



SFWIs Presents

A World Wide Adventure

Edenbridge & Oxted Show Schedule 2026

The WI at The Edenbridge & Oxted Show

30th and 31st August 2026

Welcome to Our 2026 Show Schedule

We hope that you will enjoy participating in this year's Edenbridge & Oxted WI Show “**A World Wide Adventure**”. We have 18 classes (including a Children's Class for 3 different age groups) for you to enter ranging from baking to crafting, sewing to painting, knitting to preserving, photography to **felt**ing so there is huge scope for individual flair and design. **We also have a new class for those who have completed a project in the last year using a new craft or skill so please do think about entering your project, we would love to see it.**

We are committed to aligning the Show with the broader aims of the WI by carefully considering our environment by reducing unnecessary waste. With this in mind, we ask you to unleash your imagination utilising materials and resources already available to you to design and create whilst helping to make a positive impact on our communities and environment. So please re-use, recycle, up-cycle and re-purpose wherever possible!

Most of the classes are open to every member of the WI no matter where they live. We hope that this brings a wider network of WI members together to showcase the talent amongst this wonderful organisation. **Three** of the classes are 'open' meaning that anyone can enter so do get your family, friends and neighbours involved. **Two** of the classes are for Surrey WI members only.

For each class, further information is provided by referring to the National Federation of WIs 2021 Handbook “On With the Show” (OWTS) - please see page **XXXX** for how to access. This gives guidance for exhibitors as judges will use this to award marks for entries where applicable. OWTS page numbers have been detailed where relevant against each class description. Please also see **Section Additional Information and Tips for Exhibitors**.

The closing date for receipt of all entries is 7th August 2026. Please email your entries or phone them through and make the correct payment by this date. BACS payment is preferred.

We're very sorry but we can only accept one entry per person in any one class although you can enter as many classes as you like.

There is also a great opportunity for all WI members to be Stewards and WI Champions in the marquee on the Show days and/or shadow a judge on Judging Day (29th August). A full briefing for both roles will be given beforehand by a member of the Show Committee. It is great fun and a fabulous way to be part of the Show (and also to get a sneak peek at what happens behind the scenes)! To find out more and to register your interest, please contact AThomas@surreyfedwi.org.uk.

Our Show takes place on the 30th and 31st August 2026 at the Ardenrun Showground, Tandridge Lane, Lingfield, Surrey RH7 6LL. Whether you are a first time entrant or enjoy joining in every year, we value each and every one of your entries. We look forward to seeing what an amazing exhibition and show we will create together in 2026!

Please visit www.surreyfedwi.org.uk for more information and follow us on



The WI at The Edenbridge & Oxted Show and



wi_edenbridge_oxted_show

for more show updates.

Class 1 Co-operative

A Worldwide Adventure

Two items of craft, a floral exhibit and a cookery or preserve item. The display is to reflect the Class Title. To be arranged on a 50cm covered board (to be supplied by exhibitors).

- Accessories may be used as part of the display
- Staging and interpretation will be judged
- List of items to be judged must be displayed by each exhibit including the recipe for the cookery or preserve item
- Each WI will be given a time slot of 30 minutes to set up their exhibit at the Show
- At least 2 members of a WI must contribute to the exhibit
- (Refer to p54-56, p57-103, p106-149 & p164-165 OWTS)
- Please see Additional Information and Top Tips for Exhibitors

Surrey WI Members only

- Entry fee: £5.00
- Prize: £50.00

Class 2 Semi-cooperative

Tastes of The World

A selection of 3 cookery or preserve items. Additional points will be given for presentation

- All recipes to be provided
- At least 2 members of a WI must contribute to the exhibit
- Base dimensions for the display must not exceed 40cm x 40cm
- (Refer to p 54- 56, 106-136, 164 - 165 OWTS)
- Please see Additional Information and Top Tips for Exhibitors

Surrey WI Members only

Entry fee: £5.00
Prize: £50.00

Class 3. *Packing Light*

A sewn travel size cosmetic bag in any medium. OWTS: pages 57-9, 92

Class 4. *Northern Lights*

A tea light holder in any medium..

Class 5. *Be Travel Ready*

Upcycle a tablecloth into an item of holiday clothing..

Class 6. *Flying High*

Using recycled material create a hot air balloon.

Class 7. *Aardvark to Zebra*

A needle felted animal. OWTS: page 86.

Class 8. *SNAP! Holiday Adventure*

An unmounted photograph (7 x 5 inch).. OWTS: pages104-105
To be judged by the public.

