"Come to the Carnival"



We would like to express our thanks and appreciation to all who have supported us in any way at this event.

The Make Bake &Show Committee Lincolnshire South Federation of WIs



Lincolnshire South Federation of WIs Pattinson House, Oak Park, East Road Sleaford, NG34 7EQ Tel: 01529 302398

Email: fedoffice@lsfwi.org.uk

Make, Bake & Show Schedule Saturday, 28th October 2023

COME TO THE CARNIVAL



Ropsley Village Hall, Braceby Road, Ropsley NG34 4BN



9am – 11am (delivery of entries only) 11am – 1.15pm (judging) 1.15pm – 4pm (open to all)

Refreshments Available



Lincolnshire South Federation of WIs

"Come to the Carnival" AWARDS

Read Trophy Best Cookery

Sheila Sutton Award Best Craft

Lucy Haines Cup Best Embroidery

Kate Edmonds Trophy Best Art

Ella Chapman Award Best Photography

Gill Cowlam Rose Bowl Best Flowers

Novice Cup Best Novice Class

Cynthia Pearson Trophy WI achieving highest total points overall

All individual entries will be judged and, if awarded, the following applies:

 $1^{st} = 5$ points $2^{nd} = 4$ points

 $3^{rd} = 3$ points

Highly Commended = 2 points Each individual entry will be awarded 1 point

Prizes will be awarded at the Show at 3.30pm

For queries regarding the schedule, please contact:

Janis Tunaley: Email: <u>janisandmatt@yahoo.com</u> Liz McIntosh: Email: <u>lmcintoshwi@gmail.com</u>

RULES

All exhibits will be judged within the guidelines laid down in the NFWI Handbook "On with the Show" 2021 edition. This can be viewed online at: www.mywi.thewi.org.uk or at the WI office.

Closing date for entries: Sunday, 24th September 2023

Work must be the bona fide work of the exhibitor. It must have been completed within the last two years and should not have been entered in any previous competition.

Only one entry per class per member. Entry fee = £2 per entry.

Please send entry forms, including appropriate entry fees, to the Federation Office by email with online payment if possible. Alternatively, applications and cheques can be posted to WI Office. Please also confirm to the office that an entry form has been despatched, either by telephone or email (this is due to occasional misdirection/loss of mail).

All entries to be brought to Ropsley Village Hall between 9.00am and 11am on the day.

Please ensure there is nothing included in any exhibit which could identify the exhibitor. Exhibit labels will be provided prior to the event.

The judges' decision is final. No correspondence will be entered into. Judges are invited, entirely at their discretion, to give written comments where possible.

The presentation of awards will take place at 3.30pm on the day of the Show (Saturday, 28th October 2023). No exhibits may be dismantled or removed before 4pm, when the Show closes.

Please refer to Hints & Tips sheet for further information

PHOTOGRAPHY

Mounted, not to exceed 25.5 x 20 cms (10ins x 8ins)

Must be original and taken by exhibitor

One entry per WI member

1 Colourful colours

FLOWERS

An Arrangement - fresh flowers and foliage only An Exhibit = may include accessories

- 1 Carnival Arrangement in Orange, Red & Yellow (Arrangement) not to exceed 30 x 30 x 30 cms (12 x 12 x 12 ins)
- 2 Autumn Wreath on a 30cms (12ins) wire ring

CARDS

Cards not to exceed 15 x 21 cms (6 x 8.5ins)

1 Invitation – "Come to the Carnival" – any medium

CRAFT

All items to be home made

- 1 Venetian Carnival Mask any medium
- 2 Knitted/Crocheted Carnival character maximum height 30cms (12ins)

NOVICE CATEGORY

These classes are for members who are entering in that class for the first time. Rules are the same as other classes.

- 1 Cookery: 3 decorated cupcakes (to be judged on decoration only)
- 2 Flowers: An Arrangement in a small jug, not to exceed 10cm (4ins) in height

COOKERY

All items to be homemade.

- 1 454g/1lb jar of chutney
- 2 6 pieces of home made fudge (bite size approx. 2.5cm x 2.5cm)
- 3 Boiled Chocolate Cake using recipe below:

Ingredients:

1 tbsp instant coffee, made up with 200ml boiling water

75g butter or margarine 75g dark muscovado sugar

1 tbsp golden syrup

225g plain flour

25g cocoa

1 tsp bicarbonate of soda

100g dark chocolate chips

3 tbsp milk

1/2 tsp vanilla extract

Method:

Preheat oven to 180°C/ 160°C fan/gas 4

Grease and base line a 500g loaf tin. Put coffee, butter or margarine, sugar and syrup into a pan and heat slowly to boiling point. Boil for 5 minutes and leave to cool.

Sift flour, cocoa and bicarbonate of soda into a mixing bowl and add the boiled ingredients and the chocolate chips, milk and vanilla extract. Spoon the mixture into the prepared tin.

Cook for 20 minutes then reduce heat to 170°C/fan 150°C/ gas 3 and cook for a further 30 minutes until the cake has risen and a skewer emerges cleanly from the centre.

Cool in the tin slightly before turning out onto a wire rack.

From the WI Cookbook – The First 100 Years

Originally submitted by a WI Member in 1941

• The submitted cakes will be cut after judging and served with refreshments, to avoid food waste.

ART

Entries may be any size but overall dimensions (including mount) must not exceed 12 x 17 ins (30 x 43 cms). Items should be unframed but mounted for hanging

1 The Carnival Parade – any medium