

GOWER / AGRICULTURAL / SOCIETY



SUNDAY 03rd AUGUST

Penrice Castle Park, Reynoldston, Gower. SA3 1LA.

**COOKERY, HANDICRAFTS
& CHILDRENS CRAFTS**

www.gowershow.co.uk

**This year's theme:
'MYTH AND MAGIC'**

COOKERY, HANDICRAFTS & CHILDRENS' CLASSES

TO BE HELD AT

**PENRICE CASTLE PARK
REYNOLDSTON,
GOWER SA3 1LN**

ON SUNDAY 3rd AUGUST 2025

STAGING OF ALL CLASSES -
SATURDAY 2nd August 2025
BETWEEN 12 noon & 2 pm
FOR JUDGING AT 2.15 pm

PLEASE NOTE NEW SECRETARY

Entries & Fees to be paid by Monday 28th JULY 2025
either by post to Daphne Furneaux,
cheque payable to The Gower Agricultural Society
OR by Bank Transfer

Payee: Gower Agricultural Society
Sort code: 404331 A/c no: 44029399 using ref:
Entrant's Name & 'WI Craft or Open Cookery'

Entry forms to Mrs. Daphne Furneaux by post or email
Thurba Cottage, Pitton, Rhossili, Gower. Swansea. SA3 1PH

Email: daphnefurneaux@gmail.com

Tel.01792 390754/ 07584782828

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

Registered Charity No. 1203489

W.I. CO-OPERATIVE

Open to all Women's Institutes

Theme: 'Fairytales'

*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

2024 Winner – Llanddewi with Knelston W.I.

A 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 WI Co-operative

Prizes: 1st £15, 2nd £10, 3rd £5

2024 Winner – Pennard W.I.

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. **Three** Chelsea Buns
7. **Three** Millionaires Shortbread Biscuits Square (*recipe enclosed*)
8. Carrot cake with orange icing (*recipe enclosed*)
9. Apple cake (*recipe enclosed*)
10. A Savoury plait
11. **Three** squares from my favourite tray bake
12. **Three** Cheese Scones
13. A white loaf of bread 1lb.
14. **Five** Decorated cup cakes.
15. A Novelty decorated cake (*decoration ONLY to be judged*)
16. **Three** Welsh cakes
17. A Victoria sandwich with a raspberry jam filling

ONLY MEN ALLOWED

18. **Three** Cheese & Onion Muffins (*recipe enclosed*)
19. A Chocolate Guinness cake (*recipe enclosed*)

Paper plates will be available if required from the secretary's table.
Reminder: No late entries taken on day of staging.

HANDICRAFT

20. **Three** items of craft
(To be *staged within 2ft x 2ft, background permitted*)
21. A knitted or crochet character toy/doll
22. A magical Painting, any medium
23. A patchwork or quilted bag/pouch
24. Any item made from paper craft
25. A decorated book cover in any medium
26. An item of craft incorporating gold and/or silver
27. An item of craft not catered for in any other class
28. Charity class. (Buddy Bears) **Knitting Pattern Enclosed**

CHILDRENS' SECTION

UNDER 2yrs

29. An A4 painting

UNDER 4yrs

30. A Celebration card any medium

UNAIDED WORK - Age Groups: 7 or under,

31. A Magical colourful photograph
32. A mythical creature made from recycled materials
33. A hat for a wizard or witch – any medium
34. A wand made from natural items found outdoors
35. **Three** magic decorated fairy cakes. (*decoration ONLY to be judged*)
36. A decorated paper bag to carry dragon or unicorn food
37. A magical Painting (*A4 size*)

UNAIDED WORK – Age Group 8 – 12 yrs

38. **Three** White Chocolate Chip Cookies
39. A decorated book cover from an old book
40. A castle made from recycled materials
41. Your favourite photograph
42. **Three** decorated fairy cakes. (*decoration ONLY to be judged*)
43. A decorated shoe suitable for an Elf or Fairy
44. A magical animal – any medium/materials

UNAIDED WORK – Age Group, 13-16 yrs

45. A Magical favourite photograph
46. A cake of your choice
47. An item of craft, any medium
48. **THREE** decorated fairy cakes. (*decoration ONLY to be judged*)
49. A decorated bottle or jar – any medium
50. A magical painting, any medium

ENTRY FEES ALL CLASSES £1 PER ENTRY,

WI Co-op £1.00

CHILDRENS CLASSES: FREE

Prize Money * 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.

Trophies and Prize Money

Prize money can be obtained throughout the Show Day, enquire at the Secretary's table inside the marquee.

Presentation of Trophies

4.00 pm, on Sunday 3rd August 2025

Childrens Trophies will be presented, one for each age group, to the child who gains the most points in their section.

Perpetual Challenge Shield to be awarded to the winning Women's Institute.

