

LFWI

**CRAFT & PRODUCE SHOW
SCHEDULE 2023**

**BEST WESTERN GARSTANG COUNTRY HOTEL
AND GOLF CLUB PR3 1YE**



Wednesday Sept 20th 10.00am to 9.00pm

Thursday Sept 21st 10.00am to 5.30pm

OPEN TO THE PUBLIC

Entry Fee £6.00

Pre-booked Fee £5.00

County Show Schedule 2023

Please use 'On with the Show' 2021 edition as a guide

CO-OPERATIVE SECTION

Entry Fee £5.00

20 points awarded for each co-operative entered

20 points for 1st in classes 1 and 2

15 points for 2nd in classes 1 and 2

10 points for 3rd in classes 1 and 2

Please note: All items for judging in Classes 1 and 2 must be removable.

If entering a cake to be judged, state if this is as a cookery item
[entirely edible] or a craft item [decoration only to be judged]

Class 1 Open Co-operative: To the Theme

Presentation, Staging and any five single items from Confectionery, Cookery, Craft, Fresh Flowers, Honey and Preserves in any combination, to be judged. **No ART or DRINK.** To be staged in a space with external measurements no larger than 62cm deep x 107cm high x 92cm wide by strictly no more than TWO members **at the hotel.** Accessories allowed. Rigid backs and sides to be provided by the Exhibitor. Please list items to be judged on the entry card provided. The backdrop cannot be judged as a separate item.

Class 2 Hawkshaw Trophy – awarded to the WI with the best exhibit

Three Items to the Theme

Presentation and three different handmade items to the theme from Art, Craft, Confectionery, Cookery, Honey, Papercraft to be judged. Accessories allowed. Please note – this is also a Co-operative Class.

Items to be judged should be listed on the entry card provided.

To be presented on a board no more than 40cm in diameter round or 40cm square.

Height not to exceed 60cm. No item for judging or accessory to overhang the board.

NFWI Directive: No fish, yoghurt, pate or fruit curd to be used in dishes for judging in the above classes. [See 'On with the Show' 2021 edition]

INDIVIDUAL SECTION

Entry Fee: 50p per entry

1 point will be awarded for every entry brought for judging

10 points for 1st

8 points for 2nd

6 points for 3rd

4 points for Highly Commended

PRESERVES

All preserves must be correctly labelled, dated in full with day, month and year, and in plain jars with **NEW PLAIN** lids or wax disc with cellophane if appropriate. Small **PLAIN** labels required. An Entry Card will be issued for Class 3.

- Class 3 3 Seasonal Preserves
(not exceeding 454g) Displayed on a round board not exceeding **20cmx20cm**. Staging is not being judged.
NB In this class Fruit Curd, Low Sugar Jam, Mincemeat, Relishes, Uncooked Chutney are **NOT** suitable.
- Class 4 A 454g Jar of Mincemeat
- Class 5 A 225g Jar of Fruit Curd
- Class 6 A Jar of Jelly suitable to be served with cooked meat

CONFECTIONERY

- Class 7 A Box of Chocolate Truffles, may be assorted Displayed in a box no larger than 20cm x 15cm.

COOKERY

All exhibits to be delivered ready displayed on a disposable plate of suitable size with entry label attached. No Fresh Cream Filling or Cream Decoration

- Class 8 3 Savoury Scones
- Class 9 3 Vegetable Samosas
- Class 10 A Panettone cooked in a 15cm round tin or paper
- Class 11 3 Traditional Sweet Mince Pies (Use shortcrust pastry)
- Class 12 5 Pieces of Granola Bar to the set recipe on page 11
- Class 13 A Victoria Sandwich (3 egg mixture)
- Class 14 3 Cupcakes to the Theme
- Class 15 A Decorated Chocolate Log
- Class 16 Men only – A St Clements Drizzle Cake

SUGARCRAFT AND DECORATED CAKES

All items to have an entry label attached using a thread no longer than 25cm.

Classes 17-19 will be judged on Tuesday 19th September 2023 at Garstang and may be staged by entrants only. They will be judged on decoration only.

- Class 17 A Seasonal Display of Sugarcraft Flowers, Leaves and Berries
- Class 18 A Novelty Decorated Cake to fit the theme
- Class 19 A Traditional Decorated Christmas Cake.

NB A Dummy cake is allowed in Classes 18 and 19

CRAFT

All items to have been made in the last 12 months, be unworn and to be the bona fide work of the exhibitor. All items to have an entry label attached using a thread no longer than 25cm.

