

PRIZE MONEY - £1.20, 80p, 40p

The Number of prizes will be awarded at the Judge's discretion

**Entries should be sent to Garden, Stirling, Burnet, UELAS,
39 High Street, Dunbar, East Lothian EH41 1EW**

ENTRIES WILL CLOSE AT 12 NOON ON 25th June 2010

CONDITIONS OF ENTRY FOR PRODUCE AND CRAFTS

- 1: Exhibits to be at the Show by 9.30am on 3rd July 2010
- 2: All Exhibits shall remain at the Show until 4.30pm
- 3: Exhibits may be removed between 4.30pm and 5pm. The Directors will not be responsible for any exhibits not removed by 5pm. The Produce & Craft Tent will close to the public at 4.30pm
- 4: Worked Articles which have previously won a prize at United East Lothian Agricultural Society Shows may not be shown again, except in classes 47-61.
- 5: Judging will commence at 10.00am
- 6: Floral Art Classes, Flowers etc in Classes 12,13,14,15 need not be grown by Exhibitor.
- 7: Please ensure that all entries in the Junior Section have the age of the child stated on the showing ticket.
- 8: Junior section – Age of child is taken as age on day of the Show
- 9: Only one entry is allowed in each class except the Stick Dressing Classes
- 10: Prize Money will be paid between 2pm and 4.30pm in the Produce Tent.
- 11: All entries are submitted entirely at exhibitors own risk, United East Lothian Agricultural Society accept no responsibility for loss, damage or theft.

RAFFLE TICKETS – will be on sale throughout the day in the Produce and Craft Tent.

CRAFT FAIR – during the last few years, a very successful Craft Fair has been held within the Produce and Craft Tent with various exhibitors each displaying and selling a wide variety of their own work. The Craft Fair is open to the public at 10am.

REFRESHMENTS – will be sold in the Produce and Craft Tent from 10am.

PLEASE NOTE THAT THE PRESENTATION OF CUPS AND TROPHIES WILL BE MADE IN THE PRODUCE AND CRAFT TENT AT 2.00PM – WINNERS OR A REPRESENTATIVE FOR THE WINNERS SHOULD BE PRESENT TO RECEIVE THEIR TROPHIES AT 2.00PM.



UNITED EAST LOTHIAN
AGRICULTURAL SOCIETY

PRODUCE AND CRAFT SECTION

to be held at

**THE HAUGH, WESTFIELD FARM,
HADDINGTON
on SATURDAY, 3rd JULY 2010**

TROPHIES

Thomson Cup	Highest Number of Points – Produce and Plant Section
Erica Salver	Best Floral Art Exhibition in Show
Meikle Salver	Highest Number of Points in Baking and Preserve Section
Haddington Camera Club Trophy	Highest Number of Points in Photography Section
Fabrication Cup	Best Exhibit in the Handicraft Section
The Woolshop Quach	Highest Number of Points in the Handicraft Section
Ian Glass Cup	Highest Number of Points in the Stick Dressing
Maxwell Cup	Highest Number of Points in the Junior Section Classes 62 – 65
The Humbie PTA Trophy	Highest Number of Points in 5 – 7 years of age Junior Section
Laidlaw Cup	Highest Number of Points in 8 – 10 years of age Junior Section
Laidlaw Cup	Highest Number of Points- 11 – 13 years of age Junior Section
Jean Cook Trophy	Highest Number of Points 14 – 16 years of age Junior Section
Stewart Cup	To a member of a Young Farmer's Club with the Highest Number of Points
Dunfermline Building Society Cup	Highest Number of Points for an Individual School and/or Nursery in classes 63 – 78
The Crowhill Perpetual Challenge Trophy	Awarded to the Competitor resident in East Lothian with the Highest Number of Points except in classes 47 – 81

UNITED EAST LOTHIAN AGRICULTURAL SOCIETY ANNUAL SHOW

To be held at the Haugh, Westfield Farm, Haddington
PRODUCE AND CRAFT SECTION
All entries will be roped off.