****OPEN CLASS ****

Class 9. *Cooler Evenings*

A knitted or crocheted shawl. OWTS: pages 67, 80-81.

Class 10. *A Room With A View*

A piece of art in any medium.

Class 11. *I Did It!*

A Recently Completed item for a newly acquired craft or skill.

- **Entry fee for each of the above classes: £3.00**
- **Prize per class: £20.00**

A Smorgasburg of Culinary Delights

Class 12. *Tastes of Seville*

Make 'Compost Heap' jelly using the recipe on the last page (page 10).
Approx 220g jar with a twist on top. OWTS: p137-140.

Class 13. *Confiture - Jam*

Approx 450g jar with a twist on top. OWTS: p137-140.

Class 14. *Spiced Up*

A chutney to serve with your favourite curry.
Approx 450g jar with a twist on top.
OWTS: p146 & 148.

Class 15. *Patisserie Fun*

A Savoury Tarte Tatin. OWTS: pages 124 & 128.

Class 16. *Quintessentially English Afternoon Tea*

Your favourite cake. OWTS: pages 111 -117.

Class 17. *'Skal'*

A Bottle of Home Made Fruit Liqueur.

****OPEN CLASS****

- **Entry fee for each of the above classes: £3.00**
- **Prize per class: £20.00**

Children's Class

Class 18. *To The Moon And Back.*

Age Groups:- 2 -4 years, 5 -7 years & , 8 -12 years.

Using recycled materials:



Build a rocket

or



Create a moonscape

- **Free entry to this class**
- **Prize: £10.00**

Additional Information and Top Tips for Exhibitors

All Exhibits

Try out new recipes and practise your entries for the Show well in advance. Consult the Show Schedule thoroughly regarding the details of the items that you will be exhibiting.

When transporting to the Show, please place all items carefully in suitable packaging so that they arrive safely.

If you are unable to bring your item/s yourself to the Show for judging, please note that there will be additional drop off points as follows:

- Surrey Federation Office, Guildford. Contact Karen Whitehead on secretary@surreyfedwi.org.uk or 01483 233230
- Addlestone or Egham area. Contact Dorinda Brittle on dbrittle@surreyfedwi.org.uk or 07879 692275
- London WIs. Contact Georgina Wagner on gwagner@surreyfedwi.org.uk

Re On with the Show just make me the contact by email and insert my mobile - 07554023786.

On With The Show (OWTS)

Please ensure that you consult with the 2021 NFWI edition of “On With The Show” which is available via My WI. Also check with your WI Secretary as they may have a hard copy.

This publication contains valuable and helpful guidance regarding exhibiting craft, cookery floral and co-operative entries.

If you have any difficulties accessing OWTS, please contact Ann Thomas at AThomas@surreyfedwi.org.uk or 07554 023786.

Co-operative Classes

Co-operative Class exhibits require teamwork between members combining their many different skills. Creating a co-operative exhibit can be hard work but most of all it is about having fun and bringing members of your WI together.

The theme should be visibly obvious, with immediate impact and have a strong focal point. Items should be in proportion with each other and the total display space. Any accessories used should complement the items to be judged. Ensure that the display enhances all the items to be judged to their advantage and that there is balance between shapes and spaces using a variety of heights and levels.

Co-operative Classes (continued)

All cookery and preserves will be tasted and judged as detailed in 'OWTS'.

Each exhibit is marked for staging and interpretation on its own merit and not in competition with any other entries.

The Judge's Steward will check that all measurements are correct and that the exact number and categories of items are exhibited.

Setting up:

- Set up will be on Saturday 29th August 2026
- The allotted set-up time is 30 minutes for each class
- Each WI will be notified in advance of their allotted time slot
- Only two members of the WI to set up the exhibit
- Members are politely asked to leave the WI marquee as soon as set up is complete to allow for the next team to arrive as space is restricted.

Please refer to 'OWTS' pages 54-56, 106-109, and 114 and 130-131 for both Co-operative Classes.

Craft Classes

All crafts are judged on their merits. Choose colours with care. Give special attention to finishes, especially seams. If possible, give yourself sufficient time to complete work as this is often the reason for lost marks.

Please refer to 'OWTS' p77-103 regarding relevant craft entries.

Cookery and Preserves Classes

All cookery and preserves will be tasted and judged as detailed in 'OWTS' with reference to p106-149

Open Classes

Entries are invited and welcomed from any WI or non WI exhibitors. Literally anyone can enter.

Staging Exhibits

All exhibits must be brought to the Showground on **Saturday 29th August 2026 anytime from 8.30 and must be staged by 10.30am except for the Co-operative entries (please see above).**

On arrival please check with a member of the E&O Team where to place your item/s.

