



2024 SCHEDULE

SATURDAY 10TH AUGUST 1:30PM
OAKLEY INFANT SCHOOL

ADMISSION 18 YEARS & OVER £2; UNDER 18s FREE

YOUR NUMBERED ENTRANCE PROGRAMME WILL GIVE YOU
THE CHANCE TO WIN A LUXURY HAMPER OR £100 CASH!



PRIZES & TROPHIES

THE JEAN DAVIES CRAFT AWARD

For the most points in the Craft Classes

THE WI CUP FOR COOKERY

For the most points in the Cookery Section

THE BULLIONS FAMILY AWARD FOR BREADMAKING

For the winner of the Bread Making Class

THE BETTRIDGE PRIZE FOR FRUIT

For the most points in the Fruit Classes

THE H & B PLANT HIRE PLATE

For the most points in the Vegetable Classes

THE BAKERS OF OAKLEY ROSE BOWL

For the most points in the Flower Classes

THE REDWOODS PLATE

For the overall winner of the Photography Classes

THE ANTHONY DIXON-GREEN MEMORIAL TANKARD

For the overall winner of the Art Classes

THE OAKLEY LINK CUP FOR CHILDREN'S CLASSES

For the overall winner of the Children's Classes 76 to 83

THE PEGGY NICHOLSON AWARD

For the winner of Class 3 Cross Stitch Item

THE VI & ARTHUR HUNT MEMORIAL TROPHY

For the overall winner of the Flower Arrangement classes

THE MELANIE DAVIS FAMILY AWARD

For the family group winners of Class 84

THE OAKLEY LITERARY TROPHY

For the overall winner of the Creative Writing classes 70 to 72

THE ALDREN AWARD FOR OAKLEY'S BEST ALLOTMENT

THE PLATINUM JUBILEE CUP FOR BEST GARDEN DISPLAY

NEW FOR 2024 BEST COMMERCIAL CONTAINER

In the event of joint winners, each person holds the trophy for approx. 5 months. Certificates are awarded to first, second, third and highly commended in each class. Best in Show rosettes may be awarded by the judges in each category. A prize is given to the winner of each class in the children's section.

WELCOME

So, here we are again! Another year, another schedule!

We have no specific theme for the 2024 show, but there is a nod to some of this year's competitive events in the title of some of the classes. As always, we have included perennial favourites, alongside new classes, which we hope will be equally popular.

We are particularly excited about class 4, the hat for the premature baby, as it gives opportunity for creativity while bringing some light relief to anxious parents.

As we always say, we love to see the wide variety of entries and want to encourage as many as possible to have a go. You might not win a trophy, or get placed in a class, but as the Creative Writing class titles say, 'Winning isn't everything'.

But if you really don't see the attraction of entering a class, there will be plenty to keep you entertained on the day. From Bubbles Man to Morris dancing, jazz band to demonstrations, and a variety of stalls to yummy food, this is 'Village Show' as it should be.

We look forward to seeing you there!

The Show Committee



OAKLEY VILLAGE SHOW 2023



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CLASSES

Each exhibitor (ie 1 named person) is restricted to 1 entry per class, for all classes except Art and Photography which are restricted to 2 entries per exhibitor in each class.

Please note - all craft items must be clean, not made from a kit, or have been entered previously - any such items will not be judged.

CRAFT

- Class 1** A handmade bouquet of flowers and foliage made from paper products
- Class 2** An ornamental wooden box (max 15cm)
- Class 3** A cross-stitch item with flower theme (pressed but unframed and unmounted)
- Class 4** A novelty (animal theme) hat (knitted or crocheted), for a premature baby (hat circumference from 18cm to max 26cm) (may be donated to Southampton neonatal unit)
- Class 5** A soft toy - knitted or crocheted (may be donated to Southampton neonatal unit for a sibling of a premature baby)
- Class 6** A decorated notebook - any craft
- Class 7** A square crocheted coaster, with a flower theme
- Class 8** A feature in Oakley constructed of Lego
- Class 9** A birthday handmade card - any craft
- Class 10** A Christmas handmade card - any craft
- Class 11** A door wreath - any craft
- Class 12** A Christmas tree decoration of handmade lace
- Class 13** A completed page from a colouring book for adults
- Class 14** A photo frame - any craft/material
- Class 15** A bookmark (not made of lace)
- Class 16** A patchwork glasses case
- Class 17** A stand for a mobile phone or tablet - made from any material
- Class 18** A folded napkin - any shape



COOKERY

NB All baked goods to be displayed on a plain white plate covered with clingfilm.

