

Supporting British Producers

- ❖ **OWTS On With The Show** details the WI standard for entries in the various classes and how they will be judged
This can be found on the Surrey Federation web site
https://www.thewi.org.uk/_data/assets/pdf_file/0005/182786/OWTS2015.pdf
- ❖ **The Charlotte Trophy** will be awarded to the WI Member with the highest combined points from classes **1 and 2**
- ❖ **The Cranleigh Challenge Cup** will be awarded to the WI with the highest number of points
- ❖ **The SFWI Cup** will be awarded to the WI Member with the highest combined family points
- ❖ **Staging Saturday 29/06/2019** All exhibits to set up by **13:00**
Floral entries from **11:30**
Craft and cookery items from **12:00**
All food items **must** have a transparent cover
No exhibits are to be removed before **16:30 30/06/2019**
- ❖ **Judging 29/06/2019** Judging will start promptly at 13:15
Marks for all items will be out of 20



theWI
INSPIRING WOMEN

Cranleigh Show
Sunday 30th June 2019
Cranleigh Show Ground
Bookhurst Road (Ewhurst Road)
Cranleigh GU6 7DW

This year the theme of our competition is to focus on sustainability and reducing our carbon foot print and food miles.

We want to support British producers and their products and to encourage everyone to do the same.

So let's all

Buy Locally
Eat Seasonally
Think Sustainably

All the recipes call for seasonal ingredients which can be sourced locally

Entry in Class 1 and Class 2 mean the possibility of winning the Charlotte Trophy

Class 1 Baking – Fresh fruit flan

220g plain flour	120g mascarpone
1 tbsp golden caster sugar	250ml double cream
110g unsalted butter chilled and diced	1 tsp vanilla bean paste
1 large egg yolk	1 tbsp icing sugar
Pinch salt	300g seasonal fruits
3 tbsp cold water	1 tbsp arrowroot
	225ml cranberry juice

Method

Heat oven to 180C/160C fan/gas 4.

Combine flour, sugar and a pinch of salt. Rub in butter until the mixture resembles coarse breadcrumbs. Add the egg yolk and 3 tbsp very cold water to bring mixture together.

Bring together into a uniform dough on the work surface. Chill for 1 hr.

Roll out the pastry to line a 23cm tart tin. Trim off the excess and chill for 30 mins. Prick and bake in the oven for 20 mins. Remove baking beans and put back in the oven for 12-14 mins or until golden. Take out of tin and put on a wire rack to cool completely.

Put mascarpone, cream, vanilla and icing sugar in a large bowl and whisk until it just holds soft peaks. Spread into the pastry case in an even layer. Decorate with the fruit.

Place the arrowroot in a small saucepan and blend with a little of the fruit juice to make a paste. Add remaining juice and gently bring to the boil, stirring until clear and thickened. Leave to cool (approx.20 minutes) Pour over flan.

Ref OWTS p104

Class 2 Baking – Orange Drizzle Cake

Cake	Drizzle	Filling
4 eggs	Juice of ½ an orange	100g unsalted butter
225g caster sugar	100g caster sugar	Finely grated zest
225g self-raising flour		2tbsp orange juice
225g soft margarine		150g icing sugar
1tsp baking powder		
Finely grated zest of 1 orange	Grated zest for decoration	

Method

Preheat the oven 180°C/160°C fan/Gas 4. Grease 2x20cm round, loose bottomed sandwich tins. Mix the drizzle ingredients in a bowl. Put all the cake ingredients in a bowl and beat to soft dropping consistency. Divide evenly between tins. Bake for 25 minutes until golden. Cool for 5 minutes in the tin, turn out and pour drizzle over top sponge and sprinkle with orange zest. Make the butter cream and spread on the bottom sponge and top with the drizzled one.

Ref OWTS p104

Class 3 Baking – 3 Plain Scones on a plate

Just the thing for a summer tea party - As detailed in OWTS p114

Ref OWTS p104

Class 4 Preserve – Strawberry jam in a 12oz Jar

Just the thing to go with the scones!

