

Wharfedale Agricultural Society founded 1796.

212th Otley Show

# Produce and Handicrafts Schedule

Saturday 20<sup>th</sup> May 2023

Entries Close 20<sup>th</sup> April

To be held at The Showground, Bridge End, Otley

# SHOW OFFICIALS 2023

**President:**

Mrs Jenny Cowgill

**Past Presidents:**

Mr F. M. Lister, Mr J. D. M. Stoddart-Scott, Mr F. M. Lofthouse,  
Mr N. Houseman

**Hon. Life Members:**

Mr L. J. Bentley, Mr F. A. Broadhead, Mr D. Cole, Mrs H. D. Chippindale,  
Mr F. R. Dawson, Mrs J. Elsworth, Mr B. Halvorsen,  
Mr C. G. Harrison, Mr N. Houseman, Mrs E. Jack, Mrs J. Keighley,  
Mr D. Lawson, Mr F. M. Lister, Mr M. W. Lister, Mr F. M. Lofthouse,  
Mr D. Marshall, Miss G. Mitchell, Mr G. Norton, Mr P. A. Osbaldiston,  
Mr C. Potter, Mr S. M. Priestley, Mr A.J. Raw, Mrs J. Raw,  
Mrs H. A. Rayner, Mr J.D.M. Stoddart-Scott, Mr J.M. Wilson

**Chair:**

Dr Jane Crossley

**Hon. Accountants:**

B.F.E. Brays Ltd, Otley

**Hon. Solicitors:**

Savage Crangle, Otley

**Hon. Treasurer:**

Mrs Janet Raw

**Hon. Veterinary Surgeons:**

Cross Green Veterinary Centre, Otley

**Hon. Bio-Security Officer:**

Miss V. Hutchings

**Hon. Auctioneer:**

Mr M. W. Lister

**Hon. Executive Committee:**

Mr A. Beeson, Mr L. J. Bentley, Mr F. A. Broadhead,  
Mr F. R. A. Caton, Mrs. H. D. Chippindale, Dr. J. Crossley, Mrs. J. Garth,  
Mr B. Halvorsen, Mr N. Houseman, Ms R. Jowett, Mr M. A. Keighley,  
Mr M. W. Lister, Mr F. M. Lofthouse, Miss G. Mitchell, Mr G. Norton  
Mr C Potter, Mr D Wilson

**Show Secretary:**

Ms Claudia Beutelspacher, 15 Bridge Street, Otley, LS21 1BQ  
01943 462541 or 07828 763632

*email:- [admin@otleyshow.org.uk](mailto:admin@otleyshow.org.uk)*

*website:- [www.otleyshow.org.uk](http://www.otleyshow.org.uk)*

# 212<sup>th</sup> ANNUAL SHOW

## How to Enter Produce and Handicraft Classes

The Classes are agreed each year by the Produce and Handicraft committee and are released on our Facebook page and website [www.otleyshow.org.uk](http://www.otleyshow.org.uk) by November. The schedule is published online by early February. Paper copies can be posted if requested from the office.

Decide which classes you want to enter and complete the entry form in the schedule. If you pay by BACS please put a specific reference (such as your surname) so we can link the payment to you. We receive a large number of payments daily at this time of year and we may miss your payment if we can't match it.

**Ensure we receive your entry form and payment by the closing date 20<sup>th</sup> April!**

Create, knit, draw, paint, cook or bake your exhibits.

Approximately two weeks before the Show we will post your individual Entry numbers and any tickets you have ordered. We cannot acknowledge all entries but please **check** all numbers and information sent **AT LEAST 7 DAYS BEFORE SHOW DAY** to allow time to fix any mistakes. These **CANNOT** be rectified on Show day and it is the exhibitors responsibility to ensure the entries are correct.

Exhibitors will receive **one admission ticket with £10 of entries**. Additional tickets can be purchased at a discount before the show on the entry form or via the website.

Bring your finished entries to the Produce & Handicraft Marquee on the Showground between 4 and 7pm on Friday 19<sup>th</sup> May or on Show Day **not later than 9:15 a.m.** as judging will commence at 9:45 a.m. prompt. Please note the Society cannot be held responsible for any losses, mistakes or accidents of any description which may occur to an exhibit - they are left entirely at the exhibitor's own risk.

