



**SUNDAY 5th AUGUST 2018**

Penrice Castle Park, Reynoldston, Gower

**COOKERY, HANDICRAFTS  
& CHILDREN'S CLASSES**



[www.gowershow.co.uk](http://www.gowershow.co.uk)



**THIS YEAR'S THEME:  
'I DO LIKE TO  
BE BESIDE  
THE SEASIDE'**

**COOKERY, HANDICRAFTS  
& CHILDREN'S CLASSES**

To be held at  
**PENRICE CASTLE PARK, REYNOLDSTON, GOWER**  
ON  
**SUNDAY 5th AUGUST 2018**

**STAGING OF ALL CLASSES -  
SATURDAY 4th August 2018  
BETWEEN 12 noon & 2 pm  
FOR JUDGING AT 2.15 pm**

**Entries & Fees BY Saturday 7th JULY 2018, to:**

Mrs Daphne Furneaux  
Thurba Cottage  
Pitton, Rhossili  
Swansea SA3 1PH  
Tel: 01792 390754

**STRICTLY NO LATE ENTRIES ON DAY OF JUDGING  
(N.B. NO ENTRIES WILL BE ACCEPTED ON DAY OF JUDGING)**

# W.I. CO-OPERATIVE OPEN TO ALL WOMEN'S' INSTITUTES

Theme:

## 'WISH YOU WERE HERE'

Sponsored by the family of The late Mrs E Beynon, Reynoldston

### EXHIBITS TO INCLUDE EACH OF THE FOLLOWING

**Three Cookery Items**

**1 Jar of Preserve**

**Two Items of Craft**

**One Floral Arrangement**

To be judged in accordance with "On with the Show."

Staging & Interpretation to be judged.

No background staging allowed.

No Cutlery, Table size 3ft wide & 2ft 3 ins deep

*N.B. ALL Exhibits to be the work of a member of the W.I.*

Three members max. to stage Co-operative

Perpetual Challenge Shield to be awarded to the winning Institute.

*(To be held for one year only.)*

**Prizes: 1st £10, 2nd £6, 3rd £4**

2017 Winner – Llanddewi with Knelston W.I.



## NOVICE CLASS

for all WI's who have not won a 1st prize

at The Gower Show within the last five years.

Please use all the information as per the W.I. Co-op above.

2017 Winner – Three Crosses W.I.



# OPEN COOKERY SECTION

## ALL Preserves not less than ½lb (225gm) in size

Please read the hints & tips appended to this schedule to avoid disappointment or disqualification.

### Class

- 1 Jar of favourite Jam
- 2 Jar of Chutney
- 3 Jar of Fruit Curd
- 4 Jar of Marmalade
- 5 Jar of Fruit Jelly
- 6 **Three** jars of preserves (to be staged within a space of 12in/30cm)
- 7 Mincemeat & Marzipan Teabread (recipe enclosed)
- 8 'Never Fail' cake (recipe enclosed)
- 9 **Three** Welsh cakes
- 10 Orange Victoria Sandwich (recipe enclosed)
- 11 A fruit tart
- 12 A Savoury quiche
- 13 Lemon Yogurt cake (recipe enclosed)
- 14 A Nut Roast (recipe enclosed)
- 15 **Three** white bread rolls
- 16 A Decorated cake, (decoration ONLY to be judged)
- 17 **Three** Cinnamon & Almond fingers (recipe enclosed)

# ONLY MEN ALLOWED

- 18 **Three** Savoury scones
- 19 An Apple cake (recipe enclosed)

# HANDICRAFT

- 20 **Three** items of craft (to be staged in a space 2ft x 2ft, background permitted)
- 21 A Bag, any medium
- 22 A Seascape painting
- 23 A photograph 'Beside the Sea.'
- 24 A Sea creature, knitted and/or crocheted
- 25 A cushion, any medium
- 26 An item of craft using only the colour BLUE
- 27 An item of craft not catered for in any other class
- 28 Create **three** Doodle Hats (pattern given) All items created will be donated to AGE UK; the hats raise money for activities at local Age UK centres. Should you wish to create more advanced Doodle hats, visit the official website: [www.thebigknit.co.uk](http://www.thebigknit.co.uk)

**A BIG THANK YOU** to all those who created Sensory Bands last year which were donated to Hillside Nursing Home, Ffynone, Swansea where they are very much appreciated.

