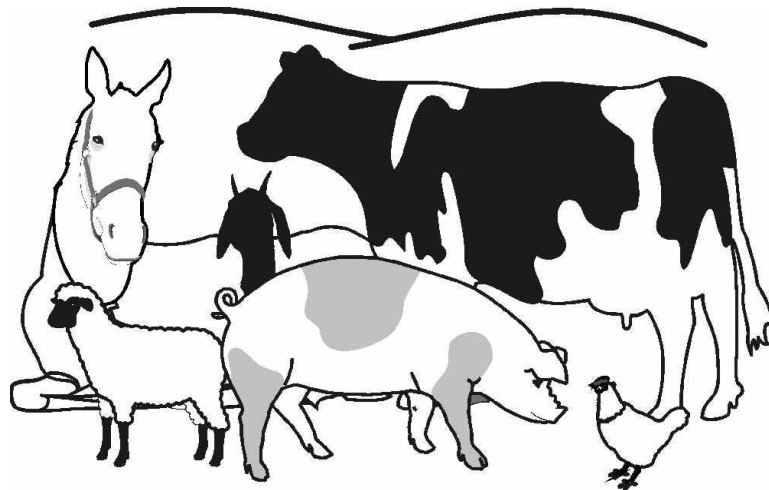


117th
OKEHAMPTON
SHOW



OPEN SECTION
SCHEDULE
2025

Thursday 14th 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 5 yrs and under children's classes.

A Cash Prize for the most points in the over 6 - 10 yrs children's classes.

A Cash Prize for the most points in the 11 - 14 yrs children's classes.

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

117th OKEHAMPTON SHOW

PRESIDENT: Mr R Cunningham

**OPEN SECTION 2025
THURSDAY 14TH 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.

Children 16 and under with accompanying adult go free.

Prize Money:

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

Adults: 1st £2.00, 2nd £1.50 & 3rd £1.00.

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

The shed will be open for staging entries on Wednesday 13th 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 12TH JULY 2025**

Enter online, just head to the website or click this link

<https://showingscene.com/events/okehampton-show-2025-aug-2025>

Any queries, please telephone: Open Secretary 07886509131

Jams, Chutneys etc.

- 1 Jar of fruit jelly
- 2 Jar of Strawberry Jam
- 3 Jar of Jam, any other single variety
- 4 Jar of Fruit Curd
- 5 Jar of Marmalade, citrus fruit only
- 6 Jar of Chutney or Pickle, over 2 months old
- 7 Jar of Honey
- 8 Bottle of your favourite family beverage!

Cookery

- 9 4 Lavender biscuits
- 10 4 Pieces millionaires shortbread
- 11 4 Savoury scones- One flavour and labelled-plain cutter
- 12 4 Savoury pinwheels any filling and labelled
- 13 Honey Cake – Given Recipe
- 14 1 Treacle tart- Max size 7” (18cm)
- 15 Cider Cake – Given Recipe
- 16 Blue Poppy Seed Cake - Given Recipe
- 17 Coffee & Walnut Cake
- 18 2lb hand-made Loaf of Bread, any shape. Please state flour type & any flavouring used.
- 19 Focaccia Bread any flavourings or toppings max size 25x35cm
- 20 Novelty Celebration Cake (space allowed 45 x 45 cm) decoration only to be judged.
Please specify occasion.

Handicrafts

- 21 An item of beadwork that can be worn. Displayed
- 22 A handmade piece of jewellery-own design any medium. Displayed
- 23 A creative way to use up your fabric scraps. Space 50x50 cm
- 24 An Item of needlecraft made for a wedding gift.
- 25 A garland made using macrame. Space 70x70cm
- 26 A needlecraft tea cosy - to be displayed on a teapot
- 27 “Autumn” A needlecraft animal. Space 50x50cm
- 28 6 Handmade flowers – any medium displayed in suitable container
- 29 A greetings card – flat, 3D or pop up
- 30 Re-purpose an old T-Shirt into a tote bag
- 31 An item of hard craft ‘Mostly from Wood’ only
- 32 An Item of Hard Craft any other medium (E.G. metal, ceramic, recycled etc.)

