THE ROYAL BATH & WEST OF ENGLAND SOCIETY

2022/2023

Journal

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THE ROYAL BATH & WEST OF ENGLAND SOCIETY

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Welcome

As you will see over the next few pages the Society is rising from the Covid ashes and embracing the future with gusto. We were able to enjoy a normal Royal Bath & West Show again, the Dairy Show was brimming with visitors and the showground is rapidly filling up with outside events. Enjoy reading about the pleasure that the prize winners get from competing, the stewards' reasons for helping out every year and how the Show has encouraged cider to make an extraordinary comeback. We also highlight those who have given exceptional service to agriculture and hear from those we support with scholarships. We look forward to seeing you on the showground in 2023.

RUPERT ULOTH HON. EDITOR





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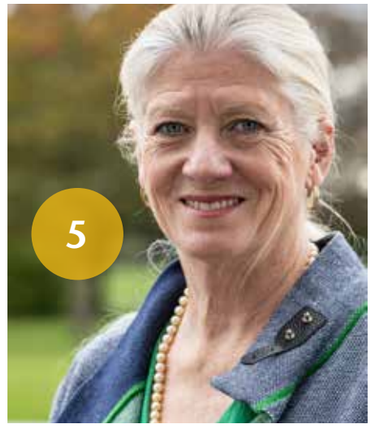





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PRESIDENTS 2022/23

THE EARL AND COUNTESS OF RADNOR

The Royal Bath & West Society are delighted to welcome the Earl and Countess of Radnor as the new Joint Presidents of the Royal Bath & West of England Society for 2022/23.

Lord Radnor was brought up in Wiltshire and studied at the Royal Agricultural University, Cirencester. He worked for Strutt & Parker and Christie's in London, before returning to run his family properties in Wiltshire, Hampshire, Folkestone, and London. Lord Radnor will be the fourth from his family to be President of the Royal Bath & West Society. The first recorded Earl of Radnor to be President was in 1905, followed again in 1919 and again in 1963.

Lady Radnor has a strong interest in the equestrian world and she is a keen gardener. She is the Patron of Horatio's Garden which provides beautiful gardens for spinal units throughout Great Britain.

Lord Radnor joined us at the Dairy Show this year, and we very much look forward to welcoming them both to our Field to Food Learning Day in April and the Royal Bath & West Show in June 2023.



LADY RADNOR



LORD RADNOR



CAROL PARIS CHIEF EXECUTIVE

Carol Paris joined the Society this summer as our new Chief Executive. Here she tells us a bit about herself...

Getting to know our new Chief Executive...



What were you doing before you joined the Royal Bath & West Society?

I was Chief Executive for Rosebourne Garden Centres and prior to that Chief Executive for the Horticultural Trades Association.

What are you enjoying about working at the Royal Bath & West Society so far?

The people – both the team in the office who are so enthusiastic and also the incredible volunteers who have such a passion for the Society and give up so much time for us.

What three words best describe yourself?

Innovative, persistent, enthusiastic.

What do you get up to outside of work?

I have two horses and two dogs so they take up much of my spare time. I also love sailing.

If you were stranded on a desert island and could only have three items from your home with you, what would it be & why? (not including Husband/Pets)

My boat!

Which three people (dead or alive) would you invite to dinner and why?

Edmund Rack – he started it all!

David Attenborough – for his support of environmental causes.

Rachel Blackmore – the first female jockey to win the Grand National.

Can you share any exciting ideas/plans you have for the future of the Bath & West?

Given my background I am particularly keen to revitalise the horticulture area at the Royal Bath & West Show.



CATHERINE LOOK ROYAL BATH & WEST SOCIETY CHAIRMAN

2022 Chairman's Review

The Society has seen a number of changes during the past 12 months. In particular, Robbie Drewett has retired as Chairman of the Trustees and Honorary Show Director after nearly ten years. We owe Robbie an enormous thank you for his professional and dedicated period of Chairmanship. During the pandemic Robbie and a small group of Trustees also carried out the Executive Management of the Society, which involved regular plan changes as pandemic guidance evolved. A farewell dinner was held on the Friday of the Royal Bath & West Show, and Robbie was delighted that so many people could attend. With his vast knowledge and experience of the Society, Robbie will be a hard act to follow.

John Alvis and Angela Yeoman have also retired from the Board after many years of committed service to the Society. We are delighted to welcome David Cotton and Ellen Kingston who have recently joined the Board and we look forward to working with them and benefitting from their skills and expertise. Rupert Uloth has taken over as Honorary Show Director and, as such, will be Chairman of the Royal Bath & West Show as well as Chairman of the Shows' Board.

There has long been a strong Royal connection to our Society and the Royal Bath & West Show and, with the rest of the country, we were very sad when our Patron, HM Queen Elizabeth II passed away. Her first visit to the Royal Bath & West Show was at Cardiff in 1948 as HRH Princess Elizabeth and she became our Patron in 1952 when she ascended to the throne. Her Majesty visited the Show in 1966 and 1985 and most recently met representatives of the Society when she visited Somerset in March 2019.



HM the Queen, who was Patron of the Royal Bath & West Society for 70 years

MOVING FORWARDS IT WILL BE IMPORTANT FOR US TO DEVELOP BUSINESS OPPORTUNITIES FOR THE SOCIETY WHILST NOT LOSING SIGHT OF OUR CHARITABLE OBJECTIVES.

As we move forwards we are delighted to have rebuilt the staff team. We now have a full Senior Management Team, including the appointment of Carol Paris as our new Chief Executive. Carol comes from a horticultural trade and membership organisation background, and is reviewing our business operations before moving onto strategic plans for the future. Our Head of Shows, Alan Lyons, sadly decided to leave the Society after being a valued member of the team for more than 20 years. We are indebted to Alan for his commitment over the years and wish him well in the future. Jess Chiplen has been promoted as our Head of Shows. Jess and her team delivered a very successful Royal Bath & West Show and Dairy Show in 2022.

This year has seen the return of the Royal Bath & West Show after an absence of two years, with a three day format instead of the previous four day show. The weather was kind, the car parks were very full and the number of visitors, especially on Thursday and Friday was substantial. A number of features were included from our 2021 Festival and work is underway to develop the Show as we move forwards. The annual Dairy Show was held in October with a very good attendance of farmers and a sell-out of trade stand space. Similarly, the Dairy Industry Dinner on the evening prior was also full to capacity, having sold out several weeks before. This year we also hosted the British Cheese Awards at the Dairy Show, with 500 different cheeses all competing to be crowned best cheese.

James and Charlotte Townshend were busy and committed Joint Presidents during the year. They took great interest in the activities of the Society and their stamina and enthusiasm shone through during the Royal Bath & West Show. We look forward to their continued involvement and support in years to come as Vice Presidents of the Society. Lord and Lady Radnor are our Presidents for 2022/23 and many of you will already have met them at the AGM or Dairy Show.



British Cheese Awards Supreme Champion, Ashdown from King Stone Dairy



Lord Radnor, Mr James Townshend & Catherine Look



The Dairy Industry Dinner – 4 October 2022

THE SOCIETY HAS A FANTASTIC AND VALUABLE ASSET IN THE SHOWGROUND

Moving forward it will be important for us to develop business opportunities for the Society whilst not losing sight of our charitable objectives. The Society was established in 1777 for the encouragement of agriculture and today the objectives retain the remit of promoting agriculture together with education, art, rural skills and all allied trades. It is the Boards' responsibility to deliver these objectives in the modern world. Our charity committee consider requests for support, mostly for education bursaries and assistance with research projects. We also deliver significant charitable benefit from the events that we organise, including our Field to Food Education Day, Dairy Show and from large parts of the Royal Bath & West Show.

The Society has a fantastic and valuable asset in the showground, and with the guidance of Martin Thatcher (Chairman of the Enterprise Board) the team is actively looking at making more use of our premises by letting out our facilities to other businesses and organisations. Unfortunately, the Society lost two major showground clients prior to Covid and obviously, during the pandemic virtually all lettings ceased. However, under the leadership of Charly Andrews (Head of Commercial Sales) business is now building with clients returning and being encouraged to take multiyear contracts to provide stability going forwards. As a result we should be able to increase our sales and lettings revenue and thereby have more resources to fund our charitable activities.

Financially, we have come through the pandemic in better shape than might have been the case. It is a tribute to the team and Board that we were able to move quickly and take decisions to protect the Society. We continue to face financial challenges as we rebuild the business post Covid. In particular our overheads have escalated particularly in respect of utility costs and our team are working hard to mitigate costs across the organisation.

As a membership organisation and charity we have a very wide stakeholder group. The Society would not exist if it was not for all of our members, volunteers and staff team. In particular, it would not be possible to run the Royal Bath & West Show without the enormous number of stewards that are present, both in the lead up to the Show and during the event. It is a huge commitment that I hope also has rewards of friendship and camaraderie. Thank you.

In closing I would like to thank the Board and Council for allowing me the honour of becoming your Chairman and I look forward to working with you all in the future.



JESS CHIPLEN HEAD OF SHOWS

After a three-year covid enforced hiatus, the much-anticipated return of the Royal Bath & West Show did not disappoint. Coinciding with the Platinum Jubilee Weekend, it was an action packed three days full of royal celebrations for the late Queen who was also our patron as head of Shows Jess Chiplen reports.



THE ROYAL BATH & WEST SHOW 2022

"Every step of the way, I count myself very lucky to have the opportunity to work alongside so many incredible people."

Along with the return of the full complement of Livestock & Equine Classes, we took the opportunity to introduce some new features to this year's Show, including an exciting line up of daily celebrity appearances. Kaleb Cooper joined us on the first day which caused quite a stir with many visitors keen to get a selfie with the Clarkson Farm favourite, including the Bath & West Team! Amanda Owen really showed her adventurous nature by joining in with the Paul Hannam Stunt Show on Saturday, riding on the back of a quad bike.

Originally planned for 2020, The Great British Kitchen finally made its debut with mouth-watering demonstrations from Briony May Williams (Great British Bake Off), Dean Edwards (ITV This Morning) & Amanda Owen (Yorkshire Shepherdess) across all three days.

A combination of the beautiful weather (at least for most of the time) and the Bank Holiday Jubilee Weekend meant that we saw record numbers through the gates – we even sold out of Show Programmes by the final day.

