



## **SCHEDULE**

### **Homecraft, Handicraft & Horticulture**

**Great Court Farm, Berry Pomeroy, Totnes, Devon TQ9 6LE**

**Sunday 27 July 2025**

**PRIZES: First - £3.00 Second - £2.50 Third - £2.00**

#### **PENNYWELL FARM VIP PRIZE!**

**5 VIP tickets to Pennywell Farm will be awarded to the competitor gaining the most points in the children's classes. The prize includes coffee and cake for each adult, ice creams and a 'Pennywell Pal' teddy for each child, plus animal feed to feed all our friendly animals and memories that last a lifetime!**

(1st place prizes will be awarded 3 points, 2<sup>nd</sup> place awarded 2 points and 3<sup>rd</sup> place awarded 1 point)

**The Jon Ivey Cup will be awarded for the best overall children's exhibit.**

**The Totnes & District Show Rosebowl will be awarded for the best Homecraft exhibit.**

**The Totnes & District Show Cup will be awarded for the best Handicraft exhibit.**

**The Anne Wakeham Memorial Cup will be awarded for the best Horticulture exhibit.**

## **SPONSORS**

### **Fun-Tasia Inflatable Hire**

have kindly sponsored the Children's classes in this section

### **Mark Ward Accountants, Torquay**

have kindly sponsored Home, Handicraft and Horticulture

### **Pennywell Farm**

have kindly sponsored the children's class prize in this section.

## CLASSES OF ENTRY

All OPEN CLASSES have no age restriction and are open to entrants of all ages, including children.

There are also CHILDRENS' CLASSES available, limited to children aged under 16 years old on show day or as specified for the individual classes.

## HEMCRAFT SECTION (Including Children's Classes)

### Open Classes

#### PRESERVES

Jars must be clean, clear glass, and labelled stating the main fruit used, day, month and year of making. Preserves should be covered with a plain screw lid. No fabric covers.

1. Jar of chutney
2. Jar of raspberry jam
3. Jar of strawberry jam
4. Jar of any other jam
5. Jar of fruit jelly
6. Jar of marmalade (not jelly)
7. Jar of lemon curd

#### BAKING

To be presented on a plain white paper plate.

8. 4 plain scones (from white flour)
9. 4 cheese scones
10. 3 Chocolate Muffins
11. 4 Chocolate Brownies

All of the following to be presented on a plain white plate.

12. Rich Chocolate Cake (8inch/20cm tin)

**Recipe:** 8 oz (225g) butter or margarine, 12 oz(340g) soft brown sugar; 12oz (340g) plain flour mixed with 1 tbs baking powder; 4 eggs; 4 tbs golden syrup; 4 oz (115g) cocoa powder; 6floz warm water, ¼ pint plain yoghurt.

**Method:** Mix Butter or margarine with sugar until fluffy. Add beaten eggs one at a time, then stir in the syrup. Mix cocoa powder with the water and add. Now add half the flour, then half the yoghurt, then rest of flour and the remainder of the yoghurt, mixing well each time. Pour into a 8" cake tin and bake at 300oF (150oC) Gas 2 in the centre of the oven for 1¼ to 1½ hours. When cool cover and fill with butter icing.

13. Victoria Sandwich – MEN ONLY made with 3 eggs, jam filled – no cream, dredged with caster sugar
14. Victoria Sandwich – made with 3 eggs, jam filled – no cream, dredged with caster sugar
15. Gluten Free Victoria Sandwich – made with 3 eggs, jam filled – no cream, dredged with caster sugar

16. Lemon Drizzle cake

**Recipe:** 6 oz(175g) caster sugar; 4 oz (110g) margarine; 6oz (175g) self raising flour; 2 eggs; 4 tablespoons milk; 2 lemons.

**Method:** Cream the margarine and sugar, add the flour (sieved) add the eggs and milk and mix thoroughly. Add the lemon zest (finely grated) and put mixture into a lined loaf tin, 9x5 inches (22 x 12 cm) approx. Bake on middle shelf 160°C / 325°F / Gas Mark 3, until golden brown, approx. 45 minutes.

**Drizzle:** Take 6 tablespoons of icing sugar and juice from 2 lemons, place in a small saucepan stir as you heat gently until clear. Allow cake to cool on a wire rack placed on a tray and pour drizzle over the cake, repeat after a short while by adding the surplus drizzle in the tray.