- Class 19** A Victoria sandwich – 18cm to 20cm (7” to 8”) with raspberry jam filling and dusted with caster sugar
- Class 20** A tea loaf cake (recipe provided at back of this schedule)
- Class 21** 5 individual plain scones (max 6cm (2½”) fluted cutter)
- Class 22** A jar of jam (any fruit)*
- Class 23** A jar of marmalade (any fruit)*
- Class 24** A jar of curd (any fruit)*
- Class 25** A jar of fruit chutney*
- Class 26** A round of shortbread (marked into triangles)
- Class 27** 5 blueberry muffins
- Class 28** A vegan chocolate cake (recipe provided at back of schedule)
- Class 29** A Bakewell tart
- Class 30** A loaf made with wholegrain seeded flour

** All jam, jelly, marmalade and chutney with wax disc and cellophane or plastic cover (no metal tops). Label on jar to specify date of making.*

FRUIT

- Class 31** Raspberries – a dish of 5
- Class 32** A dish of 3 stone fruits (1 variety)
- Class 33** Any other fruit not mentioned in this section – a dish of 3 (1 variety)



CLASSES

VEGETABLES

- Class 34** Culinary Herbs - 3 types in a vase, 1 sprig of each
- Class 35** Potatoes – 3 - white or coloured
- Class 36** Garlic - 3 bulbs any variety (soft or hard neck)
- Class 37** Carrots - 3
- Class 38** Onions – as grown – 3 - foliage, skins and roots intact
- Class 39** Shallots – 5
- Class 40** Beetroot - 3 with tops trimmed to 5cm
- Class 41** Tomatoes – 5 medium red fruits with calyx attached
- Class 42** Tomatoes – 5 any size of same colour, but not red - calyx attached
- Class 43** Cucumbers – 2
- Class 44** Courgettes – 3
- Class 45** Peppers – 3 - any colour or variety
- Class 46** Runner beans - 5 of 1 variety
- Class 47** French beans - 5 of 1 variety
- Class 48** 2 specimens of any other vegetable not mentioned in this section ie classes 34 to 47
- Class 49** Longest runner bean
- Class 50** Any vegetable - 'It wasn't meant to look like this'!

FLOWERS

- Class 51** One single rose in a vase
- Class 52** One stem of a climber
- Class 53** 3 Penstemon stems in a vase (may be mixed colours)
- Class 54** An indoor pot plant (pot max size 15cm x 15cm (6" x 6"))
- Class 55** A collection of 5 different flowers from the garden, one of each in a vase
- Class 56** 3 stems of dahlias in a vase (may be mixed colours/varieties)
- Class 57** 5 Sweet Pea stems (may be mixed varieties)
- Class 58** 5 Hosta leaves in a vase



CLASSES

FLORAL ARRANGEMENTS

- Class 59** A miniature arrangement of flowers/plant material in any container (no accessories) (max size strictly 15cm (6”) in any direction)
- Class 60** A corsage

PHOTOGRAPHY

Each exhibitor restricted to 2 entries per Class

- Class 61** Birds, bees and butterflies
- Class 62** Oakley through the lens
- Class 63** In the woods
- Class 64** Looking up
- Class 65** Let's get physical!

Each photograph entered must be separate, **unframed** and mounted on card. Photographs including mounts must be no larger than 30cm x 30cm (12” x 12”).

