

St Neot & District Women's Institute

## *ANNUAL VILLAGE*



Saturday 12<sup>th</sup> August 2023

St Neot Village Hall

Open from 2pm

Official opening 2.30pm by

Janet Haley

Vegetables, Fruit, Flowers, Floral Art, Craft, Photography and  
Youth Classes.



Raffle and Refreshments available.

Closing date for entries - Monday 7<sup>th</sup> August 2023

Show Coordinator - Lydia Saunders

Lewarne Cottage, Ley, St Neot PL14 6PE



## Rules For Exhibitors

1. All exhibits in the Flower, Fruit and Vegetable Classes must be the property of the exhibitor & grown on land in their occupation. All Root vegetables to be topped
2. No exhibitor to make more than one entry in any one class except Classes XX and only one member of a household to enter in a single class from the same, garden, allotment or greenhouse
3. If the entries in any one class do not exceed 3, the judge reserves the right to withhold any prize
4. Staging to be done on Friday 11 August from 7pm to 8pm or Saturday 12 August from 9am All exhibits to be staged by 11 am. Exhibitors to bring own plates and vases for their exhibits
5. Presentation of Cups and special prizes at 4pm and Exhibits can be removed after the presentation
6. Exhibitors Cards are supplied and will be in position, Stewards MAY need to move an exhibit according to space.
7. Wherever applicable the Show will be governed by the Royal Horticultural Society's rules for judging. Copy of the judging book will be available.
8. The decision of the judges will be final as to the relative merits of the Exhibits and the decision of the Committee shall be final in all matters connected to the show
9. Vegetable, fruit and flower classes are open to amateur gardeners
10. All exhibits etc, will be at the Exhibitor's risk
11. No Exhibit may be shown that has exhibited at a previous St Neot Show
12. Pot Plants must have been in the ownership of the exhibitor for at least 3 months
13. NOVICE is deemed to be anyone who has not won a 1 prize at St Neot Show in the Floral Art Or Craft Classes as appropriate
14. PHOTOGRAPHY CLASSES- these are only for Amateur photographers
15. CUPS- No longer need to be engraved. They should be returned to Mrs Jenny Gander, Glyn Dale, Loveny Road, St Neot PL14 6NL by 1st August.
16. In the event of a points tie for a cup, the competitor with the most number of 1st prize cards will be the winner

## PRIZES

The President and members of St Neot & District WI wish to thank all those who have kindly donated for their show

Prize Cards for 1<sup>st</sup>, 2<sup>nd</sup>, 3<sup>rd</sup> & Highly Commended  
Youth Classes medals plus money prizes  
St Neot School classes Rosettes for 1<sup>st</sup>, 2<sup>nd</sup> & 3<sup>rd</sup>

### SPECIAL PRIZES AND CUPS

1. **Vegetables and Fruit** - A Perpetual cup represented by the Stevens Family for the competitor gaining most points in Classes 1 - 23
2. **Flowers** - A Perpetual cup given by the late Mrs D Nielson for the competitor gaining most pints in classes 24 - 43
3. **Rose Bowl** - Perpetual cup given by the late Mr & Mrs F Norris for the best single rose or 3 roses - Classes 28 & 29
4. **Open Perpetual Cup** - for the Best Fuchsia in Class x
5. **Edwin Northcott Perpetual Cup** - given by the late Mr & Mrs L Northcott for the best exhibit of 3 cactus dahlias - Class 39
6. **St Neot WI Cup** - Perpetual cup to be won by a St Neot WI member gaining most points in the show
7. **Best Pot Plant** - Perpetual cup given by Mrs B Timms Class 40
8. **Floral Art Cup** - Perpetual cup given by the late Mrs D Neilson for the best exhibit in the Floral Art Classes 44 - 50
9. **Floral Art Perpetual Cup** - given by the late Mrs LR Strang for the best exhibit in the Floral Art Novice class 49
10. **Elsie Beswetherick Memorial Cup** for the best exhibit in craft classes 51-63
11. **Ella Frost Perpetual Memorial Cup** - for the exhibitor gaining most points in craft classes 51 -63
12. **Higgins Perpetual Trophy** - for the best exhibit in the Cookery Classes 64-73
13. **Rendal Perpetual Cup** - given by the late Miss J Rendell for the most points in cookery preserves classes 64 -81
14. **Duncan Perpetual Cup** - for the best exhibit in the Photography Section Classes 82-89
15. **Ford Perpetual Cup** - given by the late Mr & Mrs GB Ford for the best exhibit in the Youth photography section classes 90-91

