Wharfed le Agricultural Society founded 1796

214th Otley Show PRODUCE & HANDICRAFT SCHEDULE

Saturday 17th May 2025 Entries Close 17th April

To be held at The Showground, Bridge End, Otley

SHOW OFFICIALS 2025

President: Mr Francis Caton

Past Presidents:

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

Hon. Life Members:

Mr L. J. Bentley, Mr A. Beeson, Mr F. A. Broadhead, Mr F. Caton,
Mr D. Cole, Mrs H. D. Chippindale, Mr, J. Crabtree, 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, Mrs M. Watkinson

Chair: Dr Jane Crossley

Hon. Accountants: B.F.E. Brays Ltd, Otley

Hon. Solicitors:

Savage Crangle, Otley

Hon. Treasurer: TBC

Hon. Veterinary Surgeons: Cross Green Veterinary Centre, Otley

> Hon. Bio-Security Officer: Ms R. Jowett

Hon. Auctioneer: Mr M. W. Lister

Mr M. W. Lister

Hon. Executive Committee:

Mr A. Beeson, Mr L. J. Bentley, Mr F. A. Broadhead, Ms D Harrison, 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:- <u>admin@otleyshow.org.uk</u> website:- <u>www.otleyshow.org.uk</u>

214th ANNUAL SHOW

| How to Enter Produce and Handicraft Classes | | |
|--|--|--|
| Read the schedule carefully, decide which classes you want to enter. Complete the paper entry form or enter online via www.otleyshow.co.uk ~ please note that exhibitors may enter a maximum of two entries per class in this 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 17 th April Please enclose a <u>stamped address envelope</u> with paper entry forms. Exhibitors will receive one adult admission ticket with £12 of entries - accompanied children aged under 16 have free admission. Additional tickets can be purchased at a discount before the show either using the entry form or via the website. | | |
| 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 <u>check</u> 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 exhibitor's responsibility to ensure the entries are correct. | | |
| Bring your finished entries to the Produce & Handicraft Marquee on the Showground between 4 and 7pm on Friday 16 th May or on Show Day <u>not later</u> <u>than 9:15 a.m.</u> as judging will commence promptly at 9:45am. 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. | | |
| Come back after judging finishes to admire your exhibit with all the others - and see if you have won a prize! Prize money is paid out in the marquee at 4.30pm. All trophies awarded are to be held until April 1 st 2026, after which date they must be returned to the Secretary of the Society | | |
| Exhibits <u>MUST BE COLLECTED between 4.30 pm and 5.00 pm.</u> Exhibitors must report to a Steward before removing exhibits. Uncollected exhibits - except for Home Produce and Baking - will be taken to the Show Office. | | |
| PLEASE NOTE: - 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 Judges will place exhibits in their order of merit and <u>their decision shall be final</u> . | | |
| The Classes are agreed each year by the Produce and Handicraft Committee and are released ion our Facebook page & website www.otleyshow.org.uk. The schedule is published online by early February. Paper copies can be collected from the Show Office or posted out if requested. | | |

Entries Close 17th 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

Adult Handicraft - Textiles Adult Handicraft - Art and Handwriting Floral Art Photography Home Produce - Bread and Savoury Home Produce - Home Baking Home Produce - Cakes Preserves and Men's Baking Honey Homemade Drinks Junior Handicrafts Junior Handicrafts Junior Photography Junior Produce

Junior Produce

Judge

Lesley Fidler, Otley Wendy Hall, Conistone Gerry Sayers, Otley Christopher Winpenny, Otley Cathie Cromarty, Keighley Angela Booth, Long Preston (invited) Ann Booth, Long Preston (invited) Alison O'Halloran, Otley Bill Cadmore, Leeds Mark Jarvis, Silsden Fiona Roberts, Bishop Monkton Janet Bolland, Airton Hollie Crabtree, Otley (invited) Sally Hinchcliffe, Otley Kath Padgett, Leeds

EACH ENTRANT MAY ENTER A MAXIMUM OF 2 ENTRIES PER CLASS

HANDICRAFTS (HOME MADE) Max 2 entries in each class per Exhibitor

Exhibitors please note the following:-

Exhibits in Classes 1 – 13 will be judged for workmanship and must have been completed within the last twelve months.