# CHILDREN'S

## UNDER 4yrs

- 29 A pretty picture, any medium

## UNAIDED WORK – Age Group: 7 or under

- 30 A Selfie 'Beside the Sea'  
 31 A decorated pebble  
 32 A collage using seaside materials  
 33 A seaside creature made from re-cycled materials  
 34 **Three** Rice krispie cakes  
 35 An item made from Playdoh  
 36 A Bookmark

## UNAIDED WORK – Age Group: 8-11 years

- 37 **Three** pieces of flapjack (*recipe enclosed*)  
 38 A decorated bucket and spade  
 39 A decorated photo frame featuring shells  
 40 A Selfie 'On the beach'  
 41 A collage of seaside materials  
 42 A Lighthouse, any medium  
 43 Any item, using driftwood

## UNAIDED WORK – Age Group: 12-16 years

- 44 A Seaside photograph  
 45 A Victoria sandwich  
 46 'You made it, Let's see it!'  
 47 **Three** decorated cupcakes (*decoration only to be judged.*)  
 48 A decorated box featuring shells (*space allowed 30cm square*)  
 49 One metre of Bunting, any medium  
 50 Any cake of your choice

## ENTRY FEES

### ENTRY FEES -

ALL CLASSES: £1 PER ENTRY

W.I. Co-op: £1.00

CHILDREN'S CLASSES: FREE

Prizes: 1st £5, 2nd £3, 3rd £2

Only one entry per person, per Class

N.B. ALL Exhibits to be the work of the Exhibitor

Class numbers to be collected from the Secretary's table inside Open Classes Marquee.

**Presentation of Trophies and Prize Money will be awarded after 5pm, on Sunday 5th August 2018 at Secretary's table**

## CONDITIONS

1. All exhibits to be staged on Saturday 4th August - 12 noon - 2 pm, and not removed before 5.30 pm on Sunday 5th August
2. The Society and the show committee do not hold themselves responsible for any loss, damage or mis-delivery of exhibits consigned to or from the show or whilst on the show ground, although utmost care and security will be taken.
3. An Exhibitor pass will only be given with entry fees exceeding £8. The Marquee will be open to the public on Sunday 5th August at 9.30 am until 5.30 pm after which exhibits may be removed.
4. THE JUDGES DECISION IS FINAL AND BINDING
5. STRICTLY NO LATE ENTRIES TAKEN ON THE DAY OF JUDGING

**Please note:** ALL measurements in Recipes provided, have been successfully proven by Committee members.

## MINCEMEAT AND MARZIPAN TEABREAD

### INGREDIENTS:

200 gm (8oz) self raising flour  
 100gm (4oz) cold butter, cut into pieces  
 plus extra for greasing  
 80gm (3oz) light muscovado sugar  
 80gm (3oz) marzipan, cut into 1cm/ ½ in  
 cubes  
 2 eggs  
 300gm (10oz) mincemeat  
 2 Tbsp sliced flaked almonds  
 Icing sugar, for dusting (optional)

### METHOD:

Butter a 1kg (2lb) loaf tin and line base with greaseproof paper. Tip flour into a bowl, add the cold butter and rub until the mixture until it forms fine crumbs. Stir in sugar and marzipan.

