WHARFEDALE AGRICULTURAL SOCIETY – FOUNDED 1796

208th OTLEY SHOW

President: N Houseman, Esq.

Baking in the Produce Marquee 1950

HRH Princess Royal in the Produce Marquee 1957

to be held at
The Showground,
Bridge End, Otley
on

Saturday, 20th May 2017

PRODUCE & HANDICRAFTS

Entries close 20th April

SHOW OFFICIALS 2017

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Show Secretary:
Mrs. Janet M. Raw, 15 Bridge Street, Otley, LS21 1BQ
01943 462541 or 07961 966952

email:- janet.raw@otleyshow.org.uk ***website:- www.otleyshow.org.uk***

208th ANNUAL SHOW

General Introduction

All communications must be addressed to: The Show Secretary, Mrs Janet M Raw, 15 Bridge Street, Otley, West Yorkshire, LS21 1BQ, Tel 01943 462541 or 07961 966952. Cheques and postal orders should be made payable to: **Wharfedale Agricultural Society**.

All Exhibitors please note the following

Please note!

- 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 be sent one Admission ticket with **£6.00** entries and one Admission ticket and Car Pass with **£7.00** entries. Additional tickets can be purchased at discounted rates before Show Day and exhibitors wishing to do so should complete the space provided on the entry form.
- Exhibits can be taken to the marquee between 4.00 pm and 7.00 pm on Friday, 19th 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 will 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, with the exception of 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.
- 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 2018 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 20th April

HANDICRAFTS, FLORAL ART, PHOTOGRAPHY AND PRODUCE

CHAIRPERSON:
Mrs H D Chippindale, Wythburn, Newall Mount, Otley
(Tel: 01943 461554)

VICE-CHAIRPERSON:
Mrs J M Keighley, Manderlea Farm, Castley Lane,
Pool in Wharfedale (Tel: 0113 2843462)

ENTRY FEE:
£1 per entry**
**1 Admission ticket with £6 entries
**1 Admission ticket and a Car Pass with £7 entries

PRIZE MONEY - PAID OUT ON SHOW DAY
at 4.30 p.m. in the Marquee

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

Judges

Mrs S Barnes, Green Hammerton ~ Classes 78 – 82 Handicrafts and Junior Handicrafts
Mr M Bartalis, Featherstone ~ Classes 60 – 64 Wine
Mr I Bearpark, Pool In Wharfedale ~ Class 65 Beer
Mr T Collinson, Horsforth ~ Classes 24 – 27 Photography
Mrs G Cooke, Harrogate ~ Classes 31 – 36 Bread and Savoury Baking
Mrs P Dunnill, Goldsborough ~ Classes 1 – 9 Adult Handicrafts
Mrs L Fidler, Lindley ~ Classes 11 – 12 & 90 – 93 Handicrafts and Junior Handicrafts
Mr S Green, Otley ~ Classes 13 – 16 Painting
Mr A Hartigan, Otley ~ Classes 94 – 96 Junior Photography
Mrs A Kent, Dacre Banks ~ Classes 37 – 42 Small Cakes
Ms K Kitching, Killinghall ~ Classes 97 – 99 Junior Baking
Mrs B Leeming, Otley ~ Classes 100 – 104 Junior Baking
Mrs K Padgett, Wakefield ~ Classes 87 – 89 & 105 Junior Handicrafts
Ms A Parnaby, Arthington ~ Classes 83 – 86 Junior Handicrafts
Mrs S Scruton, Hampsthwaite ~ Classes 17 – 23 Floral Art
Mrs A P Shackleton, Pateley Bridge ~ Classes 50 – 53 Men Only Baking
Mrs T Sykes, Wakefield ~ Classes 54 – 59 Preserves
Mr B Thompson, Ilkley ~ Class 10 Wood and Woodturning
Mr P Wilson, Southwell ~ Classes 66 – 78 Eggs
Mr C Winpenny, Otley ~ Classes 28 – 30 Photography
Mrs A Woodhead, Silsden ~ Classes 43 – 49 Large Cakes

