

St Neot & District Women's Institute

ANNUAL VILLAGE



Saturday 9th August 2025

St Neot Village Hall

Open from 1.30pm

Official opening 2.00pm

Ben Thomas

Treveddoe Farm, Warleggan

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



Raffle and Refreshments available.

Closing date for entries - Monday 4th August 2025

Show Coordinator - Lydia Saunders Lewarne Cottage, Ley, St Neot

PL14 6PE email villageshow23@gmail.com

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 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 9th August from 9am All exhibits to be staged by 1045 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 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

23. **Rosette and 1 years membership** of the Cornish Dahlia Society for the best entry in classes 24 to 27

CLASSES

Vegetable Classes

Judge 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 Charles Kestell

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 Janet Crossman

NB " Exhibits may have accessories"

44. Wrist Spray Accessory any medium
45. "Afternoon Tea" an exhibit space 20cms sq
46. An Arrangement using a collection of Recycled Jars-space 30cms sq height unlimited- foam free
47. "VJ memory or celebration"- An Exhibit - space 38cms sq height unlimited
48. "Women's World Rugby " exhibit space 46 cms sq height unlimited

Novice Class

49. An Arrangement with 3 flowers no foam-space 30cms sq

Men's Floral Art

50. "Good to be Green- Foliage arrangement in a pint glass

Craft

Judge Estelle Hodge

51. A Gardeners Apron
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 jumper or sweatshirt
59. A collage any medium up to A3 size
60. A Landscape made from fabric
61. A Limerick or poem entitled "Saving our Rivers"
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 Judges Charlotte Matthews & Bridget Rundle

64. Coffee sponge with buttercream filling
65. White Cob loaf
66. Cornish Pasty not more than 7"
67. Date and Walnut Loaf- recipe given
68. Orange and Ginger VE Cake- recipe given
69. Chocolate Chip Cookies- recipe given
70. 4 cheese scones
71. 4 Savoury Muffins- own recipe
72. 6 Fresh Eggs

Men Only

73. 4 Chocolate Brownies - recipe given

Preserves

Judge 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 Nigel Yeo

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. "Village Life"
- 83. "River"
- 84. A black and white or sepia print
- 85. A Macro/Close up of moss or lichen
- 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. Transport
- 91. "FUN"

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 Rock Cakes- recipe given
8 to under 12 years -
- 97. Banana Cake - use your own or find your recipe
12 years to 16 years
- 98. 4 Shortbread fingers -use your own or find your recipe

Youth Craft Classes Judge Elaine Warnes

Under 5 Years

- 99. A painting of flowers
- 100. A collage made from Tissue paper
- 101. A model made from a Kitchen Roll
- 102. Favorite Flowers from your garden in a jam jar

5 to under 9 years

- 103. Make a SunCatcher
- 104. Use a shoe box to make a musical instrument and decorate
- 105. Make photo album/ frame
- 106. An item of embroidery or weaving- any medium

9 to under 12 years

- 107. Make mosaic tile, any medium
- 108. Tye Dye a piece of material or tee shirt
- 109. A bird feeder made from recycled items
- 110. Design a CD/DVD cover

12 to 16 years

- 111. A piece of Art any medium
- 112. Craft, a recycled item
- 113. A poster for Ladies World Cup Rugby

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

Date and Walnut Loaf Cake

180g dates chopped 250ml water

125g butter 100g caster sugar

1 teaspoon bicarbonate of soda 200g self raising flour

1 egg, beaten 1 teaspoon vanilla extract 120g chopped walnuts

Grease and flour a 2lb (approx. 23x13cm) loaf tin. In a saucepan over medium heat bring dates and water to the boil, stir in the butter and sugar until melted, remove from heat and add bicarbonate of soda, leave to cool for 10 minutes. Blend in the flour, add beaten egg and vanilla extract to the date mixture, add chopped walnuts and pour into the loaf tin. Bake in a preheated oven 160°C (fan) 180°C, gas 4 for 50 to 60 minutes, leave to partly cool in tin before placing on a cooling rack.