In another bowl, lightly whisk the eggs then stir in the mincemeat. Stir this into the flour mixture until evenly combined. Spoon into the prepared loaf tin, smooth the top, then sprinkle the flaked almonds over the top. Bake for approx 1 hr until the tea bread is risen and golden brown, or a skewer inserted comes out clean. Lightly dust the Teabread with icing sugar whilst it is still hot. Allow to cool in the tin for 20 minutes then tip onto a wire rack to cool completely. Peel off the lining paper. Bake in a pre-heated oven – 160C, 140C Fan, Gas mk 3

## NEVER FAIL CAKE

### INGREDIENTS:

4ozs dark brown sugar  
 4ozs butter  
 1lb dried mixed fruit  
 ¼ pt cold water  
 ½ tsp mixed spice

### METHOD:

Place all the above ingredients in a saucepan. Bring to the boil and simmer for ten minutes, stirring occasionally. Allow to cool.

Then, add:  
 2 beaten eggs  
 10ozs S.R. flour  
 1 tsp baking powder

Bake for 1-1 ½ hours at 140 C in a lined 8inch round tin

## FLAPJACKS

### INGREDIENTS:

225gm (8oz) butter  
 225gm (8oz) Demerera sugar  
 75gm (3oz) golden syrup  
 275gm (10oz) porridge oats

### METHOD:

Preheat the oven to 160C, Fan 140C, Gas 3. Grease a 30 x 23cm tin (12 x 9inch) Traybake or roasting tin.

Melt the butter in a large pan along with the sugar and syrup, then stir in the oats. Mix well and turn into the prepared tin. Press flat with a palette knife or the back of a spoon. Bake for about 35 minutes or until pale golden brown. Remove from the oven and leave to cool for 10 minutes. Leave to finish cooling in the tin.

**ONLY THREE PIECES TO BE EXHIBITED.**

## ORANGE VICTORIA SANDWICH

### INGREDIENTS:

175gm (6oz) butter, softened  
 175gm (6oz) light muscovado sugar  
 3 large eggs  
 175gm (6oz) self raising flour  
 1½ level tsp baking powder  
 Zest of 1 orange

### FILLING:

40gm (1½ oz) butter, softened  
 100gm (4oz) icing sugar, sieved  
 1-2 Tbsp fine cut marmalade  
 Icing sugar, sieved (for dusting)

### METHOD:

Preheat the oven to 180C, Fan 160C & gas 4. Grease and line two 7inch sandwich tins. Measure all ingredients for the cake into a bowl and beat well for about 2 minutes, until smooth and blended. Divide the mix between the tins evenly and level out. Bake for 25-30 mins or until the cakes have shrunk slightly from sides of tins and spring back when lightly pressed with a finger. Turn the cakes out onto a wire rack to cool & peel off paper.

**FILLING:** Measure the ingredients for the filling into a bowl and blend until smooth. Use to sandwich the cakes together & dust top with sieved icing sugar.

## NUT ROAST

### INGREDIENTS:

75gm (3oz margarine)  
 100gm (4oz breadcrumbs)  
 50gm (2oz) walnuts  
 100gm (4oz) hazelnuts  
 2 carrots, chopped  
 1 egg  
 1 Tbsp tomato ketchup  
 1 medium onion, chopped  
 2 celery sticks, chopped  
 1 tsp Worcester sauce  
 1 tsp mixed herbs  
 Seasoning

### METHOD:

Sweat onion and margarine. Liquidise with remaining ingredients in small quantities to a dropping consistency, adding another egg if too dry.

Bake in a 1lb loaf tin for about 1 hour at 300F, 150C, Gas 2.

## CINNAMON & ALMOND FINGERS

### INGREDIENTS:

6oz (150gm) plain flour  
 2oz (50gm) caster sugar  
 ½ tsp cinnamon  
 4oz (100gm) butter or margarine  
 ½ egg white  
 1oz (25gm) flaked almonds  
 1Tbsp granulated sugar

### METHOD:

Rub fat into flour & cinnamon. Add caster sugar, knead well to create a ball. Press the mixture into a greased 7 inch tin. Beat egg white lightly and brush over the mixture. Sprinkle with granulated sugar and flaked almonds. Cook at 160 C for 20-25 mins. Cut into fingers whilst warm.

