

WYMESWOLD VILLAGE SHOW



Sunday 10th September 2017
Wymeswold Memorial Hall

The Village Show is all about getting together & bringing along what you have grown, baked or made. It is a celebration of our Village & its community, bringing everyone together to showcase what we can create!

What's Happening:

With 60 classes to choose from there is something for everyone, from baking and making to growing and crafts, for children and adults alike. Entries cost just 50p with prizes for 1st, 2nd and 3rd place (includes prize money, certificates and rosettes.) New to 2017 are new baking recipes including "Man in the kitchen", to encourage our male bakers to take part. Open from 2-5pm, at Wymeswold Memorial Hall, there will be time to view all the entries plus a wide range of activities and games, refreshments, raffle and in particular the popular auction of produce at 4pm.

Times:

Bring your produce to the hall to be displayed from 9am-11am
Judging 11am-2pm
Doors open at 2pm
Auction of produce at 4pm

See overleaf for the category list and entry form. Additional forms are available from Granvilles, Wymeswold Pharmacy and www.wymeswold.com/events

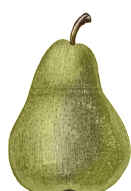
Charities:

Every year proceeds from the Village Show are donated to charity. This year we have chosen to support two national charities; Cancer Research and Alzheimer's Society. We also will be supporting Wymeswold Village groups and organisations. If you are involved in a local group and would benefit from a donation, please apply in writing and email it to Wymeswold.show@gmail.com

Entries:

Please enter as many categories as you wish. Remember to deliver your entry form to 25 Far Street (including entry fee) by 3rd September 2017. Your entry should be displayed on a disposable plate or board and please indicate if you do not want it to be entered into the auction.

For more information contact Veronica Shaw (01509 880488), Nancy Honnor (01509 769717) or Wymeswold.show@gmail.com





Entry Form

To be returned to 25 Far Street, Wymeswold, Loughborough
by 3rd September 2017 with related entry fee – 50p per class.

Items to be delivered to the Memorial Hall between **9am – 11am** on the day of show. Please give yourself enough time to set up as judging commences at 11am.

If you are kindly letting your entries go for auction, please indicate below and display your entry on the day using a disposable plate or cardboard square covered in foil

Name:

Tel No:

e-mail:

| Name of Entrant | Please Auction | Class and Category Name | Fee enclosed | Age if Under16 |
|-----------------|----------------|-------------------------|--------------|----------------|
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Age to be displayed on entries if Under 16. Please sign if you are happy for your child's photograph to be published

**Any enquiries please contact
Veronica on 01509 880488 or Nancy on 01509 769717**



WYMESWOLD VILLAGE SHOW

2017 Classes

| Fruit |
|--------------------------|
| 5 Eating Apples |
| 5 Cooking Apples |
| 5 Pears |
| Plate of 12 Blackberries |
| 5 Autumn Raspberries |
| 5 Plums |
| 5 Cherry Tomatoes |
| 5 Tomatoes |

| Vegetables |
|--------------------------|
| 3 Beetroot with foliage |
| 3 White or Red Onions |
| Plate of 3 Different Veg |
| 5 Potatoes |
| 5 French Beans |
| 5 Runner Beans |
| 5 Chillies |
| 2 Courgettes |

| Preserves |
|-----------------------------|
| Pot of Raspberry Jam |
| Pot of Strawberry Jam |
| Pot of Lemon Curd |
| Pot of Marmalade |
| Pot of Chutney |
| An Unusual Sweet Preserve |
| An Unusual Savoury Preserve |

| Home Brew |
|------------------------|
| Flavoured Vodka |
| Flavoured Gin |
| Flavoured Other Spirit |
| Home Made Wine |

| Miscellaneous Classes |
|------------------------------------|
| 5 Hen Eggs in a basket |
| Comical Fruit/Vegetable |
| Man in the Kitchen - |
| Gin and Tonic Lemon Drizzle Cake * |

| Baking |
|---------------------|
| Victoria Sandwich |
| Fruit Cake |
| Chocolate Cake |
| Vegetable Cake |
| Flavoured Cake |
| 5 Brownies |
| Cheesecake |
| 5 Scones |
| 5 Cupcakes |
| Plate of 5 Biscuits |
| Pork Pie |
| 3 Sausage Rolls |
| 5 Pieces of Fudge |
| 6 Hors D'Oeuvres |
| Speciality Bread |
| Honey Tea Loaf * |