There must be a minimum of 4 entries in each class, otherwise only two prizes may be awarded. The Society reserves the right to cancel or amalgamate any class.

Come back after judging finishes to admire your exhibit with all the others - and see if you have won a prize!

Exhibits **MUST BE COLLECTED between 4.30 pm and 5.00 pm** and exhibitors must report to a Steward before removing exhibits. Any exhibits, except for Home Produce and Baking, not collected, will be taken to the Show Office

The Judges will place exhibits in their order of merit and their decision shall be final.

All trophies awarded to be held until April 1<sup>st</sup> 2024 after which date they must be returned to the Secretary of the Society

All communications must be addressed to:

The Show Secretary, Ms Claudia Beutelspacher, 15 Bridge Street, Otley, West Yorkshire, LS21 1BQ, Tel 01943 462541 or 07828 763632. Or email [admin@otleyshow.org.uk](mailto:admin@otleyshow.org.uk)  
Cheques and postal orders should be made payable to:

**Wharfedale Agricultural Society.**

## Entries Close 20<sup>th</sup> April

# HANDICRAFTS, FLORAL ART, PHOTOGRAPHY AND PRODUCE

## CHAIRPERSON:

Mrs H D Chippindale, Otley Tel: 01943 461554

## VICE-CHAIRPERSON:

Mrs J M Keighley, Pool in Wharfedale Tel: 0113 2843462

## ENTRY FEE:

**£1 per entry Adult Classes**  
**50p per entry Junior Classes**

## PRIZE MONEY - PAID OUT ON SHOW DAY

at 4.30 p.m. in the Marquee

<b>FIRST - £5.00</b>	<b>SECOND - £3.00</b>	<b>THIRD - £2.00</b>
----------------------	-----------------------	----------------------

## JUDGES

Classes	Nos	Judge
Adult Handicraft - Textiles	1-6	Ms E Barker, Harrogate
Adult Handicraft - Hard Hobby	7	Mrs W Hall, Skipton
Adult Handicraft - Art and Handwriting	8-12	Ms L Fidler, Otley
Floral Art	13-17	Ms S Wilson, Otley
Photography	18-23	Dr R Chave-Cox, Harrogate
Photography	18-23	Mr T Collinson, Otley
Home Produce - Bread and Savoury	24-28	Ms S Hinchcliffe, Otley
Home Produce - Sweet Baking	29-33	Ms C Cromarty, Bolton Abbey
Home Produce - Cakes	34-37	To be confirmed
Men's Baking	38-41	Mrs A Shackleton, Pateley Bridge
Preserves	42-45	To be confirmed
Honey	46	Mr M Cade, Burley-in-Wharfedale
Alcoholic and Non Alcoholic Drinks	47-51	Mr N Jocelyn, Otley
Beer	52	Mr I Bearpark, Otley
Junior Handicrafts under 8s	53-60	Mrs A Meredith, Huby
Junior Handicrafts under 8s	53-60	Mrs W Hall, Skipton
Junior Handicrafts 8 and over	61-67	Mrs M Clapperton, Harrogate
Junior Handicrafts 8 and over	61-67	Ms D Fellerman, Leeds
Junior Photography	68-70	Mr A Clayborough, Otley
Junior Produce under 8s	71-73	To be confirmed
Junior Produce 8 and over	74-78	Ms G Cooke, Harrogate

## Trophies:

- 93 - **The Eric Walton Cup** ~ Exhibitor gaining most points in Handicraft Classes 1 – 6.
- 30 - **Patricia Lofthouse Rose Bowl** ~ Best Exhibit in Floral Art Classes 13 – 17.
- 90 - **Academy Florists Challenge** ~ Exhibitor gaining most points Floral Art Classes 13 - 17
- 58 - **The Gomersall Cup** ~ Author of the best exhibit in Photography Classes 18 – 23.
- 31 - **Margaret Teale Rose Bowl** ~ Best Exhibit in Home Made Produce Classes 24 – 37.
- 109 - **The H W Robinson Memorial Bowl** ~ Best Exhibit in Mens Baking Classes 38 – 41.
- 119 - **The Jon O'Neil Memorial Cup** ~ Exhibitor gaining most points Mens Baking Classes 38 – 41.
- 105 - **The John and Betty Boumphrey Memorial Tankards** ~ Winner of Beer Class 52

