- 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) – “Chapels and churches”

**Please bring all registered exhibits to the Village Hall between 9:00-10:00am on Saturday 17<sup>th</sup> August 2019 ready for judging.**  
**Show open to the public to view entered exhibits 2-4pm.**

**Home Produce Recipe for Class 18 – Chocolate Cake**


- |                               |                              |
|-------------------------------|------------------------------|
| 175g/6 oz self raising flour  | For the <u>Butter Icing</u>  |
| 175g/6 oz caster sugar        | 175g/6 oz sieved icing sugar |
| 3 large eggs                  | 120g/4 oz plain chocolate    |
| 4 tbsp boiling water          | 85g/3 oz butter              |
| 175g/6 oz butter or margarine | Vanilla essence              |
| 1 ½ tsp baking powder         |                              |
| 40g (1½ oz) cocoa powder      |                              |

Method

Line and grease two 18cm/7 inch sandwich tins.  
Beat together the eggs, flour, caster sugar, butter and baking powder until smooth in a large mixing bowl.  
Put the cocoa in separate mixing bowl, and add the water a little at a time to make a stiff paste. Add to the cake mixture.  
Turn evenly into the prepared tins, bake in a preheated oven 180°C/gas mark 4 for about 20-25 mins.  
Shred chocolate into a bowl, place in a small saucepan with water. Stir over gentle heat until smooth, cool. Beat the fat until soft, beat in the sugar gradually, then melted chocolate and essence. Use at once to sandwich and top the cake. If the icing becomes too firm beat over gentle heat.

\*\*\* ✂️ \*\*\*\*\* ✂️ \*\*\*\*\*

**Complete and submit the attached Entry Form by 5pm on Tuesday 13<sup>th</sup> August 2019 to enter exhibits into the Horticultural Show**



\*\*\* ✂️ \*\*\*\*\* ✂️ \*\*\*\*\*