



33rd edition of the organic fruit, flower, vegetable & produce show judged on taste!

Schedule

Programme

Open to public:	10am-3.30pm
Open for exhibitors for staging:	10am - 11.15am
Café open:	10am - 3.00pm
Stalls open:	10am - 3.00pm
Judging (view from balcony):	11.30am - 2.00pm
Viewing:	2.00pm - 2.30pm
Prize giving:	2.30pm – 3.00pm
Sale of remaining exhibits:	3.00pm
Close:	3.30

General guidelines

- Entries to be organically grown
- There is no need for matched groups or shapes but each entry should be of the same variety
- Entries are judged on flavour, appearance is secondary; dimples, scars and slug holes are quite acceptable
- Chillies are judged on flavour not heat
- Use simple presentation – no decorative containers (apart from flowers for effect).
- Each entry will be judged by removing samples for tasting
- Each entry must be clean and free from surplus roots and foliage

Prizes

Prize cards will be awarded, normally for the first 3 in each class and some highly commended.

The following trophies and prizes are also awarded:

- Best Exhibit in show
- Best Exhibit in vegetables
- Best Exhibit in fruit
- Best Exhibit in tomatoes
- Best Exhibit in herbs/ flowers/ seeds
- Best Exhibit in home made
- Best Exhibit of bread
- Best Exhibit of alcoholic drink
- Best Exhibit in under 16's
- Best stall on the day

See overleaf for classes

Register at wyog.org.uk or enter on the day!
Payment Per Entry 20p/40p – Pay On The Day Cash Only

Vegetables

- V01 Beans: French – 3 pods
- V02 Beans: runners – 3 pods
- V03 Beetroot: 1-2
- V04 Cabbage: 1
- V05 Carrots: small bunch/3
- V06 Chard/ leaf beet/ spinach: small bunch
- V07 Chillies: 3
- V08 Courgette: 1
- V09 Cucumber/ Gherkin: 1/ 2
- V10 Flower headed vegetable (e.g. cauliflower, calabrese): 1
- V11 Garlic: 1
- V12 Leeks: 1-2
- V13 Lettuce/ salad leaves: 1 head or bunch of leaves
- V14 Marrow: 1
- V15 Onions/ Shallots: 1-2
- V16 Peas: 3 pods
- V17 Pepper: 1
- V18 Floury Potato plain cooked: 1-2
- V19 Waxy Potato plain cooked: 1-2
- V20 Pumpkin/ squash/ gourd: 1
- V21 Salad bunch: not scheduled
- V22 Swede/ Turnip: 1/ 3
- V23 Sweetcorn: 1
- V24 Tomato – beefsteak: 1
- V25 Tomato – cherry: 3
- V26 Tomato – standard:2
- V24 Tomato - Plum: 2
- V25 Vegetable – leaf: not scheduled
- V26 Vegetable – non leaf: not scheduled

Fruit

- F1 Apple cooking: 1
- F2 Apple eating:1-2
- F3 Berries: 1 dish
- F4 Currants: 1 dish
- F5 Fruit: not scheduled
- F6 Pear: 1-2
- F7 Plum/ Damson: 3

Herb/ Flowers/ Seeds

- H1 Culinary flowers: 3 varieties in jam jar
- H2 Culinary herbs: 3 varieties in jam jar
- H3 Culinary seeds, single or mixed: 1 dish
- H4 Flowers for butterflies and bees: in jam jar
- H5 Flowers for effect: 1 arrangement

Homemade

Please give full list of ingredients

- M1 Alcoholic drink: 1 bottle
 - M2 Bread: 1 loaf
 - M3 Cake/ Buns: 1/3
 - M4 Chutney/ Savoury jelly or jam: 1 sealed jar*
 - M5 Jam/ Jelly/ Spread Stone Fruit: 1 sealed jar*
 - M6 Jam/ Jelly/ Spread Blackberry: 1 sealed jar*
 - M7 Jam/ Jelly/ Spread Blackcurrant: 1 sealed jar*
 - M8 Jam/ Jelly/ Spread Strawberry: 1 sealed jar*
 - M9 Jam/ Jelly/ Spread not scheduled : 1 sealed jar*
 - M10 Curd: 1 sealed jar*
 - M11 Pickled/ preserved vegetable or fruit: 1 sealed jar*
- *Sealed jar means it needs an airtight original seal

Grown or Made by Under 16

- C1 Animal/ figure made of vegetables
- C2 Beans: 3 pods
- C3 Cake/ bun/ biscuits: 1/3
- C4 Courgette/ marrow: 1
- C5 Fruit: 1
- C6 Onions: 1-2
- C7 Peas: 3
- C8 Potato – plain cooked: 1-2
- C9 Salad leaves: small bunch
- C10 Soft fruit: 1 dish
- C11 Sunflower head: 1
- C12 Tomato: 1-3
- C13 Vegetable: not scheduled

Extra

- E1 Vegetable or fruit disaster


west Yorkshire
organic group
wyog.org.uk

Saturday 7th September 2024
10am – 3.30pm

Register at wyog.org.uk or
enter on the day!