

PRIZE MONEY**1st 2nd 3rd****COOKERY**

70. A jar of home made jam in plain jam jar with waxed seal and cellophane top. £3 £2 £1
71. A jar of chutney in a screw-top jar. £3 £2 £1
72. A jar of fruit jelly with cellophane top. £3 £2 £1

Orange Cake. Using the following recipe and method: *Ingredients - for the sponge* - 10ozs/250g plain flour, ½tsp salt, 3tsp baking powder, 12ozs/300g sugar, 125ml milk, 125ml orange juice, 125ml vegetable oil, 3 eggs beaten, 1½ grated orange. *For the icing* - 6 tablespoons softened butter, 10ozs/250g icing sugar, 2 tablespoons orange juice, 1tsp vanilla extract, 1tsp grated orange zest.

Preheat oven to 180c/gas no.4. Grease and flour 2 x 20cm/8ins round cake tins. In a measuring jug combine milk, 125ml orange juice, oil, beaten eggs and 1½ tsp orange zest. Set aside. Sift flour, salt & baking powder into a large bowl. Make a well in the centre and pour in the milk mixture. Stir until thoroughly combined. Divide cake mixture between the two prepared tins. Bake in the pre-heated oven for 35mins or until skewer inserted into the centre comes out clean. Allow to cool.

Cream together butter icing until smooth. Spread between the two layers, sandwich together and dust with icing sugar.

Please exhibit on a white paper plate £3 £2 £1

Coffee Kisses. Using the following recipe and method: *Ingredients* - 6oz/170g self raising flour, 3oz/85g castor sugar, 3oz/85g margarine, 1 egg, 1 tablespoon dissolved instant coffee or essence.

For the filling - 2oz/50g butter or marg, 4oz/100g sieved icing sugar, coffee flavouring.

Mix flour and sugar then rub in margarine. In a separate bowl, mix the coffee mix into the beaten egg. Stir in to the dry ingredients, mixing well. Form into balls the size of a cherry and place on a greased baking sheet. Bake in at 180c or gas no.4 for 15 - 20 minutes. Meanwhile make the coffee buttercream by creaming together the butter, icing sugar and flavouring. When cold, sandwich together with the buttercream and dust with icing sugar.

Select 4 and exhibit on a white paper plate £3 £2 £1

CHILDREN (up to 12 years) age to be shown on exhibit.

CHILDREN'S ART- a collage of petals, leaves, stems and grasses, £3 £2 £1
Unmounted, maximum A4 size

76. **CHILDREN'S COOKERY - Mixed Biscuits.** Using the following recipe and method: *Ingredients* - 4oz/100g sugar, 4oz/100g margarine, 8oz/200g self-raising flour, 1 small egg, pinch of salt. Your choice of extra - 1oz/25g of chopped cherries OR sultanas OR chocolate chips OR chopped nuts.

Rub the sugar and marg together, then rub in the flour and add your chosen addition. Mix in the beaten egg. Roll into a sausage shape. Leave in the fridge for at least ½ hour. Cut into thin slices, put on a greased baking tray and bake at 180c/gas No.4 until golden brown.

Select 4 and exhibit on a white paper plate £3 £2 £1