

Lesmahagow Annual Show Open Industrial Section

30th May 2020

Class No	Item
1	Best foliage plant
2	Best flowering plant
3	Single bloom with foliage
4	A table arrangement
5	Hand knitted article in D.K
6	Sewn article
7	A sugar & cream
8	An animal ornament
9	3 fruit scones
10	3 pancakes
11	Sultana cake
12	Plain gingerbread
13	Yoghurt loaf
14	Fruit loaf
15	Butter sponge
16	Blueberry & courgette loaf (recipe supplied)
17	1 piece of carrot cake
18	3 shortbread fingers
19	3 empire biscuits
20	4 pieces no bake traybake – 2 varieties
21	3 truffles
22	3 pieces of fudge krispie (recipe supplied)
23	Jar of lemon curd
24	Jar of jam – labelled (any fruit)
25	3 pieces tablet

Children's Section

Class No	Children – Pre school age
26	Hand/footprint picture
27	Fancy socks
	Children 5 to 9 years old
28	Decorated tea biscuit
29	A pencil sharpener
30	Funniest selfie
	Children 10 years old and over
31	Funniest selfie
32	3 pieces Mars bar cake
33	Design a front cover for next year's show schedule

Entries to be in no later than 9.30 am
Can be uplifted from 3pm
Entry fee 30p per class, children free

Ladies Convenor: Grace Gray - Tel: 01555 896135

Blueberry & courgette loaf

3 eggs (lightly beaten)	375 grams plain flour
250 mls. vegetable oil	1 teaspoon salt
3 teaspoons vanilla extract	1 teaspoon baking powder
450 grams caster sugar	¼ teaspoon baking soda
250 grams grated courgette	1 tablespoon ground cinnamon
	200 grams blueberries

Beat together eggs, oil, vanilla and sugar. Fold in courgette then add flour, salt, baking powder, baking soda and cinnamon. Fold in blueberries last. Bake at 180 degrees Celsius or 160 in fan oven for approximately 50 mins.

Should make 3 x 1 lb loaves (only one to be shown). This loaf will be of a dampish texture – don't worry, that's how it is. Tastes nice and is very good to eat!

Fudge krispie

Base

2 oz marg
4 Mars bars (normal size)
3-4 cups rice krispies

Melt marg and Mars bars slowly then add in rice krispies, press into lined swiss roll tin

Topping

4 oz marg
4 oz sugar
2 tablespoons syrup
½ tin condensed milk

Melt in pan stirring all the time, bring to boil and boil for about 4-5 mins, take off heat and add 8-10 squares of white chocolate, stir until melted, spread over krispie base and leave to cool then drizzle melted chocolate over top – cut into squares.