

## Vegetable Cup

All entries should be exhibited with roots, stalks and tops where applicable

- 19 4 Cooking Apples
- 20 4 Dessert Apples
- 21 4 Pears
- 22 Any Other Fruit
- 23a 4 Red Potatoes
- 23b 4 White Potatoes
- 24 4 Onion Sets
- 25 4 Runner Beans
- 26 4 Dwarf Beans
- 27 3 Carrots
- 28 3 Beetroot
- 29a 4 Large Tomatoes
- 29b 4 Cherry Tomatoes
- 30 3 Courgettes
- 31 One Truss of Tomatoes ripe or unripe
- 32 Heaviest Marrow
- 33 Longest Runner Bean
- 34 Smallest Ripe Tomato with calyx
- 35 Any Other Vegetable Not in Schedule

## Men's Challenge Cup

- 36 Anything Sweet

## Photographic Competition

No larger than 8"x6"

- 37a Photographs - Views of the Maplesteads
- 37b Under 16s Photographs - Views of the Maplesteads

## Maplestead Flower Show Trophy

Awarded to the person with the most points in categories 1-37a  
All entries 8a to 15 and 36 will be judged on appearance and taste.

## Young Growers Cup up to 16 years

- 38 Any Flower, Fruit or Vegetable

## Children's Trophy up to 8 years

- 39 Cooking - A pizza face
- 40a Craft - A picture made from Tree debris
- 40b Any Handicraft

## Children Trophy Over 8 years

- 41 Cooking - 6 Decorated butterfly cakes
- 42a Make a Bird Feeder
- 42b Any Handicraft

## Jam Swiss Roll Recipe

75g self-raising flour

3 large eggs

75g caster sugar

4 tablespoons of Jam

1. Pre-heat the oven to 220C/Fan 200/Gas 7 and grease a swiss roll tin (11x 7 in) and line with baking paper.
2. Beat the eggs and sugar together until light and frothy and then add the sifted flour, carefully folding it into the mixture.
3. Pour the mixture into the tin and bake for around 10 minutes, until it's lightly browned and coming away from the tin at the edges.
4. Place some baking paper on a work surface and sprinkle with caster sugar, turn out the sponge from the tin and peel off the baking paper. Neaten the edges and leave to cool.
5. Spread with jam and score the sponge lightly 2.5cm from one end. Roll carefully.
6. Place on a plate and cover with cling film

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