

Community Work – “Bee Happy”

1	Honey based cocktail	4	Bee themed cushion any craft
2	Cake including honey as an ingredient	5	Decorated wooden spoon
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 and Suitability to be on marks card, as marks will be given for suitability and 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 only 1 entry per class, 50p 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.



SWI

Scottish Women's Institutes

STRATHENDRICK AGRICULTURAL SHOW

Scottish Woman's Institutes

Saturday 27th May 2023

Open to public from about 1pm
(dependant on time of judging completion)

Competitive Classes, Sales Table & Tombola

PRESENTATION OF PRIZES at **3:00pm**

Convenor: Chris Bilsland (07786377908)

Vice: Ann Kendal

Secretary: Beth Braid (07443622967)

Treasurer: Mrs. Ray Brown (01389752855)

Section A – Baking

1	3 Girdle Scones	9	Individual Meringue Nest
2	3 Wholemeal Scones	10	Jam filled Swiss Roll
3	3 Pancakes	11	Given recipe, coffee and walnut cake
4	3 Potato Scones	12	3 Bakewell tarts not iced
5	3 Custard Creams	13	Child's birthday cake (decoration only to be judged)
6	Date and walnut loaf 1 lb. tin	14	Fruit gingerbread (square tin)
7	Soda bread loaf white or brown	15	3 Shortbread fingers
8	3 Fruit Slices	16	3 afternoon tea items (cakes)

Given Recipe: - Coffee and Walnut Cake

Ingredients - 1 tbsp Instant Coffee, 1 tbsp hot water, 175g(6oz) self-raising flour, 1 1/2 level tsp baking powder, 175g (6oz) caster sugar, 175g (6oz) soft margarine or butter, 3 large eggs beaten, 75g(3oz) walnuts finely chopped.

Decoration: coffee buttercream, walnut halves.

Method - preheat oven to fan 160°C conventional 180°C gas 4. Grease and line the base of 2x 18cm (7inch) sandwich tin with baking parchment. Dissolve coffee in the hot water, cool. Sift the flour and baking powder into a large bowl add remaining ingredients and whisk together using an electric whisk until all the ingredients are thoroughly blended. Turn into prepared tins and level the surface. Bake for 25-30 minutes until well risen, golden and firm to the touch. Allow to cool in the tin for 5 minutes and then turn out and cool fully on a wire rack. Sandwich together with half of the coffee buttercream, the other half is to be spread on the top of the cake and decorated with walnuts. To make the coffee buttercream, combine 100g(4oz) of butter with 220g (8oz) of icing sugar, sieved with 2 tps of instant coffee granules dissolved in 4 tps. of hot water. Beat butter until soft gradually beat in icing sugar and the coffee and water solution.

Section B - Housewifery

17	Ramekin of Pate (named)	23	Jar of jelly (named)
18	1 Sausage roll	24	Jar of marmalade (named)
19	Individual Quiche	25	Jar of lemon curd (small jar allowed)
20	Individual cold sweet	26	Jar of chutney (named)
21	3 pieces of traybake (uncooked)	27	Bottle of fruit liqueur (named)
22	Jar of jam (named)	28	6 squares of fudge

Section C – Floral Art

29	Arrangement in red	30	Arrangement in a recycled container
31	Miniature arrangement maximum 6-inch square	32	Foliage arrangement

Section D - Knitting

33	Premature baby hat, to be donated	36	Child's knitted V neck cardigan DK max 28 inches
34	Child's novelty scarf	37	An item suitable for the sales table
35	One pair of fingerless gloves, any ply	38	Adult headband



Section E - Handcrafts

39	Peg bag, any craft	45	Article in Sashiko embroidery
40	Something new from something old	46	3 items in 3 crafts displayed on 12" cake board Easter theme
41	Oven glove (band)	47	Article in any craft not already listed
42	Sewn tote bag	48	Cross stitch Christmas card
43	Article in crochet	49	Photo depicting nature maximum A5
44	Cushion with pad (max 14"x 14")		



Section F - Children's Classes – Free Entry

50	Garden on a plate maximum 8" – Preschool	52	Musical instrument created from junk, children ages 8-12 years only
51	Vegetable animal – children ages 5-7 only		

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



NOVICE CLASS - first time entrant in Drymen show

53a	3 Butterfly cakes	53b	Bookmark any craft
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Open Classes for non SWI members

	Baking - 3 Decorated Cup Cakes		Craft - Cushion any craft
	Floral Art - Arrangement with 3 blooms		