

**OCHILTREE CATTLE SHOW**

**Wednesday, 22<sup>nd</sup> April 2026**

**BAKING & HANDICRAFTS SECTION**

**ENTRY FORM**

Please enter my name as a Competitor in the following classes.

Numbers Only):

PRIZE MONEY: 1st - £5: 2nd - £4:  
3rd - £3: in all classes.

**COMMITTEE MEMBERS**

Mrs Jan Templeton, 25 Knowe View,

Ochiltree, KA18 2AU

Mrs Karen Watson, Laigh Tarbeg Farm,

Ochiltree, KA18 2RL

Mrs Dorothy Watson, Keyshill Farm,

Mauchline KA5 5HS

Miss Marion Hunter, 12 Mauchline Rd,

Ochiltree

**SCHOOL LIAISON PERSON**

Mrs Janice Caldwell, 30 Knowe View,

Ochiltree KA18 2AU

**SECRETARY & TREASURER**

Miss Rachel Templeton, 2 Old School Wynd,

Ochiltree, KA18 2DA

Mobile - 07533783888

E-mail – Rachel.templeton97@gmail.com

Please TEXT Mrs. Jan Templeton (07973848406) **before 8 p.m.** on Tuesday, 21<sup>st</sup> April with class entry numbers.

Baking & Handicrafts classes open to everyone residing or having resided in Ochiltree Parish.  
Only one prize per class.  
Machine Articles not eligible.  
All Knitting & Sewing to be work of exhibitor.  
Baking etc. to be in Ochiltree Bowling Club between the **hours of 9am & 10am on morning of show. Please note earlier time.**

No exhibits to be removed before 2.30 p.m. and all shall be removed before 3.00 p.m.  
Judging will commence at 10.30 a.m.  
Perpetual Trophy to be won for most points in Baking Section.  
Perpetual Trophy to be won for most points in Handicrafts Section.  
Perpetual Trophy to be won for most points in Children's Section.

# OCHILTREE'S 176<sup>th</sup> CATTLE SHOW

Wednesday, 22<sup>nd</sup> April 2026

## **BAKING & HANDICRAFTS SECTION**

### BAKING SECTION

1. 3 Cheese Oven Scones
2. 3 Pancakes
3. 1lb Iced Coconut Loaf (recipe supplied)
4. Gingerbread (1lb)
5. 3 Empire Biscuits
6. Egg Sponge (unfilled)
7. 3 Rocky Road Squares
8. 3 Lemon Fudge Slices
9. Individual Dessert
10. Savoury Dip
11. 3 Picnic Sized Flavoured Sausage Rolls
12. Jar of Marmalade
13. Baking Disaster (from classes 1-12)

### HANDICRAFTS SECTION

14. Photograph – 'Working the Land'
15. Fresh Floral Arrangement in a Mug
16. Sewn Article
17. Article Any Craft (not sewn)

### CHILDREN'S SECTION (split: 7 years & under, 8 – 15 years)

18. Decorated Sunglasses
19. Edible Mobile Phone
20. 3 Slices Lantern Traybake

## Coconut & Lemon Loaf

- 40g marg or butter
- 1 cup caster sugar
- 1 cup milk
- 2 cups self raising flour
- 1 beaten egg
- ¼ cup coconut
- Rind & juice of 1 lemon

Pre-heat oven to 170 degrees

Line 2 x 1lb tins

Melt marg, add sugar and stir well.

Beat in egg, flour, milk and lemon rind until smooth, lastly add coconut and mix.

Pour in 2 tins & bake for approx. 30-40 minutes till firm to touch then cool.

Mix lemon juice with icing sugar to give spreadable consistency and ice top of loaf.