

## 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 7 Flapjacks

## Photographic Competition

No larger than 8"x6"

- 37a Photographs - Water
- 37b Under 16s Photographs - Pets

## 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

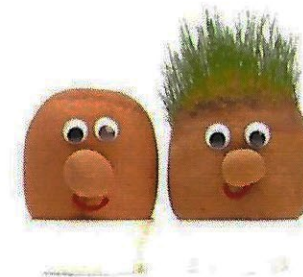
- 38 Any Flower, Fruit or Vegetable

## Children's Trophy up to 8 years

- 39 3 Bunting Biscuits thread on a ribbon
- 40a Craft - A Seed Head - using an old pair of tights, compost and grass or cress seeds, decorate to look like a face.
- 40b Any Handicraft

## Children Trophy Over 8 years

- 41 Cooking - 6 Savoury muffins
- 42a Decorated and planted wellies
- 42b Any Handicraft



## Victoria Sponge Recipe

3 large eggs, 175g softened butter, 175g caster sugar, 175g SR flour, 1 tsp baking powder. Preheat oven 180c/160c fan oven/gas 4. Grease two 7inch sandwich tins, measure ingredients into a bowl and beat until blended. Divide mixture between the two tins bake in oven for 25 minutes or until well risen. Leave to cool. When cold sandwich cakes together with jam. Sprinkle top with caster sugar.

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The Maplesteads Autumn Show is sponsored by:

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