

Prizes:

Certificates will be awarded in all classes for 1st, 2nd and 3rd places. Winner Cups awarded for highest points gained in each section. Cups engraved with winner's name and awarded for one year. The Onion Cup is only for Class No. 5 (3 Onions – tops tied).

Rules

- All entrants to take note of MAXIMUM measurements for relevant classes.
- Cookery classes to follow recipes where specified.
- All craft items to have been produced in the 36 months preceding the date of the show.
- All vegetable, fruit and produce classes to have been grown by the entrant and presented on approximately 25cms (10") plates where applicable.
- Eggs from own poultry.
- Plants and grown flower entries to have been grown by the entrant.
- Flowers for arrangements can be freely sourced.
- Jars of preserves can be any size but must not have screw top lids – cloth or cellophane lids only.

The Judge's decision is Final!

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Cookery - Set Recipes

Victoria Sandwich

6 eggs; 340g/12oz caster sugar plus extra for dusting; 340g/12oz self-raising flour; 3 tsp baking powder;

340g/12oz margarine or soft butter; raspberry jam to fill.

Method:

Preheat the oven to 180C/350F/Gas4. Grease and line 2 x 20cm/8in sandwich tins. Break the eggs into a mixing bowl, add the sugar, flour, baking powder and butter. Mix with an electric mixer or wooden spoon. Divide the mixture evenly between the tins and bake for 25 minutes. Leave to cool on wire rack. Spread the jam on one cake, placing the second sponge on top. Sprinkle with a little caster sugar.

Shortbread

125g/4oz unsalted butter, softened; 180g/6oz plain flour; 55g/2oz caster sugar plus extra for dusting.

Method:

Heat oven to 190C/170C fan/gas mark 5. Beat together butter and sugar until smooth. Stir in the flour to get a smooth paste. Turn onto a worktop and gently roll out to a 1cm/1/2" thickness. Cut the shortbread into rounds with 8cm/3" cutter. Place on lined baking tray. Chill for 20 minutes. Bake for 15-20 mins or until golden brown. Sprinkle with caster sugar and leave to cool.

Everyday Fruit Cake

400g mixed fruit
125g unsalted butter at room temp
3 large eggs
60ml (4 tbsp) milk
1 rounded tbsp jam
125g soft brown sugar
250g self-raising flour
2 tsp mixed spice

Method:

Preheat oven to 170C/150C fan/gas mark 3. Line a 2lb loaf tin. Weigh fruit and put to one side. Put all ingredients, except the fruit, into a large bowl. Beat together well, but do not over do it. Mix in the dried fruit by hand. Put mix into tin and bake for 1hr 15 min. Check after this time and if knife is not coming out, clean and check again after 10 mins, repeat until cooked.



Schedule and Entry Form

This form can be emailed or posted (no charge for advanced entries) at any time up until Thursday 15 August 2024 (postal address is: John Lowe, 22 Yardley Avenue, Pitstone, LU7 9AL or email: johnglowe2@gmail.com. Late entries, including those on the day, will be accepted but will be charged 50p per entry.

Name: Telephone:

Email: I wish to enter the class(es) marked with an 'X' below and I agree to abide by the rules.

Signature:

Children's Section: 10 20 30
Vegetables: 40 50 60 70 80 90 100 110 120 130 140 150 160 170 180
Fruit: 190 200 210 220
Grown Flowers: 230 240 250 260
Flower Arranging: 270
Cookery: 280 290 300 310 320
Produce: 330 340 350 360 370 380 390 400 410 420
Craft: 430 440 450 460 470 480 490

Total Number of Entries: Total Entry Fee: