

**Yorkshire Agricultural Society**



**Tuesday 13 – Thursday 15 July 2010**

**Patron:** HRH The Prince of Wales

**President:** R Elmhirst

**Honorary Show Director:** W V Cowling

# Hives and Honey Schedule

Including

## Cakes, Confectionery and Mead

Tuesday 13 July 2010

**ENTRIES CLOSE: TUESDAY 25 MAY**

**Late entries will not be accepted**



# HIVES AND HONEY

## PROGRAMME OF JUDGING: TUESDAY 13 JULY

- 8.45am** Honey and Wax, Mead, Observation Hives and Cakes and Confectionery Classes
- 11.30am** Nucleus Hives (to be judged in the Beekeeper's Association Apicultural Centre, map ref. A4, with commentary to the public)
- Daily Skep Making Demonstration in the Flower Hall

During the judging process and after each class has been judged, the judge will be asked to write a short narrative on the merits and faults of the class.

## ENTRY CLOSE: TUESDAY 25 MAY

### ENTRY FEES

£1.00 per entry with a minimum entry fee of £4.00.

Class 12: Free Entry. Please see Exhibitor Ticket Allocation as this applies to all Exhibitors.

### PRIZE MONEY

**The late W Slinger, Aine, York has made a donation towards the prize money in this section.**

<b>1st</b>	<b>2nd</b>	<b>3rd</b>
£7.00	£5.00	£3.00

Class 12 has been kindly sponsored by Yorkshire Beekeeper's Association.

A system of Judging for certain classes will be carried out using a marking template provided by the Show organisers; in the event of a tied marking, adjudication of the awards will be made by the Chief Steward in consultation with the Judge.

### EXHIBITOR TICKET ALLOCATION

Exhibitors whose entry fees are over £10.00 will receive **1** x one-day admittance ticket.

If entry fees exceed £20.00, **2** x one-day tickets will be allocated.

**3** x one-day tickets will **only** be allocated to exhibitors whose entry fees exceed £25.00.

Additional tickets can be purchased at the reduced prices stated on the entry form.

### CHIEF STEWARD

M J Badger MBE

### DEPUTY CHIEF STEWARD

G H Moxon MBE

### STEWARDS - HONEY, WAX, MEAD & CAKES

Mrs E Osborn, MA      I J Flatman      Mrs P Campbell      A Brown

### ASSISTANT STEWARDS - HONEY, WAX, MEAD & CAKES

D Atkinson	Mrs H W Badger	Mrs K Brown	G P Browster
T Canning	J Cox	J Goodwin	P Lewis
Dr S Maslin	C McMullen	Mrs W Maslin	Capt. A Reddy
B Roberts	A C Woodward	Mrs J Woodward	

### STEWARD - BEE GARDEN

D Shannon

### ASSISTANT STEWARDS - BEE GARDEN

A Jefferson      D Mead

## HIVES

It is a condition of entry to the Observation and Nucleus Hives classes that the exhibitor is a fully paid up member of the British Beekeeper's Association. Each exhibitor is to complete the compliance statement on the entry form as a condition and acceptance of entry to these classes.

Exhibits will only be accepted from the three ridings of Yorkshire as laid down in the Tees-Dale Order 1967 and South Yorkshire. All exhibitors are requested to confirm that their bees and equipment comply fully with the Foul Brood Diseases of Bees Act 1982 and subsequent revisions. Exhibitors are asked to comply with this ruling at the time of registering their entries to the Stewards on the Monday evening prior to the Show.

