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 This event is supported by and Emmaus

**MOSSLEY COMMUNITY ASSOCIATION**

**5th Annual Horticultural Show**

Sunday 17th September 2017

 (SHOW OPEN 2pm -5pm to public)

**To exhibit entries – ADULT 50p per entry, CHILD 50p unlimited entries**

**(Exhibits to be dropped off from 10am -12pm on the 17th September).**

**JUDGING TO TAKE PLACE AT 12pm**

**(JUNIOR ENTRIES, PLEASE INCLUDE AGE AT TIME OF SHOW)**

**Name: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

**Address: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

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**Postcode: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

**Tel Number: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

**Email: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

**All entry forms to be returned if possible by 3pm on Thursday 14th September 2017**

**Late Entry forms can be submitted on the morning of 17th September**

 **10am -12pm along with all entries to the show.**

**Please send to: Angie Taylor, Centre Co-ordinator, Mossley Community Centre, Roughtown Rd, Mossley, Ashton-u-Lyne, OL5 0SG**

**Telephone: 01457 832361 or email to**: admin@mossleycommunitycentre.org.uk

**Please tick the exhibit you would like to enter in each class.**

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| **ADULT CATEGORIES** |
| **VEGETABLE Please tick entry** |
| 1. Six runner beans with stalks
 |  |
| 1. Five potatoes (any variety) lightly washed, no skin damage
 |  |
| 1. Five carrots, washed and tops trimmed to 3 “ – 8cm
 |  |
| 1. Three leeks trimmed and tied
 |  |
| 1. Biggest table marrow with short stalk
 |  |
| 1. 3 beetroot with foliage
 |  |
| 1. Largest onion with top trimmed, tied down and stood on sand
 |  |
| 1. Truss of tomatoes, ripe or ripening
 |  |
| 1. A well presented container of ’5 a day’ assorted vegetables of your choice.
 |  |
| **FRUIT**  |
| 10. Five dessert apples with stalks intact |  |
| 11.Five sticks of Rhubarb tied  |  |
| 12.Five pears with stalks intact |  |
| 13.Five plums with stalks intact |  |
| 14. Plate of berries with stalk. |  |
| 15.Any single fruit, not already in class |  |
| **FLOWER Please tick entry** |
| 16.A single rose stem in vase |  |
| 17.An indoor flowering pot plant |  |
| 18.Cactus |  |
| 19.Fuchsia plant in bloom |  |
| 20.Any other flowers not listed in class |  |
| 21. Container of 5 flowers of the same variety. |  |
| 22..Foliage plant (max 9” - 23cm pot) |  |
| **FLORAL ART Please tick entry** |
| 23. Arrangement of flowers using a kitchen utensil. |  |
| 24.A floral display inspired by your favourite book. |  |
| 25.Arrangement using mixed foliage and 5 blooms only (max 12” - 30cms diam) grown by exhibitor |  |
| 26. A corsage/ button hole |  |
| 27.Arrangement of mixed garden foliage |  |
| **HOME PRODUCE Please tick entry**  |
| 28.Victoria Sandwich - raspberry jam filling only |  |
| 29.Savoury pastry - item of your choice |  |
| 30. 5 Chocolate brownies presented on plate  |  |
| 31. Loaf of bread any variety |  |
| 32. 5 Scones , savoury or sweet. |  |
| **PRESERVES, PICKLES & RELISHES** | **Please tick entry** |
| 33.Jar of jam – any variety |  |
| 34.Jar of Marmalade , Curd or honey – any variety |  |
| 35.Jar of Chutney/Relish |  |
| 36.Bottle of your favourite home-made tipple or non alcoholic cordial/ juice made by exhibitor. |  |
| **Great Mossley ‘BAKE OFF ‘**  |
|  37. Decorated Carrot cake with frosting. \* **Please see recipe at end of entry form** |
| **ARTY CRAFTY ADULTS** **Please tick entry** |
| 38 A painting max A3 size.  |  |
| 39. A quilted item |  |
| 40. An embroidered item |  |
| 41 A Soft toy |  |
| 42. A decorative crocheted item. |  |
| 43. A decorative knitted item. |  |
| 44. A pottery item |  |
| 45. Something new from something old. |  |
| 46 Handmade wood or metal item  |  |
| 46A Any handmade item you are especially proud of. |  |
| **JUNIOR CATEGORIES** |
| **YOUNG GREEN FINGERS Please tick entry** |
| 47. Funniest vegetable animal |  |
| 48. Anything you have grown from seed |  |
| 49 A planted welly |  |
| **YOUNG COOKS Please tick entry** |
|  50. A self portrait from vegetables presented on a plate |  |
|  51. A decorated cupcake |  |
| 52 A Decorated Pizza slice. |  |
|  53. Gingerbread person, creatively decorated. |  |
| **YOUNG CRAFTERS Please tick entry** |
| 54. A painted pebble  |  |
| 55. Any handcrafted item |  |
| 56. A miniature garden max A4 base |  |
| 57. Make an item incorporating a pom pom |  |
| 58 Design an A4 poster for next year’s Horticultural show |  |
| **PHOTOGRAPHY** |  **Please tick entry** |
|  59.Junior entry **BEST PHOTOBOMB**! Size 8 x 6” Please indicate where photo was taken and your age. |  |
| 60 Adult entry title : **COMMUNITY MATTERS** size 8 x 6” |  |
| 61. Adult entry **WATER , FIRE , EARTH , WIND** size 8 x 6” Please indicate where the photo was taken.  |  |

