

Vegetable Cup

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

- 24 4 Cooking Apples
- 25 4 Dessert Apples
- 26 4 Pears
- 27 Any Other Fruit
- 28 4 Red Potatoes
- 29 4 White Potatoes
- 30 4 Onion Sets
- 31 4 Runner Beans
- 32 4 Dwarf Beans
- 33 3 Carrots
- 34 3 Beetroot
- 35 4 Large Tomatoes
- 36 4 Cherry Tomatoes
- 37 3 Courgettes
- 38 One Truss of Tomatoes ripe or unripe
- 39 Heaviest Marrow
- 40 Longest Runner Bean
- 41 Smallest Ripe Tomato with Calyx
- 42 Ugliest Fruit / Vegetable
- 43 Any Other Vegetable Not in Schedule

Men's Challenge Cup

- 44 Lemon Drizzle Cake (Recipe on the back)

Photographic Trophy

No larger than 8"x6"

- 45 Photographs - Abandoned Buildings
- 46 Under 16s Photographs - I Love my...

Maplestead Flower Show Trophy

Awarded to the person with the most points in categories 1-43

All Entries 8 - 17 will be judged on appearance and taste

Young Growers Cup up to 16 years

- 47 Any Flower, Fruit or Vegetable

Children's Trophy up to 8 years

- 48 6 Decorated Buns for the Queen's Jubilee
- 49 Craft - Garden on a Plate
- 50 Any Handicraft

Children's Trophy Over 8 years

- 51 Cooking - 4 Corgi Shaped Biscuits
- 52 Garden in a Glass Jar
- 53 Any Handicraft

Competition for All Ages

- 54 Tallest Sunflower Competition - sponsored by Radiant Beauty
To enter contact Jo Green - jo@stgreenbuilders.co.uk

Lemon Drizzle Cake Recipe

Ingredients: 225g softened unsalted butter, 225g caster sugar, 4 eggs, 225g self-raising flour, 1 lemon, zested. For the drizzle topping: juice of 1.5 lemons, 85g caster sugar

Heat oven to 180C/160C fan/gas 4. Beat together the butter and caster sugar until pale and creamy, add the eggs, one at a time, slowly mixing through. Sift in the self-raising flour, add the lemon zest and mix until well combined. Line a loaf tin (8 x 21cm) with greaseproof paper, then spoon in the mixture and level the top with a spoon. Bake for 45-50 mins.

Mix together the lemon juice and caster sugar to make the drizzle. Prick the warm cake all over with a skewer or fork. Pour over the drizzle.

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