Unmounted photographs will not be accepted. Please add your name and the class number on the back of each entry and deliver to Oakley Infant School between 9am and 11am on day of the Show.

ART

Each exhibitor restricted to 2 entries per Class

- Class 66** A themed piece: 'Food' in single or mixed media
- Class 67** Water colours and/or pastels
- Class 68** Oils and/or Acrylic
- Class 69** Any other medium such as line drawing, sketches, and other techniques

All signatures must be covered. All paintings and drawings must have a wire or string by which they can be hung. Hooks will be supplied.

Please add your name and the class number on the back of each entry and deliver to Oakley Infant School between 9am and 11am on day of the Show



CLASSES

CREATIVE WRITING

Please note entries, together with a completed entry form, for classes 70, 71 & 72 are required by 4pm on Friday 12th July 2024. Winners will be notified in advance and trophy awarded on the day of the Show.

Entries should be typed in double line spacing and must be original work.
Do not write your name on your entry.

- Class 70** A poem. Title 'Winning isn't everything'
- Class 71** A short story (max 1000 words). Title 'Winning isn't everything'
- Class 72** A limerick with a title/theme of your choice

ALLOTMENTS & FLOWER DISPLAYS

These classes are open to residents of Oakley, Deane, Malshanger or Newfound. All exhibits must be the property of the exhibitor. Those in the Horticultural classes must have been in the exhibitor's possession for at least 2 months before the Show.

One exhibitor (1 named person) per entry - submitted by 4pm on Friday 12th July 2024.
Entry form in middle of this schedule.

Judging to take place during the week of 15th July 2024.
Winners will be notified and trophies awarded on day of Show.

- Class 73** **Best front garden floral display (residential)**
Residents only, not commercial and clearly visible from the road
- Class 74** **Best Commercial Container**
This class is for local businesses ONLY. A container can be a pot or trough or a basket. Please clearly identify your entry
- Class 75** **Oakley's Best Allotment**
All Oakley allotments (at rear of Oakley Village Hall and at Canterbury Gardens) will be judged (unless the owner opts out) – no entry fee this year for this class! Please ensure your plot number is clearly displayed

Criteria used by judges

- Visual aspect of the plot
- Good workmanship
- Quality of crops, flowers, fruit, vegetables and plants
- Originality of layout and planting
- Ingenuity in overcoming local problems/credit for composting/water conservation
- Condition of the plot
- Condition of structures, greenhouses, sheds if present and other accessories such as compost containers, cold frames, etc.



CLASSES

FOR CHILDREN ONLY!

NOTE Please limit assistance to safety issues only.

Points gained by winners in the classes 76 to 83 are counted towards the Link Cup.
The winners of each children's class will receive a prize.

For children up to and including school year 2 (as at June 2024)

- Class 76** A decorated gingerbread family
- Class 77** A trophy made of Lego
- Class 78** Under the sea - a collage, drawing or model (max size A4)
- Class 79** A completed page from a colouring book

For children from school years 3 to 6 (as at June 2024)

- Class 80** A decorated gingerbread family
- Class 81** A trophy made of Lego
- Class 82** A completed page from a colouring book
- Class 83** One photograph taken in Oakley

FAMILY CLASS

The Melanie Davis Family Award

- Class 84** A model of a garden, in a tin foil tray, designed **by a family group with at least one member less than 12 years of age.**
Trophy to be presented to the child representing the family.

ENTRY FORMS

**Don't be afraid to have a go!!
If you grow it/make it/bake it anyway,
you're in with a chance!**

**Please read the Rules on page 15
and then complete your form!**



OAKLEY VILLAGE SHOW 2023



CLASSES

Classes 1 to 69; 76 to 84

Please tick the classes you wish to enter. Indicate with a second tick if you are entering more than one exhibit in that class. Please check the schedule to view the rules and see which classes may have more than one entry per person.

For these classes, exhibits and entry fees to be delivered to the Oakley Infant School Hall from 9am to 11am on the day of the Show.