16. **Perpetual Challenge Cup**- given by the late Miss F Snowden for the competitor 16 and under gaining most points overall
17. **Perpetual Cup** -given by the late Mrs M Taylor & represented by the Stevens Family to be won by the adult competitor gaining most points overall in the Show
18. **Perpetual Cup**- Given by Mrs J Olivey for the Wi Member's tallest Sunflower
19. **Perpetual Cup** - given by Mr & Mrs C Smith for the best exhibit in the Youth Classes
20. **Noreen Martyn Perpetual Cup** - for the most outstanding exhibit in the Flower, Fruit and Vegetable classes 1 -43
21. **Perpetual Cup** given by Mr & Mrs T Newton for the most points in the Men's Classes 50,63 & 73
22. **Libby Perpetual Cups**- given by the late Mr & Mrs Libby to be won for the following classes:-
  - a. The best exhibit in the Flower Section
  - b. The best exhibit in the Vegetable Section
  - c. The best exhibit in the Preserves section

### **MEDALS for the Youth Classes**

Exhibitors must have entered 2 classes in the age group to be eligible to win the Age Group Medal

1. Medal to be won outright by an exhibitor 5 years and under
2. Medal to be won outright by an exhibitor 5 to under 9 years
3. Medal to be won outright by an exhibitor 9 and under 12 years
4. Medal to be won outright by an exhibitor between 12 and 16 years
5. Medal to be won outright for the best exhibit in the Youth Vegetables Classes
6. Medal to be won outright for the best exhibit in the Youth Cookery Classes

### **St Neot & District Women's Institute**

Come along and join us, it is a great way to meet people in a friendly relaxed atmosphere.

We meet on the 2nd Tuesday of the month, usually in the Village Hall at 7.30pm. During the Summer months we arrange trips out and other activities like walks, garden visits, skittle and Smite Competitions.

Crafty Chatty Coffee session is held on the 3rd Thursday each month for anyone to drop in in the Club.

Visitors are always welcome. Lookout for us on Facebook and posters around the Village.

# **CLASSES**

## **Vegetable Classes**

**Judge Mr Wayne Plant**

### **Class**

1. 3 Globe Beetroot
2. 3 Beetroot, any other variety
3. 3 Carrots, tops no more than 3-4 ins
4. 6 Shallots
5. 6 Beans- Runner
6. 6 French, Climbing or Dwarf Bean
7. 6 Peas
8. 3 Chillies
9. 3 Onions- 8oz or less each, seed or set
10. 3 Onions- over 8ozs each, seed or set
11. 3 Red Onions- 8 oz or less each, seed or set (all onions and shallots should be trimmed and tied down with raffia or string)
12. 1 cucumber
13. 4 Potatoes - White
14. 4 Potatoes- Red
15. 2 Courgettes- length 6ins max
16. Collection of vegetable - 4 Kinds, Space 18" width x depth of table
17. 4 Tomatoes (calyx must be on)
18. 8 Tomatoes - small fruited OR Cherry cultivars not mixed, max size 35mm (calyx must be on) small plate to be used
19. Herbs - 4 Varieties, culinary, fresh picked, displayed in one pot
20. Longest Runner Bean
21. Funniest Shape Vegetable

**The following classes an entrant can enter more than one entry**

22. Any other vegetable not listed above
23. Fruit- Plate of fruit- 1 type

## Flower Classes

## Judge Mrs Sarah Wilkes

24. 3 Dahlias- cactus
25. 3 Dahlias- pom-pom or ball
26. 3 Dahlias- decorative
27. 3 Dahlias- any other variety
28. 3 Roses
29. Single Rose
30. 6 Sweet Peas, annuals only
31. 1 Hydrangea Bloom
32. 3 Gladioli one variety
33. 3 Gladioli single or mixed varieties
34. Collection of Flowers- 6 stems, mixed flowers allowed, annuals, Perennials or mixture of both
35. 4 Clematis and or Passiflora heads- one or mixed varieties
36. 4 Stems of any shrubs, can be mixed
37. Best single bloom
38. Best Multi headed bloom
39. 4 whole stems of Fuchsias any variety or varieties
40. Indoor Pot Plant
41. Tallest Sunflower grown by an adult living in St Neot Parish to be measured where grown
42. Tallest Sunflower grown by a WI member to be measured where grown
43. Largest Sunflower Head to be measured where grown

## Floral Art

## Judge Mrs Barbara Sleep

NB " Exhibits may have accessories"

44. Ladies Corsage any medium
45. Cake Topper displayed on a cake board- space 30cms sq
46. "Connected" an arrangement using 2 jars -space 38cms sq height unlimited
47. "Less is More"- An Exhibit using 3 Flowers- foam free - space 38cms sq height unlimited
48. Wild at Heart- Foliage only arrangement and free from foam - space 46cms sq height unlimited

