

Open, Handicraft and Horticultural

OPEN SECTION 2024

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 7th 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 6TH JULY 2024

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.

08/08/2024 09:00

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 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	
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 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.	
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 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	
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	Photography Unmounted 7 x 5 inches "Up Close and Personal"	
41	Photography Unmounted 7 x 5 inches On the Seashore	
42	Photography - Unmounted 7 x 5 inches Nature in the Garden	
43	Photography - Unmounted 7 x 5 inches Sport"	
SO6	For the person gaining the most points in the Photography Section.	

CHILDREN'S CLASSES 4 years and under on the day of the show

Ring: Open Shed

Judges

To Be Confirmed (Judge)

Number	Name	Description
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	
SO10	A Cash Prize for the most points in the age 4 and under children's classes.	

CHILDREN'S CLASSES 5 - 8 years on the day of the show

Ring: Open Shed

Judges

To Be Confirmed (Judge)

Number	Name	Description
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.	
SO11	A Cash Prize for the most points in the 5 - 8 yrs children's classes.	

CHILDREN'S CLASSES 9 - 12 years on the day of the show

Ring: Open Shed

Judges

To Be Confirmed (Judge)

Number	Name	Description
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.	
SO12	A Cash Prize for the most points in the 9 - 12 yrs children's classes.	

Family Competition

Ring: Open Shed

Judges

To Be Confirmed (Judge)

Number	Name	Description
64	"INSIDE THE FISH TANK" made from recycled materials (space allowed 70x70 cm)	

Company/Organisation Competition

Ring: Open Shed

Judges

To Be Confirmed (Judge)

Number	Name	Description
65	A SPACESHIP 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	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

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 mixed Roses	
75	5 Mixed Dahlias.	
76	3 Cactus Dahlias.	
77	1 Lily Stem.	
78	3 Gladioli.	
79	3 Hydrangea Heads.	
80	3 3 stems of Annuals/Perennials.	
81	Vase of mixed garden flowers.	
SO1b	The Person gaining the most points in the cut flowers section	

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 (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).	
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 Floral Art Section (Open).

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

Ring: Open Shed

Judges

To Be Confirmed (Judge)

Number	Name	Description
SO1		For the person gaining the most points in the Floral Art 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 Pieces of Shortbread	
10	4 Chocolate Brownies	
11	4 Cheese Scones	
12	4 Sausage Rolls	
13	Marmalade Cake – Given Recipe.	<p>RECIPES</p> <p>Marmalade Cake (Taken from Mary Berry's Baking Bible)</p> <p>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</p> <p>TO FINISH: 1 Tablespoon of Chunky Marmalade.</p> <p>Method: -</p> <ol style="list-style-type: none">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.
14	4 Pieces of Bread Pudding.	
15	Cherry Cake - Given Recipe	<p>English Cherry Cake (Taken from Mary Berry's Baking Bible)</p> <p>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</p> <p>12</p> <p>Method: -</p> <ol style="list-style-type: none">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.
16	Mandi's Family Tea Bread- Given Recipe.	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'.
17	Jam Swiss Roll	
18	2lb hand-made Loaf of Bread, any shape. Please state flour type & any flavouring used.	
19	4 Pieces of Gingerbread	
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.	

CHILDREN'S CLASSES 13 - 16 years on the day of the show

Ring: Open Shed

Judges

To Be Confirmed (Judge)

Number	Name	Description
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	