**Judge: Mr C Joyce, Kenilworth, Warwickshire**

- Class 1**     **NUCLEUS HIVE WITH LIVE BEES**, stocked generally in accordance with BS1372/1947; with a minimum of three and a maximum of five brood combs with brood at all stages of development, a minimum of two sealed combs of stores. Queen to be marked in appropriate colour/identification.
- Class 2**     **OBSERVATION HIVE (EDUCATIONAL) WITH LIVE BEES**, any size, comprising a minimum of a brood compartment, a honey super compartment or plain sections, the component areas suitably identified with symbols or words. **This class will be limited to the first four exhibitor entries received.**

## OPEN HONEY AND WAX CLASSES

Open to all Beekeepers

**Judge: Mr L G Fielding, Lichfield, Staffordshire**

**Judge: Mr A C Woodward, Doncaster, South Yorkshire**

**Judge: Mrs M Davidson, Hertsmonceaux, East Sussex**

**Judge: Mr G Orr, Hillsborough, County Down**

- Class 3**     **ONE SHALLOW OR DEEP COMB OF HONEY**, of any year, heather or flower.
- Class 4**     **TWO ONE POUND JARS OF LIGHT HONEY**, of any year.
- Class 5**     **TWO ONE POUND JARS OF MEDIUM HONEY**, of any year.
- Class 6**     **TWO ONE POUND JARS OF DARK HONEY**, of any year.
- Class 7**     **TWO ONE POUND JARS OF NATURALLY GRANULATED HONEY**, of any year.
- Class 8**     **TWO ONE POUND JARS OF LING HEATHER HONEY**, of any year, pressed or by centrifuge.
- Class 9**     **TWO ONE POUND JARS OF SOFT SET HONEY**, of any year.
- Class 10**    **SIX JARS OF HONEY OF ONE DISTINCT UNIFIED VARIETY**, labelled as For Sale.
- Class 11**    **COMPOSITE, THREE ONE POUND JARS OF HONEY**, three distinct varieties, all different. *The awards will be made on a points system with each of the three varieties being judged individually and scored accordingly.*

- Class 12** **ONE JAR OF HONEY**, produced by anyone who has not won a first prize at the Great Yorkshire or Countryside Live Shows. *Novice Exhibitors must tick the novice box on the entry form.*
- Class 13** **ONE JAR OF HONEY**, (minimum of 200 grams) for tasting only. The exhibits will be judged by taste and flavour only, and must be free of wax and foreign matter.
- Class 14** **TWO DIFFERENT HONEY/WAX RELATED PRODUCTS**, i.e. polish, hand cream or the like and in containers labelled with the ingredients. Non-Edible only. Minimum product weight of 50 grams.
- Class 15** **ONE PIECE OF BEESWAX**, prepared for commercial purposes. Minimum weight of 454 grams. The block will be broken for judging, **perfect moulding not necessary.**
- Class 16** **DECORATIVE WAX PRODUCTS**, minimum 2 pieces, maximum 6 pieces. Maximum display area 305mm x 305mm.
- Class 17** **TWO BEESWAX CANDLES**, made by moulding or dipping. The candles to be displayed erect and to be lit by the judges at their discretion.
- Class 18** **SIX PIECES OF BEESWAX**, each piece to weigh between 25 and 60 grams.
- Class 19** **ONE PLAIN CAKE OF BEESWAX**, to weigh between 400 and 500 grams.
- Class 20** **TWO PIECES OF CUT COMB**, flower or heather, presented in standard commercial containers. Minimum weight of 225 grams each.
- Class 21** **MOUNTED PHOTOGRAPH**, black and white or colour including digital, on any subject relating to bee keeping. Minimum size (excluding mount) of 250mm x 200mm.

## MEAD CLASSES

*The awards for these classes will be made on a points system in accordance with the British Wine Judges Federation. The merits of each exhibit being judged individually and scored accordingly.*

Please note classes 22 & 23: No alcohol or flavouring or additions may be added other than acids, nutrients or tannins - failure to observe this rule will result in disqualification of the exhibit.

Please note class 24: Flavouring is permitted but no alcohol or additions may be added other than acids, nutrients or tannins - failure to observe this rule will result in disqualification of the exhibit.

