



SUNDAY 6TH AUGUST 2023

Penrice Castle Park, Reynoldston Gower SA3 1LA

**COOKERY, HANDICRAFTS
& CHILDRENS CRAFTS**

THIS YEAR'S THEME: 'LET'S CELEBRATE'

COOKERY, HANDICRAFTS & CHILDRENS' CLASSES

To be held at
**PENRICE CASTLE PARK REYNOLDSTON,
GOWER SA3 1LA**

ON
ON SUNDAY 6TH AUGUST 2023

**STAGING OF ALL CLASSES -
SATURDAY 5th August 2023
BETWEEN 12 noon & 2 pm
FOR JUDGING AT 2.15 pm**

PLEASE NOTE NEW SECRETARY DETAILS
Mrs Sandra Cashman, Llwyn y Gastan, Murton, Swansea, SA3 3AT

Entries & Fees to be paid by Sat. 8th JULY 2023

Entry forms to Mrs Sandra Cashman
by post or Email
Llwyn y Gastan, Murton,
Swansea SA3 3AT
Email: sandraosborne@hotmail.com
Tel: 01792 233698/ 07790439522

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 WOMENS' INSTITUTES

Theme:
'LET'S CELEBRATE'

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

2022 Winner Llanddewi with Knelston W.I.

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

for all WIs' 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.

Prizes: 1st £15, 2nd £10, 3rd £5

★ ★ ★ ★ ★ ★ ★ ★ ★ ★ 2022 Winner – Dunvant Village W.I. ★ ★ ★ ★ ★ ★ ★ ★ ★ ★

CONDITIONS

1. **All exhibits to be staged Sat 5 August between 12 noon & 2 pm, and not removed before 5 pm on Sunday 6th August 2023. N.B. The show is open to the public until 5pm & therefore NO exhibit is to be removed before 5pm on Sunday 6th August 2023 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 £10. The Marquee will be open to the public on Sunday 6th August 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 carefully, that are appended to this schedule to avoid disappointment or disqualification

Class

- 1 Jar of favourite Jam
- 2 Jar of Chutney
- 3 Jar of Fruit Curd (*no more than 8oz*)
- 4 Jar of Marmalade
- 5 **Three** jars of preserves (*to be staged within a space of 12in/30cm*)
- 6 Walnut and Orange Loaf (*recipe enclosed*)
- 7 **Three** Viennese Chocolate fingers (*recipe enclosed*)
- 8 A Lemon Swiss roll
- 9 An egg custard tart
- 10 A Loaf of Focaccia, can be flavoured and decorated. Please provide recipe.
- 11 Traditional Battenburg cake
- 12 **Three** Fruit Scones
- 13 Quiche – maximum of 10 inches
- 14 Vegan cake of choice
- 15 A celebration decorated cake, (*decoration ONLY to be judged*)
- 16 **Three** Welsh cakes
- 17 A Victoria sandwich

ONLY MEN ALLOWED

- 18 Brazil Nut and Cheese Loaf (*recipe enclosed*)
- 19 Three Butterfly Cakes

HANDICRAFT

- 20 **Three** items of craft (*to be staged within 2ft x 2ft, background permitted*)
- 21 Celebration Bunting 1metre
- 22 A Painting, any medium
- 23 A favourite Celebration Photograph
- 24 A knitted or crocheted item
- 25 Cushion cover in any medium
- 26 An item of craft using only the colour of PURPLE
- 27 An item of craft not catered for in any other class
- 28 A Twiddle mat (*instructions enclosed*)

A BIG THANK YOU to all those who knitted bobble hats last year which were donated to the DPJ Foundation, supporting Mental Health issues in Welsh farming. They are very much appreciated.

CHILDRENS'

UNDER 4yrs

- 29 An A4 painting, using hands and or feet

UNAIDED WORK – Age Group: 7 or under

- 30 A favourite celebration photograph
 31 An animal or insect from the cardboard centre of a kitchen roll.
 32 A Crown, any medium
 33 A Collage on a paper plate (*any medium*)
 34 **Three** decorated cupcakes (*decoration ONLY to be judged*)
 35 An edible necklace to be displayed on a paper plate
 36 A Painting (*A4 size*)

UNAIDED WORK – Age Group: 8-12 years

- 37 **Three** Chocolate Chip Cookies
 38 A Friendship bracelet
 39 A Crown or Tiara
 40 Your favourite celebration photograph
 41 **Three** decorated cupcakes, emoji style (*decoration ONLY to be judged*)
 42 A decorated Welly or Boot
 43 An item made from recycled materials

UNAIDED WORK – Age Group: 13-18 years

- 44 A favourite celebration photograph
 45 A celebration cake of your choice
 46 An item of craft, any medium
 47 A set of decorated false nails
 48 **Three** decorated cupcakes (*decoration ONLY to be judged*)
 49 A decorated drinks can or bottle
 50 A painting, any medium

