



To take part in Hawstead 2021 Flower and produce show please list the classes you would like to enter, including your name and telephone number and pop through my door :18 Whepstead Road or email me via my mum on sarahbullen84@gmail.com

Please return all 2019 trophies to my house.

Please bring your exhibits to the village hall between 8am and 9.30am on the day of the fete. The judges will begin their work at 9.45am any exhibits that arrive after 9.30am can be exhibited but will not be judged.

If you wish to take your exhibits home with you, please collect them before 4pm. Everything that has not been collected will be auctioned.

Good Luck Everyone!

Faith Bullen

On behalf of Hawstead Community Council



Hawstead Flower and Produce Show

Sunday 5th September 2021

Classes:

Section A Vegetable and Salad:

A1	5 Potatoes of one variety
A2	5 Carrots
A3	Heaviest Marrow
A4	Longest bean of any variety
A5	3 Chilli Peppers
A6	3 Onions
A7	5 Beetroot
A8	3 Garlic
A9	3 Shallots
A10	5 Tomatoes of one variety
A11	1 Cucumber

Section B Fruit:

B1	3 Eating Apples of one variety
B2	3 Cooking Apples of one variety
B3	10 Blackberries
B4	3 Pears
B5	3 Plums

Section C Preserves:

C1	Jar of Jam- any variety
C2	Jar of Marmalade
C3	Jar of chutney
C4	6 eggs of one variety

Section D Baking:

D1	Mens cake- see recipe
D2	Ladies cake - see recipe
D3	6 Jam tarts
D4	Bread of any variety

Section E Flowers:

E1	5 Roses – Single or mixed variety
E2	5 Dahlias
E3	Arrangement of garden flowers in a vase
E4	Miniature flower arrangement-not to exceed five inches in any direction

Section F Crafts:

F1	Painting of drawing any medium – Theme = The future
F2	Item, Knitted, Crochet, embroidered or sewn
F3	Item made of wood or metal
F4	Poem – Theme= 2021
F5	Creative matchbox transformation

Section G Photography:

G1	Recent photo of Hawstead
G2	Photo of local animal – wild, farmed or pet
G3	Portrait- Human variety

Section H Children 6 and under:

H1	Pipe cleaner model
H2	A drawing or painting of somewhere in Hawstead that you like
H3	6 decorated cup cakes

Section I Children 7 to 12:

I1	Drawing or painting of your favourite Hawstead animal
I2	6 Decorated cupcakes
I3	An arrangement of flowers in a jar

Sections J Children aged 13-16:

J1	6 decorated cupcakes
J2	Drawing or painting of absolutely anything
J3	Upcycled piece of clothing- please present with before photo or email the photo ahead of the fete and I will print.

Ladies cake recipe:

Celebration Chocolate cake (Mary Berry)

Preparation time

less than 30 mins

Cooking time

10 to 30 mins

Serves

Serves 8

Ingredients

- 190g/6½oz [self-raising flour](#)
- 150g/5oz [caster sugar](#)
- 2 level tbsp [cocoa powder](#)
- 1 level tsp [bicarbonate of soda](#)
- 1 level tsp [baking powder](#)
- 2 tbsp [golden syrup](#)
- 2 free-range [eggs](#)
- 150ml/¼ pint [sunflower oil](#)
- 150ml/¼ pint [milk](#)

For the icing

- 200g/7oz [white chocolate](#)
- 150ml/¼ pint [double cream](#)
- 1 x 125g/4½oz tub full-fat [cream cheese](#)

Method

1. Heat the oven to 180C/160C Fan/Gas 4 and grease and line with greased greaseproof paper the bases of two 20cm/8in straight-sided loose bottomed sandwich tins.
2. Sift the dry ingredients into a large bowl and make a well in the centre. Add the syrup, eggs, oil and milk, mix with an electric hand whisk and pour into the tins.
3. Bake in the oven for 25-30 minutes, or until the cakes springs back when lightly pressed with your fingertips. Turn out on a wire rack, remove the paper and leave to cool.
4. For the icing, break the white chocolate into a bowl. Heat the double cream in a pan, until very hot but not boiling and pour the hot cream over the white chocolate to melt it. Stir until melted and set aside to cool.
5. Spoon the cream cheese into a bowl then gradually add the white chocolate mixture and stir until combined. Set aside to cool a little, until thick enough to ice.
6. Spread half of the icing on one cake, sit the other cake on top and spread the remaining icing on top to give a pretty finish.



Mens cake:

Orange cake (Mary Berry)

Preparation time

less than 30 mins

Cooking time

30 mins to 1 hour

Serves

Serves 8

Ingredients

- 225g/8oz unsalted [butter](#), softened, plus extra for greasing
- 225g/8oz [caster sugar](#)
- 4 free-range [eggs](#)
- 220g/7¾oz [self-raising flour](#)
- 2 level tsp [baking powder](#)
- 1 [orange](#), finely grated zest only

For the filling and topping

- 75g/2¾oz unsalted [butter](#), softened
- 150g/5oz [icing sugar](#), sifted
- 1 [orange](#), finely grated zest and 2 tbsp juice

To garnish

- [orange](#) zest

How-to-videos

Method

1. Preheat the oven to 180C/160C Fan/Gas 4. Lightly butter two loose-bottomed 20cm/8in sandwich tins and line the bases with baking paper.
2. Put the butter, sugar, eggs, flour, baking powder and orange zest in a large mixing bowl and beat for 2 minutes, or until just blended. (An electric mixer is best for this, but you can beat by hand using a wooden spoon).
3. Divide the mixture evenly between the tins. Level the surface using a spatula or the back of a spoon.
4. Bake for 25 minutes, or until well risen and golden. The tops of the cakes should spring back when pressed lightly with a finger. Leave the cakes to cool in the tins for 5 minutes, then run a small palette knife or rounded butter knife around the edge of the tins and carefully turn the cakes out onto a wire rack. Peel off the paper and leave to cool completely.
5. Choose the cake with the best top, then put the other cake top-down onto a serving plate.
6. Beat together the filling ingredients and spread on one side of the cake, put the other cake on top (top upwards) and spread the rest of the orange cream on top. Decorate with spiralled orange zests.



