

PEEBLES AGRICULTURAL SOCIETY

ANNUAL SHOW

INDUSTRIAL SECTION

(Run under the auspices of Peeblesshire Federation SWI)

Sunday 13th August 2023

NETHER HORSBURGH, CARDRONA

OPEN SHOW

Open to the Public

10am – 4pm Sunday 13th August 2023

All entries must be displayed between 12noon and 1.30pm on
Saturday 12th August 2023

Trophies will be presented at 1.30pm on Sunday 13th August 2023
at the Trophy Stand

ENTRIES CLOSE – SUNDAY 30th JULY 2023

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| SWI TROPHIES (Institutes and Members of SWI) | |
| Mrs Watson Cup | Institute with most points in Section 1 and 2 |

| | |
|--|---|
| Mrs Sutherland Cup | Institute with most points in Handcraft Section |
| Mrs Thomson Cup | Institute with most points in show |
| 75 th Anniversary | Runner up for most points in show |
| Mr Douglas Barty Cup | Individual SWI member with most points in show |
| LinnburnRosebowl | Runner-up to individual SWI member with most points in Show |
| OPEN TROPHIES (Can be won by members/non members) | |
| Elizabeth Borland Quaich | Best article in Baking Section |
| Elizabeth Borland Quaich | Best article in Handcrafts Section |
| Betty Knox Memorial Trophy | Person with most points in Floral Art |
| Royal Wedding 1981 | Person with most points in Handcraft Section |
| Retson Salver | Person with most points in Section 1 and 2 |
| JUNIOR TROPHIES | |
| Peeblesshire Fed Cup | Person with most points in Junior Section A (7 and under) |
| Whitebridge Cup | Person with most points in Junior Section B (8-11 years) |
| West Linton Cup | Best entry in Sections A &, B |
| PEEBLESSHIRE JUNIOR AGRICULTURAL CLUB | |
| JA Kennedy Cup | Individual Junior Agricultural Club member with most points in show |

| RULES | |
|--------------|---|
| 1. | All entries to be displayed between 12 noon and 1.30pm on Saturday 12th August 2023 |
| 2. | All classes are open – Do not have to be an SWI Member |
| 3 | One entry per person allowed in each class |

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|-----|--|
| 4. | Entry Tickets will be provided by the Secretary on Saturday 12th August 2023 and these should be firmly attached either by pins or elastic bands |
| 5. | Articles previously shown at this Show are not eligible |
| 6. | Baking to be shown on cardboard plates and no cake mixes to be used. Jams to be covered with cellophane or new metal lids. NO PLASTIC LIDS |
| 7. | Photographs must have been taken by the entrant |
| 8. | Where merited, Highly Commended Tickets will be awarded (Value 1 point) |
| 9. | SWI Cups are awarded to Peeblesshire Institutes and members only. |
| 10. | Entry to the Homecraft Section does not entitle you to free entry to the Show on 13 th August 2023. |
| 11. | The tent will be completely cleared by officials at 4.15pm on Sunday 13 th August. |
| 12. | Entries to be uplifted at 4.45pm on Sunday 13 th August. Entries can only be uplifted on production of Ticket of Authorisation. |
| 13. | Peeblesshire Federation will not be held responsible for loss or damage to goods |
| 14. | Prize money will be paid in all Sections |
| 15. | Adult Entries are 20p per entry |

