THE ROYAL BATH & WEST OF ENGLAND SOCIETY

Journal

2023 / 2024



THE ROYAL BATH & WEST OF ENGLAND SOCIETY

The Bath & West Showground
Shepton Mallet
Somerset BA4 6QN

Phone: 01749 822200
Email: hello@bathandwest.co.uk

www.bathandwest.com

Charity Number: 1039397
Company Number: 02931640



PHOTO CREDITS
Andrew Gorman
David McMeakin
Jay Photos
Country Girl Media
Mike Duberry
Colin Raynor
Victoria Welton
Somerset Agri Pics
Paul Waterer

HON. EDITOR
Rupert Uloth

CO-ORDINATING EDITORS
Paul Waterer
Rachel Freestone
Anthony Gibson OBE
Zoe Purcell

DESIGNED BY
Caroline Curran Design
www.carolinecurran.co.uk

PRINTED BY
Shelleys the Printers
www.shelleys.co

Your copy of the journal is recyclable.





6
Another year bursting with activity...
Chairman's Review 2023

8
Flying high...
The Royal Bath & West Show 2023









22
Follow the herd...
Dairy Show 2023



36
Pick of the crop...
The search for better cider





38
A recipe for success...
The Great British Kitchen

Contents

Welcome	4
Presidents 2023/2024	5
Chairman's Review 2023	6
The Royal Bath & West Show 2023	8
Champions 2023	14
Charitable activities to the fore	17
2023 Awards	20
Dairy Show 2023	22
From Plough to Plate	24
Farming For The Future	26
Stewards' Q&A	28
November Illuminated Carnivals	29
Lights, Camera, Action!	30
When the Caribbean came to Shepton Mallet	34
The Search for Better Cider	36
The Great British Kitchen	38
Drewett Family Dynasty	40
The Society Presidents & Trustees	41
Stewards & Officials	42
In memoriam	45
Past Society Presidents	46
Bath & West Blues Festival	47

Welcome



Introduction from our Hon. Editor
Rupert Uloth

“The Royal Bath & West Society is a charity, and we remind readers in this Journal how much we do for the local community, agriculture and rural life in general. Learn about a brand new Food and Drink Festival that the Society is launching in 2024 and be amazed at how much goes on at the Showground all year round. We look forward to seeing you as much as possible in the coming year.”



Handover of the Presidency from the Earl and Countess of Radnor (left) to Viscount and Viscountess Falmouth (right)

Presidents 2023/2024

The Royal Bath & West Society is delighted to welcome Viscount and Viscountess Falmouth as the new Joint Presidents of the Royal Bath & West of England Society for 2023/24.

Lord Falmouth has run the family estates in Cornwall and Kent for forty years as well as the in-hand farming operations including apples and dairy herds. He has a great interest in new technologies and efficiencies to help his estates thrive and to support his tenants to help deliver UK food security.

He is passionate about forestry and owns extensive ancient chestnut coppice in Kent and precious areas of temperate rainforest in Cornwall. He has extended wildlife corridors across numerous valleys in West Cornwall to create a link which almost stretches from the north to the south coast and has established the first tea estate in England, which now has more than 25 miles of tea plants supplying his UK and international tea sales business.

Lady Falmouth was brought up in Suffolk before marrying and moving to Tregothnan in Cornwall. She is a keen supporter of the natural environment and its impact on mental health. She has a small drove of Tamworth pigs which she regularly shows at the Royal Cornwall Show and employs a beekeeper to help manage her 80 hives across the estate, producing a range of honey including the only UK Manuka honey. Together with Lord Falmouth she has helped establish the first tea estate in the UK and she oversees the sale of the tea in this country and abroad.



Chairman's Review 2023



The Royal Bath & West Society Chairman **Catherine Look** summarises the year and looks ahead.

The past twelve months has seen the Society consolidating its activities and business practices following the pandemic. Our relatively new team has been working hard to deliver not only our own events but also to utilise our Showground and buildings to best effect by letting our facilities to others. Under the leadership of Carol Paris, Chief Executive, with her strong commercial background, we have been striving to have a more robust business approach to all our activities including all show and enterprise activity with a focus on procurement and utility costs. This work is on-going and we are confident this will put the Society on a stronger financial footing and secure the longevity of the Society.

Our Shows Team, led by Jess Chiplen, have staged a very successful Royal Bath & West Show in June together with our ever popular Dairy Show in October. The Dairy Show is a key event in the agricultural diary, with farmers from across the region coming together. This is an important opportunity to meet others, especially when many farmers work in isolation. The Dairy Industry Dinner on the evening prior to the Dairy Show was attended by almost 400 people with Shelagh Hancock, CEO of First Milk giving the Keynote Speech. Marco Winters, Head of Animal Genetics at AHDB, won this year's Dairy Industry Award. There are full reports of both Shows later in this Journal but my particular thanks go to all involved, including the hundreds of stewards and supporters who make these two Shows so successful.

We also saw the return of our Field to Food Education Day in April. We were delighted to host over 1,100 children on the Showground so that they could learn about Farming, Food and the Countryside. We especially thank those who staged exhibits and demonstrations and we also thank all the stewards who embraced a whirlwind five to six hours of primary school children. Our Field to Food day is a key activity in delivering learning to young people and thereby meeting some of our charitable objectives. We have also launched our new on-line education hub providing resources for parents and teachers to help facilitate learning about Food and Farming.

The Board has decided, for various reasons, not to host a Grassland event in the future. We last held the event in 2018 and since that time the grass machinery industry has changed. We would like to thank David Sedgman for his Chairmanship of our Grassland event which was a recognised date in the farming calendar.

Our Field to Food day is a key activity in delivering learning to young people and thereby meeting some of our charitable objectives.

Our Enterprises activity, where we let our space to others to stage events has been steadily building since the pandemic. Enterprises is the area where we have the greatest growth prospects if we are able to drive more revenue from letting our premises. Charly Andrews (Head of Commercial Sales) leads this work and during the last year we have seen a huge range of lettings, from Cheerleading to Antiques, Toy Fairs to Cross Fit and Festivals to Election Counts. Of course, in order to let our premises we need to keep the buildings and infrastructure in good order. There is a significant amount of work to do in this respect, to repair and maintain our buildings and meet all the necessary compliance requirements. The income from our Enterprise lettings will help us fund the programme of repairs.

We have been pleased to welcome Ted Allen to the Board this year and I personally thank all the Directors who give their time, expertise and experience to support the Society.

The Trustees have been undertaking a Governance review in accordance with the Charity Governance Code for larger charities. The seven codes are:

1	Organisational Purpose
2	Leadership
3	Integrity
4	Decision-making, risk and control
5	Board effectiveness
6	Equality, diversity and inclusion
7	Openness and accountability

As the Board works through the different codes it highlights any weaknesses and areas for improvement. As a result, we are introducing and reviewing a number of different policies and practices to enhance our Governance. As a Charity it is important that we comply with all relevant legislation and regulations whilst also delivering our charitable objectives.





The Trustee Board of Directors meet four times a year and receive a number of reports for consideration. In particular we are apprised of the activities of our two Trading Companies – the Enterprise Board and the Shows Board. We also receive financial reports and approve the budget for the coming year. The Directors focus on giving strategic direction and guidance to the Executive team and empower them to deliver on our objectives.

During the past year it has become apparent to both our Chief Executive and me that many people do not realise that the Society is a Charity. We aim to correct this going forwards by promoting our charitable status and the charitable activities that we undertake.

Our Charitable objectives are broadly comparable to those established by Edmund Rack and his peers in 1777, the overarching aims being to support agriculture and the rural community . Part of this work is delivered through our Charity Committee, chaired by Sir David Wills. This committee is responsible for financial bursaries and scholarships together with the awards that the Society grants. During the past year the Committee has supported: an art scholar, the West Country Dairy Awards, the Farming & Wildlife Advisory Group, five Brymore students (usually at £500 each) and seven further education students (typically £1,000 to £1,500 each).

This year we are relaunching our membership packages with the aim of increasing our membership numbers and the offerings for them. We have already commenced our enhanced programme of activities, with a visit to Barbers Cheese. Further visits and opportunities are planned and we look forward to welcoming members to these events. Many members tell me that they enjoy the friendships and sense of belonging that are created by being part of the "Bath & West Family" and we hope that you will encourage your friends and family to join us next year.

> "Our Enterprises activity, where we let our space to others to stage events has been steadily building since the pandemic."



The Earl and Countess of Radnor were enthusiastic Presidents of the Society during the past year attending many events and supporting the Society. They demonstrated exceptional stamina during the Royal Bath & West Show – visiting almost every section to see the wide variety of activities, demonstrations and entertainment. We look forward to their continued support as Vice Presidents of the Society. Viscount and Viscountess Falmouth are our joint Presidents for 2023/24 and we very much look forward to their involvement for their term of office.

THE ROYAL BATH & WEST SHOW 2023



Rupert Uloth

A WORD FROM HONORARY SHOW DIRECTOR
RUPERT ULOTH

One of the privileges of being Honorary Show Director is that I get to visit nearly every corner of the Royal Bath & West Show and the enthusiasm of the exhibitors and stewards is infectious. Seeing the Grand Parade of Livestock is awe inspiring but talking to the stock exhibitors behind the scenes is equally inspirational. The Presidents and I were also able to actively participate on several occasions: Lord Radnor beat me soundly in the dog agility competition; we were able to take the Ineos Grenadier off road; we completed a circuit of the main ring in the heavy horse carts; we had a tour of the lake on the miniature railway and we enjoyed the magnificent vintage vehicles from behind the wheel.

Looking ahead we have plans to improve and evolve the Show experience for next year: we are creating an education zone which will include the Lakeside Farm, a Display Ring, Discover the Future and Poultry and Small Animals. The Bark and West will be a new area dedicated to dog lovers and will include Pawsability, Great British Dogs and plenty of canine and pet related trade stands. We will be building on the success of the new Horticultural area and will be hosting garden talks and nearby the ever popular Food Hall will be expanding to provide a platform for the very best regional food and drink producers.

It is gratifying to look back and exciting to look forward. See you at the 2024 Show.



Bottoms Up! Sheep Judging at the Royal Bath & West Show



Featuring old favourites and new additions, the second ever three-day Royal Bath & West Show was a roaring success. With a plethora of entertainment and activities, the Show benefitted from a weekend of sunshine and fun reflected by the buzzing atmosphere across the Showground as **Jess Chiplen**, Head of Shows explains...

The Show welcomed over 108,000 people across the three days full of fun, action, sunshine, and smiles. The feedback received post Show from our various stakeholders has been tremendously positive, echoing the wonderful atmosphere I for one enjoyed across the Show. The sense of camaraderie between those 'behind the scenes' including stewards, committee members and staff was particularly notable this year with an overriding ethos of working together, across sections resulting in a great sense of cohesion across the whole Show. At an operational level, internal comms also saw a huge improvement owing to the introduction of a comms centre during Show as well as a Chief Stewards App and announcement platform – all contributing to improved and smoother communication.

The Royal Bath & West Show has always been and will continue to provide the perfect platform to bring people together, something I think we won't take for granted for a long time to come post Covid. Walking the avenues and witnessing the level of engagement between visitors and trade stands was also a great sight. To be able to speak directly to producers about their products, to smell, touch and sample their products simply can't be beaten.

The addition of our 'Agricultural Avenue' saw tenth avenue lined with an impressive array of agricultural machinery from suppliers including RECO, Redlynch and ABA Groundcare, also joined by the ever-popular Tractor Ted who continues to entertain our potential farmers of the future. Also appealing to the next generation was our enhanced Lakeside Farm area which offered an oasis of educational delights, from spinning to livestock to a butchery demo from Kimbers Farm Shop. This was all stewarded by a great team of farmers and specialists who informed the public in a fun and interactive way, sparking interest in agriculture and rural activities in our youngest visitors.