Chocolate Chip Cookies

Chocolate Chip Cookies 75g caster sugar 100g softened butter

50g light muscovado sugar 1 large beaten egg 100g chocolate chips

$\frac{1}{2}$ teaspoon vanilla extract 150g self-raising flour

Preheat oven to 190°C/Fan 170°C/Gas 5 Lightly grease 3 baking trays

Beat the butter and sugars 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. 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

Orange and Ginger VE Day Cake

80g Stem ginger 200g self-raising flour Pinch of salt

80g butter 1tsp ground ginger 100g caster sugar

1 heaped tbs marmalade Finely grated zest of orange plus the juice

1 egg 100ml milk 1 tbs demerara sugar.

Preheat the oven to 108°C- 160°C (fan) Gas 4- 18cm round tin with the base lined and greased.

Rinse the steamed ginger, dry and chop into small dice and mix with 1 tbs of the flour. Rub the butter into the remaining flour and salt. Add the ginger sugar.

Marmalade, orange zest and juice plus the egg and then the milk a little at a time to

achieve a soft dropping consistency. Then add the chopped ginger and fold into, pour the mixture into the prepared tin. Sprinkle the demerara sugar over the top. Bake for 35-40 minutes until the cake is golden and risen and spring to the touch. Leave to cool in the tin for 20 mins before turning out.

Chocolate Brownies (Men) Makes 15 Brownies

175g (6oz) margarine 350g (12oz) caster sugar
1 teaspoon of vanilla essence or extract 3 eggs
125g (5oz) plain flour 1 level teaspoon of baking powder
50g (2oz) Cocoa

22 x 30 x 2.5cm (9x12x1inch) oblong tin

Oven 180°C, 350°F, gas mark 4

Grease and line the tin with greaseproof paper

Melt the marg over low heat, pour into a mixing bowl then add the sugar and vanilla

Break the eggs into a separate bowl, beat them, and add to the mixing bowl, add a little at a time and beat them in well. Sift the flour and add the baking powder and the cocoa, stirring until it is all mixed well. Pour the mixture into the tin and smooth the top with the back of the spoon. Bake for 40 mins

The brownies are ready when they have risen and a crust has formed on top. They should still be soft in the middle.

Rock Cakes

225g Self Raising Flour 2 Level Tsp Baking powder
100g Soften Butter 50g Gran Sugar 150g Mixed Fruit

1 Large Egg 1 Tbsp of milk small amount of demerara sugar for sprinkling

Preheat the oven to 200°C /Fan 180°C/Gas 6. Lightly grease 2 baking trays

Measure the flour and baking powder into a large bowl, add the butter and rub in with your fingertips until the mixture is like breadcrumbs, stir in the sugar and fruit. Beat the egg and milk together and add to the mixture. Add a little more milk if the mixture is too dry. Divide the mixture into 12 mounds on the prepared baking trays. Sprinkle with demerara sugar. Bake in the oven for about 15 minutes or until a pale golden brown at the edges. Cool on a wire rack,

Entries to Show Coordinator Lydia Saunders, Lewarne Cottage, Ley, St Neot PL14 6PE by Monday 4th August 2025 no late entries accepted. Email villageshow23@gmail.com Please use a separate sheet for each Exhibitor.

Date for your Diary

WI - Soup and Sweet

Saturday 18th 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

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St Neot

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10- 3

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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 Website-
www.stneotarchive.co.uk

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Please check out our concerts & events
held throughout the year

Tickets, prices & info at carnglaze.com

St Neot

HAIR LOUNGE

Welcome to St Neot Lounge.
Located at the former shop in Cott Yard

My name is Heather, I have been a hairdresser for 22 years and it is my biggest passion. Through my experience there isn't a lock of hair I cannot cut style or colour. I offer my services to women men and children of all hair types.

I take bookings using the Fresha app but also take walk ins and calls/messages

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St Neot Village Show Entry Form 2025

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 4th August 2025 no late entries accepted.

Email villageshow23@gmail.com

Please use a separate sheet for each Exhibitor.

Class	Description

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

Class	Description

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