17. Vegan Cake

18. Boiled Fruit Cake (8inch/20cm tin)

**Recipe:** 4 oz (115g) margarine; 6 oz(170g) granulated sugar; 12 oz (340g) mixed fruit; 4oz (115g) self raising flour; 4 oz (115g) plain flour; 1 cup boiling water; 1 tsp bicarbonate of soda; 1 heaped tsp mixed spice; 2 beaten eggs; pinch of salt.

**Method:** Put margarine, sugar, fruit, water, bicarbonate of soda and spices in a pan and bring to the boil, simmer for 1 minute and cool. Then add eggs, flours and salt to cooled mixture. Mix well and pour into a 8" greased and floured round cake tin. Cook 350°F (180°C) Gas 4 in the centre of the oven for ¾ to 1¼ hours.

To be presented on a plain white paper plate.

19. 4 homemade biscuits of one variety

20. Loaf of bread baked in 2lb tin

21. 4 Fingers of Shortbread

22. 4 Fingers of flapjack

To be presented in a foil container.

23. Homemade Quiche

To be presented on a silver cake board (suitable size for cake).

24. 'Show Stopper' cake **Theme – Space** (mix to be based on a Victoria Sandwich cake, as in Open Baking class 14)

## Children's Classes

### BAKING

To be presented on a plain white paper plate;

25. 4 Brownies

26. 7 inch/18cm pizza (homemade base)

27. 4 decorated cup cakes

28. 4 homemade biscuits (not shortbread)

To be presented on a silver cake board (suitable size for cake)

29. 'Show Stopper' cake **Theme – Space** (mix to be based on a Victoria Sandwich cake, as in Open baking class 14)

# HORTICULTURE SECTION (Including Children's Classes)

## Open Classes

### CREATIVE FLOWERS, FRUIT AND VEGETABLES

- 100. Fresh flower arrangement in a jug
- 101. Vegetable Floral Display
- 102. Table decoration with fresh or dried flowers
- 103. 'Show Stopper' arrangement **Theme – Space** (using flowers, plus optional vegetables and/or fruit and other props. Max size 40cm by 40cm).

### FLOWERS

- 104. Sweet Peas, six spikes
- 105. Roses, 1 vase 3 stems
- 106. Dahlias, 1 vase 3 blooms
- 107. 1 Spike Gladiolus

### VEGETABLES AND FRUIT

To be displayed on plain white paper plate where possible.

- 108. 3 carrots, trimmed and washed
- 109. Tomatoes on the vine – any colour – ripe or unripe
- 110. 2 cucumbers
- 111. 4 runner beans
- 112. 3 onions
- 113. 4 potatoes, 1 variety per entry
- 114. 8 Raspberries
- 115. 3 sticks of Rhubarb - trimmed

### POT PLANTS

- 116. Flowering Pot Plant
- 117. Cactus or Succulent
- 118. Geranium or Pelargonium
- 119. Foliage Plant or Fern

## Children's Classes

### CREATIVE FLOWERS, FRUIT AND VEGETABLES

- 120. Miniature garden in a tin lid (maximum size 30cm diameter)
- 121. Fresh flower arrangement in a cup

- 122. Animal made from vegetables/fruit (maximum size 40cm in any direction)
- 123. A wonky vegetable or fruit
- 124. 8 wild flowers in a jam jar, all named in accompanying list

## **HANDICRAFT SECTION (Including Children's Classes)**

Work to have been completed since August last year. Garments should not have been washed or worn before the Show.

### **Open Classes**

#### **CREATIVE SKILLS WITH YARNS AND FABRICS**

- 200. Hand made fashion accessory
- 201. A hand made greetings card
- 202. A sewn or knitted toy
- 203. Any crochet or knitted garment
- 204. Hand felted item
- 205. Amigurumi (crocheted) toy

#### **ART**

All paintings must come with a stand or means to stand on a table. They must not be behind glass.

- 207. Watercolour Painting (mounted) – Any subject
- 208. A painting in any other medium (mounted) and any subject

#### **OTHER CRAFTS**

- 209. Hand made item of jewellery
- 210. Any textile craft (not mentioned anywhere else in this schedule)
- 211. Item made using any non-textile medium, i.e. Ceramic, wood, stone, mosaic or pottery

#### **PHOTOGRAPHY**

No mounts to be used. Photographs to be up to a maximum of 6in by 8in. Entries can have been taken at any time but must not have been previously entered at the Totnes Show. Photographs will be attached to display boards using Blu-tac by our stewards. We cannot guarantee the return of any photos.

