

Third Kingoldrum Flower and Produce Show
Saturday 4th Sept 2010 2 - 4pm

Classes

Vegetables

*(3 of vegetable on a plate,
except cabbage 1 of)*

1. Tomatoes
2. Onions
3. Carrots
4. Turnips (white)
5. Potatoes
6. Cabbage (1 of)

Cut flowers

(3 stems)

7. Roses
8. Dahlias
9. Chrysanthemums
10. Sweet Peas
11. Vase of Mixed Flowers

Pot plants

12. Flowering
13. Non-Flowering
14. Pot of Herbs

**Bakery,
preserves
& sweets**

15. Battenberg
16. 3 Fruit Scones
17. 3 Tattie Scones
18. Lemon Loaf as per attached recipe
19. Jar Blackcurrant Jelly
20. Coconut Ice

Craft

open to children and adults

21. Card - Anniversary (any craft)
22. Stuffed Soft Toy (any craft)
23. Item of Jewellery (any craft)
24. Folded Paper Napkin

Photography

25. Wildlife (14 years old and above)
26. Wildlife (under 14)

Children's Section

up to 14 years
state age

27. Flowers in a Welly.
28. Peter Pan poster
29. Tray Garden
30. Marzipan Fruits
31. Individual Fruit Salad
32. Bookmark (any craft)

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

A trophy will be awarded for most points in show.

Jar of sweets for child with most points.

All Entries, with entry fees received at Kingoldrum Village Hall on Saturday 4th September from 9-10a.m.

Recipe for Lemon Loaf (class 18)

Ingredients

for cake:

6oz margarine

6oz sugar

6oz self-raising flour

½ teaspoon baking powder

2 eggs

grated rind of 1 lemon

2 tablespoons milk

for topping:

2oz sugar

juice of 1 lemon

Method

Melt margarine and 6oz sugar in pan. Add grated rind of lemon. Add flour, baking powder, with whipped eggs and milk. Beat well. Bake in a lined 2lb loaf tin at 180C (350F, Gas mark 4) for approx one hour. Squeeze lemon juice and mix with remaining 2oz of sugar. Spoon over loaf immediately it is taken out of oven. leave in tin until cold.