|  |  |  |  |
| --- | --- | --- | --- |
| **Section A – Baking** | | | |
| 1. | 3 Girdle Scones | 9. | 3 Meringues (unfilled) |
| 2. | 3 Treacle Scones | 10. | 3 Filled Whoopie cakes |
| 3. | 3 Pancakes | 11. | Given Recipe Whole Orange & Mascarpone cake |
| 4. | 3 Potato Scones | 12. | 3 Macaroons |
| 5. | 3 Empire Biscuits | 13. | Floral Cake (decoration only to be judged) |
| 6. | Tea Loaf 1lb tin | 14. | Plain Gingerbread (square tin) |
| 7. | Savoury Loaf - can use bread maker | 15. | 3 Petticoat tails |
| 8. | 3 Butterfly cakes | 16. | 3 Afternoon Tea Items (cakes) |

**Given Recipe: - Whole Orange & Mascarpone Cake**

Ingredients Cake – 1 Medium thin-skinned orange, 275g(10oz) softened butter, 274g(10oz) castor sugar,275g(10oz) self-raising flour, 2 level teasp. baking powder, 4 eggs,1/2 teasp orange extract,

Filling – 50g(2oz) softened butter, 175g(6oz) icing sugar,175g(6oz) mascarpone, ½ tsp orange extract.

To Decorate 1 thin skinned orange, 2 tbsp golden syrup, 300g(12ox) icing sugar, 50g(2oz) castor sugar,

1. Grease 220cm (8 inch) round sandwich tins and line the base with baking paper.

2. First make the orange decoration. Peel long strips of orange rind and then cut into fine strips (keep this orange to juice it for icing). Place the peeling in a saucepan with half the castor sugar, cover with boiling water and boil for 1 minute. Drain and pat dry then place on baking paper. Scatter over the remaining sugar and dry in a low oven set at 110oC/90 Fan/Gas ¼ for about 1 hour until crisp. Cut the orange in half and squeeze the juice, then set aside for the icing increase the oven to 180oC/160oCfan/Gas 4.

3 To make the cake, place the whole orange in a small saucepan, cover with water, bring to the boil and simmer for 10 minutes or until soft and tender. Drain and cut the orange in half, remove any pips.

4 Place the boiled orange in a food processor and process to a smoothish pulp but still with slightly chunky bits. Transfer to a small bowl. Add all the remaining cake ingredients to the food processor or mixing bowl and blend/mix until smooth. Stir in the pulp and extract.

5 Divide the mixture evenly between the two lined tins and bake for 30min, or until golden brown and just shrinking from the edges of the tin.

6 Leave to cool for 5 mins then turn out, peel off the paper and leave to finish cooling on a wirerack

7 To make the orange filling place the butter and icing sugar in a bowl and mix till smooth and creamy you could do this in a food processor. Add the mascarpone, mix again then add the orange extract.

8 Spread the mascarpone cream evenly between the two layers stacking them on top of each other

9 Mix the syrup, 60mls of squeezed orange juice and icing sugar in a pan over a low heat for 2/3 mins. stirring continuously and allow to cool. Pour the liquid mixture over the top of the cake and allow to drizzle down. Sprinkle with candied orange rind on top.

|  |  |  |  |
| --- | --- | --- | --- |
| **Section B - Housewifery** | | | |
| 17. | Jar of Jam (named) | 23. | 1 Cornish Pasty |
| 18. | Jar of Jelly (named) | 24. | Bottle of Fruit Liqueur (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 Chutney (named) | 27. | 3 Cheese straws |
| 22. | Ramekin of Pate (named) | 28. | 3 pieces of Traybake (uncooked)) |
| **Section C – Floral Art** | | | |
| 29. | A Posy Bowl | | |
| 30. | Arrangement in a Shoe | | |
| 31. | Arrangement depicting a Song Title (named) | | |
| 32. | Arrangement in a Cup and Saucer  \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ | | |

|  |  |  |  |
| --- | --- | --- | --- |
| **Section D - Knitting** | | | |
| 33. | Memory Blanket - given Pattern to be donated | 36. | Childs Hat |
| 34. | Knitted dog coat – can be donated | 37. | An item suitable for the sales table |
| 35. | Knitted Neck Warmer – any ply | 38. | Knitted Brooch |

|  |  |  |  |
| --- | --- | --- | --- |
| **Section E - Handcrafts** | | | |
| 39. | Jewellery Roll – any craft | 45. | Appliqued Baby’s bib |
| 40 | Something New from Something Old | 46. | 3 items in 3 crafts displayed on 12 inch cake board – Christmas theme |
| 41. | Embellished T- Shirt | 47. | Article in any craft not already listed |
| 42. | Necklace – any craft | 48. | Article in Blackwork (no pictures) |
| 43. | Article in Crochet | 49. | Photograph depicting tranquillity |
| 44. | Cushion with pad Max 14” x 14” |  |  |
| **Children’s Classes – Free Entry** | | | |
| 50. | Wild flowers in a mug - Preschool children | | |
| 51. | Decorated stone – Children aged 5-7 years old only | | |
| 52. | Upcycled plastic bottle – Children aged 8-12 years old only | | |

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

NOVICE CLASS DRYMEN SHOW

53a 3 Gingernut Biscuits

53b Small Cross Stitch Card

STRATHENDRICK AGRICULTURAL SHOW

Scottish Woman’s Institutes

Saturday 28th May 2022

Open to public from 1pm

Competitive Classes, Sales Table & Tombola

PRESENTATION OF PRIZES at 3:00pm

Convenor Mrs Elizabeth Hay 013606605

Secretary Mrs Chris Bilsland 07786377908

Treasurer Mrs Ray Brown 01389 752855

|  |
| --- |
| Community Work – “A Day at the Races”  1. Cocktail 4. Fascinator  2. 3 Savoury Items 5. Poster advertising the event Max A3  3. 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

|  |
| --- |
| **Awards & Prizes**  Society Prize Individual gaining most points in Classes 1 – 8  Mrs Jenny Steel Trophy Best exhibit to Section A & B, Classes 1 – 28  Mrs Alex Steel Trophy Individual gaining most points  Silver Salver Institute gaining most points  Silver Cup Institute gaining most points in Community Work  Jaap Cup Cake – Decoration only to be judged, Class 13  Floral Challenge Trophy Individual gaining most points in Section C, Classes 29 – 32  Bannerman Cup Individual gaining most points in Section A, Classes 1-16  Jenny 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 – 49  Hay 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, 5p 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.