

Set Recipes for Cookery Classes continued

Class 73 Chocolate Cake

4oz/100g SR flour 1 tsp baking powder
2 large eggs 4oz/100g soft margarine
4oz/100g caster sugar 1 tbsp cocoa

Place all ingredients in a bowl and beat well for 1-2 mins until light and fluffy.

Bake in a 7"/18cm tin for 30 mins at mark 4, 350F, 180C.

Top with butter icing.

Class 75 Date and Walnut Cake

8oz/250g dates 8 oz/250g self-raising flour
4oz/100g caster sugar 1 level tsp bicarb of soda
8-10 tbsps boiling water 2oz/50g chopped walnuts.
A pinch of salt 2oz/50g margarine
1 tsp vanilla essence
1 beaten egg

Place dates, sugar, salt, soda and margarine (cut into small pieces) in a mixing bowl. Boil water, pour over and mix well to melt margarine. Cool a little.

Add beaten egg, walnuts, flour and vanilla essence and mix to a smooth batter-type consistency.

Grease and line 2 lb loaf tin, pour mixture in.

Bake centre oven Gas 3, 325F or 170C for approximately 1¼ hours until firm. Cool in tin 10-15 minutes before turning onto cooling rack.

Weaverthorpe & District Produce Show



Weaverthorpe Village Hall

Saturday 24th August 2024

at 2.15pm

Presentation of Prizes

at 4pm

Chair	Mrs P House
Secretary	Mrs A Downes
Treasurer	Mr V Porter

Entry Secretaries	Mrs J Ireland
	Mrs E Ireland

Admission:

Adults £1, Children free including
tea or cold drink and biscuits

Copies of this schedule are available from
Mrs Anne Downes, tel: 01944 738637

Or download from
weaverthorpevillagehall.weebly.com

SCHEDULE

All produce to be grown in Weaverthorpe, Helperthorpe, Butterwick, Duggleby, East Lutton, West Lutton, Foxholes, Kirby Grindalythe, Wharram-Le-Street or Wold Newton.

Novice classes are for those exhibiting for the first time in the class.

Childrens class entries also accepted from Grandchildren of residents & pupils attending Lutton's and Wold Newton Schools

TROPHIES AND AWARDS

A trophy to be kept for one year will be awarded to the exhibitor gaining the highest number of points in the following categories:

Vegetable Classes	Handicraft Classes
Cookery Classes	Children's Handicrafts Classes
Flower Classes	
Photography	
Floral Art Class	

Trophy to be kept for one year will be awarded for:

Best Onion in Show
The Edward Scrase Cup for Best Vegetable (except onion)
Best vase of 6 Hybrid Tea Roses
Best Spice Loaf
Best Handwriting in Show
The Elsie Williamson Cup for Best Children's Painting
Best Children's Miniature Garden

Set Recipes for Cookery Classes

Class 58 Spice Loaf

Place in a saucepan the following ingredients.

1 cup/200g of sugar	½ tsp bicarbonate of soda
1 cup/250ml water	4oz/100g margarine
1 lb/500g mixed fruit	½ level tsp salt
½ tsp mixed spice	

Boil for 3 mins then leave to cool.

Stir into the cooled mixture: 1 cup/120g plain flour, 1 cup/120g SR flour, and 2 eggs.

Put into a greased and lined 2 lb loaf tin and bake for 1½ hrs on gas mark 4, 350°F, 160°C.

Class 59 Lemon Cake

6oz/150g sugar	4oz/100g margarine
6oz/150g SR flour	2 eggs
Rind of 1 lemon	4 tbsp milk

Use creaming method to make a cake mixture and bake in a 7"/18cm tin for 30 mins at mark 4, 350F, 180C.

Meanwhile dissolve together 2tbsp lemon juice and 2oz/50g icing sugar. Pour over cake while still hot in the tin and then leave the cake to cool before removing from tin.

Class 65 Gingerbread

8oz/200g plain flour	3-4 level tsp ground ginger
1 level tsp bicarb of soda	4oz/100g margarine
4oz/100g golden syrup	¼ pt milk
4oz/100g brown sugar	1 egg

Sieve the flour, ginger and bicarb into a mixing bowl.

Beat the egg with the milk and add to the dry ingredients.

Melt syrup and margarine and add to the other ingredients.

Mix well and then beat for 5 mins.

Pour into greased square 7"/18cm tin and bake at mark 2½, 315F, 160C for 1 hr until springy to touch. Leave to cool in the tin.

