



# DOMESTIC SECTION

Secretary: Jackie Martin



## Judges:

YFC Cookery  
Open Cookery

Mrs Val Dalby  
Mrs Rosemary Slee  
Mrs Eileen Watson  
Mrs Susan Hicks  
Mrs Jenny Kemplen  
Mrs Christine Walters  
Mrs Pat Mallet  
TBC  
Mrs Barbara Smetherham  
Mrs Isobel Ramage  
Mr Eric Ramage  
Mr Richard Squires  
Mrs Marina Herbert  
Mrs Mary Symons  
Mrs Joy Parker  
Mrs Jenny Kemplen  
Mrs Yvette Wiltshire  
Mr David Beer

WI Judge Overall  
WI Cookery  
WI Handicraft  
WI Floral Art  
Floral Art  
Open & YFC Handicraft  
Flowers, Plants & Vegetables  
Photography & YFC Photography  
Children & Young Adults Cookery  
Children & Young Adults Handicraft  
  
Open, Children & Young Adults Art

## Special Prizes:

- 1 Perpetual Challenge Cup for the competitor gaining most points in classes 1-24.
- 2 Perpetual Cup, presented by Occasions of Liskeard, for the winner of class 19.
- 3 Perpetual Challenge Cup for the best WI Class 25 entry.
- 4 Perpetual Challenge Trophy, presented by Mrs J Martin, for the competitor gaining most points in the Handicraft Section classes 26-33.
- 5 Perpetual Challenge Cup for the competitor gaining most points in the Floral Art Section classes 34-39.
- 6 Perpetual Challenge Cup, presented by Mrs M Hawkins, for the outstanding Floral Art Exhibit.
- 7 Perpetual Challenge Tankard, presented by Miss F Snowden, for the competitor gaining most points in the Flower classes 40-46.
- 8 Perpetual Challenge Cup, presented by Mr W J Bartlett, for the most points in the Vegetable Section, classes 47-50.
- 9 Perpetual Salver, presented by Mrs Mary Williams for the competitor gaining most points in the Photography Section Classes 51-57.
- 10 Perpetual Challenge Shield for the outstanding Photography Exhibit.
- 11 Perpetual Challenge Trophy, presented by Mr Rob Frost for the most outstanding Children's & Young Adults Photograph.
- 12 Perpetual Shield, presented by the Western Evening Herald, for the child gaining most points in the Children's & Young Adult Classes.
- 13 Perpetual Cup, presented by Mrs M Doran, for the best exhibit in the School, Class or Group Section.

## **Please note new times of staging and judging**

***Entries must be staged between 2.00pm and 6.30pm on Friday 8th July.***

***NO EXHIBITS WILL BE ACCEPTED AFTER THIS TIME.***

***Judging commences at 6.30pm prompt. The marquee will be closed to exhibitors at that time.***

***On the day of the show, entries must not be removed before 4.30pm, unless earlier pick up time has been arranged with the Domestic Secretary. If any entries are not removed by 5.00pm, any remaining food items will be destroyed. Competitor's name and number will be found on the tables in the Domestic Marquee. No Competitor may have more than one entry in any one class. Entries will be at your own risk.***

***A complimentary show day Admission Ticket will be issued on the Friday evening to any Domestic Section exhibitor who exhibits 8 or more Cookery classes or 4 or more Floral Art classes.***

**Entries: free of charge**

**Prize cards awarded in all classes**

**Prizes:**

**Class 25 (WI):**

**£10, £8, £6**

**Children's Classes: Rosette for 1st prize winners**

## **COOKERY**

***Recipes provided on page 34 are required to be followed.***

### **Class:**

1. Chelsea Buns 4
2. Loaf made in a bread maker, any variety
3. Fruit Scones 4
4. Tea Bread, (see recipe)
5. Chocolate Chip Cookies 4
6. Boiled Fruit Cake
7. Marble Cake (3 colours)
8. Decorated Cup Cakes 4
9. Carrot Cake (iced optional)
10. Chocolate Eclairs 4
11. Chocolate Swiss Roll
12. Sultana & Orange Cake (see recipe)
13. Cherry Shortbread Fingers 4 (see recipe)
14. Flapjack Slices 4
15. Cheese Straws 6 (in a cheese pastry ring)
16. Bacon & Egg Pie (pastry top & bottom, parsley optional)
17. Cornish Pasty – meat, potato and onion, max size 20cms (8")
18. Sausage Rolls 4 (puff pastry)
19. An Item of Sugar Craft or Porcelain Paste
20. Pot of homemade: Jam
21. Pot of homemade: Marmalade
22. Pot of homemade: Fruit Curd
23. Pot of homemade: Fruit Jelly
24. Pot of homemade: Chutney
  
25. Women's Institute Co-operative Entry:

### **Theme: 90<sup>th</sup> Birthday Celebration**

**Choice of  
or:**

- a.** Two handicraft and three cookery items
- b.** Three handicraft and two cookery items

**Plus for a & b**

Handmade Card  
Suitable Floral Art

**Space allowed:**

approx. 3ft wide x 2ft 3in deep. If a niche is required, please state on the entry form.