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 6th August 2023

WALNUT AND ORANGE LOAF

INGREDIENTS:

175g (6oz) SR Flour
 ¾ level tsp baking powder
 Juice and finely grated zest of
 1 large orange
 50g (2oz) chopped walnuts
 50g (2oz) chopped candied peel
 75g (3oz) baking spread from fridge
 75g (3oz) light muscovado sugar
 1 large egg beaten
 3 tbsp milk

METHOD:

1. Preheat the oven to 180C/Fan 160C/Gas 4. Grease and line a 450g/ 1lb loaf tin.
2. Measure all the ingredients into a large bowl and beat well until thoroughly blended.
3. Place mixture into the tin and bake for approximately 1hour. It should be well risen and a skewer inserted into the centre of the loaf should come out clean.
4. Remove from tin after 15 minutes, remove paper and finish cooling on a wire rack.

VIENNESE CHOCOLATE FINGER BISCUITS

INGREDIENTS:

100g (4oz) softened butter
 50g (2oz) icing sugar
 100g (4oz) plain flour
 ½ tsp vanilla extract
 50g dark chocolate
 Makes: 12 – 15 fingers

METHOD:

1. Preheat the oven to 160/Fan 140C/Gas 3 and line a baking tray
2. Beat the icing sugar and butter in a bowl until pale and fluffy
3. Sieve in the flour and add the vanilla extract, beat well until mixed thoroughly
4. Spoon the mixture into a piping bag, fitted with a large star nozzle, and pipe into finger shapes about 3 inches long, space them well apart. Chill in fridge for 30 minutes.
5. Bake biscuits for 40 minutes until a pale golden brown before leaving to cool on a wire rack
6. Break the chocolate into pieces and melt over a pan of hot water. Dip both ends of the fingers into the chocolate and leave to set on the wire rack.

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

BRAZIL NUT AND CHEESE LOAF

INGREDIENTS:

100g (4oz) self raising flour
 100g (4oz) wholemeal flour
 1 level tsp baking powder
 1 level tsp dry mustard
 1 level tsp salt
 Freshly ground black pepper
 75g (3oz) butter, softened
 100g (4oz) extra mature cheddar cheese
 grated
 50g (2oz) chopped Brazil nuts
 2 large eggs
 150ml ¼ pint milk

METHOD:

1. Preheat the oven to 180C /Fan 160C/Gas 4. Grease and line a 450g/ 1lb loaf tin.
2. Place all the ingredients into a large mixing bowl and mix well.
3. Place mixture into the tin, level the top and bake for about 1 hour, or until well risen. A skewer inserted into the centre of the loaf should come out clean.
4. Leave to cool in the tin for about 5 minutes, then turn out and finish cooling on a wire rack.

TWIDDLE MATS

Twiddle mats help to calm anxious or distressed patients.

The knitted or crocheted mat needs to be about 12 inches/30cm square in a stitch of your choice. They need to be thick and strong so either use chunky wool or two squares sewn together if using double knitting.

Be creative, use different colours; decorate with larger buttons, beads, twirly worms etc. All additions must be stitched on securely. Both sides can be decorated.

These mats will be donated to Swansea Bay Community Whizz Knits Volunteers to distribute to local Swansea hospital wards.

Swansea Bay Community WhizzKnits Volunteers are a fairly new self funded group of volunteers who take knitting and crochet requests from hospital wards, schools and other care centres. On a daily basis they create many toys and items for poorly and disadvantaged children in Swansea.

Please see their facebook page for more information.

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.

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

A wax disc is not required with a screw top lid on a jar.

Twist tops are not acceptable.

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

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 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 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 & CHILDRENS' CLASSES

ENTRY FORM

This entry form to be completed and returned to
Mrs Sandra Cashman, Llwyn y Gastan, Murton, Swansea SA3 3AT
accompanied by entrance fee on or before **Saturday 8th July 2023**

Entries after this date will be accepted but will not appear in the catalogue.
STRICTLY NO ENTRIES accepted after Thursday 3rd August 2023

Cheques to be made payable to GOWER AGRICULTURAL SOCIETY.
BACS - Payee: Gower Agricultural Society Sort code 40-43-31 A/c No 40388351
Using ref: Entrant's Name 'WI Craft or Open Cookery'

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

PLEASE NOTE - Staging times Saturday 5th August 2023 between 12 noon and 2pm

CLASS NO. _____

EXHIBITORS NAME _____

NAME OF W.I. _____

CHILDREN/S AGE/S _____

Full address **AND** email address (in block capitals, please) _____

Tel No. _____

Entrance Fee enclosed Paid by BACS
(please tick appropriate box)

