



VILLAGE SHOW SCHEDULE



VEGETABLES



FLOWERS



CRAFT



**COOKERY
PRESERVES**



PHOTOGRAPHY



**YOUTH
CLASSES**

CLOSING DATE
FOR ENTRIES
MONDAY
3 AUGUST

SHOW DAY
SATURDAY
8TH AUGUST

ST NEOT WI
VILLAGE HALL

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 7th August from 7pm to 8pm or Saturday 8th August from 9am All exhibits to be staged by 1030 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 Rebecca Graverer

NB " Exhibits may have accessories"

44. Buttomhole/Corsage
45. "Cocktai"an exhibit space 20cms sq
46. An Arrangement using a collection of Recycled Bottles-space 30cms sq height unlimited- foam free
47. "My Favourite Book"- An Exhibit - space 45cms sq height unlimited
48. "The Dark side of the Moon" exhibit space 38 cms sq height unlimited

Novice Class

49. Good to be Green an arrangement of foliage-space 30cms sq

Men's Floral Art

50. An Arrangement in a work boot.

Craft

Judge Estelle Hodge

51. Oven Gloves/Mitt/Pad
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 mens shirt
59. A collage any medium up to A3 size
60. An item to be hung, such as a fabric picture, slow stitching, machine embroidery. Not framed
61. A Limerick or poem entitled "The Dark side of the Moon"
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. Victoria Sponge
65. 4 Wholemeal Rolls
66. Cornish Pasty not more than 7"
67. Vegan Bara Birth recipe given
68. Banana cake/loaf baked in an Air Fryer recipe given
69. 4 Cornish Fairings
70. 4 Fruit scones
71. Savoury Flan - no shell fish -own recipe
72. 6 Fresh Eggs

Men Only

73. 4 Shortcrust pastry Sausage Rolls

Preserves

Judge Pat Mallett

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. "Weather"
- 83. "Action"
- 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. My Favourite pastime
- 91. "Flowers"

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 Jumbles- recipe given
- 8 to under 12 years -**
- 97. 4 squares of Chocolate Chip and Vanilla Marble Cake - recipe given

12 years to 16 years

98. 4 Chocolate and Vanilla Pinwheel Biscuits - recipe given

Youth Craft Classes Judge Elaine Warnes

Under 5 Years

99. A painting of a garden

100. A collage of a mini beast using leaves and twigs

101. A model made from a cereal box

102. Favorite Flowers from your garden in a decorated treasure chest

5 to under 9 years

103. Mr Mc Gregory's garden in a seed tray

104. Use a cereal box as an Aquarium or other visual display

105. Make a wind chime

106. Handwriting- On Favourite Nursery Rhyme

9 to under 12 years

107. A display of handmade flowers

108. A Black and white drawing

109. A Sign for my bedroom door

110. A garland/bunting on longer than 60cms- materials own choice

12 to 16 years

111. A piece of Art any medium

112. Craft, a recycled item

113. A poster - Top 3 things you would take into space

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

Vegan Bara Birth

450g Mixed dried fruit 500ml of brewed black tea
450g self-raising flour 260g light brown soft sugar
1tbsp ground mixed spice 1tsp ground ginger
1tsp ground nutmeg 1star anise , grated
Few drops of vanilla essence 3 tbsp chia seeds
1 grated eating apple 3oz of melted margarine

Soak the fruit in the tea for 2 hours, grease and line a 2 lb loaf tin.

Place the flour , sugar, spice, chia seeds and grated apple in a large mixing bowl and stir, pour in the melted margarine and vanilla and mix well. Gently fold in the fruit and tea to form a smooth batter, transfer into the tin.

Bake in a 180c/160CFan/Gas4 for 35minutes, then remove from the oven and cover with kitchen foil to stop burning - return to the oven and bake for a further 30 minutes. Check it is cooked with a skewer of necessary bake for a further 5-10 minutes.