With much work put into our permanent horticultural area on the Showground ahead of this year's Show, visitors could enjoy the wonderful flora of the Pop Up Gardens, this year including installations from Yeo Valley Organic and The Newt as well as the beautiful floral art and horticultural displays.

We were delighted to host a great variety of celebrities at this year's Show. David Domoney shared his green fingered expertise in the Horticultural Village whilst Phil Vickery (ITV *This Morning*), Matt Tebbutt (BBC *Saturday Kitchen*), Andy Clarke (ITV *Love Your Garden* & *This Morning*) and The Black Farmer (Farmer and founder of "The Black Farmer" range of food products) provided wonderful cooking demonstrations and delicious recipes to consistently packed audiences in the theatre.

This year's Show was my first as Head of Shows, an exciting challenge in itself, and I have felt extremely lucky to have such a dedicated and enthusiastic team of staff and volunteers to work with. To top off my first Show in the role, I was incredibly chuffed to be joined by several family members fulfilling a mixture of roles at the Show... my brother who provided percussion for both Shepton Mallet Big Band and The Enrichments, my Dad who danced (for the umpteenth year) with the Wessex Morris Men and led the Wassail in the Orchard area, and my Mum who not only stewarded the Great British Kitchen but also performed with The Rock Choir. A real family affair!

With results from a post-Show public survey putting livestock, food & drink and heavy horses firmly in the top three reasons why visitors attend the Show, we will continue to champion and showcase the very best of British agriculture, food and drink and entertainment. With 2023 hosting 3,400 animals, a regional Food & Drink Marquee showcasing local producers, and over 400 performers entertaining, demonstrating, and educating the visitors – we have a strong benchmark to aim to beat for 2024!



Shepton Mallet FC Under 12s enjoying the Sports Village



The Pop Up Garden created by the Newt



Enchanted Spring & Summer Ladies



Commentator Carey Knox (right) facilitating a successful marriage proposal in the Main Ring

THE ROYAL BATH & WEST SHOW 2023

In numbers...

108,000+ visitors over 3 days

5,178 competitive entries

3,400+ animals

602 trade stands

730 eggs entered



1,500+ sheep (a record number!)

96 Sponsors

300 volunteers

27 different breeds of sheep

146 miles travelled by Kelvin Fletcher from his farm in Macclesfield

6 celebrities

- David Domoney
- Kelvin Fletcher
- Phil Vickery
- Matt Tebbutt
- Andy Clarke
- The Black Farmer

Enough seating for **2,400** people



7 hours of cooking in the Great British Kitchen

222 stables hired in

300+ signs

400+ Performers

46 Acts

30+ hours of music at the Pilton Tent and on the Main Lawn





5 hours of falconry in our Woodland & Countryside Arena



3 live artist demonstrations

6 hours of sheep shearing



17 Imps in the Motorcycle Display Team (with the youngest member being just 5 years old!)

1 proposal in the Main Ring

8 hours of show jumping

2.9 miles of barriers



THE ROYAL BATH & WEST SHOW 2023

In pictures...























CHAMPIONS 2023



Supreme Beef Champion

AK & JK Smith's
Dinmore Solovely



Supreme Dairy Champion

Mr & Mrs L & T Rockett's
Greenway Ross Great Jubilee

Supreme In Hand Champion

Royal Stage with handler,
Jeff Grace





Supreme Champion in Sheep Classes

Robert Hole

CHAMPIONS 2023



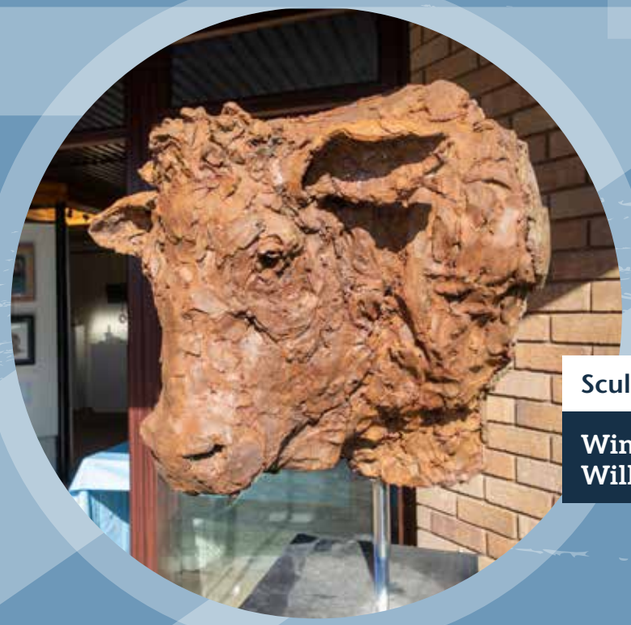
Orchard and Cider

Bill Meaden from Cranborne Chase Cider winner of the Best Apple Juice



Floral Art

Coral Gardiner winner of the Indian Summer Class



Sculpture

Winning Sculpture, Willie, by Rufus Martin

Charitable activities to the fore



The charitable objectives of the Society remain core to its values and every year we make sure we focus on our efforts to improve rural life and the farming economy. Chief Executive **Carol Paris** outlines how we achieve this in a myriad of ways.

Royal Bath & West Society charitable objectives and contributions

From its home at the Bath & West Showground in the heart of Somerset the Society realises its charitable objectives for the encouragement of agriculture, arts, manufacture and commerce through an array of activities, projects and events; the most high profile of which is the Royal Bath & West Show.



Brymore Schoolboys at our Field to Food Day

Charitable impact of the Shows

THE ROYAL BATH & WEST SHOW

The Royal Bath & West Show is our showcase event to build an understanding of farming, food and the rural economy among the wider public. Several sections of the Show provide a direct public benefit with skills development and education to competitors and visitors: Food & Drink; Woodland and Countryside Conservation; Bees and Honey; Orchards & Cider; Sheep Shearing; Horse Shoeing; Horses; Livestock; the Safety Zone; Horticulture; Vintage Vehicles and Lakeside Farm are all main hubs.

The Show also provides a platform for a range of organisations who work with us for mutual benefit and to fulfil our charitable objectives. They include:

Emergency Services and the Armed Forces by having a presence at the Show they can promote their service and careers for young people.

Rotary provide a 'Meet & Greet' service at the Royal Bath & West Show and the Society makes a donation to the club.

Girl Guides by providing a pedestrian courier service, the Girl Guides have a free stand and a free camping site pitch for over 50 girls to experience camping and teamwork whilst providing an essential service.

Street Theatre Group by providing the Show with a 'Showmakers' information point, the group has space during the winter on the Showground to build their stage sets.



A Showmaker at the Royal Bath & West Show provided by the Street Theatre Group

D of E by providing volunteers to support the Show with manual tasks, D of E have a free stand to promote the award scheme.

Carnival Clubs by providing volunteers to support the Show in the livestock section and sign erecting, the Show makes a donation to their clubs.

THE DAIRY SHOW

The Dairy Show has developed into the largest Dairy Show in the UK attracting exhibitors from across the country for the one day Show that is attended by farmers, growers and industry leaders. The knowledge transfer of innovative technologies at the Dairy Show includes: Milking robotics, feeding robotics, automatic yard cleaning technologies, drone driven cattle husbandry tools, diet, feed & nutrition regimes, dairy cow health including feet & dry cow therapies, crop management, young stock management, genetics & fertility management techniques and veterinary improvements such as reduction in antibiotic usage.

The Charity Committee's objectives are:

- To encourage and facilitate research, education, knowledge transfer, innovation and related activities for the benefit of agriculture, the countryside and the rural economy of the West of England
- To build an understanding of farming, food and the rural economy among the wider public

These Objectives are achieved by:

Farm Vet of the Future Award
A new award for 2023 recognising and celebrating the talent of the next generation of farm vets. The award was won by Nottingham University Vet Student, Heather Hemingway-Arnold who impressed the judges with her dissertation on investigating the use of technology and production data to predict lameness in dairy cows. Runner up, Aiden Coe, a student at the Royal Veterinary College mapped out the future of the farm vet as a custodian of the farming industry.

Under 16s Funding For courses that are relevant to the core values of the Royal Bath & West of England Society.

Brymore scholars The Charity Committee supports between five and ten Brymore students each year. The award is usually £500 which they use for extracurricular activities.

FE students The Charity Committee supports between five and ten further education students each year. Each student is asked to steward at the RBW Show or the Dairy Show and to contribute an article to the Society's journal. Bursaries range from £500 to £2,000 and courses have included: BSc Agri Food Marketing with Business; Veterinary Medicine; MSc Food Security and Sustainable Ag; MSc Food Chain Systems and MSc Applied Ecology.

Art scholars This is a bi-annual award and the scholar receives £2,000. The winner is invited to exhibit a selection of their work at the Show. It is awarded to artists between the ages of 18 and 30 who are inspired by rural life in the UK.

WCDA (West Country Dairy Awards)
Established in 1925 the awards provide grants to people studying courses related to the dairy industry. Funds are available to students of all ages who are undertaking further education courses related to the dairy industry, sons and daughters of farmers, farm employees or students.

RASC Commonwealth Conference
The Society has partially funded attendance for several Next Generation Council members. In 2024 the conference will be held in Edinburgh and Jess Madge will be receiving a bursary to assist her to attend.

The Somerset Mental Health in Agriculture group (SMHAG) was formed to support, promote and address the growing issue of poor mental health for those working in agriculture. The group creates a 'Z Card' that is widely circulated. The pocket-sized Z-card information flyer sets out some of the symptoms of mental health and what to look out for in a family member, colleague or friend and contains information of who can help – the Farming Community Network, the Royal Agricultural Benevolent Institution and the Samaritans. The Charity Committee has provided funds to produce this card for several years.

POW (Prince of Wales Award), supported by the Duchy of Cornwall and the Royal Bath & West Society, is intended for projects that are run by the people for the people with the option for large and diverse parts of the community to become involved. Previous winners have included West Somerset Flood Group, St Johns Place, Stogumber Cricket Club, Kempley Produce Market, The APE Project in Bristol and 2023's winner Somewhere House Somerset.

LSA (Long Service Award) This award is presented at the opening ceremony of the Royal Bath & West Show to those who have worked in agriculture for more than 40 years. In 2023 three individuals were recognised who cumulatively had worked in agriculture for 157 years! Andrew Hedditch, Gerald Hussey and Charlie Oram were presented their awards by joint Society Presidents Lord and Lady Radnor. Stewards who have volunteered at the Royal Bath & West Show for more than 30 years are also recognised.

EYA (Environmental Youth Award)
This award began in 1996 and covers four counties, Somerset, Dorset, Bristol and Wiltshire. Promoting a better awareness and understanding of conservation and environmental matters the award is given at the Royal Bath & West Show to schools/youth groups who have made a significant contribution to conservation or environmental management. This can be in an urban or rural environment. The 2023 winner was Ashlands First School.

Bath & West Education Hub The Education Hub was launched in March 2023, masterminded and curated by Bath & West's Education Coordinator, Lilanie Self. It has been devised to deliver resources that would be used to learn all about British farming, conservation, natural capital and the process of plough to plate. Some STEM (Science, Technology, Engineering and Mathematics) activities have also been included. The content is aimed at educating young people in engaging ways and was created to ensure that it would satisfy aspects of the National Curriculum, with links to 'living things and their habitats' and 'principles of a healthy diet'.

Field to Food Learning Day This event started in 2016 and in 2023 welcomed almost 1,200 Key Stage 2 children to the Showground to take part in up to 34 activities and helped by 100 volunteer Stewards.

South West Holstein Club The South West Holstein Club, incorporating the counties of Dorset and Somerset, is affiliated to Holstein UK and Holstein Young Breeders. In August 2023 the South West Club hosted the annual National Holstein Young Breeders Weekend Rally at the Cannington campus of Bridgwater & Taunton College and the Society have made a donation to the club.



