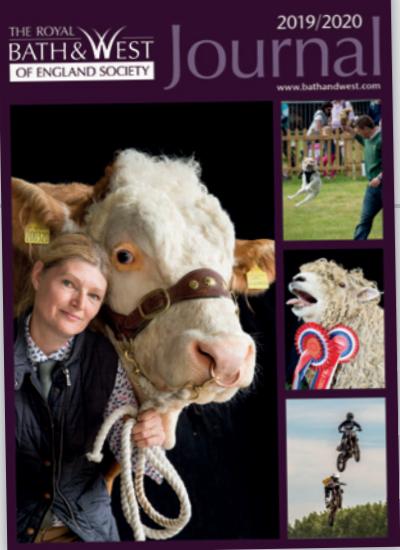


THE ROYAL
BATH & WEST
OF ENGLAND SOCIETY

2019/2020
Journal
www.bathandwest.com



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**THE ROYAL
BATH & WEST
OF ENGLAND SOCIETY**
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Welcome



Welcome to the latest Journal. There is so much happening in the world of agriculture and rural life in general and at the Bath & West Showground in particular. With Brexit now in motion, farming life will certainly change and we have to be ready to seize the opportunities. Beef and livestock are receiving a negative press in some quarters and we must be equipped and ready to champion all that is best about farming life and demonstrate that we can adapt to a rapidly changing future.

RUPERT ULOTH HON. EDITOR



“ We have made great strides in driving the organisation onward and upward.”

RUPERT COX CHIEF EXECUTIVE

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“We have had an extraordinary year as Joint Presidents of the Royal Bath & West.”

THE EARL AND COUNTESS BATHURST JOINT PRESIDENTS FOR 2018/2019

The Royal Bath & West of England Society welcomes the Society President for 2019/2020

The Royal Bath & West of England Society is delighted that The Lord Lieutenant of Somerset, Mrs Annie Maw is the Society President for 2019/2020.

Mrs Maw is involved in many charitable activities across Somerset, including being Vice-President of the Friends of Wells Cathedral. Mrs Maw took over the annual presidency from joint incumbents The Earl and Countess Bathurst at a meeting of the Society Council at the Bath & West Showground on Thursday 25 July 2019.

Handing over the badge of office, The Earl spoke for himself and his wife when he said: “We have had an extraordinary year as Joint Presidents of the Royal Bath & West. The variety of events the Society offers to the world of agriculture, as well as the wider community, is deeply impressive and we have both felt hugely privileged to have been a part of it all.



The Lord Lieutenant of Somerset, Mrs Annie Maw

“From the Dairy Show and the Field to Food events, to the Royal Bath & West Show, we have savoured every moment, and, of course, our presentation to Her Majesty The Queen on behalf of the Society was a day neither of us will forget.

“We are both incredibly grateful to all the members of the Society for making our year so incredibly special.”

Mrs Maw joins a long line of distinguished Society Presidents stretching back to 1852. In recent years they have included: Michael Eavis, Lord & Lady Fellowes of West Stafford, HRH The Countess of Wessex, Lord King of Bridgwater and the Bishop of Bath & Wells.

Looking forward to her year in office, Mrs Maw said: “I am delighted to be taking over as President of the Royal Bath & West of England Society. The last year

has been busy and exciting while the Earl and Countess Bathurst have been serving as joint Presidents and theirs will be a hard act to follow. However, there is much to look forward to, over the coming year, and I am very honoured to have been given this role by an organisation for which I have so much affection and respect.”

I AM VERY HONOURED TO HAVE BEEN GIVEN THIS ROLE BY AN ORGANISATION FOR WHICH I HAVE SO MUCH AFFECTION AND RESPECT.

