

Chocolate and Sweet Potato Loaf Cake Recipe

250g sweet potato, peeled and cut into small chunks
200g plain chocolate, chopped
150g slightly salted butter, softened, plus extra for greasing
150g light brown muscovado sugar
175g self-raising flour

2 medium eggs
100g milk chocolate, chopped
½ tsp baking powder
2 tbsp golden syrup

1. Cook the sweet potato in a medium saucepan of boiling water for 12–15 minutes until just tender. Drain thoroughly, return to the pan and mash until smooth. Stir in 100g of the plain chocolate and leave until melted. Grease a 1-litre loaf tin and line the base and long sides with a strip of baking parchment.
2. Preheat the oven to 160°C, gas mark 3. Put 125g of the butter, the sugar, eggs, flour and baking powder in a bowl and beat well with a whisk until smooth. Stir in the sweet potato mixture and 75g of the milk chocolate. Turn into the tin and level the surface.
3. Bake for about 50–60 minutes or until risen and firm to the touch. A skewer inserted into the centre should come out clean. Transfer to a wire rack to cool.
4. Melt the remaining plain chocolate in the microwave or in a bowl over a pan of simmering water. Stir in the rest of the butter and the golden syrup. Once thickened but not set, spread the chocolate over the top of the cake and scatter with the remaining chopped milk chocolate to decorate.

White Bread Plait Recipe

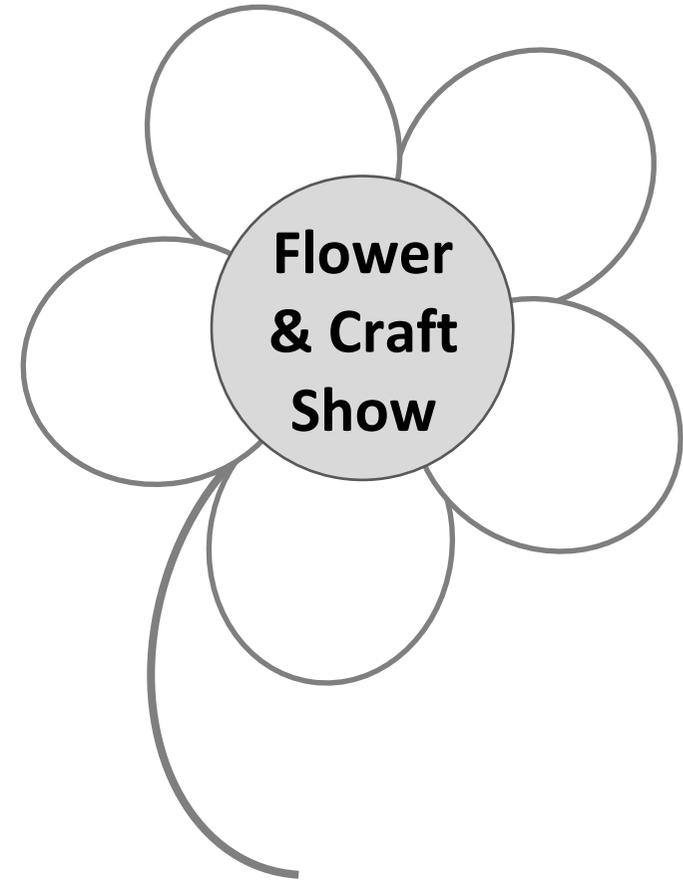
675g strong white flour, plus extra for flouring
1 ½ tsp salt
1 ½ tsp sugar
3 tsp easy-blend yeast

1 ½ tbsp. olive oil, plus extra for oiling
450ml warm water
1 egg, beaten
Poppy seeds, for sprinkling

1. In a large bowl, stir together the flour and salt. Sprinkle over the sugar and the easy-blend yeast.
2. Add the olive oil to the water. Make a well in the centre of the flour and pour in most of the water and olive oil mixture. Retain a bit of the liquid; you may need to add more later to get the right consistency.
3. Stir with a wooden spoon and bring together to form a soft dough.
4. Turn the dough out onto a lightly floured surface and knead for ten minutes until smooth and elastic.
5. Place the dough into a large, lightly oiled bowl. Cover and leave in a warm place for approximately one hour to rise, until doubled in size.
6. When the dough has risen, place it on a clean work surface and, with floured hands, knead it again to 'knock it back'. Knead for about five minutes until smooth and elastic.
7. Divide the dough into three equal pieces and roll to form three even 'sausage' shapes.
8. Plait the three dough 'sausages' together to form a large loaf and place onto a lightly floured baking tray.
9. Preheat the oven to 220°C/400°F/Gas 7.
10. Cover the loaf and return to a warm place until it has risen to about one-and-a-half times its size. This will take between ten and 30 minutes.
11. Glaze the loaf with the beaten egg and sprinkle the poppy seeds on top.
12. Bake the loaf in the oven for 10-15 minutes.
13. Reduce the heat to 190°C/375°F/Gas 5 and bake for a further 30 minutes.