For me personally, this year's Royal Bath & West Show has particular poignancy as it was my first Show delivered as 'Acting Head of Shows'. This was a big undertaking, not only as the team restabilised after the covid enforced hiatus but also following in the footsteps of Alan Lyons – and they are some big shoes to fill! What will always stay with me from the 2022 Show was the sheer amount of determination, dedication, and passion from so many individuals. Staff, stewards, and exhibitors all rallied together to overcome the post covid related challenges faced by the Society, all with a shared passion to make the Show the success it was. It is astonishing in a 'normal' year, but with the added hurdles that a two-year gap presented us with, to conclude with such a great Show was a real credit to everyone involved.

Following on from this year's Show I was delighted to be offered the role of Head of Shows, which I accepted with a huge amount of excitement. With a much-needed boost to the team's moral following this year's Show, the team and Show Committees continue to work hard behind the scenes, planning another cracker of a Show for 2023. Every step of the way, I count myself very lucky to have the opportunity to work alongside so many incredible people, all specialists in their field and all passionate about showcasing the very best of Great British entertainment, food & drink and agriculture.

The Royal Bath & West Show 2022 in numbers:

110,000+ visitors over **3** days
2.8ha of marquees, pavilions and temporary stables
2.1 miles of barriers , **½** mile of temporary fencing and **1,176** signs erected
0.6 miles of Union Jack Bunting and **1** Jubilee Beacon
4 Celebrities
14 Society Awards presented during the Show (Long Service Award, Prince of Wales Award & Environmental Youth Award)
Over **10** Hours of Music in the Pilton Tent
Over **400** volunteers and almost **500** trade stands
96% of waste is used to generate renewable energy
6 Food Court Areas and **36** mouth-watering Food & Drink Traders in the Food & Drink Marquee
6 hours of cooking in the Great British Kitchen
Over **4,000** animals
6 hours of Show Jumping, **21** HOYS Qualifier Classes and **290** stables hired in for equine exhibits
1.5 hours of Falconry Displays in the Woodland & Countryside Ring
11.5 tonnes of coal for Vintage Vehicles and Shoeing
180m³ of soft peeled wood to create a soft surface for cattle to walk on
480 picnic tables hired in – enough to seat **2,880** people
87 miles travelled by Kaleb Cooper, to get from Diddly Squat Farm to Royal Bath & West Show (further than when he travelled to London)











Stewards' Q&A

> *"The camaraderie between all the exhibitors, the smell, the noise. Magic!"*



Jonathan Baker (left) and Patrick Palmer (right)

JONATHAN BAKER

FICFOR,CENV,M.ARBOR.A.

Chief Steward of Woodlands and Countryside Conservation

Length of Service at the Show:
I have been involved with the Bath & West since 1987 either as an exhibitor or steward and have been Chief Steward since 2007.

Profession when not at the Show:
Chartered Forester and Environmentalist, recently retired from Deputy Principal at Sparsholt College Hampshire.

Where do you live?
Bruton in Somerset

What does your stewarding job entail both before and during the Show?
The committee meets after the Royal Bath & West Show to discuss and review how the Show went, what changes and new ideas we have for the coming year, review Show budgets and requirements. As many of the committee are also foresters we usually have a works day to help with the woodland elements of the section and maintain the tree safety in the area.

In the spring we meet to confirm exhibitors and timings for the arena events. During the weeks running up to the Show we liaise with the Bath & West team to ensure all is going to plan, and establish which exhibitors need electrical supply, tables, chairs and safety barriers as well as doing risk assessments. Immediately prior to the Show there is a Chief Stewards meeting to discuss safety, communications, incident reports and lost children procedures to ensure all is clear. We also finalise the steward rota so we all know who is on duty.

What is the most challenging aspect of it?
Making sure the area is safe, that the public will have an entertaining and informative visit and to get across the importance of woodland and countryside conservation.

What is the most enjoyable aspect?
To entertain visitors in an informative way of the importance of woodland and conservation matters and sustainability, and working with a great bunch of people who help out on the committee and working with the exhibitors to ensure they also enjoy the show.

Why do you do it?
I have always been passionate about informing people of the importance of woodlands and conservation.

How did you become involved?
I became involved as an exhibitor in the Forestry section with a local consultancy firm and started helping with setting up in the area as a whole and then became a steward.

What is the most amusing thing to happen to you while stewarding at the Show?
Returning a mobility buggy to a rental outlet during the Show, the easiest way was to ride it, only to hear the remark 'golly they're giving chief stewards buggies now'

What are the Show highlights for you?
Seeing the public and exhibitors enjoy themselves and working with a great bunch of people from the Bath & West and my own committee.

How has the Show changed since 2019?
We are now much more visible from Avenue B which has increased footfall. We have also been joined by the Environmental Youth Awards who bring another very welcome dimension to the section.

PATRICK PALMER

Chief Steward of Vintage Vehicles

Length of Service at the Show:
43 Years

Profession when not at the Show:
Farmer

Where do you live?
Bower Hinton, Martock, Somerset

What does your stewarding job entail both before and during the Show?:
Chairing meetings between shows, making sure we make best use of the area we have been allocated and that we are within budget. Sending out tickets, sending out the right passes to our exhibitors. During the Show, making sure our section runs as smoothly as possible, especially overseeing what has become our Grand Parade of over 80 tractors with various machines together with a few steam engines in the Main Ring in the late afternoon of each day to bring the day's Show to a close.

What is the most challenging aspect of it?
Organising the above event!!

What is the most enjoyable aspect?
Meeting exhibitors who have become familiar once a year friends. I invariably get a shout from behind a tractor or under a steam engine, "Morning Patrick, good to see you, you're looking great" etc.

Why do you do it?
It takes me away from the farm to do something worthwhile but completely different; sharing my enthusiasm for farm machinery, steam engines and everything mechanical in our section.

How did you become involved?
I was Chairman of Somerset and South Avon NFU in 1979. During their year of office each County Chairman is invited to join the Bath & West Council. I was allocated to join what was then the Machinery and Motor Fair Committee. I was hooked and have been on the committee and its successors ever since.

What is the most amusing thing to happen to you while stewarding at the Show?
My Vintage Vehicle section has been blessed with a visit during Show of the current President and his or her spouse for many years. It has always been my ambition to get one of them to climb on board and drive a steam engine around our ring (under supervision). To say it has always been a laugh is an understatement. Just imagine a President in all his or her finery stepping up vertically to the seat and driving a dirty old steam engine! All have said they thoroughly enjoyed it and some even have told me it was the highlight of their Show tour.

What are the Show highlights for you?
My current highlight has been our around 90 vehicle parade at the end of each Show. My other highlight years ago was when on Show Wednesday I heard that Concorde was landing at RNAS Yeovilton the next day. Captain Jock Cunningham was one of my stewards at the time. My idea was that what a truly wonderful sight it would be if Concorde could be diverted to do a circuit of the showground before landing. Jock, a past Captain of RNAS Yeovilton, still had some influence in the world of flying. I persuaded him (against his better judgement) to use his past contacts to see if this could be done. At 8am on Show Thursday morning he reported that he might have been successful and if he was it would be coming from Wincanton direction at about 12 noon. We told no one about this in case it didn't appear. Just before 12 we spotted it on the horizon over Wincanton accompanied by a Harrier. They did two circuits of the showground before flying on to RNAS Yeovilton. What a sight! Jock (bless him) organised it to the enjoyment and cheering of over 30,000 showgoers; but it was my idea!!

SIR ALEX MUIR-MACKENZIE Bt

Chief Steward of Ring Events

Length of Service at the Show:
20ish Years

Profession when not at the Show:
Retired

Where do you live?
Gillingham, Dorset

What does your stewarding job entail both before and during the Show?
There are several committee meetings throughout the year. In the run up to the Show, I seem to spend a lot of time trying to persuade people not to cram so much activity into such a short length of time. During the Show the team keeps all the activities as close to their time slot as possible.

What is the most challenging aspect of it?
Constantly worrying about time.



What is the most enjoyable aspect?
Watching the public's reaction to the various activities.

Why do you do it?
I am something of a Show junkie. I do lots of different jobs at many shows. If I wasn't stewarding this, I would be doing something else.

How did you become involved?
I was originally recruited by Richard Darby and Jeremy Speid-Soote to be a steward in the horse section. When Clive Ross decided to step down from being Chief Steward, I was asked to transfer to ring events.

What is the most amusing thing to happen to you while stewarding at the Show?
Racing disabled buggies in the Horse section lorry park.

What are the Show highlights for you?
The first highlight is usually the main attraction. Before it is due to take place there is a build up of public around the main ring and the atmosphere becomes palpably charged. This continues during the act and at the end there is a huge explosion of energy from the crowd. The second is the vintage tractor display. The smell, the noise and the camaraderie between all the exhibitors. Magic!

How has the Show changed since 2019?
The Show has always evolved. Covid-19 has caused this evolution to accelerate. There are lots of layout changes and many sections have returned after the break invigorated with new energy and ideas. Sadly, I get little opportunity to go and see them.

"One of the wonderful things about the Show is the wide variety of different attractions in the main ring."

ROSS MANGLES

Chief Steward/Steward of Orchards and Cider

Length of Service at the Show
10 years

Profession when not at the Show
Apple grower and Cider maker, supplying small cidermakers across the country, as well as running our cider taproom on the farm.



Where do you live?
Haselbury Plucknett, South Somerset

What does your stewarding job entail both before and during the Show?
Organising the British Cider Championships, which is the second largest cider competition in the world. I also help setup and break down the section, including the arduous task of disposing of any leftover cider at the end of the Show!

What is the most challenging aspect of it?
Making sure the judges are where they're meant to be, when they're meant to be there. Most of them are well behaved but there's always a few rogue ones that have to be fetched from around the showground!

What is the most enjoyable aspect?
It's always nice to catch up with friends and cidermakers I haven't seen since the last Show, as well as making new friends. Also, lunch in Council is definitely a highlight!

Why do you do it?
It's a brilliant way to get to know people, and I've learnt so much about cider making over the years from some of the best cidermakers in the world who have always been willing to chat and share their knowledge.

How did you become involved?
I first started on the railway for a few years before moving to the cider tent where my sister was already stewarding,

What is the most amusing thing to happen to you while stewarding at the Show?
Several things come to mind, but nothing I would deem suitable for publication!

What are the Show highlights for you?
Definitely the cider competition. It's always fascinating to see the range of ciders from so many different producers across the country, and to be able to taste all the different styles. It's a real privilege to be involved with.

How has the Show changed since 2019?
Being a three day Show has meant a shorter window for judging the cider competition, although we have coped well so far.

