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| **Section A – Baking**  |
| 1. | 3 Girdle Scones | 9. | 3 Double meringues (unfilled) |
| 2. | 3 Treacle Scones | 10. | 1 wedge Bakewell Tart |
| 3. | 3 Pancakes | 11. | Given Recipe – 1 Individual Onion, Apple and Stilton Quiche |
| 4. | 3 Potato Scones | 12. | Swiss Roll (jam filled) |
| 5. | 3 Melting Moments | 13. | Cake…100th Anniversary of the Rural (decoration only to be judged ) |
| 6. | Any Fruit Loaf 1lb tin | 14. | Fruit Gingerbread (square tin) |
| 7. | Loaf of Bread (made with yeast/any type )- can use breadmaker | 15. | 3 Empire Biscuits |
| 8. | 3 Cupcakes (decorated) | 16. | 3 Afternoon Tea Items |

 **Given Recipe: - Individual Onion, Apple& Stilton Quiches (max. size 5in.)**

Herb and Cheese Pastry : 175g plain flour, 1/2tsp salt, 1tsp mustard powder, 75g butter cut into small pieces,1tsp chopped sage, 50g parmesan cheese,1 large egg.

Put flour, salt, mustard, butter and sage into food processor or bowl and process or rub until mixture resembles fine breadcrumbs. Add cheese and beaten egg. Mix just long enough for mixture to come together. Chill in cling film for 30min

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Filling: 1tbsp olive oil, 1 large onion thinly sliced, 100g cooking apple peeled and grated, 1/2tsp chopped sage, 100g stilton cheese, grated.2 large eggs, 200ml double cream, salt and pepper

Heat oil and cook onion until soft, add apple and fry for 5min, stirring all the time, add sugar and allow any liquid to evaporate then cool.

Roll out pastry thinly and place into individual dishes, heat oven to 200 degrees/Gas7.Divide cold onions and apple between cases and top with Stilton. Beat eggs and add cream, season to taste and pour into flan dishes.

Bake in oven for 20 min until they are set and golden

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| **Section B - Housewifery** |
| 17. | Jar of Jam (named) | 23. | Ramekin of Flavoured Houmous (named) |
| 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. | 3 Bounty Balls |
| 21. | Jar of Chutney (named) | 27. | 1 Macaroon Bar |
| 22. | Ramekin of Pate (named) | 28. | 3 pieces of Traybake (cooked) |
| **Section C – Floral Art** |
| 29. | Foliage Arrangement in a High Heeled Shoe  |
| 30. | Miniature Floral Arrangement (max. 5in x 5in) |
| 31. |  Arrangement Ikebana Style |
| 32. | Arrangement Celebrating 100 Years of the Rural |

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| **Section D - Knitting** |
| 33. | Pram Blanket (any ply) | 36. | Zoo Animal Toy |
| 34. | Pair of Mitts (4 needles any ply) | 37. | An item suitable for the sales table |
| 35. | Twiddle Muff (given pattern…donate to charity ) | 38. | Best use of 100gm of DK Yarn |

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| **Section E - Handcrafts** |
| 39. | Oven Gloves | 45. | Cross Stitch Spectacle Case |
| 40 | Something New from Something Old | 46. | “In the Pink” 3 items shown on a 12” square cake board |
| 41. | Lavender Bag ( Drawn Thread) | 47. | Article in any craft not already listed |
| 42. | Article in Applique | 48. | 100 years of the Rural Anniversary Card (any craft) |
| 43. | Article in Crochet | 49. | Photograph entitled “The Rural” |
| 44. | Embroidered Bookmark |  |  |
| Children’s Classes – Free Entry |
| 50. | Item made from Playdoh – Pre School Children only |
| 51. | Cereal Birds Nest – Children aged 5-7 years old only |
| 52. | Decorated Gym Shoe – Children aged 8-12 years old only |

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

\*Donations for the sales table of crafts, baking and preserves will be welcome and should be in the tent by 12.30pm\*

**STRATHENDRICK AGRICULTURAL SHOW**

**Scottish Women’s Institutes**

On Saturday 27th May 2017

Open to public from 1pm

Competitive Classes, Sales Table & Raffle

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

 Convenor Mrs Chris Bilsland 07786377908

 Secretary Mrs Beth Braid 01360660048

 Treasurer Mrs Ray Brown 01389752855

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| **Community Work - “Children Hunting Tadpoles”**Item 1 – Cooked PastieItem 2 - Sweet in a sealable containerItem 3 – Own ChoiceItem 4 – Bib and Brace waterproofs for childItem 5 – Knitted Arran jumper for childItem 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 23” 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 mist 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 the best exhibit in section D & E, Classes 33 – 49Hay Salver Awarded to best overall exhibit in show (including Community  Work)  |

**Rules: -**

1. Competitions is 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.

**Points will be awarded as follows: -**

1st Prize 8 Points Very Highly Commended 3 Points

2nd Prize 6 Points Highly Commended 2 Points 3rd Prize 4 Points Commended 1 Point