



# 2025 SCHEDULE

**SATURDAY 9<sup>TH</sup> 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**

For residential winner of best display of growing plants in container provided

### **TROPHY FOR BEST COMMERCIAL CONTAINER**

For commercial winner of best display of growing plants in container provided

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

## Welcome to Oakley Village Show 2025!

We are delighted that this year's show will be opened by **Jamie Gane**, an inspirational, world-renowned adaptive athlete who lives in the village. His story is well worth reading.

As for the show, itself, we hope it will appeal to all. Let's begin with the classes listed in this schedule. Yes, we have kept the popular favourites but as always, there are some that are a bit more unusual. As this year marks the 80th anniversary of the ending of World War Two, we have included a war time recipe (with a more modern vegan twist). In the horticultural section, we have given the residential and commercial container classes a tweak by providing the same sized pot to each entrant.

Of course, alongside the classes, there will be heaps to do and see with music, arena entertainment, stalls, food and drink.

So, whether you are new to the village or are a long-standing resident, we encourage you to get involved by entering classes and coming along on the day to join with others to make the show another brilliant Oakley community event.

## The Show Committee



# OAKLEY VILLAGE SHOW 2024



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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 (unless specified), or have been entered previously - any such items will not be judged.**

## CRAFT

- Class 1** A diamond painting kit (max size 20cm x 20cm)
- Class 2** A bird nesting box (max height 20cm)
- Class 3** A cross-stitch herb bag
- Class 4** A 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
- Class 6** Something new made from something old
- Class 7** A square crocheted coaster, with a flower theme
- Class 8** A local feature constructed of Lego
- Class 9** A handmade card - made from a kit - any craft
- Class 10** A handmade card - your original design - any craft
- Class 11** A door wreath - any craft
- Class 12** An item of handmade lace
- Class 13** A completed page from a colouring book for adults
- Class 14** A small Christmas decoration - any craft
- Class 15** A bookmark (not made of lace), themed to book. Display bookmark with book
- Class 16** A small item of patchwork
- Class 17** A cheeseboard - any craft
- Class 18** An origami animal



## CLASSES

### COOKERY

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

- Class 19** A Victoria sandwich – 18cm to 20cm with raspberry jam filling and dusted with caster sugar
- Class 20** Apple and cinnamon traybake (recipe provided at back of this schedule)
- Class 21** 5 individual cheese scones (max 6cm plain 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** 5 chocolate chip shortbread fingers
- Class 27** 5 decorated homemade cup cakes
- Class 28** Wartime cake (vegan) (recipe provided at back of this schedule)
- Class 29** Carrot cake with cream cheese frosting
- Class 30** Focaccia bread - any shape - topped with olive oil and one other topping of your choice

*\* 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 5 stone fruits (1 variety)
- Class 33** Any other fruit not mentioned in this section – a dish of 5 (1 variety)



## CLASSES

### VEGETABLES

- Class 34** Culinary Herbs - 3 named 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 cherry size - calyx attached
- Class 43** Cucumbers – 2
- Class 44** Courgettes – 3
- Class 45** Peppers – 3 - any colour or variety
- Class 46** Beans Runner - 5 of 1 variety
- Class 47** Beans Dwarf french - 5 of 1 variety
- Class 48** Vegetable collection - 3 different vegetable varieties, 2 of each - shown on black background
- 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 Hydrangea stems in a vase (may be mixed colours)
- Class 54** A flowering indoor pot plant (pot max size 15cm x 15cm)
- 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 in any direction)
- Class 60** A peacetime buttonhole

### PHOTOGRAPHY

**Each exhibitor restricted to 2 entries per Class**

- Class 61** Fur or feathers
- Class 62** Wet, wet, wet
- Class 63** Blooming marvellous
- Class 64** Looking up
- Class 65** Face the camera

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

**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: 'Music' 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 Friday 11th July 2025. 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 'It's all over now'
- Class 71**            A short story (max 1000 words). Title 'It's all over now'
- 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 30th June 2025.  
Entry form in middle of this schedule.