**ONLY THREE PIECES TO BE EXHIBITED.**

## AN APPLE CAKE

### INGREDIENTS:

8oz Apples sliced  
 8oz Sultanas  
 ¼ pt milk  
 6ozs soft brown sugar  
 12ozs S.R. flour  
 2 tsps mixed spice  
 6 ozs butter  
 1 egg (beaten)  
 1 oz Demerera sugar

### METHOD:

Mix apples, sultanas, milk and sugar into a bowl. Sieve flour and spice, rub in butter. Add rest of ingredients and mix well. Put in an 8" round cake tin, sprinkle the Demerera sugar on top.

Bake in an oven at 170C, 350F for approximately 1¾ hrs.

## LEMON YOGURT CAKE

### INGREDIENTS:

140gm (5oz) Carton plain yogurt – Use yogurt carton for measuring  
 1 carton cooking oil  
 2 cartons caster sugar  
 3 cartons self-raising flour  
 3 eggs  
 Zest of one large lemon

### METHOD:

Beat together yogurt, oil, sugar and eggs. Gradually add sifted flour and stir in the lemon zest. Pour mixture into an 8inch loose bottom tin and bake for approx 1hr at 150C (Fan 130C), 300F, Gas 2 oven.

## DODDLE HAT

You will need some double knitting yarn and a bobble of your choice.

1. Using double knitting yarn and some 4mm needles, cast on 28 stitches.
2. K2 rows. Then, starting with a knit row, work in stocking stitch (Knit 1 row, Purl 1 row, repeat) for 12 more rows.
3. For the next row, K2 together across all the stitches (14 stitches) and for the row after that, P2 together to the end (7 stitches).
4. When you've finished, cut the yarn leaving about 25 cm. Thread the cut end of the yarn through a sewing needle, then run it through the loops and remove the knitting needle.
5. Tighten the yarn and sew the little hat together at the side. Once finished, turn it right-side out so that the seam you've just sewn runs up the inside.
6. When laid out flat, the hat dimensions should be about 5-7cm along the bottom and at least 3cm high.
7. Sew a little bobble onto the top of the hat.

*Don't forget to visit the official website if you wish to create a more advanced Duddle hat.*

**PLEASE EXHIBIT THREE FOR JUDGING.**

# HINTS & TIPS ON:

## PRESERVING

Preservation is a method of 'keeping' fruits & vegetables at their best for use until the next season of production. Containers are sealed to preserve items for this length of time or longer.

Fruit curds, mincemeat & uncooked chutneys and relishes are **not accepted as true preserves** as they do not have this lengthy keeping ability but are marked using the same recommended marking scheme.

The first thing a judge will look for is a 'seal' which shows that the item is actually worthy of the term **preserved**.

Lids should always be put on freshly potted sugar preserves immediately each jar is filled, when hot.

A twist top or plastic cover will 'pop' when opened, if there is a true seal.

Avoid honey jars with screw tops, as the thread does not produce a good seal.

A seal can only be achieved by:

- A new twist top, or
- A new pliable press-on cover, with a traditional jam jar

**NOTE:** A wax disc, placed smooth side down, when carefully trimmed to fit the rim of the jar and the surface of the preserve, will cause an air tight seal when cooled and only needs a cellophane cover to protect from dust. This should never be put on a tepid preserve as the moist air trapped may cause spoilage. Always put a cellophane cover on when completely cold.

## RE-CYCLED JARS & LIDS

Plain jars must be used for showing preserves. Jars & lids bearing trademarks should not be used for shows as this contravenes the Trades Description Act. If twist top lids are used for showing, they must be new and plain, as old lids do not always give a good seal. If a top from a vinegar jar is used, this will often impart its flavour through a jam preserve totally ruining the smell and flavour.

If no seal of preservation is present, the item is not acceptable (NA) and is not marked further (often an exhibitor will be tempted to test the seal before exhibiting, and thus destroying it!).

The container should be clean and unblemished.

Labels should be plain, clear and straight, and of suitable size for the container. Place label between the seams of the jar. Label should state contents, and, day, month & year of making.

