

Recipe for Cookery Section Item 7

Beetroot and Chocolate Cake

Ingredients

3 large free-range eggs
50g cocoa powder
150g self-raising flour
2 tsp baking powder
175g light Muscovado sugar
300ml sunflower oil, plus extra for greasing
225g raw beetroot, peeled and coarsely grated (about 2 medium beetroot)

For the Icing

200g milk or dark chocolate (about 35-40% cocoa solids), broken into pieces
200ml pouring double cream
50g white chocolate, chopped

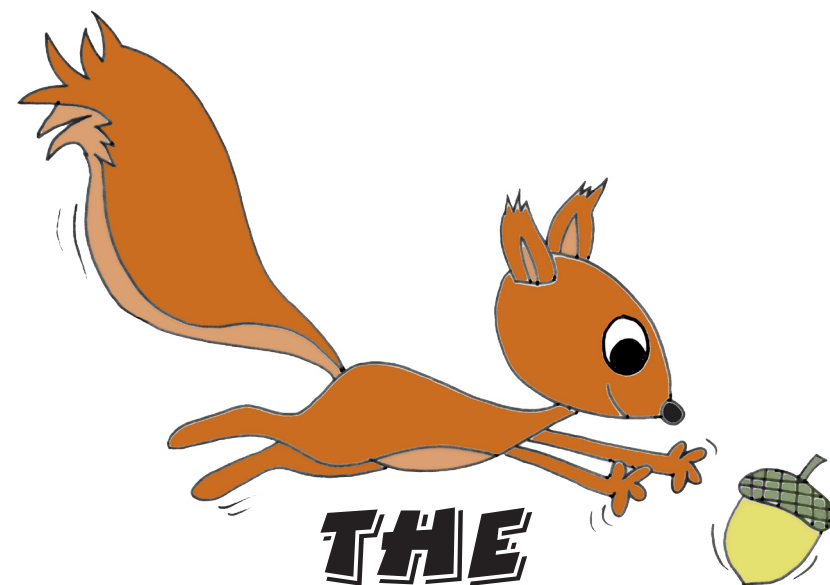
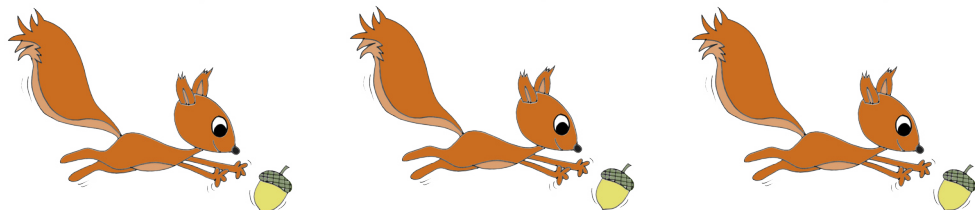
Method

Preheat the oven to 180°C/160°C Fan/Gas 4. Grease and line a 30 x 23 cm/ 12 x 9") baking tin with baking paper.

Break the eggs into a large mixing bowl. Add the flour, cocoa, baking powder and sugar. Stir a little, using a wooden spoon, then gradually mix in the oil and beat until combined to give a thick batter. Once smooth, stir in the grated beetroot. Spoon into the prepared tin and bake for about 35 minutes, or until risen and springy to the touch. Remove and set aside to cool before icing.

To make the icing, place the brown chocolate in a heatproof bowl, add the cream and place the bowl over a saucepan of gently simmering water (do not allow the water to touch the bowl). Stir until the chocolate is melted, smooth and glossy. Leave to cool a little so that it is a thick pouring consistency (this won't take long, depending on room temperature). Pour the icing over the cold cake and spread it out to cover the top of the cake completely.

To decorate, melt the white chocolate in a small bowl set over a saucepan of hot water. Spoon into a small piping big fitted with a fine nozzle or a small food bag with a tiny corner snipped off. Pipe the chocolate in parallel lines across the cake, about 2 cms apart. Using a cocktail stick, drag through the white chocolate in opposite directions across the cake to give a feathered effect.