A pupil from Evercreech Primary School at the Field to Food Learning Day

COMMUNITY SUPPORT

Under 12s Shepton Mallet FC who play in the Midsomer Norton Youth Football League. The Showground supply them with their kit for the season. They finished top of the league table at the end of the season.



Vixens Ladies netball team a group of ladies from Somerset who play in the Yeovil & District Summer League. The Showground provides their netball kit.

This is a great opportunity to promote the Bath & West Showground across Somerset, to a number of different audiences, as well as supporting two local sports teams.

All the shows that we run and all the events held on the Showground directly or indirectly help the Society fulfil its charitable aims.

By supporting us you are helping the rural and farming community survive and thrive and we look forward to seeing you soon.

2023 AWARDS

PRINCE OF WALES AWARD – FOR COMMUNITY RUN PROJECTS



Rob Jones and Mike Turner from Somewhere House Somerset won the Prince of Wales Award



Swindon 105.5 received the Prince of Wales Highly Commended Award presented by Lady Radnor

LONG SERVICE AWARD – FOR 40 YEARS OF SERVICE IN AGRICULTURE



Long Service Award Winners Andrew Hedditch, Gerald Hussey and Charlie Oram

FARM VET OF THE FUTURE



Winner of the Farm Vet of the Future, Peter Clark Award, Heather Hemingway-Arnold



The Winner, Heather Hemingway-Arnold and Runner Up Aidan Coe with Peter Clark's widow, Hilary

ENVIRONMENTAL YOUTH AWARD



EYA Winners, Ashlands School in Crewkerne



Les Davies and David Domoney with Ashlands School



Dairy Show Chairman **David Cotton** reflects on how excellence in the industry shone through at this year's Show.

DAIRY SHOW 2023

Right: *Interbreed Champion Calf and Reserve Champion*

Below: *Marco Winters, Head of Animal Genetics at AHDB, winning the Dairy Industry Award presented by Viscount Falmouth, President of the Royal Bath & West Society and Dairy Show Chairman, David Cotton.*



© Evie Tomlinson Phtotography

25%+ trade stand bookings were new to the event



> **"Dairy farming and genetics are my passion, and winning this award stimulates me to do more in the industry. I am pleased to accept this award for myself and to recognise the hard work my team do. It is good to know that our work has an impact and is appreciated within the industry."**

This year it felt as if the Show was back to its old self. Visitor numbers were good, trade stand bookings were on budget, with over a quarter of them being new to the event. The cattle entries held up well leading to some exceptional showing and a competitive Championship. There was also a full seminar programme taking Carbon as a theme which was very well supported throughout the day, to top it all it was a dry day between wet spells, perfect for the good attendance.

On the eve of the Show we held the Dairy Industry Dinner giving a large proportion of the dairy industry an opportunity to network and meet up, which doesn't seem to happen so often now that we are in the days of on-line meetings. Our guest speaker was Shelagh Hancock, CEO of First Milk, who reflected on the changes she has seen in the industry over the last 30 years and the opportunities for women that are now there throughout the sector, from farm right through to the boardroom.

The Dairy Industry Award was presented to Marco Winters. Marco has been head of animal genetics with AHDB for 18 years. He has spent a significant part of his life overseeing the genetic direction of the national herd and is a specialist in the international dairy cattle breeding industry. He said: "Dairy farming and genetics are my passion, and winning this award stimulates me to do more in the industry. I am pleased to accept this award for myself and to recognise the hard work my team do. It is good to know that our work has an impact and is appreciated within the industry."

No sooner have we finished breaking down this year's event we are looking towards 2024. We are grateful to the sponsors that commit to ongoing support and also to all of the volunteers that make the day run so smoothly. The dairy sector offers opportunities for a great career at many different levels, perhaps that might be a theme for next year's Show?

FROM PLOUGH TO PLATE



Bath & West Shows and Education Co-ordinator, **Lilanie Self**, reflects on the triumphant return of the Field to Food Learning Day which was a delight to almost 1,200 schoolchildren.



In numbers...

26 schools

1,186 key stage 2 students

36 activity providers

100 stewards





The Field to Food Learning Day was held on April 19th after a three-year hiatus. Schoolchildren were provided with an array of activities to help them understand how the food on their plate is produced. They had the opportunity to get up close to livestock, pretend to be a cow in an auction, make butter, taste cheese, and watch sheep shearing.

Created with the purpose of educating and informing young people about agriculture in engaging, interactive ways, the event has evolved from The Royal Bath & West of England Society's founding principles.

Delivered as part of the Society's charitable objectives, Field to Food has been devised in collaboration with educational specialists to ensure that it satisfies aspects of the National Curriculum, as well as being enormous fun for all involved. It was made possible by the enthusiastic participation of local businesses and farms including amongst others Redlynch Machinery, Denela's Bakery, Pearce Seeds, Wessex Water and Wyke Farms.

"It was brilliantly organised, and the guides were absolutely fantastic throughout the day." Says Mrs Brown from St Benedict's School. "The children were engaged and loved every activity, learning so much from the patient, informative farmers, and volunteers. I have taken children on many educational trips over the years and have to say that this was by far the most enjoyable and definitely the best one I have ever attended – thank you very much."

It's not surprising that many children don't realise what goes into getting food on to the supermarket shelf and the day helps them understand the hard work that farmers put in to put the very best of British produce on our plates. The Field to Food Learning Day gives ample opportunity to ask questions and even provides teachers with inspiration for further learning once back in the classroom.



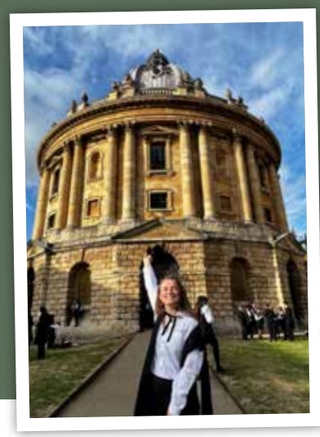
With an ever-increasing emphasis on STEM, we focused our efforts on sourcing a company that could provide a STEM activity. CGI joined us and gave students the opportunity to learn how to programme their own Lego tractor. It was a huge hit.

BASC joined us this year and provided a very interesting pigeon tasting demo, it was hugely popular, and the children loved it even if for some, there was more ketchup than pigeon.

Our volunteer supporters that ensure the day can happen also thoroughly enjoy themselves, and we are very grateful for their continued support with a very worthwhile event.



> **"The children were engaged and loved every activity, learning so much from the patient, informative farmers, and volunteers."**



BATH & WEST SCHOLAR

FARMING FOR THE FUTURE

Supported by a Royal Bath & West scholarship, **Lila Stewart-Roberts** is studying for a master's degree at the University of Oxford and explains here what we can do to help farming and food production evolve in this country to the benefit of consumers and producers.

Transforming our food system for a healthier planet and people

I am hugely grateful to the Royal Bath & West Society for their generous support during my pursuit of a master's degree in Biodiversity, Conservation and Management at the University of Oxford. My motivation for this academic journey lies in the urgent need to restore harmony between people and nature, with the food system playing a pivotal role. Food is a common thread that weaves together many different facets of our society, from farming traditions to cherished moments with loved ones, from the wellbeing of people to the health of our environment.

Growing up amid the agricultural landscapes of Bristol, Devon and Cornwall, I have spent many happy hours roaming across fields, moo-ing at cows and participating in harvests. What I really care about is the quest for a sustainable balance, where we can cultivate nutritious, environmentally friendly food while providing good livelihoods. However, we face complex challenges today. We have huge inequalities in access to healthy, nutritious food, harmful agricultural practices contribute to nature loss and climate change, and many British farmers are struggling to maintain viability.

WHY DO WE NEED TO TRANSFORM OUR FOOD SYSTEM?

Farming needs nature and nature needs farming. As highlighted by the 2021 Dasgupta Review (HM Treasury), our entire economy is embedded within nature. Agriculture depends greatly on 'ecosystem services' provided by nature like pollination, nutrient cycling and pest control. The most recent State of Nature 2023 report found that the UK is now one of the world's most nature-depleted countries, with intensive farming and climate change predominantly driving this loss. A destructive cycle emerges, whereby agriculture depletes nature, which in turn threatens the long-term sustainability of food production by eroding these critical ecosystem services. In fact, the insect populations which are essential for services such as pollination and pest control, are showing especially strong declines (State of Nature 2023).

We desperately need to let our nature recover while also delivering food security – defined as existing 'when all people, at all times, have physical, economic and social access to sufficient, safe and nutritious food to meet their needs and food preferences for an active and healthy life' (FAO, 1996). Both goals are compromised by climate change, but they are also vital for mitigating its effects. This all paints a pretty overwhelming picture, but there are lots of things that we can do about it. In the remainder of this article, I present three guiding principles based on my year of study, research, and experiences.



TRANSFORMING OUR FOOD SYSTEM

1. Systems thinking

We must consider the whole system, not just food production. Neglecting areas like processing, packaging, retail, consumption, and waste leads to incomplete solutions. Interventions which do not consider the whole food system may improve one piece of the puzzle while causing adverse consequences elsewhere. For example, while increasing food production, we also need to reduce food waste. While taking a course in food systems thinking, my team worked on a strategy to reduce food waste in London. In the UK, households and businesses waste enough food for over 15 billion meals each year (WRAP, 2023). There are already some great short-term solutions for food waste; I interned with charity FareShare South West, who redistribute surplus food to produce meals for vulnerable people.



2. Contextual solutions

Tailoring solutions to local contexts is essential. One size does not fit all. Solutions for balancing agriculture and nature are generally dichotomised into "land sparing" (intensifying agricultural practices to leave more land for nature) or "land sharing" (integrating agriculture and nature on the same land). The reality is that different things work in different places. For instance, my field trip to the Anaga Rural Park in Tenerife showcased a mixed landscape-use model, preserving the cultural and local land-uses, including farming of 20 different varieties of sweet potato. A wide range of agricultural practices can bring benefits for nature, including wildflower margins, reduced synthetic fertiliser and pesticide use, beneficial management of non-crop habitats and preservation of mixed farming. These can be incorporated into regenerative farming models which suit different crops, expertise and environmental conditions. These practices and more can be supported through the Environmental Land Management Schemes (ELMS). There are a whole plethora of things that can help, and each person should try to do the things which make the most sense given their situation.

3. Inclusivity and fairness

No one needs to work alone, no one can be left behind. Transitioning to a sustainable food system should be equitable and collaborative. Thinking about the whole food system also allows us to embed equity when solutions are designed and implemented, considering not just environmental and economic outcomes, but also social outcomes. My report on 'A just transition to reduced ruminant meat consumption in the UK' suggested that planning and governance should involve all stakeholders to ensure that the benefits and risks are fairly distributed. In particular, British farmers need support through policy, funding and guidance to implement changes and continue to produce high-quality, delicious food. Initiatives such as ELMS and knowledge sharing through farmer conferences and clusters are vital. At the Oxford Real Farming Conference 2023, I attended sessions where farmers shared insight on best practice and new ideas, generating excitement and motivation.

Anything that any person can do will have an impact, no matter how big or small. For example, I grow vegetables with other students in one of the college's gardens in Oxford. Though this only produces a small amount of food, it makes me feel connected to the land, appreciate the work and effort that goes into producing food, and is a chance to refresh and breathe in the chaotic life of a master's student. The Field to Food learning days run by the Royal Bath & West Society are an inspiring example for creating connection between young people and British farming, cultivating interest and understanding of how our food is produced. These kinds of solutions can also help to encourage sustainable eating habits, such as valuing locally produced food, and make consumers more conscious of wastage.

