

# Entry Form for Competitions for GYS 2025

From: ..... WI

<b>Craft:</b>	Max 3 entries	A picture made from natural materials mounted no larger than A4 including mount, i.e. think flowers, wool, seeds etc.	
<b>Recycling:</b>	Max 3 entries	Repurpose a container to give it another useful life with a note stating "original and new purpose". Maximum size 15 cm x 15 cm x 30 cm high.	
<b>Knitting &amp; Crocheting:</b>	Max 3 entries	A knitted or crocheted animal: this need NOT be a toy for a child to play with but could also be e.g. a doorstop, could be something like a stuffed and mounted animal head.	
<b>Craft:</b>	Max 3 entries	A fabric draught excluder to fit a standard door – embellish as you wish.	
<b>Floral:</b>	Max 3 entries	A welcome planter – fresh plant material, internal diameter 25 cm (remember you have to carry it).	
<b>Floral:</b>	Max 3 entries	An arrangement of fresh flowers in a jam jar to brighten your kitchen table.	
<b>Baking:</b>	Max 3 entries	A crunchy top lemon cake – set recipe on reverse of entry form.	
	Max 3 entries	4 pieces of Tray Bake – please submit the recipe.	
	Max 3 entries	3 different preserves on a board supplied by us – minimum jar size 8 oz.	
<b>Special Class: Not to be judged – maximum 3 entries</b>	Indicate number of entries and the type of craft and size of exhibit	"Something I made earlier". Can be any draft just to be displayed to showcase our WI members' talents.	

**Please indicate number of exhibits in the boxes above.**

**\*Closing date for entries of Crafts, Recycling, Knitting & Crocheting and Special Class Exhibits – Friday, 13<sup>th</sup> June 2025 at Alma House.**

**Baking and Floral Entries to be brought to the WI Pavilion on Sunday 6<sup>th</sup> July between 11.00am and 3.00pm or Monday 7<sup>th</sup> July between 9.00am and 12.00 noon.**

PTO

**Best in Show Certificates will be awarded by judges – one for Craft, one for Cookery and one for Flowers.**

The highest mark **only** from WI entries in all sections will be carried forward to the overall score sheet. 1<sup>st</sup>, 2<sup>nd</sup> and 3<sup>rd</sup> winning WIs will be presented with a certificate at the Alma House Thank You Party on **Friday 18<sup>th</sup> July**.

Please refer to “On WithThe Show” which can be found on My WI at [www.thewi.org.uk](http://www.thewi.org.uk).

If you need any more assistance please contact either Donna Galek on [stefdonnagalek65@gmail.com](mailto:stefdonnagalek65@gmail.com) or Julie Clarke on [j-a-clarke@hotmail.co.uk](mailto:j-a-clarke@hotmail.co.uk).

**Set Recipe for A Crunchy Top Lemon Cake**

4oz soft margarine  
6oz caster sugar  
6oz SR flour  
1 tsp baking powder  
2 eggs  
4 tbsp milk  
Finely grated rind of 1 lemon

**For the Crunchy Topping**

Juice of 1 lemon  
4oz caster or granulated sugar

Pre heat oven 180°C/ 350°F/Gas 4

Lightly grease and base line a 7", deep, round, cake tin or 2lb loaf tin.

Measure all the ingredients into a large bowl and beat well but not too fast for about 2mins until well blended.

Turn the mix into the tin and level the top.

Bake 35-40 minutes

Whilst the cake is baking make the topping by mixing together the lemon juice and sugar.

When the cake comes out of the oven spread the lemon paste over the top whilst the cake is still hot

Leave in the tin until the cake is cold.