

Wharfedale Agricultural Society founded 1796.

213th Otley Show

Produce and Handicrafts Schedule



Saturday 18th May 2024

Entries Close 18th April



To be held at The Showground, Bridge End, Otley

SHOW OFFICIALS 2024

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, Mrs N. O'Meara,
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

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:

TBC

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, Ms D Harrison, 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

213th 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 in December. 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 18th 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 17th 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 1st 2025 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
Cheques and postal orders should be made payable to:

Wharfedale Agricultural Society.

Entries Close 18th April

HANDICRAFTS, FLORAL ART, PHOTOGRAPHY AND PRODUCE

CHAIRPERSON:
Ms Dawn Harrison, Otley

VICE-CHAIRPERSON:
Mrs Dee Holmes, Castley

ENTRY FEE:
£2 per entry Adult Classes
£1 per entry Junior Classes

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

| | | |
|----------------------|-----------------------|----------------------|
| FIRST - £7.00 | SECOND - £5.00 | THIRD - £3.00 |
|----------------------|-----------------------|----------------------|

JUDGES

| Classes | Judge |
|--|---------------------------------|
| Adult Handicraft - Textiles | Lesley Fidler, Otley |
| Adult Handicraft - Art and Handwriting | Wendy Hall, Skipton |
| Floral Art | TBC |
| Photography | Christopher Winpenny, Otley |
| Photography | Hollie Crabtree, Otley |
| Home Produce - Bread and Savoury | Cathie Cromarty, Bolton Abbey |
| Home Produce - Sweet Baking | Angela Booth, Long Preston |
| Home Produce - Cakes | Anne Harrison, Leyburn |
| Men's Baking | Sally Hinchcliffe, Otley |
| Preserves | Gloria Cooke, Harrogate |
| Honey | Mark Cade, Burley-in-Wharfedale |
| Alcoholic Drinks and Beer | Mark Jarvis, Silsden |
| Beer | Mark Jarvis, Silsden |
| Junior Handicrafts under 8s | Jill Clark, Pool-in-Wharfedale |
| Junior Handicrafts under 8s | Kath Padgett, Wakefield |
| Junior Handicrafts 8 and over | Janet Bolland, Skipton |
| Junior Handicrafts 8 and over | TBC |
| Junior Photography | Steve Davey, Otley |
| Junior Produce under 8s | Laura Pullan, Otley |
| Junior Produce 8 and over | Gloria 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 50

- IMPORTANT - EGGS CLASSES ARE IN POULTRY SCHEDULE-

The Eggs classes are held and judged 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 website, our Facebook page and website 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.

| | |
|---|---|
| 1 | A hand-made Tote Bag – any Medium |
| 2 | An Item of Cross-stitch |
| 3 | A Baby’s Blanket, max size 1m x 1m (to be donated to the Premature Baby Unit at Harrogate Hospital) |
| 4 | A Hand-Knitted Hat and Scarf |
| 5 | A Hanging Christmas Tree Decoration any medium |
| 6 | Soft toy suitable for child 1-4 years |
| 7 | An Upcycled Item - something useful made of something that is worn out or would be thrown away |
| 8 | A Greetings Card, to be exhibited with an envelope, max size A5 |
| 9 | Handwriting - A4 Maximum size* (cont’d next page) |

Magic Corner by Mary Booth, local poet

Come Friday, when it’s Market Day
 Old Otley’s streets are bright and gay
 With stalls of every shape and size
 Shoulder to shoulder, soldier-wise
 Rainbow coloured goods displayed,
 Faster, busier grows the trade.
 And country folk stand for awhile
 A friendly chat, a nod, a smile
 Lifetime friendships are oft renewed
 On Otley Market Day

HANDICRAFTS (HOME MADE) cont.

| | |
|----|--|
| 10 | Drawing in Pastels framed or unframed |
| 11 | Painting in Oil or Acrylic, framed or unframed |
| 12 | A Pencil Drawing in Black and White |

FLORAL ART

| | |
|----|--|
| 13 | An Arrangement in a Basket – may include accessories, max. 45cm x 45 cm |
| 14 | A Floral Headband |
| 15 | Ikebana floral arrangement - Japanese traditional minimalist style |
| 16 | An arrangement in a Teapot – to be viewed all around, max 25cms x 25cms, no height restriction |
| 17 | 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.

| | |
|----|------------------------|
| 18 | Village Life |
| 19 | Portrait (of an adult) |
| 20 | Miracle of Nature |
| 21 | Abstract |
| 22 | Bright and Beautiful |
| 23 | How Embarrassing |

Winpenny Photography sponsor the Photography Classes

(See also Classes 65 - 67 for Junior Photography)

