



COURGETTE & LEMON CAKE MAKING COMPETITION

Entry is FREE

Class 1 : Gentlemen of all ages over 18 years

Class 2 : Ladies of all ages over 18 years

Entries close on Thursday, 25th April 2019

Prizes:

**2 adult South of England Show 2019 Tickets for 1st Prize in each
Class**

REGULATIONS



1. **Judging on Sunday May 5th at 10 a.m.** Judge's decision will be final.
2. Exhibits to remain on view and intact until after prize giving on Monday 6th May when they are to be removed. Any items still on the premises on the following day will be disposed of.
3. Entries are by entry form prior to the show. Entries close on **Thursday, April 25th 2019**
4. **The competition will be held in the Young Farmers building. A free Spring Live! ticket will be given to each entrant when staging the exhibit/s**
5. Exhibitors are expected to comply with the instructions of the Stewards.
6. Cake to be covered with cling film during transport.
7. The entire risk and responsibility as regards all exhibits and in reference to all consequential or other injury or loss arising therefrom or thereto, must be borne by the Exhibitor. The Society will not be responsible for loss or damage to any exhibit, in whole or in part, from any cause.
8. The Society reserves to itself by its Council and Committee, the sole and absolute right to interpret these or any other prescribed conditions and regulations and arbitrarily to settle and determine all matters arising out of or connected with or incident to the Show. Also to refuse or to cancel any entries and to postpone or abandon the Exhibit
9. The winners will be notified by email or telephone if not present for judging and prize giving.

Please come to the Showground with your entries and enter via the Blue Gate on Saturday 4th May. Place your entries in the Young Farmers Building/Gardening Theatre between 12 noon and 4pm on Saturday, May 4th 2019

Please note Prize Giving will be at approximately 4.00pm on Monday 6th May. No exhibits may be taken from the showground until after this time

COURGETTE AND LEMON CAKE



Ingredients:

- 7 ounces (200 grams) grated courgette
- 5 ounces (150 grams) sugar
- 1 large egg
- 7 ounces (200 grams) plain flour
- 4 fluid ounces (125mls) vegetable oil
- ½ teaspoon Bicarbonate of Soda
- ¼ teaspoon Baking Powder
- 2 teaspoons lemon zest
- 1 teaspoon ground cinnamon

Method:

1. Pre heat the oven to 160C or Gas Mark 3
2. Grease and line a 1 lb cake tin.
3. Grate the courgette into a bowl, beat in the egg and the oil
4. Stir in the rest of the ingredients into the batter, it should be runny.
5. Bake for 45 minutes or until a knife inserted comes out clean
6. Cool for 10 minutes before turning out onto a wire rack

Enjoy Baking and Good Luck in the Competition!

CAKE COMPETITION

ENTRY FORM



Please indicate the class/classes to be entered:

Class 1: Gentlemen over 18 years

Class 2: Ladies over 18 years

Forename _____ Surname _____

Address _____

Post Code _____ Tel No: _____

Email address _____

Please send this form to reach us by **Thursday 25th April** to:

Mrs Jean Griffin,
51 Earles Meadow,
Horsham,
W. Sussex
RH 12 4HR

Email: austintarka@icloud.com

Phone: [01403 261892](tel:01403261892)

DON'T DELAY – ENTER TODAY!