2010 SHOW SCHEDULE

Class	PRODUCE SECTION	27 4 Pieces of baked Tray Bake
1	6 Potatoes of one named variety	28 4 Shortbread Fingers
2	3 Stalks of Rhubarb (quality)	29 4 Scotch Pancakes
3	10 Strawberries	30 4 Fruit Scones(1 Day Old)
4	Potted Herb Garden (Min 3 Different Varieties)	31 Mother In Laws T Loaf- recipe given
5	4 Hen Eggs (white)	32 Gingerbread- recipe given
6	4 Hen Eggs (brown)	33 Iced Chocolate Cake (Recipe Given)
		34 2 Chocolate Eclairs
		35 Iced Carrot Cake (in a 2lb loaf tin)

FLOWER SECTION	PHOTOGRAPHS	JUNIOR SECTION
7 Patio Terracotta Pot (Min 20cm Diameter)	I entry only per class	(must be the child's own work and age is to be stated on the showing ticket and entry form) Age of child on day of show.
8 House Plant – Flowering	36 Should Auld Acquaintants Be Forgot Black and White Pre 1960	UNDER THREE'S
9 Jug of Garden Flowers	37 A Humorous Snapshot with a caption	62 Messy Picture – to be done by child under the Age of three. Maximum size A4
10 Vase of Sweet Peas	38 A Landscape	PRE-SCHOOL
11 1 Single Rose	39 An Animal Snapshot	63 Picture of a Monster

FLORAL ART	HANDICRAFTS	5 to 7 YEARS OF AGE
12 An Exhibit of flowers & foliage to show a named nursery rhyme - Max 60cm x 60cm x 60cm Accessories Allowed	40 A handmade toy (sewn or knitted)	66 Article made at School
13 An arrangement in a basket (basket not to exceed 10" in any direction)	41 Item in Baby Wool (sample of yarn and ball band to be attached)	67 A decorated shoe box
14 A miniature arrangement (not to exceed 5" in any direction)	42 A Picture in Cross Stitch	68 A Painted and Decorated Stone
15 An Arrangement using a candle for a named occasion	43 A Pin Cushion	69 A Decorated Wooden Spoon
	44 An item of Decoupage	70 4 Chocolate Crispies
	45 A Homemade Jewellery Necklace	8 to 10 YEARS OF AGE
	46 A pair of Homemade Earrings	71 Article made at School

PRESERVES	STICKDRESSING	11 to 13 YEARS OF AGE
16 1 Jar of Raspberry Jam	47 Tups Horn – Plain Walking Stick	76 Article made at school
17 1 Jar of Marmalade	48 Tups Horn – Fancy Walking Stick	77 Something new from something old
18 1 Jar of Named Chutney	49 Wood – Plain Walking Stick Two Piece	78 A decorated Wellington Boot
19 A wedge of quiche (named)	50 Wood – Fancy Walking Stick Two Piece	14 – 16 YEARS OF AGE
20 A Jug of Chocolate Sauce	51 Horn Leg Cleek- Tup or Buffalo	79 Article made at school
21 A Ramekin of Named Pate	52 Wood Leg Cleek- Two Piece	80 Something new from something old
22 4 Pieces of Tablet	53 Antler -Plain and Fancy	81 A decorated Wellington Boot
23 Individual Lemon Mousse	54 All in One- Plain and Fancy	
24 A Glass of Sloe Gin	55 Horn Thumb Stick	
25 A Glass of Named Homemade Liqueur	56 Wood Thumb Stick	
	57 Short Walking Stick, less than 42 inches	
	58 Any other material type or style	
	59 Novice Section, Horn or Wood	
	60 Buffalo Plain	
	61 Buffalo Fancy	

BAKING	
26 4 Pieces of No Bake Traybake	

CHOCOLATE VICTORIA SANDWICH	
Baking Tins	2 X 8in (20cm) sandwich tins Grease and then line the bottom and sides of the tin with baking parchment
Oven	180C/350F/Gas 4
Ingredients	<i>Cake</i> 2 Tablespoons Cocoa Powder 8oz Soft Margarine 8oz Self Raising Flour 4 Eggs 3 Tablespoons Hot Water 8oz Caster Sugar 2 Teaspoons Baking Powder

If you are using 'Gluten Free' flour, following the manufacturer's instructions for making self-raising flour.