MRS ANNIE MAW



Countess Bathurst, Annie Maw and Earl Bathurst

ROBERT DREWETT DL CHAIRMAN



Chairman's Review 2019

Since 1951 we have enjoyed the great privilege of having HM the Queen as our Patron. The last time we were able to welcome her to the Showground was in 1985. As chance would have it, at that time my father was Chairman of the Society. It was therefore a great honour and delight that we should have been able to have an audience with our Patron when she visited Somerset on a glorious March day this year. Sadly the numbers that could be present were limited, but we were able to update her on the activities of the Society, show her a montage of previous visits by members of her family and present her with a hamper full of local produce. All those present were struck by her high level of interest in, and knowledge of, the Society, and the opportunity was taken to invite her to visit us during Show week to see first-hand the many changes that have occurred since her last visit. Only time will tell if she will be willing to accept such an invitation.

As part of the welcoming committee were our joint Presidents for the year, the Earl and Countess Bathurst. They both proved to be extremely hard working and a formidable team – the Earl with his extensive first-hand knowledge of farming and related rural matters, as befits someone running his own sizeable estate, and the Countess with her love of animals and non-stop enthusiasm. My fondest memory of them is at the end of the Show, sat on the bridge by the Art Pavilion, having commandeered the final supply of Guinness from the adjacent pop-up bar and enjoying watching the Show unfold around them, but able to feel that they had been an integral part of the smooth running and success of the Show.

After a shaky first day (in terms of the weather) we enjoyed some excellent days at the Show and delivered what I, and many others, considered to be a first rate show.

Of course not everything went strictly according to plan but the odd hiccup was more than outweighed by all that went smoothly. What was disappointing was that the financial results were not as robust as we would have hoped. This was down to two factors.

Firstly trade stand and sponsorship income were down against budget. I think this was directly attributable to Brexit, as when we would normally have expected people to be booking trade stand space and committing to sponsorship coincided with an enormous level of uncertainty about the future and a reluctance by many firms to make any commitments until matters became clearer. That sentiment changed in March, with a move to a more robust approach, but by then the decision had, for many, been taken. It is reassuring that we have already had approaches from those who did not exhibit or sponsor this year, asking to return in 2020.

Secondly our advance tickets sales dipped for the first time in many years. Our gate numbers were, conversely, up on prior years but not to the levels that we sought. We think this may have been because of the introduction of free entry for children, which negated the need to buy in advance. What we know is that advance ticket sales are critical since, although at a discounted price, it does secure a commitment. This year we moved from a rather dismal day on Wednesday to baking weather on Saturday, and the fact that attendance on



HM The Queen visits Somerset

both those days was down suggests that where decisions are made on the day as to whether to attend, we are vulnerable to the vagaries of a host of factors.

The result of the less satisfactory outcome from the Show is that this adds pressure to the overall budget, which was already predicted to be challenging in the light of the loss of the religious rallies that have previously visited us in the summer months. In the interim the team have been working hard to secure the lost income, and events such as the successful Bill Bailey show point the way to the future. They have also been carrying out a root and branch review as to how we run our affairs. It is too easy, when budgeting, merely to add on an inflationary amount to last year's budget. The effect of a full review has been to highlight that in many areas we can operate far more efficiently and one of the highlights of the year, perversely, has been the success of the team in cutting overheads.

£5,000

Two particular highlights were the generosity of those present in helping to raise over £5,000 for Farming Community Network our chosen charity of the evening, and also the announcement that the winner of the Dairy Industry Award was our own Richard Calver.



Mother and daughter, Sue King and Grace Kindred, enjoying the floral art marquee

This review is something that was, in any event, overdue, as with the move to a three day show the need to review our model already existed.

The decision to move to a three day show was not an easy one, but the pros and cons of it were fully debated by both the Board and Council and there was almost universal recognition that this was the way forward. We have been aware for some time that the Wednesday had become a slower day, and that traders and exhibitors alike found the extra day unnecessarily taxing, and we hope that looking to include all the classes previously spread over four days into three will add a renewed vibrancy to the Show. None of us particularly likes change but I do hope that you will support us in this changed format and come and see for yourselves the improvements being introduced.

