

FRUIT & VEGETABLE SECTION

Class no.

- | | |
|----|---|
| 1 | 4 Carrots (tied and tops off) |
| 2 | 6 Runner Beans |
| 3 | 3 Potatoes (any variety) |
| 4 | 3 Courgettes |
| 5 | 3 Onions any variety (tops cut and tied over) |
| 6 | 1 Cucumber |
| 7 | 2 Peppers (any colour) |
| 8 | Box of 6 types of vegetables |
| 9 | Best Misshapen vegetable |
| 10 | 6 Tomatoes (with stalks) |
| 11 | Plate of mixed fruit |
| 12 | 4 apples (any variety) |

PANTRY SECTION

Class no.

- | | |
|----|--|
| 13 | Jar of jam or jelly |
| 14 | Jar of marmalade |
| 15 | Jar of chutney |
| 16 | 4 fruit scones |
| 17 | Alcoholic beverage (min size 250 ml) |
| 18 | Loaf of bread |
| 19 | Victoria sandwich, made with 3 egg recipe in approx..
18cms/7" diameter tin * |
| 20 | Orange & Ginger Celebration VE Day cake to recipe** |
| 21 | 4 decorated cupcakes |
| 22 | 6 Sausage rolls |
| 23 | 3 Chocolate Brownies |

Entries should be covered by a clear polythene bag, not cling film.

*Victoria sandwich – no cream, the jam should be raspberry and dusted with caster sugar.

** see recipe on reverse side of childrens' classes

FLOWER SECTION

Class no.

- | | |
|----|---|
| 24 | Single rose (with leaf) |
| 25 | 3 Rose Buds (with leaf) |
| 26 | Linear flower arrangement (vertical) |
| 27 | Bottled blooms. Three flowerheads displayed as individual blooms in three beer bottles. |
| 28 | Arrangement using a kitchen utensil |
| 29 | Flower and Vegetable basket arrangement |
| 30 | Flower arrangement in a teacup |
| 31 | Button hole (ladies or gents) |
| 32 | 3 flower heads without leaves floating in a bowl (max. diameter of bowl 20 cm) |
| 33 | Mixed garden foliage |

Flowers should be from any Lolworth garden – feel free to ask your neighbour!

HANDICRAFT SECTION **(all items not to have been previously exhibited)**

Class no.

- | | |
|----|---|
| 34 | Soft material handicraft – e.g. patchwork, sewing, knitting, embroidery |
| 35 | Hard material handicraft – e.g . pottery, woodwork, metalwork, etc |
| 36 | Painting or drawing in any medium |
| 37 | A photograph taken in Lolworth by the Exhibitor (maximum A4 unframed) |
| 38 | Wildlife or nature photograph taken by the Exhibitor (maximum A4 unframed) |
| 39 | My favourite photograph, taken by the Exhibitor (maximum A4 unframed; photograph may have been taken in Lolworth) |
| 40 | Decorated plate |
| 41 | Comic photograph with caption |

CHILDRENS SECTION
(16 years and under)

Class no.

- | | |
|----|--|
| 42 | 3 cup cakes |
| 43 | Vegetable animal |
| 44 | My favourite photograph (taken by exhibitor); max size
A4 unframed |
| 45 | Painting or drawing in any medium |
| 46 | Bug Hotel |
| 47 | A garden in an egg-box. |
| 48 | Come dressed as your favourite character – judging
immediately after the show opens |

About the baker

Nancy Birtwhistle is a Sunday Times bestselling author, lifelong gardener and Hull-born baker who won the fifth series of The Great British Bake Off in 2014. Motivated by protecting the planet for her ten grandchildren, Nancy decided to change how she used plastic, single use products and chemicals in her home. Sharing her tips online, she amassed an engaged international following of devoted fans interested not only in her delicious recipes, but also her innovative ideas and timesaving swaps that rethink everyday house and garden tasks to make as little an impact on the environment as possible. Nancy worked as a GP practice manager in the NHS for thirty-six years until she retired in 2007. She lives in Lincolnshire with her husband, dogs and rescue hens.

Orange and Ginger Cake

This is a simple and classic bake and is made using The Rubbing In Method – not often seen these days.

It's a recipe used by my grandmother who had lived through two world wars, and requires no specialist mixer or whisk and the batter will not curdle – a handy recipe if you have little or no equipment. Just as women during World War II would have made it.

You will need: a mixing bowl and a 7 inch round cake tin greased and base-lined with paper or reusable baking parchment.

Preheat the oven to 180 degrees (fan) – 350f – gas mark 4

Ingredients

200g self-raising flour

pinch salt

40g butter at room temperature

40g lard at room temperature (or use all butter if preferred)

100g caster sugar

1 heaped tablespoon marmalade

Finely grated zest of 1 large orange plus the juice

1 tsp ground ginger

100ml milk

1 egg

80g stem ginger (from a jar of stem ginger in syrup)

1 tbsp demerara sugar or sugar nibs to sprinkle over.

Alternatively add 3 tbsp icing sugar to a bowl, add 1-2 tsp orange or lemon juice, stir until smooth and runny then drizzle over using a spoon or piping nozzle.

Method

1. Start by prepping the stem ginger – wash under the cold tap, dry on kitchen paper then cut into small dice and place into a bowl.

2. Take then 1 tbsp of the recipe's weighed self-raising flour, add to the ginger and stir around to coat thoroughly. Set aside.

3. In a medium sized bowl place the self-raising flour, salt, butter and lard then rub in together just as you would for pastry. The mixture needs to be looking like fine breadcrumbs.

4. Add the ground ginger, sugar, zest, juice and marmalade and give a stir. Add then the egg followed by the milk which should be added a little at a time until you achieve a soft dropping consistency. You will probably need all of the milk but add it gradually just in case. If the batter is too thin the ginger will drop to the bottom of the cake whilst baking.

5. Finally fold in the chopped ginger.

6. Transfer to the prepared tin then sprinkle over either the demerara sugar or the sugar nibs or once completely cool drizzle over a simple icing.

7. Bake for 35-40 minutes until the cake is golden, risen and springy to the touch.

8. Leave to cool in the tin for at least 20 minutes before turning out onto a wire tray to cool completely.

9. Wrap in foil and store in a tin for a couple of days but if you just cannot wait to eat it – enjoy!

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