

Stow Longa Village Community

The combined Village Show & Annual BBQ 2010

Saturday 7 August. Official opening 2.00pm. BBQ from 4.30pm.

Vegetable classes

- 1 : 5 Runner beans
- 2 : 5 Herbs - named
- 3 : 3 Leeks
- 4 : Greatest number of Peas in a pod (to be opened by the judge!)
- 5 : 5 Potatoes
- 6 : Salad vegetables - 4 items of your choice

Fruit classes

- 7 : Fruit - 3 items of your choice

Flower classes

- 8 : 3 Dahlia blooms
- 9 : 3 roses
- 10 : 5 Cut flowers
- 11 : Flower arrangement - on the theme of Alice in Wonderland
- 12 : Tallest sunflower - to be judged in situ on the day

Produce classes

- 13 : Eggs ½ dozen
- 14 : 1 jar Jam
- 15 : 1 jar Lemon curd
- 16 : 1 jar Marmalade

Craft classes

- 17 : Best dressed teddy
- 18 : Photograph - animals
- 19 : Limerick - theme Stow Longa

Bakery classes

- 20 : Apple pie
- 21 : Chocolate fudge cake (for donating as a BBQ pudding) - using recipe overleaf
- 22 : 5 decorated cupcakes

BBQ Tickets

to be ordered in advance

Adults : £7.00

OAPS : £5.00

Children under 11 : £3.00

Pre-school age : free

Last tickets to be sold by

Friday 30 July

to allow us time to order the food.

SHOW ENTRY : 20p per class



Delia@Waitros



[home](#) [recipes](#) [type of dish](#) [vegetarian food](#) chocolate fudge cake

Chocolate Fudge Cake

This recipe was born in the Seventies, when there was a sudden surge of partiality for all things healthy and 'whole'. The problem was, 'whole' sometimes meant heavy. Not so with this one, though, as the wholemeal flour gives an extra special moistness to the cake.



Serves 6-8

Ingredients

For the cake:

[6 oz \(175 g\) self-raising wholemeal flour](#)

1 rounded teaspoon baking powder

[6 oz \(175 g\) very soft butter](#)

[6 oz \(175 g\) light soft brown sugar](#)

[3 large eggs, at room temperature](#)

1 rounded tablespoon cocoa powder

For the chocolate fudge filling and topping:

[4½ oz \(125 g\) light soft brown sugar](#)

1 x 170 g tin evaporated milk

[4½ oz \(125 g\) dark chocolate \(50-55 per cent cocoa solids\), broken into small pieces](#)

[2 oz \(50 g\) soft butter](#)

[2 drops vanilla extract](#)

To decorate:

[4 oz \(110 g\) whole almonds](#)

cocoa powder or icing sugar, for dusting

Pre-heat the oven to gas mark 3, 325°F (170°C).

This recipe is taken from **The Delia Collection: Chocolate.**

Method

First of all, weigh the flour, then take out 1 rounded tablespoon of flour and replace it with the rounded tablespoon of cocoa. The tablespoon flour you take out won't be needed. Now simply take a very large mix bowl, place the flour, baking powder and cocoa in a sieve and sift it in the bowl, holding the sieve high to give it a good airing as it goes down.

Now all you do is simply add the remaining cake ingredients to the bowl and beat them together. What you will end up with is a mixture that drops off a spoon when you give it a tap on the side of the bowl. If the mixture seems a little too stiff, add a little water and mix again. Now divide the mixture and spread it evenly in the prepared tins and bake the centre shelf of the oven for about 30-35 minutes or until springy in the centre. After 30 seconds (or thereabouts), turn the cakes out on to wire cooling rack and strip off the base papers.

Leave to cool while you make the chocolate fudge filling and topping. To do this, combine the sugar and evaporated milk in a heavy saucepan. Heat gently to dissolve the sugar, stirring frequently. When the sugar has dissolved and the mixture comes to the boil, keep the heat very low and simmer for 6 minutes without stirring. Remove the pan from the heat and, using a small balloon whisk, whisk in the chocolate, followed by the butter and vanilla extract. Transfer the mixture to a bowl and, when it is cool, cover it with clingfilm and chill for about an hour to allow the mixture to thicken. Then beat again, and spread half on one sponge, placing the other one on top. Use the rest to spread over the top and sides and decorate the top with almonds, dusted with cocoa powder or icing sugar.

Equipment

You will also need two 7 inch (18 cm) sponge tins, 1½ inches (4 cm) deep, lightly greased, and the bases lined with baking parchment.

Show Rules

1. In all classes the exhibits must have been grown or produced in Stow Longa (with the exception of Class no. 11).
2. No-one must show more than one exhibit in any class.
3. All exhibits must be presented at the venue between 11.00 and 12.00 noon on Show day.
4. All classes will be judged, but prizes other than first place will only be awarded if there are sufficient entries in that class.
5. Exhibits should be collected between 4 and 4.15pm. Any exhibits left after this time will be auctioned in aid of Stow Longa Village Community. Cakes from Class 21 will be considered as a donation and consumed on the day!
6. Any queries or complaints must be made before 4pm on the Show day.

Sunday walk with pub lunch

Sun 23 May to Tilbrook

With lunch at the White Horse pub

The walk starts from the Village Green at 10.30am

The walk is 4 miles each way (8 miles in total!) using bridleways and a minor road.

If anyone wishes to only walk one way, perhaps we could arrange lift-sharing

Cyclists and non-walkers also welcome

If you wish to come on the walk and require lunch at the pub,
please contact your Village rep by 14th May at the latest

Pizza Evening

Re-scheduled for Monday 7 June at La Sella, Kimbolton

If you wish to come along and join us, please could you let us know in advance so that we can book our tables

For more information please see your Village Reps:

Christine Hayes

Tel: 860519

Jon Young

Tel: 861523

Jane Whitlock

Tel: 861699

Peter & Bridget Webster

Tel: 860862

Or visit the village web site www.stowlonga.org.uk