

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
- 34a Smallest Ripe Tomato with Calyx
- 34b Ugliest Fruit / Vegetable
- 35 Any Other Vegetable Not in Schedule

Men's Challenge Cup

- 36 Shortbread Round

Photographic Trophy

No larger than 8"x6"

- 37a Photographs - Nature at its best
- 37b Under 16s Photographs - On my walk I saw...

Maplestead Flower Show Trophy

Awarded to the person with the most points in categories 1-35

All Entries 8a – 16 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 6 Rainbow decorated buns
- 40a Craft – Upcycled plastic bottles to grow any plant
- 40b Any Handicraft

Children's Trophy Over 8 years

- 41 Cooking – 6 Rainbow Biscuits
- 42a Make a Windchime with an NHS theme
- 42b Any Handicraft

Competition for All Ages

- 43 Tallest Sunflower Competition

To enter contact Carol Brownlie - carolbrownlie@gmail.com

Chocolate Victoria Sponge

Sponge : 2tbs cocoa powder, 2 tbs boiling water, 4 large eggs, 225g softened butter, 225g caster sugar, 225g self-raising flour, 2tsp baking powder
Icing: 50g softened butter, 175g sifted icing sugar, 1 tbs milk
Preheat oven 180c / 160c fan / Gas 4, grease 2 x 8" sandwich tins

Measure ingredients into a bowl. Beat until blended. Divide mixture between two tins. Bake in the oven until well risen. Leave to cool. When cool mix the icing ingredients in a bowl until blended and use to sandwich and decorate your cake.

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