Whilst we have been dealing with our own challenges we have all had the ongoing uncertainty hanging over us of our exit from Europe. Until such time as we have clarity no one is able to plan sensibly for the future and in the meantime we are very aware that all those involved in the production of food are faced with enormous levels of uncertainty. There is little we can do about this, other than to provide practical support when we

can. One way in which we are seeking to do so is through our membership of Innovation for Agriculture. This is focussed on research into specific areas of concern. IfA has recognised that holding seminars is not always the best way of disseminating information and so is looking to do so via online papers and webinars. We hope that this will allow a much larger proportion of our farmer members to benefit from the research being carried out, especially as IfA strives to be both independent and also practical in its delivery of knowledge.

Our Dairy Show this year took place on a glorious autumn day and the mood of the Show was remarkably upbeat. The shows team had done a great job in securing tradestands and sponsors and the effect of our new found focus on expenditure meant that we are still able to deliver a well regarded show but with a return that was above budget. As is now common, the event was preceded the night before by the Dairy Industry Dinner. For the first time we used the new ground floor restaurant facilities and the extra space allowed for a greater number to attend, whilst also providing a bit more elbow room for all. Hayes did a tremendous job in laying on a first class meal for such a large number, and the feedback from the event was very positive.

Finally, and as ever, none of what we do would be possible without the hard work of all of the team based here on the showground and the very many volunteers who give up so much of their time to help keep us functioning. To all of you an enormous thank you.



Hot competition in the forge

WE WERE ABLE TO UPDATE HER MAJESTY, OUR PATRON, ON THE ACTIVITIES OF THE SOCIETY.



RUPERT COX CHIEF EXECUTIVE

Revived venues, rising membership and a new format for the show are just some of the developments that Rupert Cox outlines...



Making great strides



THE SOCIETY

It is hard to believe that I have now been with the Society for over five years and in that time we have made great strides in driving the organisation onward and upward to make sure we are financially secure, continually improve our iconic Royal Bath & West Show, increase activity on the showground throughout the year and, most importantly, deliver the charitable objectives of the Society with even more vigour.

2019 was a challenging yet rewarding year. We knew that the loss of New Wine, the summer religious rally, would challenge us financially, and while the Royal Bath & West Show was a fantastic event, it did not quite hit our ambitious financial targets. This meant that we had to dig deep into our overheads to make sure we run the Society in the leanest way possible while continuing to deliver an excellent product and service to our customers.

When I look back over the last five years, I take great pride in the way that our Society and the Showground have evolved. Who would have thought that we would have produced an innovative conferencing and business venue in our Rural Enterprise Centre, or created an entertainment venue in the Wessex Pavilion that is becoming the envy of many event organisers?

This investment has demonstrated how dynamic the Society and Trustees aspire to be and I hope that in my next five years we can continue to grow the business even more so that we can do even more work delivering our charitable objectives.

Our Awards and Grant-giving programmes are an excellent way in which a small financial contribution can influence change or progress in a range of interests with just a few set out below:

- 7 young people given bursaries for Brymore School
- 3 other young people given bursaries to study at higher educational levels
- The British Cheese Awards
- The British Cider Championships
- The West Country Dairy Awards
- The Environmental Youth Awards
- Prince of Wales Community Awards
- Field to Food Education day for 1,500 8-11-year olds
- "Bath & West Farmyard" at Wells Food Festival
- The Royal Bath & West Art Scholarship
- The Royal Bath & West Long Service Awards
- The Academy of Cheese
- The Dairy Vet of the Future Awards

In 2020 the Committee is also looking at supporting more environmental work as well as supporting the growing challenge that farmers face managing their mental health.

SHOWS

Elsewhere in the Journal you will read about the success of our three Shows in 2019 under the leadership of Head of Shows, Alan Lyons. The reputation of the Royal Bath & West Show continues to rise

1,500

After a recent decline in Membership, the numbers are now rising again to circa 1,500.

across the Show community and general public, and while the 2019 Show did not quite meet our heady expectations, it was still an excellent Show delivering healthy financial results – something that not many Shows manage to achieve. We look forward to 2020 being the first 3-day Bath & West Show.