We politely ask that all exhibitors leave the WI marquee as soon as possible to avoid congestion in the area and to free up parking spaces for others.

Winning Exhibits

All winners will be contacted by Ann Thomas by telephone and/or email within 48 hours of the closing of the Show. Winner will then need to supply her with bank details by **30th September 2026 so that BACS payments can be made..** Any unclaimed prizes will be used to help fund next year's Show.

People's Choice

There will be a number of classes for visitors to vote for their favourite exhibit. The winners will receive a certificate and a monetary prize.

Prizes

The Surrey Federation Cup will be awarded to the winning entry in the Co-operative Class. The Elizabeth Fisher Bowl will be awarded for the best exhibit from a first time exhibitor.

At the End of the Show

All exhibits are to be removed at 5pm on Monday 31st August 2025. We are very sorry but items cannot be removed before this time as it disrupts the displays before the end of the Show. It will be the responsibility of each exhibitor to make arrangements for the collection of their exhibit(s), together with the Judges' comment card/certificate.

Any uncollected exhibit will be disposed of.

How to Enter

Please email Ann Thomas (AThomas@surreyfedwi.org.uk) with the following information:-

- E&O Show Entry (in the subject line)
- Class number, Title of Class and entry fee for that class. Please list if you are entering more than one class, no need to create an email per entry!
- Your name, WI (if relevant) and contact details including full address and contact phone number.
- For Co-operative and Semi-Cooperative Classes, please state your WI name with name and contact details of the Lead WI Member.
- For Open Classes, please state Class Number, name of Class with the name and contact details of the entrant.
- Finally, please let us know if you are a FIRST TIME WI ENTRANT.

Entry Fees

Payments are to be made by BACS:

Sort Code: 60-09-21
Account No: 83699449
Account Name: SFWI
Reference: Surname-E&O

If you are making a payment for a Co-operative entry, please use the WI name-E&O

Disclosure

Exhibitors enter at their own risk and Surrey Federation of WIs accept no responsibility for any loss or damage caused during the Show.

Contact Us

We hope that you have all the information you will need but if you require any further help or advice or need help getting your entry to the Show, please contact a member of the Show Committee. We will do everything we can to assist you.

Ann Thomas (Chair)
07554 023786
AThomas@surreyfedwi.org.uk

Other team members are Carole Wade, Jan Ward, Liz Mouland, Annie Robinson, Chris Butterfield, Dorinda Brittle & Cally Hawkes. They can be contacted via the info@surreyfedwi.org.uk

Compost Heap Jelly Recipe

Compost heap" jelly is a thrifty, tangy spread made by boiling apple peels, cores, and citrus leftovers with sugar to extract natural pectin. Simply simmer fruit scraps with water for 45–60 minutes, strain overnight, then boil the liquid with sugar (approx. 450g per 600ml liquid) until it reaches a set.

Ingredients

- Fruit Scraps: Approx. 1kg of apple peelings, cores, and citrus peels (lemon, orange).
- Water: Enough to just cover the fruit in the pot.
- Sugar: White granulated sugar (approx. 450g per 600ml of strained liquid).
- Lemon Juice: A squeeze (optional, helps with setting and flavour).

Instructions

1. Prepare the Scraps: Roughly chop apple cores/peels and citrus peels. Placing them in a saucepan allows you to extract pectin, which is used to make the jelly. These scraps can be gathered over a number of weeks and frozen before use.
2. Simmer: Cover the fruit scraps with water, bring to a simmer, and cook slowly for 45 to 60 minutes until the fruit is very soft.
3. Strain: Turn the fruit pulp into a jelly strainer bag or piece of cheesecloth and let it drip into a bowl overnight. Do not squeeze the bag if you want clear jelly.
4. Measure & Boil: Measure the strained juice and return it to the pan. Add 450g of sugar for every 600ml of juice.
5. Set: Bring to a rolling boil, stirring until the sugar dissolves. Boil for about 10–15 minutes until it reaches setting point. Test for set every 3 mins after 10mins to get a wobbly jelly set.
6. Setting Test: Place a small spoon of jelly on a cold plate; if it wrinkles when pushed, it is ready.
7. Bottle: Skim any foam off the top, pour into hot sterilized jars, fill to the top and seal immediately.

Storage: The jelly will continue to firm up as it cools.

Note: This recipe refers to a jelly/shredless marmalade made from fruit scraps, not gelatine-based dessert jelly.

Have Fun & Good Luck!!

Competition Judging Day - Saturday 29th August 2026



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