- Class 20 A Knitted Christmas Jumper in any size
- Class 21 A Pair of Knitted Winter Socks for an adult. Attach together.
- Class 22 A Knitted or Crocheted Christmas Character
- Class 23 A Hot Water Bottle Cover, in yarn or fabric
- Class 24 A Machine Sewn Blouse or Shirt in any size
- Class 25 A Winter Cross Stitch Picture, framed, not to exceed **25cmx25cm** including frame, ready to hang
- Class 26 A Handwoven Item
- Class 27 A Needle Felted Christmas Character
- Class 28 An Item of Fused Glass
- Class 29 A Set of 4 Tablemats to the theme
- Class 30 A Scandi Hand Embroidered Item
- Class 31 A Christmas Door Wreath (no fresh material), any shape
- Class 32 An Advent Calendar in any medium
- Class 33 A Handmade and Decorated Christmas Tree in any medium, Not to exceed **45cm** in height including the base
- Class 34 A Tree Decoration in any medium
- Class 35 A Christmas Stocking in any medium
- Class 36 A Bag for Toiletries in any medium
- Class 37 An Upcycled Necklace in any medium
- Class 38 A Decorative Mosaic Item for the Garden
(Men and Members)

Items to be donated to Charity

One entry per member allowed

- Class 39 A Syringe Driver Bag. Further details later. Donations welcome.

PAPERCRAFT

Cards may have a greeting on outside. NO ENVELOPE. To be judged on outside only. Entry labels to be attached with shirring elastic down spine of card. Classes 40 – 43 are all to the theme.

Class 40 An Iris Folded Card

Class 41 A Card using Quilling

Class 42 4 Decorated Gift Tags, mounted on a piece of card

Class 43 A Shadow Box

CREATIVE WRITING

Class 44a A Short Story entitled 'A Winter's Tale', not exceeding 500 words. Typed or Handwritten.

Class 44b A Factual Report on a WI Event in no more than 500 words.

Entries may be submitted for both Classes 44a and 44b.

ART

Classes 45, 46 and 47, must not exceed 46cm x 46cm, including frame. ALL CLASSES MUST BE FRAMED AND STRUNG READY TO BE DISPLAYED. [No clip frames] All Classes to have been completed in the last year.

Class 45 A Winter Landscape using Collage

Class 46 An Abstract Painting, to the theme

Class 47 A painting, in any medium, to depict a Celebration

Class 48 A Greetings Card using Watercolour, A4 folded to A5

PHOTOGRAPHY

All photographs must have been taken during the last year, be no larger than 17.5cmx12.5cm, must not be digitally altered or mounted. For identification adhere sticky label PROVIDED to back of photograph.

Class 49 Winter Wildlife. For this Class hold a competition in your WI to choose up to 3 photos ONLY.

FLORAL ART

All exhibits to be brought to the Show ready assembled

Class 50 A Miniature Arrangement in a Gift Card

Class 51 A Winter Table Arrangement, to the theme, no larger than 40cm long x 30cm deep x 20cm high

Class 52 A Traditional Festive Wreath. Natural materials, accessories and ribbon allowed. (No artificial materials)

Class 53 An All Foliage Natural Arrangement

HORTICULTURE

All produce in this section MUST be home grown by entrant

Class 54 3 Hens' Eggs*

Class 55 3 Apples, one variety*

Class 56 A Truss of Tomatoes

Class 57 A Gourd

Class 58 A Potted Fuchsia

Class 59 3 Cut Homegrown Flowers in a Vase

Class 60 A Pot of Growing Herbs

Class 61 A Display of 3 Air Plants

Class 62 A Terrarium containing Plants

Class 63 A Window Box for Winter

*Egg boxes and plates will be provided for these. Their labels are to be attached at the hotel.

HONEY SECTION

Promoting the NFWI campaign to Save the Honey Bee

- Class 64 A Jar of Honey
- Class 65 A Baked Item using Honey
- Class 66 A Homemade Cosmetic using Honey
- Class 67 A Beeswax Candle, displayed
- Class 68 A Handcrafted Bee

CHILDREN'S SECTION

[Children or Grandchildren of members]

Please state **AGE AND NAME** when entering.

Please also give name of mum or grandmother.

Please mount Classes 69, 70, 73 and 75 on card

AGE 3-4

- Class 69 A Stick-on-Shapes Picture using a kit to make eg a Christmas scene
- Class 70 A Collage using Cut and Paste

AGE 5-7

- Class 71 A Colourful Notebook Cover using your own stamped 'wrapping paper'; include the notebook
- Class 72 A Christmas Character made from household recycling

AGE 8-11

- Class 73 A Poem about Christmas Eve, in your own words.
- Class 74 A Logo Bug. Make a pompom, give it eyes and feet.
Write a Christmas message on ribbon and attach under the bug.

