

# The Rendlesham Garden Show



Welcome to the Rendlesham Garden Show. We would like as many entries as possible to make the Garden Show a real attraction for The Rendlesham Show, and of course, to show the world what a talented bunch of people there are in village!

Entering couldn't be easier, simply tick the categories you would like to enter, fill in your details and send in your entry form with the entry fee money—the more things you enter the cheaper it is!

All entries must be produced by the exhibitor and not entered into the 2017 Rendlesham Garden Show.

**Exhibitors can bring their entries to the marquee between 8.30am—10am. All exhibitors must leave the marquee by 10am when the judging will take place. The Garden Show will be open to the public at 11am. All exhibits must be removed from the marquee between 5– 5.30pm. Please do not remove them earlier.**



## The Rendlesham Garden Show Entry Form 2018

Class		Class		Class	
Flowers from your home & garden		Vegetables from your garden		Baking from your kitchen **	
1.	A foliage pot plant, any size	5.	Vase of herbs, maximum 6 varieties	9.	Loaf of banana bread
2.	Roses, 1 vase, single or mixed variety, 3 stems	6.	5 beans, choice of dwarf, runner or broad beans	10.	3 decorated cup cakes
3.	A flowering pot plant*, any size	7.	Mixed vegetables in a container, any vegetables, any number	11.	Loaf of bread, any shape, any variety
4.	Mixed flowers, 1 vase, maximum 12 stems	8.	5 sticks of rhubarb	12.	Raspberry & blueberry lime drizzle cake using the Rendlesham Show recipe (PTO)

\* must have been in your ownership for a minimum of 4 months

\*\* all exhibits to be covered in cling film

Class		Class		Class	
Handicrafts		Flower Arrangements		Young Exhibitors	
13.	A garment, sewed, knitted or crocheted	17.	Arrangement in an unusual container, maximum size 24" x 24"	21.	<b>Under 8 years</b> A model dragon using any materials
14.	A photograph of a garden, mounted, maximum size 8" x 6"	18.	Vertical arrangement 20cm*	22.	<b>Under 8 Years</b> A decorated pebble Maximum size 10cm diameter
15.	A painting or collage, any medium, mounted or unmounted	19.	Arrangement with a Magic, Myths & Legend theme	23.	<b>8-16 Years</b> A mythical creature using any materials
16.	Any other kind of handicraft not listed above	20.	'Rainbow'	24.	<b>8-16 Years</b> Photo of your pet

# Rendlesham Recipe for Raspberry & blueberry lime drizzle cake

## Ingredients

### For the cake

225g softened butter, plus extra for greasing  
 225g golden caster sugar  
 4 medium eggs  
 2 limes, grated zest and juice  
 250g self-raising flour, sifted with a pinch of salt, plus extra flour  
 25g ground almond  
 100g each blueberry and raspberries

### For the syrup

8 tbsp lime juice (about 4 limes)  
 1 lime, grated zest  
 140g golden caster sugar

- 1) Line the base and sides of a 20cm/8in square cake tin (not loose-based) with greaseproof paper and butter the paper. Set oven to 180C/Gas 4/fan oven 160C.
- 2) Cream the butter and sugar together until light. Gradually beat in the eggs, adding a little flour towards the end to prevent curdling. Beat in the lime zest, then fold in the flour and almonds. Fold in enough lime juice – about 3 tablespoons – to give you a good dropping consistency (the mixture should drop easily from the spoon when tapped).
- 3) Fold in three quarters of the blueberries and raspberries and turn into the prepared tin. Smooth the surface, then scatter the remaining fruit on top – it will sink as the cake rises.
- 4) Bake for about 1 hour (cover with foil if beginning to brown too much), or until firm to a gentle prod in the centre. A skewer pushed into the centre should be clean when removed.
- 5) Meanwhile make the syrup: put the lime juice, zest and sugar in a small saucepan. Put over a gentle heat and stir, without allowing to bubble. The sugar should dissolve a little. As soon as the cake comes out of the oven, prick all over with a skewer then spoon the syrup over it. To store, cool before wrapping in paper and/or foil.
- 6) Carefully remove the cake from the tin, discard the lining paper and cut into 12 pieces to serve.



<b>Name</b>		<b>Telephone Number</b>	
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<b>Age</b> if under 17 Years		<b>Entry Fees</b>	Fee per entry - Adults 50p, up to a maximum of £5 (no charge for additional entries) Young Exhibitor Class entries - 50p for 3 entries
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<b>Adults:</b>		Total entry fees	£
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<b>Young Exhibitors:</b> Number of classes entered		Total entry fees	£
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<b>Office use only:</b> Total entries		Total entry fees	£
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This form **must** be submitted to the Rendlesham Parish Council Office, Walnut Tree Avenue, IP12 2GG until **midday on Friday 8th June 2018.**

Entry fees should be submitted to Rendlesham Parish Council with the entry form, cheques are payable to 'Rendlesham Parish Council'.

Separate forms are needed for each exhibitor.

Need more than one entry form? Copy this form or additional forms are available at [www.rendlesham.suffolk.gov.uk](http://www.rendlesham.suffolk.gov.uk)