

WYOG 26th Organic Show – Schedule

Home grown vegetables

- V010 French beans to eat either whole or to eat the fresh seeds, 3 pods
- V020 Runner beans, 3
- V030 Broad beans, 3 pods
- V040 Peas, 3 pods
- V041 Mange-tout peas, 3
- V050 Courgette, 1-2 depending on size
- V060 Marrow, 1 or part
- V070 Cucumber, 1
- V071 Gherkin, 3
- V080 Cauliflower, 1
- V090 Calabrese or flower-headed vegetable, 1 head
- V100 Onions, 3
- V101 Salad onions, small bunch
- V110 Leeks, 3
- V120 Shallots, 3
- V130 Garlic, 1
- V140 Beetroot, 3
- V150 Swede, 1
- V160 Turnip, 1
- V170 Carrots (main crop), 3
- V171 Carrots (baby), small bunch
- V180 Parsnip, 1
- V190 Sweetcorn, 1 cob
- V200 Tomatoes (standard), 3
- V210 Tomato (beefsteak), 1
- V220 Tomato (cherry), 3
- V230 Sweet pepper, 1
- V240 Chillies, 3
- V250 Lettuce, one head
- V251 Salad leaves, small bunch
- V260 Cabbage, 1
- V270 Spinach, small bunch
- V280 Chard/leaf beet, small bunch
- V290 Leaf vegetable (not scheduled)
- V300 Non-leaf vegetable (not scheduled)
- V310 Pumpkin/squash/ripe gourd, 1
- V320 Potato (plain cooked), 1
- V330 Mature seeds of beans or peas, plain cooked, small dish

Extras

- E010 This season's vegetable or fruit disaster
- E020 'Organically yours' – a photo

Fruit & nuts

- F010 Apple (eating), 2
- F020 Apple (cooking), 2
- F030 Pear, 2
- F040 Plum/Damson, 3
- F055 Blueberry, 1 dish
- F065 Berries (any kind), 1 dish
- F070 Fruit (not scheduled), 3
- F075 Currants (red, white, black), 1 dish

Home grown herbs / flowers / seeds / salads

- H10 Culinary herbs, 3 varieties in a jam jar
- H20 Culinary flowers, 3 varieties in a jam jar
- H30 Culinary seeds, (single or mixed), 1 dish for eating
- H60 Flowers for butterflies or bees, in a jam jar
- H70 Flowers for effect, 1 arrangement

Home made

- M030 Bread (plain), 1 loaf
- M040 Bread (flavoured and or enriched), 1 loaf
- M050 Cake (garden vegetable or fruit based), 1
- M051 Buns/small cakes (garden vegetable or fruit based), 3
- M052 Victoria sponge
- M053 Other cakes
- M065 Stone fruit jam/jelly/spread, 1 jar
- M066 Berry jam/jelly/spread, 1 jar
- M075 Currant jam/jelly/spread, 1 jar
- M085 Apple/crab apple jam/jelly/spread, 1 jar
- M100 Fruit jam/jelly/spread (not scheduled), 1 jar
- M120 Preserved fruit
- M140 Pickled or preserved vegetable(s)
- M150 Chutney (fruit and/or vegetable), 1 jar
- M160 Alcoholic drink
- M170 Non-alcoholic drink
- M180 Fruit compote
- M220 Eggs, 1 boiled
- M235 Vegetable/ fruit pie (pastry or dough)
- M240 Prepared fruit or vegetable (not scheduled)
- M250 Honey

Grown or made by under 16s

- C010 Salad
- C020 Fruit
- C030 Root vegetable
- C040 Other vegetables
- C050 Potato, plain cooked
- C060 Fruit dessert in a glass
- C070 Animal or figure made of vegetables
- C090 Sunflower head
- C100 Hand drawn mature plant indicating its parts

west Yorkshire organic group 26th **Organic Show**

Saturday 12th September 2015

10.00am – 4.00pm

Exhibition Building,

Exhibition Rd,

ShIPLEY College,

Saltaire BD18 3JW



- **Over 70 classes: fruit / veg / flowers / produce**
- **Growing advice and tasting sessions**
- **Something for the whole family**
- **Stalls selling local produce**
- **The 'Wholegrain' café**
- **Guest speakers**

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 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
- '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 H70), please use recyclable disposable containers/ plates 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

Free Admission – Register Online

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