

## RECIPE

### Spice Biscuits

#### Dough

200g/8oz	Softened Butter
150g/6oz	Caster Sugar
2	Large Free Range Egg Yolk
400g/14oz	Plain Flour, plus extra for flouring
1	Level Tsp Mixed Spice
1	Level Tsp Ground Cinnamon
2-4	Tbsp Milk

#### Icing

1-2	Tsp Lemon Juice
250g/9oz	Icing Sugar
App. 2	Tsp Cold Water
	Different Coloured Food Colouring

**Oven:** Preheat 180C/350F/Gas Mark 4

#### Method:

1. Lightly grease two baking trays lined with baking parchment
2. Measure the butter & sugar into a bowl and beat together until light and fluffy. Beat in the egg yolk. Sieve in the flour and spices and add enough milk to give a fairly soft dough. Bring together, using your hands, to make a soft dough.
3. Roll out to thickness of about 5mm/1/4". Cut into rounds using circular cutter. Place on the prepared baking trays.
4. Bake in the preheated oven for 10 -15 minutes, or until pale golden-brown. Keep careful eye on the biscuits - it doesn't matter if you open the oven door to check them. lift onto a wire rack to cool.
5. To make the icing, pass one teaspoon of lemon juice through a fine sieve, to remove any pips or bits. Mix the icing sugar with the lemon juice, and then add about two tablespoons of water, adding it little by little until you have a relatively stiff but smooth icing. Add a splash more sieved lemon juice if necessary.
6. Divide the icing into separate bowls and mix in the food colouring of your choice into the separate bowls of icing, until you achieve the desired shade.
7. Spoon a little icing into a piping bag and pipe your decoration onto the biscuits. For a smooth finish, you can pipe the outline of your design in the firmer icing, then slacken it down a bit by mixing in a little more water, giving the icing more of a runny consistency, and use this to fill in the designs.

## STONEHOUSE AGRICULTURAL SOCIETY

*161st Year*

Saturday 19th May 2018

### **INDUSTRIAL SECTION**

### **SCHEDULE & ENTRY FORM**

All entries must be in and ready for judging to commence at 10am.

Entries must be exhibitor's own work.

Handicraft entries must **NOT** have been shown at this show before.

Only **ONE** entry per person per class.

**THE FLEMING PERPETUAL TROPHY** to be presented to the exhibitor gaining most points in Baking and Handicraft sections.

**SPECIAL PRIZE** to the competitor with most points in the Baking Section.

**SPECIAL PRIZE** to the competitor with most points in the Handicraft Section.

**Trophy** for best junior exhibit.

## ENTRY FORM

### BAKING SECTION

- 1 3 Pancakes
- 2 3 Potato Scones
- 3 Banana Loaf
- 4 Rhubarb Tart
- 5 Sultana Cake
- 6 Victoria Sponge (filled)
- 7 3 Squares of Favourite Tray Bake
- 8 Sponge Fruit Flan (filled)
- 9 3 Empire Biscuits
- 10 Cloutie Dumpling
- 11 3 Brides Slice
- 12 3 Spice Biscuit (see recipe on reverse)
- 13 3 Vol-Au-Vents - Coronation Chicken
- 14 Individual Fruit Crumble
- 15 6 Squares of Vanilla Tablet

### HANDICRAFT SECTION

- 16 A Handmade Gift for Newborn
- 17 A Handmade Wedding Invitation
- 18 A Favourite Royal Souvenir
- 19 Any Article of Craft
- 20 Something New out of Something Old
- 21 Flowering Pot Plant
- 22 Fresh Flower Corsage
- 23 Favourite Pair of Socks
- 24 Single Tier Wedding Cake (Decoration Only To Be Judged)
- 25 Snapshot "Wedding" Theme

### CHILDRENS SECTION - state age in each class

- |    |                                      |                       |
|----|--------------------------------------|-----------------------|
| 26 | Finger Painting of A Prince/Princess | Age 5 years and under |
| 27 | A Decorated Crown                    | Age 6 - 10 years      |
| 28 | 3 Decorated Cup Cakes                | Age 6 - 10 years      |
| 29 | A Handmade Dream Catcher             | Age 11 - 16 years     |
| 30 | Individual Cheesecake                | Age 11 - 16 years     |

Entry forms to be completed and returned to:

Mrs Sheila Lindsay  
42 Muirhead  
Stonehouse  
ML9 3HQ

Tel: 01698 793660

**Entries accepted until Wednesday 16th May 2018**  
**Strictly no entries accepted on Show Day**

Entry money: 20p per entry

Prize money - 1st - £3.00, 2nd - £2.00, 3rd - £1.50

CLASS	CLASS	CLASS	CLASS	CLASS

**Total No. of Entries:** \_\_\_\_\_

**Entry Money:** £ \_\_\_\_\_

Each adult entrant must pay a £1.00 levy for First Aid and Ambulance presence on showfield.

**Name:** \_\_\_\_\_

**Address:** \_\_\_\_\_

\_\_\_\_\_