

W.I. TENT CLASSES

HANDICRAFTS AND COOKERY SECTION

Organised and stewarded by Bishop Wilton W.I. members

Prizes Kindly sponsored by Bishop Wilton W.I.

Rules and entry fees as for Horticultural Tent Classes unless otherwise stated

Entries open to all

Entries limited to one per class per entrant, no exhibits to be removed before 4:30pm

Dorothy Denton Cup to be awarded to the Bishop Wilton W.I. member with the most points in the W.I. Tent Classes

Gazette & Herald Cup to be awarded to the person with the most points in the W.I. Tent Classes

Entries to have been made/photographs taken since Bishop Wilton Show 2019

Enquiries to Mrs Michelle Wilkinson 07920 181055

HANDICRAFTS

Judge: Mrs J Drake

The Ruth Walker Memorial Trophy to be awarded to the best exhibit in this section.

There will be a £20 prize awarded to the most outstanding entry in the Handicrafts Section.

Please do not use display stands, etc. for your entry due to space restrictions.

Class 250: Any hand knitted garment

Class 251: Any other knitted item

Class 252: Any piece of canvas work

Class 253: Any piece of cross stitch embroidery

Class 254: Any other piece of hand embroidery

Class 255: Any other piece of machine embroidery

Class 256: Any piece of patchwork

Class 257: A machine sewn garment

Class 258: Homemade fabric bag

Class 259: Homemade baby's soft toy

Class 260: Covered Book – any medium

Class 261: Any crochet item

Class 262: A piece of hand felting

Class 263: A restored or recycled item with brief explanation

Class 264: Papercraft – an item of papercraft

Class 265: Any item of woodcraft

Class 266: Any other handicraft

PHOTOGRAPHY

Judge: Mr N Barrett

Competition for amateur photographers.

Prints allowed up to A5 in size (210 x 148mm or 8.27 x 5.38 inches, half an A4 sheet)

Digital or Film, images colour or black and white except class 276 which is only black and white images

Digital editing should be kept to basic adjustments.

Please leave all images unlabelled to allow anonymous judging.

The Lucan Pratt Memorial Trophy to be awarded to the most outstanding entry in the Photography Section.

There will be a £20 prize awarded to the person with the most outstanding entry in the Photography section.

Class 272: Portrait

Class 273: Seasonal – an image that best captures the season

Class 274: Landscape

Class 275: Pet

Class 276: Black and white – any subject matter

Class 277: Movement. An image that captures motion, any subject matter.

Class 278: Architecture and Buildings

Class 279: Weather – An image that captures the weather, any subject matter.

Class 280: Event. An image that captures the essence of the occasion or celebration.

Class 281: Up Close. Macro or close up image of any subject matter

Class 282: Light and Shade. An image that captures the variation and subtleties of light. Any subject matter.

Class 283: Selfie....my best selfie.

Class 284: Flora and Fauna

COOKERY

Judge: Mrs S Digby

The Nancie Boyes Memorial trophy will be awarded to the most outstanding entry in the Cookery and Preserves Section.

There will be a £20 prize for the most outstanding entry in the Cookery Section

All exhibits to be covered with cling film.

Class 290: 1 machine made loaf of bread

Class 291: 1 handmade loaf of bread

Class 292: Savoury item for a lunch box

Class 293: Chocolate cake no filling or decoration, no more than 8" diameter

Class 294: Fruit pie, not exceeding 8" diameter

Class 295: Victoria Sandwich [2 cakes, raspberry jam filling, caster sugar topping, 3 eggs]

Class 296: 4 Savoury scones

Class 297: Free-from cake e.g. gluten or dairy free, please include the recipe

Class 298: 6 Ginger biscuits

Class 299: 4 Squares of flapjack

Class 300: Date and Walnut Sandwich using the recipe below

Class 301: Lemon drizzle cake

Class 302: Baked item using honey, please include recipe

Date and Walnut Sandwich

Ingredients: 1½ oz. rolled oats, 1½ oz. chopped walnuts, 2oz brown sugar, 7 oz. flour.
¼ teaspoon of salt & bicarbonate of soda, 6 oz. melted margarine.

Method: mix all dry ingredients together, add melted margarine, put half the mixture into a lined Swiss roll tin. For the filling ingredients: 8oz dates, 1/4 pint water, 2 1/2oz white sugar, grated rind of lemon. Cook together the ingredients of the filling until soft, spread on the above base mixture then top with the remaining half that had been set aside. Bake for 45 mins in a fairly slow oven (325°F, 170°C, Gas mark 3). Eighteen portions.

PRESERVES AND CURDS

Judge: Mrs F Quarmby

There will be a £20 prize awarded to the most outstanding entry in the Preserves and Curds Section.

Please ensure full date when made is recorded on label and the main ingredient (e.g., Plum Chutney). No trade jars or lids except where noted. Fill to ½ inch of top of cleaned jar.

Class 310: 1 jar marmalade – single fruit

Class 311: 1 jar of blackcurrant jam

Class 312: 1 jar of strawberry jam

Class 313: 1 jar of raspberry jam

Class 314: 1 jar of apricot jam (using dried apricots)

Class 315: 1 jar of mixed fruit jam – state fruit used

Class 316: 1 jar of lemon curd (wax disc, cellophane cover)

Class 317: 1 jar of clear fruit jelly, named

Class 318: 1 small jar of horseradish sauce

Class 319: 1 small jar of honey mustard

Class 320: 1 jar of chutney (vinegar proof lid)

Class 321: 1 jar of red onion marmalade

Class 322: 1 jar of any jam with interesting addition e.g. herb, spice, nuts

Class 323: 1 bottle of homemade fruit cordial