

Wharfedale Agricultural Society founded 1796

211th Otley Show

Produce and Handicrafts Schedule



Saturday 21st May 2022

Entries Close 21st April

To be held at The Showground, Bridge End, Otley

SHOW OFFICIALS 2022

President:
Mrs Jenny Cowgill

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

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Mr C. G. Harrison, Mr N. Houseman, Mrs E. Jack, Mrs J. Keighley,
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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:
Mr C. Storah, 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:
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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 website:- www.otleyshow.org.uk

211th ANNUAL SHOW

General Introduction

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. Cheques and postal orders should be made payable to: **Wharfedale Agricultural Society**. If you would prefer to pay by BACS or enter online our bank details are on the entry form.

All Exhibitors please note the following

- Entries will not be acknowledged but all numbers and information will be forwarded to exhibitors at least 7 days prior to the Show. These **MUST BE CHECKED** immediately and if exhibitors believe there is a mistake, they **must at once** return all correspondence to the Secretary as these cannot be rectified on show day. **It is the exhibitor's responsibility to ensure that their entries are correct.**
- Exhibitors will receive ONE Admission ticket with **£10 of entries**. Additional tickets can be purchased at discounted rates before Show Day.
- Exhibits can be taken to the marquee between 4.00 pm and 7.00 pm on Friday, 20th May, where Stewards will be in attendance. Please note the Society will not be responsible for any losses, mistakes or accidents of any description which may occur to any exhibit.
- On Show Day, all exhibits must be benched **not later than 9.15 am** as judging will commence at **9.45 am** prompt. Only finished exhibits will be accepted.
- There must be a minimum of 4 entries in each class, otherwise only 2 prizes may be awarded.
- 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 Secretary's Office in Bridge Street, Otley.
- The Society reserves the right to cancel or amalgamate any class. Exhibitors may make as many entries as they wish in each class, unless specified in the schedule.
- The Judges will place exhibits in their order of merit and their decision shall be final.
- All trophies awarded to be held until April 1st 2023 after which date they must be returned to the Secretary of the Society

Schedules for CATTLE, SHEEP, HORSES, DOGS, RABBITS, POULTRY & PIGEONS are available to download from www.otleyshow.org.uk.

THE SOCIETY WISHES TO THANK ALL INDIVIDUALS AND COMPANIES FOR THEIR GENEROUS SUPPORT

Entries Close 21st 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

FIRST - £5.00	SECOND - £3.00	THIRD - £2.00
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Judges

Ms E Barker, Harrogate ~ Handicraft Textiles
Mr B Thompson, Ilkley ~ Handicraft Wood & Hard Hobby
Ms D Fellerman, Leeds ~ Handicraft Painting Drawing & Handwriting
Ms S Wilson, Otley ~ Floral Art
Dr R Chave-Cox, Harrogate ~ Photography
Mr S Davey, Otley ~ Photography
Ms G Cooke, Harrogate ~ Bread and Savoury
Ms C Cromarty, Bolton Abbey ~ Home Produce - Baking
Ms K Beecroft, Killinghall ~ Home Produce – Cakes
Mrs A Shackleton, Pateley Bridge ~ Mens Baking
Mr J Fitton, Skipton ~ Preserves
Mr M Cade, Burley-in Wharfedale ~ Honey
Mr N Jocelyn, Otley ~ Alcoholic and Non-Alcoholic drinks
Mrs C Harrison, Littleborough ~ Eggs
Mr I Bearpark, Otley ~ Beer
Ms L Fidler, Otley ~ Junior Handicraft
Mr & Mrs A & R Meridith, Huby ~ Junior Handicraft
Mrs M Clapperton, Harrogate ~ Junior Handicraft
Mrs W Hall, Skipton ~ Junior Handicraft
Mr T Collinson, Otley ~ Junior Photography
Mrs A O'Halloran, Otley ~ Junior Produce
Mrs A Woodhead, Silsden ~ Junior Produce

Trophies:-

- 93 - **The Eric Walton Cup** ~ Exhibitor gaining most points in Classes 1 – 6.
 - 30 - **Patricia Lofthouse Rose Bowl** ~ Best Exhibit in Classes 13 – 17.
 - 90 - **Academy Florists Challenge** ~ Exhibitor gaining most points Classes 13– 17.
 - 58 - **The Gomersall Cup** ~ Author of the best exhibit in Classes 18 – 23.
 - 31 - **Margaret Teale Rose Bowl** ~ Best Exhibit in Classes 24 – 37.
 - 109 - **The H W Robinson Memorial Bowl** ~ Best Exhibit in Classes 38 – 41.
 - 119 - **The Jon O'Neil Memorial Cup** ~ Exhibitor gaining most points Classes 38 – 41.
 - 105 - **The John and Betty Boumphrey Memorial Tankards** ~ Winner of Class 52
 - 76 - **Otley Show Egg Cup** ~ Best Egg(s) in Show.
 - 96 - **The Butler Cup** ~ Exhibitor gaining the most points in Classes 53 - 67.
- Points Awarded - 1st 4: 2nd 3: 3rd 2: 4th/Reserve 1.