- 212. Looking up
- 213. Architecture
- 214. My best friend

# CHILDREN'S CLASSES

## PHOTOGRAPHY – Children

- 215. Fun in the water
- 216. My best friend
- 217. Wow! Look at that!

## PRE-SCHOOL / PLAYGROUP

- 219. Individual Painting 'Hands and Feet' (up to A3)
- 220. Decorated Paper Plate

## AGED 4 TO 7 YEARS OLD

- 222. Colouring in of pre-drawn 'Farm Scene' (To be downloaded from [totnessshow.com](http://totnessshow.com) or requested from Chief Steward via [HHHtotnessshow@gmail.com](mailto:HHHtotnessshow@gmail.com))
- 223. 3D Model made from recycled materials/objects
- 224. Picture made with any medium (size A3)
- 225. Decorated paper plate

## AGED 8 TO 11 YEARS OLD

- 228. Lego Model (Maximum size 50cm x 50cm)
- 229. Picture made with any medium, (size up to A3 before mounting)
- 230. 3D Model made from recycled materials/objects (Maximum size 60cm x 60cm)
- 231. Decorated plain white T-shirt using any medium

## AGED 12 TO 15 YEARS OLD

- 237. Painted Stone or Rock
- 238. Decorated plain white T-shirt using any medium – Theme - Space
- 239. A limerick – Theme – Space
- 240. Creative Masterpiece (go for it!)

**PLEASE READ THE SCHEDULE CAREFULLY**

**AND**

**SEE THE RULES ON THE NEXT PAGE**

**Chief Steward: Chris Hoey, Witheridge Farm, Ogwell,**

**Newton Abbot, Devon TQ12 6LU**

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**Email: HHHtotnesshow@gmail.com**

**This schedule is available on our website [www.totnesshow.com](http://www.totnesshow.com)**

**where you can easily enter classes and submit your payment.**

**It's a safe and secure process saving you postage and time.**

**Please also visit our website and our social media platforms  
for up-to-date information on all aspects of the Show.**

 **Facebook @TheTotnesShow**

 **Instagram@Totnesshow**



**Entry Fees:** all classes 75p per exhibit.

**Open Classes** = open to entrants of all ages, including children.

**Children's Classes** = under 16 years old on day of show (Child's age must be on entry forms and clearly labelled on exhibits.)

**Tickets to Show:** You will not require an admission ticket to deliver your exhibits to the show field for judging on Saturday 26 July. To visit the Show on show day (Sunday 27 July), discounted tickets can be purchased in advance via the Totnes Show website. <https://www.totnesshow.com/tickets>

## **RULES**

**NB There are some changes to the rules from previous years. So please do take the time to read carefully.**

1. All Exhibits to be brought to the Showground, Berry Pomeroy, between **2.00pm and 4.00pm on SATURDAY 26<sup>th</sup> July. All competitors are asked to leave the tent by 4.00pm as judging will start at 4.00pm.** Late arrivals risk not being entered into their class/es.
2. **On your arrival at the showground**, please bring your exhibits to the **HHH tent**.
  - a) **If you are unable to get to the showground on the Saturday**, we may be able to make alternative arrangements to get your exhibits there. Please contact the Chief Steward to enquire.
3. **Please note you may not be allowed to drive up to the HHH tent to unload if ground conditions are wet.** If it is too wet, there will be someone available at the gate to help.
4. Any exhibits sent by post must reach the Chief Steward by 6pm on Tuesday 22nd July (closing date).
5. Up to two entries per person per class.
6. All items are entered and exhibited at the owner's risk.
7. Tokens for Prize Money can be collected from the HHH tent **before 4.30pm** on the day of the Show, Sunday 27th July. The Chief Steward will direct you to where you can then redeem your token/s. Tokens must be redeemed **before 4.45pm** on the day of the Show.
8. Exhibits may be collected between **4pm and 5pm** on Sunday 27th July.
9. **No exhibits may be removed** from the Tent before this time without permission of the Chief Steward. The committee will not be responsible for any exhibit left after 5pm.
10. Prizes are awarded at the Judge's discretion and the Judge's decision is final. No complaint will be entertained.

**Entries Close at 6pm on Tuesday 22 July 2025**

**PLEASE READ THE SCHEDULE CAREFULLY**