THE VILLAGE SHOW

2020

Saturday, 29 August

SCHEDULE

Kilmaronock Millennium Hall

Doors Open 8.30 - 10.00 am

Show Opens at 2.00 pm

Our year of the Red Squirrel

Section A - COOKERY

- 1 3 Oven Scones – any variety
- 2 3 Pancakes
- 3 Traditional Victoria Sponge
Plain sponge sandwiched with raspberry jam
- 4 3 Shortbread Biscuits - any shape
Should be identical in shape and size
- 5 Cloutie Dumpling
- 6 Handmade Loaf of Bread
Not machine made
- 7 Beetroot and Chocolate Cake - **OPEN CLASS**
Recipe on the back page
- 8 Plain Gingerbread Loaf - 1 lb tin
- 9 6 Chocolate Truffles
- 10 6 Meringues (6 halves, unfilled)
- 11 6 Squares of Tablet - all same size - **OPEN CLASS**
- 12 3 Potato Scones
- 13 Jar of Lemon Curd
- 14 Jar of Marmalade – named
- 15 Jar of Jam – named
- 16 Jar of Jelly – named
- 17 Jar of Chutney – named
- 18 Jar of Honey – **OPEN CLASS**
- 19 Flask of soup – own choice named
We are looking for interesting flavours

**IF POSSIBLE, COULD ALL PICTURES AND
PHOTOGRAPHS BE HANDED IN ON THE
FRIDAY AFTERNOON PRIOR TO THE SHOW?
THIS WILL ALLOW TIME FOR HANGING
PRIOR TO JUDGING THE NEXT DAY.
IF THAT'S NOT CONVENIENT, PLEASE HAND
THEM IN BEFORE 10 AM ON THE
SATURDAY MORNING**

THE VILLAGE SHOW

Opening and Prizegiving at 2 pm

FREE ENTRY • TEAS • RAFFLE

LUCKY DIP • AUCTION

A FEW RULES

1. Exhibitors must be resident in the Parish of Kilmarnock or members of user groups of Kilmarnock Millennium Hall apart from **OPEN CLASSES**, which are open to anyone
2. Only one entry per household in each class, except in Children's Classes where siblings are entering
3. Each entry must be accompanied by an official label available from the Hall on Friday morning prior to, and Saturday morning of, the Show. Children's entries must display age
4. All exhibits must be made or grown by exhibitors with the exception of Section D 13 and 14, and must be the work of the entrant without any assistance, except perhaps for the Pre-school entries!
5. Entries **MUST** be in place in the Hall by 10 am on the day of the show. Hall doors open at 8.30 am
6. The decision of the Judge is final

villageshow@gartocharn.org

Section E - CHILDREN

PRE-SCHOOL AND PRIMARY - ALL OPEN CLASSES

These two sub-sections have the same subjects, so please put age on entries

- 1 Model of a Tree or Squirrel made from salt dough, clay, pine cones etc
- 2 Drawing or painting of Red Squirrel in own habitat
- 3 Bark Rubbing
- 4 Design (make) a Squirrel Feeder
- 5 Homemade Kite - any shape, size and material
- 6 Design next year's Village Show Schedule Front Cover with a 'Bird' theme

TEENAGERS - ALL OPEN CLASSES

- 7 3 Pieces of Traybake
- 8 Squirrel themed cake!
- 9 Upcycled Item
- 10 Create a Red Squirrel - any medium

If you have any queries, suggestions or, on this occasion, are looking for a baby marrow plant to grow on, then please feel free to get in touch with us on our new email address at

villageshow@gartocharn.org

We now have our own FACEBOOK page which is

Kilmaronock Village Show

Please 'like' and join in and share with others who might be interested in following our tips and advice on showing