Cup for the most points in the Cookery section (classes 1-17)

Cup for the most points in the only men allowed section (classes 18-19)

Cup for the most points in the Handicraft section(classes 20-28)

CONDITIONS

1. **All exhibits to be staged Saturday 2nd August between 12 noon & 2 pm, and not removed before 5 pm on Sunday 3rd August 2025**
N.B. The show is open to the public until 5pm & therefore NO exhibit is to be removed before 5pm on Sunday 3rd August 2025 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 3rd August 2025 from 9 am until 5 pm after which exhibits may be removed. Any items left in the tent will be disposed of.
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.

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, article or property, brought into the showground, or while entering or leaving or being carried into or out of the 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.

Vehicle parking

The Society has a responsibility to maintain the Park's high standard. Therefore, exhibitors bringing their entries on Saturday and early Sunday morning may have to park their vehicles a little further from the marquee.

There will be help available from volunteers for multiple entries.

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.

Twist tops are not acceptable for a fruit curd.

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.

Recipes:

Apple Cake

- 1½ Braeburn or Bramley apples (about 300g), peeled and cored
 - 225g self-raising flour
 - 1 tsp baking powder
 - ½ tsp ground cinnamon
 - ½ tsp mixed spice
 - 125g butter, plus 25g melted
 - 125g light brown sugar
 - 1 lemon, zested
 - 2 eggs, beaten
 - 2 tbsp Demerara sugar
1. Heat the oven to gas mark 4 / 180°C / Fan160°C. Grease and base line a 20cm loose-based cake tin.
 2. Cut one apple in half, then slice one of those halves into 8 and set aside. Chop the remaining two halves into small dice.
 3. Sieve the flour, baking powder, cinnamon and mixed spice into a bowl. Rub in the butter. Stir in the sugar, lemon zest and diced apple. Stir in the eggs and mix well.
 4. Spoon the mixture into the tin and level the surface. Arrange the apple slices on the top and brush with the melted butter. Sprinkle over the demerara sugar and bake in the oven for 30-40 minutes.

Paper plates will be available if required from the secretary's table.

Reminder: No late entries taken on day of staging.

Millionaire's Shortbread

For the base

- 100g (4oz) butter, softened
- 50g (2oz) caster sugar
- 150g (5oz) plain flour

For the caramel

- 100g (4oz) butter
- 75g (3oz) caster sugar
- 2 tbsp golden syrup
- ½ x 397g can condensed milk

For the topping

- 100g (4oz) chocolate
Broken into pieces

1. Preheat the oven to 180°C / Fan 160°C / Gas mark 4 and grease a 27.5cm x 17.5cm (11" x 7") baking tin.
2. Place all the ingredients for the base into a bowl and beat to a firm dough. (The mixture may require a light kneading with the hand to come together.)
3. Press into the tin with the back of a spoon. Prick with a fork then bake in the preheated oven for 25-30 minutes, until pale brown.
4. While the shortbread is baking, prepare the caramel. Measure all the ingredients and put into a saucepan and heat gently until melted. Bring the mixture to the boil and leave to bubble for 10-15 minutes until it is caramel coloured. Stir continuously to prevent the mixture from catching. Remove from the heat and leave to cool slightly.
5. When the shortbread is cooked and cooled for about 5 minutes, pour the caramel over the top and leave to one side.
6. Break the chocolate into pieces and place in a small heatproof bowl standing over a saucepan of water. Heat gently until the chocolate has melted and is smooth.
7. Pour the melted chocolate in a steady stream over the caramel to make a thin layer of chocolate on top. Before the chocolate has hardened, drag a fork gently through it to make swirling patterns. Leave to set.
8. Cut into squares to serve.

Cheese & Onion Muffins

- 4 Tablespoons vegetable oil
- 1 Large onion, coarsely chopped
- 300g Plain flour
- 75g Mature cheddar, grated
- 1 Tablespoon of baking powder
- 1 Teaspoon of onion salt
- 225ml Milk
- 2 Large eggs, lightly beaten

1. Preheat the oven to 180°C / Fan160°C / Gas mark 4. Grease a 12-cup muffin tin or line the cups with paper muffin cases.
2. Heat 1 tablespoon of the vegetable oil in a frying pan, add the onion and sauté over a medium heat for 8-10 minutes, or until crisp and golden. Remove from the pan and drain on kitchen paper, then set aside to cool.
3. Mix the flour, fried onion, cheddar cheese, baking powder and onion salt in a large bowl. In a separate bowl or jug, mix together the milk, eggs and the remaining vegetable oil. Add the wet ingredients all at once to the dry ingredients and mix briefly until just combined.
4. Spoon the batter into the prepared muffin cups, dividing it evenly. Bake in the oven for 15-18 minutes, or until risen and golden. Cool in the tin for 10 minutes, and then turn out onto a wire rack.

