

Bloom!

Bloom! Flower & Produce Show - Saturday 22nd June 2019

Rules of Entry:

1. On the morning of the show, the marquee will be open from 8am – 10.15am for entrants to deliver and set up their entries. Stewards are willing to provide assistance and advice to exhibitors, if required, during this time.
2. Judging will take place between 10.30am and 11.45am at which point entrants and visitors are not permitted into the marquee.
3. The show will open to the public at 12 noon when entrants will be able to find out who has been awarded prizes in each class.
4. All entries must remain on show until 4pm
5. No exhibitor will be allowed more than one entry in any one class.
6. The Judges reserve the right to award only one prize in each class where the exhibit is not of sufficient quality.
7. Each exhibitor will be supplied with a registration number, which must be attached to each exhibit.
8. All exhibits must be the bona fide property of and have been grown, made or collected by the exhibitor. For classes 18,19, 20, 45 and 49 flowers /plants may be bought.
9. Entry fees are 20p per class. Payment will be due in CASH upon arrival at the show.
10. Prizes:

CLASS	1st	2nd	3rd
5, 6, 18, 45-48, 60	£2.00	£1.00	£0.50
All Other Classes	£1.00	£0.50	£0.25

THERE WILL ALSO BE THREE BEST IN SHOW PRIZE GOODY BAGS TO BE AWARDED!

11. The Committee will take reasonable care of exhibits etc. but will not hold themselves responsible for any loss or damage to them.
12. The judges' decision is final.
13. **All entrants must have pre-registered for the following classes by Wednesday 19th June 2019. Entries should be emailed to lotte.inch@makeityork.com or delivered to Bloom! c/o Make It York, 1 Museum Street, York, YO1 7DT**

Classes:

Produce:

(Presented on a plate of your choice, selected to best show off your baking)

1. A Victoria Sponge Cake [Raspberry Jam, Butter Cream, Icing Sugar | 2 x 7/8" tins]
2. 3 Pieces of Yorkshire Parkin
3. A Yorkshire Fat Rascal
4. 3 Gluten Free Brownies
5. A Vegan Lemon Raspberry Loaf Cake (See recipe at end of schedule)
6. A Gin & Tonic Cake
7. A White Farmhouse Loaf
8. Two bread rolls – any variety

Preserves:

(Presented in a clear jar with lid and label tied around neck of jar indicating contents)

9. One Jar of Blackcurrant Jam
10. One Jar of Strawberry Jam
11. One Jar of Gooseberry Jam
12. One Jar of Marmalade (any variety)
13. One Jar of Lemon Curd
14. One Jar of Chutney (any variety)
15. One Jar of Chilli Jam

Flower Arranging

16. An arrangement of wild flowers in a vase. Any foliage, for effect. No accessories.
17. A small posy of mixed herbs (grown from seed)
18. A small summer arrangement in a dish or bowl. Height must not exceed 125mm from table.
19. A Buttonhole
20. A Terrarium (Height must not exceed 120mm)

Flowers

21. Three Roses in a vase
22. Three Peonies in a vase
23. An Allium in a vase
24. A Vase of Mixed Sweet Peas
25. A Vase of Cornflowers
26. A Small Potted Geranium
27. A Small Potted Lupin
28. A Potted Viola
29. A Single Cactus

Fruit & Vegetables

30. Four White New Potatoes (washed)
31. Five Pods of Peas
32. Five Pods of Broad Beans

33. One Lettuce – Any Variety
34. Three courgettes (with or without flowers)
35. A bunch of six spring onions
36. Six radishes with tops
37. A small bowl of Gooseberries (c.10 berries)
38. A small bowl of Strawberries (c. 6 berries)
39. Three Stalks of Rhubarb
40. Two Small Stalks of Redcurrants

Fun & Silly Classes!! Open to all ages

41. The Largest Dandelion Leaf!
42. The Longest Broad Bean
43. The Ugliest Vegetable
44. The Vegetable most like an animal or person

Crafty Classes! Adults (Aged 16+)

45. Vegetable Self Portrait
46. Painting / Drawing of your / a garden (Size A3 maximum)
47. Black and White Photograph: Nature Theme (animals, plants, gardens etc)
48. Colour Photograph: Urban Nature

Junior Classes – Ages 11-16

49. A Jam Jar of Flowers
50. A Jam Jar of Mixed Herbs (grown by yourself from seed)
51. Drawing / Painting of your Garden
52. Colour Photograph: Urban Nature
53. A Vegetable Self Portrait (made from fruit and vegetables)
54. A plate of 2 homemade buns, decorated to your choosing

Kids Classes – Ages up to 10

55. A miniature Garden on a Plate
56. A Jam Jar of Mixed Herbs (grown by yourself from seed)
57. Drawing / Painting of your Garden
58. Vegetable Self Portrait
59. A plate of 2 homemade buns, decorated to your choosing.
60. Dads* & Kids baking class! Chocolate Sponge Cake with Chocolate Filling & Icing
(*Uncles, Grandparents, Family Friends included in this category!)

VEGAN RASPBERRY LOAF CAKE

INGREDIENTS

Cake

- 50 ml vegetable oil
- 200 g Caster Sugar
- 210 g All Purpose Flour
- 1 tablespoon Lemon Juice
- pinch of salt
- 1 teaspoon Baking soda
- 235 ml Oat Milk
- 1 tablespoon lemon zest

Icing

- 150 g Icing Sugar
- 2 tablespoons Lemon Juice
- Fresh raspberries and other berries for topping



INSTRUCTIONS

1. Preheat the oven to 180 degrees Celsius.
2. In a mixing bowl, cream together the vegetable oil, sugar, lemon juice, lemon zest and oat milk until evenly mixed. Sift the flour, baking soda and salt together then add to the wet ingredients. Gently fold in until smooth.
3. Grease and line a loaf tin and pour in the mixture into the tin. Bake for 45-60 minutes, until a skewer inserted into the middle comes out clean.
4. If you find the top is browning too quickly, cover the loaf tin with tin foil. Once cooked, remove from the oven and allow to cool on a cooling tray in the tin for 20 minutes before turning out the cake and allowing it to cool completely.
5. Once the cake is completely cooled, mix together the lemon juice and icing sugar until smooth. spoon on top of the cake and let drizzle down the sides a little. Sprinkle on fresh berries and serve.

RECIPE NOTES

Cake can be stored at room temperature in an airtight container for 2 days, or refrigerated for 4 days.

Please contact lotte.inch@makeityork.com if you have any questions or need any further information.