



*A Christmas Message from
the Federation Chair—
Barbara Bowring*

*The clocks have gone back,
the evenings are drawing
in, the weather is colder and this is the
last Newsletter before we celebrate
Christmas, how did we get here so
quickly? I hope that you have all en-
joyed an active, pleasant and friendly
year within your WI's and are now
looking forward to your Christmas ac-
tivities.*

*Hopefully, Christmas will give us all a
little time to enjoy being with those we
care about, catching up with friends or
family we haven't seen or heard from
for a while or maybe just enjoying some
quiet time.*

*Whatever plans you may have, on be-
half of the Board of Trustees and myself,
I would like to wish each of you a very
"Merry Christmas" and a "Happy New
Year".*

The Craft Spectacular

A very big thank you to all of the stall holders and members that supported the Craft Fayre at Margam Orangery on the 16th of November. What a talented lot you are! A beautiful array of products on display—it truly was spectacular.

Myra Thomas

Presidents Coffee Morning

Thank you to everyone who came along to the recent Presidents Coffee Morning, as a Board we feel it was a very successful event. As a part of the event we asked Presidents to share with us any comments on WI matters and we received a good number of these, again thank you.

Reviewing your recommendations and suggestions is taking us (the Board of Trustees) a little time but hopefully following our meeting in December, we will be able to respond to your comments and/or ask for more information/suggestions to enable us to follow through.

The plan is to publish the issues raised with corresponding responses and ask for your patience whilst we work on this.

News from Combined Arts

By Claire Atherton tel: [REDACTED]

Another very successful Federation Quiz was held in October at the Hi - Tide, Porthcawl, with 29 tables participating.

The winning team was Tir Iarll and the ladies were:

Alexis James, Christine Roberts, Jennifer Watkins and Rosemary Thomas.

Congratulations to the runners up, in second place, Port Talbot and third place Bont Faen.

Thank you to all who took part and supported this event.

News from Home Economics & Craft

Alexis James Tel: [REDACTED]

Email: alexisjames3@hotmail.com

Our last event of the year is the Dabble Day, which will be held on 7 December 2024 at Carmel Chapel, Port Talbot. We look forward to meeting and working with successful members on the day.

A session on Staging and Interpretation of co-operatives is planned for the end of March 2025 at Carmel Chapel, Port Talbot. Details, along with a flyer, will be sent out in the next mailing.

The Rosebowl/Brecon Cup event will take place at the end of April 2025. We are awaiting confirmation of the final date. The venue is to be The Grove Golf Club, Porthcawl. Final details and an application form will be included in the next mailing.

The Committee thanks members for their continuing support throughout the year. We wish you all a Happy Christmas and Healthy New Year.

News from PR Social Media & Website

Message from Belinda Hansford, Federation Media/PR/Web (bh.consult@btinternet.com)



Glamorgan Federation Website

<https://Glamorgan.thewi.org.uk>

Do take a look at the Glamorgan Website where this month you will find under Federation Events – Current – 2024 Glamorgan Show details of all the winners of the 2024 Glamorgan Show. Shortly there will be more information about the 2025 Glamorgan Show. Do contact me if you have ideas of what could be added. We want to make this a one-stop shop for many of your Glamorgan Federation WI needs.

Facebook Page – do pop over and join the Glamorgan Facebook Page.

<https://www.facebook.com/groups/1516315241969326>

As it is a private page, you will need to agree to the rules for the site and tell us of which WI you are a member. It may then be a few days until you are granted access. This is a great place to share information/photos about your recent events, along with details of any excellent speakers. Members should feel free to safely contact each other with questions. This can be a great source of ideas of meetings, trips etc

Creating Your Own Webpage on the NFWI Platform

Although some WIs have created pages elsewhere, the free NFWI platform is a good place to start sharing some basic information about your WI. A welcome note with a copy of your current programme is a great place to start. Get in touch if you want to take this further.

Here is what Upper Killay have recently posted:

<https://glamorgan.thewi.org.uk/find-wi/upper-killay/upper-killay-wi-information>

News from Shows

Myra Thomas: [REDACTED]



The Show Committee have been busy preparing the list of classes for next year's Glamorgan WI Show. The theme for this is 'NURSERY RHYMES' and 24 classes have been finalized. The list of classes are included in this month's newsletter and your Secretary should have a copy. If you would like a copy yourself, please e mail your details to glamorganshow@gmail.com and a schedule will be sent to you.

Christmas will soon be here and we all will be busy, however we have some dates for meetings in the New Year to enable members to come and give your thoughts and ask any questions they may have. The venues have yet to be finalized but please put dates in your diary:

5th February 2025 – 12th February 2025 and 19th February 2025 with a possible Zoom meeting on 27th February 2025. The meeting at Carpenters Arms Efail Isaf was a great success in 2024 so we will, hopefully arrange this again for an evening in early March.