Rosettes:- Wharfedale Agricultural Society:-

- Best Egg(s) in Show
- Best Hen Egg(s)
- Best Bantam Egg(s)
- Best Waterfowl Egg(s)

Sponsors:-

- Winpenny Photography, Otley
- Bondgate Bakery, Otley.
- Mr & Mrs F M Grange, Moor Drive, Otley.
- Mr & Mrs K Marston, School House Farm, Askwith, Otley
- Mr Alan J. Raw, Otley.
- Mrs G Rhodes, Otley.
- The Old Cock, Otley.

Special Prizes:-

Winpenny Photography ~ Fotovision Photo Processing Voucher to each winner of Classes 18 - 23

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.

Class 1	A hand-made Bag – any Medium
2	An Item of Cross-stitch
3	A Baby's Blanket, max size 1m x 1m Free Entry! <i>(to be donated to the Premature Baby Unit at Harrogate Hospital)</i>
4	A hand-knitted or crocheted Garment
5	Print made with Relief Print method such as Linocut, Woodcut
6	Variety Class – 'Soft Hobby'
7	Variety Class – 'Hard Hobby' to include items made with wood
8	A 'New Arrival' Card to be exhibited with an envelope, max size A5

HANDICRAFTS (HOME MADE) cont.

9	Handwriting – A4 maximum - Ink or fine line pen to be used - not Biro
	<p>Lost Days by Stephen Spender</p> <p>Then, when an hour was twenty hours, he lay Drowned under grass. He watched the earner ant, With mandibles as trolley, push in front Wax-yellow specks across the parched cracked clay. A tall sun made the stems down there transparent. Moving, he saw the speedwell's sky blue eye Start up next to his own, a chink of sky Stamped deep through the tarpaulin of a tent. He pressed his mouth against the rooted ground. Held in his arms, he felt the earth spin round.</p>
10	Painting – Watercolour, framed or unframed
11	Painting – Oil or Acrylic, framed or unframed
12	A Pencil Drawing in Black and White

FLORAL ART

Class	13	An Arrangement in a Frame – may include accessories, max. 45cm x 45 cm
	14	A Cake Topper Accessory max. 20 cm x 20 cm
	15	Beautiful Solo – an arrangement of just ONE bloom with any foliage
	16	An Arrangement in a Cup and Saucer – to be viewed all around, max. 25 cms x 25 cms, no height restriction
	17	An Arrangement to include a Sporting Accessory – max. 60 cm x bench width, no height restriction

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.

Class	18	Close Encounters
	19	The Winner
	20	Petals
	21	Light and Shade
	22	Wild Woods
	23	An Animal Photograph to include Caption

(See also Classes 81 – 83 for Junior Photography)

HOME MADE PRODUCE

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

Class	24	4 Cheese Scones
	25	4 Wholemeal Baps
	26	Sourdough Cob max 1½ lb loaf
	27	Savoury Flan, with home-made short crust pastry, to be displayed out of tin, max. diameter 20 cms
	28	2 Sausage Rolls
	29	4 Fruit Scones
	30	4 Almond Slices
	31	4 Chocolate Brownies
	32	4 Date Slices
	33	4 Squares Flapjack

	34	Cake Made with Vegetable i.e. beetroot & chocolate, courgette & lemon												
	35	Lemon Drizzle Cake - to the following recipe												
		<table border="1"> <tr> <td>6oz Self Raising Flour</td> <td>6oz Caster Sugar</td> </tr> <tr> <td>4oz Soft Margarine</td> <td>2 Large Eggs</td> </tr> <tr> <td>1 tsp Baking Powder</td> <td>6 tbsp Milk</td> </tr> <tr> <td>Grated Rind of 2 Lemons</td> <td></td> </tr> <tr> <td colspan="2">Topping:</td> </tr> <tr> <td>Juice of 2 Lemons</td> <td>4oz Caster Sugar</td> </tr> </table> <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>	6oz Self Raising Flour	6oz Caster Sugar	4oz Soft Margarine	2 Large Eggs	1 tsp Baking Powder	6 tbsp Milk	Grated Rind of 2 Lemons		Topping:		Juice of 2 Lemons	4oz Caster Sugar
6oz Self Raising Flour	6oz Caster Sugar													
4oz Soft Margarine	2 Large Eggs													
1 tsp Baking Powder	6 tbsp Milk													
Grated Rind of 2 Lemons														
Topping:														
Juice of 2 Lemons	4oz Caster Sugar													
	36	Victoria Sandwich												
	37	Polenta Cake- to the following recipe												