FINAL THOUGHTS

These three principles have stuck with me throughout my studies and continue to shape my work on projects like the Farm to Fork initiative with Good Food Oxfordshire, supporting short, transparent, and local supply chains between producers and consumers. The key takeaway is that every action matters, whether it's planting wildflowers on a field margin or supporting local producers by buying from the farmer's market. The challenges are significant, but I find hope and inspiration in the knowledge that so many people care, and our collective action can lead us towards a food system which is healthier for our people and planet.

> **"I am hugely grateful to the Royal Bath & West Society for their generous support during my pursuit of a master's degree in Biodiversity, Conservation and Management at the University of Oxford."**

REFERENCES

Benton, T.G., Bieg, C., Harwatt, H., Pudasaini, R. and Wellesley, L. (2021) *Food system impacts on biodiversity loss: Three levers for food system transformation in support of nature.* Chatham House, p. 75. Available at: **https://www.ciwf.com/media/7443948/food-system-impacts-on-biodiversity-loss-feb-2021.pdf.**

Burns, F, Mordue, S, al Fulaij, N, Boersch-Supan, PH, Boswell, J, Boyd, RJ, Bradfer-Lawrence, T, de Ornellas, P, de Palma, A, de Zylva, P, Dennis, EB, Foster, S, Gilbert, G, Halliwell, L, Hawkins, K, Haysom, KA, Holland, MM, Hughes, J, Jackson, AC, Mancini, F, Mathews, F, McQuatters-Gollop, A, Noble, DG, O'Brien, D, Pescott, OL, Purvis, A, Simkin, J, Smith, A, Stanbury, AJ, Villemot, J, Walker, KJ, Walton, P, Webb, TJ, Williams, J, Wilson, R, Gregory, RD, 2023. State of Nature 2023, the State of Nature partnership, Available at: **www.stateofnature.org.uk**

FAO, 1996. World Food Summit, Plan of Action. Rome, Italy.

Dasgupta, P. (2021). The economics of biodiversity: the Dasgupta review. HM Treasury. Available at: **https://www.gov.uk/government/publications/final-report-the-economics-of-biodiversity-the-dasgupta-review**

Dimbleby, H. (2021) 'National Food Strategy: The Plan. An independent review for the Government.'

Searchinger, T., Waite, R., Hanson, C., Ranganathan, J. and Matthews, E. (2019) *Creating a Sustainable Food Future.* Available at: **https://www.wri.org/research/creating-sustainable-food-future** (Accessed: 21 November 2022).

WRAP, 2023. Action on food waste. Available at: **https://wrap.org.uk/taking-action/food-drink/actions/action-on-food-waste** (Accessed: 9 November 2023).

Stewards' Q&A

Nigel Hewitt-Cooper

HORTICULTURE CHIEF STEWARD

Length of Service at the Bath & West Show? I've been a committee member for about 16 years, and chairman of Horticulture since about 2015.

Profession when not at the Show? Nurseryman

Where do you live? West Pennard

What does your stewarding job entail during the Show? I tend to stay in the flower show as I'm also an exhibitor. Horticultural exhibitors can have specific ways of wanting things done, something we are all used to at the various flower shows, large and small, across the country. Being an exhibitor means I understand how things work, and more importantly, don't work. The other members of the committee cover the Floral Art, the outside Pop-Up Gardens, and the WI section.

How did you become involved? I was on the old committee prior to the section being disbanded a few years ago. I was then asked to go on to the new committee overseeing a 'slimmed down' section, something that wasn't successful. To drive it forward I decided to attempt to re-instate the flower show, and this has gone from strength to strength. I believe we're the only flower show in the country to manage this successfully as from experience, once they go, they tend to stay gone.

What are the Show highlights for you? Naturally, our section, but I also like visiting the food hall and the vintage vehicles. The Show has a more buoyant, happy atmosphere, and speaking to visitors they agree with this.



Les Davies

ENVIRONMENTAL YOUTH AWARDS



Length of Service at the Bath & West Show? 13 years

Profession when not at the Show? Self employed countryside, agricultural and education

Where do you live? Street, Somerset

What does your stewarding job entail during the Show? Talking to the public and those schools who have entered the scheme. Also welcoming visitors to the EYA stand.

How did you become involved? I was doing a lot of countryside education with schools, and this is where it ended up!

What is the most amusing thing to happen to you while stewarding at the Show? It's always the children! No matter what you think you know their innocent honesty can take the legs right from under you.

What are the Show highlights for you? Always the Environmental Youth Awards. It's simple yet it has a magic all of its own!

Trudi Taylor

THE PRESIDENT'S SUITE

Length of Service at the Bath & West Show? 45 Years – in Presidents (from 1978 to present day).

1976 my jobs included painting tent pegs, washing grandstand seats. I was a Flower Tent cashier (10p entrance fee!) and a gate cashier.

Profession when not at the Show? Teacher

Where do you live? Sherborne

What does your stewarding job entail during the Show? My job is to make sure all the guests of the Show are made to feel welcome; to ensure they are introduced to other guests or stewards, to provide light refreshments and generally make sure they feel their time at the Show is enjoyable.

How did you become involved? I have had family connections with the Royal Bath & West Show since 1970. My grandfather, Major Tim Cole moved to the site just after it had been purchased. My father, Mr Dennis Cole was the Showground manager for 15 years. My mother ran the President's Suite at the Show for 15 years, during which time I was her assistant and I took over from her in 1994.

What is the most amusing thing to happen to you while stewarding at the Show? Being introduced to Camilla wearing one suede high heeled shoe and one dirty wellie. It was very hard to curtsey!

What are the Show highlights for you? There have been so many!

The Pony Club Games is always a highlight.

The Canadian Mounties Visit in 1969.

Watching the Royal Navy Rigging and Mast display.

Giving the 'Button Boy' his tot of rum after he had climbed to the very top of the mast and then slid down the guy rope!

Meeting many of the same people every year. We live in a 'family bubble' for one week, during this time we catch up on a year's worth of news!

Friday night dinners!





NOVEMBER ILLUMINATED CARNIVALS

Somerset carnivals hark back to the beginning of the 17th Century and the Bath & West plays a crucial role in keeping these community traditions alive today, as **John Davis** from Shambles Carnival Club explains...

> **"We as a club are extremely grateful to the Royal Bath & West for giving us the opportunity to work and to keep the club viable."**

Somerset's November Illuminated Carnivals evolved out of the commemorations that celebrated the thwarting of the gunpowder plot more than 400 years ago. Revellers would drag a boat onto the Cornwall in Bridgwater filled with barrels of tar and other flammable objects, which would then be set alight. But processions then evolved with horse drawn carts lit by candlelight before the advent of steam powered lorries and later tractors.

The parade became an annual event in Bridgwater that spread to other towns in the region. The Guy Fawkes Carnival Association Circuit was formed and joined by Burnham-on-Sea, Weston-super-Mare, North Petherton, Shepton Mallet, Wells and Glastonbury with Midsomer Norton an associate member.

This popular tradition gradually developed throughout the region, with clubs forming to see who could create the best display within the procession. The carts have now become increasingly elaborate, some up to 100ft long, lit by thousands of electric light bulbs. with costumes, music and pyrotechnics for maximum effect. Hours of hard work go into building these carts, carried out by a unique group of dedicated people, fund raising constantly to be able to build a cart and pay for the overheads such as electricity, fuel and insurance.

The Royal Bath & West has given Shambles Carnival Club a chance to slowly grow over the past few decades with the fundraising to help build a cart. It started with The Mammoth Jumble Sale in 2002, which became the main source of income for building our cart each year: it took a good three to four months of organising, from Christmas to April. The Royal Bath & West allowed us to store the items collected until the day of the sale in the Showering Pavilion.

Volunteers changed the fund-raising model and performed litter picking after various shows and occasionally the Society asked the club to do a blanket litter pick of the whole site. In 2015 the club changed from building a tableau (still poses) cart to a feature cart with a lot of movement built into the cart. This was far more expensive to build, and we needed to raise our sights in terms of fund raising. From 2016 we have been an increasing presence at the Royal Bath & West Show helping with bio-security, gate stewarding, signage, litter picks and car parking. This has enabled us to invest in a far better build and to compete with the bigger Bridgwater clubs.

We as a club are extremely grateful to the Royal Bath & West for giving us the opportunity to work and to keep the club viable. It has made the difference between a good cart and a great cart.

The Royal Bath & West help many other carnival clubs, who also benefit from work offered. Without the Bath & West and other large fund-raising opportunities locally, carnivals as we know them today would disappear. This would be a great shame, the November Illuminated Carnivals are a Somerset tradition that families far and wide have loved for a very long time.

A typical procession consists of four types of entries:

Tableau On Vehicle: Where nothing moves, including the cast creating a picture.

Feature on Vehicle: This is all singing and dancing with props spinning and moving up and down.

Comic Feature on Vehicle: This is as the name suggests, the funnier the better.

The walking Masqueraders: They are divided up into different size groups, single entries, adults and juveniles.

JUDGING

Once in procession, there are many different judging aspects to be considered including lighting, costume, pose or routine, music, and cart build.

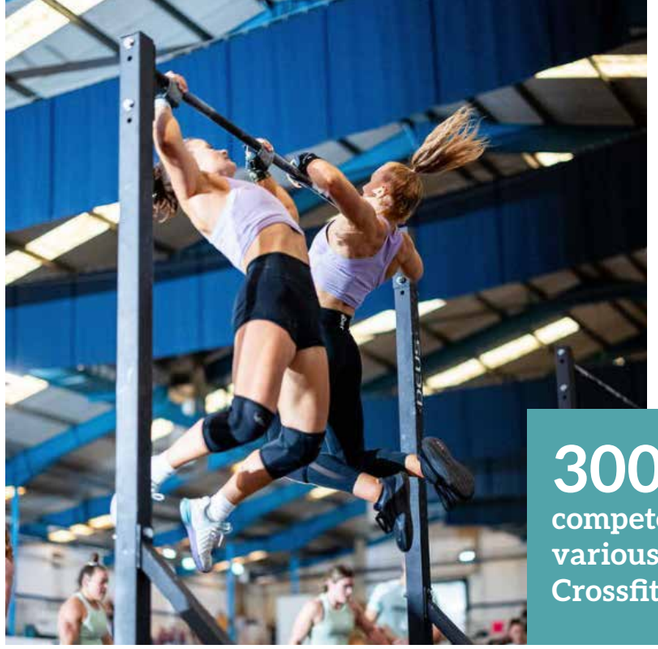
ENTERPRISES

LIGHTS, CAMERA, ACTION!



There is something going on at the Showground every week of the year and it produces vital income to fulfil our charitable objectives and to maintain the site as a prime West Country venue. **Charly Andrews**, Head of Commercial Sales, reviews the year and looks forward to exciting new clients.

Thousands of music lovers raving into the night in the ever-versatile Showering Pavilion at Westfest 2023



300 athletes competed in various different Crossfit activities



Athletes testing their strength and endurance in one of the team challenges at CrossFest

Teams of athletes competing at CrossFest, the first Crossfit event in the South West

6 Flea Markets



The Flea Markets have been coming to the Showground for over 30 years, and there is always a hidden gem to be found

The world of events is officially back. With more events and revenue than ever, our brand campaign of 'bringing the city and countryside together' is really putting us on the map in the events world.

With six Flea Markets, four Toy Fairs and four Antiques Fairs we were proud to see the return of our popular repeat clients, but also excited to welcome brand-new events. We became home to a variety of different sporting events starting in February with a Cheerleading Competition: the team came to us struggling to find a venue with high enough ceilings, something which we know we can certainly deliver.

> **"There is much to look forward to: the event calendar is already filling up for 2024, with as much revenue on the books as 2023 already, and very minimal gaps in the diary."**

They transformed our Showering Pavilion into an incredible arena, with more than 1,500 spectators watching a variety of performers throughout the day as they flipped each other up in the air.

