

# CLAYTON HORTICULTURAL SOCIETY

## Annual show – 29 August 2026

### RECIPES

(The judges will take into consideration the fact that these recipes have been followed.)

#### Class 43 – FRUIT CAKE

225g (8 oz) plain flour  
1 tsp baking powder  
150g (5 oz) white (not golden) caster sugar  
150g (5 oz) butter  
175g (6 oz) currants  
175g (6 oz) sultanas  
50g (2 oz) cherries  
50g (2 oz) peel, finely chopped  
3 eggs  
2 tbs ground almonds

#### Class 44 – VICTORIA JAM SANDWICH

175g (6 oz) SR flour  
175g (6 oz) margarine  
175g (6 oz) caster sugar  
3 large eggs  
1-2 tbs hot water  
few drops vanilla essence  
*Bake in 2 tins approx 20cm diameter. Spread with jam. Dust top with caster sugar.*

#### Class 46 – BUTTERFLY BUNS

50g (2 oz) SR flour  
50g (2 oz) caster sugar  
50g (2 oz) margarine  
1 egg  
1 tbl milk or water  
*Fill with jam, top with butter cream. Sift with icing sugar*

#### Class 47 – SULTANA SCONES

225g (8 oz) SR flour  
50g (2 oz) butter or margarine  
50g (2 oz) sultanas  
1 tbl sugar  
salt  
4 tbs milk beaten with 1 egg

### NOTES

#### Class 49

**APPLE PIE** – A metal, enamel or foil dish is recommended for crisp, evenly cooked pastry.

#### Class 50

**SHOWSTOPPER CELEBRATION CAKE** – Any kind of cake. Can be an iced cake, chocolate-covered cake, etc. To celebrate any event. Not to be cut.

#### Classes 52, 53, 54

**JAMS, JELLIES, LEMON-CHEESES, PICKLES AND CHUTNIES** – Exhibit in a glass jar with an air-tight lid. Type and date of making should be indicated on the jar. Put class label on jar – not on lid. No accessories, e.g. saucers, fabric tops. etc.

#### Class 55

**DRINK** – A non-alcoholic drink in a clear glass screw-top bottle. Type, date of making should be indicated on the bottle.

#### Class 59

**GIFT CLASS** – Soft toys, any hand-made or home-grown article, fancy foods, etc.

#### Class 61

**ONE VEGETABLE AND ONE STEM FLOWER** – Display flower in a society vase, with the vegetable alongside. No accessories.

#### Class 62

**SHOWCASE OF VEGETABLES** – Maximum size 40cm x 30cm. Garnish with parsley (optional).

#### Class 63

**HOME GROWN FRUIT** – One variety of fruit, **not in any other class**, displayed on a 20cm paper plate provided by the society.

#### Class 68

**SINGLE FLOATING FLOWER HEAD** – Should be shown in bowl or container large enough to allow the flower head to float freely.

#### Class 70

**FLOWER ARRANGEMENT** – Maximum size 60cm wide, high, deep. Bought flowers, other plant materials and accessories permitted.

#### Class 71

**PETITE ARRANGEMENT** – Minimum size 10cm wide, high, deep. Maximum size 23cm wide, high, deep. Bought flowers, other plant materials and accessories permitted.

#### Classes 74

**MINIATURE GARDEN** – Use mainly natural materials, flowers and buds, berries, seeds, pebbles.

#### Classes 75

**SOMETHING YOU HAVE GROWN** – For example: a lettuce, a carrot top, cress in a pot or empty egg-shell.

#### Class 78

**FOUR DECORATED BISCUITS** – Bought biscuits permitted, e.g. digestive, rich tea, etc. Maybe ice a pattern or decorate with “Hundreds and Thousands”.

#### Class 79

**EDIBLE JEWELLERY** – Necklace or bracelet made from a selection of sweets, pasta, dried fruit etc. Thread on a fine string.