Artwork

- 33 Novice Pencil Drawing. "Creatures great & small"
- 34 Novice Watercolour Painting, "Birdsongs & Brushstrokes"
- 35 Novice Painting, "The garden gate - a path to beauty" any medium
- 36 Painting, any medium, "Weathered wood & welcoming views"
- 37 Watercolour Painting "Dartmoor in bloom"
- 38 Oil, Acrylic Painting: "Waves, wind and wonders"
- 39 Artwork any mixed media e.g. paint, cloth, paper, wood and found objects

Photography - Unmounted 7 x 5 inches

- 40 "Mist & Moor Magic"
- 41 "The sky at night"
- 42 "The beauty of the countryside"
- 43 "Rockpools & Reflections"

CHILDREN'S CLASSES

5 years and under

- 44 A decorated wooden spoon. Display in suitable container e.g. jar
- 45 An "Animal" made from any modelling material
- 46 Wild flowers in a mug
- 47 Collage using pasta/beans and unusual items found in larder/cupboard.
- 48 Decorate a biscuit (Decoration to be judged only)

6 - 10 years

- 49 Marble maze in a shoe box lid.
- 50 Decorated Picture frame
- 51 LEGO Model: An "Imaginary World" Named (space allowed 30x30cm).
- 52 Abstract Collage of "Dartmoor". A4 size.
- 53 2 Decorated Cupcakes (Decoration to be judged only)
- 54 A book mark

11 - 14 years

- 55 A Decorated notebook.
- 56 Write a postcard. (Say where you have been and what you enjoyed the most and why)
- 57 Painted glass Vessel. (Nature inspired using paints/pens on vase, jam jar etc)
- 58 An "Action" shot of your pet or other animal 7"x 5".
- 59 4 Brownies
- 60 A wind chime using recycled and/or Natural Materials
- 61 An item made from recycled materials, max 40 cm all round

Family Competition

62 "DINOSAUR" made from recycled materials (space allowed 70x70cm)

Company/Organisation Competition

63 A "SCARECROW" using recycled materials (space allowed 70x70cm)

FLORAL ART/POTTED PLANTS

Floral Art - No artificial flowers

64 Geraniums/Pelargoniums in pot. 3 different varieties (Max space allowed 30x40cm).

65 A Planted Trough. (Max space allowed 40x25cm)

66 A display from the hedgerow (max 30cm wide/deep)

67 A re-used item used as a unique garden planter. (Max space 40x40 cm)

68 An Exhibit: A display incorporating a classic story book
(space allowed (60x60cm).

69 An Exhibit in a teacup, displayed on a saucer (space allowed 20x20cm).

Cut Flowers

70 Floating flower-heads

71 A Single scented Rose. (Judged on fragrance)

72 5 Sweet Peas.

73 3 Stems of Roses.

74 5 Mixed Dahlias.

75 5 Stems of Lavender

76 1 Fuchsia stem

77 3 Stems of Buddleia.

78 3 Hydrangea Heads.

79 3 Stems of Annuals/Perennials.

80 Vase of mixed garden flowers.

Vegetables etc.

- 81 5 Cherry Tomatoes
- 82 4 Tomatoes with calyces, not Cherry
- 83 A pair of cucumbers
- 84 3 Beetroot, (any colour).
- 85 5 Runner Beans
- 86 5 Pods of Peas
- 87 3 Carrots, (any colour).
- 88 3 White Onions
- 89 3 Red Onions
- 90 3 White Potatoes
- 91 3 Coloured Potatoes
- 92 3 Courgettes
- 93 Dish of berries-one variety only
- 94 The largest vegetable
- 95 The most misshapen vegetable or fruit
- 96 A "bouquet garni" 4 varieties of herbs tied display in a Jam jar
(Parsley/Thyme/Bay/Rosemary)
- 97 Basket of seasonal produce arranged for effect. Not less than 5 kinds-all different.
Foliage allowed (space 30x45cm max)

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

RECIPES

Honey Cake (Taken from The Dairy Book of British Food)

225ml (8fl oz) clear honey plus 45ml (3tbsp)