- 1 A Handmade Cushion maximum size 40 x 40cm
- 2 An Item of Cross-stitch please state size on entry form
- 3 An Item of Needlework please state size on entry form
- A Baby's Blanket max size 1m x 1m
 to be donated to the Premature Baby Unit at Harrogate Hospital.
- 5 A Hand-Knitted or Crocheted 'Twiddlemuff' for People with Dementia see website or call into the Show Office for a suggested pattern to be donated to a local care home.
- 6 A Hanging Christmas Tree Decoration any medium
- 7 A Handmade Soft Toy suitable for a child 1 4 years

The Eric Walton Cup (93) - Exhibitor gaining most points in Handicraft Classes 1 - 7

- 8 An Item Made With Up-cycled Denim please state size on entry form
- 9 A Homemade Christmas Card to be exhibited with an envelope max size A5
- 10 Handwriting A4 maximum size

Things Not To Smile About by Bernard Young

The crack in the windscreen The crick in the neck The crime in the precinct The bounce in the cheque The sold down the river The hole in the heart The end of forever The stop to the start The fly in the soup The dent in the hope The sense of betrayal That hair in the soap.

- 11 Colour Painting –Oil or Acrylic, framed or unframed please state size on entry form.
- 12 Black and White Drawing in Charcoal or Pencil please state size on entry form.
- 13 A Coaster Made Using Mosaic Technique max 10cm x 10cm

FLORAL ART - max 2 entries in each class per exhibitor

- 14 A Green Arrangement in a Basket may include accessories, max 45cm x 45 cm
- 15 A Floral Headband
- 16 Ikebana Floral Arrangement Japanese traditional minimalist style -max 45cm x 45cm
- 17 An Arrangement with a Kitchen Utensil to be viewed all around, max 25cm x 25cm
- **18** A Miniature Arrangement max 10cm x 10cm

Patricia Lofthouse Rose Bowl (30) ~ Best Exhibit in Floral Art Classes 14 – 18.

Academy Florists Challenge (90) ~ Exhibitor gaining most points Floral Art Classes 14 - 18.

PHOTOGRAPHY ~ max 2 entries in each class per exhibitor

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. Max 2 entries in each class per exhibitor.

- 19 Window(s)
- 20 The Sky at Night
- 21 Colourful Creations
- 22 Nostalgia B&W photos only
- 23 Motion
- 24 Animal Magic

The Gomersall Cup (58) ~ best exhibit in Photography Classes 19 - 24.

Winpenny Photography kindly sponsor the Photography Classes (See also Classes 69 - 71 for Junior Photography)

HOME MADE PRODUCE - max 2 entries per class per exhibitor ** Paper plates will be provided on which to stage Produce exhibits **

- 25 4 Savoury Scones labelled with flavour plain cutter
- 26 Multigrain Cob max 1lb
- 27 Foccacia any flavour or toppings max size 25 x 35cm
- 28 Cheese and Onion Pie double crust using homemade pastry
- 29 2 Sausage Rolls ends must not be sealed
- 30 4 Cherry Scones fluted cutter
- **31** 4 Viennese Fingers
- **32** 4 Chocolate Brownies
- 33 4 Pieces of Millionaire's Shortbread
- 34 4 Pieces of Flapjack
- 35 Parkin baked in a 1lb loaf
- 36 Lemon Drizzle Cake to the following recipe.

Ingredients:

6oz (170g) Self Raising Flour, 4oz (110g) Soft Margarine, 1 tsp Baking Powder, Grated Rind of 2 Lemons, 6oz (170g) Caster Sugar, 2 Large Eggs, 6 tbsp Milk, Topping: Juice of 2 Lemons, 4oz (110g) Caster Sugar

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.

Whilst cooking, make the syrup by putting all ingredients into a saucepan and bring to the boil, then simmer for 5 mins.

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.

- 37 Victoria Sandwich filled with <u>raspberry</u> jam <u>caster</u> sugar on top
- 38 A Tea Loaf baked in a 1lb loaf tin
- **39** A Gluten-Free Cake
- 40 A Lemon Meringue Pie with homemade pastry

Bondgate Bakery kindly sponsor the Bread class 27. Margaret Teale Rose Bowl (31) - Best Exhibit in Home Made Produce Classes 25 – 40.

MEN ONLY BAKING~ max 2 entries in each class per exhibitor Paper plates will be provided on which to stage Produce exhibits

41 A Chocolate Cake - not iced or filled - max 25cm

42 Two Scotch Eggs using set recipe

2 Large Eggs plus 1 extra for coating; 2 Pork Sausages; ¼ small onion, roughly chopped; 5g flat-leaf parsley, roughly torn; 1 tsp wholegrain mustard; 25g soft white breadcrumbs; sunflower oil for drizzling; 10g plain flour.