## Novice Class

49. A decorative wreath to be displayed flat- foam ring allowed-space 46cms sq

## Men's Floral Art

50. A tired posy of garden flowers and foliage, displayed in a jar

## **Craft**

## **Judge Mrs Janet Crossman**

51. A Sun Hat any medium
52. A Hand Knitted item
53. A Crocheted article
54. An item embroidery, hand or machine made (kits allowed)
55. Any soft craft item, e.g. soft toy, machine made item, weaving
56. A craft item in a hard medium
57. Embroidered picture or wall hanging in silk or cotton (may be framed)
58. Upcycled or recycled item in any medium
59. Bunting any medium, minimum 1m length
60. An item using beads - jewellery or hanging
61. A Limerick or poem entitled "Coronation"
62. A picture painted or sketched up to A3
63. **Men's handicraft class**- free choice

**Please state on entry form if entering a large exhibit (with measurements)**

## **Cookery**

## **Judge Mrs Alison Gribble**

64. Fatless sponge jam filled
65. 4 White shaped dinner rolls
66. Cornish Pasty not more than 7"
67. 4 Viennese Whirls not filled
68. 4 Sausage Rolls
69. Cut and Come Again Cake recipe given
70. 4 squares of Chilli Chocolate & Black bean Brownies- recipe given Gluten Free
71. 4 St Clements Muffins recipe given
72. 6 Fresh Eggs

## **Men Only**

73. Chocolate sponge butter cream filled

## **Preserves**

## **Judge Mrs Pat Mallet**

74. 1 jar of marmalade
75. 1 jar of jam
76. 1 jar of jelly
77. 1 jar of curd- any flavour
78. 1 jar of chutney
79. 1 jar of unusual preserve (not chutney)
80. 1 bottle of fruit flavoured liqueur
81. 1 jar of light or dark natural crystallised honey

## **Photography**

## **Judge Mrs Julia Hobday**

These classes are only for Amateur photographers. All Photos must be taken by the entrant and may not have been exhibited at previous St Neot Shows, Photos unframed may be mounted on card maximum size in total A4. Names must be written clearly on the back.

- 82. A panoramic view of a Landscape
- 83. A "Group"
- 84. A black and white or sepia print
- 85. A Macro/Close up of an Insect on a plant
- 86. Free choice
- 87. A digitally enhanced photo of one of your entries in any photo class
- 88. A humorous print with caption
- 89. 3 photos of the same theme, each no larger than 7 x5, mounted together not larger than A3

**Youth Classes for 16 and under-**( please state age of exhibitor on entry form and by entry)

## **Photography**

- 90. A Sunrise or Sunset
- 91. Sea

## **Vegetables**

- 92. Any vegetable grown by a person under 12 years
- 93. Any vegetable grown by a person 12 to 16 years
- 94. Collection of 4 vegetables 18" wide by depth of table
- 95. Tallest Sunflower grown by a person 16 years and under to be measured where grown

## **Cookery**

### **Under 8 Years**

- 96. 4 Chocolate Fork Biscuits- recipe given

### **8 to under 12 years -**

- 97. 4 Chocolate Chip Cookies - recipe given

### **12 years to 16 years**

- 98. 4 Squares of Rocky Road- find your own recipe



## **Youth Craft Classes     Judge Mrs Cheryl Masfield**

### **Under 5 Years**

- 99. A painting of my favourite person
- 100. My Favourite Flowers in a jar
- 101. Pasta Necklace- can be painted
- 102. Play doh model

### **5 to under 9 years**

- 103. Painting and or collage of my packed lunch
- 104. Bug Hotel from recycled materials
- 105. Vegetable animal
- 106. Decorated Jar to be used with a night light

### **9 to under 12 years**

- 107. Design an Emoji
- 108. Painting and or Collage of my favourite pastime
- 109. Bird House from Recycled items
- 110. Vegetable animal

### **12 to 16 years**

- 111. Art, a Portrait, any medium
- 112. Craft, a recycled item

## **St Neot School Projects**

1st, 2nd & 3rd Rosettes will be given to each project.

**Dewey Class** - Reception

**Loveny Class** - Year 1 & 2

**Treverbyn Class** - Year 3 & 4

**Fowey Class** - Year 5 & 6

**St Neot Nursery** - Age 2 to 4 years

## **Recipes**

### **Chocolate Fork Biscuits**

100g softened butter

50g caster Sugar

120g of self-raising flour

15g cocoa

Preheat oven to 180°C/Fan 160°C/Gas 4 Lightly grease 2 baking trays

Measure the butter into a bowl and beat to soften, gradually beat in the sugar and then the flour and cocoa. Bring the mixture together with your hand to form a dough. Form the dough into 16 balls and place well apart on the baking trays. Dip a fork in a little water and use it to flatten the biscuits.

