

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 6 Rock Cakes

Photographic Trophy

No larger than 8x6 Inches

- 45 Photographs - Our Church
- 46 Under 16s Photographs - A Selfie

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 A Decorated Gingerbread person
- 49 Craft - Create a Rainbow
- 50 Any Handicraft

Children's Trophy Over 8 years

- 51 Cooking - Something with Rice Krispies
- 52 Design a poster for next years Autumn Show 2025-size A4
- 53 Any Handicraft

Competition for All Ages

- 54 The largest sunflower seedhead. - Sponsored by Radiant Beauty

Apple & Almond Cake (Gluten Free)

Ingredients: 125ml Olive Oil, 140g maple syrup, 2 eggs, 130g apple sauce, 185g ground almonds, 1tsp baking powder (gluten free) 1tsp cinnamon

Heat oven to 190C/170C fan/gas 5. Lightly Oil 20cm springform tin, line base with circle of baking parchment. In a stand mixer, or using a hand blender, whizz together the oil and maple syrup for 30 secs. Add the eggs and whizz for another 1 min before adding the apple sauce and blending for a further 30 secs. Tip in the ground almonds, baking powder, 1 tsp salt and cinnamon, blend for 30 secs and your batter is done. Pour it into the tin, and bake for around 30-40 mins or until the top is a deep golden brown, the cake is coming away from the sides a little, and a skewer inserted into the centre comes out clean.

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