1	18	35	52	69
2	19	36	53	76
3	20	37	54	77
4	21	38	55	78
5	22	39	56	79
6	23	40	57	80
7	24	41	58	81
8	25	42	59	82
9	26	43	60	83
10	27	44	61	84
11	28	45	62	
12	29	46	63	
13	30	47	64	
14	31	48	65	
15	32	49	66	
16	33	50	67	
17	34	51	68	

Total number of entries.....

Fees enclosed (see below) £.....

- a) 50p per entry for all adult entries
- b) No charge for children's classes 76 to 83

Name.....

Address.....

Postcode.....

Telephone number.....



CLASSES

Classes 70 to 74

For these classes 70 to 74 please complete this form, ticking those you are entering and submit by the 12th July, with entry fee(s), in an envelope, to 21 Kings Orchard, Oakley, Basingstoke, RG23 7AX.

70 A poem entitled 'Winning isn't everything'	
71 A short story (max 1000 words) entitled 'Winning isn't everything'	
72 A limerick with a title/theme of your choice	
Please also enclose your entry, which should be typed in double line spacing.	
Entries must be submitted by 4pm on Friday 12th July 2024 and will be acknowledged by email.	

73 Best front garden floral display (residential)	
74 Best Commercial container (local businesses) <i>Please clearly label the container to be judged</i>	
Entries must be submitted by 4pm on Friday 12th July 2024 and will be acknowledged by email.	
Note: Class 75 - all allotments by Oakley Village Hall, Andover Road and the plots off Canterbury Gardens, Station Road will be judged during the week starting 15th July - no entry fee this year. The Aldren award for the Best Allotment will be presented at the village show.	

Total number of entries.....

Fees enclosed (50p per entry).....

Name.....

Address.....

Postcode.....

Telephone number.....

Email address.....



