

Fifth Kingoldrum Flower and Produce Show
Saturday 1st Sept 2012 2 - 4pm

Classes

Vegetables

*(3 of vegetable on a plate,
except cabbage/cauliflower)*

1. Potatoes - White
2. Potatoes - Coloured
3. Onions
4. Carrots
5. Tomatoes
6. Cabbage
7. Cauliflower

Cut flowers

8. Roses *(3 stems)*
9. Dahlias *(3 stems)*
10. Gladioli *(3 stems)*
11. Sweet Peas *(12 stems)*
12. Vase of Mixed Flowers

Pot plants

13. Flowering
14. Non-Flowering
15. Fuschia

**Bakery,
preserves
& sweets**

16. Individual Non-baked Cheesecake
17. Strawberry Jam
18. 3 Cheese Scones
19. 3 Pancakes
20. 3 Custard Creams - *as per attached recipe*
21. Smiddy Loaf (2lb) - *as per attached recipe*

Craft

open to children and adults

22. Christmas Card (any craft)
23. Knitted Hat

Photography

24. "In the Garden"
25. "Animal Life"

Children's Section

There are no special children's classes.

A trophy will be awarded for most points in show.

A separate trophy will be awarded to the child (under 16) with most points in show, obtained in any classes.

Entry fee 20p per class or £1 for 6 classes. 1st prize £1, 2nd prize 60p, 3rd prize 40p.

All Entries, with entry fees will be received at Kingoldrum Village Hall on Saturday 1st September from 9-10a.m.

Recipes

Custard Creams (Class 20)

Ingredients

Biscuit:

6oz / 175g plain flour
6oz / 175g margarine
¼ tsp baking soda
2oz / 50g custard powder
2oz / 50g icing sugar

Filling:

1oz / 25g butter or margarine
few drops vanilla essence
2oz / 50g icing sugar

Method

Cream margarine and sugar. Sift together flour, custard powder and baking soda and blend in to mixture.

Form into small balls, about walnut size, place on lightly greased baking tray and press flat with a fork. Bake for about 15 minutes. Leave to cool.

Make filling by creaming the butter/margarine, sugar and vanilla essence and sandwich the biscuits together with the filling.

Smiddy Loaf (Class 21)

Ingredients:

6oz margarine
12oz sultanas
1 cup boiling water
1 cup sugar
1 teaspoon baking soda (bicarbonate of soda)

2 cups flour
1 teaspoon baking powder
1 beaten eggs

Method

Boil together for 5 minutes the margarine, sultanas, water and baking soda. Add the flour, baking powder and beaten eggs. Pour into greased 2lb loaf tin and bake in moderate oven (350F / 180C Gas 4) for approx 1 hour, or until cooked.