**Marks:**

Maximum 20 marks for each item and maximum 10 marks for staging.

*A photograph will be allowed as one of the handicraft exhibits,  
No staple guns to be used on niches, use double sided tape or Bluetac, please  
remove when dismantling your entry.*

# RECIPES

## Class 4: Tea bread:

**Ingredients:** 6oz dried mixed fruit and 4oz brown sugar soaked overnight in 6 fl oz of cold tea. 8oz self-raising flour, 1 egg beaten.

**Method:** Mix beaten egg with tea soaked fruit and sugar, fold in the flour, mix well and place in a well-greased 1lb loaf tin. Cook at 160°C/325°F/Gas 3 for 1 - 1¼ hours. Allow to cool in tin for 5 minutes, turn out onto wire rack and leave to cool completely.

## Class 12: Sultana & Orange Cake:

**Ingredients:** 4oz sultanas, 4oz margarine, 8oz self-raising flour, 2 eggs, 1 orange (finely grated zest and juice), 4oz demerara sugar (plus extra for sprinkling on cake before cooking).  
**Method:** Pre heat the oven to 175°C/350°F/ Gas 4. Cream sugar and margarine with grated zest, add beaten eggs, sifted flour and stir in fruit. Add the juice last and mix gently. Put into a lined 2 lb loaf tin or lined 7" round cake tin. Sprinkle extra demerara sugar on top of cake before putting into the oven on the middle shelf for approx. Bake for 1 hour until golden brown.

## Class 13: Cherry Shortbread Fingers

**Ingredients:** 100g (4oz) plain flour, 50g (2oz) corn flour, 100g (4oz) butter, 50g (2oz) caster sugar, 50g (2oz) glaze cherries (chopped). Caster sugar to decorate.

**Method:** Pre heat the oven to 160°C/325°F/ Gas 3. Grease a 17.5cm (7") square tin. Sift together flours a couple of times, cream butter and sugar together until light and fluffy. Work in the flours and chopped cherries. Knead well together. Press mixture into tin and bake for approx. 35 minutes until a very pale golden brown. Remove from the oven and sprinkle with caster sugar and mark into 12 fingers. Leave the shortbread to cool in the tin for 10 minutes before transferring to a cooling wire.

## OPEN HANDICRAFT

**Note:** Exhibits must not have been previously shown at this show

### Class:

- 26 Item of Hand Knitting. *Note: Ball band or wool sample to be attached.*
- 27 Item of Crochet or Tatting. *Please state size on the entry form.*
- 28 An Item of Needlework (embroidery, cross stitch or tapestry. *Please state size of exhibit on entry form.*)
- 29 An item to include patchwork, quilting or applique. *Please state size on entry form.*
- 30 Pair of Knitted Socks
- 31 Art any medium. *Please state size of exhibit on entry form.*
- 32 Something new from something old.
- 33 Any type of Handicraft other than the above classes (but can include machine knitted items).  
*If large please state on entry form.*

## FLORAL ART

**Notes:** Accessories may be used in all classes unless stated. Plant material must predominate in all classes.  
Height unlimited in classes 34-37.

### Class:

- 34 Royal Ascot. 24" space
- 35 Highland Games (no flowers). 24" space
- 36 Garden Party. 24" space
- 37 Trooping the Colour. 24" space
- 38 Petite. A Ladies Corsage. 9" overall.
- 39 Miniature Crown Jewels. 4" overall.

## FLOWERS AND PLANTS

Containers for flowers/foilage not supplied

### Class:

- 40 Three stems of Roses
- 41 A collection of fuchsia – three in a jar own choice
- 42 Five mixed stems of cut flowers
- 43 Best Bloom
- 44 Best Spike or Flower Head
- 45 3 Stems of Different Shrub Foliage
- 46 Pot Plant Flowering or Non Flowering. 18" space allowed.

## VEGETABLES

### Class:

- 47 4 Pods of Broad Beans
- 48 4 early Potato tubers
- 49 1 Lettuce (shown in a jam jar with roots attached)
- 50 6 Vegetables (same or different) not using any of the above classes

## PHOTOGRAPHY

**Notes:** Photography in all classes:

- (a) May be in black and white or colour prints;
- (b) should not exceed 8" x 6" and maximum mount size (paper or card) 10" x 8";
- (c) Should not have been shown at this show before;
- (d) All photos should be mounted on a 10" x 8" paper or card and sent with the entry form to the Domestic Secretary before the closing date (with the exception of the YFC Class 10). Any child or young adult may enter the open photography classes as well but to be eligible for the Rob Frost Perpetual Award they **must** put their age on the front of the mount to qualify.

### Class:

- 51 Child or Children
- 52 Great British Summer
- 53 Pond Life
- 54 Exotic Animal
- 55 Cornish Monument
- 56 Reflections
- 57 Own Choice
- 58 Own Choice, **taken by a child or young adult of 16 years and under**