75g (3oz) Butter

350g (12oz) Plain wholemeal flour

Pinch of salt

5ml (1tsp) ground mixed spice

5ml (1tsp) bicarbonate of soda

50g (2oz) glace cherries, halved

50g (2oz) chopped mixed peel

3 eggs

45ml (3tbsp) fresh milk

Grated rind of 1 large lemon

25g (1oz) flaked almonds

Method: -

1. Grease a 20.5cm (8") square cake tin then line the base and sides with greaseproof paper.
2. Pour 225ml (8floz) honey into a saucepan, add the butter and heat gently, stirring, until blended.
3. Sift the flour, salt, spice and bicarbonate of soda into a large bowl, stirring in any bran left in the sieve. Add the cherries and peel.
4. Beat the eggs and the milk together and stir into the honey mixture with the lemon rind. Pour gradually on to the dry ingredients, beating well after each addition, until well blended.
5. Turn the mixture into the prepared tin and sprinkle with flaked almonds. Bake at 170°C (325°F) mark 3 for about 1¼ hours, until the cake is firm to touch or a skewer inserted in the centre of the cake comes out clean.
6. Using a skewer, prick the top of the cake and spoon over the remaining honey. Turn out and leave to cool on a wire rack. Do not remove the lining paper until the cake is cold

Cider Cake (Taken from The Dairy Book of British Food)

150ml (1/4 pint) dry cider
225g (8oz) sultanas
100g (4oz) butter
100g (4oz) light soft brown sugar
2 eggs, beaten
225g (8oz) plain flour
5ml (1tsp) bicarbonate of soda

Method: -

1. Grease an 18 cm (7in) square cake tin.
2. Put the cider and fruit in a bowl and leave to soak for 12 hours or overnight.
3. Cream the butter and the sugar together until pale and fluffy. Gradually beat in the eggs, a little at a time, beating well after each addition. Add half of the flour and the bicarbonate of soda and beat thoroughly together.
4. Pour over the sultanas and the cider and mix well together. Fold in the remaining flour, then pour quickly into the prepared tin.
5. Bake at 180°C (350°F) mark 4 for about 1 hour, until well risen and firm to the touch. Leave to cool in the tin for 30 minutes then turn out on to a wire rack and leave to cool completely. Serve cut into squares

BLUE POPPY SEED CAKE

4oz (110g) blue poppy seeds
8fl oz (225ml) milk
8oz (225g) butter
4oz (110g) light raw cane sugar
3 eggs, separated
8oz (225g) plain flour
1 ¼ teaspoons baking powder

Method: -

1. Pre-heat oven to gas mark 4, 350°F, 180°C, 170'fan. Line and grease 8" (20.5cm) round cake tin.
2. Bring poppy seeds to the boil in the milk. Turn off heat and leave to stand for 25 minutes covered.
3. Cream butter and sugar together until light and fluffy. Add egg yolks, one at a time, and beat thoroughly.
4. Mix flour and baking powder together and fold into the creamed mixture.
5. Stir in the soaked poppy seeds and milk.
6. Whisk egg whites until stiff then fold in carefully.
7. Spoon mixture into prepared tin and bake for 1 hour or until centre feels firm and skewer, when inserted, comes out clean.
8. Let cake stand for 10 mins in tin before removing to cooling rack.

Rules, Regulations and Helpful Information.

The judges will exercise their discretion to withhold any prizes should they consider the entries unworthy. The judge's 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.

Marking Scheme for Preserves		20 Maximum Marks	
Container Cover Label Appearance	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.	2
Colour Quantity Appearance	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).	5
Texture Consistency Quality		No tough fruit skins or peel. Correct consistency.	6
Flavour Aroma		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.	7

Marking Scheme for Cookery Items		20 Maximum Marks	
External Appearance 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.	4	
Internal Appearance 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.	4	
Flavour Aroma	Good flavour without over domination of any particular ingredient. Pleasant aroma, no off smells or staleness. Adequately spiced / seasoned / sweetened.	12	

Paper entry form:

Okehampton & District Agricultural Show 2025

OPEN SECTION ENTRY

ENTRIES CLOSE SATURDAY 12th JULY 2025

Enter online, just head to the Okehampton Show website or use this link:
<https://showingscene.com/events/okehampton-show-2025-aug-2025>

Cash and entry forms can be delivered in person at address below

To: Open Section Secretary

16 Simmons Way, Okehampton, Devon EX20 1PY Tel: 07886509131

Email: oke-opensection@outlook.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

Entry fee total: £.....

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