The Dairy Show continues to thrive, even at a time when the industry is consolidating in both the supply of milk and the rest of the supply-chain. We need to keep innovating to remain at the forefront of such industry events so look out for more exciting introductions next October.

EVENTS ACTIVITY

As can be seen in the Commercial Enterprise Manager, Debbie Howarth's report, 2019 was challenging, but with new innovations such as a return for live entertainment, 2020 looks very promising indeed.

Our Showground is the leading events venue in the South West. We seem to witness every hobby imaginable at some stage throughout the year from motor cars to motor homes & camping; from religious rallies to all-night raves to the BMX national championships; from home build shows to antiques and collectors' fairs – you name it, it comes to the Bath & West Showground.



Having a go at pottery in the orchards and cider marquee

A busy sheep shearing platform at The Royal Bath & West Show

THE DAIRY SHOW CONTINUES TO THRIVE, EVEN AT A TIME WHEN THE INDUSTRY IS CONSOLIDATING IN BOTH THE SUPPLY OF MILK AND THE REST OF THE SUPPLY-CHAIN.

PROPERTY MANAGEMENT

With such a large footfall, the Showground needs ongoing maintenance and refurbishment. After a barren period of investment, the last five years has seen a commitment to invest in our estate and infrastructure to make sure that when visitors come to the Showground they are proud of what they see and have the facilities to meet their expectations.

We continue to invest heavily in paint! Simple, but effective, and I hope that when you visit the Showground you will appreciate the results of our labours.

INFLUENCE

The Society continues to influence at a national and international level with an emphasis on agri-education through the Show community as well as politically through government consultations through organisations such as:

- The Royal Agricultural Society of the Commonwealth (RASC) where our Chairman, Robert Drewett has become Trustee.
- The European Federation of Agricultural Exhibition & Show Organisers. (EURASCO) where I represent the Society although have been unable to attend during 2019.
- Innovation for Agriculture (IfA) enjoys Robert Drewett as a Trustee.
- Society of Chief Executives of Shows (SOCES) is a collective of the Chief Executives of the largest Agricultural Shows and busy showgrounds.
- The Association of Show and Agricultural Organisations (ASAO) that has Paul Hooper as its Secretary and Alan Lyons as our representative on their Council.
- Linking Environment and Farming (LEAF – and now includes FACE) supports the Field to Food Day with teacher & farmer briefings.

Finally, as always it would be remiss of me not to mention the dedicated Staff who support the Society to achieve its aspirations. 2020 is Paul Hooper's last Show and he retires soon after. A stalwart of over 40 years, he will be irreplaceable, but we have a great team who will do their best to fill the void and move the Society onward and upward.

WE MUST THANK THE DEDICATED STAFF WHO SUPPORT THE SOCIETY TO ACHIEVE ITS ASPIRATIONS.



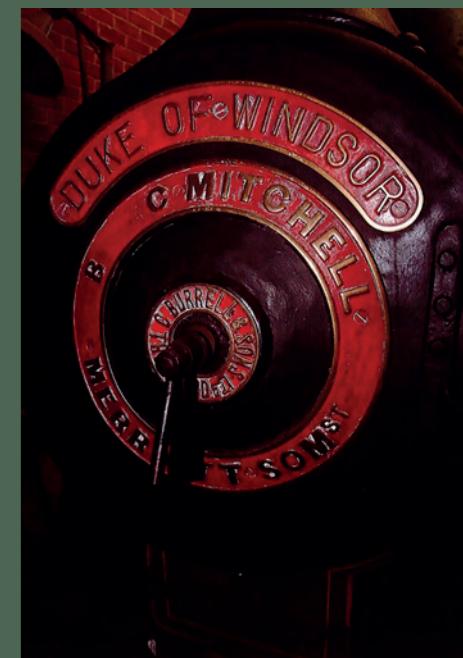
PATRICK PALMER CHAIRMAN & CHIEF STEWARD, VINTAGE VEHICLES

Patrick Palmer charts the extraordinary story of the Steam Traction Engine 'Duke of Windsor', which first appeared at the Bath & West Show at the end of the 19th Century and is set to make an appearance at the 2020 show...