Trophies:-

93 - The Eric Walton Cup ~ Exhibitor gaining most points in Classes 1 – 9.
30 - Patricia Lofthouse Rose Bowl ~ Best Exhibit in Classes 17 – 21.
90 - Academy Florists Challenge ~ Exhibitor gaining most points in Classes 17 – 23.
58 - The Gomersall Cup ~ Author of the best exhibit in Classes 24 – 30.
31 - Margaret Teale Rose Bowl ~ Best Exhibit in Classes 31 – 49.
109 - The H W Robinson Memorial Bowl ~ Best Exhibit in Classes 50 – 53.
77 - The Murgatroyd Salver ~ Best Wine in Show.
105 - The John And Betty Boumphrey Memorial Tankards ~ Winner of Class 65.
76 - Otley Show Egg Cup ~ Best Egg(s) **i**n Show
96 - The Butler Cup ~ Exhibitor gaining the most points in Classes 66 – 78.
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
- Mr Melvyn H Birkett, Reviaux, Helmsley
- Bondgate Bakery, Otley.
- Mr & Mrs F M Grange, Moor Drive, Otley.
- Mr & Mrs K Marston, School House Farm, Askwith, Otley
- Mrs G Rhodes, Otley.
- The Old Cock, Otley.

Special Prizes:-

- A Teale & Son Ltd, Otley ~ £25 to the exhibitor gaining most points in Classes 31 – 53. Points awarded:- 1st 4: 2nd 3: 3rd 2: 4th/Reserve 1.
- Winpenny Photography ~ Fotovision Photo Processing Voucher to each winner of Classes 23 – 29.

HANDICRAFTS (HOME MADE)

Exhibitors please note the following:-

- Exhibits in Classes 1 – 16 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 – 10 and 13 – 16.
- Only TWO entries per exhibitor in Classes 1 – 16.

Class 1 A hand-made Bag – any medium
2 An item in Cross Stitch
3 Soft Toy
4 A hand-knitted home accessory e.g. tea cozy, hot water bottle cover etc
5 A Baby's Blanket, max size 1m x 1m
(to be donated to the Premature Baby Unit at Harrogate Hospital)
6 A hand-knitted or crocheted Garment
7 A piece of Jewellery
8 A covered Coat-hanger – any medium
9 Variety Class – 'Soft Hobby'
10 Any item in Wood, including woodturning
Class 11 A 'Save The Date!' Card, to be exhibited with an envelope, any medium, max. size A5

Free Entry!

12 Handwriting – A4 maximum, Ink or fine line pen to be used – **not Biro:-**

Being Small

Sometimes I dislike being so small,
When everybody else is so very tall,
I think the world is most unfair
Whilst I'm down here, they are up there.

Perhaps it would be less unfair
If they were kind of stuck up there.
If they had to wait till I came around
To give them things from off the ground.

But no, they can easily bend,
To fetch and carry, make and mend,
While if I want to reach that cup,
I have no way of bending up!

13 Painting – Watercolour or Gouache, framed or unframed
14 Painting – Oil or Acrylic, framed or unframed
15 Painting – Soft Pastel or Oil Pastel, framed or unframed
16 Painting – Acrylic Ink, framed or unframed

FLORAL ART

Class 17 'New Arrival' – may include accessories, max. size 25 cms x 25 cms
18 A Bridesmaid's Head Band – an arrangement of fresh flowers
19 A Buttonhole suitable for a man
20 A Basket Arrangement – may include accessories, max. size 45 cms x 45 cms, no height restriction
21 An Arrangement in a Wine Glass – to be viewed all around, max. size 30 cms x 30 cms, no height restriction
22 An Arrangement for a Christening – to include accessories, max. size 60 cms x bench width, no height restriction
23 A Miniature Garden in a biscuit tin lid, max. size 30 cms x 30 cms

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 24 Macro Photography
25 Rainbow(s)
26 Men at Work
27 Construction
28 Animals do the strangest things
29 An amusing Sign
30 Sporting Action

(See also page 8 ~ Classes 94 – 96 for Junior Photography)

