

SUMMER SHOW 2012

FLOWERS

Roses

1. A bowl of roses, bowl not to exceed 300mm in diameter
2. Rose, large flowered, one bloom
3. Roses, cluster flowered, three stems, one variety
4. For those who have not won a prize for roses (novices). One vase, three stems, any varieties

Sweet Peas

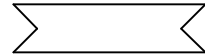
5. Sweet peas, one vase, five stems, one cultivar
6. Sweet peas, one vase, five stems, mixed
7. For those who have not won a prize for sweet peas (novices). One vase, five stems, any varieties

Other

8. Pot plant, flowering
9. Pot plant, foliage
10. Vase of mixed flowers

Definitions:

A **bowl** is wider than it is high



A **vase** is higher than it is wide



FRUIT

11. Strawberries, dish of nine with stalks
12. Gooseberries, dish of twelve with stalks
13. Raspberries, dish of twelve with stalks
14. Currants (black, red or white), seven strigs with fruit attached
15. Cherries (black or red), dish of twelve with stalks
16. Any other fruit not listed above (max. nine of same variety)

A **strig** is a stem or stalk, so the currants are attached rather like a truss of cherry tomatoes

VEGETABLES

17. Lettuces, cos, two (with washed roots)
18. Any other variety of lettuce, two (with washed roots)
19. Broad beans, five
20. Rhubarb, three sticks, with 50 - 75mm of leaf
21. Peas (excluding mange-tout), five pods
22. Mange-tout, five pods
23. Radishes, five
24. Onions, three (250g or under)
25. Beetroot, three
26. French beans, nine pods with stalks
27. Any other vegetable not listed above (max. three of same variety)

DOMESTIC

28. One Victoria Sponge (own recipe)
29. A loaf of brown bread (not made in a bread machine)
30. 3 white bread rolls
31. Shortcrust pastry sausage rolls (four on a plate)
32. Flapjack (four pieces)
33. One Lemon Drizzle Cake (made to recipe)
34. Gingerbread (four pieces) (made to recipe)
35. Jam Tarts (three on a plate) GENTLEMEN ONLY TO ENTER
(no points for this category but a bottle of wine to the winner)

PHOTOGRAPHY

(Unframed, max A4 size, colour or b/w)

36. A photograph on the theme "Water"
 37. A photograph on the theme "Garden Implements"
 38. A photograph on the theme "Homegrown"
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LEMON DRIZZLE CAKE RECIPE (Class 33)

INGREDIENTS:- 225g unsalted butter softened, 225g caster sugar, 4 eggs, 225g self-raising flour, finely grated zest of 1 lemon. **For the drizzle topping:-** Juice of 1½ lemons, 85g caster sugar.

METHOD:- Preheat the oven to 180°C (approx 350°F or Gas Mark 4). Line a loaf tin (8cm x 21cm) with greaseproof paper. Beat together the butter and sugar until pale and creamy, then add the eggs, one at a time, slowly mixing through. Sift in the flour and add the lemon zest and mix until well combined. Spoon the mixture into the prepared tin and level the top with a spoon. Bake for 45-50 minutes until a thin skewer inserted into the centre of the cake comes out clean. While the cake is cooling in its tin, mix together the lemon juice and sugar to make the drizzle topping. Prick the warm cake all over with a skewer or fork then pour over the drizzle - the juice will sink in and the sugar will form a crisp topping. Leave in the tin until completely cool.

GINGERBREAD RECIPE (Class 34)

INGREDIENTS:- 100g unsalted butter, 200g black treacle, 150ml milk, 200g plain flour, 1 teaspoon mixed spice, 2 teaspoons ground ginger, 1 teaspoon bicarbonate of soda (baking powder) 50g soft dark brown sugar, 2 eggs.

METHOD:- Preheat the oven to 150°C (approx 300°F or Gas Mark 2). Line a 18cm square baking tin with greaseproof paper. Warm the butter and treacle together. Add the milk and allow to cool. Sift the flour, mixed spice, ginger and bicarbonate of soda into a bowl. Add the treacle mixture, sugar and eggs. Beat well. Spoon the mixture into the prepared tin and bake for 1¼ to 1½ hours until firm to the touch. Allow to cool in the tin then cut into slices.