OVERALL I THINK THE SHOW STILL FEELS LARGELY THE SAME EVEN AFTER THE TURBULENT LAST FEW YEARS. I'M SURE IT SHALL CONTINUE FOR MANY YEARS TO COME!







JAMES THOMAS

Chief Steward of The Grandstand

Length of service at the Show
20 Years

Profession when not at the Show?
Property Developer

Where do you Live?
Somerset/Just outside of Sherborne

What does your Stewarding job entail both before and during the Show?
Before it is to attend council meetings and main Show committee meetings. It has been fascinating to learn more about all of the hard work everyone puts in to make the Show what it is. During the Show my main role is to make sure that anyone watching the main ring attractions from the Grandstand are looked after and enjoy their experience. Alongside a brilliant team we also make sure all prizes and rosettes are presented correctly to all of the wonderful contestants and exhibitors who make such a huge effort to attend the Show.

What is the most challenging aspect of it?
One of the wonderful things about the Show is the wide variety of different attractions in the main ring, the challenging part for me is being able to talk knowledgably about each one. I will admit I knew very little about Showjumping when I first started and whilst I am certainly no expert I can at least explain what is happening to someone who may be watching it for the first time.



What is the most enjoyable aspect of it?
To be honest I enjoy every aspect of it, but if I had pick just one it would be watching people win prizes or receive rosettes knowing now how much time and effort they put in their craft.

Why do you do it?
I do it because I really do enjoy it. I have met some amazing friends over the years and catching up with them at Show is something I look forward to every year. But at the heart of it I absolutely love the Show and everything it represents. Being able to play a very, very small part in helping it go as well as it does is something I take great pride in.

How did you become involved?
My great grandfather was the Show ground manager and when my grandfather retired from the Army, he took over from him. The Show has been part of my family for a long time and I have been attending the Show since my childhood.

What is the most amusing thing to Happen?
During the parade of hounds, two of the hounds managed to squeeze themselves into the Royal Box. No one was in there at the time, one of the President's guests had quite a fright when he came around the corner expecting to be met by me and was instead greeted by two rather large hounds. Luckily by this point I had noticed and managed to usher them back into the main ring.

What are the Show Highlights?
This is a hard one but in the main ring the heavy horses are a particular favourite and I look forward to seeing the same horses back every year and seeing them develop. Outside of the Grandstand I will admit I am partial to the Cider Tent.

How has the Show changed since 2019?
The Show is ever developing, seeing how much work goes into making it happen is truly amazing. The changes are sometimes subtle but take a great deal of planning due to the scale of the Show. Everybody works incredibly hard to make sure the Show "moves with the times" which I believe it has and will continue to do so.



DAVID COTTON CHAIRMAN OF THE DAIRY SHOW

Chairman David Cotton reports on the Dairy Show 2022

Nearly £3,000 was raised at the Dairy Industry Dinner for our chosen charity the Royal Agricultural Benevolent Institution (RABI), including a £500 donation from HSBC.

DAIRY SHOW 2022

It was inspiring to see the Dairy Show back in its entirety, as we welcomed more than 250 dairy cattle exhibitors. We were also treated to a showcase of the finest Channel Islands talent, as the Dairy Show hosted the National Shows for both the Jersey & the Guernsey Cattle Societies. The Jerseys scooped the top prize for the second year running with the Llewellin family's Supreme Champion Award for Riverside Engineer Hazelnut.

Wet weather did not deter the hardy dairy farming community and the avenues were full of visitors meeting, chatting and shopping. The high quality and wide variety of trade stands included new and innovative products such as cow monitoring technology with Herdvision and SlurryBugs from Envirosystems. Our 'Dirty Discussions' seminar sessions drew interested audiences as they focused on ways organic manures can be collected, stored, optimised and applied to maximise soil health and, ultimately, the performance of crops and grazing livestock: a vital topic whilst fertiliser prices are at a record high.





This year the Dairy Show hosted the Jersey National Show





Dairy Show Supreme Champion Riverside Engineer Hazelnut



DAIRY INDUSTRY DINNER

On the eve of the Dairy Show, the ever-popular Dairy Industry Dinner returned for the first time since 2019.

Tickets sold out well before the event and more than 380 key members of the dairy industry attended.

Our guest speaker, Di Wastenage, Chair of the Royal Association of British Dairy Farmers, delivered a lively and thought-provoking speech highlighting the importance of understanding the markets, and the imperative of inclusivity, training and education for the next generation.

This year the Dairy Industry Award was presented to Shelagh Hancock (below), CEO of First Milk, for her outstanding contribution to the Dairy Industry. Throughout all of her job roles, Shelagh has been a positive driver for change with colleagues commenting on her tireless and enthusiastic approach to work.





BRITISH CHEESE AWARDS

Chairman Julius Longman reports on the British Cheese Awards 2022 which made it's return for the first time since 2019.





Nigel Barden (British Cheese Awards judge), Joe Lumley and Alex Jess from King Stone Dairy and Julius Longman, chairman of the British Cheese Awards.



CHEESE CHAMPIONS

For the first time ever, the British Cheese Awards joined the Dairy Show, providing visitors with an impressive display of dairy produce including cheese, butter, yoghurt & cream. With more than 500 entries, the 50-strong judging panel made up of cheesemakers, cheesemongers, cheese experts, buyers and commentators assessed the entries in their individual classes during the morning session. Bronze, Silver and Gold accolades were awarded to deserving products from England, Scotland, Ireland and Wales.

During the second round, all Gold award winners from each category were judged alongside one another to identify the category winners, before all category winners were judged during the final round to find this year's Supreme Champion and Reserve Champion.

Ashcombe from King Stone Dairy in Gloucestershire was named this year's Supreme Champion. Crafted on an organic dairy farm, Ashcombe was created during lockdown in response to the extreme challenges endured by cheesemakers during this period. Faced with the need to utilise thousands of litres of milk that would otherwise have to be poured away, Head Cheesemaker David Jowett decided to use the milk to produce a larger, longer ageing cheese.

At the end of a busy day of judging, trophies were awarded to all category and National winners during the British Cheese Awards Dinner. We were also treated to some excellent coverage on both BBC Points West & ITV West Country that evening, and an interview with Claudia Winkleman on her Saturday Morning Show on BBC Radio 2.





LONG SERVICE AWARDS



THE LONG SERVICE AWARDS ARE ANNUAL SOCIETY AWARDS WHICH RECOGNISE THE LONG-STANDING HARD WORK OF THOSE WHO HAVE BEEN IN THE AGRICULTURAL AND FARMING SECTORS OR VOLUNTEERED AS A STEWARD AT THE ROYAL BATH & WEST SHOW.

Twelve individuals who have devoted much of their working lives to agriculture were recognised for their efforts at the Royal Bath & West Show this year. Three were agricultural workers who have worked in the sector for 40 or more years; whilst nine have served as Stewards at the Show for more than 30 years. This year is the first time that the service of the Show's Stewards has been recognised in this way.

Tim Boon, Andrew Hagley and Alexander Luffman have each given over 40 years of service to agriculture, whilst Stewards Patrick Biss, Peter Vile, Bob Quantrill, Anthony Alexander, Nick Renwick, Allen Cotton, Bella Craven, Alastair Fitzgerald and Tony Sugg have each volunteered at the Royal Bath & West Show for 30 or more years. In total, the twelve have given almost 400 years' service.



ALLEN W. COTTON

Holstein-Friesian cows have been central to the success of the West County dairy industry for centuries. Allen W. Cotton, whose family have farmed in the South West for more than a century, charts the history of this superb breed.

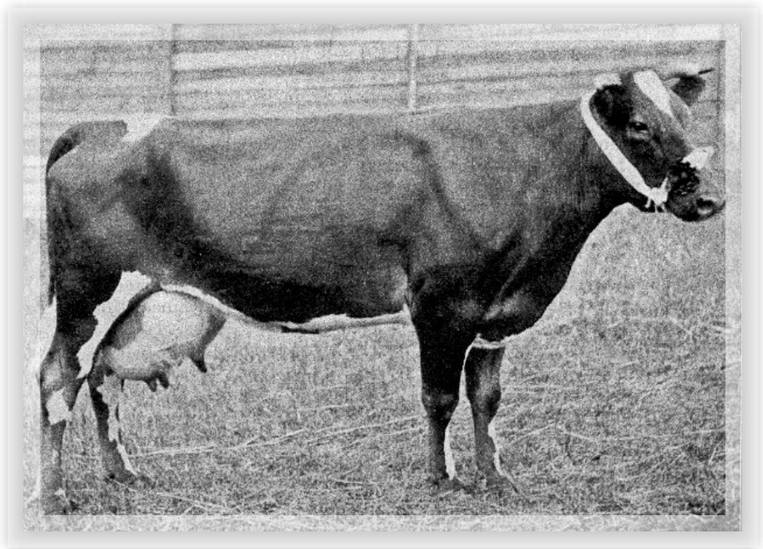
A BREED APART

The dairy breed that has shaped the west country

In fairly recent times I saw in a Victorian era book on cattle breeds, engravings depicting both the Holstein breed as well as those coming from the Friesland district in Holland, as two distinct local breeds. This proved to me that they were, in fact, originally two separate breeds but, over the years, they became synonymous as being cattle from the North Holland and Schleswig Holstein district of N. Germany. Unfortunately, I have not been able to find the book again!

Many of these cattle from Europe were imported to the East coast regions of Britain. A cattle market in Islington, London, first opened in 1855, reputedly not only sold cattle for the beef trade but also up to 45,000 dairy cows a year, many of which had been imported direct from Holland. These were purchased by the keepers of town dairies, supplying fresh milk direct to the growing London population, as well as to established dairy farms in the Eastern side of the country, from Kent to Aberdeen. Although the majority of these cattle had distinct black and white markings, occasionally they came with either red or dun, a creamy brown colour, in place of the black. The importation of these cattle continued until, in 1892, an act of Parliament was passed banning all imports of cattle, except for immediate slaughter, due to continued outbreaks of Foot and Mouth disease in Europe.

The predominant dairy breed in Britain in the 1800s was the Dairy Shorthorn. Milk sold fresh was but a small part of the market, particularly in the west, cheese being the major outlet to which the Dairy Shorthorn's production curve was well suited. With the coming of the railways, the outlet for fresh milk was changing and a constant, year-round, demand evolved to which the Dutch cattle were more suited.



British Holstein Cow "Melford Eva" 1st Prize winner, Royal Show. 1911

> ALTHOUGH THINGS DID IMPROVE, IT WAS NOT UNTIL AFTER WAR WAS DECLARED IN 1939 THAT AGRICULTURE REALLY CAME OUT OF ITS DEPRESSION.