**Judge: Mr M Young, MBE, Hillsborough, County Down**

- Class 22** **ONE BOTTLE OF MEDIUM DRY MEAD**
- Class 23** **ONE BOTTLE OF SWEET MEAD**
- Class 24** **ONE BOTTLE OF MEAD.** Exhibitors own recipe that may be Cyser, Melomel, Pyment or Metheglin (Honey that has been fermented with spices, with fruit juice or with fruit).

## COUNTY HONEY AND WAX CLASSES

Open to Beekeepers resident in Yorkshire or Cleveland only.

**Judge: Mr L G Fielding, Lichfield, Staffordshire**

**Judge: Mr A C Woodward, Doncaster, South Yorkshire**

**Judge: Mrs M Davidson, Hertsmonceaux, East Sussex**

**Judge: Mr G Orr, Hillsborough, County Down**

- Class 25** TWO ONE POUND JARS OF LIGHT HONEY, of any year.
- Class 26** TWO ONE POUND JARS OF MEDIUM HONEY, of any year.
- Class 27** TWO ONE POUND JARS OF DARK HONEY, of any year.
- Class 28** TWO ONE POUND JARS OF NATURALLY GRANULATED HONEY, of any year.
- Class 29** TWO ONE POUND JARS OF LING HEATHER HONEY, of any year, pressed or by centrifuge.
- Class 30** TWO ONE POUND JARS OF SOFT SET HONEY, of any year.
- Class 31** ONE PLAIN CAKE OF BEESWAX, to weigh between 400 and 500 grams.

## CAKES AND CONFECTIONERY

Please supply cakes in a polythene bag. In classes where exhibits are made to 'exhibitor's own recipe', please submit your recipe at staging time; this will be attached to the exhibit by the stewards.

*The awards in Classes 33, 34, 35 & 38 will be made on a points system with each of the exhibits being classified and judged individually and scored accordingly.*

**Judge: Mrs B Andrews, Yarm on Tees, Cleveland**

- Class 32** A DISPLAY OF UP TO FIVE ITEMS, made by the exhibitors using products from the hive. Ingredients to be listed (honey, mead or wax in the raw state excluded). Edible only.
- Class 33** SULTANA, APRICOT AND HONEY CAKE, sweetened with honey only. Made in accordance with the recipe at the back of the schedule.
- Class 34** ONE PLAIN HONEY CAKE, sweetened with honey only. Made in accordance with the recipe at the back of the schedule.
- Class 35** ONE HONEY CAKE - EXHIBITOR'S OWN RECIPE.
- Class 36** HONEY SWEETS - EXHIBITOR'S OWN RECIPE, (toffee, fudge etc.) A minimum of two pieces from the same recipe but total entry not to exceed 454 grams.
- Class 37** HONEY CONFECTIONERY - EXHIBITOR'S OWN RECIPE, (scones etc.) A minimum of two pieces from the same recipe but total entry not to exceed 454 grams. Sweetened with honey only.
- Class 38** WALNUT, DATE AND HONEY CAKE, made in accordance with the recipe at the back of the schedule.
- Class 39** ONE JAR OF CHUTNEY - EXHIBITOR'S OWN RECIPE, minimum weight of 454 grams. To be made using honey as the sweetening agent.
- Class 40** ONE JAR OF HONEY LEMON CURD, minimum weight of 454 grams. To be made in accordance with the recipe at the back of the schedule.
- Class 41** WHOLEMEAL COB, To be made in accordance with the recipe at the back of the schedule.

# CHAMPIONSHIPS & SPECIAL PRIZES

## CHAMPION PRIZE

- CH1**      **For the Best Honey Exhibit** - A Perpetual Silver Challenge Trophy offered by the late Gwendoline, Duchess of Norfolk.
- CH2**      **For the Best Exhibit** - The British Beekeepers Association and the National Honey Show Blue Ribbon Award.
- CH3**      **For the Best Exhibit of Light Honey** - A Perpetual Challenge Trophy offered by the Honey Stewards, in memory of Phillip S Jenkin, a past Honey Steward.
- CH4**      **For the Best Exhibit in the Cake and Confectionery Classes** - A Perpetual Challenge Trophy offered by the Honey Stewards, in memory of David Millward, a past Honey Steward.
- CH5**      **For the Best Exhibit of Mead** - A Mead Horn, presented by the Institute of Northern Ireland Bee Keepers' in commemoration of the 150th Great Yorkshire Show.
- CH6**      **For the Best Exhibit of Beeswax or Candles** - A Certificate of Merit awarded by the Yorkshire Beekeepers Association.