### - IMPORTANT - EGGS CLASSES MOVED -

The Eggs Classes will no longer be included in this schedule as the Eggs classes are held in the Poultry Marquee. You can find the Eggs classes on the website in the 'Pigeon and Eggs' schedule which is due to be released mid February. Schedules available on our Facebook page and website [www.otleyshow.org.uk](http://www.otleyshow.org.uk)

## HANDICRAFTS (HOME MADE)

Exhibitors please note the following:-

- Exhibits in Classes 1 – 12 will be judged for workmanship and must have been completed within the last twelve months.
- Please state approximate size of your exhibit on your entry form for Classes 1 – 7 and 10 – 12.
- Only **TWO** entries per exhibitor IN EACH CLASS in Classes 1 – 12.

<b>Class 1</b>	A hand-made Bag – any Medium
<b>2</b>	An Item of Cross-stitch
<b>3</b>	A Baby's Blanket, max size 1m x 1m (to be donated to the Premature Baby Unit at Harrogate Hospital)
<b>4</b>	A Hand-Knitted Child's Christmas Jumper
<b>5</b>	A Hanging Christmas Tree Decoration any medium
<b>6</b>	Soft toy suitable for child 1-4 years
<b>7</b>	Variety Class - Hard Hobby to include items made from wood
<b>8</b>	A 'Fathers Day' Card, to be exhibited with an envelope, max size A5
<b>9</b>	Handwriting - A4 Maximum size* (cont'd next page)

#### **The Day that I was crowned by Emily Dickinson**

The Day that I was crowned  
Was like the other Days-  
Until the Coronation came-  
And then - 'twas Otherwise-

As Carbon in the Coal  
And Carbon in the Gem  
Are One - and yet the former  
Were dull for Diadem-

- Handwriting poem continued -

I rose, and all was plain-  
But when the Day declined  
Myself and It, in Majesty  
Were equally - adorned -

The Grace that I - was chose -  
To Me - surpassed the Crown  
That was the Witness for the Grace-  
'Twas even that 'twas Mine-

## HANDICRAFTS (HOME MADE) cont.

	<b>10</b>	Drawing in Pastels framed or unframed
	<b>11</b>	Painting in Oil or Acrylic, framed or unframed
	<b>12</b>	A Pencil Drawing in Black and White

## FLORAL ART

<b>Class</b>	<b>13</b>	An Arrangement in a Basket – may include accessories, max. 45cm x 45 cm
	<b>14</b>	A Hand tied Posy for the Queen Consort. 20cms x 20cms
	<b>15</b>	Ikebana floral arrangement - Japanese traditional minimalist style
	<b>16</b>	An arrangement in a Boot or Shoe – to be viewed all around, max 25cms x 25cms, no height restriction
	<b>17</b>	A miniature arrangement - max 10cm x 10cm

## PHOTOGRAPHY

**All Prints must be un-mounted, not exceed 18 cm x 13 cm (7" x 5") and must have been taken during the last twelve months.**

<b>Class</b>	<b>18</b>	Wheels
	<b>19</b>	Reflections
	<b>20</b>	Ginnels
	<b>21</b>	A Moment In Time
	<b>22</b>	Wild Weather
	<b>23</b>	Walls

**Winpeny Photography** sponsor the Photography Classes

**(See also Classes 66 - 68 for Junior Photography)**

## HOME MADE PRODUCE

**\*\* Doilies will be provided on which to stage Produce exhibits \*\***

<b>Class</b>	<b>24</b>	4 Cheese Scones
	<b>25</b>	4 Wholemeal Baps
	<b>26</b>	Savoury loaf made with 1 1/2 lb dough – e.g. olive & feta, cheese & onion
	<b>27</b>	Quiche Lorraine, homemade shortcrust pastry, displayed out of tin, max diameter 20cm
	<b>28</b>	2 Sausage Rolls - both ends not sealed
	<b>29</b>	4 Fruit Scones
	<b>30</b>	4 Almond Slices
	<b>31</b>	4 Chocolate Brownies
	<b>32</b>	4 Eccles Cakes
	<b>33</b>	4 Viennese Fingers