PRIZES & TROPHIES

2023 WINNERS

THE JEAN DAVIES CRAFT AWARD

For the most points in the Craft Classes - Sheila Puzey

THE WI CUP FOR COOKERY

For the most points in the Cookery Section - Anne Waite

THE BULLIONS FAMILY AWARD FOR BREADMAKING

For the winner of the Bread Making Class - Anne Waite

THE BETTRIDGE PRIZE FOR FRUIT

For the most points in the Fruit Classes - George Elkin

THE H & B PLANT HIRE PLATE

For the most points in the Vegetable Classes - Malcolm Denman

THE BAKERS OF OAKLEY ROSE BOWL

For the most points in the Flower Classes - Sally Warner

THE REDWOODS PLATE

For the overall winner of the Photography Classes - Chris Burrowes

THE ANTHONY DIXON-GREEN MEMORIAL TANKARD

For the overall winner of the Art Classes - Janette Boyd-Marshall

THE OAKLEY LINK CUP FOR CHILDREN'S CLASSES

For the overall winner of the Children's Classes - Natalie Tudor

THE PEGGY NICHOLSON AWARD

For the winner of the Cross Stitch Class - Carol Crafer

THE VI & ARTHUR HUNT MEMORIAL TROPHY

For the overall winner of the Flower Arrangement Classes - Teresa Moss

THE MELANIE DAVIS FAMILY AWARD

For the family group winners - The Tudor Family

THE OAKLEY LITERARY TROPHY

For the overall winner of the Creative Writing classes - Jackie Richards

THE ALDREN AWARD FOR BEST ALLOTMENT

Richard Clarke

PLATINUM JUBILEE CUP FOR BEST GARDEN DISPLAY

Susan Irvine



CLASSES

1. Judges' decisions are final.
2. Each exhibitor (ie 1 named person) is restricted to 1 entry per class, except Art and Photography which are restricted to 2 entries per exhibitor in each class.
3. Please note that entries for writing classes 70, 71 & 72, must be submitted by 4pm on 12th July 2024. This is to give sufficient time for entries to be judged. See entry form for full details.
4. Please note that entries for the best front garden floral display (residential) or best commercial container classes 73 & 74 must be submitted by 4pm on Friday 12th July 2024. See entry form for full details.
5. Entry forms and fees (**50p per entry**) for classes 1 to 69; 76 to 84 to be delivered to Oakley Infant School hall from 9am to 11am on 10th August.
6. All exhibits must be in position in the school hall, no later than 11am on the morning of the show
7. All exhibitors must leave the hall by 11am.
8. Judging will begin at 11.15am.
9. All fruit, vegetable and flower entries (except class 59 & 60) must be grown by the exhibitor.
10. All exhibits must be the property of the exhibitor. Those in the Horticultural Classes must have been in the exhibitor's possession for at least 2 months before the show.
11. All exhibits to be clearly identified with a loose card showing the exhibitor's name. Cards to be placed under exhibit face down on the table.
12. Exhibits for Art & Photography – please print on the back of the exhibit your name and the class number entered.
13. All entries for vegetables and fruit will be judged in accordance with the RHS Horticultural Show Handbook, 8th Edition, Revised 2016.
14. No exhibits to be removed before prize giving and all to be collected by 4.45pm. To avoid waste, any perishables remaining after that time will be placed on a table outside the hall to be available to those leaving the show.
15. No entry should have been exhibited previously in an Oakley Village Show.
16. Entry to classes 1 to 72 and 76 to 84 open to all - ie not limited to village residents.
17. Classes 73 & 74 are limited to residents and businesses in Oakley, Deane, Malshanger and Newfound.

Trophies will be presented at 4:15pm on Show day



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VEGAN CHOCOLATE CAKE

Ingredients

300mls vegan milk
1 tbsp lemon juice or apple cider vinegar
150g vegan butter
3 tbsp golden syrup or maple syrup*
1 tsp instant coffee granules
275g plain flour
175g caster sugar
4 tbsp cocoa powder
3 tsp baking powder
1 tsp bicarbonate of soda
**maple syrup will give a less sweet cake*

Vegan Buttercream Filling

75g vegan butter at room temperature
4 tbsp unsweetened cocoa powder
200g icing sugar
2 tbsp water

Method

Preheat the oven to 350F/180C/160fan/gas mark 4. Grease 2 x 20cm round baking pans.

Stir the lemon juice (or vinegar) into the milk and set aside to thicken and 'curdle' slightly into buttermilk.

In a pot over a medium heat, melt the vegan butter, golden syrup (or maple syrup) and coffee together. Set aside to cool slightly.

Sift the flour, cocoa, sugar, baking powder and bicarbonate of soda into a large mixing bowl and whisk together.

Pour the milk and melted vegan butter mixture over the flour mixture and stir well until it becomes a smooth batter.

Divide the mixture between the two prepared pans and bake for 30-35 minutes or until an inserted skewer or toothpick comes out clean.

Allow the cakes to cool in the tins for 5 minutes then turn out onto a cooling rack to cool completely.

Meanwhile, to make the icing beat together all ingredients until smooth.

When the cakes are completely cold, sandwich together with the vegan buttercream filling.



TEA LOAF

Ingredients

350g mixed dried fruit
Zest of an unwaxed lemon
300ml strong black tea, made with either loose tea or teabags
2 medium eggs, beaten
250g self-raising flour
1 tsp mixed spice
200g light soft brown sugar

Method

Make the tea in a pot or jug and allow to brew for 10 minutes.

Put the fruit and zest in a bowl.

Strain the tea and pour over the fruit mixture. Cover with cling film and leave to soak overnight.

Preheat the oven to 180C/160Cfan/350F/Gas mark 4. Grease and line the base of a 2lb/1 litre loaf tin with greaseproof paper.

In a mixing bowl, beat together the eggs and brown sugar with a wooden spoon, then stir in the flour, mixed spice and tea-soaked fruit. Mix well.

Pour into the greased and lined tin and bake for approximately 75 to 90 minutes until a skewer comes out clean.

Cool in the tin for 15 minutes, then turn out onto a wire rack to finish cooling.



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