## SPECIAL PRIZES

- SP1**      **For the Best Entry in the County Classes** - A Certificate of Merit awarded by the Yorkshire Beekeepers Association.
- SP2**      **For the Winner of the Novice Honey Producer Class** - An Admittance Ticket offered by the National Honey Show and £20.00 offered by the Yorkshire Beekeepers Association.
- SP3**      **For the Winner of the Class 10** - Gift Vouchers to the Value of £25.00 offered by E H Thorne Limited.

## RASE CUPS

*The following Cups have been given by  
The Royal Agricultural of England for 2010 only.*

## SPECIAL PRIZES

- RASE 1**      **For the best Non Honey exhibit in Show** - WBC Perpetual Challenge Cup.
- RASE 2**      **For the winner of Class 10** - Flower Perpetual Challenge Cup.
- RASE 3**      **For the best Mead from Classes 22 & 23 only** - Bryden Perpetual Challenge Cup.
- RASE 4**      **For the winner of Class 1** - Rosemary Huse Perpetual Challenge Cup.
- RASE 5**      **For the winner of Class 11** - Pearman Perpetual Challenge Cup.

## RECIPES

### Sultana, Apricot and Honey Cake

**Ingredients:** 225gms (8oz) Self-Raising Flour  
115gms (4oz) Butter  
225gms (8oz) Honey  
2 eggs (size 3)  
115gms (4oz) Sultanas  
60gms (2oz) Chopped Apricots  
1 teaspoon of lemon zest  
3 tablespoons of milk

**Method:**

1. Cream the butter and honey together.
2. Beat the eggs well and add alternatively with sifted flour.
3. Add sultanas, apricots, lemon zest and milk.
4. Beat well and lightly.
5. Bake in well buttered 180mm round tin or thereabouts for up to 2 hours in a moderate oven.

**To assist with presentation, please provide the cakes in a plain polythene bag.**

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### Plain Honey Cake

**Ingredients:** 225gms (8oz) Self-Raising Flour  
115gms (4oz) Butter  
225gms (8oz) Honey  
2 eggs (size 3)  
Pinch of Salt

**Method:**

1. Cream the butter and honey together.
2. Beat the eggs well and add alternatively with sifted flour and salt. Add a little milk if required.
3. Bake in a well buttered 180mm round tin or thereabouts for up to 1½ hours.

**To assist with presentation, please provide the cakes in a plain polythene bag.**

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### Walnut, Date and Honey Cake

**Ingredients:**

225g (8oz) Self Raising Flour  
½ teaspoon Ground Cinnamon  
100g (3 ½ oz) Light Muscovado Sugar  
100g (3 ½ oz) Stoned Dates  
2 Medium, Ripe Bananas about 250g (8½ oz) in total weight in their skins  
3tbspns Clear Honey  
175g (6oz) Softened Butter  
2 Eggs (size 3), beaten  
50g (1 ¾ oz) pack Walnut Pieces

**Method**

1. Preheat the oven to 160c / Gas Mark 3 (Fan Oven 140c). Line the base and long sides of a 900g/2lb loaf tin with greaseproof paper, buttering the tin and paper.
2. Tip the flour, cinnamon, butter, sugar, 2 tablespoons of the honey and the eggs into a large mixing bowl. Mash the bananas and chop the dates (kitchen scissors are easiest for this) and add to the bowl. Beat the mixture for 2-3 minutes, using a wooden spoon or hand held mixer, until well blended.
3. Spoon into the prepared tin and level the top. Scatter the walnut pieces over. Bake for one hour, then lightly press the top – it will feel firm if cooked. If not, bake for a further 10 minutes.
4. Cool for 15 minutes and then lift out of the tin using the paper. When cold, drizzle over with the remaining honey.

