

Horticultural Section Rules

1. The committee will be on the Showground from 5pm to 7pm on Sunday and 7am to 9.45am on Monday to receive exhibits. **All entries must be staged by 9.30am.**
2. Only bona-fide exhibitors will be allowed into the tent prior to judging. **All persons except officials must leave the tent by 10am.**
3. No cards or exhibits may be removed before 3.30pm without the approval of the section secretaries. Any item not removed by 4pm will be deemed to be a donation and will be auctioned on behalf of Society funds.
4. The decision of the judges is final except as provided in Rule 5, the judges may withhold any prize where there is evidence of lack of merit, or where there are less than three entries, may award places according to the merit of the entries.
5. If any dispute shall arise, notice must be given to the secretaries on the day of judging with a fee of £2.00. The matter of the dispute will be considered by at least three members of the Committee, whose decision will be final. In the event of the objection being sustained, the fee will be refunded, otherwise it will be forfeited and placed in the Society funds.
6. The committee will take all care that is possible but will not hold themselves responsible for damage or loss of any exhibit. Exhibitors should generally supply their own containers, however, vases are available for the dahlia, chrysanthemum and gladioli classes.
7. Prize monies will be paid out at 3.30pm.
- 8. All exhibits are to be the property of the exhibitor and should have been in their possession for at least 28 days prior to the Show. Any departure will result in disqualification. All horticultural exhibits shall be grown by the exhibitor, with the exception of Class 10 and 14 entries. All handicrafts shall be the work of the exhibitor.**
9. All trophies are perpetual. **All trophies are to be returned by 9.30am on Show day.**
11. Any exhibitor whose entry fees total more than the cost of adult admission will have their admission refunded on production of their ticket.
- 12. All cars must be removed to the main exhibitors' car park by 10.00am in accordance with Health and Safety Regulation**

Apple Crumble Cake

Ingredients

3oz (75g) soft unsalted butter
9oz (225g) plain flour
2 tsp baking powder
2oz (50g) caster sugar
1 lb (450g) cooking apples
1 medium egg (beaten)
1 - 2 tbs milk
Cinnamon, raisins (optional)
Icing sugar to dust

Method

Preheat oven to Gas mark 6/200C/400F
Grease and line a 8" (20cm) round cake tin

Peel, core and chop the apples.
Sift flour and baking powder together, then rub in the butter until fine crumbs produced. Add cinnamon to taste, if using, then mix in the sugar.

Stir in the apples and beaten egg. The mixture at this point will appear very dry. Add raisins, if using. Add the milk, a little at a time, until the mixture binds together. The mixture will still be very stiff, which is the required consistency, so do not add too much milk.

Turn the mixture into the tin, smoothing down a little. The tin will appear quite full, but the cake will not rise very much.

Bake for about 45 minutes, until the top is beautifully golden brown and a skewer comes out clean when inserted into the middle.

Turn out of the tin onto a wire rack. Dust thickly with icing sugar.

Cut into wedges to serve.

