

**Lavington and District
Produce Show
26th August 2023
Market Lavington Community Hall**



**Open to public view from 2.00 pm
Teas, prize giving, pay-what-you-want sale**

TIMETABLE

9.00 – 11.00 am	Exhibits must be brought and staged in the hall
11.00 – 1.00 pm	Exhibitors/assistants must leave the hall. Judging begins
2.00 pm	Open to the public. Sale of raffle tickets
3.30 pm	Presentation of Prizes/Cups/trophies followed by raffle
From 3.30 pm	All exhibits must be collected /removed
4.00 – 4.30 pm	Pay-what-you-want sale of any exhibits not collected

Children and Young Adult Classes

SECTION 8 CHILDREN'S CLASSES (up to 10 years)

- 8.1 Tallest sunflower. Photo of child with plant height to be shown on photo.
- 8.2 A themed garden tray (own choice)
- 8.3 Animal made from vegetables
- 8.4 A jam jar of flowers
- 8.5 Drawing of landscape (**age 5 and under**)
- 8.6 Drawing of a landscape (**age 6-10**)

SECTION 9 YOUNG CREATIVES (10 - 16 years)

- 9.1 A piece of craft of your choice (eg sewing, knitting, card making etc)
- 9.2 A drawing or painting in any medium

SECTION 10 PHOTOGRAPHY (up to 16 years) Maximum photograph size A5

- 10.1 Four seasons (set of 4 photographs representing the 4 seasons)
- 10.2 Wildlife
- 10.3 Water
- 10.4 My pet

SECTION 11 COOKERY (Under 10 and 10-16)

Under 10

- 11.1 A plate of sweet biscuits
- 11.2 Cheese scones (5 on a plate)
- 11.3 Chocolate cake (own recipe or use recipe attached)
- 11.4 A plate of any other confectionary

Age 10-16

- 11.5 A plate of sweet biscuits
- 11.6 Cheese scones (5 on a plate)
- 11.7 Chocolate cake (own recipe or use recipe attached)
- 11.8 A plate of any other confectionary

All in one Chocolate sponge with chocolate butter icing

Sponge recipe

110g / 4oz Self-raising flour, sifted

5 ml / 1 tsp baking powder

15 ml / 1 tbsp cocoa powder, sifted

110g / 4oz soft margarine or butter at room temperature

110g / 4oz caster sugar

2 Large eggs

Chocolate butter icing

125g butter at room temperature

150g icing sugar, sifted

30 ml / 2 tbsp cocoa powder, sifted

- Pre-heat oven 170C / 325 F / Gas 3. Grease and line **2** sandwich tins.
- Sift flour, baking powder and cocoa powder into a large bowl. Add all other ingredients.
- Whisk until thoroughly combined.
- The mixture should drop off the end of a wooden spoon. If not, add 5-10 ml (1-2 tsp) of warm tap water and whisk again.
- Divide the mixture between the tins and level off with a palette knife.
- Bake on the centre shelf of oven for about 30 mins.
- Leave in the tins for 1 minute before turning out, removing papers and leaving to cool on a wire rack.

Icing

- Sieve together icing sugar and cocoa powder and beat/whisk together with the butter.
- The icing should be easily spreadable, if not, add some warm tap water as required.
- There's enough icing to sandwich the cake and ice the top.

DECORATIONS TO BE MADE ON TOP OF CAKE ONLY.

All items must be edible. **Decorations make up 50% of the marks.**

LAVINGTON & DISTRICT PRODUCE SHOW

26 AUGUST 2023

Entry form

Name:

Age On 26th Aug (if under 16):

Section Number	Category Number(s) entered	Entry Sub-total
<i>(Example)</i> 10	2,4 (<i>i.e. 10-16 Photography "wildlife" and "My Pet" celebration</i>)	2
Total number of entries		

*No entry fee for U16 entrants

If possible, please submit this entry by 23rd August.
(we will take entries on the day too but this will help us get ahead with the necessary administration)

Post/take to: 9 Canada Rise, Market Lavington SN104AD or
 Email: edwards_david_j@hotmail.com