

Section - 6

PRODUCE

WATERS WASTE KINDLY SPONSORS THE PRODUCE SECTION

JUDGES:

Honey: MR T. JEFFERSON, WHITBY

Wines: DR. A. HEADING, GT. BROUGHTON

Jams: MRS J. FIRMAN, EASBY

Bread: MRS N. CALDER, NITON,

Pastries: MRS S. LAWTON, SWAINBY

Biscuits: MRS A. FAZAKERLEY, EAGLESLIFFE

Cakes: MRS B. TURNER, SWAINBY

MRS L. BRECKON, APPLETON WISKE

Icing Section: MRS C. TAYLOR, THIRSK

ALL ESSENTIAL PASS HOLDING VEHICLES TO BE ON THE SHOWFIELD BY 8.30AM, NO MOVEMENT OF VEHICLES AFTER 8.30AM.

Exhibits to be displayed by 9am. (YOU MUST BRING ENTRY SHEETS TO COLLECT YOUR ENTRIES AT 4.30 - 5.30PM.)

Judging the Exhibits, the right of opening any or all bottles is reserved. First Prize £5.00; Second £3.00; Third £2.00. ENTRY FEE 60p. Exhibitors limited to a maximum of three entries per exhibitor in each class.

EVERY EXHIBIT in Classes 1-25 Honey & Dairy Produce must have adhered to it the Small Adhesive Label provided by the Secretary to the Show.

NO REMOVAL OF ITEMS BEFORE 4.30PM.

Class 1 ONE CAKE OF BEES WAX, not less than 200g (1/2 lb)

Class 2 ONE FRAME OF COMB HONEY, deep or shallow

Class 3 TWO 1lb. JARS EXTRACTED LIGHT HONEY

Class 4 TWO 1lb. JARS EXTRACTED HEATHER HONEY

Class 5 TWO 1lb. JARS GRANULATED HONEY

Class 6 TWO 1lb. JARS MEDIUM OR DARK HONEY

Class 7 TWO 1lb. SECTIONS OF COMB OF HEATHER or FLOWER HONEY

Class 8 CUT COMB OF HONEY 200g (1/2lb) in plastic cut comb container with clear lid

Any sales by Exhibitors must be effected after 4.30pm. Run or extracted Honey must be shown in plain white glass bottles, each containing one pound actual or nominal weight.

Class 9 HONEY LOAF

Ingredients:

250g honey plus about 2 tablespoons to glaze
225g butter

100g dark muscovado sugar

3 eggs beaten

300g self raising flour

Method:

1. Preheat oven to 160°C (fan 140°C), gas mark 3. Butter and line a 2lb loaf tin.
2. Put the butter, sugar and honey into a pan and melt slowly. When liquid, boil for 1 minute. Leave to cool for 15-20 minutes.
3. Beat the eggs into the melted honey mixture then sift in the flour and beat until you have a quite runny batter.
4. Pour into the loaf tin and bake for 50 minutes - 1 hour.
5. Turn the loaf out onto a wire rack and immediately brush with 2 tablespoons of warmed honey to give a sticky glaze.

Cakes will be displayed on provided plates

Class 10 ONE BOTTLE OF SWEET MEAD

Class 11 ONE BOTTLE OF DRY MEAD

Class 12 ONE BOTTLE OF SPECIALISED MEAD. Cyser Methyglin or Melomel (in a clear 26 fl oz bottle with a flanged cork and not more than one entry from the same fermentation. Labelled 1 inch from the bottom) - same rule as the other meads.

Class 13 1x1 lb "blacked out' jar of honey. Any type of honey in a 1 lb jar to be judged on flavour. Must be free of wax and derbis. Black sleeve to be provided.