Carrot Cake with Orange Icing

- 4oz (110g) Margarine
- 7oz (200g) S.R.Flour
- 4oz (110g) Sugar
- 1 Teaspoon bicarbonate of soda
- 1 Egg, beaten
- ¼ of a pint (150ml) milk
- 5oz 150g) Grated carrot
- 2oz (50g) Walnuts
- 2oz (50g) Sultanas
- Pinch of mixed spice or cinnamon

Topping

- 4oz(110g) Icing sugar
- Orange juice

7" (18cm) deep square tin or 8" round cake tin lined

Oven temperature: 180°C / Fan160°C / Gas mark 4

1. Cream the margarine and sugar together in a large mixing bowl.
2. Mix in beaten egg a little at a time.
3. Add fruit, nuts and carrots and mix well.
4. Add milk, flour, bicarbonate of soda and spice and fold in
5. Bake in a lined tin , for approximately 35 minutes
6. When cold, ice with orange icing....Sift icing sugar into a bowl and stir in just enough orange juice to make an icing which just flows. Pour over cake.

Chocolate Guinness Cake

For the cake

- 250ml Guinness
- 250g unsalted butter
- 75g cocoa powder
- 400g caster sugar
- 150ml sour cream
- 2 large eggs
- 1 tablespoon vanilla extract
- 275g plain flour
- 2 1/2 teaspoons bicarbonate of soda

For the topping

- 300g cream cheese
- 150g icing sugar
- 2 teaspoons cornflour
- 125ml double cream (or whipping cream)

1. Preheat the oven 180°C / Fan160°C / Gas mark4, and butter and line a 23cm/ 9" springform baking tin
2. Pour the Guinness into a large saucepan, add the butter-in spoons or slices and heat until the butter has melted, at which point you should whisk in the cocoa and sugar.
3. Beat the sour cream with the eggs and vanilla and then pour into the saucepan, and finally whisk in the flour and bicarbonate.
4. Pour the cake batter into the greased and lined tin and bake for 45-60 minutes. Leave to cool completely in the tin on a cooling rack.
5. Lightly whip the cream cheese until smooth, sieve over the icing sugar and cornflour and then beat to combine.
6. If using double cream, add it and beat until you have a spreadable consistency. If using whipping cream, whisk first to soft peaks, add a couple of spoonfuls into the cream cheese mixture and once this is combined, fold the rest in.
7. Ice the top of the cake so that it resembles the frothy top of the famous pint.

Buddy Bears

These little bears are often needed for Childrens Hospitals, Police programs, Shelters, Fire Service, or anywhere a child has experienced trauma.



DK yarn, size 4mm needles – GARTER STITCH THROUGHOUT

LEGS

Cast on 8 stitches and garter stitch 16 rows.

Leave tail and cut off.

2nd leg repeat as above.

BODY

Knit across both legs and knit 16 rows.

ARMS

Cast on 8 stitches at beginning of next 2 rows.

Knit 8 rows.

Cast off 8 stitches at beginning of next 2 rows.

HEAD

Knit 7 rows.

For eyes, knit 5 in main colour, knit 1 for eye in colour, knit 4 in main colour, knit 1 in eye colour, knit 5 in main colour.

Knit 29 rows in main colour.

Arms

Repeat as above

Body

Repeat as above

Legs

Knit 8 stitches and put remainder on a stitch holder.

Knit 16 rows, cast off and cut leaving a tail.

Rejoin yarn to remaining stitches and complete remaining leg.

Knit 16 rows. Cast off.

Make nose and mouth from ends of eye yarn.

Make up

Fold the bear in half and stitch around leaving a gap between legs for stuffing.

Stuff bear and sew up gap.

Make running stitches around the neck and draw up to define head and body.

For the ears, stitch across the corners of the head to form ears.

GOWER AGRICULTURAL SOCIETY

COOKERY, HANDICRAFTS & CHILDRENS CLASSES

ENTRY FORM

This entry form to be completed and returned to Mrs. Daphne Furneaux,
Thurba Cottage, Pitton, Rhossili, Gower. Swansea. SA3 1PH
accompanied by entrance fee on or before Thursday 31st July 2025

Entries prior to 5th July will appear in the catalogue.

STRICTLY NO ENTRIES accepted after Thursday 31st July 2025

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

OR by Bank Transfer :-

Payee: Gower Agricultural Society

Sort code: 404331 A/c no: 44029399 using ref:

Entrant's Name & 'WI Craft or Open Cookery'

PLEASE NOTE - Staging times Saturday 2nd August 2025
between 12 noon and 2 pm

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 by cheque enclosed

Paid by BACS

Childrens Entry

please tick

appropriate

box

GOWER AGRICULTURAL SOCIETY