

Great Yorkshire Show 2025

8th to 11th July 2025

Schedule

Maximum of 3 entries per WI in all categories

- Craft:** A picture made from natural materials mounted no larger than A4 including mount, i.e. think flowers, wool, seeds etc.
- Recycling:** 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.
- Knitting/
Crocheting** 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.
- Craft:** A fabric draught excluder to fit a standard door – embellish as you wish.
- Floral:** A welcome planter – fresh plant material, internal diameter 25 cm (Remember you have to carry it).
- Floral:** An arrangement of fresh flowers in a jam jar to brighten your kitchen table.
- Baking:** A Crunchy Top Lemon Cake – set recipe on reverse of schedule.
- 4 pieces of Tray Bake – please submit the recipe.
- 3 different preserves on a board supplied by us – minimum jar size 8 oz.
- Special Class:** **Not to be judged.** “Something I made earlier”. Can be any craft just to be displayed to showcase our WI members’ talents.

Closing date for entries of Crafts, Recycling, Knitting/Crocheting and Special Class to be at Alma House for judging is Friday 13th June 2025.

Baking and Floral entries should be taken to the Yorkshire Showground on either Sunday 6th July between 11.00 am and 3.00 pm or Monday 7th July between 9.00 am and 12.00 noon.

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.