# RULES

1. The Society shall be called 'THE GOWER AGRICULTURAL SOCIETY' and shall consist of ordinary members from whom shall be elected annually President, Vice-Presidents and Honorary Treasurer, an Honorary Secretary or Secretaries and a Committee to manage the Society.
2. The Payment of an annual subscription of £20 family, £16 double and £8 single (inc. VAT) shall constitute a person an ordinary member of the Society.
3. The principal objects of the Society shall be the improvement in the breeds of cattle, horses, sheep and pigs and the improvement of agricultural machinery and implements and the developments of agriculture generally and to hold an Exhibition thereof, and if the Society so decides to combine with such Exhibition classes for Horticulture, Forestry, Dogs, Bee Keeping and Rural Arts and Crafts.
4. All subscriptions shall be paid to the Secretary or Secretaries not later than the 31st July in each year and the Annual General Meeting shall be held not later than March in each year.
5. The Annual General Meeting of the Society shall appoint annually a President, an Honorary Treasurer and a committee to manage the Society and any officers and such committees as it may consider necessary for the running of the Society during the forthcoming year.
6. Persons, who for special services to the Society, or its objects, the Society may wish to honour by appointment as Vice-Presidents or Honorary Members or other similar positions, shall be appointed at the Annual General Meeting only on the recommendation of a majority of the Management Committee. The Management Committee shall only make such recommendations in the case of persons proposed and seconded by members of that Committee and shall ignore representations made by other than their own members.
7. The Treasurer and the Chief Financial Steward shall be responsible for the collection of all subscriptions all donations and any sums due to the Society and the making of all payments authorised by the Committee on behalf of the Society, except prize money, shall be paid by cheque signed by any two of the President, the Treasurer and two members appointed by the Finance and Organisation Committee of the Society.
8. The funds of the Society shall be utilised for the purpose of maintaining and developing the objectives of the Society.
9. Closed classes shall be confined to exhibitors occupying a residence or farm building within the boundaries of the City and County of Swansea.
10. The rules of the Society shall be altered only by a General Meeting of the Society.

# CONDITIONS OF EXHIBITION

1. All exhibits in the livestock and poultry section must be on the showground no later than 9.00am on the morning of the show. Exhibits shall not be removed from the showground before the prize presentation without the permission of the Livestock Secretary. No exhibition in other sections to be removed before 5.30pm.
2. Horses should arrive in good time for their class and to allow enough time for preparation and warm-up. Parking for horse trailers and horse lorries is not guaranteed. Every effort will be made to stick to the running order but the committee reserve the right to make a change if circumstances deem this necessary.
3. The decision of the Judges shall be final.
4. Any objection to an exhibit must be lodged with the Secretary in writing and a deposit of £10 paid within two hours of the Class being judged. The deposit of £10 will be returned if the objection is upheld, but forfeited to the Society if the objection is not sustained. The objection will be considered by the Committee.
5. If in the opinion of the judge or judges the exhibits in any class are of insufficient merit, the Committee reserves the right to withhold the whole or any part of the prize money.
6. All entries must be made in writing and delivered no later than as stated in your relevant section.
7. The Committee reserves to itself the right to refuse or reject any entry without stating the reason for doing so and to cancel any class or group of classes not less than three days before the date of the Show.

