



**SUNDAY 31st JULY 2022**

Penrice Castle Park, Reynoldston Gower SA3 1LA

**COOKERY, HANDICRAFTS  
& CHILDRENS CRAFTS**

# **THIS YEAR'S THEME: 'THE SHOW MUST GO ON!'**

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

To be held at  
**PENRICE CASTLE PARK REYNOLDSTON,  
GOWER SA3 1LA**  
ON  
**ON SUNDAY 31st JULY 2022**

---

**STAGING OF ALL CLASSES -  
SATURDAY 30th July 2022  
BETWEEN 12 noon & 2 pm  
FOR JUDGING AT 2.15 pm**

**Entries & Fees to be paid by Sat. 10th JULY 2022 either by**

post to Daphne, cheques  
payable to  
The Gower Agricultural Society

OR by Bank Transfer  
Payee: Gower Agricultural Society  
Sort code: 40 43 31  
A/c No: 40388351  
Using ref: Entrant's Name & WI Craft

**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:

## 'THE SHOW MUST GO ON'

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 £15, 2nd £10, 3rd £5**

2019 Winner Swansea Central W.I.

## ★ ★ ★ ★ ★ ★ ★ ★ ★ ★ **NOVICE CLASS** ★ ★ ★ ★ ★ ★ ★ ★ ★ ★

for all W.I'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.*

★ ★ ★ ★ ★ ★ ★ ★ ★ ★ 2019 Winner Murton Village W.I. ★ ★ ★ ★ ★ ★ ★ ★ ★ ★

## CONDITIONS

1. **All exhibits to be staged Sat 30 July between 12 noon & 2 pm, and not removed before 5 pm on Sunday 31st July 2022. N.B. The show is open to the public until 5pm & therefore NO exhibit is to be removed before 5pm on Sunday 31st July 2022 unless under exceptional circumstances**
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 31st July from 9 am until 5 pm after which exhibits may be removed.
4. **THE JUDGES DECISION IS FINAL AND BINDING**
5. **STRICTLY NO LATE ENTRIES TAKEN DAY OF JUDGING**

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

# 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 (*not less than ½ lb*)
- 4 Jar of Marmalade
- 5 **Three** jars of preserves (*to be staged within a space of 12in/30cm*)
- 6 Apple & Cinnamon Cake (*recipe enclosed*)
- 7 **Three** White Chocolate & Raspberry Muffins (*recipe enclosed*)
- 8 A chocolate Swiss roll
- 9 An egg custard tart
- 10 **Three** Sausage Rolls
- 11 A Boiled Fruit Cake (*recipe enclosed*)
- 12 **Three** Cheese Scones
- 13 Vegetarian Quiche.
- 14 **Three** Vegan Banana Cupcakes (*recipe enclosed*)
- 15 A decorated cake, (*decoration ONLY to be judged*)
- 16 **Three** Welsh cakes
- 17 A Victoria sandwich

## ONLY MEN ALLOWED

- 18 **Two** savoury pasties
- 19 A 2 lb Bara brith Loaf

## HANDICRAFT

- 20 **Three** items of craft (*to be staged in a space 2ft x 2ft, background permitted*)
- 21 A Toy, any medium
- 22 A Painting, any medium
- 23 A favourite Photograph
- 24 A knitted or crocheted item
- 25 An item of patchwork or quilting.
- 26 An item of craft using only the colour of RED
- 27 An item of craft not catered for in any other class
- 28 An Adult Bobble Hat, pattern of your choice (*To be donated to the DPJ Foundation, supporting Mental Health issues in Welsh farming*)

# CHILDREN'S

## UNDER 4yrs

- 29 An A4 painting, using hands and or feet

## UNAIDED WORK – Age Group: 7 or under

- 30 A favourite photograph  
 31 A picture created from pasta and/or pulses.  
 32 A Flag, any medium  
 33 A painted stone  
 34 **Three** decorated cupcakes (*decoration ONLY to be judged*)  
 35 **Two** Gingerbread biscuits (*decoration ONLY to be judged*)  
 36 A Painting (*A4 size*)

## UNAIDED WORK – Age Group: 8-12 years

- 37 A favourite photograph  
 38 A picture created from pasta and/or pulses.  
 39 A Flag, any medium  
 40 A painted stone  
 41 **Three** decorated cupcakes (*decoration ONLY to be judged*)  
 42 **Two** Gingerbread biscuits (*decoration ONLY to be judged*)  
 43 A Painting (*A4 size*)

## UNAIDED WORK – Age Group: 13-18 years

- 44 **Three** Lemon Drizzle flapjacks (*recipe enclosed.*)  
 45 A Sock puppet  
 46 An item made of pompoms  
 47 Your favourite photograph  
 48 **Three** decorated cupcakes (*decoration ONLY to be judged*)  
 49 A decorated Welly or Boot  
 50 You made it, 'Let's see it!'

