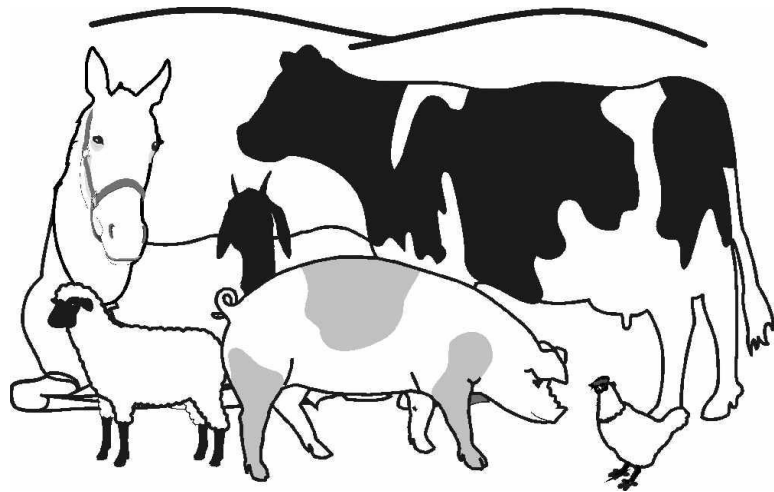


**116<sup>th</sup>**  
**OKEHAMPTON**  
**SHOW**



**OPEN SECTION**  
**SCHEDULE**  
**2024**

**Thursday 8th August**

## DETAILS of AWARDS.

**A Perpetual Challenge Rose Bowl** presented by the late Mrs D W Pellow, for the person gaining the most points in the Floral Art Section.

**A Perpetual Challenge Flower Vase** presented by the late Mr D Allin, for the person gaining the most points in the Cut Flowers Section.

**A Perpetual Challenge Cup** presented by the late Mrs M Watts, for the person gaining the most points in the Hobbies Section.

**A Perpetual Challenge Cup** presented by Mrs D Martin, for the person gaining the most points in the Cookery Section.

**A Perpetual Challenge Cup** presented by Mrs H Cann, for the person gaining the most points in the Preserves and Pickles Section.

**The Alfordon Perpetual Challenge Cup** presented by Mrs F Luxton, for the person gaining the most points in the Vegetable Section.

**A Perpetual Challenge Cup** for the Organisation / Company winning in Class 65.

**A Perpetual Challenge Cup** presented by The Okehampton Photo Centre for the person gaining the most points in the Photography Section.

**A Perpetual Challenge Cup** presented by Mrs Y. Dolloway for the most points gained in the Novice Artwork Section, classes 33 -35.

**A Perpetual Challenge Cup** presented by Mrs Y. Dolloway for the most points gained in the Artwork Section, classes 36 – 39.

**The Meldon Perpetual Challenge Cup** presented by Mr & Mrs C Heard for the most points gained in the Children's Section.

**A Cash Prize** for the most points in the age 4 and under children's classes.

**A Cash Prize** for the most points in the 5 - 8 yrs children's classes.

**A Cash Prize** for the most points in the 9 - 12 yrs children's classes.

**A Cash Prize** for the most points in the 13 – 16 yrs children's classes.

**ALL TROPHIES TO BE ENGRAVED AT THE WINNER'S EXPENSE AND  
RETURNED TO THE SECRETARY IN A GOOD CLEAN CONDITION.**

## **116th OKEHAMPTON SHOW**

**PRESIDENT : Mr. P. Heard**

**OPEN SECTION 2024  
THURSDAY 8TH AUGUST**

### **Entry Fees:**

Adults **£1.00**, Children **50p**.

Family & Organisation Competition is **£1.50** per class.

No more than two entries from one individual exhibitor in each class.

**A show entrance ticket will be issued to each person who has 6 (+) entries.**

### **Prize Money:**

Children's classes 1<sup>st</sup> £1.50, 2<sup>nd</sup> £1.00 & 3<sup>rd</sup> 50p

Adults: 1<sup>st</sup> £2.00, 2<sup>nd</sup> £1.50 & 3<sup>rd</sup> £1.00.

Family/Organisation Competition: 1<sup>st</sup> £5.00, 2<sup>nd</sup> £2.50 & 3<sup>rd</sup> £1.00

The shed will be open for staging entries on Wednesday 7<sup>th</sup> August from 3pm - 7pm and, on the morning of the Show, from 7.30 - 8.15am.

You will need an entry ticket to gain access to the show ground on show day.