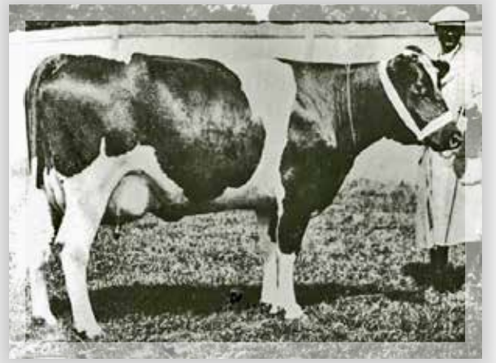
Gradually the milking ability of these, mainly black and white, cattle came to be more widely recognised. Overall, in the UK, dairy cattle were expected to be dual purpose, suitable for both milk and beef production and the cattle from Friesland had this attribute.

By the early 1900s a few enthusiasts were looking to form a breed society and in 1909 the British Holstein Cattle Society was formed, shortly to be renamed The British Holstein-Friesian Cattle Society. Due to the war with Germany, by 1919 the society had dropped the "Holstein" and it adopted the name I was familiar through most of my farming career, The British Friesian Cattle Society. (B.F.C.S.)

The breed in this country very much retained the Dutch type of cattle. In fact, there was an importation of pedigree cattle from there in 1914 and in 1922 a delegation went out to South Africa and brought back more of the same type. The one outstanding bull from this latter importation was Terling Marthus, an animal to have a tremendous influence, not only on the Terling and Lavenham herds but also the breed as a whole.

Soon after the end of the war pedigree cattle were selling at very high prices. At a sale in August 1920 near Dorchester a pure-imported pedigree Friesian cow sold for 3,100 gns and my grand-father's cousin, Arthur Allen, was holding a sale the following day at Chesterblade, close to the present Bath & West Show site. The 53 pedigree cattle from his "Glen" herd sold for an average of £188.00 each.







Clockwise: Terling Marthus 11 years old at the Essex Show 1932; A Holstein Show Cow; Glen Werribee Winner of 14 1st Prizes 1925-26

The good times were not to last and by 1933, following the great depression beginning in 1929, farming was really on its knees. To overcome this problem, seriously affecting the rural areas, the government passed the Agricultural Marketing Act 1933 allowing the formation of marketing boards of which the Milk Marketing Board was of greatest significance in the West Country. In 1938, Arthur Allen, having decided to retire, had a sale in October that year, and the average price was only 43gns. a head, a tremendous drop from the heady days following the first world war.

Although things did improve, it was not until after war was declared in 1939 that agriculture really came out of its depression.

Artificial Insemination (A.I.) of cattle first began in the UK late in the 1940s but it was not until the 1950s that it really had an impact on the quality of dairy cattle in the country. In the autumn of 1950, Horlicks, who ran the Somerset Cattle Breeding Centre, purchased Horlicks Adema 66 at the sale of imported Dutch cattle selected by a delegation appointed by the B.F.C.S. This bull not only had a great influence on the breed locally but was also much sought after nationally.

Meanwhile, in N. America, the Dutch/German cattle were being developed on different lines to those followed in the UK, concentrating purely on dairy production.

The first recorded Holstein animal to arrive in North America was in 1852 from a ship carrying cargo, where a cow had been on board to provide fresh milk to the crew. The man who purchased her, a Mr Chenery, was so struck by her milking ability that, within a few years, he imported further cattle direct from Holland, thus laying the foundation of the Holstein cattle breed in America, although it is believed that there were already black and white cattle present on the continent, these having come over with early Dutch settlers in the previous century. By 1885, a few breeders got together and formed the Holstein-Friesian Association of America, 24 years prior to that formed in Britain.

Whereas in Britain the cows were expected to be dual-purpose, in America the breeders concentrated very much on milk production and developed a more specialised, higher yielding type of cow. Not only taller in stature but also finer boned and not carrying the same beefing quality as predominated in the UK. These animals were well suited to a more intensive system of management, not being so dependent on grazing as in Europe. The superior milking ability appealed to a number of breeders in this country and over 2000 in-calf heifers and a few bulls were imported from Canada following the end of the Second World War. These cattle, being ineligible for registration in the British Friesian Society herd book, led to the breeders forming their own association, to be later known as the British Holstein Society. Following a devastating outbreak of Foot and Mouth disease in Britain in 1967, centred in the Cheshire/Shropshire area, which saw the destruction of a good number of Friesian pedigree herds, many of the breeders affected then restocked with Holstein heifers imported from Canada, giving the breed a big boost.

In the following years the two societies ran on parallel lines. When the first South West Dairy Show, organised by the Royal Bath & West of England Society, was held in 1981 there were five classes scheduled specifically for pedigree British Holstein cattle, bringing forward 32 entries. To put this in context, the Dairy Shorthorn entries at this show amounted to 57, whereas the British Friesians brought forward 116 in total.

From 1950 to the 1980s, the Friesian breed continued to make great commercial progress. The Dairy Shorthorn breed almost disappeared from dairy farms, and others, such as the Ayrshire and Guernsey, were very much reduced in numbers. To a degree, many dairy farmers were not looking for the more extreme and tall Holstein cattle but were happy to use them to cross with their smaller, more compact, British Friesians. Gradually the use of Holstein bulls, available through A.I., gained in popularity and in 1988 the British Friesian Cattle Society agreed to register the Holstein cattle in their herd book; although the British Holstein Society still continued its own register. In the 1996 Dairy Show, the Society still ran separate classes for the two breeds, the Holstein Friesians having 63 entries, while the British Holstein only managed 27.

It was not until 1999 that the two herd books agreed to a merger. And so it was that the original British Holstein Society, formed in 1909, having gone through many name changes over the previous century, almost reverted to its original name by becoming "Holstein UK" in 2002.



ALAN STONE

Alan Stone who has recently retired as Chief Steward of Orchards & Cider, charts the progress of this uniquely British success story.



Cider has been synonymous with Somerset for centuries but in the last 20 years a revolution has taken place with new artisan producers beginning to make excellent quality products and the Royal Bath & West Show leading the way with its Orchards and Cider section.

Cider is coming home!

“So, the past 20 years have seen considerable development in cider, mainly from smaller producers, who continue to explore the potential of both the cider and the product.”



If you visit the large, thriving Orchards and Cider Section of the Royal Bath & West Show you may be amazed to learn that it has only been in its present form since 2001. The late Rupert Best, who was a nuclear submarine commander in a previous life, decided to act when the Foot and Mouth crisis was causing mayhem in the West Country and across Britain. Before then, although there had been cider competitions for more than a century at the Show, they were small and surprisingly insignificant. Those who were in the know would seek out the 30 or so demijohns hidden away in the Bees and Honey section but that was it. No helpful explanations. No activity to help visitors appreciate this home-grown speciality.

Admittedly, ciders at that time were rather simple: dry, medium or sweet farmhouse ciders from local farmhouse-cider makers. Most were drinkable, some were even very good, but there was a limited scope to the variety and there was still the presence of some acetic acid in ciders, straight from badly stored barrels, which had been turned sour by air ingress. There was a tendency to reinforce the ‘Scrumpy’ image which had blighted cider for over a century. This was reinforced by the rustic image of cider around the ‘Drink up thy Zider’ message of the Wurzels, though their strong identity and consequent publicity undoubtedly had benefits as well.

The ciders at the time varied from the ‘rough’, sour dry ciders from some farmhouse makers to the over sweets, many of which came from the national producers for whom the West Country was their home. The Shepton Mallet plant of Showerings/Gaymers was a major influence – the second biggest cider factory in the world.

Things developed rapidly for the Orchards and Cider Section in the early years of the 21st century and the development is continuing as cider becomes increasingly fashionable. Commercial publicity came from the ‘Magners’ cider over ice revolution, though this was a short-lived fad. More significantly it was fanned by the Royal Bath & West competitions.

The number of small producers exploded and the competition grew to more than 500 entrants. The focus shifted from one gallon demijohns to 500ml crown capped bottles. Variety was increased by the addition of new classes. Rather than the limited options of Sweet, Medium and Dry there were single variety of apple classes, keeved cider, ice cider and wood-aged cider. The 75cl bottle and even 50cl bottle became the sizes of choice.

Overall there was significant increase in the quality. Acetic acid ciders effectively died out. Over-sweetness was and still is an issue but this was swamped by a recognition for the differed flavours that the use of good cider apples could produce if handled well.

Many of the new producers were very small artisan producers. Quite frequently the winner of the competition was someone no one had previously heard of. However, the traditional makers like Hecks, Rich’s, Burrow Hill and others were joined by new commercial producers such as Worleys, Harry’s and Moons in pushing up variety and quality.

An elephant in the room has been fruit cider. The Bath & West has on the whole taken a strong stance on not allowing sugar-sweetened cordials into the competition. Even this is now being questioned with the development of some excellent different blends from different fruits, without the predominance of sugar, from the likes of Martin Berkeley’s very local Pilton Cider.

ANOTHER FEATURE OF THE DEVELOPMENT IN CIDER IS THE IMPROVEMENT IN THE DESIGN OF THE PACKAGING.

Largely still produced in 500ml glass bottles producers like Luke’s cider are experimenting with tin cans with very bright designs on the label. Although it may have sometimes gone over the top, good marketing is now an important part of cider.

So, the past 20 years have seen considerable development in cider, mainly from smaller producers, who continue to explore the potential of both the cider and the product. Spend some time in the cider tent and have a good look at the rich variety on offer.

Scholarship reports

Armed with a grant from the Royal Bath & West Society **Darcy Johnson** gives a fascinating insight into what life has been like as a student during the pandemic and how important marketing is to the process of taking food from farm to fork.

STUDYING DURING THE PANDEMIC

I owe my greatest thanks to the Royal Bath & West Society for their kind grant towards my first year of studying BSc Agri-Food Marketing with Business at Harper Adams University.

After my last year of A-levels was cut short in 2020 due to the pandemic outbreak, I chose to take a year out of studies in the hope Covid-19 would 'blow over' and there would be an opportunity to travel – how naive I was! As my dreams of working and backpacking in New Zealand were slowly squashed (for now at least), Covid-19 provided new unforeseen opportunities elsewhere. I secured myself a job at a local Morrisons supermarket working in a supervisor role within the Home Delivery department. This happened to be quite an eye-opener as the company saw online sales triple through the pandemic, and I believe the year working in industry brought a real business enthusiasm to the table for me. This experience combined with my long-standing engagement in our small beef and arable farm in Wiltshire, meant I was thrilled to accept my offer from Harper Adams to further my education in these topics with the financial contribution from the Royal Bath & West Society.