# 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 the Open Classes Marquee.

**Presentation of Trophies and Prize Money will be awarded after 5.00 pm, on Sunday 31st July 2022**

## APPLE & CINNAMON CAKE

### INGREDIENTS:

1lb (450gm) Cooking Apples  
 6oz (175gm) S.R. flour & ¼ tsp cinnamon  
 1 level tsp baking powder  
 6oz (175 gm) caster sugar  
 2 eggs  
 ½ tsp almond essence  
 4oz (100gm) butter, melted  
 1oz (25gm) flaked almonds.

### METHOD:

Heat oven to 180c/160 fan/gas 4. Line a 8inch (20cm) loose bottomed cake tin with greaseproof paper, also greased. Peel, core and thinly slice apples and put into a bowl of water. Put flour and baking powder into a bowl with sugar and cinnamon. Beat eggs and essence together, stir into flour with melted butter and mix well. Spread half the mixture into the tin. Drain & dry apples on kitchen paper, arranging on top of mixture. Top with rest of mixture, some apple may show through. Bake for approx 1-1 ¼ hrs until golden and shrunk slightly from the sides of the tin. Leave in tin for 15 mins, then turn out and remove lining paper.

## VEGAN BANANA CUPCAKES (MAKES 6-8 CAKES)

### INGREDIENTS:

2 over-ripe bananas  
 65 gm light soft brown sugar  
 50 gm vegetable sunflower oil  
 150 gm plain flour  
 1 tsp baking powder  
 2 tsp cinnamon

### METHOD:

Pre-heat the oven to 180C/160C fan/gas mk 4. Roughly mash the bananas with the oil in a bowl, gently fold in the sugar. Combine the dry ingredients and then fold into the banana mix. Line a cupcake tray with cases, this recipe makes 6-8 cup cakes, depending on size of banana). Spoon the mix into your cases until ¾ each full. Bake for 25 mins or until golden brown and a skewer comes out clean. Cool. **SERVE ONLY THREE CUPCAKES**

## BOILED FRUIT CAKE

### INGREDIENTS:

4 ozs butter  
 6ozs granulated sugar  
 1lb mixed dried fruit  
 8ozs water or cold tea  
 1 tsp Bicarb of soda  
 1 tsp mixed spice

### METHOD:

Heat oven 140C

Place all the above ingredients into a saucepan and gently bring to the boil. Allow to cool for 1 hour. Add 4ozs plain flour, 4ozs S.R. flour and two eggs. Bake in a 7inch round cake tin for 1¾ hours. Cool on a wire rack & place in a tin for 1-2 days.

## LEMON DRIZZLE FLAPJACKS

### INGREDIENTS:

250 gm butter  
250 gm soft brown sugar  
175 gm golden syrup  
425 gm porridge oats  
150 gm lemon curd  
50 gm icing sugar  
½ lemon, juiced

### METHOD:

Heat the oven to 180/160C (fan) gas mk 4 and line a 20 x 20cm tin with baking parchment.

Melt the butter, sugar and golden syrup in a pan until bubbling. Tip in the oats and stir until everything is well coated. Press  $\frac{3}{4}$  of the mix into the tin, then spread the lemon curd over, before spreading the remaining flapjack mix on top. Bake for 30 mins, then leave to cool.

Mix the icing sugar with lemon juice then drizzle across the cooled flapjack mix and cut into 12 pieces.

**SERVE ONLY THREE PIECES**

## WHITE CHOCOLATE & RASPBERRY MUFFINS

### INGREDIENTS:

300g/10½oz plain flour  
225g/8oz caster sugar  
1½ tsp bicarbonate of soda  
pinch of salt  
100ml/3½fl oz milk  
100ml/3½fl oz soured cream  
3 free-range eggs, beaten  
5 tbsp sunflower oil  
1 tsp vanilla extract or vanilla bean paste  
150g/5½oz fresh/frozen raspberries  
100g/3½oz white chocolate chips

### METHOD:

Preheat oven to 190C/180C Fan/Gas 5, line a 12 muffin tin with paper cases.

Sift the flour, sugar, bicarb of soda & salt into a large bowl & mix to combine. Whisk the milk, soured cream, eggs, sunflower oil and vanilla together in a jug or bowl until well combined. Soured cream can be made by adding some lemon juice to ordinary cream or milk beforehand but wait until it curdles before using. Pour the milk and egg mix into the dry ingredients, mix using a large metal spoon or spatula, until just combined. Add the raspberries and chocolate chips, mix until only just combined – do not over-mix or the raspberries will break up. Spoon the mixture into paper cases. Bake for about 25 minutes until muffins are well risen and golden brown. Transfer to a wire rack to cool.

# 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 £41.00 family, £12.50 adult, £8.00 child 5 - 16 years. (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 5.00pm.
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 10th July 2022.

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

**BACS DETAILS. Sort code 40-43-31 A/c No 40388351**

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

**STRICTLY NO ENTRIES accepted after Thursday 28th July 2022**

**PLEASE NOTE** - Staging times Saturday 30th July 2022 between 12 noon and 2pm

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: \_\_\_\_\_

