Open, Handicraft and Horticultural

OPEN SECTION 2023
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 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 9th 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.

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

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 8TH JULY 2023
Any queries, please telephone : Open Secretary 07867533503

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.
10/08/2023 08:00

Jams, Chutneys etc.

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.-Marks 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). _ Marks 5

Texture Consistency Quality No tough fruit skins or peel. Correct consistency. - Marks 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. - Marks 7

Ring: Open Shed

Judges

To Be Confirmed (Judge)

Number	Name	Description
1	Jar of Blackberry 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	Bottle of Salad Dressing (screw top bottle)	
8	Bottle of Fruit Cordial (screw top bottle).	
SO4	For the person gaining the most points in the Preserves and Pickles Section.	

Hobbies - Needlework/Craft

Ring: Open Shed

Judges

To Be Confirmed (Judge)

Number	Name	Description
21	An Applique Picture. Space allowed is 60 x 60cm	
22	A Pair of Knitted Socks	
23	A Needle Felted Animal	
24	A Cloth Doll	
25	A Coronation Cushion, any medium	
26	A Picture Incorporating Sea Glass. Space allowed is 60 x 60cm	
27	An Item of Hand Embroidery. Space allowed is 60 x 60cm	
28	A Hand Made Christmas Card	
29	A Lap Quilt or Blanket/Throw. Any Medium	
30	Re-cycle a pair of jeans	
31	A sewn item of clothing.	
32	An Item of Hard Craft, Wood or Metal etc.	
SO2	For the person gaining the most points in the Hobbies Section.	

Artwork

Ring: Open Shed

Judges

To Be Confirmed (Judge)

Number	Name	Description
33	Novice Sketch of a Building	
34	Novice Watercolour Landscape	
35	Novice Still Life Painting, any medium	
36	Abstract Painting, any medium	
37	Watercolour Painting: ‘Distant View’	
38	Oil, Acrylic Painting: ‘Catching The Light’	
39	Sculpture, any medium, to be staged on a table	
SO7	The most points gained in the Novice Artwork Section, classes 33 -35.	
SO8	the most points gained in the Artwork Section, classes 36 – 39.	

Photography - Unmounted 7 x 5 inches

Ring: Open Shed

Judges

To Be Confirmed (Judge)

Number	Name	Description
40	'Textures'	
41	'Moors and Tors’	
42	'The Bridge’	
SO6	For the person gaining the most points in the Photography Section.	

CHILDREN'S CLASSES 5 years and under on the day of the show

Ring: Open Shed

Judges

To Be Confirmed (Judge)

Number	Name	Description
43	A Decorated Paper Crown.	
44	A Playdough or Plasticine Snake.	
45	A Finger Print Picture.	
46	3 Jam Tarts.	
47	A Painted Flower Pot.	
48	Item of Pasta Jewellery.	
49	A Picture of 'A Rainbow'. Size A4.	
SO10	A Cash Prize for the most points in the age 5 and under children’s classes.	

CHILDREN'S CLASSES 6 - 10 years on the day of the show

Ring: Open Shed

Judges

To Be Confirmed (Judge)

Number	Name	Description
50	Miniature Jungle: in a shoe box lid.	
51	Picture of an Animal: A4, any medium.	
52	LEGO Model House (space allowed 30x30cm).	
53	Decorated Book Mark.	
54	Short Story (a maximum of 100 words).	
55	Abstract Collage: A4, Under Water Scene.	
56	Two decorated Gingerbread People.	
SO11	A Cash Prize for the most points in the 6 - 10 yrs children’s classes.	

CHILDREN'S CLASSES 11 - 16 years on the day of the show

Ring: Open Shed

Judges

To Be Confirmed (Judge)

Number	Name	Description
57	A Painting: Still Life.	
58	A 7”x 5” photograph: A Scene in the Park.	
59	A Sculpture of an Animal. (Space allowed 25cm x 25cm)	
60	Dream Catcher: Made from recycled materials.	
61	A Short Poem.	
62	A Knitted Scarf.	
63	4 Flapjacks.	
SO12	A Cash Prize for the most points in the 11 - 16 yrs children’s classes.	

Family Competition

Ring: Open Shed

Judges

To Be Confirmed (Judge)

Number	Name	Description
64	A CASTLE made from recycled materials (space allowed 70x70 cm)	

Company/Organisation Competition

Ring: Open Shed

Judges

To Be Confirmed (Judge)

Number	Name	Description
65	A BUS / COACH using recycled materials (space allowed 70x70 cm)	

FLOWERS Floral Art - No artificial flowers

Ring: Open Shed

Judges

To Be Confirmed (Judge)

Number	Name	Description
66	Novice exhibit, ‘Crowning Glory’, (space allowed 50x50x50cm).	
67	Novice exhibit ’My Favourite Colour’, (space allowed 50x50x50cm)	
68	Exhibit ‘Coronation’ (space allowed 60x60x60cm).	
69	Exhibit ‘Summer Splendour’ (space allowed 60x60x60cm).	
70	A miniature exhibit in a Liqueur Glass, (space allowed 15x15x15cm).	