After my short stint out of education, I was somewhat nervous about how I would settle back into the themes of report writing, referencing and exams. However, Harper's more practical approach to learning and its supportive ethos certainly made this easier. I have also benefited from the University's learning support department to help with the challenge of my dyslexia.

Up until February my module lectures had been pre-recorded online, and smaller group tutorials had been face to face. I have to say that for me, online learning wasn't the easiest, and I am pleased to have now had my first experience of a proper lecture hall, although I somewhat miss the ability to pause and rewind! There is no doubt having experienced both this year, that face-to-face lectures are by far superior to pre-recorded, as they provide a much more engaging environment and stimulus to learn, and I look forward to my lectures continuing this way.

Year one of my course covers modules including Animal and Crop Production Systems, Agri-Food Marketing, Issues in Global Food Production, Marketing Principles, Business Communication and Business Data Analysis. This has allowed me to broaden my knowledge of the production of different commodities at farm level, as well as explore the process of taking each of these commodities from farm to fork and marketing the end product. Having never studied business before, I've found Marketing Principles and Business Data Analysis the most challenging, yet possibly the most interesting. Learning new terminology and getting to grips with unfamiliar software has been difficult, however exploring the psychological process of consumer buying behaviour and the actions marketing takes to manipulate this has been fascinating.

Issues in Global Food Production has been another captivating module, as we've explored the current and future challenges the UK and Global agriculture industry face and have debated and broken down possible solutions to try and solve them. Working closely with my family on the farm at home, it's been interesting relating this module to our own working practices, as well as the Government's Environmental Land Management Scheme lined up for the future, and what opportunities and problems this may bring. Needless to say, this has brought some interesting discussions to the kitchen table in the evening!

All in all, I'm extremely grateful to the Royal Bath & West Society for their kind financial support to my education this year, and I'm very much looking forward to my second year of study at Harper Adams University.

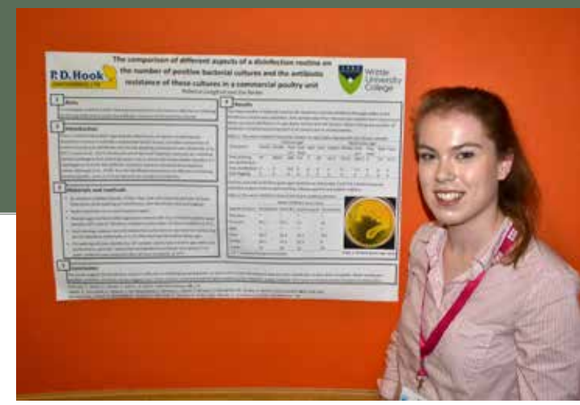








"I am very grateful to the Royal Bath & West Society for providing me with a bursary which has helped finance my studies."



Veterinary Medicine graduate **Becca Langford** was awarded a bursary to continue her studies into the effectiveness of disinfectant routines in livestock settings. Here she reveals what she discovered.

CLEANING UP – HOW TO IMPROVE ANIMAL HEALTH

I am very grateful to the Royal Bath & West Society for providing me with a bursary which has helped finance my studies. Studying Veterinary Medicine as a graduate has many positives but funding is potentially a huge barrier – second tuition fee loans are not granted.

Before vet school I studied Animal Science at Writtle University College. I am not from a farming background and hadn't considered working with farm animals prior to completing lambing and dairy work placements whilst in sixth form. I enjoyed the experience so much it led me to specialise in livestock at Writtle, where I was fortunate to be able to write my own research project proposal in my second year and then complete the research, titled 'The comparison of different aspects of a disinfection routine on the number of positive bacterial cultures and the antibiotic resistance of these cultures in a commercial poultry unit', as my dissertation in my third year.

There is limited published information regarding the effectiveness of different aspects of cleaning and disinfection routine in naturally contaminated broiler houses, microbial composition of broiler housing post-disinfection and the risk posed by surviving microbes. Broilers are chickens bred and raised specifically for meat production. Poultry production and consumption exceed that of all other meats. Poultry are also one of the most important reservoirs for multidrug resistant pathogens that potentially pose a risk to both animal and human health – the World Health Organisation name antibiotic resistance as one of the ten biggest global public health threats. There are concerns about potential links between antibiotic resistance and resistance of bacteria to disinfectants and that, like indiscriminate use of antibiotics has contributed to an antibiotic resistance problem, the indiscriminate use of disinfectants might contribute to an increase in the number of bacterial species resistant to specific disinfectants. It is therefore advantageous to know the antibiotic resistance status of commonly found bacterial species and vital disinfection procedures are effective at inhibiting bacterial growth, more so if those bacteria are resistant to antibiotics.

The aim of my investigation was to investigate whether a commercial broiler farm's cleaning and disinfection procedure was effective at inhibiting bacterial growth in broiler housing and to assess the antibiotic resistance of the bacteria cultured. Six locations were swabbed (feeder, drinker, floor, wall, post base and post join) at three time-points (post-washing pre-disinfection, post-disinfection and post-fogging) in a broiler house. The results suggested the disinfection routine was effective at inhibiting bacterial growth, as mean colony count decreased as aspects of the disinfection routine were completed. Although the study identified that disinfection was not 100% effective at eliminating bacteria, as bacterial colonies were cultured from swabs taken post-fogging at post-base and post-join locations. Bacterial colonies were identified to be *Salmonella, E. coli* and a species likely belonging to the *Bacillus* genus. Where antibiotic sensitivity testing was possible, all antibiotics inhibited bacterial growth of all samples but to varying extents, most bacteria showed greater resistance to tetracycline. The identification of hard to clean locations and the current disinfection routines efficacy can be used to improve the reduction in the number of bacterial colonies present post-disinfection and consequently the risk of infection, by ensuring effective disinfection of these areas.

After completion of my Animal Science degree in 2019, I was fortunate to work for Dr Nick Bell and at the Centre for Dairy Research (University of Reading) before starting my veterinary medicine degree at the University of Surrey in 2020. I hope to work as a farm vet after graduation, utilising what I have learnt through my Animal Science degree and work. I am very appreciative for all the help and support I have received.

Information references and further reading:

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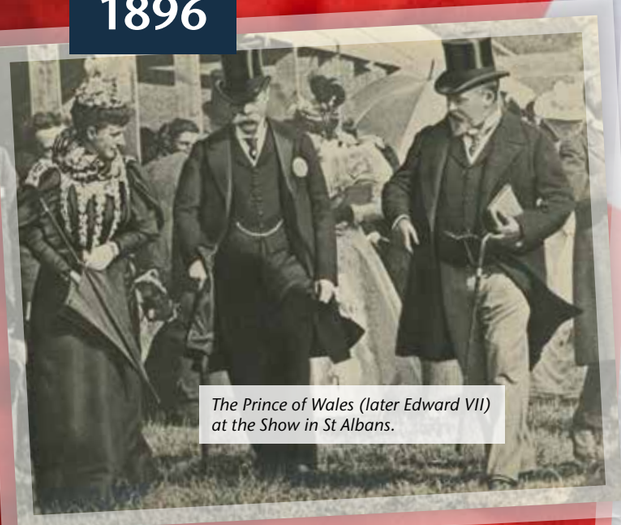
OUR ROYAL CONNECTIONS

The Society has always treasured its links with the Royal Family and have enjoyed many visits from different members over the years.

1896



The Prince of Wales (later Edward VII) at the Show in St Albans.

1966



Her Majesty the Queen

1976



Queen Elizabeth, the Queen Mother

1981



The Duke of Edinburgh as Society President

1986



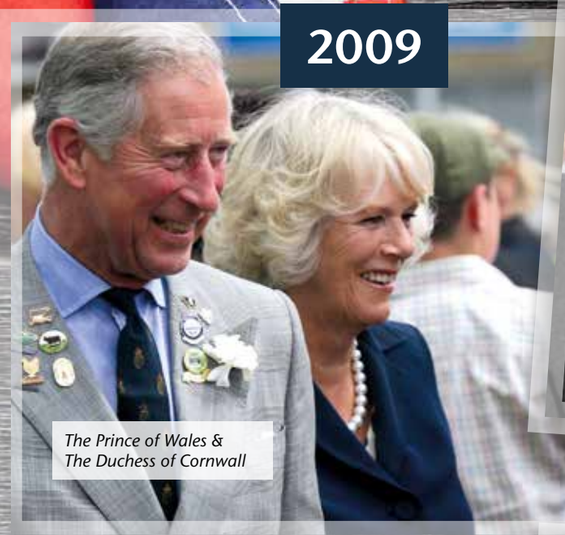
Princess Royal

1991



The Prince of Wales

2009



The Prince of Wales & The Duchess of Cornwall

2009



The Countess of Wessex visiting the Dairy Show.