	<b>34</b>	Cake Made with Vegetable i.e. beetroot & chocolate, courgette & lemon
	<b>35</b>	Lemon Drizzle Cake - to the following recipe
6oz (170g) Self Raising Flour		Topping:
4oz (110g) Soft Margarine		Juice of 2 Lemons
1 tsp Baking Powder		4oz (110g) Caster Sugar
Grated Rind of 2 Lemons		
6oz (170g) Caster Sugar		
2 Large Eggs		
6 tbsp Milk		
<p>Put all the ingredients into a bowl and using a hand-electric mixer, beat until smooth. Add to a greased and lined 2lb loaf tin and bake for 40 mins at 180° C / Gas 4.</p> <p>Whilst cooking make the syrup by putting all ingredients into a saucepan and bring to the boil, then simmer for 5 mins.</p> <p>As soon as the cake is ready, lift out and pierce with skewer immediately and pour the syrup over. Leave the cake in the tin until cool.</p>		
	<b>36</b>	Victoria Sandwich - 2 round sponge cakes with Raspberry jam filling and Caster Sugar topping
	<b>37</b>	Ginger Cake to recipe*
225g (8oz) Self Raising Flour		110g (4oz) unsalted butter, room temp
1 tsp Bicarbonate of Soda		110g (4oz) Soft Brown Sugar
2 tsp Ground Ginger		200g (7oz) Golden Syrup
1 tsp mixed spice		200ml Milk
1 tsp cinnamon		1 Large Egg
<p>Preheat the oven to 170C. Prepare a square 18cm cake tin by lining it with baking parchment and greasing the sides.</p> <p>Sift the flour, bicarb and spices into a large mixing bowl and set aside</p> <p>In a saucepan put the butter, sugar, golden syrup and milk, then heat gently until the butter has melted.</p> <p>Add the liquid from the saucepan into the bowl of dry ingredients. Fold in then add the egg. Pour the mixture into the cake tin. Bake in the oven for 35 minutes. Test with a skewer and bake longer if needed.</p> <p>As soon as the cake is ready, lift out onto a wire rack and let cool.</p>		

**Bondgate Bakery sponsor the Bread class 26**

## MEN ONLY BAKING

**\*\* Doilies will be provided on which to stage Produce exhibits \*\***

<b>Class</b>	<b>38</b>	4 Square Fruit Flapjack
	<b>39</b>	4 Double Chocolate Muffins
	<b>40</b>	7" Pizza, any toppings (not fish or seafood)
	<b>41</b>	Orange Coconut Cake to recipe* - on next page



## Orange Coconut Cake recipe

Cake	Icing
225g (8oz) Self Raising Flour	1 TB juice from orange
Pinch salt	110g (4oz) Icing Sugar
110g (4oz) Margarine	
110g (4oz) Soft Brown Sugar	
50g (2oz) Desiccated Coconut	
1 med egg	
3 Tbsp (45ml) Milk	
1 Orange – rind grated & juice	

1. Preheat oven to 180 C Gas 4
2. Grease an 18cm (7") round cake tin
3. Mix flour and salt together then rub in the margarine
4. Stir in sugar, orange rind and coconut
5. Beat milk and egg together in a jug
6. Mix dry and wet ingredients together to a soft consistency
7. Place in a prepared tin and bake 50 – 60 minutes until cooked
8. Once cooked, decorate with orange glaze icing and coconut

## PRESERVES AND HONEY

*Jams, Marmalade and Vinegar Preserves should be displayed in not less than ½ lb clear glass jars, labelled with FULL date of making and with twist tops. Lemon Curd should have a wax circle and cellophane cover.*

*Honey should be exhibited in standard matching plain glass 1lb jars with standard lacquered caps.*

Class	42	Jar of Jam, Any Variety
	43	Jar of Marmalade, Any Variety
	44	Jar of Lemon Curd, made <u>no more than 3 weeks</u> before Show Day
	45	Jar of Chutney, Any Variety
	46	Jar of Honey