Cut Flowers

Ring: Open Shed

Judges

To Be Confirmed (Judge)

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

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

Ring: Open Shed

Judges

To Be Confirmed (Judge)

Number	Name	Description
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	
89	3 White Onions	
90	3 Red Onions	
91	3 White Potatoes	
92	3 Coloured Potatoes	
93	1 Cabbage (any variety)	
94	3 Courgettes	
95	Selection of Salad Items in a Seed Tray.	
96	Longest Cucumber	
97	A Herb growing in a pot (max. 8” diameter top of pot).	
SO5	For the person gaining the most points in the Vegetable Section.	

For the most points gained in the Children’s Section.

For the most points gained in the Children’s Section.
Ring: Open Shed

Judges

To Be Confirmed (Judge)

Number	Name	Description
SO9	For the most points gained in the Children’s Section.	

For the person gaining the most points in the Flower Section (Open).

For the person gaining the most points in the Flower Section (Open).
Ring: Open Shed

Judges

To Be Confirmed (Judge)

Number	Name	Description
SO1	For the person gaining the most points in the Flower Section (Open).	

Cookery

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. Marks 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. Marks 4

Flavour Aroma Good flavour without over domination of any particular ingredient.
Pleasant aroma, no off smells or staleness.
Adequately spiced / seasoned / sweetened. Marks 12
Ring: Open Shed

Judges

To Be Confirmed (Judge)

Number	Name	Description
9	4 Basic White Meringues.	
10	4 Blueberry Muffins.	
11	4 Cheese Straws.	
12	4 Plain Scones.	
13	Apple and Cinnamon Cake – Given Recipe.	Apple & Cinnamon Cake (Taken from Mary Berry's Baking Bible) 225g (8oz) Softened butter 225g (8oz) Light Muscovado sugar 3 Large eggs 100g (4oz) Chopped walnuts 100g (4oz) Sultanas 225g (8oz) Self-raising flour 2 level teaspoons Baking powder 400g (14 oz) Cooking apples, peeled, cored & grated 1 Level teaspoon Ground cinnamon TO FINISH. Light Muscovado sugar and extra chopped walnuts for sprinkling and icing sugar for dusting. Method: - 1. Pre-heat the oven to 180°c/Fan 160°c Gas 4. Grease a 23cm (9in) deep round cake tin then line the base with baking parchment. 2. Measure the butter, sugar, eggs, chopped walnuts, sultanas, flour and baking powder into a large bowl and beat for about 2 minutes until thoroughly blended. 3. Spoon half the mixture into the prepared tin then spread the grated apple and ground cinnamon in an even layer on top, level the surface then sprinkle generously with light muscovado sugar and walnuts. 4. Bake in the pre-heated oven for 1¼– 1½ hours or until well risen and golden brown. Leave to cool in the tin for a few minutes then turn out, peel off the parchment and finish cooling on a wire rack. Dust with icing sugar to serve.
14	4 Eccles Cakes.	
15	Lemon Drizzle Cake.	
16	Trudy’s Picnic Flan - Given Recipe.	Trudy’s Picnic Flan Shortcrust Pastry 200g plain flour 50g butter 50g lard 1½ tbsp cold water Filling 100g peas fresh or frozen 1 tbsp olive oil

		1 bunch salad onions sliced 1 courgette diced 250 tub of ricotta 2 medium eggs beaten 3tbsp semi-skimmed milk 8-10 cherry tomatoes halved 4 tbsp freshly grated Parmigiano Reggiano Method Make pastry by rubbing fat into flour and mixing with water. Leave to chill for half an hour. Light oven 200C Gas mark 6 Roll out and line a 20cm (8”), deep loose bottomed flan tin. Line with foil or greaseproof paper and rice or baking beans. Bake for 12-15 mins until pale golden. Remove foil. While case is cooking, cook peas in boiling water for 2-3 minutes until just tender. Drain. Heat oil in frying pan and cook the onions, and courgette for 5 minutes until softened and golden. Add peas and stir together. Beat the ricotta with the eggs, milk and seasoning. Stir in the peas and onion mixture and use to fill the pastry case. Arrange the halved tomatoes around the edge. Scatter with the Parmigiano and bake 30-35 minutes until golden and puffy.
17	Victoria Sandwich.	
18	2lb hand-made Loaf of Bread, any shape. Please state flour type & any flavouring used.	
19	Banana Loaf - Given recipe.	Banana Loaf (Taken from Mary Berry's Baking Bible) Makes a lovely moist loaf that needs no butter and freezes very well. 100g (4oz) Softened butter 175g (6oz) Castor sugar 2 Large Eggs 2 Ripe Bananas, mashed 225g (8oz) Self-raising flour 1 level teaspoon Baking powder 2 tablespoons Milk Method : - 1. Preheat the oven to 180°c/Gas 4. Lightly grease a 900g (2lb) loaf tin then line the base and sides with baking parchment. 2. Measure all the ingredients into a mixing bowl and beat for about 2 minutes, until well blended. Spoon the mixture into the prepared tin and level the surface. 3. Bake in a pre-heated oven for about an hour, until well risen and golden brown. Leave to cool in the tin for a few minutes then turn out. Peel off the parchment paper and finish cooling on a wire rack.
20	Novelty Celebration Cake (space 45 x 45 cm) decoration only to be judged. Please specify occasion.	
SO3	For the person gaining the most points in the Cookery Section.	