HOME MADE PRODUCE

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

Class 31 4 Cheese Scones
32 White Plait made with up to 1½ lb of dough
33 Wholemeal Loaf with 1lb of dough
34 Savoury Flan, with home-made short crust pastry, to be displayed out of tin
35 2 Scotch Eggs
36 4 Savoury Muffins, to given recipe:-

250g Chestnut Mushrooms, sliced	8 Eggs
120g Cooked Ham, roughly chopped	50ml Skimmed Milk
½ Bunch of Spring Onions, finely chopped	Salt & Freshly Ground Black Pepper

Preheat oven to 200℃/ Fan 180℃/ Gas 6. Lightly grease a frying pan and cook the mushrooms for 10 mins or until golden. Stir in the ham and spring onions. Whisk the eggs and milk in a bowl and season to taste.

Line 8 holes of a muffin tin with paper cases. Spoon the mushroom mixture into the cases and pour in the beaten egg. Bake for 20-25 mins or until slightly risen and golden. Leave to cool slightly before removing the muffins from the cases.

Class 37 4 Cherry Scones
38 4 Currant Squares
39 4 Chocolate Brownies
40 4 Decorated Cup Cakes for a Christening
41 4 Almond Slices
42 4 Viennese Fingers
43 Victoria Sandwich, 2 cakes with Raspberry Jam filling & Caster Sugar topping
*****This Class may be split at the discretion of the Committee*****
44 Carrot Cake with Icing
45 Lemon Drizzle Cake
46 Chocolate Swiss Roll with Buttercream filling
47 Round Boiled Fruit Cake – max. size 18 cms diameter
48 Date, Banana & Rum Loaf, to given recipe:-

250g pack of stoned, ready to eat Dates	100g Fine Polenta
2 small Bananas (approx 140g)	2 tsp Mixed Spice
100g Pecans, (85g chopped, 15g whole)	2 tsp Baking Powder
200g Raisins	3 tbsp Dark Rum
200g Sultanas	2 Egg Whites

A few Banana Chips & 1 tsp Sugar to decorate

Line a 900g loaf tin with baking parchment, using a little oil to make it stick. Put the dates into a small pan with 200ml boiling water and simmer for 5 mins. Drain the liquid into a jug. Put the dates into a food processor then add the bananas and 100ml of the date liquid and whizz until smooth.

Mix the nuts, dried fruit, polenta, mixed spice and baking powder in a bowl, then add the date puree and rum, and stir until combined.

Whisk the egg whites to soft peaks and fold into the cake mix. Pour into the tin (it will be quite full) then top the mixture with the remaining pecans, banana chips and sugar.

Bake for 1 hr in preheated oven at 180℃ / 160℃ fan / gas 4 until golden and crusty and a skewer comes out clean. Leave to cool slightly in the tin before lifting out onto a rack to cool completely.

49 A Christening Cake – decoration only to be judged

MEN ONLY BAKING

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

Class 50 4 Shortbread Squares
51 4 Bakewell Tarts
52 Fruit Tea Loaf, to given recipe:-

200g Sultanas	175g Demerara Sugar
100g Raisins	200g Self Raising Flour
100g Currants	¼ pt Hot Tea
1 Medium Egg	

Grease and line the base of an 800g (approx 2lb) loaf tin. Mix together all the dried fruit, sugar and hot tea. Cover the mixture and leave to stand overnight. The following day, add the beaten egg and flour to the soaked dried fruit mix and stir well.

Place the mixture into the prepared tin and place in a preheated oven, 160℃ / 150℃ fan / gas 3 for 1½ hrs until cooked. Leave to cool slightly in the tin before lifting out to cool.

53 Orange Cake with orange flavoured icing

PRESERVES

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.

Class 54 Jar of Honey
55 Jar of Jam, Any Variety
56 Jar of Marmalade, Any Variety
57 Jar of Lemon Curd, to have been made no more than 3 weeks prior to Show Day
58 Jar of Chutney, Any Variety
59 Jar of Beetroot Relish

WINE AND BEER

Exhibits in Classes 60 – 62 must be displayed in plain, clear glass bottles of approximately 26 fluid ounce capacity (Sauternes type) and should be filled to allow airspace of about 1 cm. Only plastic stoppers may be used. Labels should be plain and approximately 2.5 cms x 5 cms.

