



OFFICIAL
**BAKE
AND CAKE**
SCHEDULE
2019

Kindly Sponsored By



BALMER LAWN
HOTEL & SPA
★★★★

30th, 31st July & 1 August 2019

BAKE AND CAKE COMPETITION

We are delighted to build on the success of the Bake and Cake competition. We are all enjoying baking and the number of entries continues to flourish. We have revised the Schedule for 2019 and we look forward to receiving your entries.

Produce should be delivered to the Showground on Monday 29th July, to then be judged and winners will be revealed on Tuesday 30th July.

THE WESSEX TROPHY – AWARDED TO BEST EXHIBIT IN SHOW

THE DOBSON CHALLENGE TROPHY – AWARDED TO THE EXHIBITOR GAINING MOST POINTS IN THE 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 6th July 2019.
2. The competition is only open to amateur bakers ie not bakers who produce for commercial gain.
3. Exhibits must be staged on Monday 29th July between 9.30 am and 2.00pm. 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 6.30 pm on Thursday 1st August. Any exhibit left in the marquee after this time will be disposed of by the stewards.
5. Exhibitors may enter one entry only per class.
6. Entries must comply with health and food hygiene standards and be safe for sampling by the judges.
7. Judging will take place on Monday from 2.30 pm.
8. All exhibits must have been made by the exhibitor.
9. Badly deteriorated food will be discarded at the discretion of the stewards concerned.
10. 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.
11. Exhibitors confirm they agree to allowing photographs taken by the Show photographers to be used for promotional purposes

All 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 unmarked jam jars approximately 454g (1lb) or 340g (12ozs), labelled and covered with an appropriate fitting lid.

50p per Entry

No Dogs Allowed in the Marquee

BAKE AND CAKE COOKERY COMPETITION



CAKES

- BK1 CHOCOLATE BROWNIES** - Five Chocolate Brownies - Any Recipe
- BK2 FLAPJACK** - Five Flapjack pieces - Any Recipe
- BK3 OAT BISCUITS** - Five Oat Biscuits using a 6cm (2.5") cutter - Any Recipe
- BK4 SHORTBREAD** - Five Shortbread Fingers - Any Recipe
- BK5 FRUIT SCONES** - Five Fruit Scones - Using a 5cm (2") cutter - Any Recipe
- BK6 CHEESE SCONES** - Five Cheese Scones using a 5cm (2") cutter - Any recipe
- BK7 CUP CAKES** - Five decorated Cup cakes
- BK8 LEMON DRIZZLE CAKE** - A lemon Drizzle Cake made in a 900g loaf tin, any recipe
- BK9 VICTORIA SANDWICH** - A Victoria Sandwich, Jam filling only - 20cm (8")
- BK10 NEW FOREST APPLE CAKE**

Ingredients

275g (2 Medium) eating Apples, peeled, cored and diced

125ml Apple Juice or Cider

175g Muscavado Sugar

70g soft Butter

1/2 Teaspoon Mixed Spice

2 Eggs

200g Self Raising Flour

1 eating Apple, peeled, quartered and sliced thinly

Pre-heat the oven to gas mark 3, 325F (170C)

An 8 inch (18-20cm) Round tin greased and lined



Method

1. Cook the diced apple with the apple juice or cider until soft and the liquid has evaporated.
2. Place sugar, butter and spice in a bowl and beat well until pale.
3. Gradually beat in the eggs.
4. Fold in the flour.
5. Stir in the cooked apple.
6. Place in prepared tin and arrange the apple slices around the edge overlapping slightly.
7. Bake for approximately 1 hour
8. Cool and turn out

This recipe has been taken from the New Forest Marque Recipe Book "Well Seasoned" written by Judith Long

BK11 CELEBRATION CAKE - A single Tier Celebration Cake, Decorated - "Seasons of the New Forest". To be judged on appearance only. Maximum 30cm (12") in diameter.

BK12 ANY CAKE CONTAINING VEGETABLE - A cake which contains vegetable in the recipe eg carrot, courgette, beetroot, parsnip etc. maximum 15-18cm (6-7") round or loaf tin as appropriate

PASTRY

BK13 AN APPLE PIE - An Apple Pie presented in the dish it has been baked in 15-18cm (6"-7") round

BK14 CHEESE AND ONION TART - A Cheese and Onion Tart, any recipe presented in the dish it has been baked in 18-20cm (7"- 8")

YEAST COOKERY

BK15 WHOLEMEAL ROLLS - Five Wholemeal Rolls

BK16 GRANARY LOAF - One Granary Tin Loaf, 900g (2lb) - made by hand

BK17 SPECIALITY FLAVOURED LOAF - One speciality Flavoured Loaf made by hand

PRESERVES

Please see the regulations regarding jar type, size and lids

BK18 MARMALADE - A jar of Marmalade, Any Variety

BK19 STRAWBERRY JAM - Jar of Strawberry Jam



- BK20 RASPBERRY JAM** - A Jar of Raspberry Jam
- BK21 BLACKCURRANT JAM** - Jar of Blackcurrant Jam
- BK22 ANY OTHER SOFT FRUIT JAM** - A jar of Jam using Any other soft fruit
- BK23 Jar of JELLY** - A jar of Jelly, any variety
- BK24 LEMON CURD** - Jar of Lemon Curd
- BK25 CHUTNEY** - Jar of Chutney, any variety
- BK26 PICCALILLI** - A jar of Piccalilli

JUNIOR CLASSES

UNDER 5 YEARS OF AGE ON 30TH JULY 2019

- BK27 SALT DOUGH ANIMAL** - One Salt Dough animal
- BK28 GINGERBREAD** - Three decorated Gingerbread people

5 TO 11 YEARS OF AGE ON 30TH JULY 2019

- BK29 DECORATED CUP CAKES** - Five Decorated Cup Cakes to be judged on decoration only
- BK30 BIRTHDAY CAKE** - A Child's Birthday Cake, any design 20cm (8")
- BK31 JAM TARTS** -Five Jam Tarts
- BK32 PIZZA** - A Pizza suitable for a vegetarian - 16-20cm

12 TO 16 YEARS OF AGE ON 30TH JULY 2019

- BK33 DECORATED CUP CAKES** - Five Decorated Cup Cakes made by the competitor
- BK34 SHORTBREAD** - Five Shortbread Biscuits using a 6cm (2.5") cutter
- BK35 BIRTHDAY CAKE** -A 20cm (8") Child's Birthday Cake judged on taste and decoration
- BK36 PIZZA** -A Pizza suitable for a vegetarian - 16-20cm, any recipe





Bake and Cake Entry Form

CLOSING DATE FOR ENTRIES - SATURDAY 6th JULY

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

Class No	Class Description	Name of Exhibitor	Entry Fees	
			£	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 Tick-ets	Total Entry Fees	
	Price	No. Required
Adult	£14.50	
Senior	£14.50	
Children	£1.00	
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): _____