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- Class 14** 5x1 oz bars of beeswax.
- Class 15** Honey as for Sale. 3 jars of the same type of honey appropriately labelled for sale.
- Class 16** ONE BOTTLE OF FLAVOURED GIN (not sloe)
- Class 17** ONE BOTTLE SLOE GIN (small bottle)
- Class 18** ONE BOTTLE (of any other) LIQUEUR - (Small Bottle)
- Class 19** FLAVOURED VINEGAR IN A SMALL BOTTLE
- CD LAMB TROPHY to best bottle of wine, PETERLEE TROPHY to best liqueur. Wines limited to 3 entries per Exhibitor in each Class. Wines to be exhibited in Clear Glass Bottles of approximately 26 fluid oz. with Flanged Stoppers (all cork or cork with white plastic top). Exhibitor to complete labels supplied with Class and Exhibitors Number: and Ingredient. Labels to be affixed with the bottom edge of the label approximately 1in. from the bottom of the bottle.
- STATE DATE AND VARIETY MADE OR UNABLE TO BE JUDGED.
- NOTE:- ONLY ONE ENTRY PER CLASS PER EXHIBITOR IN CLASSES 20-28**
- Class 20** JAR OF LEMON CURD
The Dr. Fiona Clarke Memorial Trophy to be presented to the winner of Class 20
- Class 21** JAR OF JAM - Strawberry
- Class 22** JAR OF JAM - Raspberry
- Class 23** JAR OF JAM - Blackcurrant
- Class 24** JAR OF JAM - any other named variety
- Class 25** JAR OF MARMALADE
- Class 26** JAR OF FRUIT JELLY, any named variety
- Class 27** JAR OF UNUSUAL PRESERVE
- Class 28** JAR OF CHUTNEY
A MAXIMUM OF 2 ENTRIES PER EXHIBITOR FROM CLASS 29 ON WARDS
- Class 29** WHITE BREAD, Made in a 1lb loaf tin or 454grm, at least 24 hours old
- Class 30** BROWN BREAD, Made in a 1lb loaf tin or 454grm, at least 24 hours old
The WELFORD CUP is awarded to the best bread loaf
- Class 31** TWO FRUIT TEACAKES
The KA HAITH Salver to the winner to be held for 1 year.
- Class 32** 4 BREAD BUNS - white or brown
- Class 33** SPECIALITY BREAD (any shape)
- Class 34** FLAPJACK - Four pieces
- Class 35** SIX GINGER BISCUITS, Rolled out and use cutter
- Class 36** ONE ROUND SHORTBREAD
- Class 37** FOUR CHOCOLATE CHIP COOKIES
- Class 38** FOUR CHOCOLATE BROWNIES
- Class 39** FOUR FRUIT SCONES
- Class 40** FOUR CHEESE SCONES
- Class 41** FOUR ANY OTHER FLAVOURED SCONE
- Class 42** LEMON MERINGUE PIE
- Class 43** 4 ALMOND TARTS
- Class 44** 4 JAM TARTS
- Class 45** 1 BAKEWELL TART
- Class 46** SAUCER FRUIT PIE, Short Crust Pastry
- Class 47** BAKED EGG CUSTARD TART
- Class 48** EGG AND BACON FLAN
- Class 49** 4 SAUSAGE ROLLS

All cakes to be displayed on a doyley or paper plate

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Class 50 MEN ONLY: CAKE OF OWN CHOICE - not to be iced

Class 51 DUNDEE CAKE

Class 52 DATE & WALNUT LOAF

Class 53 MALTED CHOCOLATE CAKE

SERVES 8-10

Ingredients:

30g malted milk drink
30g cocoa powder
225g butter, softened, plus extra for greasing
225g caster Sugar
225g self-raising flour
11 tsp baking powder
4 eggs

For the icing:

3 tbsp malted chocolate drink powder
1 1/2 tbsp hot milk
125g butter, softened
250g icing sugar, plus extra for dusting
50g dark chocolate (at least 50 per cent cocoa solids), melted
1 tbsp boiling water
about 20 maltesers, to decorate

Method:

1. You will need two 20cm round sandwich tins. Preheat the oven to 180°C/160°C fan/gas 4 and grease the tins with butter and line the bases with baking paper.
2. Measure the malted chocolate drink powder and cocoa powder into large bowl, pour over 2 tablespoons of water and mix to a paste. Add the remaining cake ingredients and beat until smooth.
3. Divide evenly between the prepared tins and bake in the oven for 20-25 minutes. Set aside in the tins to cool for 5 minutes, then turn out on to a wire rack to cool completely.
4. To make the icing, measure the malted chocolate drink powder into a bowl, add the hot milk and mix until smooth. Add the butter, icing sugar and melted chocolate and mix again until smooth, then add the boiling water to give a gloss to the icing.
5. Place one cake on a plate and spread over half the icing. Sandwich with the other cake and spread (or pipe) the remaining icing on top, using the tip of rounded palette knife to create

a swirled effect from the centre to the edge of the cake. Arrange the Maltesers over the top and dust with icing sugar before serving.

Class 54 TRADITIONAL JAM SWISS ROLL

Class 55 LEMON DRIZZLE CAKE/LOAF

Class 56 A FATLESS SPONGE

Class 57 CARROT CAKE

Class 58 GINGER LOAF/CAKE

Class 59 VICTORIA SANDWICH CAKE

THE HARFORTH SALVER (to be held for one year)
To be awarded to the Winner of Class 59.

Class 60 4 PIECES FROM A TRAY BAKE

Class 61 MILLIONAIRE SHORTBREAD (Shortbread, fudge and chocolate) 4 pieces

Class 62 FOUR FRUIT MUFFINS, Paper Cases

Class 63 FOUR BUTTERFLY CAKES, Paper Cases

Class 64 ICED COFFEE CAKE

Class 65 AN UNUSUAL FLAVOURED CAKE (must have a label identifying the flavour)

Class 66 FOUR ICED CUPCAKES, not to be cut

Class 67 A SUGARCRAFT CELEBRATION CAKE not to be cut

Class 68 SUGARCRAFT CAKE TOPPER

Class 69 A CELEBRATION PICNIC LUNCH FOR 2 including 4 items to be judged, Presentation to be taken into account