**\*Please note exhibits can be removed at the close of the show at 5pm**

**\* Donated entries will be auctioned at 4.30pm**

**Registered Charity no: 1140980 Reg . Co 7457867**

**Great Mossley Bake off CARROT CAKE RECIPE**

INGREDIENTS

* 250 ml sunflower oil
* 4 large eggs
* 225 g light muscovado sugar
* 200 g carrots, coarsely grated
* 300 g self-raising flour
* 2 tsp baking powder
* 1 tsp mixed spice
* 1 tsp ground ginger
* 75 g walnuts, chopped, plus 8 halves to decorate

**For the icing:**

* 50 g butter, at room temperature
* 25 g icing sugar
* 250 g full-fat cream cheese
* a few drops of vanilla extract
* METHOD
* 1. Preheat the oven to 180C/fan 160C/gas 4. Grease two deep 20cm round sandwich tins and line the bases of the cake tins with baking parchment.
2. Put the oil, eggs, and sugar into a large mixing bowl. Whisk until the mixture is well combined, lighter, and noticeably thickened. Gently fold the carrot into the cake batter, then stir in the flour, baking powder, mixed spice, ginger, and chopped
* 3. Spoon the mixture evenly between the tins. Put the cakes in the oven and bake for about 35 minutes, or until golden brown, risen, and shrinking away from the sides of the tins. Transfer to a wire rack to cool.

4. **For the icing:**Put the butter, icing sugar, cream cheese and vanilla extract in a bowl and whisk using a hand or electric whisk until smooth and thoroughly blended.
5. Spread half the icing on one cake, sit the other cake on top, and spread the remaining icing on top to make a swirl pattern. Decorate the top of the cake with the halved walnuts or decorate as you wish.

* **FOR SWIFT REGISTRATION PLEASE ENSURE EACH ITEM HAS THE FOLLOWING INFORMATION ATTACHED SECURELY TO THE BASE/BACK.**

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| **NAME/CONTACT NO** | **CATEGORY** | **ITEM NO DESCPTION** | **CHILD AGE IF APPLICABLE** | **TICK IF DONATING ITEM** |
| **EXAMPLE** |  |  |  |  |
| **Mr P.Body/ 1234567** | **Vegetable** | **1.Six runner beans** | **n/a** |  |
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