**ALL PERSONS WITHOUT TICKETS WILL BE CHARGED ENTRY**

Cups and prize money can be collected from **4.30pm** in the Open Section Shed.

Entries to be removed between **5pm and 6pm** please.

Please be aware cars are not allowed to enter the show field before **5.30pm**.

**CLOSING DATE FOR ENTRIES  
SATURDAY 6TH JULY 2024**

**Any queries, please telephone : Open Secretary 07867533503**

### **Jams, Chutneys etc.**

- 1 Jar of Raspberry Jam
- 2 Jar of Strawberry Jam
- 3 Jar of Jam, any other single variety
- 4 Jar of Fruit Curd
- 5 Jar of Marmalade
- 6 Jar of Chutney or Pickle, over 2 months old
- 7 Jar of Pickled Onions
- 8 Bottle of Lemonade

### **Cookery**

- 9 4 Pieces of Shortbread
- 10 4 Chocolate Brownies
- 11 4 Cheese Scones
- 12 4 Sausage Rolls
- 13 Marmalade Cake – Given Recipe
- 14 4 Pieces Bread Pudding
- 15 Cherry Cake – Given Recipe
- 16 Mandi's Family Tea Bread - Given Recipe.
- 17 Jam Swiss Roll
- 18 2lb hand-made Loaf of Bread, any shape. Please state flour type & any flavouring used.
- 19 4 Pieces Gingerbread
- 20 Novelty Celebration Cake (space allowed 45 x 45 cm) decoration only to be judged.  
Please specify occasion.

### **Hobbies - Needlework/Craft**

- 21 An Item of Sugar-craft
- 22 A Wreath, any medium. Space allowed is 50 x 50cm
- 23 A Cot Cover, any medium
- 24 An Item of Amigurumi Crochet
- 25 A Patchwork Table Runner
- 26 A Picture Incorporating Sea Glass. Space allowed is 50 x 50cm
- 27 An Item of Hand Embroidery. Space allowed is 50 x 50cm
- 28 A Hand Made Easter Card
- 29 An Apron
- 30 Re-purpose an Item of Clothing (Something New from Something Old)
- 31 A Felted Picture. Space allowed is 50 x 50cm
- 32 An Item of Hard Craft, Wood or Metal etc.

## **Artwork**

- 33 Novice Still Life Drawing.
- 34 Novice Watercolour Painting, "Beneath the Waves".
- 35 Novice Painting, "Grazing" any medium.
- 36 Painting, any medium, "A River Runs Through It".
- 37 Watercolour Painting including a church.
- 38 Oil, Acrylic Painting: "Tors".
- 39 Sculpture, any medium, to be staged on a table.

## **Photography - Unmounted 7 x 5 inches**

- 40 "Up Close and Personal"
- 41 "On the Seashore"
- 42 "Nature in the Garden"
- 43 "Sport"

## **CHILDREN'S CLASSES**

### **4 years and under**

- 44 A Paper Windmill.
- 45 A Play Dough or Plasticine Cake.
- 46 A Painted Stone.
- 47 An Animal Made of Vegetables.
- 48 A Picture of "Fireworks". Size A4

### **5 - 8 years**

- 49 Miniature Garden in a shoe box lid.
- 50 A Sock Puppet
- 51 LEGO Model: Animal or Monster (space allowed 30x30cm).
- 52 Abstract Collage of "Space". A4 size.
- 53 Three Rock Buns.

### **9 - 12 years**

- 54 A Decorated Birthday Card.
- 55 A Short Story (Maximum 100 words).
- 56 Sculpture of a Mystical Bird. (Space allowed 40cm x 40cm)
- 57 Photograph of an insect 7"x 5".
- 58 An Abstract Collage made with Natural Materials.

### **13 – 16 years**

- 59 7”x 5” Photograph: “Historical Okehampton”
- 60 A Papermache Mask.
- 61 4 Pieces of Fudge
- 62 A Short Poem
- 63 A Wreath made from Natural Materials

### **Family Competition**

- 64 “INSIDE THE FISH TANK” made from recycled materials (space allowed 70x70 cm)

### **Company/Organisation Competition**

- 65 A SPACESHIP using recycled materials (space allowed 70x70 cm)

### **FLOWERS**

#### **Floral Art - No artificial flowers**

- 66 Exhibit: A Table Decoration for a Dartmoor Wedding. (space allowed 50x50x50cm).
- 67 Exhibit: A matching Corsage and Fascinator to include Feathers.
- 68 Exhibit: My Favourite Musical (space allowed 60x60x60cm).  
Please give name of Musical.
- 69 An Exhibit: Land of the Rising Sun. (space allowed (60x60x60cm).
- 70 An Exhibit in a Shell, (space allowed 20x20x20cm).

