St Neot & District Women's Institute

ANNUAL VILLAGE



Saturday 10th August 2024

St Neot Village Hall

Open from 2pm

Official opening 2.30pm

Dr Harry Bennett

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



Raffle and Refreshments available.

Closing date for entries - Monday 5th August 2023

Show Coordinator - Lydia Saunders Lewarne Cottage, Ley, St Neot PL14 6PE

Rules For Exhibitors

- 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 22 & 23 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 9th August from 7pm to 8pm or Saturday 10th 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 2 first prizes at St Neot Show in the Floral Art Class
- 14. PHOTOGRAPHY CLASSES- these are only for Amateur photographers
- 15. CUPS- No longer need to be engraved. They should be returned to Mrs Jenny Robinson, 17 Loveny Close, St Neot PL14 6NT 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 1st,2nd,3rd & Highly Commended

Youth Classes medals and rosettes

St Neot School classes Rosettes for 1st, 2nd, & 3rd

🏆 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 points 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 39
- 5. Edwin Northcott Perpetual Cup-given by the late Mr & Mrs L Northcott for the best exhibit of 3 cactus dahlias Class 24
- 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-Perputal 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 C lasses
- 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 X

Exhibitors most 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

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
- 6 Peas
- 8. 3 Chillies
- 9. 3 Onions-80z or less each, seed or set
- 10. 3 Onions- over 80zs 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
- 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 Janet Crossman

NB " Exhibits may have accessories"

- 44. Floral Hair Accessory any medium
- 45. "Treasure Trove" and exhibit space 20cms sq
- 46. An Arrangement using item/s to be recycled -space 30cms sq height unlimited- foam free
- 47. "OLYMPICS"- An Exhibit space 38cms sq height unlimited
- 48. "AWalk on the Wild Side" exhibit using items collected from the hedgerow space 46cms sq height unlimited

Novice Class

49. A floral Kneeler using a block of foam-space 30cms sq

Men's Floral Art

50. A garden in a seed tray

Craft

Judge Mrs Estelle Hodge

- 51. A Tote bag 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 item from a pair of jeans
- 59. A college any medium up to A3 size
- 60. An item using beads jewellery or hanging
- 61. A Limerick or poem entitled "Olympics"
- 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. Victoria Sponge Jam filled
- 65. 4 Panettone Buns-recipe given
- 66. Cornish Pasty not more than 7"
- 67. Moist Chocolate Cake- recipe given
- 68. Soda bread recipe given
- 69. 4 Congress Tarts- NOT ICED
- 70. 4 cheese straws in a ring
- 71. 4 Shortbread fingers
- 72. 6 Fresh Eggs

Men Only

73. Cup of Tea Cake - recipe given

Preserves

Judge Mrs Rachel Hore

- 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. "OOPS"
- 83. "Generations"
- 84. A black and white or sepia print
- 85. A Macro/Close up "All about Food"
- 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 \times 5, 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. Wheels
- 91. A Bridge

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 Flapjack- recipe given
 - 8 to under 12 years -
- 97. 4 Butterfly buns find your own recipe
 - 12 years to 16 years
- 98. 4 Plain Scones find your own recipe

Youth Craft Classes Judge Mrs Elaine Warnes

Under 5 Years

- 99. A painting of an animal
- 100. A picture/collage using leave and flowers
- 101. A model any medium
- 102. A necklace any from pasta, sweets, beads

5 to under 9 years

- 103. A Sock Puppet
- 104. Make a potato person
- 105. An item using Hammer Beads
- 106. Design draw a vegetable garden

9 to under 12 years

- 107. Poster about the effects of Climate change
- 108. A model made from items found on the beach
- 109. Friendship Bracelet
- 110. Garden in a Seed Tray

12 to 16 years

- 111. A piece of Art 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

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.

Recipes

Chocolate Flapjacks

250g soft margarine 200g granulated sugar 250g self raising flour 160g porridge oats

70g cocoa powder 70g raisins

Grease a 20 \times 30 cm baking tin and line with greaseproof paper

Preheat the oven to 180 C or 170 C Fan or Gas 4

Melt the margarine either in a saucepan or microwave.

Add all the other ingredients and mix well together.

Put the mixture in the greased tray and press flat.

Bake for 15 minutes, Leave to cool in the tray until it is cold.

Cut into 18 pieces.

Cup of Tea Cake

113g butter 1 cup of tea 225g mixed dried fruit 225g SR flour

113q Moist brown sugar 1 teasp mixed spice

1 teasp Bi-carb of soda 1 egg

Line a 11b/500g loaf tin

Melt the butter with the fruit and tea and bring to the boil, simmer for 5-10 minutes then allow to cool for at least 30 minutes or overnight.

Preheat the oven to 150c.

Sieve the flour, spices, bi carb and then rub in the sugar. Add the cooled wet ingredients and mix in the beaten egg- mix well and turn into the lined loaf tin. Bake for $1\frac{1}{4}$ hrs.

