

A FARMERS WORST NIGHTMARE

I got the lambs Monday
To draw the ones for mart.
I tagged them and I marked them,
I'd need an early start.

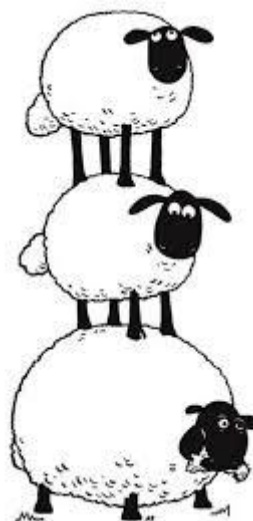
Then I cleaned the trailer.

Though it was clean before,
Sprayed the wheels most carefully
Put sawdust on the floor

Next I did the Defra form
(You've got to get it right)
Flock and holding numbers,
It took me half the night.

Tuesday I got up early
To give me time to load.
Filled in the destination
And started on the road.

At last I got to Sedgemoor
For once no traffic jams,
But when I got the ramp down
I'd forgot to bring the lambs.



DON'T FORGET A DATE FOR YOUR DIARY

SPAXTON VILLAGE SHOW SATURDAY 6TH AUGUST 2.00PM – 5.00PM



All you budding bakers, there's a new challenge, the *Spaxton WI Perpetual Cup* for the best cake made from a Women's Institute recipe. This year it's apple cake and the recipe can be found in the show programme, but just in case here it is:

Ingredients

- ✓ 454g (1lb) self raising flour
- ✓ 230g (1/2 lb) butter, softened
- ✓ 110g (1/4 lb) soft brown sugar + 2 tbsp for sprinkling
- ✓ 230g (1/2 lb) dessert apples, coarsely chopped
- ✓ 2 eggs, beaten
- ✓ Pinch cinnamon
- ✓ Pinch nutmeg, freshly grated



Method

Line a 23cm (9") cake tin with greaseproof paper. Sieve the flour and cinnamon into a bowl. Rub in the butter. Add the sugar, apples and eggs. Stir the mixture into a fairly stiff dough. Spread it in the prepared tin. Mix the sugar and nutmeg together and sprinkle over the top of the cake. Bake at 180 degrees C (350 degrees F, gas mark 5) for 30 mins. Cover with greaseproof paper and continue cooking for a further 30 mins, so the cake has risen and cooked through.

GOOD LUCK AND ENJOY YOUR DAY AT THE SHOW