HOME MADE PRODUCE

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

| | |
|----|--|
| 24 | 4 Cheese Scones |
| 25 | Sourdough Cob max 1 ½ lb |
| 26 | Foccacia, any flavour and toppings - label with flavours |
| 27 | Quiche Lorraine, homemade shortcrust pastry, shown out of tin, max 20cm diameter |
| 28 | 2 Cornish Pasties |
| 29 | 4 Cherry Scones |
| 30 | 4 Frangipane Tarts |
| 31 | 4 Chocolate Brownies |
| 32 | 4 Eccles Cakes |
| 33 | 4 Macarons, any flavour - label with flavour |

| | | | | | | | | | | | | | | | |
|-------------------------------|---|-------------------------------|----------|---------------------------|-------------------|---------------------|-------------------------|-------------------------|--|-------------------------|--|--------------|--|-------------|--|
| 34 | Parkin - baked in a loaf tin | | | | | | | | | | | | | | |
| 35 | Lemon Drizzle Cake - to the following recipe | | | | | | | | | | | | | | |
| | <table border="0"> <tr> <td>6oz (170g) Self Raising Flour</td> <td>Topping:</td> </tr> <tr> <td>4oz (110g) Soft Margarine</td> <td>Juice of 2 Lemons</td> </tr> <tr> <td>1 tsp Baking Powder</td> <td>4oz (110g) Caster Sugar</td> </tr> <tr> <td>Grated Rind of 2 Lemons</td> <td></td> </tr> <tr> <td>6oz (170g) Caster Sugar</td> <td></td> </tr> <tr> <td>2 Large Eggs</td> <td></td> </tr> <tr> <td>6 tbsp Milk</td> <td></td> </tr> </table> | 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 | |
| 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> | | | | | | | | | | | | | | |
| 36 | Victoria Sandwich - 2 round sponge cakes with Raspberry jam filling and Caster Sugar topping | | | | | | | | | | | | | | |
| 37 | Chocolate Cake - judged on decoration and taste | | | | | | | | | | | | | | |

Bondgate Bakery sponsor the Bread class 26

MEN ONLY BAKING

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

| | |
|-----------|---|
| 38 | 4 Square Chocolate Chip Flapjack |
| 39 | Apple Pie - max diameter 25cm |
| 40 | 2 Sausage Rolls - ends must not be sealed |
| 41 | Coffee Cake to recipe below |

Cake

170g Butter or Margarine
 170g Sugar
 3 Eggs
 170g Self Raising Flour
 1 Tablespoon Instant coffee, dissolved in
 1 Tablespoon hot water

Icing

225g Icing Sugar
 100g Butter or Margarine
 1 Tablespoon Instant coffee, dissolved in
 1 Tablespoon hot water
 Walnut Halves for decoration

1. Preheat oven to 180 C Gas 4
2. Line and grease two 18cm (7") round cake tins.
3. Mix butter and sugar together - whisk until pale and fluffy
4. Beat the eggs separately then add to butter mixture.
6. Gently fold in the flour and add coffee. Be careful not to over-mix
7. Place in the prepared tins and bake 25-30 minutes until cooked.
8. Leave to cool while you make the icing.
9. Beat the icing sugar with the butter, then add the coffee. If you want a stronger flavour, put more coffee in the 1 TB liquid.
10. Spread about half the icing on one sponge and sandwich with the other. Spread remaining icing on top and decorate with walnuts.

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.

| | |
|----|---|
| 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 Honey Class 46

ALCOHOLIC DRINKS

Exhibits in Classes 47 - 50 must be displayed in clear glass bottles of any shape and size and fitted with a stopper which is removable by hand.

| | |
|----|----------------------------|
| 47 | Fruit Liqueur |
| 48 | Sloe Gin |
| 49 | Any other Fruit Gin |
| 50 | A Bottle of Home-made Beer |

The Old Cock, Otley sponsors Beer Class 50

JUNIOR SECTION

For children up to 15 years of age on Show Day. Please state age on 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: £1 per entry

| | | |
|----------------------|-----------------------|----------------------|
| FIRST - £4.00 | SECOND - £3.00 | THIRD - £2.00 |
|----------------------|-----------------------|----------------------|

Age Group A - 7 years and under

Age Group B - 8 to 15 years

Trophies: **64 - Falkingham Plaque** ~ Best Photograph in Classes 65-67

Special Prizes:-

Mrs H A Rayner ~ £5 to the best exhibit in Class 54
Mrs H A Rayner ~ £5 to the best exhibit in Class 59