ENTRIES CLOSE – SUNDAY 30th JULY 2023

ENTRIES: Please put a ✓ at the class you wish to enter – each entry 20p

| Class | Section 1 | | Class | Section 3 | |
|-------|---|--|-------|---|--|
| 1 | 3 dropped scones | | 25 | Knitted blanket DK – to be donated (pattern supplied) | |
| 2 | 3 savoury oven scones (not cheese) | | 26 | Knitted child's Christmas jumper | |
| 3 | 3 ginger biscuits | | 27 | Pair knitted socks | |
| 4 | Brown loaf using yeast (no breadmaker) | | 28 | Poncho in any craft | |
| 5 | Vegan courgette cake (recipe supplied) | | 29 | Crochet item in granny squares | |
| 6 | Tea loaf approx. 1lb | | 30 | Item in quilting | |
| 7 | Battenburg cake | | 31 | Item in cross stitch | |
| 8 | Individual fruit tartlet approx. 4 in | | 32 | A gift wrapped – no Sellotape | |
| 9 | 3 Viennese whirls | | 33 | Charcoal drawing | |
| 10 | Decorated birthday cake (decoration only to be judged) | | 34 | Painting of a rainbow in any medium | |
| | | | 35 | Paddington Bear – any craft | |
| Class | Section 2 | | 36 | Door stop (recycled materials) | |
| 11 | Wedge of pizza | | 37 | Item of jewellery | |
| 12 | Mocktail in a glass | | 38 | Photo – Riverside (not to exceed 6"x8") | |
| 13 | Glass of chocolate mousse | | 39 | Photo – Skyscape (not to exceed 6"x8") | |
| 14 | Small portion coleslaw | | | | |
| 15 | 6 squares of Turkish delight | | Class | Section 4 - Men only | |
| 16 | Glass jar of Raspberry jam | | 40 | Victoria Sponge | |
| 17 | Glass jar of Lemon curd | | | | |
| 18 | Glass jar of Strawberry jam | | Class | Junior Section A (7 years and under) | |
| 19 | Glass jar of Marmalade | | 41 | Fruit and vegetable necklace | |
| 20 | Glass jar of Chutney | | 42 | Drawing of your granny | |
| 21 | Glass jar of Fruit jelly – any variety | | 43 | Animal mask from a paper plate | |
| 22 | Fresh flower corsage | | | | |
| 23 | 'Take 5' – floral exhibit using 5 blooms 2ftx2ft | | Class | Junior Section B (8-12 years) | |
| 24 | Kitchen table arrangement in a jam jar (no floral foam) | | 44 | Selfie with a pet | |
| | | | 45 | 2 decorated cupcakes | |
| | | | 46 | 2 lines of handwriting | |

Name:
Tel No:
Institute:
Amount:

Address:

Entries for Section 1, 2 and 3 must include payment – 20p per entry

Cheques should be made out to:

Peebles SWI Federation

Kirsty Orr, Federation Secretary, Roselea, Dolphinton, EH46 7HH.

Tel No. 07940234617 Email: secretarypeeblesswi@gmail.com

ENTRIES CLOSE – SUNDAY 30th JULY 2023

Knitted Blanket –Basket Weave

With 4mm needles (UK size 8) cast on 140 sts.

Rows 1 -10 Knit

Rows 11-20 knit 10 *Knit 10, purl 10* repeat * to* until last 10 sts, knit 10

Rows 21 – 30 knit 10 *purl 10, knit 10* repeat * to* until last 10 sts, knit 10

Continue with this pattern until blanket measures approx 24”

Knit final 10 rows, cast off.

Vegan Courgette Cake Recipe

Ingredients

80g vegan butter block, softened, plus extra for the tin

175g [golden caster sugar](#)

2 [lemons](#), zested, 1 juiced

100ml plant milk (we used oat)

100g [ground almonds](#)

175g [self-raising flour](#)

½ tsp [baking powder](#)

175g [courgettes](#), coarsely grated

For the icing 200g [icing sugar](#)

Method

STEP 1

Heat the oven to 180C/160C fan/gas 4. Butter and line 2 x 450g loaf tins. Beat together the vegan butter block, sugar and lemon zest until combined. Add the plant milk and beat slowly to combine. Add the ground almonds, flour and baking powder, along with the grated courgette, and stir to combine. Spoon the batter into the prepared tin (it will be quite thick) and level the top. Bake each cake for 40-45 mins until a skewer inserted into the middle comes out clean. Transfer to a [wire rack](#) and leave to cool completely in the tin.

STEP 2

To make the icing, sieve the icing sugar into a bowl and add 1 tbsp of the lemon juice and stir to combine. Add a little more lemon juice if needed, ½ tsp at a time, until you reach your desired consistency. Remove the cake from the tin and drizzle over the icing, allowing it to drip down the sides. Leave to set for 20-30 mins. Cut into slices to serve.

