

FRAMSDEN PRODUCE SHOW 2019

SATURDAY 7th SEPTEMBER 2019 – FRAMSDEN VILLAGE HALL

ENTRY: open to all residents of Framsdén Parish and attendees of Helmingham nursery /school - own grown

Fruit

1. 3 Eating or Cooking Apples
2. 5 Stoned Fruit e.g. Plums, nectarines etc.
3. 5 Tomatoes –any variety

Vegetable

4. 3 Carrots with 3 ins green tops on
5. 3 Beetroot with 3 ins foliage on
6. 3 Chilli's (any variety)
7. 3 Potatoes of one variety
8. The Longest Runner Bean
9. Heaviest pumpkin – **adults only**

Flowers

10. Flower Table Decoration – not to exceed 25cm/10ins. In any direction.
11. 3 Blooms of any variety in a vase

Cookery

12. 5 Chocolate Brownies
13. 6 Handmade Bread Rolls – made with yeast
14. A Cherry 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 Sausage Rolls either meat or veggie. Made with shortcrust pastry.
17. Jar of Chutney
18. Jar of Jam or Jelly

Beverage

19. One bottle of any Alcoholic Drink

Miscellaneous

20. "I do this for a hobby" – knitting, crochet, wood turning, pottery, jewellery etc **adults only**
21. A Framsdén Poem - maximum 20 lines. **Adults only**
22. 3 eggs – any chicken breed type
23. A seasonal photograph taken in Framsdén - **adults only** unframed, unmounted. Max size 8"x 6"(20cm x15cm)
24. A Scarecrow for the village / hall 'A prize for the best character' – Adults and children

Children only

25. A painting, sketch, etc. - Unframed, unmounted. Max size 8"x 6"(20cm x15cm)
26. A seasonal photograph taken in Framsdén - Unframed, unmounted. Max size 8"x 6"(20cm x15cm)
27. A vegetable animal
28. 3 Decorated Cupcakes

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

The full schedule and entry form has been published and copies will be put inside the June **Together** magazine, the website and various other outlets e.g. Village Hall, St Mary Church

CHERRY CAKE

200g - 7oz Glace Cherries
275g - 10oz SR Flour
75g - 3oz Ground Almonds
2 Teaspoons Baking Powder
225g - 8oz Soft Margarine
225g - 8oz Caster Sugar
4 Eggs

Pre-heat oven 160C - Fan 140C - 325 - Gas 3

Lightly grease and line an 8 inch – 20cm deep round tin with greaseproof paper

Cut each cherry into quarters, put in a sieve, rinse under running water, drain well, and dry thoroughly on kitchen paper.

Measure all the remaining ingredients into a large bowl and beat well for 1 minute to mix thoroughly.

Lightly fold in the cherries.

Turn into the prepared tin and level the surface.

Bake for approximately 1 ½ - 1 ¾ hours or until a skewer inserted into the centre of the cake comes out clean.

Leave the cake to cool in the tin for 10 minutes.

Turn out and leave to cool on a wire rack.