| Children |
|---|
| Lego design (Not from Kit) No bigger than 300mm Square |
| Plate of 5 Decorated Biscuits |
| Hand Sewn Item |
| 5 Decorated Cakes |
| Animal from a Vegetable |
| Peg Dolly |
| Hand Made Wooden Item No bigger than 300mm Square |
| Room in a Shoebox |

| Decorative Items |
|--|
| Knitted Item |
| Crocheted Item |
| Hand Sewn Coaster No bigger than 300mm Square |
| Decorated Garden Trug |
| A Posy in a Tea Cup |

| A Photo of Wymeswold |
|-----------------------|
| One Photo - Adult |
| One Photo - Under 16s |

* Attached recipe to be used



Show Recipes

GIN AND TONIC LEMON DRIZZLE CAKE

Ingredients

- 200 g (7oz) unsalted butter, softened, plus extra to grease
- 200 g (7oz) caster sugar
- 4 medium eggs, beaten
- 200 g (7oz) self-raising flour
- 1/2 tsp baking powder
- finely grated zest 1 lime
- 75 ml (3 fl oz) gin

Method

Preheat oven to 180°C (160°C fan) mark 4. Grease and line base and sides of a 900g (2lb) loaf tin with baking parchment. In a large bowl beat butter and sugar with a handheld electric whisk until light and fluffy – about 5min. Gradually add eggs, beating well after each addition.

Fold in flour, baking powder and lime zest, followed by the gin. Spoon into prepared tin and bake for 55min-1hr or until a skewer inserted into the centre comes out clean.

Meanwhile, make sugar syrup: gently heat the caster sugar and tonic water in a small pan, stirring often, until the sugar dissolves. Turn up heat and boil for 1min. Spoon 2tbsp of the syrup into a small bowl and mix in 2tbsp of the gin (this mixture will be used to soak the cake later). Set pan of remaining syrup aside.

For the syrup and topping

- 125 g (4oz) caster sugar, plus extra to sprinkle
- 125 ml (4 fl oz) tonic water
- 3 1/2 tbsp gin
- 2 limes, cut in half through their length and sliced into 3mm (1/8in) half moons
- 100 g (3 1/2oz) icing sugar, sifted

As soon as the cake comes out of the oven, poke holes into the top with a skewer and drizzle over the reserved syrup/gin mixture. Cool cake in tin on a wire rack.

Meanwhile, make the candied lime slices. Reheat the remaining sugar syrup in its pan until boiling, then add the lime slices. Simmer for 10-12min until the slices are translucent. Lift out slices with a slotted spoon on to baking parchment, then sprinkle both sides of the lime slices liberally with caster sugar. Leave to dry.

Make icing by mixing together icing sugar with remaining 1 1/2tbsp gin. Remove cooled cake from tin, transfer to a board and peel off parchment. Pour over icing and decorate with the dried candied lime slices. Leave the cake to set before serving.

HONEY TEA LOAF

Ingredients

- 100g/3 1/2oz mixed dried fruit
- 70ml/2 3/4fl oz tea, cooled until tepid
- 1 heaped tsp honey
- 1 free-range egg, beaten
- 150g/5oz plain flour
- 1 tsp baking powder
- 1/2 teaspoon mixed spice
- vegetable oil, for greasing

Method

Preheat the oven to 180C/350F/Gas 4. Grease a loaf tin with vegetable oil.

Place the dried fruit into a large mixing bowl and pour over the warm tea. Stir in the honey.

Beat the egg and whisk it into the tea mixture using a fork. (Make sure that the tea is not too hot so that the egg doesn't curdle.)

In a separate bowl, mix together the flour, baking powder and mixed spice.

Add the dry ingredients to the wet ingredients and beat until the mixture is thick, sticky and well combined.

Pour the cake mixture into the prepared loaf tin and place the tin onto a baking tray. Bake the tea loaf in the oven for 20-25 minutes, or until a skewer inserted into the centre comes out clean.

Set the tea loaf aside to cool in the tin.