In July we welcomed the amazing CrossFest through our doors, where more than 300 athletes competed in various different Crossfit activities. By November we were the venue for even more impressive athletes from the fitness industry as we held the European Championships.

We successfully ran more than one event simultaneously on multiple occasions; from a weekend in April with a dog event on one half of the Showground and a cycling event on the other, to a 3-week period throughout the summer which saw back to back 'full' Showground events taking place across site, plus the addition of a 100 person film crew based in our Works Yard.

This summer we were home to two new Christian festivals, both of which are returning next year, along with the ever-popular New Wine who are returning to the Showground for their 30th year with us, after a few years away.

There is much to look forward to: the event calendar is already filling up for 2024, with as much revenue on the books as 2023 already, and very minimal gaps in the diary.



One of many creative stands at the popular Craft4Crafters exhibition

So what are we focusing on now?

Enhancing the customer experience

We continue to work hard on understanding the needs of our clients, new and existing, and improving our service. We have worked closely with the Estates team to improve the Showground facilities, we now provide start to finish touch points from our team and we have built strong relationships with all our clients. This improves their experience with us and ensures we have strong client retention, enabling us to upsell to them as the facilities improve.

Variety

There is very little that we have to say no to, so the huge variety of events that we have here is amazing, and something that we are continuing to push for. It is such a fantastic feeling watching our spaces transform overnight, from festivals to conferences, from craft fairs to exhibitions. Two days are rarely the same.

Our own events

Now that we have the proof that the events industry is well and truly back and thriving, we want to start putting our own events on. Think Christmas parties, workshops and perhaps even a concert or two... watch this space.

> **“We started 2023 with the feeling that as a venue, the Bath & West Showground was one to watch, but I think it is safe to say that we are now absolutely the place to be.”**

NEWS

The Bath & West Showground won Venue of the Year at the SME Awards and E2 Media. Charly Andrews was chosen as Individual of the Year on the miaList, an association recognising inspiring leaders within the event industry who have made a real difference to their organisation. She collected her award at the Park Plaza Victoria in London.



Judge’s comment:

“The determination to place her venue back on the map whilst balancing this with team welfare is a great showcase of how both can work in harmony without a detriment to revenue. Charly showed a real enthusiasm and passion for the business of events – a driven individual who will clearly go far. Well done.”

In numbers 2023...

138 events (including small meetings)

This is a **70%** increase on 2022

46 weekends booked







317 (87%) days of the year that are booked in some way (including set up days)

Above: *Classic Cars lined up for the Triumph @ 70 International weekend celebration in the Summer; A BMX rider showing the crowd some impressive tricks at NASS Festival; The spectators are ready and the stage is set for the amazing CrossFest athletes to compete for the win.*

Looking ahead 2024...



Above: *240 acre Showground nestled in the heart of the beautiful Somerset Countryside; One of the adorable Shetland ponies from ‘Tea with a Pony’ who work alongside Riding for the Disabled.*

64 events currently scheduled

44 weekends booked



View the latest upcoming events by scanning this QR code:

When the Caribbean came to Shepton Mallet



Anthony Smallwood tells the extraordinary story of how a West Indian steel pan band came to be a perennial favourite at the Royal Bath & West Show.



Regular show goers will be familiar with the popular Rainbow Steel Band from Bath, which has played at the Bath & West for forty years and has not only brought great pan music and some welcome Caribbean sunshine to generations of visitors but whose fascinating back-story tells us much about how we as a county have changed in the post war period. And it is especially appropriate that we celebrate the Rainbow Steel Band this year because it also marks the 75th anniversary of the British troopship 'Empire Windrush' docking at Tilbury Docks with some 800 migrants from the English-speaking Caribbean, who had been encouraged to come to work in a Britain still devastated by WW II.

That one of Britain's best and oldest steel pan bands should have started in and remained based in Bath was highly unlikely; most post-war inward migration has been to our larger cities or to industrial towns in the midlands and the north of England. But as often happens with such happy accidents, the reasons can be traced to the actions of talented individuals, and in this case it was Hallam Ifill, a young 25-year-old tailor and steel pan musician from Barbados who came to England for work in 1955.

Like many of the Windrush generation, Hallam looked for work in London on his arrival but soon took a friend's advice to work in the huge Westinghouse Brake and Signal factory in Chippenham. Strange employment perhaps for a tailor, but working at a heavy engineering plant gave Hallam ample opportunity to make himself a new steel pan instrument from an old oil drum, and within weeks he had made one. The work at Westinghouse was good but living in Chippenham was difficult so Hallam and his new pan soon moved to Bath, just a ten-minute commute away from Westinghouse by train.

Hallam Ifill may not have been the first Caribbean immigrant in Bath, but he was certainly one of the first, and his solo steel pan playing soon got him noticed favourably at the YMCA where he stayed; and although he soon moved to lodgings this link with the YMCA was to prove a fortuitous one. In 1956 many of Hallam's old steel band colleagues in Barbados decided themselves to come to England and he went to meet them in London when they arrived. There he talked them into to coming to Bath to join him in a fundraising steel band concert to raise money for the YMCA, and this they did under the name of 'The Barbados All Stars'.

The long partnership between Rainbow and the Bath & West is a happy story and it is important that it should be told.

The visit and concert were a success, and so too was the impact of Bath on the Barbados All Stars, many of whose members decided to move to Bath themselves and base the band there. This was in many ways a quite extraordinary development for the 1950s. Bath was a very white, rather smart and socially conservative West Country spa town in the north of our rural county of Somerset, and a most unlikely base for an exciting, and for its time, exotic steel pan band. But steel pan music, together with cricket of course, provided a strong social and cultural foundation for Bath's small but growing Caribbean community.

The Barbados All Stars flourished as one of the best professional steel bands in the country, still mainly composed of first generation 'bajan' immigrants of course. But as time went on, young Bath-born Afro-Caribbean musicians, many the children of Barbados All Star players, began to find their feet and before long had formed their own steel band. They may have been trained by Hallam and the 'old crew', and many of their early instruments may have been hand-me-downs from Theo Stevens, the Trinidadian pan tuner who made the steel pans for the All Stars, but their roots were more firmly in Bath and the South West, and their attitudes to music and to life were very different. Britain was becoming a very different country.

In the early 1970s the two bands,



That one of Britain's best and oldest steel pan bands should have started in and remained based in Bath was highly unlikely.

the All Stars and the young pretenders, merged into the Rainbow Steel Band that we know and love today, but the process was not entirely an easy one. Ironically it was prompted in part by the All Stars tour to Barbados in 1971 which should have been a high point in establishing the band's reputation as one of the best. But it also exposed tensions within the band, not just about its musical direction but also about where band members wanted to be.

Some, like Hallam, felt that Bath was home and wanted to stay there, but others wanted to move back to their families in Barbados, now a flourishing independent country. Not all the All Star players who stayed in Bath joined the merged Rainbow Steel Band, but critically Hallam Ifill did and so too did the older British born members like Toussaint Clarke who provided a vital link between the old and the new.

At 95, Hallam's band days are now behind him although he still plays pan from time to time and is apparently a wizard at dominoes; but he is widely respected not only as a pioneer in the development of steel pan music, but also as an elder statesman for the Afro-Caribbean community in Britain. As someone who knows him well once said, 'he wouldn't see himself as a big deal, but he is a big deal', not only for his own community but also for Bath which has taken him and Rainbow as very much part of its own rich cultural heritage.

Toussaint Clarke is probably now the best-known member of the band and he has also carved out a solo reputation as a fine 'tuner' who has made steel pans for and worked with many of the best-known pan bands here and in the Caribbean, including with Phase II in Trinidad. He has also worked closely with local schools in promoting the teaching of steel pan music as part the music curriculum.

In many ways Toussaint's family is a typical example of how Rainbow has helped build a proud British Caribbean community with strong family values, a clear sense of its own cultural heritage, but also of its place in and its contribution to the wider community of which it is now very much a part. His father was one of the original All Stars who first settled in Bath, he was already playing and tuning in his early teens, and his son Leroy started even earlier as a small boy winning a prize for his music at the Mid Somerset Festival in 1979. And it was this which led directly to the long and fruitful collaboration between the Royal Bath & West Show and the Rainbow Steel Band.

Although young Leroy won his competition at the Mid Somerset Festival, the prizes were apparently presented later at that year's Bath & West Show and the Rainbow family being what it is, this led to what was probably the first visit to the Show by the Clarke family and their friends. And it was there that Toussaint first met with Bath & West's Paul Hooper whose knowledge then of the joys of steel pan music was probably just as rudimentary as was Toussaint's understanding of the finer points of judging a Red Devon heifer. But Paul had heard the band play at a wedding and the two hit it off. The Rainbow Steel Band was subsequently booked to play on the still new bandstand at the next Bath & West Show; and they have been coming back almost every year since. As Paul said when interviewed on a film to mark Rainbow's 50th anniversary, 'they are local for us, they bring summer to the Show, and they are part of the flavour of Somerset and the South West'. And for many of us, stopping by the bandstand when it is Rainbow's turn to play is as important a part of the Show as the cattle ring or the cider tent; and long may it be so.

> **"For many of us, stopping by the bandstand when it is Rainbow's turn to play is as important a part of the Show as the cattle ring or the cider tent; and long may it be so."**

The long partnership between Rainbow and the Bath & West is a happy story and it is important that it should be told. It may be just one of many examples in a long history of links between the South West and the Caribbean, but it stands in sharp contrast to some far less admirable events that have linked us in the past. The 2020 toppling of the Colston statue was a salutary reminder of the West Country's deep involvement in the trans-Atlantic slave trade, and the shipping of hundreds of defeated West Country boys to effective slavery in Barbados after the Battle of Sedgemoor and the Monmouth rebellion is often forgotten.

These are things we should not forget but we should also celebrate examples like the Rainbow/Bath & West partnership, or the early and important contributions of agricultural and other specialists from our region to helping build up Caribbean institutions that later merged into the remarkable inter-island University of the West Indies. Such examples take us forward by showing how much we, as both distinct and integrated parts of our wider West Country community, can all benefit most when we get along well.



The Search for Better Cider

The Royal Bath & West Society has long striven to improve the quality of cider making and recent efforts with the University of Bristol have revived a long standing relationship as **Harriet Foster**, third-year Biology (BSc) student at the University of Bristol explains.

The University of Bristol has a long-held association with the cider-making industry, from the Goldney apple orchards to the rich history of Long Ashton Research Station (LARS). Indeed, it can be credited to the Bath & West Society itself that LARS, originally the National Fruit and Cider Institute, was set up, heralding an age of more diverse, higher quality cider ranging from sweet to bittersweet to sharp, terms which actually originated at LARS. It is far from the acetic, cloudy cider of the past. With such reach comes heritage, seen in the diversity and history of British cider-making techniques, local apple cultivars and traditions such as the Wassail. Preserving this legacy is at the forefront of the Better Cider project.

Established in 2020, Better Cider was conceived to operate at the intersection of biological, horticultural and industrial progress in cider-making, through the creation of small-batch ciders and more multidisciplinary activities like apple tree upkeep and apple genotyping. We aim to work towards preserving cider-making heritage by passing on invaluable knowledge of practices and techniques to students, whilst also investigating ideal apple blends, terroir and tannin content. In many ways, Better Cider has run parallel to a marked shift in the discourse surrounding local legacy enterprises, with a recent rise in community orchards suggesting a reignited love for native plants and heritage food and drink in the UK. Even here in Bristol, the success of urban cideries like the Cider Box, which we have been fortunate enough to work with, shows a clear interest in, if anything, cider drinking. So, the project has involved both looking backwards to preserve legacy varieties and techniques and forward to enhancing yield and optimising sustainable practices as cider popularity continues to increase.