<i>Icing</i> 1 Medium sized bar of 'Galaxy' chocolate (<i>placed in fridge to get very cold</i>) 4oz Butter (softened) 2 Tablespoons Cocoa powder	8oz Sifted Icing Sugar 3 Tablespoons Hot Water
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- Blend together the cocoa powder and water for the cake and then allow to cool slightly.
- Measure all the cake ingredients into a large bowl and beat well until blended.
- Divide the mixture into the prepared tins and level the top.
- Bake in the preheated oven for about 25 minutes or until the cakes have shrunk from the sides of the tin and spring back when pressed in the centre with your fingertips.
- Leave in the tins for a few minutes and then turn out onto a wire rack to cool.
- For the icing, blend together the Cocoa powder and the hot water. Allow to cool slightly.
- Blend together the butter and the icing sugar. Beat in the cocoa mixture.
- Once the icing has been mixed thoroughly, using half the butter cream mixture, sandwich the sponges together. Spread the remaining butter cream over the top of the chocolate sponge.
- Grate the bar of Galaxy chocolate over the top of the cake (as much/as little as you like).

GINGERBREAD

NB: <i>Only 1 gingerbread required for show.</i>	
8 oz/200g Plain Flour Pinch of Salt 2 Tsp Ground Ginger 1 Tsp Mixed Spice 1 Tsp Bicarbonate of Soda 2 oz/50g Soft Dark Brown Sugar	4 oz/100g Margarine 2 oz/50g Golden Syrup 6 oz/150g Black Treacle 2 Beaten Eggs 1/4 Pint Milk

- Sieve dry ingredients together. Stir in sugar.
- Melt margarine, treacle, syrup gently. Gradually beat in milk. Allow to cool and then add beaten eggs.
- Stir cooled treacle mixture into dry ingredients.
- Pour into 2 X 1lb loaf tins.
- Place in over for 1 1/2 hours at Gas Mark 2/300F/150C (130C Fan Oven). Check after 1 hour.

TEA LOAF

Preparation time :15-20 mins Cooking time: 45 minutes – 1 hour Oven temperature: 180C, 350F or Gas Mark 5	Stage 1 2ozs margarine 1 cup sultanas 1 cup sugar 1 cup milk	Stage 2 1 egg 2 cups SR flour
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Put stage 1 ingredients into pan and bring slowly to the boil, stirring all the time, then simmer for 10 minutes, stirring now and then. Allow to cool then drop in egg and SR flour. Bake in a greased loaf tin at above temperature.

ENTRY FORM

ENTRIES CLOSE 12 NOON 25th JUNE 2010 - (No late entries accepted)

NAME.....

ADDRESS

.....

TELEPHONE:..... E-MAIL:

Member of J.A.C. **Yes / No** Junior Section Age:

PRIMARY CHILDREN ONLY – PRIMARY SCHOOL NAME:.....

ENTRY MONEY: 25p per entry: Children 5 entries for £1.00

TOTAL ENCLOSED: £

CHEQUES MADE PAYABLE TO **UELAS** PLEASE

ONLY ONE ENTRY MAY BE MADE IN EACH CLASS EXCEPT IN CLASSES 47-61 (Stick Dressing).

1 <input type="checkbox"/>	24 <input type="checkbox"/>	47 <input type="checkbox"/>	70 <input type="checkbox"/>
2 <input type="checkbox"/>	25 <input type="checkbox"/>	48 <input type="checkbox"/>	71 <input type="checkbox"/>
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