

WHITEPARISH GARDEN AND HOBBIES SHOW SATURDAY 11th AUGUST 2018

The Garden Club invites all residents of Whiteparish, their families and friends to enter the 2018 show. If everyone entered one item it would be the most amazing village show!

Don't be shy; it's mainly just a bit of fun and only costs 30p per entry and
CHILDRENS CLASSES ARE FREE!

Please take the time to look at the schedule to choose your entries.

We need you, your children, grandchildren and friends to make the show a success.

Thank you!

WHITEPARISH GARDEN AND HOBBIES SHOW

(RHS affiliated)

To be held at **WHITEPARISH MEMORIAL CENTRE**

on **SATURDAY 11th AUGUST 2018**

The Show opens at **2.30 pm**

50 pence ADMISSION TEAS AND HOME-MADE CAKE – RAFFLE

CUPS and PRIZES will be presented by Dr. ISOBEL DEAN

Sir Alfred & Lady Wort Perpetual Challenge Cup awarded to the exhibitor gaining the greatest number of points in all classes.

Udal Perpetual Challenge Cup awarded to the child gaining the greatest number of points in the Children's Section.

John Lear Memorial Cup awarded to the exhibitor gaining the greatest number of points in the Floral Decoration Section.

Kate Roberts Plate for best exhibit in floral decoration section.

Bryan Rose Bowl awarded for the best exhibits in the rose classes.

Gilbert Dahlia Shield awarded to the exhibitor gaining the greatest number of points in the dahlia classes.

Banksian Medal is granted by the RHS and will be awarded to the exhibitor gaining most points in the combined horticultural classes.

Ings Fruit Cup awarded to the exhibitor gaining the greatest number of points in the fruit classes.

GARDEN AND HOBBIES SHOW APRICOT LOAF CAKE

Recipe for Class 69

Ingredients:

210g plain flour	lemon rind
75ml sunflower oil	2 large eggs
1 ½ tsp baking powder	75g icing sugar
150g natural yogurt	1tsp vanilla extract
125g ready to eat dried apricots, chopped	1-2 tbsp lemon juice
150g golden caster sugar	

Method: Preheat oven to 180 c, Gas mark 4. Grease and line a 1kg loaf tin. In a large bowl whisk together the oil, yogurt, caster sugar, eggs and vanilla extract. Gently stir in the flour, baking powder, rind and apricots to make a thick batter. Pour the batter into the tin and bake for 50-55 minutes or until a skewer inserted into the middle of the cake comes out clean. Allow to cool slightly before removing from the tin and then leave on a wire rack to cool completely. Mix together icing sugar and just enough lemon juice to make a THICK icing, and drizzle over cake. Can decorate with grated chocolate if desired.