Preheat the oven to 240°C (Gas mark 9) Bring a pan of water to a gentle boil, add the 2 eggs and simmer for 6 minutes. Remove to a bowl of iced water until cool enough to handle, peel carefully and set aside. Squeeze the meat from the sausage skins. Whizz the onion and parsley in a small food processor until finely chopped. Add the sausagemeat and mustard and whizz again until well mixed. (If you don't have a food processor, grate the onion and finely chop the herbs before adding and mixing.) Divide the sausage mixture into 2 balls. Flatten one ball out in the palm of your hand, then place a softly boiled egg in the centre. Gently wrap with the sausagemeat so the egg is completely encased. Repeat with the remaining egg. Heat a frying pan over a medium heat, add the breadcrumbs and oil and cook for 5-8 minutes until golden. Take 3 shallow bowls. Put the flour into one, the remaining egg, beaten, into another, and the toasted crumbs into the third. Dip the meat-wrapped eggs alternately in flour, egg and breadcrumbs. Place on a baking tray lined with parchment. Bake for 20 minutes until golden and the sausagemeat is cooked through, the juices run clear and there is no pink meat.

The H W Robinson Memorial Bowl (109) ~ Winner of Class 41 The Jon O'Neil Memorial Cup (119) ~ Winner of Class 42

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 a standard plain glass 1lb jar with a standard lacquered cap. Each exhibitor may enter a maximum of two jars per class.

- 43 Jar of Jam, Any Variety
- 44 Jar of Marmalade, Any Variety
- 45 Jar of Lemon Curd, made no more than 3 weeks before Show Day
- 46 Jar of Chutney, Any Variety
- 47 Jar of Honey

Mr Alan J Raw sponsors Honey Class 47.

HOMEMADE DRINKS

Exhibits in Classes 48 - 51 must be displayed in clear glass bottles of any shape and size and fitted with a stopper which is removable by hand. 2 entries per class max per exhibitor.

- 48 Bottle of Limoncello
- 49 Any Fruit Gin labelled with flavour
- 50 A Bottle of Elderflower Cordial
- 51 A Bottle of Home-brewed Beer

The Old Cock, Otley sponsors Beer Class 51.

The John and Betty Boumphrey Memorial Tankards (105) ~ Winner of Beer Class 51.

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.

Each exhibitor may enter a maximum of 2 entries per age-appropriate class in the Junior Section.

ENTRY FEE: £1 per entry in the Junior Classes

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

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

Age Group A - 7 years & under Age Group B - 8 to 11 years Age Group C - 12 to 15 years

Special Prizes:- Mrs H A Rayner kindly donates $\pounds 5$ to each of the best exhibits in Classes 56, 61 and 65

JUNIOR HANDICRAFTS

52 A Hand or Foot Print Picture – pre-school age only - 0 to 3 years

JUNIOR HANDICRAFTS Age Group A: Up to Age 7

53A Printing (Writing not joined up) May include any appropriate illustration

Birds of a Feather by Bernard Young My cat is old. All she wants is food, warmth and a comfy knee. My cat's a home bird. Like me

53B Joined up writing May include any appropriate illustration

Twinkle Twinkle by Lewis Carroll Twinkle, twinkle, little bat! How I wonder what you're at! Up above the world you fly Like a tea-tray in the sky

- 54 Colouring in Sheet A download from our website or collect from the Show Office
- 55 A Miniature Farm made predominantly of fresh or dry plant material. Accessories are allowed but must not dominate the design. Space allowed 30cm x 30cm.
- 56 Wooden Spoon Scarecrow. Please display in a suitable container eg jam jar.
- 57 Colour Painting or Drawing of a Butterfly max size A4

JUNIOR HANDICRAFTS Age Group B: Age 8 to 11

58 Joined-Up Writing

- Absent by Bernard Young Dear Teacher, my body's arrived It sits at a table a pen in its hand as if it is able to think and to act perhaps write down the answer to the question you've asked but don't let that fool you. My mind is elsewhere My thoughts far away. So apologies, teacher, I'm not here today.
- 59 Colouring in Sheet B download from our website or collect from the Show Office
- 60 A Miniature Garden made predominantly of fresh or dry plant material. Accessories are allowed but must not dominate the design. Space allowed 30cm x 30cm.
- 61 A Stuffed Sock Animal
- 62 Colour Painting or Drawing of a Wild Animal max size A4

JUNIOR HANDICRAFTS Age Group C: Age 12 to 15

- 63 Handwriting copy out a poem of your choice max 60 words max size A4, in ink or Fine Line Pen, not Biro
- 64 Colouring in Sheet C download from our website or collect from the Show Office
- 65 A Hand-made Puppet any medium
- 66 Dig For Victory A Miniature Allotment made predominantly of fresh or dry plant material. Accessories are allowed but must not dominate the design. Space allowed 30cm x 30cm.
- 67 Colour Painting or Drawing any subject or medium- max size A4

215th OTLEY SHOW POSTER DESIGN Age Groups A, B and C

Class 68 - up to Age 15

Design a Poster for the 215th Otley Show, to be held on Saturday 16th May 2026

Size A4, Portrait, no clipart or digital art

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

69 Funny Faces

Age Group B - 8 to 11

70 My Family

Age Group B - 11 to 15

71 Travel and Transport

Falkingham Plaque (64) ~ Best Photograph in Classes 69 - 71

JUNIOR PRODUCE

Paper Plates will be provided on which to stage Produce exhibits. Exhibitors may enter a maximum of two entries per class.