8. The Committee reserves to itself the right to withhold or reduce the scheduled prize money in the event of there being insufficient number of exhibitors or is so recommended by the judge.
9. Any exhibitor who does not comply with the rules of the Society or these conditions shall be debarred from exhibiting and may at the discretion of the Committee forfeit all prize money won.
10. All horses must be properly haltered and secured to the satisfaction of the stewards. The Society, its Officers or Stewards will not be responsible for any errors or mistakes that may occur in the placing, penning or securing of exhibits.
11. Any person riding a horse/pony anywhere on the showground is required to wear a hard hat of a standard approved by their appropriate governing body. No horse/pony is to be ridden or led through the showground except on designated horse walks/areas.
12. A fall of horse/pony or rider during any class will result in elimination. The rider must NOT remount in the ring and should see a medically qualified attendant before remounting.
13. All exhibitors and their servants in charge of stock will be subject to the orders of the stewards, and any such person disobeying such orders may be expelled from the Show Yard.
14. No diseased animal will be allowed to enter the Show Field. The Society's Veterinary Surgeon to be the sole judge. The certificate of the Veterinary Inspector, whether as to age or soundness, shall be required only in cases where the judges are in doubt, or where the stewards consider it necessary. The decision of the Inspector in such cases, shall be final and conclusive.
15. The Society will not in any case or under any circumstances hold itself responsible for any loss, damage, mis-delivery, illness or accident that may occur through or to any exhibit or person from any cause whatsoever and it shall be a condition of entry that each exhibitor shall hold the Society harmless and indemnify it against legal proceedings arising from any of the above- named circumstances.
16. No person shall enter any of the rings, enclosures or tents during the time judging is proceeding, except the Secretary's Steward properly appointed to assist the judges in such ring, and the attendants in charge of the animals being judged and no person shall have communication; on with the judges except the Secretaries and such Stewards. All exhibitors acting in opposition to this condition shall forfeit such premiums as may be awarded to them and the Stewards shall report to the Committee any infringement of this condition.
17. A number label will be allotted by the Secretary to each exhibitor and such number shall be displayed when the animal is exhibited.
18. Should any question arise as to the construction or applicability of any rules of these conditions, or any other matter requiring urgent decision, on the day of the Show, the same shall be decided by the Committee, consisting of the Director, the Assistant Director, the Chairman, the Secretary/Secretaries and the Hon. Solicitor and the Chief Steward of the Section concerned.
19. Any animal shown in the Brood Mare Class must have produced a live foal in the current year or a veterinary surgeon's certificate to that effect must be produced to the Secretary or Secretaries.
20. An exhibitor on winning and receiving a trophy shall sign for the trophy and be responsible for its safe keeping. The trophy must be returned to the Society (unless won outright) not later than one month before the following show. Return of the trophy should be in person or with proof of posting receipt.
21. In these rules the Committee referred to shall be the Committee constituted in accordance with Rule 1.

## THIRD PARTY LIABILITY

The Society, its Officers or Servants, shall not be responsible to any person whatsoever while on the Society's premises or while entering or leaving same, for any damage or loss however caused, to the property of any such person or for any injury fatal or otherwise to any such person.

The Society, its Officers or Servants shall not be responsible for any accident, damage or loss, however caused, that may occur to any exhibitor or his servant, or to any animal, article or property, brought into the Showground, or while entering or leaving or being carried into or out of the said Showground. Each exhibitor shall be solely responsible for any loss, injury or damage that may be done to or occasioned by, or arising from any animal, article or property exhibited or brought on to the Showground by him, and he shall indemnify and hold harmless the Society from and against all actions, suits, expenses and claims on account of or in respect of any such damage or injury which may be caused or occasioned.



# COOKERY, HANDICRAFTS & CHILDREN'S CLASSES

## ENTRY FORM

This entry form to be completed and returned to:

Mrs Daphne Furneaux, Thurba Cottage, Pitton, Rhossili, Swansea SA3 1PH,  
**accompanied by entrance fee on or before Saturday 7th July 2018.**

**Cheques to be made payable to GOWER AGRICULTURAL SOCIETY.**

Entries after this date will be accepted but will not appear in the catalogue.

**No entries accepted after Thursday 2nd August 2018**

**PLEASE NOTE** - Staging times Saturday 4th August 2018 between 12 noon and 2 pm

CLASS NO. \_\_\_\_\_

EXHIBITORS NAME \_\_\_\_\_

NAME OF W.I. \_\_\_\_\_

CHILDREN/S AGE/S \_\_\_\_\_

Full address (in block capitals, please) \_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

Email Address: \_\_\_\_\_

Tel No. \_\_\_\_\_

Entrance Fee enclosed \_\_\_\_\_

Are you interested in Stewarding for an hour on Sunday? YES / NO

If Yes, please state time: \_\_\_\_\_





**SUNDAY 5th AUGUST 2018**

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