2010



The Countess of Wessex

2014

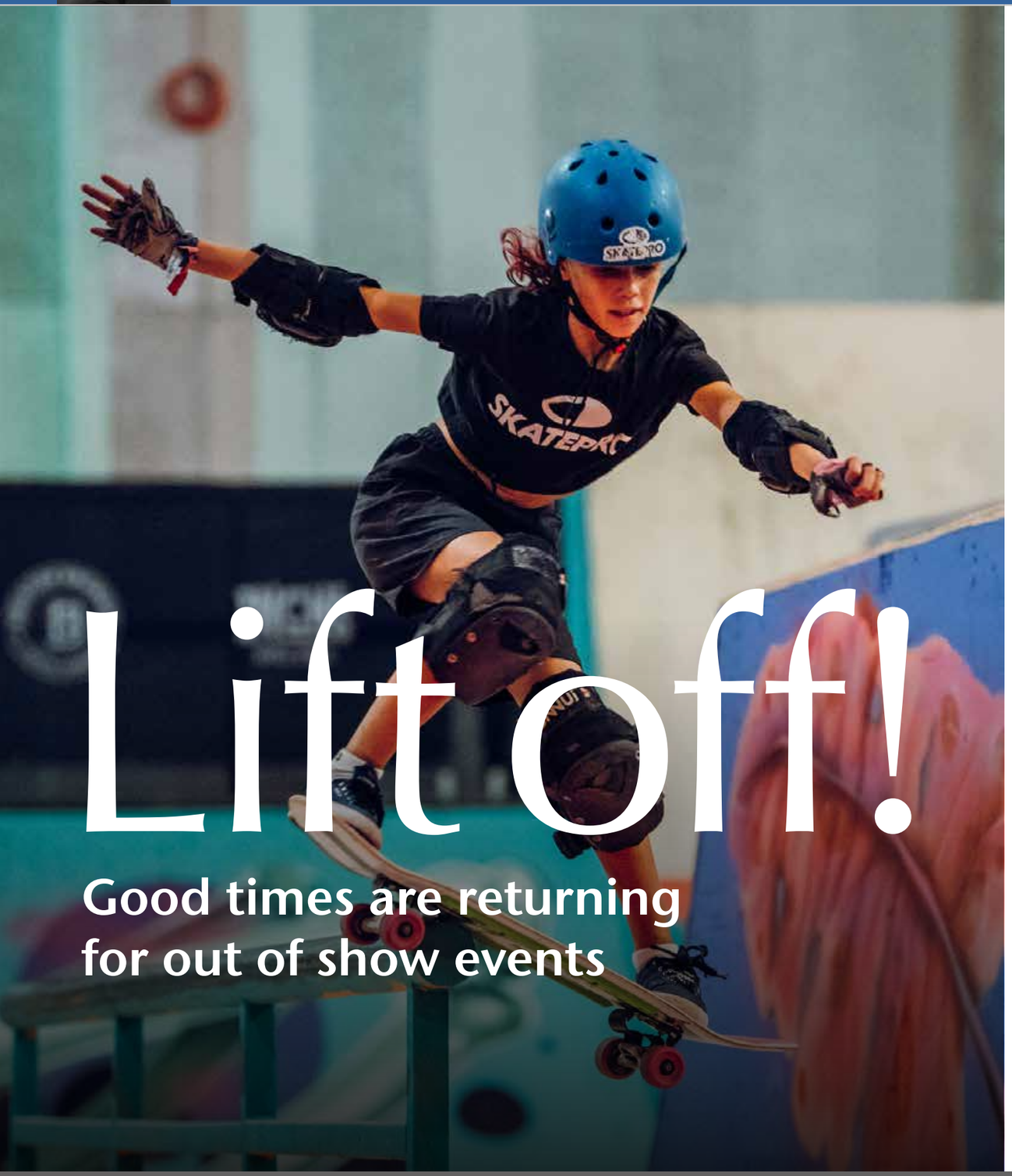


The Duchess of Cornwall



CHARLY ANDREWS HEAD OF COMMERCIAL SALES

Business is beginning to boom again on the showground and the programme for out of show events is looking even better, as Head of Commercial Sales, Charly Andrews, explains.



Lift off!

Good times are returning for out of show events



One of the Showgrounds most popular events, The Giant Flea Market, joined us six times last year!

It is safe to say that 2022 has seen the return of live events with a bang.

After a cautious start business picked up from summer onwards, with only two free weekends until Christmas. We had Motorcycle Shows, Big Bark and a new event, Weekend at Jays filling the Showground, not to mention four antiques fairs, five flea markets and four Toy Fairs.

Glastonbury Festival used us as a campsite again this year, with even more campers and caravans on site than ever before and, with a smooth handover to NASS Festival, we were constantly on the go.

September was a particularly busy month at the Showground with Truckfest merging straight into Motorhome Show – a really miraculous transformation. Straight after Motorhome Show we became the crew base for an up-and-coming blockbuster movie being filmed nearby. They even decided last minute to film a scene on site… watch this space!

WITH OUR AMPLE OUTDOOR SPACE INCLUDING THE WOODLAND, WE'VE GOT SO MANY AMAZING OPPORTUNITIES FOR TEAM BUILDING TO MAKE SOMEONE'S EVENT SOMETHING SPECIAL.

If the last few years have taught us anything it's that people will always want to get together. We already have 28% more revenue on the books for 2023 than we had for this year. It means that our weekends are quickly filling up, so we have had a look at what that means for our strategy, and what we can do to fill the mid-week. We have found the best way to work out how to do this is by Learning, Listening and Building Relationships.

LEARNING
Adapting to change

I joined the Society towards the start of the year, and some of our clients have been coming here for years, so it was all about learning their event and how it works.

Secondly, we have been learning about the industry and how the world of events currently looks. Things have changed, so it's important to keep on top of the trends and understand how to adapt to things around us.

Lastly, to learn about what is possible. What does our licence allow? What limitations do we have within our spaces? What do we want to achieve and how can we make that happen?

LISTENING
To everyone and everything

To our existing clients of course, how they are, what their struggles have been and what they would like to see moving forward, and to our potential new clients and what we might be able to create together in the future.



BUILDING RELATIONSHIPS
With everybody

Relationships with our clients, both new and existing, is crucial and is what makes what we do so special. It is what keeps people coming back time and time again, and I am incredibly proud of how we consistently continue to develop these relationships.

We have also been working on building relationships within the industry. We've been networking, attending other events and creating bonds with like-minded people, people who would mention us in a room full of opportunity.

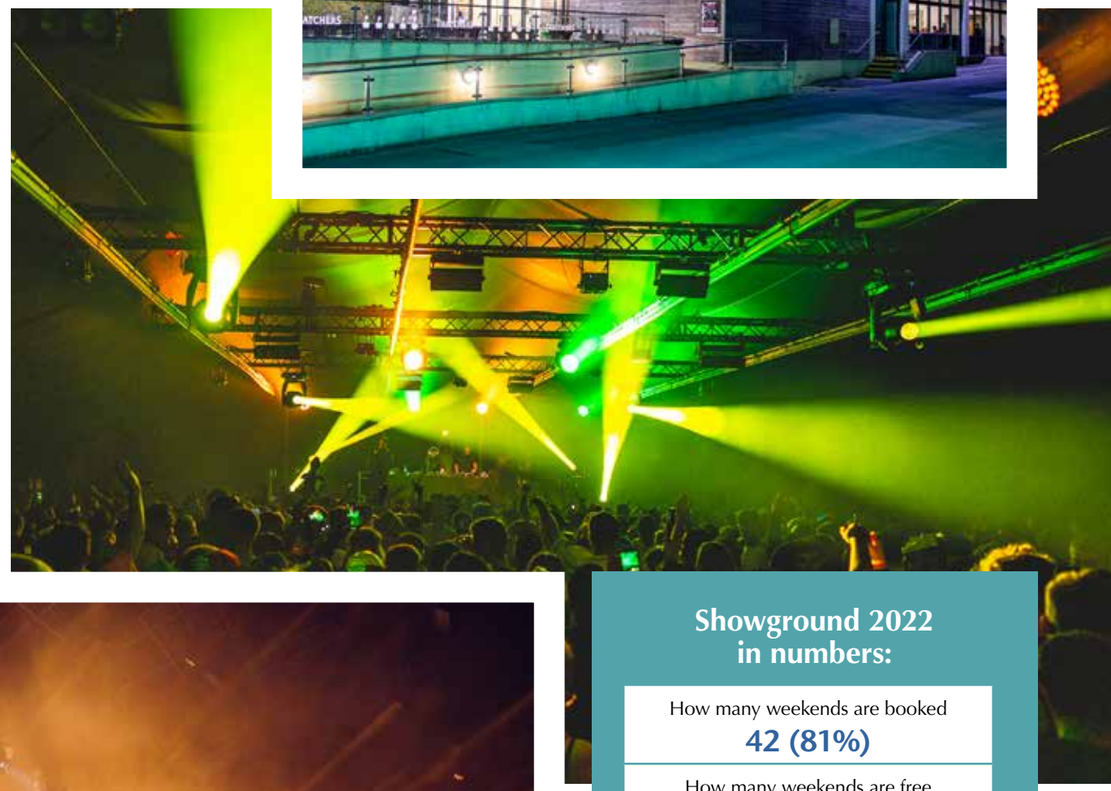
Lastly, but perhaps most importantly, with each other. The team (like everyone) have all gone through such a lot over the last few years, so it has been important to build trusting relationships amongst the team where everybody is supporting one another and has the same common goal – to see the Showground thrive.

Our new campaign: 'Bringing the City and Countryside Together'.

It's all about escaping the hustle and bustle of city life, combined with the modern facilities for business meetings, exhibitions or conferences.

Plus our extensive free parking which is something you certainly don't get in the city.









NASS Festival welcomed over 12,500 visitors in July 2022.

WITH OUR AMPLE OUTDOOR SPACE INCLUDING THE WOODLAND, WE'VE GOT SO MANY AMAZING OPPORTUNITIES FOR TEAM BUILDING TO MAKE SOMEONE'S EVENT SOMETHING SPECIAL.

All of this has led to us launching our new campaign: 'Bringing the City and Countryside Together'. It's all about escaping the hustle and bustle of city life, but still getting the modern elements of business meetings, exhibitions or conferences. People don't want to sit in a room for eight hours watching a PowerPoint anymore, they want human connection, to get everyone together and to both have some fun and to focus on well-being, and we know we have a lot to offer here. With our ample outdoor space including the woodland, we've got so many amazing opportunities for team building to make someone's event something special. We are also really planning to shout about the fact that we have so much free parking, something you certainly don't get in the city.

Our hope and aim is that by getting this campaign out there we can attract more of a corporate market to fill those midweek slots and really prove that we are a venue to watch.

I for one am incredibly excited about what 2023 has to offer, bring it on!

If you would like to book a space for your next meeting or event, contact Charly or Coral on 01749 822200.

Showground 2022 in numbers:

How many weekends are booked	**42 (81%)**
How many weekends are free	**10**
Number of Events (including REC meetings)	**81**
Number of brand new events	**11**
Percentage more weekends than 2022	**35% increase this year** *31 weekends last year*
Days of the year that are booked in some way (including set up days)	**252 (69%)**
Team Growth	**200% increase** *From 2 people at the start of 2022 to 6 at the start of 2023*

Last year work took place across the Bath & West Showground to make it more attractive to wildlife. A major part of the project is the expansion of the showground's Beadle Arboretum for the Queen's Green Canopy Project.

Growth area!

New showground trees as part of the Queen's Green Canopy

Thanks to donations and gifts of trees, we have been able to enhance and expand the Beadle Arboretum which was officially opened on July 31, 1983 in memory of Sir Gerald and Lady Beadle who had left a bequest to the Society.

To make room for the new trees, work took place to clear clear space in the arboretum by removing trees that were damaged or blown over during Storm Eunice.

Varieties planted include: a sapling from an ancient oak known as Billy Watkins, a Fernleaf Wingnut tree, a Pear Chanticleer, a Holm Oak, an Evergreen Magnolia and Japanese Cherry.

