

Schedule

Saturday 8th September 2018

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
- 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:

- WYOG Trophy for 'Best exhibit in the vegetable section'
- Terry Marshall Trophy for 'Best exhibit in the tomato section'
- Jack First Trophy for 'Best exhibit in the fruit section'
- WYOG Trophy for 'Best exhibit in the under 16s classes'
- WYOG Trophy for 'Best exhibit in the produce section'
- WYOG cup for 'Best exhibit of bread'
- Vinceremos Trophy for best alcoholic drink
- Thurlow & Chalcraft Trophy for 'Best exhibit in the show'
- WYOG Trophy for 'Best stall on the day'

Judged
as nature
intended -
on taste!

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

Registering in advance saves you time on the day, and you don't need to know what you are entering in advance

Home grown vegetables	
V010	Beans, Broad 3 pods
V020	Beans, French 3 pods
V030	Beans, Runner 3 pods
V040	Beetroot 1-2
V050	Cabbage 1
V060	Carrots (baby), small bunch
V070	Carrots (main crop) 3
V080	Chard/leaf beet, small bunch
V090	Chillies 3-5
V100	Courgette 1-2
V110	Cucumber 1
V120	Flower-headed vegetable (eg cauliflower, calabrese) 1 head or small bunch
V130	Garlic 1
V140	Leeks 1-2
V150	Lettuce 1 head or small bunch of leaves
V160	Marrow 1
V170	Onions 1-2
V180	Onions, spring small bunch
V190	Parsnip 1
V200	Peas 3 pods
V210	Peas, mange tout / sugar snap 3 pods
V220	Pepper, sweet 1

V230	Potato plain cooked 1-2
V240	Pumpkin/squash/gourd 1
V250	Radish small bunch
V260	Salad leaves small bunch
V270	Shallots 3
V280	Spinach, small bunch
V290	Swede 1
V300	Sweetcorn, 1
V310	Tomatoes, beefsteak 1
V320	Tomatoes, cherry 3-10
V330	Tomatoes, standard 3
V340	Turnip 1
V350	Vegetable, leaf (not scheduled)
V360	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	Bread - other
M050	Cake/small buns, garden vegetable/fruit-based 1 cake/3 buns
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	Home made food item (not scheduled) 1 portion
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