Jumbles

150g Softened butter 15g Caster sugar
Few drops of vanilla extract Finely grated rind of 1 lemon
1 large egg 350g plain flour

Clear honey, to glaze demerara sugar, for dusting

Lightly grease 3 baking trays. Measure all ingredients except the honey and demerara sugar into a bowl and work together by hand to form a dough. Divide the mixture into 32 pieces, Roll each piece into a strip about 4ins long and then twist it into a S shape and place on the baking tray, Chill the trays for 30minutes .

Preheat the oven to 190c/Fan 170c /gas 5

Bake the jumbles in the oven for 10 to 15 minutes until a pale golden colour, then remove from the oven, turn the oven up to 220c/Fan 200c/Gas 7 and while the jumbles are still warm, brush them with homely and sprinkle with demerara sugar, return to the oven for 2-3 minutes until the sugar has caramelised, cool on a wire rack

Chocolate Chip and Vanilla Marble Cake

225g softened butter 225g caster sugar 50g plain chocolate chips
27g SR flour 2level teaspoon of baking power
4 large eggs 2 tbsp of milk ½ teaspoon of vanilla extract

1 $\frac{1}{2}$ tablespoons cocoa powder 2 tablespoons hot water

Pre-heat the oven to 180c/fan 160c/Gas 4

Grease a 30x 23cm traybake or roasting tin and line the base with baking parchment.

Measure the butter, sugar, flour, baking powder, eggs, milk and vanilla extract into a large bowl and beat well for 2 minutes until well blended, spoon half of the mixture into the tin in dotting the spoonfuls apart. In a small bowl, blend the cocoa powder and hot water, cool slightly then add to the remaining mixture and along with the chocolate chips. Spoon this chocolate mixture in between the plain cake mixture to fill the gaps. Use a cocktail stick to create swirls in the mixture.

Bake in the oven for 35-40 minutes or until the cake has shrunk from the sides of the tin and springs back when pressed in the centre. Leave to cool in the tin.

Cut into squares

Chocolate and Vanilla Pinwheel Biscuits

Vanilla Biscuit Mixture

50g softened butter 25g caster sugar 25g cornflour

50g plain flour $\frac{1}{2}$ beaten large egg a few drops of vanilla extract

Chocolate biscuit mixture

50g softened butter 25g caster sugar 25g cornflour

40 plain flour $\frac{1}{2}$ beaten large egg 15g cocoa powder

Lightly grease 2 baking trays

Measure all ingredients for the vanilla biscuit mixture into a bowl and form into a soft dough- wrap in cling flim and chill for 30 minutes until firm. Make the chocolate biscuit mixture in the same way, then wrap and chill.

On a lightly floured work surface, roll out both pieces of dough to oblong about 24x18 cms. Place the vanilla biscuit dough on top of the chocolate dough and then roll the 2 together from the narrow edge. Wrap in cling film and chill again for about 30 minutes. Preheat the oven to 180C/Fan 16C/Gas4. Using a sharp knife cut the roll into 20 slices and place on the baking trays.

Bake for 20minutes until the vanilla biscuit is golden in colour, Lift on to a wire rack and leave to cool.

Banana Cake/Loaf

4ozs Margarine or softened butter

5ozs Muscovado sugar

7ozs SR flour

1tsp Bi carb

2 eggs

2 medium bananas

1tbsp demerara sugar

Beat all the ingredients together and pour into a cake tin to fit your airfryer- it could be 2x 1lb loaf tins

Sprinkle the demerara sugar over the top

Cook at 150 for about 30 minutes

Entries to Show Coordinator Lydia Saunders, Orion, Lukes Yeat, St Neot PL14 6NG by Monday 3rd August 2026 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 17th October 2026

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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We meet on the 1st Monday of the month
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We welcome new members and visitors
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meeting. Visitors pay £2 per meeting.

View our full programme on our Website-
www.stneotarchive.co.uk

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St Neot Church

All welcome



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