

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, 7TH JULY 2019

*The hall is open for staging exhibits at 9.00 am., closed
for judging at 10.30 am. and reopens for the public at 1.00 pm.*

Completed entry forms to be sent to:

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

by Wednesday 3rd July 2019

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 FOR CLASS B ITEM 1

CHERRY AND COCONUT CAKE

150g self-raising flour
¼ teaspoon salt
125g caster sugar
75g butter
1 egg
5 tablespoons milk
175g glacé cherries washed, drained and halved
50g desiccated coconut
1 tablespoon demerara sugar

Sift flour and salt into a bowl, stir in the caster sugar, then rub in the butter until the mixture resembles breadcrumbs. Beat the egg and milk together and mix the cherries with the coconut. Add both to the flour mixture and fold in gently. Turn the mixture into a greased and floured 550g (1 lb) loaf tin and sprinkle with demerara sugar.

Bake in a pre-heated oven 180°C/350°F/gas mark 4 for 45-50 mins or until firm to touch.
Transfer to a wire rack to cool.