Ref OWTS p129

Class 5 Craft – A Hanging Wreath (30cm diameter)

A decorative hanging wreath made using no plant material, Card, paper, fabric, etc. should be used to create a hanging wreath.

Let your mind run wild! You could be up-cycling and recycling!

Ref OWTS p54

Class 6 Craft – Knit or Crochet a New Born Baby Cocoon, plus a hat or a hood

There are lots of patterns available on the internet for this incredibly cute modern way of swaddling.

Ref OWTS p54

Class 7 Craft – Sew a Lined Laptop Tote Bag

Dimensions 38cm x 44cm with handles

Ref OWTS p54

Class 8 Flower Arrangement – a gift basket for a friend

An arrangement in a basket with a handle

Space allowed 40 x 40 x 40cm

Ref OWTS p153

CHILDREN'S COMPETITONS

The Children's classes will be judged in age groupings as follows:-

- Under 6 years
- 6years to 8 years
- 9 years to 13 years

Open Class 9 Children's Cookery - 3 Strawberry Jam tarts on a plate

50gm plain flour
125gm butter, diced
3-4 tbsp water

Strawberry Jam

Method

Preheat oven to 180°C. Grease the muffin tray. Sieve the flour into a bowl and add the cubed butter. Rub the flour and butter together until the mixture looks like breadcrumbs. Add the water a little at a time and gently knead until a firm dough forms.

Roll out the dough to 5mm thickness. Cut circles out of the dough and place them into the muffin tray.

Drop approximately one tablespoon of jam into the middle of each tart. (hint - use a squeeze bottle). Cut decorative shapes from the remaining dough and place on the top of the jam.

Bake for 15-18 minutes until the tarts are lightly golden.

Ref OWTS

p 104

Open Class 10 - Children's Miniature Garden.

Create a tiny garden for Fairies, Gnomes or mini-beasts, in a gravel tray (no holes) no bigger than 22 x 18 x 5.5cm

Ref OWTS

p 54

ENTRY FORM Cranleigh Show 30/06/2019

Closing date for entries
30/05/2019

THEME: Buy Locally, Eat Seasonally, Think Sustainably

In the Children's Classes 9 and 10 please put the child's name and member's name and WI (if applicable)

WI _____ Name: _____

Contact number _____

Class	Items	Entry fee
Class 1	Cookery – Fresh Fruit Flan	£3
Class 2	Cookery – Orange Drizzle Cake	£3
Class 3	Cookery – 3 Plain Scones	£3
Class 4	Preserve – Strawberry Jam	£3
Class 5	Craft – A Hanging Wreath	£3
Class 6	Craft – New Born Baby Cocoon	£3
Class 7	Craft - Laptop Tote bag	£3
Class 8	Flower arrangement – A gift for a Friend	£3
Class 9	Children's Cookery – 3 Strawberry Jam Tarts Under 6yrs	FREE
Class 9	Children's Cookery – 3 Strawberry Jam Tarts 6 - 8yrs	FREE
Class 9	Children's Cookery – 3 Strawberry Jam Tarts 8 - 13yrs	FREE
Class 10	Children's Miniature Garden Under 6yrs	FREE
Class 10	Children's Miniature Garden 6 - 8yrs	FREE
Class 10	Children's Miniature Garden 9 - 13yrs	FREE
TOTAL		

Entry form to be accompanied by payment

Cheques to be made payable to SFWI marked 'Cranleigh Show' on the back.
Send to: MA Johnson (Cranleigh Show) 21 Tayors Crescent, Cranleigh GU6 7EL

Class 9 and 10 Children and do not need to be related with a WI members

The Charlotte Trophy will be awarded to the WI Member with the highest combined points from classes **1 and 2**

The Cranleigh Challenge Cup will be awarded to the WI with the highest total number of points.

The SFWI Cup will be awarded to Member with the highest combined family points

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Judging 29/06/2019

Judging will start promptly at 13:15

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Floral entries from **11:30**

Craft items from **12:00**

Cookery items from **12:00**

No exhibits are to be removed before

17:00 01/07/2018

All food items **must** have a transparent cover