

13th Granby and Sutton Garden and Allot- ment Club

Home Produce Show 4 September 2022

Granby Village Hall



Conditions of Entry

1. All entries must be homemade, homegrown or of your own work.
2. One entry only per class per person.
3. Entry fees will be 25p per class except for entries by children under the age of 16 years which will be free.
4. Entries by children under 16 years of age will be judged separately with specific prizes awarded.
5. The judges will be able to cut into, taste or open entries in order to check consistency.
6. Please complete entry form over-leaf and bring with your entries

Timetable

1. Entries must be delivered to the Village Hall between 12.00pm and 1.00pm on the day of the show and be accompanied by a completed entry form which will be available on the day of the show.
2. Judging will take place between 1.15pm and 3.00pm and the judges decisions will be final!
3. Exhibits will be available for viewing from 3.00pm until 4.00pm.
4. Certificates and prizes will be awarded at 4.00pm. Entries may be collected between 4.30pm and 5.00pm. Any uncollected entries will be disposed of.

Afternoon Teas will be served from 3 pm until 4.30pm in the Village Hall

Open Classes

1. Three potatoes any variety.
2. Three courgettes.
3. Five runner beans.
4. Three onions
5. Selection of vegetables max 6 varieties
6. Three beetroots
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, maximum five 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 jelly.
20. A jar of lemon curd.
21. A jar of chutney.
22. A Chocolate Cake made to the standard recipe shown opposite.
23. Four Cheese scones.
24. A Lemon Meringue Pie
25. 4 Sultana and Cranberry Biscuits
26. A bottle of fruit liquor.
27. A bottle of homemade fruit cordial.
28. A photograph maximum size 8"x6" of 'Spring in the Vale of Belvoir'

Age if under 16	Entrant Num-	Check ed by
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Children's Classes

1. A vase of flowers picked and arranged by yourself
2. A Colouring – using a template of your choice.
3. An edible creature made of Fruit and Vegetables.
4. Four Homemade Biscuits of your choice.

Chocolate Cake.

Recipe Ingredients

- 225g butter or margarine
- 225g caster sugar
- 225g self-raising flour
- 2tsp baking powder
- 4 eggs
- 3 tbs. boiling water
- 50g Cocoa powder

for buttercream filling

- 75g Butter 175g icing sugar sifted
- 45g Cocoa sifted 20-30mls milk

Method Cake

Mix cocoa and boiling water and leave to cool. Put ingredients in a bowl and beat until blended. Put mixture in 2X20cm tins and bake for about 25mins at 180c or 160c (fan).

For Buttercream put butter in a bowl and beat until soft. Gradually sift in sugar and cocoa. Add milk to make spreadable. Spread on cake to make sandwich. Dust with Icing Sugar

Name	Address
Tel No	Email
Classes Entered	Entry Fees (25p)