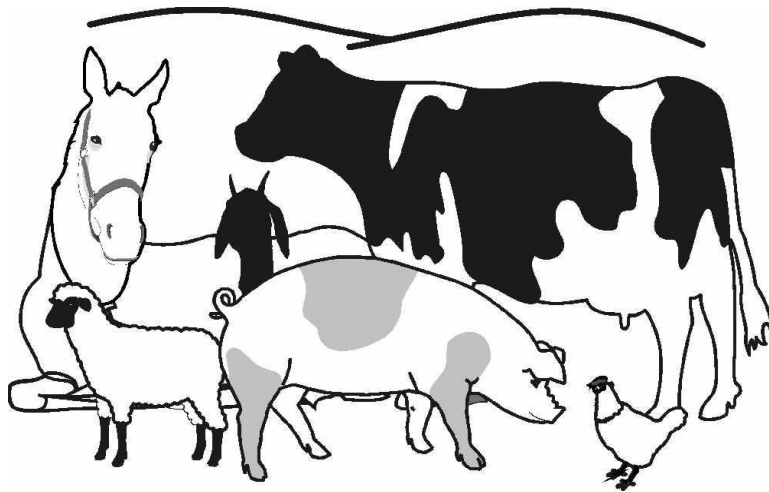


OKEHAMPTON SHOW



**OPEN SECTION
SCHEDULE**

2022

Thursday 11th August

114th OKEHAMPTON SHOW

PRESIDENT : Mr. J. Heard

OPEN SECTION 2022

THURSDAY 11TH AUGUST

Entry Fees:

Adults **80p**, Children **40p**.

Family & Organisation Competition is **£1.00** 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 1st £1.50, 2nd £1.00 & 3rd 50p

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

Family/Organisation Competition: 1st £3.00, 2nd £2.00 & 3rd £1.00

The shed will be open for staging entries on Wednesday 10th 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 9TH JULY 2022

Any queries, please telephone : Open Secretary 07867533503

Jams, Chutneys etc

- 1 Jar of Mincemeat
- 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 Bottle of Salad Dressing (screw top bottle)
- 8 Bottle of Fruit Cordial (screw top bottle).

Cookery

- 9 4 Flapjacks
- 10 4 Viennese Whirls
- 11 1 Steak Pasty (not over 6") using shortcrust pastry.
- 12 4 Fruit Scones
- 13 Cherry Loaf Cake – Given recipe
- 14 Apple Pie 8" round
- 15 Shortbread 8" round
- 16 Sandra's Sticky Gingerbread - Given recipe
- 17 Vegetarian Savoury Quiche – not to exceed 8 inches.
- 18 2lb hand-made Loaf of Bread, any shape. Please state flour type & any flavouring used.
- 19 Chocolate Cake with buttercream filling. Given recipe
- 20 Novelty Celebration Cake (space allowed 45 x 45 cm) decoration only to be judged. Please specify occasion.

Hobbies - Needlework/Craft

- 21 A Pin Cushion, any medium.
- 22 A Crocheted Shawl or Scarf
- 23 An Item of Knitted Baby Clothing
- 24 A Stuffed Toy, any medium
- 25 A Patchwork Cushion
- 26 Knitted Hat and Gloves Set.
- 27 An Item of Hand Embroidery. Space allowed is 30 cm x 30cm
- 28 A Hand Made Birthday Card
- 29 A Lap Quilt or Blanket/Throw. Any Medium
- 30 An Item Made of Felt
- 31 Re-purpose an Item of Clothing. (Something New from Something Old)
- 32 An Item of Hard Craft, Wood or Metal etc.

Artwork

- 33 Novice Drawing: An Animal
- 34 Novice Painting: Trees, any medium
- 35 Novice Painting: Flowers, watercolour
- 36 Painting: Still Life, any medium
- 37 Painting: Dramatic Dartmoor, any medium
- 38 Abstract Collage: Simmons Park, using mixed media/ material art
- 39 Sculpture, any medium, to be staged on a table

Photography - Unmounted 7 x 5 inches

- 40 'Water'
- 41 'Trees'
- 42 'My Favourite Place'

CHILDREN'S CLASSES

5 years and under

- 43 A decorated Paper Plate
- 44 A Playdough or Plasticine animal
- 45 A Hand Print Picture or Card
- 46 3 Chocolate Crispy Cakes
- 47 A Painted Stone
- 48 A Pressed Flower Picture.
- 49 A Picture of 'My Garden'. A4

6 - 10 years

- 50 Miniature Garden in a shoe box lid
- 51 Picture of an Insect: A4, any medium
- 52 Model Vehicle, made from recycled materials (space allowed 30x30cm)
- 53 Decorated Photo Frame
- 54 Abstract Collage: A4, using all natural materials (leaves, twigs, flowers etc.)
- 55 4 Paper Flowers
- 56 3 Rock Buns

11 - 16 years

- 57 A Design for a piece of Play Equipment for Simmons Park.
- 58 A 7"x 5" photograph of ' fungus'
- 59 A handmade Birthday Card
- 60 Mask using Papier Mache (space allowed 25 x 25 cm)
- 61 Drawing: The View from 'My Bedroom Window'. A4
- 62 An item of Embroidery
- 63 6 Pieces of Vanilla Fudge

Family Competition

- 64 An Insect made from recycled materials (space allowed 70x70 cm)

Company/Organisation Competition

- 65 A Free-standing Tree using recycled materials (space allowed 70x70 cm)

FLOWERS

Floral Art - No artificial flowers

- 66 Novice exhibit, 'Hedgerow' (space allowed 60x60x60cm).
- 67 Novice exhibit 'Pretty in Pink' (space allowed 45x45x45cm)
- 68 Exhibit 'Absolutely Fabulous' (space allowed 60x60x60cm).
- 69 Exhibit 'Spice it Up' (space allowed 60x60x60cm).
- 70 Exhibit 'Platinum Celebration' (space allowed 60x60x60cm).
- 71 Exhibit 'Royal Bouquet' (space allowed 60x60cm).
- 72 A miniature exhibit 'Ice Delight' (space allowed 15x15x15cm).