Age Group A - Ages 7 and Under

- 72 3 Rice Krispy Cakes (in bun cases)
- 73 3 Decorated Digestive Biscuits judged on decoration only
- 74 3 Homemade Butterfly Buns

Age Group B - Ages 8 to 11

- 75 4 Jam Tarts with home-made pastry
- 76 4 Pieces of Flapjack
- 4 Decorated Homemade Cup Cakes

Age Group C - Ages 12 to 15

- 78 Victoria Sandwich, 2 round sponge cakes with <u>Raspberry</u> Jam filling & <u>Caster</u> Sugar topping
- 79 4 Gingerbread Biscuits to recipe

Ingredients: 175g dark muscovado sugar, 85g golden syrup, 100g butter, 350g plain flour, plus extra for dusting, 1 tsp bicarbonate of soda, 1 tbsp ground ginger, 1 tsp ground cinnamon, 1 egg, beaten

To decorate: ready-made writing icing, chocolate buttons or small sweets (optional) Melt the sugar, golden syrup and butter in a saucepan, then bubble for 1-2 mins. Leave to cool for about 10 mins.

Tip the flour, bicarbonate of soda and spices into a large bowl. Add the warm syrup mixture and the egg, stir everything together, then gently knead in the bowl until smooth and streak-free. The dough will firm up once cooled. Wrap in cling film and chill for at least 30 mins. Remove the dough from the fridge, leave at room temperature until softened. Heat the oven to 200C/180C fan/gas 6 and line two baking trays with baking parchment.

Roll out the dough to the thickness of a £1 coin, then cut out gingerbread people with a cutter. Re-roll the excess dough and keep cutting until it's all used up.

Lift the biscuits onto the trays and bake for 10-12 mins, swapping the trays over halfway through cooking. Leave to cool on the trays for 5 mins, then transfer to a wire rack to cool completely. Use the icing to decorate the biscuits as you wish, and stick on chocolate or sweets for buttons. Leave to dry for 1-2 hrs.

80

SHOW DATES 2025

| | GREAT YORKSHIRE SHOW | | |
|---|--|--|--|
| 8 th - 11 th July | Contact: 01423 541000 | | |
| | Email: info@yas.co.uk | | |
| | WEETON SHOW | | |
| 20 th July | Contact: secretary@weetonshow.co.uk | | |
| | ALDBOROUGH & BOROUGHBRIDGE SHOW | | |
| 27 th July | Contact: 07527 056360 | | |
| 3 | Email: bbridgeshowsec@gmail.com | | |
| | RYEDALE SHOW | | |
| 29 th July | Contact: 07984 939701 | | |
| | Email: info@ryedaleshow.org.uk | | |
| | TOCKWITH & DISTRICT SHOW | | |
| 3 rd August | Contact: secretary@tockwithshow.org.uk | | |
| | | | |
| A Oth A | RIPLEY SHOW | | |
| 10 th August | Contact: Ms Tammy Smith 07519 585475 Email: sec@ripleyshow.co.uk | | |
| | GARGRAVE SHOW | | |
| TBC | Contact: Mr P Watson 07802 695041 | | |
| | Email: Julie.Watson09@hotmail.com | | |
| | ARTHINGTON SHOW | | |
| 17 th August | Contact: Ms J Pullan 07792 698539 | | |
| | Email: admin@arthingtonshow.co.uk | | |
| | MALHAM SHOW | | |
| 23 rd August | Contact: Julie Stephenson 07737 237 918 | | |
| | Email:malhamshowsecretary@gmail.com | | |
| | WENSLEYDALE SHOW | | |
| 23 rd August | Email: secretary@wensleydaleshow.org.uk | | |
| | KILNSEY SHOW | | |
| 26 th August | Contact: Mrs Abigail Egglestone 07964 589172 | | |
| 20 August | Email: info@kilnseyshow.co.uk | | |
| | NIDDERDALE SHOW | | |
| 21 st September | Contact: Mrs Sue Monk 01969 650129 Email: info@nidderdaleshow.co.uk | | |
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PINK PIG SKETCHBOOKS PROUD TO BE MADE IN OTLEY