All details will be published in the January newsletter.



Christmas Recipes by Kath Mepham



Shortbread Biscuits

Makes about 700g (1 1/2 pounds)

Ingredients:

225g(8oz) sieved plain flour plus extra for dusting.

125g(4oz)faola of fine semolina (or any semolina)

125g(4oz)caster sugar

225g(8oz) soft butter.

Method:

- * Put all ingredients into a bowl and use a hand mixer OR a food mixer (not a food processor).
- * Beat at a low speed until a soft dough is formed.
- * Lightly flour the work surface and roll out the shortbread.
- * Using a biscuit cutter of your choice, cut out biscuits and place on a baking tray lined with non-stick silicon paper.
- * Bake in the oven at 180 degrees (350F) gas mark 4, Fan oven 160 degrees for 10-12 minutes.
- * Remove from the oven and transfer to a cooling tray.

Mincemeat and Marzipan Christmas Leaf

An ideal alternative to Christmas cake or Simnel cake.

Preparation time—25 minutes

Cooking Time—50-60minutes

Ingredients:

1lb Self raising flour

8oz Butter

6oz dark brown sugar

8oz Marzipan (Cut into small pieces)

4 eggs

400g/14oz mincemeat

Method:

- * Place flour into a bowl, add butter, rub into flour until fine breadcrumbs formed.
- * Stir in sugar and marzipan, mix well.
- * Beat eggs together, then add with mincemeat to dry ingredients, combine evenly.
- * Turn mixture into greased and lined 1kg/2lb loaf tin. Sprinkle top with demerara sugar.
- * Bake in electric oven 180c/fan oven 160c/gas mark 4. Bake for 50-60 minutes, until well risen and golden brown.
- * Allow to cool in the tin for 15 minutes, before placing on a wire rack to cool completely.

Enclosures this month

- 1 Glamorgan Show 2025 List and entry form.
- 2 January membership subscriptions
- 3 Stay Safe Keep Safe Event Article.

Dates for your Diary

Upcoming Events	Venue	Date	Closing date
Whist Drive £5	Murton Methodist Hall, Swansea	Saturday 30th November	1st November 2024
Dabble Day	Carmel Chapel, Port Talbot	Saturday 7th December	15th November 2024
Afternoon Tea with Music	The Hi-Tide Inn, Porthcawl	Wednesday 19th March 2025	28th February 2025
Chepstow Races	Chepstow Race Course	Monday 16th June 2025	To be announced



Coychurch WI



Coychurch WI were very lucky to be given a cake decorating demonstration by one of our own members, Kath Mephram. Kath gave us lots of tips on how to easily marzipan and ice a cake with the aid of a piece of string. Everyone was very impressed on how easy she made it look.

For those who don't want an iced cake she showed us how to use dried fruits and nuts to make a stunning cake decoration.

One of the cakes is going to be shared by us all at the December meeting. We have our plates ready.

Yvonne Randall

Treorchy WI



This is our lovely display of Halloween pumpkins made by Treorchy WI Craft class. The ladies enjoyed making these immensely. Our craft teacher Mrs Enid Thomas worked very hard to teach us all. Thank you Enid for all your effort and hard work. Where would we be without you.

Murton WI



On the 6th Of November an Act of Remembrance took place at Murton Green. This is a big annual event in the life of Bishopston and Murton Village when a Remembrance service and laying of wreaths takes place at the Memorial Stone on Murton Green Road.

The service was conducted by the three religious ministers of the area and there were Bible readings and a reading by Bishopston Rainbows/Guides. After the 'Last Post from the bugler and the 2 minute silence, the laying of the wreaths took place. Wreaths were laid by the Bishopston Community Council, the local Councillor, the Rainbows, Guides and Rangers, The British Royal Legion and the Air Cadets of West Cross.

A special mention must be made to the net of knitted poppies which Murton Village WI contributed.

Bishopston Primary School sang 'We'll Meet Again', nicely choreographed and Dame Vera Lynn would have been proud to see the youngsters carrying on the tradition of 'Lest We Forget'.

A fitting finale to the 80th Commemoration of D-Day.

The final prayers for world peace were moving and heartfelt. *Isabel Hopgood*

Cwmafan WI



Cwmafan WI and friends enjoyed a fabulous day at Gareth's (the Lampeter Wizard) kitchen. His harvest menu and flower arrangements amazed us and we laughed all day.

Liz

Please send all articles/contributions for THE BACK PAGE to Beth Morgan , 13 Courtland Place, Port Talbot SA13 1JJ or Email: glamorgan@btinternet.com

