

SCHEDULE

Homecraft, Handicraft & Horticulture Great Court Farm, Berry Pomeroy, Totnes, Devon TQ9 6LE Sunday 28 July 2024

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, 2nd place awarded 2 points and 3rd place awarded 1 point)

The Jon Ivey Cup will be awarded to the best overall children's exhibit. The Totnes & District Show Rosebowl will be awarded to the best Homecraft exhibit. The Anne Wakeham Memorial Cup will be awarded to the best Handicraft 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 CHILD ONLY CLASSES available, limited to children aged under 16 years old on show day or as specified for the individual classes.

HOMECRAFT SECTION (Including Child Only 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
- **12.** Chocolate Cake (7inch/18cm tin)

Recipe: 6 oz(175g) caster sugar; 6 oz (175g) margarine; 5oz (150g) self raising flour; 3 eggs; 1 oz (25g) cocoa; 3oz (85g) plain chocolate

Method: Melt chocolate in a basin over hot water. Cream together margarine and sugar until light and fluffy. Sieve flour and cocoa. Add eggs to creamed mixture, one at a time with a little flour. Add melted chocolate and then flour. Mix well, but do not beat. Pour mixture into a lined 7" (18cm) round tin. Bake on middle shelf 180°C / 360°F / Gas Mark 4 for approx 45minutes to 1 hour.

- 13. Victoria Sandwich MEN ONLY made with 3 eggs, jam filled, dredged with caster sugar
- 14. Victoria Sandwich made with 3 eggs, jam filled, dredged with caster sugar
- **15.** Gluten Free Victoria Sandwich made with 3 eggs
- **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.** 4 fingers of flapjack
- **19.** 4 homemade biscuits of one variety
- 20. Loaf of bread baked in 2lb tin
- 21. 4 Fingers of Shortbread
- To be presented in a foil container
- 22. Homemade Quiche
- To be presented on a silver cake board (suitable size for cake)
- 23. 'Show Stopper' cake Theme Sport (mix to be based on a sandwich cake, as in Open baking class 14)

Child Only Classes

BAKING

- To be presented on a plain white paper plate
- 24. 4 Brownies
- 25. 7 inch/18cm pizza (homemade base)
- 26. 4 decorated cup cakes
- 27. 4 homemade biscuits (not shortbread)

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

28. 'Show Stopper' cake Theme – Sport (mix to be based on a sandwich cake, as in Open baking class 14)

HORTICULTURE SECTION (Including Child Only 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. Sculpture made from vegetables/fruit

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
- 109. 3 tomatoes, 1 variety per entry
- 110. 2 cucumbers
- 111. 6 runner beans
- 112. 3 onions
- 113. 4 white 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

Child Only 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

HANDICRAFT SECTION (Including Child Only 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 card to be sewn either by hand or machine
- 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. My Favourite View
- 213. Fun on the Water
- 214. Portrait of a person

CHILD ONLY CLASSES

PRE-SCHOOL / PLAYGROUP

- 219. Individual Painting 'Hands and Feet'
- 220. Decorated Paper Plate

AGED 4 TO 7 YEARS OLD

- **222.** Colouring in of pre-drawn 'Farm Scene' (To be downloaded via totnesshow.com or requested from Chief Steward, via. <u>HHHtotnesshow@gmail.com</u>)
- 223. 3D Model made from recycled materials/objects
- 224. Picture made with any medium (size A3)
- 225. Decorated plain white T-shirt using any medium
- 226. 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. Sewing Creation
- 239. Creative Masterpiece (go for it!)

PHOTOGRAPHY – Children

- 215. Toys
- 216. Funny Photo
- 217. Giant Machines

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 Tel No: 01626 362003 Email: HHHtotnesshow@gmail.com



Entry Fees: all classes 75p per exhibit.

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

Child 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 27 July. To visit the Show on show day (Sunday 28 July), discounted tickets can be purchased in advance via the Totnes Show website. <u>https://www.totnesshow.com/tickets</u>

RULES

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

- All Exhibits to be brought to the Showground, Berry Pomeroy, between
 <u>2.00pm and 4.00pm on SATURDAY 27 July. All competitors are asked to leave the tent by 4.00pm</u> 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 Monday 22 July (closing date).
- 5. Up to two entries per person per class.
- 6. All items are entered and exhibited at the owner's risk.
- Tokens for Prize Money can be collected from the HHH tent before 4.30pm on the day of the Show, Sunday 28 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 28 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 Monday 22 July 2024

PLEASE READ THE SCHEDULE CAREFULLY