

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 Jam Swiss Roll (Recipe on the back)

Photographic Trophy

No larger than 8"x6"

- 45 Photographs - Reflections
- 46 Under 16s Photographs - Playtime

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 Kings Coronation
- 49 Craft - A Grass Hedgehog
- 50 Any Handicraft

Children's Trophy Over 8 years

- 51 Cooking - A Decorated Marble Cake
- 52 A Bug Hotel
- 53 Any Handicraft



Competition for All Ages

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

Jam Swiss Roll

Ingredients: Butter, to grease, 2 Large Eggs, 50g Caster Sugar, plus extra 2 tbsp to dust, 50g Self-Raising Flour, Seived, 100g Strawberry Jam

Heat oven to 180C/160C fan/gas 4. Grease and line a 16 x 28cm Swiss roll tin with baking parchment.

Beat eggs & sugar together for 5 mins until thick and pale. Gently fold in flour using a large metal spoon. Pour mixture into the tin. Bake for 10-12 mins until golden and firm. While the sponge is baking, sprinkle 2 tbsp sugar over a square of baking parchment. Warm the jam. Turn baked sponge onto the sugared paper. Peel off the lining paper and spread the sponge with warm jam. Roll up from the short edge using the paper to help you then cool on a wire rack.

Sponsored by Haylock Investment & Management Services

HIMS

Haylock Investment & Management Services