**To assist with presentation, please provide the cakes in a plain polythene bag.**

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### Honey Lemon Curd

**Ingredients:** 340gms (12oz) Clear Honey  
115gms (4oz) Unsalted Butter  
60gms (2oz) Granulated Sugar  
4 eggs (size 3) lightly beaten  
Grated rind and juice of 3 lemons

**Method:**

1. Put the honey, sugar, butter, lemon rind and juice in the top of a double saucepan or a bowl placed over simmering water.
  2. Stir until the sugar and butter is melted.
  3. Beat the eggs into the mixture and continue cooking until it begins to thicken and coat the back of a spoon.
  4. Pour into a warmed 1lb jar.
  5. When cold, cover with waxed disc and cellophane top or lid.
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- 12 Mead must be exhibited in clear white or slightly green tinted wine bottles of 70 or 75cl capacity, with or without punted bottoms and without names, fluting or ornamentation. Space between the mead and the fully seated stopper must be between **5mm and 20mm**. Bottles must be corked with white plastic topped flanged corks.

## **General Regulations**

### **13 Entry Fees**

Entry fees are as stated at the front of the schedule. All entries must be accompanied by the appropriate fee **before Tuesday 25 May**, or with regret they will be returned. Entry fees will be forfeited by any competitor who fails to exhibit. The number of entries per exhibitor is unlimited but only one prize per exhibitor will be awarded in any one class.

### **14 Conditions of Entry**

All entries must be made on an official entry form obtained from the Livestock & Entries Department, Yorkshire Agricultural Society, Regional Agricultural Centre, Harrogate, North Yorkshire, HG2 8PW, and must be received by **Tuesday 25 May 2010**. Exhibitors are requested to examine the schedule carefully as they are responsible for entering the correct details and the correct class(es).

Stewards have the authority to exclude any exhibitor or entry which contravenes any of the Regulations or Conditions of the Show, or who refuses to comply with any instructions given by the Stewards.

### **15 Substitution of Entries**

No substitution of entries will be permitted after the closing date.

### **16 Acceptance of Entries**

The Society reserves the right to refuse any entry without providing reasons. **Closing dates will be strictly enforced and no entry reminders will be sent.**

### **17 Cancellation of Classes/Entries**

The Society reserves the right to cancel any classes if it is decided that there are insufficient entries or exhibitors. All entry fees will be refunded in these circumstances.

### **18 Breaking the Rules**

Any Exhibitor who breaks any of the Society's rules or uses unfair means to win a prize will forfeit all prizes and prize money and may be barred from attending future shows.

### **19 Prize Money**

Prize money will be paid by cheque within 6 weeks of the end of the Show. Should prize cheques be required to be written in a different name than that of the exhibitor, please indicate on the entry form. Prize money will be forfeited by any exhibitor removing exhibits before the permitted removal time.

### **20 Entry to the Show**

Exhibitor tickets will be allocated in accordance with the details on the first page of the schedule. Additional tickets may be purchased in advance – please order with your entry form. Advance prices are as follows:

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| a. Adult £18.00                              | b. Concession £17.00                     |
| c. Child £8.00 (Under 5's admitted for free) | d. Family £47.00 (2 adults & 3 children) |

All exhibitors are considered to have agreed to abide by the rules of the Yorkshire Agricultural Society in attending the Show.

### **21 Display of Exhibits**

No exhibit may be covered during show opening hours. No rosettes or prize cards except those won at the Great Yorkshire Show in the current year may be displayed and are displayed at the owner's risk. Duplicates will not be supplied.

### **22 Disputes and Protests**

In the event of any dispute, the decision of the Honorary Show Director or Chief Executive shall be binding and exclusive.

