

CORNWALL FEDERATION OF WOMEN'S INSTITUTES
THE CORNISH WINTER FAIR COMPETITION SCHEDULE 2023
Royal Cornwall Showground • Saturday 18 November 2023 • 10am-4pm

WI Collaborative Competition—Theme “Harvest Home”

To be displayed on a table 2'6" x 2'6" and to consist of the following five items:

- Yeast cookery – a plaited loaf
- Autumn fruit cake (recipe overleaf)
- A flower arrangement in a jug, any size (no floral foam) – accessories permitted
- An item of handicraft using macramé
- A handmade serviette

Back and side panels permitted if required. 20 marks for each item and 20 marks for general effect and interpretation for a total possible maximum score of 120.

Classes for Individual WI Members

Cookery:

- An individual savoury flan (4" diameter)
- An apple dessert (own choice recipe)

Handicraft:

- A fabric wreath (not to exceed 12" in diameter)

Floral Art:

- A floral arrangement (no floral foam) in a pair of Wellington boots – accessories permitted

Photography:

- A photograph of an autumn scene, 8" x 10" (mounted, measurements do not include mount)

For more information, please refer to “On with the Show” 2021 edition. A copy of this valuable publication can be downloaded free from mywi.thewi.org.uk or purchased via the NFWI Shop.

Entry fee is 20p per entry. For more information, contact Pam Selley 01208 592155 /

Email: pamselley@hotmail.co.uk



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From _____ WI

Tick one of the following:

I enclose a cheque payable to ‘**CFWI**’ for 20p per entry in the amount of £ _____

I have paid £ _____ by BACS on (date) _____ (Quote Ref) WINTFAIR

(Account name: CWLL COUNTY FEDERATION OF WOMENS INST, account no: 00918970, sort code: 30-98-76)

Contact details (please print clearly) Name: _____

Telephone: _____ Email: _____

If paying by cheque, please send this application along with your cheque to Chy Noweth an Conteth, Truro Business Park, Threemilestone, Truro TR4 9NH. If paying by BACS, please email a copy of this application to accounts@cornwallwi.org.uk and reception@cornwallwi.org.uk.

Closing date: Monday 30 October 2023

CORNWALL FEDERATION OF WOMEN'S INSTITUTES

AUTUMN FRUIT CAKE

Ingredients:

340g self-raising flour, sifted	3 large eggs, lightly beaten
1 teaspoon mixed spice	175g currants
½ teaspoon ground nutmeg	100g sultanas
175g butter, softened	100g raisins
175g caster sugar	3 tablespoons milk

Method:

1. Pre-heat oven to 180/Fan 160/Gas 4. Grease an 8 inch/20cm round cake tin and line with parchment baking paper.
2. Add all ingredients to a large mixing bowl and combine well.
3. Spoon the cake mixture into the prepared cake tin and level the top of the cake with a spatula.
4. Bake for 1 ¼ to 1 ½ hours, until golden brown in colour and a skewer comes out cleanly.
5. Once baked, allow the cake to stand in the tin for 10 minutes, before turning out, peeling off parchment and cooling on a wire rack.

RULES FOR EXHIBITORS

1. Exhibits must be staged by 9:30am.
2. Presentation of cups will take place at 4pm.
3. Exhibits cannot be removed until after presentation of cups.
4. The exhibition hall will be closed for judging from 10am, and will be open to the public from 12 noon.