AGE 12-15

- Class 75 3 Christmas Characters drawn using lots of artistic pens
- Class 76 3 Homemade Shortcrust Pastry Sweet Mince Pies

BETTY SANDERSON MEMORIAL TROPHY

AN ELF

IN ANY MEDIUM AND ANY SIZE

Please see separate Flyer for full information

Up to 5 Betty Sanderson Trophy entries allowed per WI

To be judged by **Visitors to the Show and Separate from The County Show.**

Application form and details will be with your Secretary.

Entry form to D. MacKay, 7 Lime Grove, Garstang, Preston, PR3 1ER

OR with your WI's Entry List to davida.mackay@outlook.com

Schedule on Line

You can find a copy of the schedule, on line, on the LFWI website.

www.lancashirewi.org.uk

CO-OPERATIVE and HAWKSHAW

Please note items for exhibit in a Co-operative do not need to appear elsewhere in the schedule. You may choose any suitable Craft, Confectionery, Cookery, Fresh Flowers, Honey or Preserves to interpret the theme for Classes 1 and 2.

Available Advice:

1. Refer to 'On with the Show' 2021 edition
2. Attend a Show Tips Session
3. Read the Shows Column in 'Red Rose News'
4. Contact a member of the Show Team

Notes and Rules

- Entrance Fees: Classes 1 and 2: £5, all other classes: 50p
- **A maximum of one entry per member per class is allowed. All entries to have been made within the previous 12 months and be the bona fide work of the exhibitor.**
- Classes 20-49, 68, 71 and Betty Sanderson Elves to be delivered to BW Garstang Country Hotel for judging on **Sunday 17th September 2023** between **11.00am and 2.00pm**. Entry labels must be attached to exhibits with a thread up to 25cm long unless otherwise stated. **All exhibits must be unpacked before being handed in for judging. Packaging should then be taken away.**
- All other classes to be delivered to Garstang on **Tuesday 19th September 2023** between **9.30am and 11.30am**. Entry labels must be attached to exhibits with the appropriate fastening unless stated otherwise.
All exhibits must be unpacked before being handed in for judging.
- **No exhibit may be removed before 5.15pm on Thursday 21st September 2023**
- The LFWI cannot be responsible for any items on display and would suggest that any valuable items be adequately insured by the exhibitor.
- WI rules apply to all exhibitors and all finishing and presentation guidance can be found in the handbook '**ON WITH THE SHOW**' [2021 edition] available from your WI secretary or My WI.
- Further information regarding the presentation of exhibits can be obtained from **Helen Roberts (01995643018) alanandhelen76@gmail.com and [Davida MacKay \[01995 603863\] davida.mackay@outlook.com](mailto:davida.mackay@outlook.com)**
- **Entry Lists to be collated by WIs.**

Send one list to davida.mackay@outlook.com

Information required by Tuesday **1st August 2023**:

Name of WI, Contact name, Address, Email, Telephone Number,
Classes entered, Names per class

Please include **children's names** and **ages** and **men's names** where needed.

- **Or Entry List by post to D. MacKay, 7, Lime Grove, Garstang, PR3 1ER no later than Tuesday 1st August 2023**
- **(Early entries welcome). No entries will be accepted after that date.**
- Each Judge's decision is final.
- Dual Members enter through their main WI.
- No money should be sent with Entry List. Invoice will be forwarded later.

SET RECIPE – GRANOLA BARS

Ingredients:

100g butter/margarine	50g chopped walnuts
200g oats	3 tbsp honey
100g sunflower seeds	100g light brown sugar
50g sesame seeds	1 tsp ground cinnamon
	100g dried fruit

Oven 160C or fan 140C or gas 3

Butter and line the base of an 18x25 cm tin.

Mix oats, seeds and nuts in a roasting tin. Put in oven for 5-10 minutes to toast.

Warm spread, honey and sugar in a pan. Stir until spread is melted. Add oat mix, cinnamon and dried fruit. Mix until oats are well coated.

Tip mixture into the tin, press down lightly and bake for 30 minutes.

Cool in the tin. Cut into 12 bars.

Dates for your Diary

Show Tips

LOOK OUT FOR DATES IN THE LFWI MAILING

TUESDAY 1st AUGUST 2023

Last date for Show Entry Lists [early entries welcome]

Last Date for Betty Sanderson Entry Forms

All deliveries to the Hotel

SUNDAY 17th SEPTEMBER 2023 for

Art, Craft, Honey Class 68, Papercraft,

Photographs and Betty Sanderson Exhibits to

Garstang Country Hotel between 11.00am and 2pm

TUESDAY 19th SEPTEMBER 2023 for

Produce, Sugarcraft, Floral Art, Horticulture, Honey,

Children's and Co-operatives to Garstang

9.30am to 11.30am

Pre-Show Dinner 7.00pm

THURSDAY 21st SEPTEMBER 2023

Prizegiving for Best in Show Awards

is upstairs at 5.00pm

EVERYONE IS WELCOME!