



Welcome to the 2024 Glamorgan W.I. Show

We hope you'll join us to see some of the best WI Members' work in the whole of Wales. The talent, creativity, expertise, and artistic ideas are simply A...MAZ...ING!

Our thanks go to all our sponsors for the 24 classes and to the many companies who have advertised in our schedule, without whom we would not be able to arrange the Show. Also, a huge thanks to everyone who participated last year and hopefully you like this year's classes.

Everyone loves a chocolate or sweet, so hopefully there is something for everyone in our "Celebrating All Things Sweet" theme

We have again hired both the main Ballroom and the Quarter Deck room and so we hopefully can top the 900+ entries we had last year. Please remember that without entries there is no Show and every entry is valued and gives great pleasure to the hundreds who come to the Show.

Many thanks to the hard working Show Stewards and of course you the Members who make this event so special and a show case for Glamorgan WI.

Good Luck



Myra, Diane, Gaynor, Wendy, Marylyn, Helen Show Sub Committee

³.

Class 4 — Lamington Cakes

Sponge

3 Eggs

150 gm Unsalted butter

150 gm Caster sugar

179gm Self raising flour 25mls Milk

Chocolate Icing

240 gm Icing sugar 15 gm Unsalted butter 75 ml Milk

Covering

125 gm Desiccated coconut 30 g cocoa powder

Method

- 1. Preheat the oven to 180°C (160°C fan). Grease and flour a 20cm x 20cm square tin, line base with baking paper.
- 2. Make a sponge in the usual manner.
- 3. Pour mixture into prepared pan. Bake for about 25 minutes or until sponge springs back when touched lightly in the centre and comes away from side of pan. Turn cake onto a wire rack to cool leaving overnight, will be easier to handle.
- **4.** Trim all the edges and cut into 9 equal squares Min 2in x 2in max 2.25in x 2.25in. **Take care at this stage as sizes will be judged.**
- **5.** To make chocolate icing, sift the icing sugar and cocoa into a large bowl; melt the butter and milk together. Add to sugar and stir until icing is smooth and thick enough to coat the back of a spoon.
- **6.** Divide icing mixture into 2 small bowls & only put half of coconut in another bowl. {This will save a lot of mess and time}
- 7. Using 2 forks, dip each piece of cake briefly into icing until cake is coated in icing. Hold over bowl to drain off any excess {or put on wire rack to remove excess}
- 8. Toss cake gently in coconut. Transfer cake to a wire rack; stand until
- Choose 3 to enter. Good luck.

Class 14 - A knitted or crochet item for a baby 0-12 months

Baby banks have set up across the UK to provide families in need with items for newborns and babies. Your entry item (no shawls/blankets) will be judged in the usual format but if you so wish, mark on your entry and we will donate to various Baby Banks within the Federation area.

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Show Awards

Swansea Salver

For the WI with over 40 Members – Most points gained for prizes

Bridgend Salver

For the WI with between 25 and 40 Members – Most points gained for prizes won

Cornelly Cup

For the WI with under 25 Members – Most points gained for prizes won

Doris Richards Cup - for Best Craft in Show

Llanblethian Cup - for Best Floral Art in Show

Port Talbot Cup – for Best Cooperative in Show

Swansea Cup - for Best Cookery in Show

Kenfig Cup - for Best Literature in Show

Dilys Price Award – for Best Sugar-craft or Cold Porcelain in Show

Upper Killay WI Award - Best Artwork in Show

Angela Bending Award - For Show Chairman's Choice

A prize will awarded for the Men's Class.

Individual Classes

5 points for 1st Prize

4 points for 2nd Prize

3 points for 3rd Prize

1 point for Highly Commended

Cooperative

8 points for 1st Prize

6 points for 2nd Prize

4 points for 3rd Prize

2 points for Highly Commended

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Rules for Show Entries

All Classes are open to Members of GFWI only except Class 24.

Class 24 is a Men's/Partner's Class (related to a WI Member) and a separate prize will be awarded.

Class 1 (Story) and Class 2 (Poem) must be received by the closing date Friday 7th June either via email or post

KNOW

Class 15 (Six Christmas Tree Decorations) may also be entered in the Royal Welsh Show Winter Fair.

There are no Children's Classes this year due to very low entry numbers.

