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| **Section A – Baking**  |
| 1. | 3 Girdle Scones | 9. | 3 Meringues (unfilled) |
| 2. | 3 Treacle Scones | 10. | 3 Paradise Slices |
| 3. | 3 Pancakes | 11. | Given Recipe Chocolate & Vanilla Marble Loaf  |
| 4. | 3 Potato Scones | 12. | 3 Bakewell Tarts |
| 5. | 3 Gypsy Creams | 13. | Celebration Cake (decoration only to be judged ) |
| 6. | Banana Loaf 1lb tin | 14. | Fruit Gingerbread (square tin) |
| 7. | Loaf of Bread-Wholemeal - (made with yeast/any type )- can use bread maker | 15. | 3 Shortbread Fingers |
| 8. | 3 Blueberry Muffins | 16. | 3 Afternoon Tea Items (cakes) |

**Given Recipe: - Chocolate & Vanilla Marble Loaf**

 Ingredients: 8oz Caster Sugar,8oz softened butter, 10oz Self Raising Flour, 1level tsp Baking Powder,3 large Eggs,2 tbsp milk, ½ tsp vanilla extract, 1 ½ level tbsp cocoa powder, 2tbsp hot water. ICING - 1oz Butter ,1/2 oz cocoa powder ,sifted, 1-2 tbsp milk 4oz icing sugar ,sifted ,about 1oz white chocolate ,melted 1.Preheat oven to 160 C/Fan 140/gas 3.Lightly grease tin 2lb loaf tin and line with baking parchment.

2 .Measure butter ,sugar ,flour, baking powder ,eggs, milk and vanilla extract into a large bowl and beat with a hand held electric mixer for about 2min.until well blended .Spoon half the mixture into another bowl and set aside.

3 Mix cocoa powder and hot water together until smooth Allow to cool slightly, then add to one of the bowls of cake mixture, mixing well until evenly blended.

4. Spoon the vanilla and chocolate cake mixtures randomly into prepared tin until all of the mixture is used up and gently level the surface .Bake for 50min- 1hour ,until cake is well risen ,springy to touch and beginning to shrink away from sides of tin .Allow to cool for a few minutes ,then turn onto wire rack ,peel off lining paper and allow to cool completely.

5 .To make icing ,melt butter in small pan, add cocoa powder ,stir to blend and cook gently for 1min. Stir in milk and icing sugar, then remove from heat and mix thoroughly .If necessary, leave the icing on one side ,stirring occasionally, to thicken .Spread the cold cake evenly with the icing, then drizzle the melted white chocolate over the top .Leave to set.

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| **Section B - Housewifery** |
| 17. | Jar of Jam (named) | 23. | 1 slice of Meat Loaf |
| 18. | Jar of Jelly (named) | 24. | Bottle of Fruit Cordial (named) |
| 19. | Jar of Marmalade (named) | 25. | Individual Sweet |
| 20. | Jar of Lemon Curd (small jar allowed) | 26. | 6 Squares of Tablet |
| 21. | Jar of Corn Relish | 27. | 25g Vegetable Crisps |
| 22. | Ramekin of Pate (named) | 28. | 3 pieces of Traybake (cooked)) |
| **Section C – Floral Art** |
| 29. | Tulips from Amsterdam |
| 30. | Arrangement in Candlestick |
| 31. | Arrangement depicting a Radio Programme |
| 32. | Arrangement in Cup Cake Case\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ |

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| **Section D - Knitting** |
| 33. | Trauma Teddy (given pattern) | 36. | Adult Mitts (any ply) |
| 34. | Outfit for a doll | 37. | An item suitable for the sales table |
| 35. | Fair Isle Square (max 8in) any ply | 38. | Babies Hooded Jacket (any ply) |

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| **Section E - Handcrafts** |
| 39. | Sewn Peg Bag | 45. | Purse with zip (any craft) |
| 40 | Something New from Something Old | 46. | 3 items in 3 crafts displayed on 12in cake board |
| 41. | Embellished T- Shirt | 47. | Article in any craft not already listed |
| 42. | Broche (any craft) | 48. | Article in Blackwork (no pictures) |
| 43. | Article in Crochet | 49. | Photograph to make you smile |
| 44. | Door Stop (any craft) |  |  |
| Children’s Classes – Free Entry |
| 50. | Decorated Stone - Pre school children |
| 51. | Garden on a Saucer – Children aged 5-7 years old only |
| 52. | Painted Jam Jar – Children aged 8-12 years old only |

Children taking part must be a relation of a SWI member from Balfron SWI, Buchlyvie SWI, Croftamie SWI, Drymen SWI or Gartocharn SWI.

 NOVICE CLASS

 FIRST TIME ENTRANT IN DRYMEN SHOW

53a Melting Moments

53b Bookmark in Cross Stitch

 STRATHENDRICK AGRICULTURAL SHOW

Scottish Woman’s Institutes

Saturday 25th May 2019

 Open to public from 1pm

Competitive Classes, Sales Table & Raffle

PRESENTATION OF PRIZES at 3:30pm FOLLOWED BY RAFFLE DRAW

 Convenor Mrs Elizabeth Hay 01360660550 Secretary Mrs Joy Kirkland 01360660494 & Mrs Chris Bilsland 07786377908 Treasurer Mrs Ray Brown 01389752855

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|  Community Work – “In the Kitchen”1.Open Fruit Tart (shortcrust pastry) 4.Decorated Box to hold Recipe Books(any craft)2.Bottle of Barley Water 5.Oven Gloves3.Own Choice 6.Own Choice  |

Rules: -

1 .At least 4 members to take part, but no member to do more than 2 items

2 .Accessories optional

3. Display & Suitability to be on Marks Card, as marks will be given for suitability & display

4. Total marks bring 80 points

5 .Label for Community Work must be with display, stapled to Marks card

6. Table size 27” x 27” (check with your Show Rep.as this could change slightly)

7 .No back boards and 2 members per institute for setting up

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| **Awards & Prizes**Society Prize Individual gaining most points in Classes 1 – 8Mrs Jenny Steel Trophy Best exhibit to Section A & B, Classes 1 – 28Mrs Alex Steel Trophy Individual gaining most pointsSilver Salver Institute gaining most pointsSilver Cup Institute gaining most points in Community WorkJaap Cup Cake – Decoration only to be judged, Class 13Floral Challenge Trophy Individual gaining most points in Section C, Classes 29 – 32 Bannerman Cup Individual gaining most points in Section A, Classes 1-16Jenny Clark Memorial Trophy Individual gaining most points in Classes 1, 3 & 14 (labels must be clearly marked JCT)Gladys Farquharson Trophy Awarded to best exhibit in section D & E, Classes 33 – 49Hay Salver Awarded to best overall exhibit in show (including Community  Work)Betty Clark Memorial Trophy Awarded to best item in Community Work  |

**Rules: -**

1. Competitions are open to all SWI members within show area

2. An entry of 10p for each label and only1 entry per class, 5-p entry for community work

3. All entries must be the competitors own work and all work must have been completed since last show. Community work items of last year may be entered in this show.

4. Exhibitors must put full name and institute name (concealed ) on labels and all labels must be firmly attached to entry (no name = no points)

5. Exhibits will not be accepted in the tent after 9.30am

6. No entries will be accepted unlabelled at the tent.