Show Rules

- Each entry must be accompanied by a fee of 50p and entry form per exhibitor.
- Pot plants must have been owned and cared for by the exhibitor for a minimum of 6 weeks prior to the show.
- Any class with five or fewer entries may not have 3 awards, at the discretion of the judges.
- The show judges reserve the right to cancel or combine classes with insufficient number of entries.
- The show judges have the right to sub-divide classes, should a large amount of entries be made.
- All exhibits must be staged between 8.30 and 10.15 am on the morning of the show.
- All exhibits must have been grown or made by the named exhibitor.
- Only judges and officials may be present during the judging.
- Exhibits may not be removed before prize giving.
- Tetsworth Memorial Hall Committee and show judges are not responsible for any loss or damage to exhibits.
- The Judges' decision is final.
- In the event of a dispute the complaint must be made in writing and handed to the Chairman of the memorial Hall Committee before 3.30pm with a fee of £10 (refundable if complaint is upheld). The officials and judges reserve the right to visit the garden or allotment of any exhibitor in the event of a dispute.



Sunday 27th August

at the Memorial Hall, Tetsworth

Show opens at 2.30pm

Exhibit entries 8.30 – 10.15am

Prize giving at 4.15pm

Categories – Open to All

Fruit, Vegetables, and Produce – CHALLENGE CUP

1. 3 of one kind – Fruit or Vegetable (e.g. 3 carrots or 3 apples)
2. 3 different kinds (e.g. 1 carrot, 1 apple, and 1 onion)
3. Longest runner bean
4. The largest vegetable

Flowers and Plants – BRITISH LEGION CUP

5. 3 of one kind (e.g. 3 dahlias or 3 roses)
6. 3 different kinds (e.g. 1 dahlia 1 rose 1 sweet pea)
7. A pot plant
8. A vase of flowers from the garden (can be wild flowers and grasses)
9. A fairy garden

Roses – THE ROSE BOWL

10. 1 Rose bloom
11. 3 Rose blooms of the same type
12. 3 Rose blooms mixed

Cookery – GLYNN CUP

13. Chocolate & sweet potato loaf cake (to recipe)
14. A jar of relish, pickle or chutney
15. A jar of preserve – jam, jelly or marmalade
16. A decorated cake for a wonderful woman*
17. A jar of pickled vegetables
18. 6 stained glass window biscuits
19. 6 sweet scones
20. White bread plait (to recipe)

Battle of the Sexes

Just for fun – Partner up with a friend or relative of the opposite sex to cook a sponge cake (own recipe) each. Let's see who comes out on top, the Men or the Women.

Craft – WI SALVER

21. A floral display entitled - Heart to Heart*
22. A flower arrangement based around a candle*
23. A knitted item for a baby
24. A picture (any medium)
25. A flower or vegetable from Lego
26. A greeting card

Photography – CUP

Photographs with the title/theme of:

27. Tetsworth in Summer
28. Tetsworth in Autumn
29. Tetsworth in Winter
30. Tetsworth In Spring
31. With a little help from my friends*
32. Love Me Tender*
33. "Guess what I am" - a photo of an item that is not immediately obvious to the viewer
34. Yellow

Youth categories – Primary School Age Children

Flowers and plants – SHIELD

35. A posy of flowers
36. The funniest fruit or vegetable
37. A flower or vegetable made from Lego
38. A garden in a flowerpot

Cookery - CUP

39. 8 homemade sweets, displayed on a decorated plate
40. A healthy lunch box
41. 3 cupcakes

Craft – SHIELD

42. A monster made from scrap materials
43. Decorate a pair of old underpants for Captain Underpants*
44. Piece of computer artwork
45. A Bee House

Photography - SHIELD

46. A picture of the Seaside
47. Photo entitled – Family friend

Junior Categories – Pre-School Age children

Mixed Categories - SHIELD

48. A creature made of fruit, vegetables and flowers
49. 3 Cornflake or crispie cakes
50. A hand or foot print picture
51. A Building made from Duplo
52. A painting of your family
53. A picture of the Seaside

Hints and Notes for Exhibitors

- Read the schedule carefully and check your exhibit has the correct number of items and matches the class description.
- The more entries you have in each section the more chance you have of winning the trophy.
- Remember, entering the show should be fun.
- Even if your exhibits aren't perfect, why not exhibit them anyway – it is for fun!

*Inspiration for categories

- 50 years since the 1st heart transplant
- 20 years since Princess Diana's death
- 50 years since the release of *Sgt Pepper's Lonely Hearts Club Band* album
- This year sees the release of both the new Wonder Women film and the new Captain Underpants film
- 35 years after Elvis's death