There is a limit of ONE entry per Member per Class and ONE Cooperative entry per Class per WI.

Entries should not have been previously exhibited in a WI show and must be made within the last 2 years.

Garments should not have been worn.

Cooperative entries must be the work of at least 2 Members with maximum of 2 members to stage the exhibit.

Clear jars, free of proprietary markings should be used for all preserves, with new appropriate lids.

Judging will be in accordance with the latest editions of "On with the Show". This WI Handbook can be viewed and downloaded:

https://mywi.thewi.org.uk/interests/shows-and-competitions/on-with-theshow.

The Judge's decision is final.

The Show Committee holds no financial responsibility for damage or loss of exhibits and cannot guarantee the edibility of food items after the Show and please avoid use of valuable accessories.

All items are to be collected by WIs at the end of the Show. Non food entries left at the Show venue will be stored at Federation Office for one month only then given to charity.

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How to Enter

Our WI Members are incredibly talented and every single entry is important - without your entries there would be no Show! So please have a go at entering!

- Give your entry form to your WI Secretary who will collate all the entries for your WI Group. Keep a copy of your entry form.
- · All entry forms should be returned as soon as possible but no later than Friday 7th June 2024 Please NO late entries.
- Enter by email (preferred) to helen.denniswi@outlook.com or by post to Mrs Helen Dennis Entry Secretary C/o Federation House, 13 Courtland Place, Port Talbot SA13 1JJ.
- WI Secretaries should keep a list of all their entries and all entries will be acknowledged to the WI Secretary.
- . Your WI Secretary will be sent your Entry Number label & your Entry List. If you can't stick the label to your entry please ask for a tie-on tag (these will also be sent to your WI Secretary).
- . Entries should be brought to the Show venue for staging between 10am-11.30am on Friday 5th July.
- Entries for Class 19 Imposed Floral Class to be arranged in situ at the Show by member on Friday 5th July 9.30am to 10.30am. (If you are entering, as we are funding this Class it is vital you tell us if you later cannot attend)
- Each WI is responsible for confirming the entries brought to the Show by ticking the Entry List and striking out non arrivals.
- . Entry numbers should be attached before coming to the Show and Entry Lists left with the Entry Secretary. No Lists = No points!
- Prize giving will be at 4.30pm & entries can only be collected after prize giving. Entry Lists maybe collected from the Entry Secretary between 4pm & 4.30pm.

Any queries please contact Helen Dennis Entry Secretary on 07974 768368 or by email above



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"Celebrating all things Sweet" Glamorgan Federation WI Show Schedule 2024

Please note: This Schedule contains Class titles that are for interest only and Class entries may or may not reflect these Brands

"After Eight...."

CLASS 1 Story Max 500 words in length

A story entitled "After Eight". Can be illustrated. To be submitted with your entry form either by email or post no later than the closing date Friday 7th June 2024. Sponsored by: Circle WI

"Heroes"

CLASS 2 Poem

A poem about a heroine or hero. May be decorated. To be submitted with your entry form either by email or post no later than the closing date Friday 7th June 2024. Sponsored by: Bont Girls

"Picnic"

CLASS 3 Co-operative

1 Floral exhibit; 2 Craft items; 1 Cooked item; 1 Preserve.

Staging and presentation to be judged. Maximum table space allowed 22"/56cm deep x 29.5"/75cm wide. No more than two members to stage at the Show. Must be the work of at least three members. Sponsored by: Coychurch WI

"Bounty"

CLASS 4 Cookery

Technical Challenge! Lamingtons – please follow the recipe provided on page 4 of programme. Three to be entered for judging.

Sponsored by: Dinas Powis WI

"Polo"

CLASS 5 Cookery

Savoury item/s suitable for 3 people at a Polo match. Sponsored by: Dunvant WI

"Rolo"

CLASS 6 Cookery

A Swiss roll - any flavour. Sponsored by: Margam WI



"Allsorts"

CLASS 7 Confectionary

A box of homemade sweets or chocolates. Six sweets in total – Three flavours ie two of each variety. Presentation will be judged. Sponsored by: Glam Girls WI

"Opal Fruits"

CLASS 8 Preserve

A jar of fruit jam, jelly, marmalade or chutney, One entry per Member. Sponsored by: Swansea Central WI

"Celebrations"

CLASS 9 Sugar Craft

A floral spray suitable for a celebration cake topper for a 10" round cake (a cake does not need to be entered).