Exhibits in Classes 63 & 64 must be displayed in clear glass bottles of any shape and size and fitted with a stopper which is removable by hand.

Class 60 Dry White Wine
61 Sweet White Wine
62 Dry Red Wine
63 Fruit Liqueur
64 Sloe Gin
65 A Bottle of Home-made Beer

NEW LAID EGGS

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

Class 66 3 White Hen Eggs
67 3 Brown Hen Eggs
68 3 Hen Eggs - Any Other Colour
69 Hen Eggs - 3 Distinct Colours
70 Supreme Hen Egg - Any Colour
71 Contents Class - 1 Hen Egg, to be judged on contents only
72 3 White Bantam Eggs
73 3 Brown Bantam Eggs
74 3 Bantam Eggs - Any Other Colour
75 Bantam Eggs - 3 Distinct Colours
76 Supreme Bantam Egg - Any Colour
77 Contents Class - 1 Bantam Egg, to be judged on contents only
78 3 Waterfowl Eggs - Any Colour

The

209th OTLEY SHOW

will be held on

Saturday, 19th May 2018

JUNIOR SECTION

Restricted to exhibitors 14 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**

Age Group A - 7 years and under ***Age Group B - 8 to 14 years***

Trophies:-

- **64 - Falkingham Plaque** ~ Best Author in Classes 94 – 96.

Special Prizes:-

- Stephen H Smiths, Otley ~ £10 gift voucher to Winner of Class 81.
- Stephen H Smiths, Otley ~ £10 gift voucher to Winner of Class 91.
- Stephen H Smiths, Otley ~ £10 gift voucher to Winner of Class 92.
- Mrs H A Rayner ~ £5 to the best exhibit in Class 96.
- Mrs H A Rayner ~ £5 to the best exhibit in Class 100.

JUNIOR HANDICRAFTS

Class 79 A Hand Print – max. size A4 **Pre-school Age Only (0–3 yrs)**

80 Printing (**MAY** include ANY appropriate illustration) – max. size A4 Age Group A

Hey Diddle Diddle

Hey diddle diddle
The Cat and the Fiddle
The Cow jumped over the Moon
The little Dog laughed to see such fun
And the Dish ran away with the Spoon.

81 Handwriting (**MAY** include ANY appropriate illustration) – max. size A4, printing not accepted in this class – see Class 80) Age Group A

If School Was More Like Basketball

If school was just like basketball,
We'd always get to play.
We'd play out in the sunshine
And race around all day.

We wouldn't have to study
And we'd practice and we'd train.
But best of all, they'd cancel school
Whenever there was rain.

82 A Multi-coloured Potato Print – max. size A4 Age Group A
83 A Decorated Hard-boiled Egg Age Group A
84 A Decorated Plant Pot – 10 cms max. diameter Age Group A
85 A Wooden Spoon Scarecrow Age Group A
86 A Collage made from Pasta – max. size A4 Age Group A
87 A Model using re-cycled materials – max. size 25 cms x 25 cms, no height restriction Age Group B
88 A Puppet – any medium Age Group B
89 A Children's Tie-Dyed T-Shirt Age Group B
90 Design a Poster for the 209th Otley Show, to be held on Saturday, 19th May 2018 – max. size A4, no clipart allowed Age Group B
91 A Decorated Birthday Card & Envelope – max. size A5 Age Group B
92 A Pencil Drawing – 'My Favourite Sport' – max. size A4 Age Group B

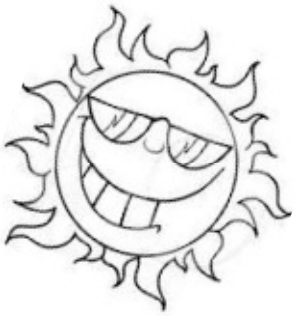
Class 93 Handwriting – A4 maximum, Ink or fine line pen to be used – **not Biro:-** Age Group B

Dear Summer

I really do like you a lot.
I don't even mind that you're hot.
You come every year,
And I'm glad when you're here.