HANDICRAFTS

Class No

- 104 Any knitted garment – double knitting
- 105 Any knitted garment
- 106 Any knitted garment – novice class
- 107 Any hand or machine sewn garment.
- 108 A knitted garment to fit child aged 2-5 years.
- 109 A knitted garment suitable for a newborn.
- 110 Any article of crochet
- 111 Novelty suitable for a bazaar
- 112 A decorated Xmas card
- 113 A handmade card – use your imagination.
- 114 An item of metal work.
- 115 Any other handicraft
- 116 Any work in cross stitch
- 117 A piece of woodwork (*Solid wood only, no balsa or laminate*)
- 118 A drawing – any medium
- 119 A painting – any medium

Photographs

Must be unframed. The entry must not exceed the total size of 8" x 6" 20.3 x 15.2 cms, irrespective of whether it includes a mount or not.

NB: Photographs must have been taken by the exhibitor.

- 120 Nature – flora and/or fauna
- 121 Scapes – land, sea or sky
- 122 A sunset
- 123 A seaside scene
- 124 A portrait – at work or play.
- 125 Person or people at work
- 126 A pet
- 127 Humorous with a caption
- 128 A farming scene
- 129 Black and white photograph – any subject
- 130 A historic building or structure
- 131 Reflection
- 132 My Village, any subject.

RULES

- 1 Only entries from residents of Weaverthorpe, Helperthorpe, Butterwick, Duggleby, East Lutton, West Lutton, Foxholes, Kirby Grindalythe, Wharram-Le-Street or Wold Newton will be accepted.
- 2 Childrens class entries also accepted from Grandchildren of residents & pupils attending Lutton's and Wold Newton Schools
- 3 Entry Forms and Fees must reach the entry secretaries between 7pm and 9pm on Thursday 22nd August 2024.
- 4 Entrance fees: adults 30p, children 10p
- 5 Prizes: Adults 50p, 40p, 30p
Children 50p, 40p, 30p
- 6 Only own produce to be shown in accordance with details in the schedule.
- 7 All exhibits must be staged before 10am on 24th August and must not be removed before 4pm.
- 8 All exhibits must be cleared by 5pm.
- 9 From 10am to 2pm only judges and officials will be allowed in the Hall.
- 10 All prize money must be collected on the day or it will be returned to show funds.
- 11 Whilst every possible care will be taken of exhibits, the Committee will not be responsible for loss or damage.
- 12 The Committee reserves the right to reject any exhibit which does not conform to the rules or which is regarded as unsuitable for any reason for the class into which the exhibit has been entered.
- 13 No exhibits to have been previously shown in Weaverthorpe and District show.
- 14 Anyone making any objections to the results of the judging must do so in writing on the day of the show.
- 15 Cups to be returned 7 days before the next show.
- 16 Only 2 entries allowed per person in any class.

CLASSES

VEGETABLES

NB All root vegetables including onions must be washed

Class No.

- 1 6 runner beans
- 2 6 French beans
- 3 6 pods of broad beans
- 4 6 pods of peas
- 5 1 cabbage (any type)
- 6 1 cauliflower
- 7 6 spring onions
- 8 3 beetroot (fastened)
- 9 6 shallots (dressed) straw.
- 10 6 shallots (dressed) white.
- 11 6 shallots (dressed) red.
- 12 3 leeks
- 13 3 onions grown from sets (dressed)
- 14 3 onions grown from seed (roots trimmed, stem trimmed to 6")
- 15 3 potatoes, round white
- 16 3 potatoes, round (novice class – open to anyone who has not previously won a potato class)
- 17 3 potatoes, round coloured
- 18 3 potatoes, kidney, white
- 19 3 potatoes, kidney, coloured.
- 20 4 tomatoes
- 21 3 carrots (top foliage to be trimmed to not more than 3 inches)
- 22 1 marrow (not to exceed 15 inches long)
- 23 Heaviest marrow-
- 24 1 cucumber
- 25 Largest vegetable.
- 26 An unusual fruit or vegetable or variety
- 27 Funniest shaped vegetable
- 28 1 flower and 1 vegetable – any

Class No. 102

Age 8 to 9 years

My Griffin

I keep my Griffin in the barn;
I keep him busy winding yarn.
I don't let many people see him,
And it would not be wise to free him,
For when he opens his jaws so wide,
People might try to look inside,
And then - the things that they would see
Are known to none save only me. **Laura Richards**

Class No. 103

Age 10 to 11 years

The Cow

The friendly cow, all red and white,
I love with all my heart:
She gives me cream with all her might,
To eat with apple tart.