Section B - ART, PHOTOGRAPHY & CRAFTS

ALL OPEN CLASS

ART

- 1 Woodland/tree theme any medium
- 2 A Red Squirrel – any medium
- 3 Abstract painting - titled
- 4 Kilmaronock Kirk - any medium
- 5 Leaf collage

**ALL PICTURES MUST BE FRAMED OR PRESENTED READY FOR HANGING.
HAND IN ON FRIDAY IF POSSIBLE**

PHOTOGRAPHS

- 6 Red Squirrel
- 7 Woodland in Bloom
- 8 Family Outdoor Fun
- 9 Red Sky at Night
- 10 Humorous photo with caption

FOR ALL PHOTOGRAPHY CATEGORIES JUDGES WILL PRIORITISE CREATIVE QUALITY, ORIGINALITY AND COMPOSITION, ALTHOUGH TECHNICAL QUALITY (FOCUS, RESOLUTION, QUALITY, CONTRAST ETC) MAY ALSO BE TAKEN INTO ACCOUNT.

CRAFTS

- 11 Table Runner
- 12 Needle Felted Animal
- 13 Sewn Cushion Cover
- 14 Christmas Stocking - any craft
- 15 Woven Item - wood, willow etc.
- 16 Woodcraft - anything made from wood
- 17 Pin Cushion



Section C - PRODUCE

- 1 3 Potatoes (white)
- 2 3 Carrots (long)
- 3 3 Carrots (stump)
- 4 3 Beetroot (globe)
- 5 3 Onions from set
- 6 3 Onions from seed - **OPEN CLASS**
- 7 4 Shallots
- 8 1 Lettuce (any variety)
- 9 6 Pods of Peas
- 10 6 Runner Beans
- 11 6 French Beans
- 12 3 Leeks
- 13 1 Cabbage
- 14 3 stalks Chard
- 15 3 Courgettes
- 16 1 Marrow - prize for heaviest and longest
- 17 Pot of Parsley
- 18 4 Tomatoes
- 19 1 Cucumber
- 20 Chilli Plant (any variety)
- 21 3 Apples – same variety
- 22 3 Sticks of Rhubarb
- 23 Dish of Stoned Fruit
- 24 Dish of Un-stoned Fruit
- 25 Hamper of Produce (handmade or homegrown)
- 26 Posy of Herbs
- 27 Own Fruit or Vegetable not mentioned above
- 28 Ugly/Wonky Vegetable
- 29 3 Eggs
- 30 Bottle of Fruit Gin
Fruit steeped in gin for a few months, eg. Sloe, Damson etc
- 31 Bottle of Botanical Gin
A completely different process from 30 above. Recipe can be found online. A great success last year!
- 32 Bottle of Elderflower Cordial

Section D - PLANTS AND FLOWERS

- 1 Fuchsia in Pot – any variety
- 2 Pot Plant in Flower
- 3 Pot Plant in Foliage
- 4 A Geranium or Pelargonium
- 5 A Begonia
- 6 A Single Rose
- 7 5 Sweet Peas in a Vase
- 8 3 Dahlia stems in a Vase
- 9 3 Gladioli in a Vase
- 10 3 Hosta Leaves in a Vase
- 11 Best Scented Bloom
- 12 Vase of Herbaceous Flowers
- 13 Floral Arrangement in a Labelled Soup Tin
- 14 Floral Arrangement incorporating Driftwood
- 15 Hanging Basket
- 16 Pot of Annuals - no larger than 5 litre pot

This year we have a novelty class . . .

Marrow in a Barrow!

We supply the plant — you grow it!

Let's see who can grow the heaviest or longest marrow in the area. All you need to do is:

1. Acquire your plant from a committee member
2. Plant it in the garden - in full sun if possible!
3. Water regularly and feed it
4. Watch it grow!
5. Bring it along to the Village Show on 29 August, in a wheelbarrow if necessary, where it will be measured and weighed