JUNIOR HANDICRAFTS

| | | |
|--------------------|--|--------------------------------------|
| 51 | A Hand or Foot Print Picture – Preschool age only 0-3 | Pre-school Age Only (0–3 yrs) |
| Age Group A | | |
| 52 | Printing (Writing not joined up) May include any appropriate illustration * | |
| | <p>I'm a little teapot Short and stout Here is my handle Here is my spout When I get all steamed up Hear me shout Tip me over and pour me out!</p> | |
| 53 | Joined Up Handwriting – May include any appropriate illustration* | |
| | <p>The Incy Wincy Spider Went up the Water Spout Down came the rain And washed the spider out. Out came the sun And dried up all the rain So, the incy wincy spider Went up the spout again</p> | |
| 54 | A Coloured Potato Print - max size A4 | |
| 55 | A Decorated Hard-boiled Egg | |
| 56 | A Picture of a Farm Animal - any medium (not digital) max size A4 | |
| 57 | A Decorated Pebble | |
| 58 | A Pipe Cleaner Picture - max. Size A4 | |
| Age Group B | | |
| 59 | A Stuffed Sock Animal | |
| 60 | An Upcycled Item - something new made of something old or worn out | |
| 61 | Drawing or Painting (no digital art) - Book Cover | |
| 62 | Design a Poster for the 214 th Otley Show, to be held on Saturday 17 th May 2025 Size A4, Portrait, no clipart or digital art | |
| 63 | A Pencil Drawing with a theme of Animals | |
| 64 | Handwriting, max size A4, in ink or Fine Line Pen, not Biro* | |

About Friends by Brian Jones

The good thing about friends
is not having to finish sentences.

I sat a whole summer afternoon with my friend once
on a river bank, bashing heels on baked mud
and watching the small chunks slide into the water
and listening to them - plop plop plop
He said, 'I like the twigs when they...you know...
like that' I said, 'There's that branch...'
We both said, 'Mmmm'. The river flowed and flowed
and there were lots of butterflies, that afternoon.

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.

| | |
|----------------------------------|---------------------------|
| Age Group A - 7 and under | |
| 65 | Animal, Bird or Insect(s) |
| Age Group B - 8 to 15 | |
| 66 | My Pet and I |
| 67 | Tree(s) |

JUNIOR PRODUCE

Doilies will be provided on which to stage Produce exhibits *

| | |
|--|---|
| Age Group A | |
| 71 | 2 Decorated Cupcakes, decoration only to be judged |
| 72 | 4 Rice Krispy Cakes (in bun cases) |
| 73 | A Chocolate Chip Cookie |
| Age Group B | |
| 74 | 4 Squares of Fruit Flapjack |
| 75 | 4 Oaty Cookies to recipe |
| <p>115g butter, softened 125 rolled oats 100g light brown sugar ½ tsp bicarbonate of soda 1 egg ½ tsp baking powder 1 tsp vanilla extract 100g currants 140g plain flour</p> <ol style="list-style-type: none"> 1. Preheat oven to 190 C/ Fan 170 C/ Gas 5. Grease and line a baking tray with parchment. 2. Beat together the butter and sugar until light and fluffy, then mix in the egg and vanilla until well combined. 3. In a separate bowl, mix together the flour, oats, bicarbonate of soda and baking powder. 4. Add the egg mixture to the flour until completely mixed, then add the currants. 5. Roll the mixture into 2cm balls and space them apart on the baking sheet. Bake in batches. 6. Press each one gently with a fork to flatten them. 7. Bake in the oven for 10-12 minutes or until golden. 8. Leave to cool on the sheet for 2 minutes then transfer to a cooling rack to completely cool. 9. These cookies can be stored in an airtight container for 2 or 3 days. 10. To show - choose your 4 best cookies to display! | |
| 76 | Victoria Sandwich, 2 round sponge cakes with Raspberry Jam filling & Caster Sugar topping |
| 77 | 4 Chocolate Chip Muffins |
| 78 | Striped Jelly in a Pint Glass |

SHOW DATES 2024

| | |
|-----------------|--|
| July 9th - 12th | GREAT YORKSHIRE SHOW Contact: 01423 541000 Email: info@yas.co.uk |
| July 30th | RYEDAILE SHOW Contact: Kiera Sirr-Hovendon 07984 939701 Email: info@ryedaleshow.org.uk |
| July 28th | ALDBOROUGH & BOROUGHBRIDGE SHOW Contact: Lizzie Elgie 07398 376278 Email: info@newbyhall.com |
| July 21st | WEETON SHOW Contact: Ms C Waller 07903 342452 Email: secretary@weetonshow.co.uk |
| TBC | TOCKWITH & DISTRICT SHOW Contact: secretary@tockwithshow.org.uk |
| August 11th | RIPLEY SHOW Contact: Ms Tammy Smith 07519 585475 Email: sec@ripleyshow.co.uk |
| August 17th | GARGRAVE SHOW Contact: Mr P Watson 07802 695041 Email: showsecretary@gargraveshow.org.uk |
| August 18th | ARTHINGTON SHOW Contact: Ms J Pullan 07792 698539 Email: admin@arthingtonshow.co.uk |
| August 24th | MALHAM SHOW Contact: Mr Rob Thacker 07946 152218 Email: showsec@malhamdale.com |
| August 24th | WENSLEYDALE SHOW Contact: Ms Sandy Carter Email: secretary@wensleydaleshow.org.uk |
| August 27th | KILNSEY SHOW Contact: Mrs Abigail Egglestone 07964 589172 Email: info@kilnseyshow.co.uk |
| Sept 22nd | 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 & Foreign 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

Website: 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