View of Long Ashton Research Station and its fruit plantations in the 1940s. Photograph by British Council. Image courtesy of University of Bristol Library, Special Collections (DM249/16)

Cider is characterised by the fermentation of apple juices, so it stands to reason the apples themselves should be at the forefront of any good cider-maker's mind. Here in the UK, cider apples have been grown since the Romans, with a region's cider being defined by its unique blend of apples. Many of today's cider apple cultivars are tied to LARS, who, through breeding programmes, generated 29 new cider apple varieties dubbed 'The Girls', named for women working at LARS at the time. All these varieties are grown in the Thatchers Exhibition Orchard, from which Better Cider handpicks the apples used in our cider. Despite this physical preservation of the trees, however, the pedigrees of many such varieties were lost until a recent genotyping project at the University of Bristol was carried out. Rediscovering and characterising these apples' genotypes is key to ensuring the best apples are used in future cider production.

Under the guidance of cider expert Bob Chaplin and with the help of Thatchers, each year we create a blend of both mixed and single-variety ciders, all carried out at LARS' Fenswood Farm, which in turn is located right where cider production remains the highest in the UK. The first stage following picking is processing, essentially creating the juice we want to ferment, before barrelling with yeast. Around three months later racking is carried out to isolate the cider from the gathered dead yeast and sediment, which could impact flavour development, as well as adding sugar to encourage carbonation. One month on, the final product is tasted and any adjustments to the sugar content are made, before bottling and pasteurisation. Operating cider creation on a small scale has allowed us to learn the industrial processes involved in commercial cider making whilst having the freedom to tailor batch outcomes to our specific tastes and goals. It is certainly a learning process – one cider made this year has been affectionately termed 'swamp water'! But with every mistake, a catalogue of knowledge is being generated to improve later years' cider, a real-time example of cider legacy informing future innovation.

Of course, the cider-making process itself stands as just a small part of cider's heritage, with the growth of select apple varieties and their upkeep playing an important role. Techniques such as grafting, pruning and planting are highly important to the propagation and preservation of cider apple varieties, and as such are taught practically as part of Better Cider. On a broader scale, one ongoing project at Goldney Garden has involved taking clippings of scionwood from existing trees to create essentially a sister orchard to the existing LARS one in order to preserve the special LARS varieties. The coming together of so many different fields to continue a local legacy is one of the aspects of the project which makes it so special, and is all the more important with the rise of waste in the food and drink industry. Managing waste efficiently again requires the combined efforts of many. Most recently Better Cider were recently involved in Apple Day at Bristol Botanic Garden, where we invited Bristolians to bring any surplus apples to be juiced and fermented into our very own community cider. Building such a network allows Better Cider to incorporate sustainability into our everyday practices, in turn building upon the already mighty West Country cider heritage.

On the 20th anniversary of LARS' closure, it feels important to reflect on the progress made over the last 120 years in the cider-making industry and beyond, with the LARS legacy living on in the Lady Emily Smyth Trust funding projects such as ours to support innovation in plant science and agricultural research. Better Cider proudly stands on the shoulders of pioneering research from LARS and the Bath & West, and opens the field to a new generation of cider makers who understand the value of tradition in the craft whilst simultaneously introducing new ideas to drive us forward to many more successful harvests and bottlings in the future.







Clockwise: *Apple harvest at Thatchers, October 2022; Cider bottling and testing at LARS Fenswood Farm, March 2023; The 2022-23 Better Cider team post-bottling at LARS.*

Many of today's cider apple cultivars are tied to Long Ashton Research Station, who, through breeding programmes, generated 29 new cider apple varieties, named for women working at LARS at the time.

"Better Cider proudly stands on the shoulders of pioneering research from LARS and the Bath & West, and opens the field to a new generation of cider makers."

THE ROYAL BATH & WEST SHOW 2023

THE GREAT BRITISH KITCHEN





Above: *Matt Tebbutt with the Fuss Free Foodie, Lisa Cadd*
Right: *The Black Farmer with Alice Leach*

> **We were proud to welcome a host of talented celebrity experts who shared their ideas and recipes in an interactive and informative setting."**



Phil Vickery

My Salmon Poke (serves 4)

INGREDIENTS

500g fresh salmon fillet, no bone or skin
Finely grated zest ½ lemon
2 tsp castor sugar
Juice 1 small lemon
6 tbsp soy or tamari sauce
½ tsp finely chopped fresh red chilli
2 tsp black sesame seeds
1 tsp sesame oil
2 tbsp extra virgin olive oil
2 spring onions finely chopped
1 tbsp finely chopped fresh ginger
2 tbsp finely chopped dried seaweed
ground pepper
salt, possibly

METHOD

1. Add all the ingredients for the Poke to a bowl, then season with a little salt and pepper and really mix well.
2. Eat straight away.

© Phil Vickery May 2023



Andy Clarke

Gin Fizz Refresher

INGREDIENTS

200ml (4 parts) Gin
100ml (2 parts) Lemon Juice
50ml (1 part) Maple Syrup
1 egg white (or 2 tablespoons of aquafaba)
200ml (4 parts) Sparkling Water
Handful of Ice Cubes

TO GARNISH

1 Whole Orange

METHOD

1. Put the gin, lemon juice, maple syrup and egg white in a cocktail shaker and shake for about 10 seconds. Add a handful of ice cubes and shake for about 20 seconds until the shaker is extremely cold to the touch.
2. Strain into the glasses, add the sparkling water to taste and stir gently.
3. To garnish, cut two thin shavings of orange zest, twist to release the oils, then add one to each glass.

Taken from Andy's book "Home Bar" which is available from all good book stores.



Drewett Family Dynasty

Celia Drewett, Milly Drewett, Tim Drewett, Twiga Drewett and Robbie Drewett at the Royal Bath & West Show in 2022

The third generation of the Drewett family are now heavily involved in the Royal Bath & West Show. Tim (30) and Milly (25) are stewards of Ring Events and Twiga (27) is a steward of Grandstand.

Their father Robbie was Honorary Show Director of the Royal Bath & West Society from 2013 to 2022 and also Chairman of the executive committee but he started life on the Showground in 1978 as a Steward of Yard.

His father Bill was also Hon. Show Director from 1978 to 1989 during which time HM the Queen visited and the Dairy Show was started. The year before, in 1977, Bill masterminded the Show celebrating the Society's 200th anniversary.

Robbie had to deal with the Covid crisis, and the floods of 2008 when an inch of rain fell in two hours on the Thursday evening of the Show. Highlights included colourful Presidents such as Glastonbury founder Michael Eavis and Oscar winner Julian Fellowes.



Robbie Drewett, Cathy Alexander, David Franklin, Will Garen, Celia Drewett, Nell Matheson, Sir Torquhil Matheson of Matheson, Judy Drewett and Anthony Alexander in 1985



Robbie Drewett with Society Presidents in 2015, Lord and Lady Fellowes



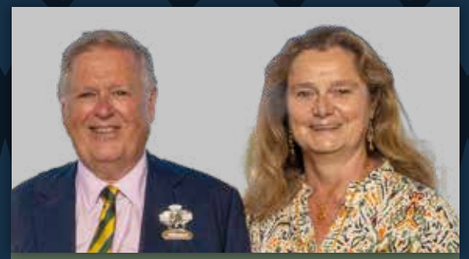
Celia Drewett, Robbie Drewett and The Duchess of Cornwall in 2013



Society President Field Marshal Sir Roland Gibbs, Her Majesty Queen Elizabeth II and Hon. Show Director Bill Drewett in 1985

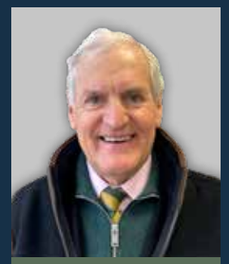
2023/2024

THE SOCIETY PRESIDENTS



VISCOUNT AND VISCOUNTESS FALMOUTH

THE SOCIETY BOARD OF TRUSTEES



TED ALLEN DL



DAVID COTTON



MICHAEL FELTON MFH



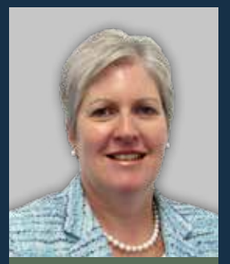
ANTHONY GIBSON OBE



ELLEN KINGSTON



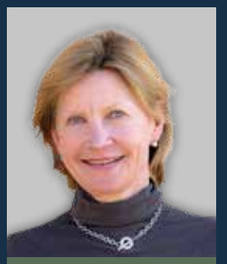
VENETIA LENG



CATHERINE LOOK



DR LANCE MOIR



SUE SEAGER



MARTIN THATCHER DL



PATRICK THOMSON



RUPERT ULOTH



SIR DAVID WILLS Bt

Stewards & Officials 2023/2024

VICE PATRON
HRH The Countess of Wessex GCVO

PRESIDENT
Viscount and Viscountess Falmouth

CHAIRMAN OF THE BOARD OF TRUSTEES
Catherine Look

HONORARY SHOW DIRECTOR
Rupert Uloth

HON TREASURER
Dr Lance Moir

BOLD = MEMBER OF COUNCIL

CO-OPTED COUNCIL (NON ACTIVE)
Sir Nicholas Bacon Bt OBE DL
Mr John Biddulph Esq
Mr James Cossins
Mr Ivan Croad
Ms Helen Darvill
Mr Haydn Garrett
Mr Ben Goulding
Mr Iain Hatt
Mr David H Hebditch Esq
Mr Mark Jeffery
The Hon. James Leigh-Pemberton
Mr Graham Nichols
Mr Luke Rake
Mr Johnny W Walker

CO-OPTED COUNCIL (WORKING)
Mrs Teresa Hemms
Ms Ann Maidment
Mr Alastair Martin
Mrs Melanie Squires MBE

COUNCIL (CHIEF STEWARDS)
The Hon Mrs Mary Allhusen
Mr John Alvis OBE
Mr Jonathan Baker FICFor, M.Arbor.A.CEnv.
Lt Col Stephen Bartlett
Miss Sue Bramble
Mr Karl Burden
Mr James Champion
Miss Jane Cooper
Mr Mark Coreth
Mr Alan Derryman
Mr Robert Drewett DL
Mr Mike Felton MFH
Mr Clive Groves
Mr Nigel Hewitt-Cooper
Mr Julius Longman
Mrs Emma MacDonald
Mr Ross Mangles
Mr Joe Merchant
Sir Alexander Muir-Mackenzie Bt
Mr Christopher Rawlings
Mr Jason Somerville
Mrs Rachel Stamp
Mr Stephen Stamp BEM
Mrs Maureen Trott
Mr Rupert Uloth
Mr Noll Uloth
Major Gerry Webb
Mr Tony Wilcox

COUNCIL (RETIRE 2025)
Mr Oliver Chamberlain QVRM TD FRICS
Mr David Cotton
Mrs Celia R S Drewett
Mr Anthony Gibson OBE
Mrs Marie Handel MRICS FAAV
Mr Matthew McKaig
Ms Rebecca Pow
Mr Mike Pullin
Miss Rosie Sage

COUNCIL (RETIRE 2026)
Mr Ted Allen DL
Mr David Atkin
Mr Richard Clothier
Mrs Alice Coombes
Miss Emily Craven
Mr William Hyde
Mrs Catherine Look
Mrs Denise Plummer
Mr Clive Ross
Mrs Anna-Clare Seymour
Mr Dick M Skidmore
Mr Martin Thatcher DL
Mr Patrick Thomson

COUNCIL (RETIRE 2027)
Mr Anthony Alexander BSC FRICS
Mr Nicholas Allan JP FASC FGMS
Mr James Bardwell
Mr David Batten
Mrs Isabel de Pelet BEM
Brigadier John Hemsley OBE FRGS
Mrs Venetia Leng
Mr Patrick Palmer
Mrs Sue Seager
Mr David Sedgman
Mr Clive Snell
Mr James Thomas
Sir David Wills Bt