200g Unsalted Butter, softened	5 Eggs
Rind of 2 oranges	200g Ground Almonds
Rind of 2 lemons	150g Polenta
275g Caster Sugar	
For the Drizzle:	
Juice of the 2 lemons	Juice of 2 oranges
150g Caster sugar	

Mix butter, sugar and rind together with a hand mixer on high speed until light and fluffy.

Add the eggs one by one mixing each one in before adding the next.

Whisk in the almonds and polenta.

Level the mixture in the tin

Pour into a greased and lined 9" round tin and bake for 55-60 mins at 325° F/160° C/Gas 3.

Remove cake from the oven. When it has cooled approximately 15 minutes put a saucepan with the drizzle ingredients on full heat until the liquid comes to the boil.

Simmer until it is a syrup (roughly 15 minutes)

Make holes in the cake with a toothpick and carefully drizzle all over.

MEN ONLY BAKING

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

Class	38	4 Shortbread Fingers								
	39	4 Blueberry Muffins								
	40	A Goats Cheese and Red Onion Tart, to be displayed out of tin, max diameter 25cm								
	41	Marmalade Cake- to the following recipe								
		<table border="1"> <tr> <td>8 oz Plain Flour</td> <td>1 tsp Grated Orange Rind</td> </tr> <tr> <td>3 level tsp Baking Powder</td> <td>2 Eggs</td> </tr> <tr> <td>4 oz Butter</td> <td>2 tbsp Milk</td> </tr> <tr> <td>2 oz Sugar</td> <td>3 level tbsp Orange Marmalade</td> </tr> </table> <p>Preheat oven to 160°C and grease and line an 18 cms round tin.</p> <p>Cream Butter and Sugar until light and creamy.</p> <p>Add the flour and baking powder together with the eggs and milk.</p> <p>Mix well before adding the grated orange rind, milk and marmalade.</p> <p>Spoon mixture into the greased tin and bake in the oven for 1 – 1¼ hrs until firm in the middle. Turn out and cool.</p>	8 oz Plain Flour	1 tsp Grated Orange Rind	3 level tsp Baking Powder	2 Eggs	4 oz Butter	2 tbsp Milk	2 oz Sugar	3 level tbsp Orange Marmalade
8 oz Plain Flour	1 tsp Grated Orange Rind									
3 level tsp Baking Powder	2 Eggs									
4 oz Butter	2 tbsp Milk									
2 oz Sugar	3 level tbsp Orange Marmalade									

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

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

NEW LAID EGGS

Eggs to be displayed in the Poultry & Pigeon Marquee and must be collected by 5.00pm.

Class	53	3 White Hen Eggs
	54	3 Brown Hen Eggs
	55	3 Hen Eggs - Any Other Colour
	56	3 Hen Eggs - 3 Distinct Colours
	57	Single Hen Egg - Any Colour
	58	Contents Class - 1 Hen Egg, to be judged on contents only
	59	3 White Bantam Eggs
	60	3 Brown Bantam Eggs
	61	3 Bantam Eggs – Any Other Colour
	62	3 Bantam Eggs – 3 Distinct Colours
	63	Single Bantam Egg – Any Colour
	64	Contents Class – 1 Bantam Egg, to be judged on contents only
	65	3 Waterfowl Eggs – Any Colour
	66	Single Waterfowl Egg - Any Colour
	67	Contents Class - 1 Waterfowl Egg, to be judged on contents only

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

FIRST - £2.50	SECOND - £1.50	THIRD - £1.00
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Age Group A - 7 years and under

Age Group B - 8 to 15 years

Trophies:-

- 64 - Falkingham Plaque ~ Best Author in Classes 81 – 83

Special Prizes:-

- Stephen H Smiths, Otley ~ £10 gift voucher to Winner of Class 72
- Stephen H Smiths, Otley ~ £10 gift voucher to Winner of Class 76
- Stephen H Smiths, Otley ~ £10 gift voucher to Winner of Class 77
- Mrs H A Rayner ~ £5 to the best exhibit in Class 86
- Mrs H A Rayner ~ £5 to the best exhibit in Class 89

