



**OFFICIAL
BAKE
AND CAKE
SCHEDULE
2017**



Supporting the Best of British

25th, 26th & 27th July 2017

We are delighted to introduce our new competition marquee – Bake and Cake.



We are all enjoying the revival of traditional home baking and look forward to producing a great competition and wonderful display. Produce should be delivered to the Showground on Monday 25th July, to then be judged and winners will be revealed on Tuesday 26th July.

Trophies will be awarded to the Best in Show and to the exhibit voted favourite by the public.

THE WESSEX TROPHY - BEST IN SHOW

THE DOBSON CHALLENGE TROPHY - THE EXHIBITION GAINING MOST POINTS IN SHOW

FIRST - 30 points

SECOND - 20 points

THIRD - 10 points

Rules and Regulations

1. Entries must be made on the official entry form or online and received no later than Monday 10th July 2017.
2. Class entries will be restricted due to space limitations, however we will contact you if we are unable to accommodate the entry.
3. Exhibits must be staged on Monday 24th July between 9.30 am and 2.00 pm. Vehicles can be parked in the members' car park and entry on to the Showground via the members' pedestrian entrance.
4. All exhibits must remain on display for the three days of the Show and must be collected between 5.30 pm and 7.00 pm. Any exhibit left in the Marquee on the last evening will be the responsibility of the exhibitor.
5. Exhibitors may enter one entry only per class.
6. Judging will take place on Monday after 2.30 pm.
7. All exhibits must have been made by the exhibitor.
8. Badly deteriorated food will be discarded at the discretion of the stewards concerned.
9. Protests, any protest must be made in writing and handed in to the Chief Sectional Steward together with a deposit of £25.00 which will be returned if the protest is upheld.

All cake exhibits to be covered with a clear plastic bag and presented on a white plate (either paper or china).

Preserves must be shown in clear glass jars approximately 450g.

50p per Entry

"BEST OF BRITISH" COOKERY COMPETITION

Cakes

- Class 1 Five CHEESE SCONES using a 6.5cm cutter - Own Recipe
- Class 2 Five FLAPJACK pieces - Own recipe
- Class 3 Five VIENNESE WHIRLS –Own Recipe
- Class 4 Five PLAIN SCONES using a 5cm cutter – Own Recipe
- Class 5 A ROUND OF SHORTBREAD, cut in to six pieces – own recipe
- Class 6 LEMON DRIZZLE CAKE – Own recipe
- Class 7 A VICTORIA SANDWICH – 20cm
- Class 8 A CELEBRATION CAKE, DECORATED in the BEST OF BRITISH theme. To be judged on taste and appearance. Maximum 30cm in diameter.
- Class 9 A BOILED FRUIT CAKE
Ingredients
397g can of condensed milk
150g butter
225g raisins
225g sultanas
175g currants
175g chopped glacé cherries
225g self-raising flour
2tsp ground mixed spice
1tsp ground cinnamon
2 large eggs

Method

1. Preheat the oven to fan 130 degrees / conventional 150 degrees / gas mark 2.
2. Grease an 18cm cake tin and line with baking parchment.
3. Pour the condensed milk and butter into a large heavy-based pan and add all the fruit.
4. Gently heat until the butter has melted, stirring all the time.
5. Simmer the fruit gently for 5 minutes, stirring all the while until the fruit feels softened.
6. Remove from the heat and set aside to cool for at least 10 minutes, stirring every now and again.
7. In a large mixing bowl sift the flour and spices, and mix them together to make a well in the centre of the bowl.



8. Add the eggs and the cooled fruit mixture.
9. Combine everything together using a wooden spoon and then turn into your prepared cake tin.
10. Bake in the oven for 1 $\frac{3}{4}$ - 2 hours. The cake should be well risen and golden brown.
11. Once out of the oven, leave the cake to cool for about 10 minutes in the tin before removing the parchment paper and cooling on a wire rack.

Pastry

Class 10 A BAKEWELL TART

Class 11 A TREACLE TART

Class 12 SIX JAM TARTS

Yeast Cookery

Class 13 Six WHOLEMEAL ROLL

Class 14 One WHITE LOAF, made in a bread maker.

Class 15 One SPECIALITY FLAVOURED LOAF, made by hand.

Preserves

Class 16 Jar of BERRY FRUIT JAM

Class 17 Jar of STONED FRUIT JAM

Class 18 Jar of JELLY

Class 19 Jar of LEMON CURD

Class 20 Jar of MARMALADE

Class 21 Jar of CHUTNEY

Class 22 Jar of PICKLED VEGETABLES



Men Only Classes

- Class 23 Five SHORTBREAD FINGERS
- Class 24 Decorated CHOCOLATE CAKE maximum 25cm diameter– own recipe
- Class 25 One WHITE LOAF – MADE WITH A BREADMAKER
- Class 26 Five FRUIT SCONES using 5cm cutter– own recipe
- Class 27 FRUIT CAKE – own recipe

Junior Classes

5 TO 11 YEARS OF AGE ON 25 JULY 2017

- Class 28 Four DECORATED CUP CAKES, to be judged on decoration only.
- Class 29 A NEW FOREST ANIMAL MADE OF SALT DOUGH
- Class 30 Three ANIMAL BISCUITS
- Class 31 A 20cm VICTORIA SANDWICH

Intermediate Classes

12 TO 16 YEARS OF AGE ON 25 JULY 2017

- Class 32 Four DECORATED CUP CAKES made by the competitor – Best of British theme
- Class 33 Six CHEESE STRAWS
- Class 34 Two GINGERBREAD PEOPLE
- Class 35 A 20cm VICTORIA SANDWICH
- Class 36 Six pieces of FLAPJACK – own recipe
- Class 37 Four BREAD ROLLS – own recipe





Bake and Cake Entry Form

To be returned to Mrs Jenny Dolbear, Bake and Cake Administrator, The Showground, New Park, Brockenhurst, Hampshire, SO42 7QH. Tel: 01590 622400

Name: _____

Address: _____

Contact Telephone Number: _____

Email Address: _____

Class No	Class Description	Name of Exhibitor	Entry Fees	
			£	P

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			£	P

Bake and Cake entrants can purchase admission tickets at a discounted rate. Please state your ticket requirements in the table below. Please note a maximum of 2 discounted tickets can be purchased per entrant.

Exhibitor Tickets	Total Entry Fees	
	Price	No. Required
Adult	£14.50	
Senior	£14.50	
Child	£5.80	
Total Due		£

I hereby certify that the particulars above are correct to the best of my knowledge and belief. I agree to conform to and abide by the rules and regulations of the Society.

Signed: _____ **PRINT NAME:** _____

D.O.B (if under 18): _____