

Schedule

Saturday 9th September 2017

10.00am – 4.00pm

**Exhibition Building,
Exhibition Rd,
ShIPLEY College,
Saltaire BD18 3JW**

Programme

- Open to exhibitors for staging 10.00am to 11.30am
- Open to public 10.00am
- Talks (45 mins each) 10.30am and 11.30am
- Café open 10.00am to 3.00pm
- Judging of exhibits 11.30am to 2.00pm
- Viewing & tasting of exhibits 2.00pm to 3.00pm
- Prize-giving 3.00pm
- Sale of remaining exhibits 3.30pm
- Close 4.00pm

Prizes

Place cards will be awarded as appropriate, normally to the first three in each class, and some highly commended. Additionally the following trophies and prizes will be awarded:

- 'Best exhibit in the vegetable section' trophy – donated by WYOG
- 'Best exhibit of tomatoes' trophy – donated by Terry Marshall
- 'Best exhibit in the fruit section' trophy – donated by Jack First
- 'Best exhibit in the under 16s classes' trophy – donated by WYOG
- 'Best exhibit in the produce section' trophy – donated by WYOG
- 'WYOG cup for the best exhibit of bread' trophy – donated by WYOG
- 'Best exhibit of alcoholic drink' trophy – donated by Vinceremos

*Judged
as nature
intended –
on taste!*

- 'Best exhibit in the show' trophy – donated by Jane Thurlow & Tony Chalcraft
- 'Best stall on the day' prize – donated by WYOG

General guidelines

- Entries to be organically grown
- There is no need for matched groups or shapes
- Entries are judged on flavour, appearance is secondary and scars, dimples and slug holes are quite acceptable!
- Chillies are judged on flavour, not heat
- Use simple presentation – no decoration or decorative containers (apart from Flowers for Effect), please use recyclable disposable containers/ plates or clear bags for leaf vegetables and salad leaves, for presentation where necessary
- Each entry will be judged by removing slices for tasting
- Each entry must be clean, and free from surplus roots and foliage
- Entrants presenting multiple entries in a class must ensure that each is of a different variety or type with each variety or type only entered once
- The public is allowed to taste all entries after judging is completed at 2pm; entries can be collected at 3pm. Unclaimed exhibits will be auctioned at 3.30
- In Home Made classes, flour to be organic and as many of the other ingredients as possible. Preserves & jams to be in sealed jars, which will be opened by the judges for tasting.
- In Under 16s classes, entries should follow the advice given in the general classes. Any children's entries with no specific class can either be entered into the general classes or into the relevant children's 'not scheduled' classes.

Entry fee for each class 40p. Pensioners, under 16s, low or unwaged 20p. Pay on the day.

Free Admission – Register Online or on the day

Find out more at wyog.org – or phone 01484 607748

Home grown vegetables	
V010	Beans or peas, dried & plain cooked small dish
V020	Beans, Broad 3 pods
V030	Beans, French 3 pods
V040	Beans, Runner 3 pods
V050	Beetroot 3
V060	Broccoli/Calabrese 1 head or small bunch
V070	Cabbage 1
V080	Carrots (baby), small bunch
V090	Carrots (main crop) 3
V100	Cauliflower 1
V110	Chard/leaf beet, small bunch
V120	Chillies 3-5
V130	Courgette 1-2
V140	Cucumber 1
V150	Garlic 1
V160	Gherkin 3
V170	Leeks 1-2
V180	Lettuce 1 head
V190	Marrow 1
V200	Onions 1-2
V210	Onions, spring small bunch
V220	Parsnip 1
V230	Peas 3 pods
V240	Peas, mange tout / sugar snap 3 pods

V250	Pepper, sweet 1
V260	Potato plain cooked 1-2
V270	Pumpkin/squash/gourd 1
V280	Radish small bunch
V290	Salad leaves small bunch
V300	Shallots 3
V310	Spinach, small bunch
V320	Swede 1
V330	Sweetcorn, 1
V340	Tomatoes, beefsteak 1
V350	Tomatoes, cherry 3-10
V360	Tomatoes, standard 3
V370	Turnip 1
V380	Vegetable, leaf (not scheduled)
V390	Vegetable, non-leaf (not scheduled)
Fruit	
F010	Apple, cooking 1-2
F020	Apple, eating 1-2
F030	Berries, any kind 1 dish
F040	Blueberries 1 dish
F050	Currants, red, white or black 1 dish
F060	Fruit (not scheduled)
F070	Pear 1-2
F080	Plum/Damson 3-5

Home grown herbs/ flowers/ seeds	
H010	Culinary flowers 3 varieties in a jam jar
H020	Culinary herbs 3 varieties in a jam jar
H030	Culinary seeds, single or mixed, 1 dish
H040	Flowers for butterflies or bees, in a jam jar
H050	Flowers for effect 1 arrangement
Home made	
M010	Alcoholic drink 1 bottle
M020	Bread, flavoured/enriched 1 loaf
M030	Bread, plain 1 loaf
M040	Cake/small buns, garden vegetable/fruit-based 1 cake/3 buns
M050	Cake, other 1
M060	Cake, sponge 1
M070	Chutney, fruit and/or vegetable 1 sealed jar
M080	Dried fruit/vegetable/herb 1 dish
M090	Egg 1 boiled
M100	Fruit/vegetable dish
M110	Honey 1 jar
M120	Jam/jelly/spread, apple/crab apple 1 sealed jar
M130	Jam/jelly/spread, berry 1 sealed jar
M140	Jam/jelly/spread, currant 1 sealed jar
M150	Jam/jelly/spread, fruit not scheduled 1 sealed jar

M160	Jam/jelly/spread, stone fruit 1 sealed jar
M170	Non-alcoholic drink 1 bottle
M180	Pickled or preserved vegetable(s)/fruit 1 sealed jar
M190	Pie/pasty/tart, fruit or vegetable 1
Grown or made by under 16's	
C010	Animal or figure made of vegetables
C020	Beans 3 pods
C030	Cake/bun/biscuit 1-3
C040	Courgette/marrow 1-2
C050	Fruit (not scheduled)
C060	Onion/spring onions
C070	Peas 3
C080	Potato plain cooked 1-2
C090	Salad leaves, small bunch
C100	Soft fruit 1 dish
C110	Sunflower head
C120	Tomato 1-10
C130	Tree, fruit
C140	Vegetable, leaf (not scheduled)
C150	Vegetable, non-leaf (not scheduled)
Extras	
E010	Collection containing any 5 items from the schedule
E020	Organically yours – a photo
E030	Vegetable or fruit disaster