JUNIOR HANDICRAFTS

Class	68	A Hand or Foot Print Picture – max. size A4	Pre-school Age Only (0-3 yrs)
	Age Group A		
	69	Printing (writing that is not joined up) MAY include <u>ANY</u> appropriate illustration*	
		Tickle Rhyme by Ian Serraillier 'Who's that tickling my back?' said the wall. 'Me,' said a small Caterpillar. 'I'm learning To crawl.'	
	70	Joined Up Handwriting - May include <u>ANY</u> appropriate illustration*	
		Big Fat Cat by Christian Mitewu I own a big fat cat The fattest for miles around Wherever there is lots of food That's where he'll be found	
	71	A Coloured Potato Print – max. size A4	
	72	A Decorated Hard-boiled Egg	
	73	A Decorated Jam Jar – 10 cm max. diameter	
	74	A Collage made from Pasta – max. size A4	
	Age Group B		
	75	A Stuffed Sock Animal	
	76	A Decorated Pebble	
	77	Drawing or Painting (no digital art) - Design your own Superhero	

78	Design a Poster for the 212 th Otley Show, to be held on Saturday 20 th May 2023 Size A4, Portrait, no clipart or digital art
79	A Pencil Drawing with a Sports Theme
80	Handwriting, max size A4, in ink or Fine Line Pen, not Biro*
<p>April Rain Song by Langston Hughes</p> <p>Let the rain kiss you. Let the rain beat upon your head with silver liquid drops. Let the rain sing you a lullaby.</p> <p>The rain makes still pools on the sidewalk. The rain makes running pools in the gutter. The rain plays a little sleep-song on our roof at night—</p> <p>And I love the rain.</p>	

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
81	Spiders Web(s)
Age Group B	
82	Caught Napping
83	Animal Antics

JUNIOR PRODUCE

Doilies will be provided on which to stage Produce exhibits *

Age Group A	
84	2 Decorated Mini Rolls, decoration only to be judged
85	An Edible Necklace – all to be edible
86	A Smartie Cookie
Age Group B	
87	4 Squares of Fruit Flapjack
88	4 Cheese Marmite Fingers - to a given recipe
<p>8 oz Shortcrust Pastry – ready made or home made Grated Cheese Marmite</p> <p>Roll out the pastry thinly into an oblong. Spread marmite over half the pastry then sprinkle grated cheese on top of the marmite. Fold over the pastry and press down lightly. Cut into fingers, place on a baking tray and bake at 180°C – Gas Mark 5 for 10-15 mins until golden brown and crisp. Turn out and cool.</p>	
89	Victoria Sandwich, 2 cakes with Raspberry Jam filling & Caster Sugar topping
90	4 Chocolate Cookies
91	Striped Jelly in a Pint Glass

SHOW DATES 2022	
July 3rd	ARTHINGTON SHOW Contact: Ms J Pullan 07792 698539 Email: admin@arthingtonshow.co.uk
July 12th-15th	GREAT YORKSHIRE SHOW Contact: 01423 541000 Email: info@yas.co.uk
July 24th	ALDBOROUGH & BOROUGHBRIDGE SHOW Contact: Newby Hall 01423 322583 Email: info@newbyhall.com
July 26th	RYEDALE SHOW Contact: Mrs C Thompson 07984 939701 Email: info@ryedaleshow.org.uk
July 31st	WEETON SHOW Contact: Ms C Waller 07903 342452 Email: secretary@weetonshow.co.uk
August 7th	TOCKWITH & DISTRICT SHOW Contact: secretary@tockwithshow.org.uk
August 14th	RIPLEY SHOW Contact: Ms Tammy Smith 07519 585475 Email: sec@ripleyshow.co.uk
August 20th	GARGRAVE SHOW Contact: Mr P Watson 07802 695041 Email: showsecretary@gargraveshow.org.uk
August 27th	WENSLEYDALE SHOW Contact: Ms Helen Cuming 01969 623138 Email: secretary@wensleydaleshow.org.uk
August 30th	KILNSEY SHOW Contact: Mrs Abigail Egglestone 07964 589172 Email: info@kilnseyshow.co.uk
September 3rd	KEIGHLEY SHOW Contact: Ms Abby Marsh 07704 766010 Email: secretary@keighleyshow.org.uk
September 11th	NORTH YORKSHIRE COUNTY SHOW Contact: Tricia Lovell 07787 387831 Email: secretary@northyorkshireshow.co.uk
Sept 19th	NIDDERDALE SHOW Contact: Mrs S Monk 01969 650129 Email: info@nidderdaleshow.co.uk

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