She wanders lowing here and there,
And yet she cannot stray,
All in the pleasant open air,
The pleasant light of day;

And blown by all the winds that pass
And wet with all the showers,
She walks among the meadow grass
And eats the meadow flowers. **Robert Louis Stevenson**

Handwriting

Set pieces as below.

The name of the exhibitor must be on the back and the age on the front.

Class No. 100

Age 5 and under

The Purple Cow

I never saw a purple cow,
I never hope to see one,
But I can tell you, anyhow,
I'd rather see than be one!

Gelett Burgess

Class No. 101

Age 6 to 7 years

Fun

I love to hear a lobster laugh,
Or see a turtle wiggle,
Or poke a hippopotamus
And see the monster giggle,
Or even stand around at night
And watch the mountains wriggle.

Leroy F. Jackson

FLOWERS

Class No.

- 29 Perfect Bloom – not a rose
- 30 1 Rose – hybrid tea
- 31 Vase of 6 Roses Hybrid Tea – any variety
- 32 Best Scented Rose – 1 bloom
- 33 Vase of Floribunda Roses
- 34 4 Pansies
- 35 Vase of Annuals
- 36 Vase of Asters
- 37 4 Ball Dahlias
- 38 3 Decorative Dahlias
- 39 3 Cacti Dahlias
- 40 5 Pom Pom Dahlias
- 41 3 Spikes of Gladioli
- 42 4 single flowers in a container, any type & mix.
- 43 4 French Marigolds
- 44 6 Stems of Sweet Peas
- 45 Home Grown Plant, flowering.
- 46 Foliage Pot Plant
- 47 An arrangement of sweet peas

FLORAL ART

- 48 An arrangement of flowers
- 49 An arrangement of foliage

Flowers/foliage may be purchased for the floral art classes

COOKERY

All food will be covered during the show
See end of schedule for set recipes

Class No

- 50 Curd Cheesecake
- 51 Wholemeal Loaf
- 52 White Bread Loaf
- 53 4 sausage rolls
- 54 Afternoon tea for 2
- 55 A Raised Pork Pie – any size
- 56 4 Cheese Scones
- 57 4 Fruit Scones
- 58 Spice Loaf – set recipe.
- 59 Lemon Cake – set recipe.
- 60 4 Shortbread Fingers
- 61 4 Fingers of Flapjack
- 62 4 Chocolate Brownies
- 63 4 Cup Cakes - decorated.
- 64 A Jar of Lemon Curd
- 65 Gingerbread – set recipe.
- 66 A Jar of Raspberry Jam
- 67 A jar of Strawberry Jam
- 68 A jar of any other jam
- 69 A Jar of Chutney – any variety
- 70 A plate sized fruit pie (Pastry top and bottom)
- 71 Victoria Sandwich
- 72 Fatless Sponge Cake – no filling
- 73 Chocolate Cake – set recipe.
- 74 Any fruit/veg based cake.
- 75 Date and Walnut Cake – set recipe.
- 76 6 Hen Eggs
- 77 Quiche any flavour
- 78 Lemon meringue pie
- 79 Small flask of homemade soup – any flavour

CHILDRENS CLASSES

Junior classes open to children aged not more than
8 years on 24th August
Senior classes open to children aged not more than
16 years on 24th August

Age in years and months on 24th August must be stated on entry form

Class No

- 80 4 decorated cup cakes – Juniors
- 81 4 decorated cup cakes - Seniors
- 82 A decorated Stone – Juniors
- 83 A decorated Stone - Seniors
- 84 Flower arrangement in a mug – Juniors
- 85 Flower arrangement in a mug – Seniors
- Class 86 – 90. To be made from recycled materials.**
- 86** Any handicraft or model - 5 years and under
- 87** Any handicraft or model - 6 to 7 years
- 88** Any handicraft or model - 8 to 9 years
- 89** Any handicraft or model - 10 to 11 years
- 90** Any handicraft or model - 12 to 16 years
- 91 Best painting any subject - 5 years and under
any medium
- 92 Best painting any subject – 6 to 7 years any medium
- 93 Best painting any subject – 8 to 9 years any medium
- 94 Best painting any subject – 10 to 11 yrs any medium
- 95 Best painting any subject – 12 to 16 yrs any medium
- 96 A miniature garden – Juniors
- 97 A miniature garden - Seniors
- 98 A build of Lego, not from a kit – Juniors
- 99 A build of Lego, not from a kit – Seniors