As well as the planting at the arboretum, more than 500 hawthorn saplings have been planted to form a new hedge line running along the path joining the arboretum to the woodland area. A wildflower garden has been created and bird boxes installed across the Showground.

£1,590
donated by our supporters to buy trees for the arboretum

We have planted:

- A Fernleaf Wingnut tree (Pterocarya Stenoptera)
- A sapling from an ancient Oak (known as Billy Wilkins)
- A Pear, Chanticleer Pyrus calleryana Chanticleer)
- An Oak tree
- A Yew tree
- A Holm Oak
- An Evergreen Magnolia
- A Japanese Cherry
- 500 Hawthorn saplings





ARTHUR DAVIES

Families who provide stewards down the generations is a special characteristic of the Royal Bath & West Show and one family in particular exemplifies this spirit. Arthur Davies adds more colour to the article about the Best family featured in last year's Journal.

THE BATH & BEST SHOW

I was interested to read Anthony Gibson' article "The Best in Show" in last year's journal. However, there were some notable Bests omitted who have served the Society diligently over the last 80 years or so: Harry Best, his youngest brother Jack and Lord (Bobby) Wynford.

Harry and Jack were grandsons of Captain the Hon. J.C. Best. Harry ran the family estate of Vivod near Llangollen. He was High Sheriff of Denbighshire in 1956. He served in the Royal Artillery during the war where he was Mentioned in Despatches. He was Chief Yard Steward for many years and an extremely strict one.

Jack went off to farm in Kenya before the war but returned to join the RAF where he served as a Ferry Pilot. He ran out of fuel off the coast of Greece in 1942 and was captured by the Germans and taken to Stalag Luft 111 (famous for the Great Escape). He and another prisoner escaped to Poland but were recaptured and taken to Colditz which was reserved for the "worst" prisoners. Here, after several attempts to escape, he became a ghost prisoner for a year and then went on to help design and build the Colditz Glider.

After the war he returned to farming in Kenya and then came back to England in 1962 to farm in Herefordshire. Shortly after this he became a catering steward, a job he performed extremely conscientiously. Most nights in Council during the Show ended pretty late when Jack was around but, even when he was nearly 80, he would be up and on duty in the Herdsmen's when it was his turn. It was easy to see why the Germans had classed him as one of the "worst" prisoners. He had a great sense of humour and was full of mischief. I well remember at the wedding of Tom Best's daughter I introduced him to my father and Jack's reply was "I am the worst Best".

Lord (Bobby) Wynford was the eighth Baron Wynford and a cousin of Harry and Jack. He had a distinguished war record in the Royal Welch Fusiliers. Sadly he lost his left arm in action at Monte Casino in 1944. He was awarded the Croix de Guerre and Légion d'honneur by the French Government. He retired to run the Wynford estate in 1960. In spite of losing an arm he was an excellent shot, played tennis, fished and skied and was a very competent driver. He was a Steward of Field Sports and also of the Yard for a while.



Jack Best

NOT FOR NOTHING WAS THE SOCIETY CHRISTENED THE BATH & BEST SHOW MANY YEARS AGO. THERE CANNOT BE ANY OTHER SHOW SOCIETY WHICH HAS BEEN FORTUNATE ENOUGH TO HAVE HAD THE SAME FAMILY PROVIDING STEWARDS FOR WELL OVER 150 YEARS.

> *"The excitement of having your animals competing makes all the effort worthwhile."*
> RICHARD NORMAN

Royal Bath & West Show selection of Champions 2022

Richard Norman and Polly Whetham from Marston Magna

SUPREME INTERBREED DAIRY CHAMPION JE-TAIME DOUBLE L BIJOU 2

How long have you been showing? I have been showing since I was 18 some 36 years ago and more recently with Polly.

Why do you do it? It is always a pleasure to enter a team of cattle at our local shows the Bath & West being one of the largest in our area.

Please explain what it takes to prepare for a Show: We are joined by our children and a large team of great friends who pitch in with preparing the animals for their big moment. This involves training them to walk steadily, setting up for judging and getting them looking perfect for the day, clipping and washing.

We have made lifelong friends over the years and it is always great to catch up with them all once showing season starts.

Please describe what it felt like to win: The excitement of having your animals competing makes all the effort worthwhile. Bijou is very used to attending the Shows and certainly enjoys being pampered for a few days. When she calved this year we did think she looked like something special.

As always the competition is tough but led by Neil Sale's expert hand she did us proud. A Guernsey winning Supreme Championship is extremely rare, we certainly never expected it and I don't think it sunk in until we arrived home.





Chris White with Frogmore Nicola

LIMOUSIN BREED CHAMPION AND SUPREME BEEF INTERBREED CHAMPIONSHIP

How long have you been showing/competing? Since 2013

Why do you do it? We have a pedigree limousin herd that sells the majority of its heifers and bulls for breeding and so showing helps promote and market the herd.

Please explain what it takes to prepare for a Show: The majority of the work is carried out well before the Show. The cattle must be halter trained so that they lead properly. They also must be in suitable body condition, which means that they have to be managed and housed two months before the Show.

Can you share any secrets or tips? There are no real secrets involved. It is a lot of hard work, and we are lucky to have bred cattle that have good conformation and are nice to handle.

Please describe what it felt like to win: I felt that it was a very special achievement. Although now living in the Cotswolds I was originally a local lad from a dairy farm near Castle Cary attending the Cathedral School in Wells in the late sixties and early seventies. So, I was able to see the Show move to its existing site in 1965 and evolve into the great event that it is today. One of my ambitions was to win our local Show, something that was never quite achieved with our dairy cows.



THE PLATINUM JUBILEE AWARD

Points Awarded to the exhibitor gaining the most points for placings & championships.

Thomas Nash

COLOURED RYELAND

How long have you been showing/competing? Since 2016. I was lucky enough to show a Coloured Ryeland ram, from the flock I eventually got my first ewe lambs, and that was it, I was hooked.

Why do you do it? I can't put my finger on one thing. A love of the animals, trying to look after them the best I can and also the thrill of the competition!

Please explain what it takes to prepare for a Show: Now that I have a flock of pedigree Coloured Ryelands the Show prep has become a year round event. From deciding which rams and which ewes to pair, lambing, watching them grow, spotting that certain something, halter training and not forgetting the washing and hours of carding and trimming.

Can you share any secrets or tips? Watching the sheep day in day out from the age of six and knowing each sheep has helped me a great deal when it comes to showing each sheep. I know Star hates her feet being touched so I have to use a different technique to get her to stand correctly in the showring, Winnie is annoyingly stubborn and smart but calms nervous lambs. That combined with hours of carding and trimming of course, I've been very lucky.

Please describe what it felt like to win: It's great, I feel proud of the flock and proud of myself.

My Dad's a big inspiration to me and I hope I make him proud and happy that all the hours we have spent yapping about sheep have been worthwhile! All that aside I was told early on that it's the decision of the judge on the day, there are great lessons to be learnt from winning and losing.

Mr & Mrs M Alford

CHAROLLAIS SHEARLING EWE, CONTINENTAL INTERBREED CHAMPION, OVERALL INTERBREED CHAMPION

How long have you been showing/competing? We have been showing sheep and cattle for thirty years at shows across the country

Why do you do it? We call it our 'holiday' to get away from the farm, but it is a passion to bring out the stock we have bred.

What does it take to prepare for a Show? Hard work but it's worth it. Having the correct genetics and getting the feeding right takes years to get right but the clipping of the animals before isn't a five minute job either!

What did it feel like to win? To win the Overall Interbreed Champion with the homebred shearling ewe was a real honor it was her first time out on the Show circuit.





> *"I have always enjoyed competing, it is a great 'shop window' for customers wishing to purchase."*
>
> HAYLEY LOVELESS

Hayley Loveless with Hazeway Thunder

PIGS (SUPREME CHAMPION PIG)

How long have you been showing/competing? I have been showing pigs since I was around three years old.

Why do you do it? I have always enjoyed competing, it is a great 'shop window' for customers wishing to purchase. It has always been a family event for us each year with I very much looked forward to.

Please explain what it takes to prepare for a Show: The main preparation is making sure you have good quality, well grown pigs. Commitment is very much needed with showing any animal. Twice or possibly three times a day I attend my piggery to feed/health check all of them. Training begins a few months before the Show, so we can keep them under control in the Show ring.

Can you share any secrets or tips? My main tip would be to be committed and put in the time and effort.

Please describe what it felt like to win: It was a great honour to win the supreme championship. My highlight was winning against my father.

MY HIGHLIGHT WAS WINNING AGAINST MY FATHER.





Janet Jones

FLORAL ART, BEST EXHIBIT

Please describe what it felt like to win: I was blissfully unaware my exhibit had been awarded 'Best in Show' as I came rushing into the Floral Art marquee, not wishing to be late for the change over of stewards.

I was greeted with excitement and congratulations before the realisation came upon me. My contemporary exhibit 'Jubilee Beacon' – oooh 'Best in Show!!

Please explain what it takes to prepare for a Show: A thought process of hours and the reading of the schedule numerous times, measuring up to ensure my idea would fit the space allowed, trying not to forget anything on staging day – too far to go back now!

What did it feel like to win? Well, elation it had all paid off!

How long have you been showing/competing? It took me a number of years before I was courageous enough to enter the Floral Art Competitions at the Royal Bath & West – slowly starting at village flower shows, joining a flower club where members of the South West Area of NAFAS encouraged & coerced me into entering – I will always be grateful for their guidance.

Why do you do it? It is at shows like the Royal Bath & West where you make new friendships and swap ideas on creative floral styles. Contemporary exhibits, being mainly foam free, are kinder to the environment, but this is not always appreciated by the general public who like to see an abundance of plant material.

Can you share any secrets or tips? I encourage people to enter and remind them that, without competitors, no matter what category, there would be no show.





James Cumming, Tor Cider Company

SUPREME BRITISH CHAMPION CIDER AND BRITISH CHAMPION IN THE FARMHOUSE CIDER CLASSES

How long have you been showing/competing? We entered the competition once about eight years ago but this was our first serious entry.

Why do you do it? wanted to be part of this cider competition and see how our ciders compared with the amazing ciders produced in the UK.

Please explain what it takes to prepare for a Show: We have found that maturing our ciders over many years helps to produce a balanced cider with layers of complex flavours. Work on our Supreme Champion cider begins with a first fermentation in American oak barrels followed by a second fermentation in the bottle and six years aging on the lees. When the cider is ready to release we remove the yeast by riddling the bottles by hand and disgorging the ciders.

