

Sugar Scone

2 cups SR Flour
¾ cup Caster Sugar
2oz Margarine
2 Eggs
Pinch of Salt
¾ cup Milk

Method: Put flour, sugar and salt into bowl. Rub in the margarine, add the eggs and milk and mix well making quite a soft consistency. Put into a lined 2lb loaf tin. Sprinkle with sugar on top. Bake at 180C for 45 minutes.

TROPHIES AND SPECIAL PRIZES

Classes 1 to 8 - Hawksland School Fund Trophy for highest points in the Handcrafts Section

Classes 9 to 26 - Mrs J Clark Bowl for highest points in Baking & Produce Section

Classes 1 to 26 - Mrs Jean Russell Cup for highest points in Industrial Section

Class 16a and 27 – Special Prize

CHILDREN'S SECTIONS,

Under 5 years old

Prize money – 1st - £1.50 2nd - £1 3rd – 50p

Classes

28 Favourite Socks
29 Novelty Toothbrush

5 to 8 years old

Prize money – 1st - £1.50 2nd - £1 3rd – 50p

Classes

30 A drawing of an animal
31 A decorated egg
32 A novelty pen or pencil

9 years and over

Prize money – 1st - £3 2nd - £2 3rd – £1

Classes

33 A handmade card
34 4 lines of a poem about the show
35 A decorated cupcake to be tasted