Bake in the pre-heated oven for 15-20 minutes until browned. Lift off the baking tray and leave to cool completely on a wire rack,

## Chocolate Chip Cookies

100g softened butter

50g light muscovado sugar

1 large beaten egg

100g chocolate chips

75g caster sugar

$\frac{1}{2}$  teaspoon vanilla extract

150g self-raising flour

Pre-heat oven to 190°C/Fan 170°C/Gas 5 Lightly grease 3 baking trays

Measure the butter and sugars into a medium size bowl and beat thoroughly until evenly blended. Add the vanilla extract to the beaten egg and then add a little at a time to the butter and sugar mixture in the bowl, beating well between each addition. Mix in the flour and lastly the stir in the chocolate chips.

Spoon large teaspoons of the mixture onto the baking tray, leaving room for the cookies to spread.

Bake in a preheated oven on the top shelf for 8-10 minutes or until the cookies are golden. Watch them like a hawk, as they will turn brown very quickly. Leave the cookies to cool on the tray for a few minutes, then lift off onto a wire cooling rack. Leave to cool completely. They should be slightly chewy rather than crisp.

## St Clements Muffins

These are not breakfast muffins and make either 24 mini muffins or 12 large muffins.

1 thin skinned orange, washed

100g caster sugar

100ml milk

1 level teasp baking powder

icing sugar for dusting

grated rind of 1 lemon

1 large egg

50g butter, melted and cooled slightly

175g self-raising flour

Pre-heat the oven to 200°C/Fan 180°C/Gas 6 Line 2x12 hole or 1x12 hole muffin tin with appropriately sized muffin cases or grease the tins well.

Cut the whole orange into chunks and remove pips, process the orange in a food processor until finely chopped. Put all the remaining ingredients except the icing sugar into a mixing bowl and beat together until just mixed.

Gently stir in the chopped orange. Spoon the mixture in the prepared tins, filling them almost to the top.

Small muffins bake for 15 minutes until well risen, golden and firm to the touch.

Larger muffins will be about 20-25 minutes.

Leave to cool and then lift on to a wire rack to cool.

### **Cut and Come Again Cake**

350g self-raising flour	1 level teasp of ground mixed spice
175g softened butter	175g caster sugar
3 large eggs beaten	175g currents
100g sultanas	100g raisins
3 tablesp milk	

Preheat the oven to 180°C/Fan160°C/Gas 4 Grease a 20cm round tin and line the base with baking parchment

Measure all the ingredients into a bowl and beat until thoroughly mixed. Turn into the prepared tin and level the surface

Bake in pre-heated oven for about 1¼- 1½ hours until cooked. Leave to cool in the tin for 10 minutes , then turn out , peel off the lining parchment and finish cooling on a wire rack

### **Chilli chocolate & black bean brownies**

sunflower oil for greasing	1 x 400g cans of black beans drained
1 table sp vanilla extract	6 large eggs    200g soft butter, chopped
200g light muscovado sugar	100g cocoa    2 teasp baking powder
85g chilli- flavoured chocolate	chopped into chunks

Preheat oven to 180°C/160°C Fan /Gas 4 ,lightly grease a 20X30 cm brownie tin and line with baking parchment.

Blitz the beans and vanilla, ½ tsp salt and 2 eggs until completely smooth, beat the butter, sugar, cocoa and remaining eggs until creamy, beat in the baking powder. Stir in the bean mixture and fold in the chocolate chunk, spread the mixture into the prepared tin and level. Bake for 25 minutes until firm to touch. Leave to cool, then cut into squares. Will keep for a few days in a tin at room temperature and 1 week in the fridge.

## St Neot Village Show Entry Form 2023

I hereby enter the following exhibits subject to the rules governing the Show.

Please state if entering a large item

Exhibitors Name.....Childs Age.....

Address.....

Postcode.....Tel.....

Email.....

**Entries to Show Coordinator Lydia Saunders, Lewarne Cottage, Ley, St Neot PL14 6PE by Monday 7th August 2023 no late entries accepted.**

Email [villageshow23@gmail.com](mailto:villageshow23@gmail.com)

Please use a separate sheet for each Exhibitor.

Class	Description

# St Neot Village Show Entry Form 2023

I hereby enter the following exhibits subject to the rules governing the Show.

Please state if entering a large item

Exhibitors Name.....Childs Age.....

Class	Description

NB Please use a separate sheet for each exhibitor- plain paper allowed.

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### **St Neot Gardening Club**

**We meet every 2nd  
Monday of the month  
at 7.30 in the  
Methodist Chapel  
Sunday School Room  
during the winter,  
having talks from Experts.  
In the summer months we  
have regular outings  
For more info contact  
growgardens@googlemail.com**



### **St Neot Club Beer Festival Aug 25th- 28th**



*Live Music  
Friday  
Code Red Covers  
Saturday  
Cats Eyes*