

## Open Classes

1. Three Potatoes of any variety
2. Three Courgettes
3. Five Runner Beans
4. Three Onions
5. Selection of vegetables max 6 varieties
6. Three Beetroot
7. Five Tomatoes any variety
8. A selection of Salad Ingredients
9. A single Egg
10. Three Dessert apples any variety
11. Three Cooking apples any variety
12. Three Pears
13. Five Plums
14. Basket of fruit max 5 varieties
15. Three stems of any one flower
16. A vase of home grown cut flowers
17. A home grown Flower Arrangement in a tea cup
18. A jar of jam
19. A jar of Marmalade
20. A jar of Lemon Curd
21. A jar of Chutney
22. A Lemon Drizzle Cake made to the standard recipe shown overleaf
23. Four Plain Scones
24. A Bakewell tart
25. Four Flapjack Fingers
26. A bottle of Fruit Liqueur
27. A bottle of Home made fruit cordial
28. A Photograph of 'Life in the Vale of Belvoir' max size 8" x 6"

## Children's Classes

1. Grow the tallest sunflower, seeds will be supplied. To enter, contact Sian, 07894419849 or email; sianhamson@gmail.com
2. Draw/paint a poster advertising the home produce show
3. Create a sock puppet
4. Bake 4 raspberry and white chocolate muffins to a standard recipe below.

### Ingredients

- 250g self-raising flour
- 100g caster sugar
- 1 large egg
- 250ml milk
- 2tsp baking powder
- 90ml vegetable oil
- 150g raspberries
- 150g white chocolate

### Method

1. Preheat oven to 180oc/gas mark 4 and line muffin tray with paper cases
2. Place all the ingredients apart from the raspberries and chocolate in a bowl and mix the batter until it is all combined but still lumpy - this helps keep it light and fluffy.
3. Gently fold in the raspberries and chocolate
4. Divide the mixture between 12 muffin cases
4. Bake for 20-25 mins until nicely risen and golden on top
5. Allow to cool slightly and enjoy

12<sup>th</sup>

Granby and Sutton  
Garden and Allotment Club

Home Produce Show

5 September 2021

in

Granby Village Hall

Afternoon tea will be served  
from 3pm until 4.30pm



## Home Produce Show

Our show has become an established part of the parish calendar, organised by the Granby and Sutton Garden and Allotment Club. All garden club members and parish residents are invited to participate by submitting entries to the classes overleaf. As always, it will be a light hearted event with friendly rivalry and good community spirit.

## Trophy and Prizes

Certificates will be awarded to the first three in each class and an additional small prize for the class winner. Children's entries will be judged separately with specific rewards.

The Sam Lee Trophy, to be held for one year, will be awarded to the overall winner.

## Conditions of Entry

1. All entries must be homemade, homegrown or your own work
2. One entry only per class per person
3. Entries must be delivered to the Village Hall between 12pm and 1pm on the day of the show accompanied by a completed entry form, available on the day of the show
4. Entry fees will be 25p per class except for entries by children under the age of 16 years which will be free
5. Judging will take place between 1.15pm and 3pm and the judges decision will be final
6. Exhibits will be available for viewing from 3pm until 4pm
7. Entries by children under 16 years of age will be judged separately with specific prizes awarded
8. The judges will be able to cut into or open entries in order to check quality and consistency
9. Certificates and prizes will be awarded at 4pm. Entries may be collected between 4.30pm and 5pm. Any uncollected entries will be disposed of.

## Lemon Drizzle Cake

- 100g soft margarine
- 175g caster sugar
- 175g self-raising flour
- 1tsp baking powder
- 2 large eggs
- 4tbs milk
- Finely grated rind 1 lemon

## for topping

- Juice of 1 lemon
- 100g caster sugar

## Method

1. Lightly grease and base line a 7in/ 18 cm deep tin .Pre heat oven 180\*C / 350\*F/ Gas 4
2. Measure all cake ingredients into large bowl and beat well until smooth and well blended. 3.
3. Turn into prepared tin and level surface.
4. Bake in preheated oven for 35/40 minutes until slightly shrunk from sides of tin
5. While cake is baking mix lemon juice and sugar together
6. When cake comes out of oven spread lemon paste over the surface while cake still hot.
7. Leave in tin till cold then turn out.