COUNCIL (RETIRE 2028)
Mr Bob Chaplin
Mr Mike Davies
Mr Les Davies MBE
Mr Peter Reynolds
Mr Martin Snell
Mr Alan Stone
Mr Roger Noble

EMERITUS MEMBERS OF COUNCIL
Mr J B Bush OBE CVO
Mr Roger Eddy BVetMed FRCVS
Mr Gerald Fisher
The Hon John Jolliffe
Mrs P M Lawrence
Mrs Sandra Maltby
Mrs Anthony Pitt-Rivers CVO
Sir James Tidmarsh KCVO MBE
Mr Tim Walford
Mr J Warman
Mr J White MBE DL

VICE PRESIDENTS (NON ACTIVE)
The Countess of Arran
The Rt. Hon. The Earl Cairns CVO CBE
Lord Cameron of Dillington FRICS DL
Mr Lionel Clothier
Mr Michael H Dare
Mrs Anthea Derby
Mr Michael Eavis CBE
Sir Henry Elwes KCVO
Lady Fellowes
Lord Fellowes of West Stafford
Brigadier Simon Firth CBE
Mr David A S Franklin
Mrs Jill Gibson
The Rt Hon Lord King of Bridgwater
Mr Ian McNab BVMS MRCVS
Mr Anthony Pitt-Rivers OBE DL
Mrs Norah Pow
The Rt. Rev'd Peter Price
Mr Iain Russell
The Marquess of Robert Salisbury PC DL
Mrs Jennifer Sheldon
The Duke of Somerset
Lord Waldegrave PC of North Hill

VICE PRESIDENTS (WORKING)
Mr Michael Lyons
Mr Richard Ash
Lady Bathurst
Earl Bathurst
Mr Richard Calver
Mr Angus Campbell
Mr Allen Cotton OBE
Mr Arthur Davies TD
Mr Robert Drewett DL
Mr David Fursdon
Lady Elizabeth Gass DCVO
Mr Edward Gillespie OBE
Mr Paul Hooper OBE
Mr Nicholas Hutchen
Miss Eleanor Matheson of Matheson
Mrs Annie Maw
Mrs Mary Prior CVO MBE
Col. Sir Peter Redwood Bt
Mr George Streatfeild
Mrs Amanda Streatfeild
Mr James Townshend
Hon Mrs Townshend
Mrs Sarah Troughton
Mr John Vintcent
Mr Michael Waite FRICS
Mr Edwin White FRAgS
Mrs Angela Yeoman OBE DL

MEMBERS REPRESENTATIVES
Mr Martin Alford
Mr Michael Cobb BSC CEng MIEE
Mrs Ros M Gough

SOCIETY'S REPRESENTATIVES ON GOVERNING BODIES AND COMMITTEES
Association of Show and Agricultural Organisations: Miss Jessica Chiplen
National Outdoor Event Association: Miss Charly Andrews
Innovation for Agriculture: Mr Robert Drewett DL
Royal Agricultural Society of the Commonwealth: Mr Robert Drewett DL
Golden Shears World Council: Mr Alan Derryman
British Isles Shearing Competition Association: Mr Alan Derryman
Nuffield Farming Scholarship Trust: Mr John Alvis OBE

PERMANENT STAFF
OFFICE:
Chief Executive Carol Paris
Head of Shows Jess Chiplen
Head of Commercial Sales Charly Andrews
Head of Estates Garry Clulee
Financial Controller Pauline Jenkins
PA to the Senior Management Team Rachel Freestone
Accountant Colleen Frisby
Event Procurement Coordinator Nicole Dimaline
Sponsorship Coordinator Sophia Orttewell
British Cheese Awards Sarah-Jane Chick
Competitions Executive Naomi Guiver
Competitions Administrator Amelia Battagel
Trade Stand Coordinator Lucy Champion
Trade Stand & Accounts Assistant Hazel O'Prey
Shows and Education Coordinator Lilanie Self
Marketing Coordinator Rosie Breakwell
Front of House Coordinator Paul Warterer
Event Coordinator Coral McMeakin
Event Operations Coordinator Toby Lapper
Site Supervisor Dan Tully
Estates Support James Erratt
Estates Support Dave Hill
Estates Administrator Fi Madge

LIFE GOVERNORS OF THE BATH & WEST OF ENGLAND SOCIETY
(*) HONORARY MEMBER

Mr Anthony P Baker
Mrs C M Barrett
Miss R Burns
Mr James Carter Esq
Mr Michael Cobb BSC CEng MIEE
(*) The Revd Canon H R Davis
(*) Mrs Isabel de Pelet BEM
(*) Mr J M Duffin
Mr Christopher Egremont
Mrs Carol Eyre
(*) Mr Gerald Fisher
Mr J R Gibson Fleming DL
(*) Mr Anthony Gibson OBE
Mr David R Grandfield
Mr St John Hooper
(*) Mrs P M Lawrence
Mrs Catherine Look
Mr Henry Mackenzie-Green
(*) Mrs Gillian Matthews MBE
Mrs June Merry
Mrs Jose Osborne
Mr J N Peters
Dr D T Protheroe
(*) Mr Bob Quantrill
Mr M Rutherford
Mrs J M Rutherford
Mr D J Saunders
Mr P Saunders
(*) Mrs M Shaw
Mr Francis K Showering
Mrs R Showering
(*) Mrs J M Tilley
Mr T J Vaux
(*) Mrs S J Whittaker
Major the Hon Andrew Wigram
Brigadier Christopher Wolverson OBE DL
(*) Mrs S Wrixon

STANDING COMMITTEES
INCLUDING SUBSIDIARY COMPANIES OF THE SOCIETY

BOLD = MEMBER OF COUNCIL
* = COMMITTEE MEMBER

AUDIT COMMITTEE
Mr David Cotton *Chairman appointed September 2023*
Mrs Venetia Leng
Dr Lance Moir
Mr Ken Sutherland FCA *Chairman retired September 2023*
Mr Patrick Thomson

CHARITY COMMITTEE
Mr James Bardwell
Mrs Alice Coombes
Mr David Cotton
Mr Les Davies MBE
Mr Robert Drewett DL
Mr Anthony Gibson OBE
Mrs Catherine Look
Mr Mike Pullin
Miss Rosie Sage
Sir David Wills Bt

EYA
Mr Les Davies MBE FRGS* *Chairman Retired September 2023*
Brigadier John Hemsley OBE FRGS*
Major Andrew Horsey*
Dr Peter Vile* *Vice-Chairman*
Mr Paul Hillard*
Major Gerry Webb* *Chairman Appointed September 2023*
Mr John Hannon

ENTERPRISE BOARD
Mr Martin Thatcher DL
Mr Mike Felton MFH
Mr David Gidney
Mrs Catherine Look
Mrs Emma MacDonald
Dr Lance Moir
Mrs Carol Paris
Mr Robert Peto

LIBRARY AND ARCHIVES
Mr Anthony Gibson OBE
Mrs Liz Copas
Mr Allen Cotton OBE
Mr Henry French
Mr Paul Hooper OBE
Mr Richard Meunier
Ms Katie Robinson
Dr Thomas Rogers
Mr Anthony Smallwood
Mr Alan Stone
Mrs Janet Tall
Mr Rupert Uloth

SHOWS BOARD
Mr David Cotton
Mr Anthony Gibson OBE
Mrs Ellen Kingston *Appointed August 2023*
Mrs Catherine Look
Mr Rupert Uloth
Mr David Sedgman *Retired August 2023*

TRUSTEE BOARD
Mr Ted Allen DL *Appointed August 2023*
Mr David Cotton
Mr Mike Felton MFH
Mr Anthony Gibson OBE
Mrs Ellen Kingston
Mrs Venetia Leng
Mrs Catherine Look
Dr Lance Moir
Mrs Sue Seager
Mr Martin Thatcher DL
Mr Patrick Thomson
Mr Rupert Uloth
Sir David Wills Bt

SPECIALIST SHOW STANDING COMMITTEES
BOLD = MEMBER OF COUNCIL

DAIRY SHOW CATTLE SUB COMMITTEE
Mr Clive Groves *Chairman*
Mrs Fiona Britten
Ms Clare Cox
Mr Keith Cutler BSc BVSc DipECBHM MRCVS
Mr Tim Garry
Mr Paddy Gordon MA VetMB CertCHP MRCVS
Mr Phil Kenward Certbr MRCVS
Mrs Tracy Rocket
Mr Brian Miller
Mr Richard Osborne
Mrs Kim Sales
Mr Gordon Twinberrow
Ms Michala Walton
Mrs Maureen Trott *Vice-Chairman*

DAIRY SHOW MAIN COMMITTEE
Mr David Cotton *Chairman*
Mr Keith Cutler BSc BVSc DipECBHM MRCVS
Mr Paddy Gordon MA VetMB CertCHP MRCVS
Mr Phil Kenward Certbr MRCVS
Mrs Maureen Trott
Mr Clive Groves *Vice-Chairman*

DAIRY PRODUCE COMMITTEE (BRITISH CHEESE AWARDS)
Mr Julius Longman *Chairman*
Mr Roger Longman
Mr John Longman
Mr Peter Mitchell
Ms Ruth Raskin
Ms Ros Windsor
Mr Simon O Brien *Vice-Chairman*

ROYAL BATH & WEST SHOW STEWARDS / COMMITTEES

BOLD = MEMBER OF COUNCIL
* = COMMITTEE MEMBER

ART

Mr Mark Coreth*
Chief Steward & Chairman
Mrs Mary Clare Rodwell*
Mrs Isabel de Pelet BEM*
Ms Frances Goddard*
Mrs Patricia Harris*
Mrs Swan Lennard-Payne
Mrs Suki Posnett*
Ms Anna Redwood*
Mr John Staib*
Ms Judy Thompson* *Vice-Chairman*
Ms Baffy Turner*
Mrs Frances Wood*

BEES AND HONEY

Mr Christopher Rawlings*
Chief Steward & Chairman
Mr Neil Campbell*
Mr Mark Gullick*
Mrs Christine Gullick*
Mr Alan Hepper*
Mrs Bridget Knutson*
Mrs Suzette Perkins*
Mr Bernie Perkins* *Vice-Chairman*
Mrs Sue Rawlings*
Ms Vivienne Rix*

CARAVAN PARKS

Mrs Joyce Dibble

CATERING

Mr Noll Uloth*
Chief Steward & Chairman
Mr John Burrough
Mrs Isobel Craven
Mrs Michele Reed
Miss Clare Rice*
Mrs Anna-Clare Seymour*
Vice-Chairman
Mr David Speed*
Mr David Young*

CATTLE

Mr Clive Groves*
Chief Steward & Chairman
Mr David Barker*
Mrs Natasha Bougourd
Mrs Fiona Britten*
Mrs Alice Coombes
Ms Dianne Culliford
Mr Keith Cutler BScBVScDipECBHM
Mr Christopher J Dart
Mrs Jill Dart
Mr Henry Dart*
Mr Robert Dimond*
Miss Lesley Durbin
Mr Mark Edwards
Mr Colin Gleed
Mr Paddy Gordon MAVetMBCertCHP
Mrs Ann Groves
Mrs Pauline Hann
Mr Richmond Harding
Mrs Anneli Hendy
Ms Eve Hooper
Mrs Margaret Irish
Mr Phil Kenward CertbrMRCVS*
Mr Michael Lyons*
Mr Mike Nicholls
Mrs Mel Park
Mr Bob Quantrill
Mrs Jess Quinn-Langley
Mrs Tracy Rocket*
Ms Helen Roe
Mrs Kim Sales*
Mr Viv Sellick
Ms Karen Shannon
Mrs Hilary Skipper
Mr Ben Slawson
Mr Chris Taylor
Mrs Maureen Trott* *Chief Steward*
Mrs Anne Tully
Mr Gordon Tully
Mr Gordon Twinberrow*
Mr Arthur Whittle
Mrs Liz Yeandle
Mr Mike Yeandle