Cut Flowers

- 73 Floating Flower-heads.
- 74 A Single Rose.
- 75 3 stems different Roses.
- 76 5 Sweet Peas.
- 77 5 Mixed Dahlias.
- 78 3 Cactus Dahlias.
- 79 1 Lily Stem.
- 80 3 Gladioli.
- 81 3 stems any annual/mixed annual.
- 82 3 stems any perennial/mixed perennial
- 83 Vase of mixed Garden Flowers

Okehampton & District Agricultural Show 2022

OPEN SECTION ENTRY FORM

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

Please enclose a SAE for your free entrance ticket if 6 or more classes entered and you will be staging your entries on the day of the show

Entry Fees Paid £ :

You can now pay by BACS: 01145718, 30-96-23 Ref: Open/your name. Cheques made out to Okehampton & District Agriculture Association. Cash and entry forms in person at address below.

ENTRIES CLOSE SATURDAY 9th JULY 2022

To: Open Section Secretary, 35 Red Lion Yard, Okehampton, Devon, EX20 1AW

Tel: 07867533503 Email: susan.enderson@btinternet.com

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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
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VEGETABLES ETC

- 84 Cherry Tomatoes, on the vine
- 85 4 Tomatoes with calyces, not Cherry
- 86 A pair of cucumbers
- 87 3 Beetroot
- 88 5 Runner Beans
- 89 5 Pods of Peas
- 90 5 French Beans
- 91 4 Carrots
- 92 3 Onions
- 93 3 White Potatoes
- 94 3 Coloured Potatoes
- 95 3 Courgettes
- 96 1 Marrow
- 97 2 Lettuce
- 98 A Punnet/Bowl of Soft Fruit
- 99 Longest Runner Bean

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

By entering the Open Competition at Okehampton & District Agricultural Show 2022 you are agreeing to abide by any regulations/restrictions regarding Covid 19 that are current on the date of the show.

RECIPES

Cherry Loaf Cake (Taken from Mary Berry's Baking Bible)

175g (6oz) Red or natural glacé cherries
225g (8oz) Self Raising flour
175g (6oz) Softened butter
175g (6oz) Caster sugar
Finely grated rind of 1 lemon
50g (2oz) Ground almonds
3 Large eggs

Method: -

1. Pre-heat the oven to 180°C/Fan 160°C Gas 4. 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 under running water. Drain well then dry thoroughly.
3. Measure all the remaining ingredients into a large bowl and beat well for 1 minute to mix thoroughly. Lightly fold in the cherries. Turn into the prepared tin.
4. Bake in the pre-heated oven for 1 – 1¼ hours or until well risen, golden brown and a skewer inserted into the centre comes out clean. Leave to cool in the tin for 10 minutes then turn out, peel off the parchment and finish cooling on a wire rack.

Chocolate Cake

225g (8oz) Plain flour
5ml (1tsp) Bicarbonate of soda
57g (2oz) Unsweetened cocoa powder
130g (4½oz) Butter, softened
250g (9oz) Caster sugar
3 Eggs, beaten
250ml (8fl oz) Buttermilk
For the butter cream...
75g (3oz) Icing sugar
50g (2oz) Butter, softened
Few drops of vanilla extract
50g (2oz) dark (bittersweet) chocolate

Method : -

Preheat the oven to 180°C/160 fan/Gas 4. Grease two 20cm/8in cake tins and line the bases with baking parchment. Sift the flour with the bicarbonate of soda and cocoa.
In a mixing bowl, beat the butter and sugar until light and fluffy. Gradually beat in the eggs, then beat in the flour and buttermilk.
Spoon into the prepared tins and bake for 30 - 35 minutes until firm to the touch. Turn out of the tins, peel off the paper and leave on a wire rack to cool completely.
To make the butter cream, sift the icing sugar into a bowl. In a separate bowl, beat the butter until very soft and creamy. Beat in half the sifted icing sugar until smooth and light. Gradually beat in the remaining sugar and the vanilla extract. Break the chocolate into squares and put in a heatproof bowl set over a pan of gently simmering water until melted. Mix the chocolate into the buttercream. Use to sandwich the cakes together.

SANDRA'S STICKY GINGERBREAD

8oz (225g) plain flour

½ tsp salt

2 tsps ginger

½ tsp bicarbonate of soda

½ tsp baking powder

¼ tsp mixed spice

Sieve all the above ingredients together in a large bowl.

Melt together the following:

4oz (100g) black treacle

4oz (100g) golden syrup

3oz (75g) butter

4oz (100g) soft brown sugar

Mix all the above with one egg, ¼ pint milk and the grated zest of one lemon.

Combine all ingredients and transfer to a 2lb loaf tin.

Cook for 45-60mins at 180C/160 fan/4 gas.

DETAILS of AWARDS.

A Perpetual Challenge Cup presented by the late Mrs D W Pellow, for the person gaining the most points in the Flower Section (Open).

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

The Meldon Perpetual Challenge Cup presented by Mr & Mrs C Heard for the most points gained in the Children's 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 Open Artwork Section, classes 36 – 39.

A Cash Prize for the most points in the age 5 and under children's classes.

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

A Cash Prize for the most points in the 11 - 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.**

Any queries please telephone: Section Secretary 07867 533503

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 - 3points, 2nd - 2 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 the 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 cooling 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	