

Sutton Courtenay Craft and Produce Show 2nd September 2017 (Show open for viewing at 2 pm.)

Please note: Entries must be staged by **11am** when judging begins. Late entries cannot be accepted.

PRODUCE

1. A seed tray with a mixture of vegetables
2. 1 sweetcorn - kernel to be ½ exposed
3. 3 potatoes, any one variety
4. 6 runner beans
5. Bunch of fresh herbs
6. 3 onions (trimmed)
7. A lettuce
8. 3 tomatoes
9. A truss of tomatoes – any variety
10. 2 courgettes no larger than 6 ins
11. Collection of 3 different vegetables (3 of each)
12. 3 carrots -with 3" tops
13. 3 beetroot - with 3" tops
14. 5 shallots (trimmed)
15. 3 dessert apples
16. 3 cooking apples
17. 5 plums
18. 3 pears
19. 2 sweet peppers
20. 1 cucumber
21. Two longest runner beans displayed end to end
22. 3 hen's eggs

FLOWERS

23. Vase of 3 stems of roses
24. 1 specimen rose
25. Vase of 4 herbaceous flowers (Different varieties)
26. 4 dahlias
27. 3 hollyhocks
28. Vase of 5 or more mixed garden flowers (inc. shrubs)
29. A potted cactus or succulent not exhibited before
30. A potted geranium
31. A flowering African Violet
32. 1 pot plant shown for foliage

COOKERY

33. Jar of jam
34. Jar of marmalade
35. Jar of jelly
36. Jar of lemon curd
37. Jar of chutney
38. Lemon Drizzle Cake ***given recipe & tin size must be used**
39. 4 chocolate brownies
40. 4 sultana scones
41. 4 cup cakes
42. A shortcrust pastry apple pie
43. 4 pieces of flapjack
44. 2 Scotch eggs

DRINKS

45. 1 bottle home-made lemonade
46. 1 bottle fruit gin or vodka
47. 1 bottle home- made wine

CRAFTS (NB: ALL ITEMS IN THIS SECTION MUST BE YOUR OWN WORK AND NOT HAVE BEEN USED OR SHOWN BEFORE)

48. New 4 ply hand knitted garment
49. New hand knitted item not a garment
50. An item of crochet
51. An article of cross stitch

52. Hand-made lavender bag
53. Hand-made flower – any material
54. 'Something new from something old'
55. A garment made from fabric
56. An item of paper craft
57. A piece of original craft work – ceramic, metal or wood

ART (NB: ALL ITEMS IN THIS SECTION MUST BE YOUR OWN WORK AND NOT HAVE BEEN SHOWN BEFORE)

58. Drawing (pencil, charcoal or pen-and ink) - max 2'x2'
59. Picture (any medium including collage - max 2'x2')

PHOTOGRAPHY (PHOTOGRAPHS TO BE TAKEN BY EXHIBITOR AND NOT PREVIOUSLY EXHIBITED; MOUNTED, OVERALL SIZE MAX 14"X10")

60. Black and white photograph
61. Colour print – general
62. Colour print – 'selfie'
63. Colour print – Bridges

CHILDREN'S CLASSES (MUST BE CHILD'S OWN UN-AIDED WORK-AGE TO BE GIVEN)

64. A collage - max size A4 - age 6 and under
65. A collage - max size A4" – age 7 - 11
66. Flowers in a jam jar
67. Garden on a plate
68. 4 decorated biscuits
69. 'A flower-pot person' max 30cm height

FLOWER ARRANGING (ACCESSORIES MUST BE WITHIN SIZE LIMITS)

70. Miniature – maximum 4" all dimensions
71. Flowers for a Sapphire Anniversary (max 21" ht x 20" sq. Accessories allowed)
72. Arrangement in a stemmed glass or dish– garden flowers only
73. Flowers for Harvest Festival (max 20"sq, unlimited height. Accessories allowed)

*Class 38: Lemon Drizzle Cake

for the cake:	for the syrup:
175g (6oz) self raising flour	80ml lemon juice
175g (6oz) softened butter	80g (3oz) caster sugar
175g (6oz) caster sugar	
3 medium eggs	
2 tblsp milk	for the glaze:
1 tsp baking powder	1 tblsp lemon juice
Finely grated rind of 2 large lemons	55g (2oz) icing sugar

Grease and line the base and long sides of a 1kg (2lb) loaf tin with one piece of baking paper leaving an overlap at the sides to lift cake from tin when baked. Mix all cake ingredients together with a hand mixer until smooth. Spoon mixture into tin and level. Bake in preheated oven at 180C (160Fan), 350F, Gas 4 for 45 mins to 1 hour (depending on your oven) or until cooked. Leave to cool slightly for 5mins in the tin. Put syrup ingredients in saucepan and heat gently until sugar has dissolved and liquid is clear. Pour syrup over slowly so that it soaks into the cake. When syrup has been absorbed remove from the tin and place on a wire rack. When completely cold make the glaze by mixing the lemon juice and icing sugar together in a small bowl and drizzle over the cake.