Judging to take place during the week of 14th July 2025.  
Winners will be notified and trophies awarded on day of Show.

### \*NEW FOR 2025

Can we achieve 25 container entries in 2025?  
1 or 2 entries per named person or business.  
A 7.5 litre pot will be given to you when you enter.

Collect your container and pay your entry fee as follows:

- From the Newfound Pavilion at the Parish Council Coffee and Chat on Thursdays between 10.30am and 1.30pm during April, May & June
- Or from the OCA Easter Egg Hunt table at the Barley Mow between 10.30am and 2pm on Good Friday 18th April 2025.

Phone 01256 781456 if you cannot collect and enter as shown above.

You are asked to ensure your pot can be clearly seen in front of your property during judging week commencing 14th July 2025.

- Class 73**            **Best display of growing plants (residential) - using container provided when you enter\***  
*Residents only, not commercial and clearly visible from the road*
- Class 74**            **Best display of growing plants (commercial) - using container provided when you enter\***  
*This class is for local businesses ONLY and clearly visible at front of building*



## CLASSES

### 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, You do not need to complete an entry form

#### **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.

## 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 2025)

- Class 76**            3 chocolate chip muffins
- Class 77**            A boat made of Lego
- Class 78**            A model made of playdough
- Class 79**            Create and name your own cartoon character

### For children from school years 3 to 6 (as at June 2025)

- Class 80**            3 chocolate chip muffins
- Class 81**            A boat made of Lego
- Class 82**            Draw a cartoon strip (max 20cm)
- Class 83**            A photograph taken by you of an animal

## FAMILY CLASS

### **The Melanie Davis Family Award**

- Class 84**            A junk model (using recycled materials) designed **by a family group with at least one member less than 12 years of age.** Max size 20cm x 30cm. 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 2024**



# ENTRY FORM

## 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 - cash only £.....

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

Name.....

Address.....

Postcode.....

Telephone number.....



# ENTRY FORM

## Classes 70 to 74

**WRITING CLASSES 70 to 72** please complete this form, ticking those you are entering and submit by **Friday 11th July 2025**, with entry fee(s), in an envelope, to **21 Kings Orchard, Oakley, Basingstoke, RG23 7AX.**

<b>70</b> A poem entitled 'It's all over now'	
<b>71</b> A short story (max 1000 words) entitled 'It's all over now'	
<b>72</b> 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 11th July 2025 and will be acknowledged by email.**

### CONTAINER CLASSES 73 & 74 - closing date for entries **Monday 30th June 2025**

<b>73</b> Best display of growing plants (residential) - <b>using container provided when you enter</b>	
<b>74</b> Best display of growing plants (commercial) - <b>using container provided when you enter</b>	

**Please note you may collect a container and pay your entry fee at the following venues:**

- Newfound pavilion - Parish Council Coffee & Chat - Thursday 10.30am to 13.30pm during April May & June 2025
- On the OCA Easter Egg Hunt table at the Barley Mow on Good Friday 18th April 2025

**If you are unable to obtain a container as above please phone 01256 781456**

**Total number of entries.....**

**Fees enclosed (50p per entry - cash only).....**

Name.....

Address.....

Postcode.....

Telephone number.....

Email address.....

**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 14th July - no entry fee this year. The Aldren award for Best Allotment will be presented at the village show.**



