

Prizes:

Place cards will be awarded 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 in organic wine' trophy** - donated by Vinceremos
- **'Best exhibit in the show' trophy** - donated by Jane Thurlow & Tony Chalcraft
- **'Best stall on the day' prize** - donated by WYOG

(Places will not be awarded in classes where exhibits are of insufficient standard. Winning produce exhibitors may be asked if they can provide their recipe for the WYOG website)

Exhibitor Information:

1. Your exhibit/s will be cut and tasted for judging, so must be clean.
2. Classes are judged on flavour with appearance being secondary.
3. Use simple presentation with no decoration or container, unless otherwise stated.
4. You may only enter a variety of fruit or vegetable once in each class.
5. Each fruit or vegetable exhibit can only be of one variety, unless otherwise stated.
6. Excess foliage must be trimmed from root crops, etc.
7. If your exhibit does not comply with instructions it will be void - and please make sure you are entering the correct class.
8. Entry cards are supplied on the day: fill in the variety (if known), any heritage status, and your exhibitor details (under 16s to give their age).
9. Concessions apply to OAPs, under 16s, and the low/unwaged.
10. Stewards, identified by badges, will be on hand to help at all times – just ask.
11. Exhibits are released for collection from 2.30pm.
12. The prizes and trophies are awarded between 3 and 3.30pm.
13. Uncollected exhibits will be sold at 3.30pm with the proceeds going to WYOG.

Programme






Open to exhibitors for staging	10.00am to 11.30am
Open to public	10.30am
Judging of exhibits	11.30am to 1.30pm
Viewing of exhibits	1.30pm to 2.30pm
Prize-giving	3.00pm
Sale of remaining exhibits	3.30pm
Close	4.00pm



22nd ORGANIC SHOW

Saturday 17th September
10.00 am – 3.30 pm

Exhibition Building, Exhibition Road
ShIPLEY College, Saltaire, Bradford
(behind the Victoria Building)
Near Saltaire Station

-  **Over 70 classes: fruit / veg / flowers / produce**
-  **Organic fruit, vegetables, etc for sale**
-  **Growing advice + tasting sessions**
-  **Something for the whole family**
-  **The 'Wholegrain' café**

Admission free

for more information see wyog.org
or phone 07532 428673

*Judged
as nature
intended
—on taste!*



Vegetables		Fruits, Nuts & Seeds		P17	1 bottle of cider
V1	3 French beans for eating whole	F1	3 eating apples	P18	1 glass of fruit- based non-alcoholic drink
V2	3 beans for shelling fresh	F2	3 cooking apples	P19	3 hens eggs: 1 boiled, 2 raw
V3	3 runner beans	F3	3 dessert pears	P20	3 duck eggs: 1 boiled, 2 raw
V4	3 broad beans	F4	3 dessert plums	P21	1 egg-based dessert
V5	3 pods of peas	F5	3 cooking plums	<u>All produce class exhibits:</u> <ul style="list-style-type: none"> ○ to contain organic main ingredients & be presented cold ○ to be labelled with their organic ingredients ○ jars and bottles to be presented easy-to-open ○ pastry items: content judged equally with pastry 	
V6	1 cabbage	F6	A dish of 1 variety of berry		
V7	1 cauliflower	F7	A dish of seeds: presented ready to eat		
V8	1 head of calabrese or other flower-headed vegetable	F8	A dish of 1 variety of nut: some shelled		
V9	3 courgettes	F9	Any other fruit not scheduled: 1 large item or 3 small items		
V10	1 marrow (not ripened)			Grown or produced by the under 16's	
V11	1 ripened edible gourd, pumpkin, squash or marrow	Flowers			
V12	1 cucumber	L1	A vase of mixed garden flowers: presented for effect	C1	A vase of mixed garden flowers: presented for effect
V13	3 leeks				
V14	3 onions	Produce		C2	1 of any fruit
V15	3 heads of garlic			C3	Any salad item/mix
V16	3 shallots	P1	1 jar of jam	C4	1 of any root vegetable or potato
	1 swede	P2	1 jar of jelly	C5	1 of any other vegetable
V17	1 turnip	P3	1 jar of chutney	C6	1 sunflower head: presented flat
V18	3 beetroot	P4	1 jar of pickled vegetable	C7	1 animal or figure made of vegetables
V19	3 chillies	P5	1 jar of pickled fruit	C8	Any bun, biscuit or cake: 3 small items or 1 large item
V20	1 sweet pepper	P6	1 jar/bottle of relish/ketchup/sauce	C9	1 picture of an ideal organic garden
V21	1 sweetcorn cob	P7	A fruit or vegetable based cake	Miscellaneous	
V22	3 potatoes: 1 presented cooked	P8	A Victoria sponge (1 cake split, no cream, organic jam)		
V23	3 carrots			M1	This season's vegetable or fruit disaster: actual or photo(s)
V24	3 standard-size tomatoes	P9	A plain whole-wheat loaf (600g/22ozs of flour)	M2	'Organically Yours': 1 photo celebrating organic growing in West Yorkshire
V25	1 beefsteak tomato	P10	Any other plain, granary, or seeded loaf	Note: <ul style="list-style-type: none"> • Entry fee for each class 40p (20p conc.) paid on the day • Bold indicates a new class • '<u>Exhibitor Information</u>' must be read (see over) 	
V26	3 cherry tomatoes	P11	A fruited or enriched bread		
V27	Chard or leaf beet: 3 leaves	P12	A vegetarian savoury bread		
V28	Spinach: a small bunch	P13	A pastry item with a fruit filling		
V29	1 head of lettuce	P14	A pastry item with a vegetable filling		
V30	Any other leaf vegetable not scheduled	P15	1 bottle of wine		
V31	A dish of salad leaves	P16	1 bottle of beer		
V32	Herbs: 3 culinary types in a jam-jar of water				
V33	Any other vegetable not scheduled: 1 large item or 3 small items				