1947. Arthur threshing on Aplin and Barretts Manor Farm, Merriott, with his Field Marshall Series 2 tractor, Foster threshing machine with reed comber processing the best straw for threshing and Claas low density baler handling the rest.

STEAMING ON



At the Bath & West Show near Taunton in 1895 Benjamin Mitchell of Newchester Farm, Merriott, near Crewkerne in Somerset, bought a new Burrell Steam Traction engine "Duke of Windsor" (Works No 1840) having seen it demonstrated. He drove it the 20 miles back to Merriott, stopping on the way at the Volunteer Inn at Seavington for refreshments, after which he couldn't find how to engage reverse gear, according to his great nephew, the late Paul Hamlin.

This was the start of his threshing career but sadly it was cut short only a couple of years later, when he died, leaving his son Arthur to take on the business in his early teens with help from his mother. What a huge responsibility for a young man!

However, Arthur made a success of the business and in 1947, wishing to update his outfit Arthur replaced the steamer with a Field Marshall series 2 tractor from local dealers William Sparrow of Martock, Somerset. When Sparrows were appointed Ferguson dealers in the mid-fifties they kept on one mechanic specialising in Field Marshalls.

At the same time Arthur vastly improved his thresher by buying four

ex-army wheels and tyres at a war surplus sale on Salisbury Plain. It must have been sheer heaven to drive on pneumatic tyres instead of iron wheels and about 10 mph faster!!

When threshing died out in the late 1950s Arthur sold his Field Marshall and thresher and bought an 8ft 6-inch Massey Harris 726 TVO combine followed by an 8ft 3-inch Bamford Claeys (later Clason, then New Holland). However, Arthur was a thresher man at heart and his great nephew tells me he never really liked combines, so retired in 1965. The end of 60 years continuous threshing in south Somerset.

At the same time, he also sold "Duke of Windsor" to the well-known Coles fairground family, then of Parrett Works, Martock. However, times were rapidly changing, steam power was definitely on the way out, so they never used the "Duke" and in fact he was left out to languish in the open.

In 1960 Colin Trott and Ron Wilkins from Litton Cheney bought it. After restoration they showed it for a while but once again the steamer fell into disrepair.

Stuart Barnes of Polsham near Glastonbury bought the engine in 1984

HOWEVER, TIMES WERE RAPIDLY CHANGING, STEAM POWER WAS DEFINITELY ON THE WAY OUT.

and immediately set about a full restoration mostly purchasing new coal bunker, bearings, smoke box, tubes, boiler barrel and fuel box, chimney and base and cylinder cover before finally repainting. The steamer is a credit to Stuart's dedication, hundreds of hours of hard work, and of course, vast expense. So, Benjamin and Arthur Mitchell's pride and joy "Duke of Windsor" lives on and even starred in the famous film "Far from the Madding Crowd".

No less than 124 years after the engine made its debut at the Bath & West it hopefully will be back again once again so come to the Vintage Vehicle area and see the Duke in all his glory. I doubt there is any piece of kit showing this year which was at the Bath & West 124 years ago.



RUPERT COX CHIEF EXECUTIVE

Rupert Cox explains how the latest venue to be renovated and upgraded is transforming the kind of events that we can host on the showground...

WELCOME TO THE WORLD OF THE NEW WESSEX PAVILION



£1.2M

investment in our ageing restaurant facilities has changed the face of the showground.

“

We are proud of our new venue, and sense that it will be at the heart of many quality events for years to come.”

RUPERT COX CHIEF EXECUTIVE



The Wessex Pavilion Terrace at night

Following the opening of the Rural Enterprise Centre in 2018, the £1.2m investment in our ageing restaurant facilities has changed the face of the Showground and the events it can now host. The new facility caters for 450 people dining on the ground floor “Thatchers Bar & Restaurant” and another 350 diners on the first floor “Butcombe Bar” making it the largest dining and conference space in Somerset, North Dorset and West Wiltshire.

