

# WOMBOURNE SHOW

*Schedule and entry form for all classes:  
Cookery, Handicrafts, Garden Produce,  
Floral Art, Painting and Photographs,  
Children's exhibits in separate class*

***ALL CLASSES ARE OPEN TO ALL COMERS***

*Organised by members of*

***Wombourne Women's Institute***

*and part of*

**WOMBOURNE CARNIVAL**

*to be held at*

**CIVIC CENTRE, GRAVEL HILL, WOMBOURNE**

*on*

**SUNDAY, 1ST JULY 2018**

*The hall is open for staging exhibits at 9.30 am., closed  
for judging at 11.00 am. and reopens for the public at 1.30 pm.*

Completed entry forms to be sent to:

*Secretary:  
Mrs Lynda Packer  
209 Common Road  
Wombourne.  
Telephone 01902 897203*

**by Wednesday 27th June 2018**

A trophy is awarded to the exhibitor with the most points in each class, and an overall trophy to the WI member with the most points in the whole show.

## **GIVEN RECIPE COOKERY CLASS B1**

### **OATMEAL PARKIN CAKE**

#### **Ingredients**

225g golden syrup	110g self-raising flour
50g black treacle	2 level teaspoons ground ginger
110g butter	pinch salt
110g dark brown soft sugar	1 large egg, beaten
225g medium oatmeal	1 tablespoon milk

18cm (7") loose based round cake tin with a silicone or paper lining  
Pre-heat oven 140°C, gas mark 1

#### **Method**

Place a saucepan on scales and pour in required weight of treacle and syrup. Add butter and sugar to pan and place over a gentle heat until butter has melted, do not leave unattended as you do not want it to boil!

Meanwhile measure oatmeal, flour and ginger into a mixing bowl, add pinch of salt, then gradually stir in the warmed syrup mix till everything is thoroughly blended. Next add beaten egg and lastly the milk.

Pour mixture into prepared tin and bake near centre of oven for 1½ hours. Cool the parkin in tin for 30 mins before turning out. Don't worry if it sinks slightly in the middle, this is normal. When cold, store in an airtight tin.