**BURBAGE HOME GROWN/HOME MADE SHOW AND AUCTION**

**SATURDAY 3rd SEPTEMBER 2022, 1.30PM**

The Village Hall will be open from 10.00 – 11.00 am for entries@ 25p per exhibit, payable on the day. Late entries will not be accepted.

The Hall will close at 11.15 am for judging. The judges’ decisions are final. All exhibits to remain until prize-giving.

The auction will take place at 4.30 pm. Items not auctioned to be cleared from the hall by 5.00 pm.

All entries must be grown, made or produced by the entrant.

Classes are open to Burbage residents and their families.

**SECTION A VEGETABLES AND FRUITS**

1. 3 potatoes (named varieties) 11 3 beetroots trimmed to 2”
2. 3 onions (red or white) 12 3 carrots with tops trimmed to 2”
3. 5 shallots 13 3 courgettes
4. 3 garlic bulbs 14 Any other vegetable
5. 1 marrow 15 Any other vegetable
6. 5 runner beans 16 5 raspberries with stalks
7. longest runner bean 17 3 tree fruit, any single variety
8. 5 tomatoes less than 1,5” 18 3 eating apples
9. 5 tomatoes more than 1.5” 19 3 cooking apples
10. 1 cucumber 20 3 named varieties of culinary herbs in a 6”

or less container

**SECTION B FLOWERS**

1. 3 roses, single blooms 6 5 stems violas, single blooms
2. 1 spray from a flowering shrub (incl. roses) 7 1 stem hardy fuchsia
3. 1 stem of dahlias 8 2 Hosta leaves (1 variety
4. 1 mophead hydrangea 9 3 stems annuals, 1 variety
5. 3 stems of ornamental berries 10 5 single blooms, perennials 1

variety not shrubs

**SECTION C FLOWER ARRANGEMENT**

1. Arrangement of home-grown flowers and foliage (dimension 18”” in any direction)
2. Miniature arrangement (max dimension 6” in any direction)
3. Arrangement in autumn colours (max dimension 18” in any direction)

**SECTION D COOKERY**

1. My favourite cake 5 1 jar of chutney
2. Wiltshire Apple Cake (recipe supplied) 7 6 3 cupcakes, decorated
3. Bakewell tart 7 3 sausage rolls
4. 1 handmade loaf of bread 8 I jar of jam

**SECTION E PHOTOGRAPHY**

Maximum size 7” x 5” unmounted. The widest interpretation of:-

1. “Spider’s web”
2. “Fungi”
3. “Where I live”
4. “My pet”

**SECTION F ARTS AND CRAFTS**

All Arts and Crafts should have been finished by the exhibitor in the last 12 months. All Arts and Crafts are assessed based on originality, technique, workmanship, design and use of colour, suitability of materials, finish and presentation.

1. A piece of 2D art in any media, framed or unframed
2. A textile piece in any media e.g an item of clothing, a knitted or crochet piece embroidery, needle-felting or a 3D piece made of textiles
3. A 3D piece in any other media other than class number 2 (above) including wood, glass, clay, jewellery etc.
4. A Christmas Card on the theme “Christmas in Burbage”. Entries may be printed and sold at the Burbage Christmas Tree Weekend. You can use any media including photography and photo-shop.

**SECTION G CHILDREN**

(age categories 3 – 5-year-olds, 6 – 9 years, 10 – 13 years).

1. A garden on a plate, minimum size 6”, maximum 12”
2. A bird or animal made from vegetables or fruits
3. 3 flap jacks, any flavour
4. A piece of art depicting Burbage Church in any media.
5. Largest sunflower seed head

**RECIPE FOR WILTSHIRE APPLE CAKE**

100g(4oz) butter 175g (6oz) dark soft brown sugar

2 eggs, beaten,115g (8oz) plain wholemeal flour 5ml (1 level tsp) ground mixed spice

5ml (1 level tsp) ground cinnamon 10ml (2 level tsp) baking powder

45-60ml (3 – tbsp) milk 15ml (1 level tsp) clear honey (warmed)

15ml (1 level tsp) light demerara sugar

450g (1 lb) cooking apples, peeled, cored and chopped

**Method**

Grease and line a deep 18cm (7 inch) round cake tin

Cream butter and dark brown sugar until pale and fluffy.

Add the eggs a little at a time, beating well after each addition.

Add the flour, spices and baking powder and mix well.

Fold in the apples and enough milk to make a soft dropping consistency.

Turn the mixture in to a prepared tin and bake at 170o (mark 3) for 1 ½ hours until well risen and firm to the touch.

Turn out onto a wire rack to cool.

When the cake is cold, brush the top with honey and sprinkle with demerara sugar.