Lesmahagow Annual Show - Open Industrial Section

Convenor: Mrs Grace Gray (tel: 01555 896135)

Judges: Baking & Produce – Mrs Lillias Hislop & Friend

Handicrafts - Mrs Jan MacLarty & Friend

Trophies

Classes 1 to 8 – Hawksland School Fund Trophy for highest points in the Handcrafts Section

Classes 9 to $26-{\rm Mrs}$ J Clark bowl for highest points in Baking & Produce Section

Classes 1 to $26-{\rm Mr}$ Jean Russell Cup for highest points in Industrial Section

Classes:

Entries taken on show day

Entry fee per class -30p Prize Money -1st:£3, 2nd:£2, 3rd:£1

	Item
Class	
No	
1	Best Foliage Pot Plant
2	Best Flowering Pot Plant
3	A Floral Arrangement in a Sauceboat
4	Foliage arrangement on a plate not exceeding 10"
5	A Coaster
6	Novelty Tea Towel
7	A Twiddle Muff
8	A Handy Hint
9	3 Treacle Oven Scones
10	3 Pancakes
11	Plain Gingerbread
12	Sultana Cake
13	Yogurt Loaf
14	Fruit Loaf

15	Lemon Drizzle Cake
16	Carrot Cake
17	Chocolate Sponge
18	Egg Sponge
19	3 Rock Buns
20	3 Fingers of Shortbread
21	3 Custard Creams
22	3 Pieces of Malteser Cake
23	3 Truffles
24	Jar of Lemon Curd
25	Slice of Quiche
26	1 Small Flask of Cream of Broccoli & Cheese Soup (recipe
	supplied)

Children's' Section - Free Entry

Class	Children Age 5 Years and Under
No	
27	Pebbles on a Plate
28	Fancy Gloves
	Children 6 to 9 Years Old
29	Egg Cup
30	3 Rock Buns
31	Handmade Birthday Card
	Children 10 Years Old and Over
32	Photo with Caption
33	3 Chocolate Brownies
34	A Novelty Pen

Prize Money:

$$1^{\mathrm{st}}$$
 - £1.50 $$2^{\mathrm{nd}}$ - £1 $$3^{\mathrm{rd}}$ - £0.50

Rules

- No exhibitor to have more than one entry in each class
- Entry to be exhibitor's own work
- Entries to be in place no later than 9:45am and may be uplifted from 3pm

- Entries must not be removed without permission of the attending member
- Classes may be amalgamated or split at Committee's discretion
- Prizes will only be given, in any class, when judges consider them justified
- Points awarded per class as follows: $1^{st} 3$ $2^{nd} 2$ $3^{rd} 1$
- After judging you will be allowed free admission to this section
- Judges and Committee decision FINAL

Recipe

Cream of Broccoli & Cheese Soup

1LB Broccoli

1 Medium onion, chopped

1 Small leek, chopped

1 Medium Potato, chopped

2oz Butter

1 pint Skimmed Milk

4 to 6 oz. Strong Cheese

Seasoning

Method:

- 1. Part boil broccoli and cool.
- 2. Sauté onion, leek and potato, steam for 20 minutes.
- 3. Add milk and broccoli, heat through and add cheese and seasoning.