Mr Alan J Raw sponsors Class 46

## ALCOHOLIC AND NON ALCOHOLIC DRINKS

*Exhibits in Classes 47 - 51 must be displayed in clear glass bottles of any shape and size and fitted with a stopper which is removable by hand.*

Class	47	Fruit Liqueur
	48	Sloe Gin
	49	Any other Fruit Gin
	50	Bottle of Home Made Lemonade "
	51	Bottle of Home Made Cordial to dilute
	52	A Bottle of Home-made Beer

The Old Cock, Otley sponsors Class 52



# JUNIOR SECTION

Restricted to exhibitors 15 years of age and under on Show Day. Age to be stated on the entry form and exhibit as this will be taken into consideration by the judges. Classes may be split at the discretion of the Committee.

**ENTRY FEE: 50p per entry**

<b>FIRST - £2.50</b>	<b>SECOND - £1.50</b>	<b>THIRD - £1.00</b>
----------------------	-----------------------	----------------------

Age Group A - 7 years and under

Age Group B - 8 to 15 years

Trophies:-

• **64 - Falkingham Plaque** ~ Best Author in Classes 66-68

Special Prizes:-

Mrs H A Rayner ~ £5 to the best exhibit in Class 71

Mrs H A Rayner ~ £5 to the best exhibit in Class 74

## JUNIOR HANDICRAFTS

<b>Class</b>	<b>53</b>	A Hand or Foot Print Picture – Preschool age only 0-3	<b>Pre-school Age Only (0–3 yrs)</b>
	<b>Age Group A</b>		
	<b>54</b>	Printing (Writing not joined up) May include any appropriate illustration * <b>Minnie and Mattie by Christina Rosetti</b>  Pinky white piglet Squeals through his snout, Wooly white lambkin Frisks all about	
	<b>55</b>	Joined Up Handwriting – May include any appropriate illustration* <b>Higglety, pigglety, pop! By Samuel Griswold Goodrich</b>  Higglety, pigglety, pop! The dog has eaten the mop: The pig's in a hurry, The cat's in a flurry, Higglety, pigglety, pop!	
<b>Class</b>	<b>56</b>	A Coloured Potato Print - max size A4	
	<b>57</b>	A Decorated Hard-boiled Egg	
	<b>58</b>	A Picture of a King or Queen - any medium max size A4	
	<b>59</b>	A Decorated Pebble	
	<b>60</b>	A Collage made from Pasta - max. Size A4	
	<b>Age Group B</b>		
	<b>61</b>	A Stuffed Sock Animal	
	<b>62</b>	A Decorated Mug	
	<b>63</b>	Drawing or Painting (no digital art) - Book Cover	
	<b>64</b>	A Decorated Crown to fit on the head 7-8" diameter, any mixed media	

65	Design a Poster for the 213 <sup>th</sup> Otley Show, to be held on Saturday 18 <sup>th</sup> May 2024 Size A4, Portrait, no clipart or digital art
66	A Pencil Drawing with a theme of Animals
67	Handwriting, max size A4, in ink or Fine Line Pen, not Biro*
<b>Girls and Boys Come Out to Play – Traditional</b>  Girls and Boys come out to play, The moon doth shine as bright as day! Leave your supper and leave your sleep, Come with your playfellows into the street.  Up the ladder and down the wall A halfpenny roll will serve us all. You find milk and I'll find flour, And we'll have a pudding in half an hour	

## JUNIOR PHOTOGRAPHY

**All Prints must be unmounted, not exceed 18 cm x 13 cm (7" x 5") and must have been taken during the last twelve months.**

Class	Age Group A	
	68	Shoes and Boots
	Age Group B	
	69	Food Glorious Food
	70	Strange Signs