Can you share any secrets or tips? With so many amazing producers making great ciders all you can do is make the best cider you can and hope it stands out.

Please describe what it felt like to win: I felt so excited when I found out that our cider won the award. Competing at this level in the British Cider Championships is very special.



Save the date for the Royal Bath & West Show 2023!

1st-3rd June

2022/2023
THE SOCIETY PRESIDENTS



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In memoriam

Her Majesty Queen Elizabeth II
Patron of the Royal Bath & West Society 1952-2022.

Major General Barry Lane
Barry was an active attendee of Council meetings. He had been a stalwart member of the Sponsorship Committee – always full of good ideas about people to approach and never frighted of picking up the phone to follow leads.

John Lock
John was Chief Steward of Tradestands for 12 years during which time he did much to help to bring some order to the section, in particular recognising some of the challenges faced by tradestand holders

Tony Vaughan France
Tony was a Show jumping course builder at the Royal Bath & West Show working with Western Fence Hire for many years. He was also one of the committee that ran the summer jumping show for many years in August and was the judge for the inter hunt relay from its inception until 2019

Peter Clark, Assistant veterinary officer to the Royal Bath & West
Peter introduced the bio-security plan for all of the Society's livestock shows, post Foot and Mouth in 2002. He was the brains behind the Dairy Industry Vet of the Future Award, which has been running successfully for the last few years.

Michael Pow
Michael had a close association with the Royal Bath & West Show for many years, showing Ayrshire cattle and being involved generally with the stock. He was on the Dairy Show Committee and was a long-time member of the Society.

Vera Ovens
Vera was a long-standing Horticulture Steward at the Royal Bath & West Show.

Vera ran the Demonstrations and lecture as part of Horticulture and would make tea and provide biscuits for all of the exhibitors in the Horticulture Marquee. At that time she lived on a family farm in Broughton Gifford near Melksham.

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Mrs Tracey Brimble*
Mrs Angela Carey-Brown*
Miss Olivia Cooper*
Mr Anthony Gibson OBE*
Mrs Mary James MBE*
Mr Peter Reynolds* *Chairman & Chief Steward*
Mr Peter Sherborne*

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Mr John Alvis OBE
Mr James Bardwell
Mr Robert Drewett DL
Miss Camilla Drewett
Mr David Gidney
Mr Robert Peto
Col. Sir Peter Redwood
Mrs Trudi Taylor
Mr Martin Thatcher DL
Mrs Terri Wilcox

RING EVENTS

Mr Timothy Drewett
Sir Alexander Muir-Mackenzie Bt *Chief Steward*
Mr Clive Ross

SAFETY ZONE

Lt Col Stephen Bartlett* *Chairman & Chief Steward*
Mr Eddie Croombs*
Mr Tim Hare
Miss Lily Higgins* *Vice Chairman*
Mr Rod Little*
Mr Richard Penn*
Mr Mike Toop*
Mr Peter Wagstaffe
Mr Zak Westell
Mr Paul Woodward*

SECURITY

Mr Ted Allen DL *Chief Steward*
Brig Tony Dalby-Welsh
Mr Alex Haig *Chief Steward*
Mr Mark Harding-Rolls

SHEEP

Mrs Rachel Stamp *Chief Steward*
Mr Stephen Stamp BEM *Chief Steward*
Mrs Jo Dagger
Mr Simon Norman
Mrs Anna-Clare Seymour
Mr & Mrs Geoff & Trish Barnett
Mr Phillip Brooks
Mrs Marilyn Burrough
Mr Robert Burrough
Mrs L Harding
Mr Adrian Hassed
Mrs Margaret Heard
Mrs Leigh Hext
Ms Lucy Heywood
Mr Robert Hopper
Miss Rebecca Hurd
Mrs Susan Lake
Ms Tracey Lockyer
Mr Archie Stamp
Miss J Stevens
Mr Connor Theo-Jones
Mrs Sue Wall

SHEEP & PIGS COMMITTEE

Mr James Champion* *Vice Chairman*
Mrs Caroline Hinks*
Mr William Hyde*
Mr Simon Norman*
Mrs Anna-Clare Seymour*
Mr Martin Snell* *Chairman Retired Aug 22*
Mr Stephen Stamp BEM* *Chairman from Aug 22*
Mrs Rachel Stamp*
Mrs Maureen Trott*

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Mr Julian Branfield*
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Mr Andrew Mudge*
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Mr Andy Maners
Mr Dan Rabin
Mrs Jessica Rabin*
Mr Andrew Reader-Smith AWCF* *Chief Steward Retired Nov 22 Chairman Retired Sept 22*
Mr Jason Somerville* *Chairman from Sept 22 Chief Steward from Nov 22*
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Mr David Cotton
Mr William Hooper
Mrs Catherine Look
Mrs Sue Seager
Mrs Alison Whitcombe

TRADESTANDS

The Hon Mrs Mary Allhusen *Chief Steward*
Mr Richard Allhusen
Mr Rupert Firbank
Mr Roger Lowe

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Mr Lionel Clothier*
Mrs June Coakes*
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Mr Tom Martin*
Mr Patrick Palmer* *Chairman & Chief Steward (Retired July 2022)*
Mr Anthony Sugg* *Vice Chairman*

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Mrs Kate Saker

WOODLAND & COUNTRYSIDE CONSERVATION

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Mr Jonathan Ayers
Mr Bill Ayers*
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Ms Marie Salter
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As at 17th January 2023

PAST SOCIETY PRESIDENTS

1970	The Lord Ashburton KG KCVO
1971	Col CT Mitford-Slade
1972	Brig The Lord Tryon GCVO KCB DSO
1973	The Lord Dulverton CBE TD
1974	The Earl Waldergrave KG TD DL GCVO
1975	Col CT Mitford-Slade
1976	The Lord Digby
1977	HRH The Prince of Wales KG KT
1978	His Grace The Duke of Wellington MVO OBE MC DL
1979	Col. W.Q. Roberts CVO CBE DSO DL
1980	Sir John Wills Bt TD
1981	HRH The Duke of Edinburgh GCVO KG KT GBE
1982	The Marquess of Salisbury DL
1983	Lt. Col. G.W.F. Luttrell MC
1984	The Lord St Levan DSC DL
1985	Field Marshal Sir Roland Gibbs GCB CBE DSO MC DL
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1987	Lord Romsey
1988	Mrs Susan Williams MBE JP
1989	Major The Lord Darling DL
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1991	Mr Marmaduke Hussey
1992	(Deputy President) Col GWF Luttrell MC
1993	Admiral of the Fleet, Sir Henry Leach GCB DL
1994	The Lord Vestey
1995	The Earl of Selborne KBE
1996	Mr RW Drewett DL
1997	The Lord Armstrong of Ilminster GCB CVO
1998	The Rt Rev James Thompson, The Lord Bishop of Bath & Wells
1999	The Countess of Arran DL
2000	The Rt Hon The Earl Cairns CBE
2001	Rt Hon Viscount Cranborne DL
2002	HRH The Duke of Gloucester KG GCVO
2003	Lady Gass Her Majesty's Lord Lieutenant for Somerset
2004	The Rt Hon The Lord King of Bridgwater CH
2005	The Marquess of Salisbury PC DL
2006	Lord Waldegrave of North Hill
2007	Lord Cameron of Dillington DL
2008	Mrs Angela Yeoman OBE DL
2009	The Earl of Devon
2010	HRH The Countess of Wessex GCVO
2011	HRH The Countess of Wessex GCVO
2012	Sir Henry Elwes KCVO
2013	The Rt Rev'd Peter Price Bishop of Bath & Wells
2014	HRH The Duchess of Cornwall GCVO
2015	The Lord & Lady Fellowes of West Stafford
2016	Mr Michael Eavis CBE
2017	Sir John Cave Bt DL
2018	Mrs Mary Prior CVO MBE
2019	Earl and Countess Bathurst
2020	Mrs Annie Maw Her Majesty's Lord Lieutenant for Somerset
2021	Mrs Annie Maw Her Majesty's Lord Lieutenant for Somerset
2022	The Hon Charlotte Townshend DL & Mr James Townshend







The Royal Bath & West Show 2022

The Great British Kitchen



DEAN EDWARDS

Mac and Cheese with Chorizo Crumb (serves 4)

INGREDIENTS

400g dried macaroni pasta

1 small onion diced

50g chorizo finely chopped

1 x 410g tin evaporated milk

1 green chilli deseeded and finely diced

60ml tomato ketchup

1 tsp. Dijon mustard

200g Cheddar cheese grated

100g grated mozzarella cheese

100ml milk

Couple of drops of hot sauce (optional)

Chorizo crumb:

50g chorizo very small dice

40g Butter

1 small ciabatta roll grated or blitzed to a large crumb

Note: for this recipe, Dean used both Barbers & Wyke Cheddar Cheese.

METHOD

1. Cook the macaroni to the packets instructions, drain and set to one side.
2. Fry the onion and chorizo in a pan for 3-4 minutes until softened then pour the evaporated milk into a pan along with the chilli, ketchup, mustard, 2/3 of the grated cheese and stir until melted, season and add the hot sauce to taste, add in the pasta and stir to make sure it's well combined, at this point add the milk if you like a creamier sauce. Transfer to an oven proof baking dish then sprinkle with the remaining cheese then bake in a pre-heated oven set at 200°c/gas mark 6 for 10-15 minutes or until golden. Leave to stand for a few minutes before serving.
3. Heat the butter in a pan then add in the chorizo and cook for a couple of minutes, throw in the breadcrumbs and cook over a medium heat until golden. Sprinkle the mac and cheese with the chorizo breadcrumbs and serve.



ANDY CLARKE

Cocktails from his book 'Home Bar' + Variations

Sunny Cider Sangria

EQUIPMENT

Large jug

Stirrer

2 large wine glasses

INGREDIENTS

A handful of ice

750ml (1 bottle) Red Wine (A fruity Spanish red wine is great)

300mls Clementine Juice

1 x can (440ml) Thatcher's Cloudy Lemon Cider

200ml Triple Sec (Cointreau)

To Garnish

1 Clementine (pre-sliced)

A large handful of mixed summer berries

METHOD

1. Put a handful of ice in a large jug along with the mixed berries and the sliced clementine.
2. Pour the red wine, clementine juice, cider and triple sec in. Stir gently.
3. Pour into the glass allowing some fruit and ice to enter the glass.







THE ROYAL
BATH & WEST
OF ENGLAND SOCIETY

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