Sponsored by: Carolyn Davies

"Chocolate Buttons"

CLASS 10 Craft

Any item of craft predominantly using buttons. Any colour/s. Sponsored by: Pontypridd WI



"Sherbet Lemons"

CLASS 11 Craft

An item of craft predominantly shades of yellow (there are 145 different shades to choose from!). Sponsored by: Myra Thomas & Margaret Maguire

"Cola Bottles"

CLASS 12 Craft

Any decorated glass bottle. Sponsored by: Carnegie Girls WI

"Boost"

CLASS 13 Craft

A comfortable cushion. Any medium. Any size or shape. Any colour.

Sponsored by: Bont Faen WI

"Jelly Babies"

CLASS 14

A knitted or crochet item for a baby from 0-12 months. No shawls or blankets. Please indicate on the entry form if you wish your item to be donated to a Baby Bank. Further details in the Show programme page 4.

Sponsored by: Tycoch & Sketty WI

"Selection Box"

CLASS 15 Craft

Six Christmas Tree Decorations – any medium. These items can also be entered into the Royal Welsh Show Winter Fair November 2024. Sponsored by: Penclawdd WI



Don't Forget!

For further details of Entry requirements please refer to "On with the Show" WI Handbook

"Pick n Mix"

CLASS 16 - Collage

A collage using sweet and/or chocolate wrappers. Maximum A3. Backed but not framed. Sponsored by: Barry WI

"Quality Street"

CLASS 17 Co-operative

A basket or trug of 6 different items of home-grown fruit and/or vegetables. Presentation and items to be judged. Must be the work of at least two members.

Sponsored by: Angela Smith



"Love Hearts"

CLASS 18

Three homegrown specimen flowers of the same variety. To be brought to the Show in a vase (no valuable or fragile vases please). No other materials or oasis to be included. A photograph of the flowers on the plant to be included and a label saying the variety. Sponsored by: Maris Tierrey

"Smarties"

CLASS 19 Floral

An imposed floral class. All components will be provided. Only your own scissors/secateurs may be brought to the staging area on Friday 5th July.

Exhibitors may use all or some of the components provided. No components other than those supplied should be incorporated. All exhibitors must commence at the time specified in the schedule and notify the Show Committee if you are unable to attend.

(If you are entering this Class AND bringing entries to the Show please let us know before). Sponsored by: Glywhir wt

"Roses"

CLASS 20 Floral

A novice class for members who have not won a first prize in any floral class at the Glamorgan Show since 2020. A floral exhibit incorporating 5 Roses from a supermarket (can be same colour or different). Additional natural material including fresh, dried or preserved may be used but no other flowers. Space allowed 18"/45cms deep, 18"/45cms wide, height unlimited. To be viewed and judged from the front. To be brought ready assembled. Sponsored by: Birchgrove Swansea WI

"Chocolate Orange"

CLASS 21 Floral

A floral exhibit in a chocolate orange box. Fresh, dried or preserved plant material and accessories may be incorporated. To be viewed and judged from the front. Sponsored by: Tir lart! WI

"Ripple"

CLASS 22 Photography

5" x 7" Photograph of water. This may the sea, a river, pond, tap, puddle, rain etc. Photograph to be mounted but no frame. Please note on your entry the location. Sponsored by: Garth WI



"Milk Tray"

CLASS 23 Art

A traditional "Chocolate Box" scene. Any medium e.g. watercolour, sketch.oil, gouache, pastel. A3 maximum including mount. No frames. Sponsored by: Miskin & Mwyndy WI

"Fruit & Nut"

CLASS 24 Men's/Partner's Class

A fruit bowl made from any recycled material.

Special thanks to our kind sponsors 5 benefactors your support is very much appreciated

Glamorgan WI Show 2024 ENTRY FORM

W.I	
CLASS	NAME OF ENTRANT

Please list entries in Class order and keep a copy for your reference. All entries will be acknowledged to your WI Show Coordinator. All entry forms should be sent to Entry Secretary Helen Dennis Email helen.denniswi@outlook.com or by post c/o Federation House, 13 Courtland Place Port Talbot SA13 1JJ by Friday 7th June



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