FLORAL ART

Miss Sue Bramble*
Chief Steward & Chairman
Mrs Margaret Bown*
Vice-Chairman
Mrs Paula Brewster*
Mrs Janet Jones*
Mrs Karin Warren*

FOOD AND DRINK

Mrs Ellen Kingston*
Chief Steward & Chairman

GRANDSTAND

Mr James Thomas
Chief Steward
Mr Simon Briston
Miss Twiga Drewett
Mr Patrick Thomson

HEAVY HORSES

Mr Malcolm D Scurrell
Chief Steward
Mrs Neen Macey
Erica Macey-Bracken
Mrs Lyn A Scurrell

HORSES

Miss Jane Cooper*
Chief Steward & Chairman
Mr Anthony Alexander BSCFRICS
Mrs Viv Booth
Mr Justin Broad
Mrs Melissa Candy
Ms Becky Connelly
Mr Michael Cook*
Ms Katie Dashwood
Mrs Anthea Derby*
Mr Mike Felton MFH*
Mrs Ann Fowler*
Mrs Jane Garner
Miss Emma Gibson*
Mrs Joanne Griffin
Mrs Helen Kirkland
Mrs Amanda McHale*
Mrs Pat Mennim
Miss Bridget Millington
Sir Alexander Muir-Mackenzie Bt*
Mrs Debbie Murray
Miss Mercedes Pemberton-Finch
Mrs Denise Plummer*
Mr David Puttock
Mr Nicko Robertson BVetMedMRCVS*
Mr Ian Smeeth*
Mr Jordan Smith
Miss Canti Speed-Soote
Mrs Charlotte Warman
Dr Georgina Williamson
Mr William Yeats* *Vice-Chairman*

HORTICULTURE

Mr Nigel Hewitt-Cooper*
Chief Steward & Chairman
Miss Sue Bramble*
Mr Nigel Cox* *Vice-Chairman*
Mrs Teresa Hemms*

LAKESIDE FARM

Mrs Esther Britten
Mr Dan Britten
Mrs Marie Handel MRICS FAAV
Mr Alan Perrett
Ms Rachael Perrett
Mrs Susan Sealey
Mr Dave Turner

LONG SERVICE

Mrs Pauline Alvis
Miss Eleanor Matheson of Matheson

MAIN LAWN ACTIVITIES

Mr Lee Hart* *Chief Steward*
Mr Paul Hooper OBE*
The Revd Tobie Osmond*
Mrs Helen Parker*

MAIN SHOW COMMITTEE

Mr Rupert Uloth* *Chairman*
Mr Jonathan Baker FICFor,M. Arbor.A.CEnv.*
Miss Sue Bramble*
Miss Jane Cooper*
Mr Mark Coreth*
Mr Alex Haig*
Mr Paul Hooper OBE*
Mrs Ellen Kingston*
Mrs Catherine Look*
The Hon Mrs Mary Allhusen*
Sir Alexander Muir-Mackenzie Bt*
Mr James Thomas*
Mrs Maureen Trott*
Mr Noll Uloth*
Mr Tony Wilcox*

ORCHARDS AND CIDER

Mr John & Sarah Whittick
Mr Andy Backinsell
Mr Justin Bartley
Mr Alan Berry
Mr Matthew Best
Mr Jim Brokenshire
Mr Matthew Bryant
Mr Bob Chaplin
Chief Steward Retired July 2023
Mrs Liz Chaplin
Mrs Liz Copas*
Mr Paul Courtney
Mr Alexander Crole
Mr James Crowden
Ms Caroline Doherty
Mr Ed Down
Mr Anthony Gibson OBE* *Chairman Retired July 2023*
Mr Matthew Gillett
Mr Jonathan Hoskyns*
Mr Roger J Noble
Captain Didier Lombard, RN*
Ms Kate Lynch
Mr David Mangles
Mr Ross Mangles* *Chairman & Chief Steward Appointed July 2023*
Miss Emily Mangles*
Mr Piotr Megger
Mr John Mitchell*
Ms Margaret Morgan-Grenville
Mr & Mrs Martin & Sue Jeffery
Mr Phill Palmer
Mrs Dawn Poole
Mr Nick Poole*
Mr Simon Rawlins
Mr Paul Rendell
Mr Mark Rogers*
Ms Debi Rundle
Mr Luke Scott*
Ms Sue Spurway
Mr Alan Stone*
Mr Kevin Strange
Mr Steve Tolley
Mr Nick Townhill
Mr George Waterhouse
Mrs Amelia Were
Mr John Were
Ms Jo Whale
Dr Robert Whale
Mrs Sarah Whittick
Mrs Ann Williams
Mr Andrew Williams
Mr John & Sarah Whittick

PIGS

Mr James Champion *Chief Steward*
Mrs Fiona Britten
Mrs Sharon Groves
Mrs Caroline Hinks
Mr Frank J Miller
Mr James Sage
Mrs Hilary Skipper
Mr Martin Snell
Mr Chris Toms

POULTRY AND SMALL ANIMALS

Mr Joe Merchant*
Chief Steward & Chairman
Mr Neil Collins
Ms Jayne Cox*
Mrs Paula Guley* *Vice-Chairman*
Mr Gordon Guley
Ms Shereen Lawford
Mrs Sophie Merchant*
Mr David Parsons MRCVS
Mr Derek Wakeham*

PRESS ROOM

Mr Nicholas Allan JPFASCFGMS*
Chief Steward
Ms Caroline Batten
Mr Peter Sherborne*
Mrs Tracey Brimble*
Mrs Angela Carey-Brown*
Miss Olivia Cooper*
Mr Anthony Gibson OBE*
Mrs Mary James MBE*

RECEPTION

Mr John Alvis OBE
Chief Steward
Mr Robert Drewett DL
Chief Steward
Mr Patrick Thomson
Mr James Bardwell
Mr David Gidney
Mr Robert Peto
Mrs Trudi Taylor
Mr Martin Thatcher DL
Mrs Terri Wilcox
Sir David Wills Bt

RING EVENTS

Sir Alexander Muir-Mackenzie Bt
Chief Steward
Miss Emily Craven
Mr Timothy Drewett
Miss Camilla R F Drewett
Mr Darren Rogers
Mr Clive Ross

SAFETY ZONE

Lt Col Stephen Bartlett*
Chief Steward & Chairman
Mr Eddie Croombs*
Mr Tim Hare
Mr Rod Little*
Mr Richard Penn*
Mr Neil Sedgwick*
Mr Mike Toop*
Mr Peter Wagstaffe
Mrs Lily Westell* *Vice-Chairman*

SECURITY

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

SHEEP

Mr Stephen Stamp BEM
Chief Steward
Mrs Rachel Stamp *Chief Steward*
Ms Sarah-Jane Adams
Miss Charlotte Attwell
Mr Geoff Barnett
Mrs Trish Barnett
Mr Phillip Brooks
Mr Tom Bulkeley
Mrs Robert Burrough
Mrs Maryiln Burrough
Ms Charmaine Dascombe
Mrs Anne Hassed
Mr Adrian Hassed
Mrs Margaret Heard
Mr Alex Hext
Mr John Hext
Mrs Leigh Hext
Ms Lucy Heywood
Mr Robert Hopper
Miss Becky Hurd
Mr William Hyde
Mrs Susan Lake
Mr Simon Norman
Miss Charlotte Scott
Mrs Anna-Clare Seymour
Mr Archie Stamp
Mr Connor Theo-Jones
Mrs Sue Wall

SHEEP & PIGS COMMITTEE

Mr Stephen Stamp BEM*
Chief Steward & Chairman
Mr James Champion*
Vice-Chairman
Mrs Caroline Hinks*
Mr William Hyde*
Mr Simon Norman*
Mrs Anna-Clare Seymour*
Mr Martin Snell*
Mrs Rachel Stamp*
Mrs Maureen Trott*

SHEEP SHEARING

Mr Alan Derryman*
Chief Steward & Chairman
Mr Andrew Barratt*
Mr Julian Branfield*
Mr Roy Coker
Mr Huw Condron
Miss Alice Derryman
Mr Richard Excell*
Mr Rob Gardner
Mr Edward Goodfellow*
Mrs Alison Gould*
Mrs Anna Griffin
Mr David John*
Mr Robert Lee*
Mr Andrew Mudge*
Mrs Gwenan Paewai
Mr Andrew Wear* *Vice-Chairman*

SHOEING

Mr Jason Somerville*
Chief Steward & Chairman
Mr Christopher Brett
Mr Paul Horner* *Vice-Chairman*
Mr Andy Maners
Mrs Jessica Rabin*
Mr Dan Rabin*
Mr Andrew Reader-Smith AWCF*
Mr Duncan Thomson DWCF*

SPONSORS LOUNGE

Mrs Nicola McMeakin

TRADESTAND JUDGING

Mr David Cotton
Mr William Hooper
Mr Nigel Howe
Mrs Alison Whitcombe

TRADESTANDS

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

VINTAGE VEHICLES

Mr Karl Burden*
Chief Steward & Chairman
Mr Lionel Clothier*
Mr Robin Hatcher*
Mr Stephen Hirst*
Mr Tom Martin*
Mr Patrick Palmer* *Vice-Chairman*
Mr Anthony Sugg* *Vice-Chairman*
Mr Robin Weelen*
Mr Trevor Wilcox*

VISITOR STEWARDS

Mrs Emma MacDonald
Chief Steward
Mr Tom Rebbeck
Mrs Kate Saker

WOODLANDS AND COUNTRYSIDE CONSERVATION

Mr Jonathan Baker FICFor,M. Arbor.A.CEnv.*
Chief Steward & Chairman
Mr Nicholas Alexander
Mr Bill Ayers*
Mr Nick Baker
Mrs Hannah Bradish-Ellames
Mr Peter Bradish-Ellames*
Mr Roy Buckland*
Mr Malcolm Fisher
Mr Rupert Furneaux* *Vice-Chairman*
Mr H.F. Galpin*
Mr Matthew McKaig
Mr Peter Munford*
Mr John Osborne
Mr Steve Russell*

WORKS COMMITTEE

Mrs Celia R S Drewett*

YARD

Mr Tony Wilcox *Chief Steward*
Mr Adrian Arnold
Mr Michael Cave
Mr Alan Chinn
Mrs Janet Lowe
Mr Steve McCarthy
Mr George Murray

As at 2nd January 2024



Finn Christensen

Finn was involved with the Society for many years as a steward of the Conference Committee, Reception and the Long Service Awards. He was pivotal in the setting up of the Dairy Industry Dinner following a trip to the Dairy Expo in Madison, Wisconsin in the mid-1990s. The Dairy Industry Dinner was born from this visit and since then the dinner has become the celebration of the Dairy Industry in the UK.

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
1986	HRH The Princess Anne, Mrs Mark Phillips GCVO
1987	Lord Romsey
1988	Mrs Susan Williams MBE JP
1989	Major The Lord Darling DL
1990	Sir John Quicke CBE
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
2023	The Earl and Countess of Radnor



FROM THE ARCHIVES

Bath & West Blues Festival

There are still some who may remember the extraordinary music festival that took place on the Showground back in 1970. Bands that now have legendary status such as Led Zeppelin, Pink Floyd, Santana and the Moody Blues entertained more than 150,000 festival goers. The event was not repeated but it inspired a local farmer to set up his own festival. That came to be known as Glastonbury.













THE ROYAL BATH & WEST OF ENGLAND SOCIETY

The Bath & West Showground, Shepton Mallet, Somerset BA4 6QN

PHONE: 01749 822200 **EMAIL:** hello@bathandwest.co.uk

www.bathandwest.com