#### **Cut Flowers**

- 71 Floating Flower-heads.
- 72 A Single Rose.
- 73 5 Sweet Peas.
- 74 3 stems mixed Roses.
- 75 5 Mixed Dahlias.
- 76 3 Cactus Dahlias.
- 77 1 Lily Stem.
- 78 3 Gladioli.
- 79 3 Hydrangea Heads.
- 80 3 stems of Annuals/Perennials.
- 81 Vase of mixed garden flowers.

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# Okehampton & District Agricultural Show 2024

## OPEN SECTION ENTRY

Even Easier to enter online, just head to the website or click this link  
<https://showingscene.com/events/okehampton-show-2024-aug-2024/open-handicraft-and-horticultural>

Or enter on paper to

Entry Fees Paid £ :

Cheques made out to Okehampton & District Agricultural Association. Cash and entry forms can be delivered in person at address below.

### ENTRIES CLOSE SATURDAY 6th JULY 2024

To: Open Section Secretary

35 Red Lion Yard, Okehampton, Devon EX20 1AW Tel: 07867533503

Email: [susan.enderson@btinternet.com](mailto:susan.enderson@btinternet.com)

I/We wish to enter in the following classes at the show and agree to abide by the judge's decision.

Name.....

Organisation/Company (if applicable).....

Address/ Email.....

..... Post Code.....

Telephone..... Age of Child (on show day).....

Please enter the number of entries (max of 2) for each class, in the class numbered box.

1	2	3	4	5	6	7	8	9	10	11
12	13	14	15	16	17	18	19	20	21	22
23	24	25	26	27	28	29	30	31	32	33
34	35	36	37	38	39	40	41	42	43	44
45	46	47	48	49	50	51	52	53	54	55
56	57	58	59	60	61	62	63	64	65	66
67	68	69	70	71	72	73	74	75	76	77
78	79	80	81	82	83	84	85	86	87	88
89	90	91	92	93	94	95	96	97	98	99



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34	35	36	37	38	39	40	41	42	43	44
45	46	47	48	49	50	51	52	53	54	55
56	57	58	59	60	61	62	63	64	65	66
67	68	69	70	71	72	73	74	75	76	77
78	79	80	81	82	83	84	85	86	87	88
89	90	91	92	93	94	95	96	97	98	99

Please enclose a SAE for your free entrance ticket if 6 or more classes entered and you will be staging your entries on the morning of the show, otherwise you can collect them on the Wednesday at the Shed



- 82 Cherry Tomatoes, on the vine
- 83 4 Tomatoes with calyces, not Cherry
- 84 A pair of cucumbers
- 85 3 Beetroot, (any colour).
- 86 5 Runner Beans
- 87 5 Pods of Peas
- 88 4 Carrots, (any colour).
- 89 3 White Onions
- 90 3 Red Onions
- 91 3 White Potatoes
- 92 3 Coloured Potatoes
- 93 5 French Beans
- 94 3 Courgettes
- 95 "Harvest Festival" display,(space allowed 40 x 40 x 50cm)
- 96 Longest Carrot
- 97 A Herb growing in a pot (max. 8" diameter top of pot).

Please state named variety of vegetable if possible (for interest only).

## RECIPES

### **Marmalade Cake** (Taken from Mary Berry's Baking Bible)

40g (1½oz) Red or Natural Glacé Cherries  
100g (4oz) Softened Butter  
100g (4oz) Caster Sugar  
100g (4oz) Sultanas  
100g (4oz) Currants  
2 Large Eggs, beaten  
175g (6oz) Self-raising Flour  
1 Rounded Tablespoon of Chunky Marmalade

TO FINISH: 1 Tablespoon of Chunky Marmalade.

Method: -

1. Pre-heat the oven to 160°C/Fan 140°C/Gas 3. Grease a 900g (2lb) loaf tin then line the base with baking parchment.
2. Cut the cherries into quarters, put in a sieve and rinse, drain well and dry thoroughly on kitchen paper. Measure all the remaining ingredients together in a large bowl, adding the cherries and mix well until blended. Turn into the prepared tin and level the top.
3. Bake in the pre-heated oven for about 1½ hours or until a skewer inserted into the middle of the cake comes out clean. Leave to cool in the tin for 10 minutes then turn out, peeling off the parchment and finish cooling on a wire rack.
4. To finish, warm the marmalade in a small pan then spoon over the top of the cake and leave to set.

