

Lesmahagow Annual Show Open Industrial Section

25th May 2024

Class No	Item
1	Best foliage plant
2	Best flowering plant
3	Floral arrangement using supermarket flowers
4	Jug of wild flowers
5	Knitted toy
6	Cross stitch picture
7	Coaster
8	Paperweight
9	3 plain oven scones
10	3 pancakes
11	Plain gingerbread
12	Yoghurt loaf
13	Fruit loaf
14	Butter sponge
15	Microwave dumpling (recipe supplied)
16	3 fruit muffins
17	3 shortbread fingers
18	3 empire biscuits
19	3 pieces of malteser cake
20	3 custard creams
21	3 pieces of ginger fudge (recipe supplied)
22	Jar of lemon curd
23	Jar of jam – labelled (any fruit)
24	3 pieces tablet

Children's Section

Class No	Children – Preschool age
25	Colour in picture of a dog – outline supplied
26	Favourite small toy
	Children 5 to 10 years old
27	A painted stone
28	Novelty mug
29	Vegetable animal
	Children 11 to 14 years old
30	A4 size leaf collage
31	Novelty keyring
32	A4 drawing depicting the show

Microwave Dumpling

1 cup water	1 teaspoon mixed spice
1 cup sugar	1 teaspoon cinnamon
8 oz margarine	1 tablespoon treacle (optional)
1 lb mixed dried fruit	

Simmer these ingredients in a pot for 1 minute.

ADD

8 oz flour, 2 eggs, 1 teaspoon baking soda

Mix well and place in a greased bowl. Line bottom of bowl with grease proof paper or cling film, this makes it easier to turn out on to a plate.

Cook for 9 – 10 minutes or firm to touch.

Ginger Fudge

6oz butter	2 packets of ginger nut biscuits - crushed
1 ½ cup soft brown sugar	Tablespoon chopped ginger (optional)
Tin of condensed milk	Chocolate to cover

Melt butter, sugar and condensed milk, add crushed biscuits & ginger.
Press into a swiss roll tin and cover with melted chocolate.

Entries to be in no later than 9.30 am
Can be uplifted from 3pm
Entry fee 50p per class, children free
Ladies Convenor: Grace Gray - Tel: 01555 896135