## JUNIOR PRODUCE

*\*Doilies will be provided on which to stage Produce exhibits \*\**

	Age Group A	
	71	2 Decorated Mini Rolls, decoration only to be judged
	72	4 Chocolate Krispy Cakes (in bun cases)
	73	A Smartie Cookie
	Age Group B	
	74	4 Squares of Flapjack, choose your flavour
	75	Gingerbread Family to recipe*
200g (7oz) Plain Flour		75g (3oz) Soft Brown Sugar
½ tsp Bicarbonate of Soda		75g (3oz) Butter or Margarine
Pinch salt		3 Tbsp (45ml) Golden Syrup
2 tsp ground ginger		
		<ol style="list-style-type: none"> <li>Preheat oven to 170 C/ Fan 150/ Gas 4</li> <li>Grease a baking tray</li> <li>Mix flour, bicarbonate of soda, salt and ginger together in a bowl</li> <li>In a pan or in the microwave gently warm together syrup, sugar, butter/ margarine.</li> <li>Add to dry ingredients</li> <li>Mix well then knead gently to form a smooth dough</li> <li>Roll out to 2.5mm/ 1/8 inch thickness then cut out gingerbread men with a cutter</li> <li>Make indentations for face and buttons.</li> <li>Bake for 10 minutes or until done, allow to cool then decorate as desired.</li> </ol>
	76	Victoria Sandwich, 2 cakes with Raspberry Jam filling & Caster Sugar topping
	77	4 Chocolate Chip Cookies
	78	Striped Jelly in a Pint Glass

# SHOW DATES 2023

July 11 <sup>th</sup> - 14 <sup>th</sup>	GREAT YORKSHIRE SHOW Contact: 01423 541000 Email: info@yas.co.uk
July 25 <sup>th</sup>	RYEDALES SHOW Contact: Mrs C Thompson 07984 939701 Email: info@ryedaleshow.org.uk
July 23 <sup>rd</sup>	ALDBOROUGH & BOROUGHBIDGE SHOW Contact: Newby Hall 01423 322583 Email: info@newbyhall.com
July 30 <sup>th</sup>	WEETON SHOW Contact: Ms C Waller 07903 342452 Email: secretary@weetonshow.co.uk
August 6 <sup>th</sup>	TOCKWITH & DISTRICT SHOW Contact: secretary@tockwithshow.org.uk
August 13 <sup>h</sup>	RIPLEY SHOW Contact: Ms Tammy Smith 07519 585475 Email: sec@ripleyshow.co.uk
TBA	GARGRAVE SHOW Contact: Mr P Watson 07802 695041 Email: showsecretary@gargraveshow.org.uk
August 20 <sup>th</sup>	ARTHINGTON SHOW Contact: Ms J Pullan 07792 698539 Email: admin@arthingtonshow.co.uk
August 26 <sup>th</sup>	WENSLEYDALE SHOW Contact: Ms Helen Cuming 01969 623138 Email: secretary@wensleydaleshow.org.uk
August 29 <sup>th</sup>	KILNSEY SHOW Contact: Mrs Abigail Egglestone 07964 589172 Email: info@kilnseyshow.co.uk
Sept 24 <sup>th</sup>	NIDDERDALE SHOW Contact: Mrs S Monk 01969 650129 Email: info@nidderdaleshow.co.uk

# WINPENNY PHOTOGRAPHY

L.B.I.P.P. L.M.P.A. Established 1971

**'PERSONAL SERVICE IN A MODERN DIGITAL WORLD'**

**Quality Instant Photos for UK & Fore-ign Passport/Visa**

**Digital Restoration of Photographs**

**Cine, Slides & Video transferred to DVD/USB**

**Digital & Film Printing Services**

**Weddings - Portraits - Families & Pets**

**3 Wesley Street, Otley, LS21 1AZ**

**Tel: 01943 462597**

**Email: [info@winpennyphoto.co.uk](mailto:info@winpennyphoto.co.uk)**

**Website: [www.winpennyphotography.org.uk](http://www.winpennyphotography.org.uk)**

For the best bread you can buy....

## **Bondgate Bakery** 'Baking with Integrity'

Specialist breads, cakes and savouries

Made by hand without additives or preservatives

Locally grown flours & ethically bought ingredients

Free-range eggs used throughout

Fairtrade tea and coffee to take away

**Winners of**

**Best Bakery at the Deli & Farm Shop Awards  
2016**

**30 Bondgate, Otley  
Tel: 01943-467516**