Soda Bread

450g Plain White flour 1 level tsp salt 1 level tsp Bi-carb of soda 300ml Buttermilk

Sift the ingredients into a bowl and add the buttermilk, mix to form a soft dough. Turn dough out onto a floured surface and shape into a round approx. 7 ins.18cm, place onto a lightly greased tray and make a shallow cross on the top with a sharp knife.

Bake in a preheated oven 190c/gas 6 for 35 to 40 minutes until the bread sounds hollow when tapped on the bottom. Cool on a rack.

Panettone Buns

350g strong plain flour 2 teasp (1 Pkt) dried yeast

½ teasp salt 30g caster sugar

150g mixed dried fruit 1 finely grated lemon rind

50 g melted butter 1 egg

200ml warm milk

Beat the egg into the melted butter, add the milk.

Mix all the dry ingredients in a bowl, add the lemon rind, fruit and then mix in the liquid to form a soft dough. Knead well for 10 mins, place the dough in a clean lightly greased bowl, cover and leave to prove in a warm place until doubled in size. Knead the dough on a floured board, Divide into 12 and shape into buns, place on a baking tray and prove again. Bake in an oven 200c/ gas 6 for 15 minutes.

Moist Chocolate Cake

7 inch/18cm round tine 110g golden syrup

110g light brown sugar 110g butter

175g SR flour 1tsp Bi-carb of soda

50g cocoa 15ml milk

Line and grease the tin . Place syrup, sugar and butter in a saucepan. Stir over a low heat until melted. Sift the dry ingredients into a bowl and blend with the melted ingredients, beat in the eggs and milk, Spoon into the prepared tin. Bake at 160c/Gas 3 for 50 to 55 minutes until firm to touch.

Leave to cool slightly in the tin before turning out onto a cooling rack.

Entries to Show Coordinator Lydia Saunders, Lewarne Cottage, Ley, St Neot PL14 6PE by <u>Monday 5th August 2023 no late</u> <u>entries accepted</u>.

Email villageshow23@gmail.com

Please use a separate sheet for each Exhibitor.

Date for your Diary

WI - Soup and Sweet

Saturday 19th October
12noon to 2 pm
Homemade Soup, roll and butter followed by
Desserts with Cream and Custard

St Neot WI would like to THANK the following groups and businesses for your Adverts to support the VILLAGE SHOW

MOWHAY AT TREVENNA OPEN FOR SUNDAY LUNCH

BY TICKET ONLY - BOOK ONLINE JOIN US EVERY SUNDAY - 12 NOON

Summer Wood Fired Lunch - June to August Traditional Roast - from September



SEE EVENTS AT TREVENNA info@trevenna.co.uk trevenna.co.uk

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



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Village Hall St Neot PL14 6NG

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Ideal for Family Parties, Weddings, Wakes, concerts

For bookings call 01579 320585

St Neot Club

Beer Festival Aug 23rd- 26th



Live Music and Cats Eyes dancers

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St Neot Village Stores

Open

Monday to Saturday

8am to 6pm

Sunday

9 am to 4 pm

We have

Daily Newspapers, Groceries, Wine and Beers, Fruit and Vegetables

Plus all your daily essentials Our team are always pleased to welcome new and existing customer to our shop.

Wishing every success to the upcoming WI Village Show

LONDON INN

School Hill St Neot PL14 6NT



OPEN 7 DAYS

Food Available
Tuesday- Sunday
Monthly quiz night, theme
nights, community lunches
and much more.

Table bookings are highly recommended, please call 01579326728

St Neot Local Historians

We meet on the 1st Monday of the month in the Chapel School Room.

We welcome new members and visitors also those wishing to come to selected meeting. Visitors pay £2 per meeting.

View our full programme on our Websitewww.stneotarchive.co.uk

Village Archive

is open Tuesday and Thursday 10 to 12

Come and see us and the large range of historical documents.

Chris Timms Sec, 01579 321299

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Lewarne Coombe, Twowatersfoot, Liskeard, Comwall, PL14 6HR



North Penhale Farm Dobwalls PL14 4LT

A family run local produce outlet championing all things grown, made and reared locally.

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Venue available for hire for concerts, weddings, events, special occasions and dry hire.

Tickets for events, prices and further information available at carnglaze.com

Very interesting place to visit if you want to find out about history of slate mining in the area

St Neot Village Show Entry Form 2024

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	
PostcodeTelTel	
Email	

Entries to Show Coordinator Lydia Saunders, Lewarne Cottage, Ley, St Neot PL14 6PE by <u>Monday 5th August 2023 no late</u> <u>entries accepted.</u>

Email villageshow23@gmail.com

Please use a separate sheet for each Exhibitor.

Class	Description

St Neot Village Show Entry Form 2024

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

Please state if entering a large item

Exhibitors	NameChilds	Age

Class	Description

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