Any protest must be lodged in writing **within one hour of the class being judged** and accompanied by a deposit of £20. The protest must be handed in at the Show Office addressed to the Show Department. The protest will be considered by a Committee chaired by the Honorary Show Director and the Committee's decision is final. If the protest is not sustained then the deposit may be forfeited at the Society's discretion.

### **23 Merit**

The judge has discretion to withhold any prize where he/she consider there to be insufficient merit. The decision of the Judge and/or the Chief Steward is final.

### **24 Cups and Trophies**

All Society cups and trophies are perpetual and cannot be won outright. Cups and Trophies may be collected from the Show Office on show days on production of the winner's slip which will be handed to the winner in the ring/judging area. Trophies will not be posted after the Show.

**Cups/Trophies must be returned to the Society's Office no later than 30 April 2011 at the expense of the exhibitor. When returning trophies to the Society please ensure the correct details are supplied for engraving purposes.**

**25 Dogs/Pets are not allowed on the Showground** with the exception of Assistance Dogs and those taking part in competitive classes or events.

**26 No Smoking** is allowed in any indoor area or Grandstand on the Showground.

**27 Conditions of Admittance**

Persons are admitted to the showground and car parks at their own risk and vehicles, together with their accessories and contents, are parked at the owner's risk. While every care is taken to ensure the safety of people and vehicles the Society will not accept liability for any loss or damage or personal injury however caused.

**28 Disclaimer**

The Society and its officers shall not be responsible for any person whatsoever while upon the Society's premises, or while entering and leaving the same, for any damage or loss however caused to the property of any such person or for any injury, fatal or otherwise, to any such person.

The Society and its officers shall not be responsible for any accident, damage or loss however caused that may occur to any exhibitor or his servant or to any animal, article, or property exhibited or brought onto the showground by him. Each exhibitor shall indemnify the Society from and against all actions, suits expenses or claims on account of or in respect of any such damage or injury however caused.

## **The 2010 Great Yorkshire Show**

### **HEALTH & SAFETY POLICY**

This policy is a legal requirement and outlines the roles and responsibilities within the Yorkshire Agricultural Society (YAS) to ensure compliance with its statutory and moral obligations for health and safety at the Great Yorkshire Show.

All Staff (permanent, temporary and contracted), Exhibitors, Stewards, Judges and Visitors are expected to comply with the Show Health and Safety Policy and any legal obligations placed upon them.

This policy conforms to the Health and Safety at Work etc Act 1974, the Management of Health and Safety at Work Regulations 1999 and other relevant legislation.

#### **Organisational Responsibilities**

**Operations Manager – Nigel Morgan**

**Facilities Manager – Shaun Casper**

**Show & Trade Stands Coordinator – Michelle Mackey**

**Show Safety Advisor – David Wilson**

**Show & Trade Stands Officer – Louise Krier**

**Livestock & Entries Coordinator – Amanda West**

It is the overall responsibility of the Operations Manager to ensure that the policy is implemented and individual responsibilities are fulfilled so far as is reasonably practicable.

The Operations Manager will ensure that all activities under the management and control of the YAS fulfil their statutory requirements with regard to health and safety at the Great Yorkshire Show.

The Operations Manager is responsible through effective planning in ensuring that risks involved in work activities and the control measures to minimise these are in place and are communicated through a process of briefings and a guidance booklet so far as is reasonably practicable.

The Operations Manager will ensure that the locations under the control of the YAS and used in connection with the GYS are maintained in a safe condition, entrances and exits used for the movement of people, animals and vehicles are safe and without risk so far as is reasonably practicable.

The Operations Manager assisted by the Facilities Manager will provide up to date safety information for staff, exhibitors and visitors if individuals are exposed to new or increased risks or are exposed to any substance that may be hazardous to health. The use of all hazardous substances will be supervised by a competent person at all times.

The Facilities Manager is responsible for the management of all Facilities Department staff, contractors and activities at the Show.

