

# FRAMSDEN VILLAGE PRODUCE SHOW 2018

SATURDAY 22 SEPTEMBER 2018 – FRAMSDEN VILLAGE HALL

**ENTRY:** open to all residents of Framsdén Parish

## Fruit

1. 3 Eating Apples
2. 3 Cooking Apples
3. 5 Cherry Tomatoes

## Vegetable

4. 3 Carrots with 3 ins green tops on
5. 3 Beetroot with 3 ins foliage on
6. 3 Stored onions with 3ins tops turned and tied
7. 3 Potatoes of one variety
8. Any 5 **different** vegetables on a plate
9. Heaviest pumpkin – **adults only**

## Flowers

10. Flower Table Decoration – not to exceed 25cm/10ins. In any direction.
11. Dahlia 3 Flowers from one variety

## Cookery

12. 5 Chocolate Brownies
13. A handmade loaf of bread – made with yeast
14. A Lemon Drizzle Cake - using the recipe on the next page.
15. Victoria sponge (plain sponge made with 3 eggs , with jam filling, caster sugar on top)
16. 4 Cheese Scones
17. Jar of Chutney
18. Jar of jam

## Beverage

19. One bottle of any Alcoholic Drink

## Miscellaneous

20. A Knitted or Crochet item - **adults only**
21. A Framsdén Limerick - **adults only**
22. 3 eggs – any chicken type
23. A photograph taken in Framsdén - **adults only** unframed, unmounted. Max size 8”x 6”(20cm x15cm)

## Children only

24. A Craft item – any
25. A photograph taken in Framsdén - unframed, unmounted. Max size 8”x 6”(20cm x15cm)
26. A Scarecrow - “a little help is ok”
27. Heaviest pumpkin
28. 3 Decorated Cupcakes

**Notes:** All vegetables/fruit/produce must be grown or made in Framsdén. Please see rules and hints guidelines which will be available on the website: <http://www.framsdén.org.uk/>

The full schedule will be published and copies available in the next edition of the in touch magazine, on the website and various other outlets and communication vehicles e.g. Village Hall.

**LEMON DRIZZLE CAKE 20 cm - 8"**  
**Serves 8 - 10**

Preheat oven 180 – 160 fan – Gas 4

225g – 8oz. Baking spread or Softened Butter plus a little extra for greasing

225g - 8oz. Caster Sugar

275g – 10 oz. SR Flour

1 level Teaspoon Baking Powder

4 Eggs

4 Tablespoons Milk

Grated Rind 2 Lemons

For Glaze

175g – 6oz. Granulated Sugar

Juice of 2 Lemons

Grease 20 cm – 8" round, deep cake tin and line with baking paper.

Measure all cake ingredients into a large bowl and beat for about 2 minutes with electric hand whisk, until well blended. Turn the mixture into the prepared tin and level the top.

Bake for 55 minutes – 1 hour 5 minutes (after 45 mins. if cake is getting too brown, cover with foil) until a little shrunk from the sides of the tin and springs back when lightly touched with a fingertip in the centre of the cake.

Leave to cool for 5 minutes in the tin, then lift out, with the lining paper still attached, and place on a wire rack set over a tray.

Mix the sugar with lemon juice.

Brush or spoon over the surface of the warm cake and leave to set.