WE WOULD LIKE TO THANK OUR TWO FINANCIAL SPONSORS OF THE BUILDING.
THATCHERS CIDER HAVE THE NAMING RIGHTS OF THE GROUND FLOOR AND BUTCOMBE HAVE THE NAMING RIGHTS OF THE FIRST FLOOR.

Branded the “Wessex Pavilion,” to recognise the showground’s regional influence and the Vice-Patronage by Her Royal Highness, the Countess of Wessex, the venue has the facilities to host large weddings, awards dinners, black tie events and conferences, the scale of which have not been hosted in the Mendip area before – while vastly improving the dining experience at main Show.

Somerton-based Edgar Builders carried out the refurbishment that opened in May 2019 in time for the Show. The professional team supporting the project were Della Valle Architects from Shepton Mallet with project management from Randall Simmonds of Wells. This team of professionals delivered the project to budget and on time – quite an achievement for the construction industry.

Hayes Catering Ltd have a 15 year lease on the building and are doing a great job delivering catering for the Showground and we thank them for their investment in the new kitchen, bars and furniture that is helping us exceed our expectations of the building.

We would like to thank our two financial sponsors of the building. Thatchers Cider have the naming rights of the ground floor and Butcombe have the naming rights of the first floor. Products of both companies are sold exclusively throughout the venue

There have been some fantastic highlights during the first six months of operations including an opening ceremony with our Joint Presidents, the Earl and Countess Bathurst, and a wonderful party night attended by our neighbour and past President, Michael Eavis CBE.

The Western Daily Press Food & Farming Awards kicked off the new events followed by private dining for the Bill Bailey Concerts. Later in the year we hosted 420 people for the Dairy Industry Dinner, a similar number for ‘An Evening With Amanda Owen’, and catered for more than 500 for our ‘Old Skool Christmas Party Night’.

In between these marquee events the venue hosted more than 700 Young Farmers for their “Fall Ball,” VIP area for NASS and a conference for 400 tradesmen working for the Magna Housing Association.

The biggest success was at the Royal Bath & West Show where the Thatchers Bar & Restaurant was heaving throughout the day and night, while the Butcombe Bar provided a great setting for sponsors and judges & stewards to view the Main Ring activities after lunch.

We are proud of our new venue, and sense that it will be at the heart of many quality events for years to come.



Tables dressed & ready for the Western Daily Press Food & Farming Awards



JESS CHIPLEN SHOWS COORDINATOR

Almost 1,500 seven to eleven-year-olds spent a day at the Showground for the fourth annual Field to Food Learning Day where Jess Chiplen joined them...

FIELD TO FOOD

Hundreds of children learn about farming on the showground



1,459

pupils from primary schools across the West Country enjoyed a hands-on experience.



For the fourth year running, pupils from primary schools across the West Country enjoyed a hands-on experience of farming and food production. It included getting up close to farm machinery, meeting farmers and their livestock, and taking part in activities such as milking the Hurdlebrook Guernseys.

The day wouldn't be possible without the help of more than 100 Stewards, who volunteer their time, ensuring the day runs as smoothly as possible for the schools. A representative of Hindon Primary School commented: "We were so impressed by the seamless organisation. To be met from the bus and escorted throughout the day was just brilliant."

One Steward, Emma Watson, felt she had learnt just as much as the children: "I think these days are so important for children and I always learn something new each time. So many machines – just to deal with grass. I ate pigeon and learnt to deal with triplet lambs."

The Millfield Prep pupils had a great day of learning, with their teacher commenting: "The children were so excited by the things they saw and have taken away a huge amount from the day." Their Year 2 pupils echoed this, with one pupil claiming it was the "Best day ever!"

Rupert Cox, Chief Executive of The Royal Bath & West of England Society, emphasised the importance of illustrating the link between farming and food, and how the event has quickly become a crucial date in the Bath & West calendar: "The Field to Food education day has become an integral part of the Society's work in informing and educating young consumers about where their food comes from and the hard work farmers do to make sure we eat the very best of British produce. For the children to be able to look, hear, smell and get their hands dirty must be the most effective way to learn. For our volunteer supporters that make the day happen it is also a great learning experience, as they get to hear what the next generation of consumer thinks of farming and food."