## PRIZES & TROPHIES

### 2024 WINNERS

#### **THE JEAN DAVIES CRAFT AWARD**

For the most points in the Craft Classes - **Diane Green & Christine Sadler**

#### **THE WI CUP FOR COOKERY**

For the most points in the Cookery Section - **Samantha Elkin**

#### **THE BULLIONS FAMILY AWARD FOR BREADMAKING**

For the winner of the Bread Making Class - **Jean Elkin**

#### **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 - **Diane Warner**

#### **THE BAKERS OF OAKLEY ROSE BOWL**

For the most points in the Flower Classes - **Margaret Merryfield**

#### **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 - **Michael Valentine**

#### **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 - **Dan Hague**

#### **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 Ritt Family**

#### **THE OAKLEY LITERARY TROPHY**

For the overall winner of the Creative Writing Classes - **David Miles**

#### **THE ALDREN AWARD FOR BEST ALLOTMENT**

**Tomasz Soga**

#### **PLATINUM JUBILEE CUP FOR BEST GARDEN DISPLAY**

**Linda Stanborough**

#### **TROPHY FOR BEST COMMERCIAL CONTAINER**

**OAK LODGE**



## RULES

1. Please note the 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 11th July 2025. 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 residential display of growing plants (using container provided on entry) or best commercial display of growing plants (using container provided on entry), classes 73 & 74, must be submitted by 30th June 2025. 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 9th August 2025.
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 entries or 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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# APPLE CINNAMON SQUARE

### Ingredients

400g cooking apples  
125g golden caster sugar  
125g unsalted butter, diced  
1 medium egg  
1 teaspoon vanilla extract  
175g plain flour  
2 heaped teaspoons baking powder  
175ml whole milk  
25g demerara sugar  
Ground cinnamon for dusting

### Method

Preheat the oven to 180C/160C fan/gas 4 and butter a 23cm square x 4cm deep brownie tin, or equivalent.

Peel, quarter and core the apples and thickly slice across.

Cream the butter and sugar together in a food processor, then incorporate the egg and vanilla extract.

Sift together the flour and baking powder. Add half of this to the batter, followed by half the milk and combine; repeat with the remaining ingredients.

Smooth half of the cake mixture in a thin layer over the base of the tin, lay half the apple slices on top, then repeat.

Scatter over the demerara sugar and dust with a little cinnamon.

Bake for 45 minutes until golden and risen.

Run a knife around the edge and leave the sponge to cool as desired before cutting into squares.

You can offer this as a dessert as well as at teatime and, like most apple cakes, it's lovely eaten warm.



# WAR CAKE (VEGAN)

### Ingredients

2 cups (300g) dried fruit such as raisins, chopped dates, and/or currants  
1 cup (213g) light brown sugar  
1 cup (240ml) strong brewed coffee  
⅓ cup (75g) margarine (check packet to ensure vegan certified)  
1 tsp baking soda  
2 cups (240g) all purpose flour  
1 teaspoon ground cinnamon  
½ teaspoon ground nutmeg  
½ teaspoon ground cloves  
½ teaspoon ground allspice  
½ teaspoon baking powder  
½ teaspoon salt  
Icing sugar, for serving, optional

### Method

Preheat the oven to 325F/165C.

Grease the bottom and sides of an 8"/20cm round cake tin that is at least 2"/5cm deep. Line the bottom with parchment paper and grease. Dust the sides and paper with flour and tap out excess.

**Boil the dried fruit:** In a medium saucepan combine the fruit, brown sugar, coffee and margarine. Bring to boil over medium heat and continue to boil for 3 minutes. The margarine will melt, the sugar will dissolve, and the dried fruit will plump. Take pan off the heat and set aside for 5 minutes to cool slightly.

A medium pot will seem oversized at first, but the tall sides of the pot come in handy. When adding the baking soda, it will foam up like a volcano science experiment. Plus, we mix the cake right in the saucepan to save on dishes.

**Add dry ingredients:** Sprinkle in the baking soda; the mix will bubble and foam. Carefully stir the mixture with a silicone spatula. Add the flour, spices, baking powder and salt to the saucepan. Stir with a silicone spatula just until combined and no lumps of dry flour remain.

**Bake:** Scrape the batter into the prepared pan and smooth the top. Bake until a toothpick inserted in the centre of the cake comes out clean or with a moist crumb or two attached (no wet batter), about 30 minutes.

Let the cake cool in the pan for 10 minutes. Run a butter knife around the edge of the cake, then turn it out onto a rack to cool completely, peeling off the parchment. Dust the top of the cake with icing sugar and serve.

Store the cake, covered tightly, at room temperature for up to a week. The cake can be frozen for up to 3 months. After cooling, wrap the cake in one layer of plastic wrap and one layer of foil. Thaw the cake, still wrapped, in the fridge overnight.



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