### **English Cherry Cake** (Taken from Mary Berry's Baking Bible)

200g (7oz) Red or Natural Glacé Cherries.  
275g (8oz) Self-raising Flour  
75g (3oz) Ground Almonds  
2 Level teaspoons Baking Powder  
225g (8oz) Softened Butter  
225g (8oz) Caster Sugar  
4 Large Eggs

Method: -

1. Preheat the oven to 160c/Fan140c/Gas 3. Grease a 20cm (8in) deep round cake tin then line the base with baking parchment.
2. Cut the cherries into quarters, put in a sieve and rinse under running water. Drain well then dry thoroughly on kitchen paper.
3. Measure all the remaining ingredients into a large bowl and beat for 1 minute to mix thoroughly. Lightly fold in the cherries. Turn into the prepared tin and level the surface.
4. Bake in the pre-heated oven for 1½ – 1¾ hours or until a skewer inserted into the middle of the cake comes out clean. Leave to cool in the tin for 10 minutes then turn out, peeling off the parchment and finish cooling on a wire rack.

### **Mandi's Family Tea Bread**

Ingredients:    1 lb mixed dried fruit  
                      9oz light brown sugar  
                      ½ pint strong tea  
                      1 lb Self Raising flour  
                      1 egg  
                      1 teaspoon mixed spice

Mix together first three ingredients in a bowl, cover and leave overnight.

Next day: Mix in the other ingredients, put in tin, level top and cook for 1 ½ hours at 170'.

## **Rules, Regulations and Helpful Information.**

The judges will exercise their discretion to withhold any prizes should they consider the entries unworthy. The judges decision is final.

A maximum of two entries per person in each class.

Should both entries be placed, points will be awarded for the higher placed entry only.

Points awarded for cups are 1st – 5 points, 2nd - 3 points, 3rd - 1 point. In the event of a tie, the exhibitor with most firsts will be deemed the winner. Thereafter, the most highly commended.

If staging your entries on the morning of the show you will need an entry ticket. Therefore, please send a SAE with your entry form if you have entered 6 or more classes.

The committee will take reasonable care of the exhibits but will not be held responsible for any loss or damage which may occur.

**Please do check any dimensions and keep within your space,**  
entries that are oversized may not be judged.

No brand names to appear anywhere on re-used bottles and jars.

Novice classes are open to exhibitors who have NOT  
already won a first prize in that section in any previous show.

All names on artwork to be covered up.

Craft items, art items and photographs must not have  
been previously entered in this show.

<b>Marking Scheme for Preserves</b>		<b>20 Maximum Marks</b>	
<b>Container Cover Label Appearance</b>	Jar / Bottle etc.	Cleanliness, labelling, seal, suitable container & lid, top, stopper. Plain jar, NO trade names. Full date, neat label, new lid / stopper. No sticky fingerprints, old labels or dribbles. Curds must have a cellophane cover with waxed disc.	<b>2</b>
<b>Colour Quantity Appearance</b>	Bright, typical appearance. Adequately filled.	Good, bright colour. No scum, bubbles or cloudiness as applicable. Correctly and sufficiently filled – jams, marmalades, curds & jellies filled to 3 mm, Vinegar preserves (chutney) to 12 mm (½ inch).	<b>5</b>
<b>Texture Consistency Quality</b>		No tough fruit skins or peel. Correct consistency.	<b>6</b>
<b>Flavour Aroma</b>		Not burnt or caramelised or too vinegary. Vinegar preserves must be matured adequately. True to type of fruit / veg being preserved. Typical of type – no off flavours or smells.	<b>7</b>
<b>15</b>			

<b>Marking Scheme for Cookery Items</b>		<b>20 Maximum Marks</b>	
<b>External Appearance</b> Colour, Shape, Uniformity.	Even bake. No soggy bottoms. No boiling out. (e.g. Pies, Pasties, Quiches). Evidence of well lined tin if applicable. No commercial liners. Even sizes (if a number of items specified). No burnt fruit on surface (Scones, Biscuits, Cakes). No cooking rack marks on top of cake.	<b>4</b>	
<b>Internal Appearance</b> Depth of Crust Texture, Distribution of Ingredients.	Good Texture / crumb. Even distribution of fruit or internal filling. No soggy areas or bubbles. Correct filling as schedule.	<b>4</b>	
<b>Flavour Aroma</b>	Good flavour without over domination of any particular ingredient. Pleasant aroma, no off smells or staleness. Adequately spiced / seasoned / sweetened.	<b>12</b>	
<b>15</b>			

