

PRESERVES AND PRODUCE

Entries to be sent to: Alice Gill, The Grange, Langthorpe, YO51 9BZ, Tel: 01423 322494

Judge: Mrs Betty Swales, Harrogate

Entry Fee: 50p, Prize Money: 1st £1.50 2nd £1.00 3rd 80p

The Greenwood Cup is awarded to the exhibitor gaining the most points in Preserves, Eggs and Baking Classes. This cup is to be held for one year.

Points awarded: 1st- 3 points, 2nd – 2 points, 3rd – 1 point

PRESERVES

CLASS

- HA1 **Glass jar of Raspberry jam**
- HA2 **Glass jar of Strawberry jam**
- HA3 **Glass jar of any other jam**
- HA4 **Glass jar of Marmalade**
- HA5 **Glass jar of Lemon Curd**
- HA6 **Glass jar of Chutney**

EGGS

- HA7 **4 Hen's eggs, brown**
- HA8 **4 Hen's eggs, any other colour**
- HA9 **4 Bantam eggs**

BAKING

Entries to be sent to: Alice Gill, The Grange, Langthorpe, YO51 9BZ Tel: 01423 322494

Judge: Mrs Anne Ashton, Knaresborough

Entry Fee: 50p, Prize Money: 1st £1.50 2nd £1.00 3rd 80p

- HA10 **1 lb White dough, any shape, 24 hours old**
- HA11 **1 lb Granary dough, any shape, 24 hours old**
- HA12 **A loaf made in a bread machine.**
- HA13 **Victoria sandwich cake made in two tins, jam filled, caster sugar on top**
- HA14 **4 Wholemeal scones**
- HA15 **4 Cheese scones**
- HA16 **Fruit pie on a saucer**
- HA17 **Fatless sponge**

CLASS

- HA18 **4 Sausage Rolls, shortcrust pastry**
- HA19 **A Quiche**
- HA20 **A Curd Tart**
- HA21 **4 Decorated Cup Cakes**
- HA22 **4 Pieces of Flapjack**
- HA23 **4 Pieces of "Healthy" Traybake, with recipe**
- HA24 **Set Recipe: A Fruit Malt Loaf**

4 ozs Plain Flour
¼ teaspoon Bicarb of Soda
¼ teaspoon Baking Powder

4 ozs Sultanas
1 oz Demerara sugar
3 ozs Malt Extract
½ tablespoon Black Treacle
1 Beaten egg
2½ fl ozs cold strained black tea

Oven 150C/300F/Gas 2. Greased and lined 1lb loaf tin.

Mix flour, bicarb, baking powder and sultanas in a bowl. Gently heat sugar, malt, black treacle together, pour onto dry ingredients with the egg and tea. Beat well until smooth. Pour into tin and bake for 50 mins or until firm and well risen. Keep for 2 days before eating.

HA24 Set Recipe: A Cherry and Almond Cake

4 ozs Butter
4 ozs Caster Sugar
2 Eggs
7 ozs Plain Flour
1 teaspoon Baking Powder
2 ozs Ground Almonds
2 ozs Glace Cherries—cut in half and floured
Little milk to mix

Oven 160C/325F/Gas 3. 7 inch tin, greased and lined

Cream butter and sugar, gradually add eggs. Add flour, baking powder and ground almonds. Fold in cherries. Add milk to make a fairly moist mixture. Bake for 1 ¾ hours.