I love to go outside to play,
Or sometimes do nothing all day.
I can go to the beach or go to the park.
And even stay awake long after dark.

I've had so much fun,
Playing out in the sun
But now that the school year is here
I guess I'll just have to see you next year!



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 94	My Favourite Animal	Age Group A
95	'Splash'	Age Group B
96	My Best Selfie	Age Group B

JUNIOR PRODUCE

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

Class 97 4 Rice Krispie Squares, to given recipe: Age Group A

180 gms Rice Krispies 45 gms Butter
180 gms Mini Marshmallows

Melt the butter in a large, heavy-based saucepan over a low heat. Add the marshmallows and cook gently until they are completely melted and blended, stirring constantly.

Take the pan off the heat and immediately add the cereal, mixing lightly until well coated.

Press the mixture into a greased 32cm x 23cm tin tray and press it down into the corners. Flatten the top and leave the marshmallow crispy squares to cool completely in the tin before cutting them into squares.

98	2 Decorated Gingerbread People – decoration only to be judged	Age Group A
99	A 'Smartie' Cookie	Age Group A
100	4 Fruit Scones	Age Group B
101	4 Squares of Flapjack	Age Group B
102	Victoria Sandwich, 2 cakes with Raspberry Jam filling & Caster Sugar topping	Age Group B
103	4 Chocolate Chip Cookies	Age Group B
104	Striped Jelly in a Pint Glass	Age Group B

JUNIOR GROUP

Entry Fee: 50p per entry **Prize Money: First - £5.00: Second - £3.00: Third - £2.00**

Class 105 **A HANGING COLLAGE ~ 'INTO SPACE'** A1 max. – size 60 cms x 85 cms

SHOW DATES 2017

June 3rd	**ASKWITH SHOW** Contact: Mrs A Marston 01943 850883
June 18th	**NORTH YORKSHIRE COUNTY SHOW** Contact: Mr A J Andrew 07521 485060 Email: jandrew152@btinternet.com
July 2nd	**ARTHINGTON SHOW** Contact: Ms L Hardy 07792 698539 Email: admin@arthingtonshow.co.uk
July 11th – 13th	**GREAT YORKSHIRE SHOW** Contact: Ms S Wall 01423 541000 Email: info@yas.co.uk
July 22nd	**BINGLEY SHOW** Contact: Mrs C Platts 01274 564400 Email: secretary@bingleyshow.co.uk
July 23rd	**ALDBOROUGH & BOROUGHBRIDGE SHOW** Contact: Mrs P Duker 01937 844165 Email: secretary@boroughbridgeshow.co.uk
July 25th	**RYEDALE SHOW** Contact: 07984 939701 Email: info@ryedaleshow.org.uk
July 30th	**WEETON SHOW** Contact: Ms C Waller 01423 733404 Email: candy@jrburrows.co.uk
Aug 6th	**TOCKWITH & DISTRICT SHOW** Contact: Mr S Ross 07976 268012 Email: secretary@tockwithshow.org.uk
Aug 13th	**RIPLEY SHOW** Contact: Mrs M Periam 01943 466654 Email: sec@ripleyshow.co.uk
Aug 19th	**GARGRAVE SHOW** Contact: Chairman, J Beckwith 01756 749210
Aug 26th	**WENSLEYDALE SHOW** Contact: Mrs S North 01969 623750 Email: secretary@wensleydaleshow.org.uk
Aug 29th	**KILNSEY SHOW** Contact: Mrs K Lambert 01756 753259 Email: info@kilnseyshow.co.uk
Sept 2nd	**KEIGHLEY SHOW** Contact: Mrs K Thackray 01535 633852 Email: secretary@keighleyshow.co.uk
Sept 25th	**NIDDERDALE SHOW** Contact: Mrs S Monk 01969 650129 Email: info@nidderdaleshow.co.uk
Oct 21st – 22nd	**COUNTRYSIDE LIVE** Contact: Ms S Wall 01423 541000 Email: info@yas.co.uk

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