## **First Aid**

First aid and medical facilities for the Great Yorkshire Show are provided by Show Med who will provide extensive coverage for the three days of the show. First aid points are clearly identified on the showground and on maps and in catalogues. All Show Med personnel are qualified first aid or Emergency Care Practitioners. Persons needing hospital care will be transported to Harrogate District Hospital. There is a dedicated Medical Centre on the Showground.

## **Emergency Procedures**

In the event of a major incident during the Great Yorkshire Show the YAS/GYS emergency procedures will be put into effect. See supplementary document **GYS Major Incident Procedure (November 2009 Revised)**

## **Fire Precautions**

All staff, temporary workers, contractors and exhibitors must comply with the requirements of the Show Fire Risk Assessment which conforms to the requirements of the Regulatory Reform (Fire Safety) Order 2005 including persons in charge of activities within temporary structures and marquees including multi-occupancy units.

All fire exits will be clearly marked and the route to them will be kept clear at all times. No person shall place an obstruction in aisles, corridors or walk ways that are designated escape routes at any time. Fire extinguishers and other safety equipment will be located at easily accessible points and will be clearly visible and identified as fire safety equipment. No person should attempt to use any fire safety equipment which places themselves or others at risk. Fire safety equipment must not be moved or tampered with. **Any person who discovers a fire should dial 999 and inform Event Control.**

## **Smoke Free Regulations/Policy**

All enclosed and substantially enclosed areas on the Showground are Smoke Free (No Smoking). This includes all permanent buildings, temporary structures, tents, marquees or similar, stables, cattle sheds, sheep, pig and goat lines and the Main Ring and White Rose Ring Grandstands. Smoking is only permitted on the road networks inside the Showground and on clear open spaces that are not substantially enclosed.

Local Authority Inspectors have the power to levy a fixed penalty fine on individuals who contravene these regulations. The requirements apply to all smoking 24 hours a day and the Safety Stewards/Security (TEM/IPC) will be responsible for enforcing these regulations on behalf of the Society.

## **Vehicle Movements/Speed Limits on the Showground**

Vehicle movements are not permitted on the Showground when the Show is open to the public except essential service and emergency vehicles. The maximum speed limit on the showground for any type of mechanically driven vehicle including ATV's and Quad bikes is 20 mph with the exception of Pavilion Road where it is 15 mph. This should not be exceeded under any circumstances and due care and consideration should be demonstrated by the drivers of all vehicles when the show is open to the public particularly in crowded public area's and when livestock and horses are moving or visible. In public area's if the volume of the public in these area's is so great as to be a hazard or risk to the drivers of mechanical vehicles they should not enter these area's until it is safe to do so. The safety of the public and workers on foot is of primary consideration at all times regardless of the purpose that the vehicle is being used for.

## **Risk Assessment**

A Risk Assessment has been prepared by the Society that identifies potential hazards that could pose a risk during the build up, breakdown and when the Show is open to the public. A copy of the risk assessment is available on request.

**The Risk Assessment is a legal document and will be made available in the event of any subsequent claim or investigation against the YAS or an exhibitor or contractor for negligence or damages arising from any act or incident at the Great Yorkshire Show.**

## **Other Arrangements**

### **Storage**

Exhibitors or contractors are not permitted to store items or equipment on the showground particularly hazardous substances unless prior agreement has been reached with the Show and Trade Stands Co-ordinator prior to the show or it forms part of the contractual arrangements for the show.

Any items that are stored must be stored in accordance with specific instructions outlined by the YAS and must be stored safely. Exhibitors and contractors must ensure that the storage of any items or equipment does not contravene fire safety regulations.

### **Use of Barbecues**

The use of barbecues by exhibitors or contractors is not permitted within the showground perimeter unless they form part of a legitimate trade stand demonstration and the necessary safety controls are in place. The Trade Stands Officer must be notified prior to the Show if a barbecue is to be used and approval given in writing.