THE EVENT HAS QUICKLY BECOME A CRUCIAL DATE IN THE BATH & WEST CALENDAR.



35 different activities were on offer, divided into the following categories:

- Food
- Crops & Feed
- Machinery
- Sheep & Wool
- Beef
- Cow to Tanker
- Dairy
- Pigs & Poultry
- Countryside

32 schools and one home schooled child attended

192 School staff

112 volunteers assisted with the event



Stephanie Dyke has recently completed a one-year MSc in Food Security and Sustainable Agriculture at the University of Exeter, with support from a Bath & West of England Society Scholarship. This article sets out the basis of her research project, and the process to increase fruit and vegetable production to help achieve a healthier diet.



An apple a day; grow and eat more I say: Overcoming barriers to increase production of fruit and vegetables in the UK

We face complex global challenges: rising global population, widespread under-nourishment of millions of people, depletion of natural resources such as fresh water and soils, combined with the pressures of climate change. In my opinion everyone has the right to access safe, nutritious food, which is produced using environmentally, socially and economically sustainable methods.

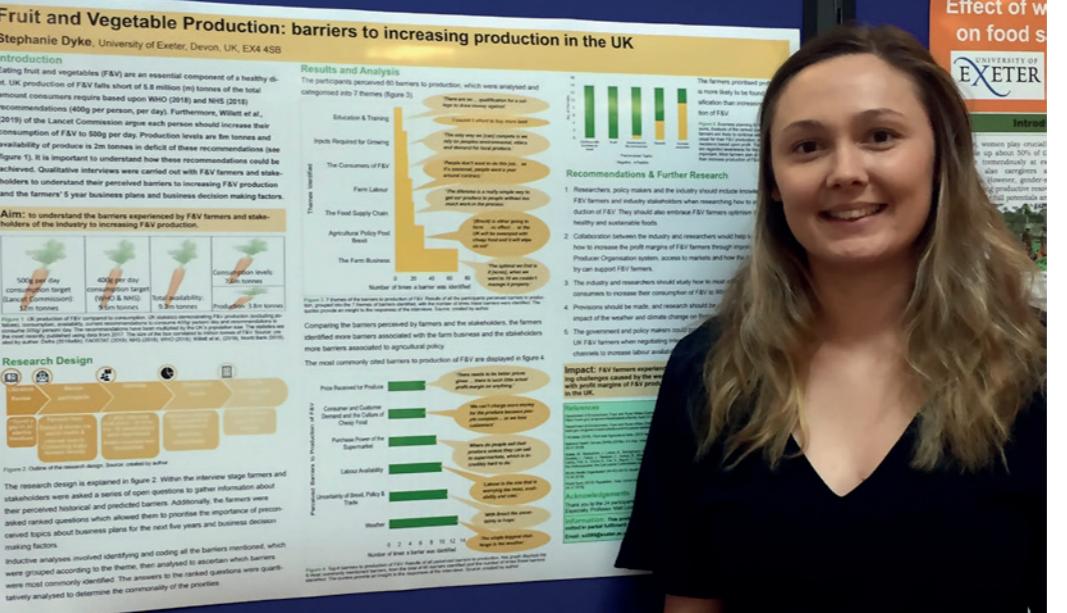
It is vital to overcome these global challenges. With the valued support of the Royal Bath & West of England Society, I returned to higher education to study for a Master of Science (MSc), in Food Security and Sustainable Agriculture at the University of Exeter. I believed this MSc would lead me to develop vital skills and knowledge and so advance my career by better understanding how to increase food production sustainably within the backdrop of these complex issues. This course built upon my experiences learnt whilst working for an international charity and a national campaigning organisation, before which I studied for a BSc (hons) Agriculture.

This master's course was designed with the modules split between biological and social sciences, with topics ranging from 'The Political Economy of Food and Agriculture' to the sustainable production of livestock, fisheries and crops and finally, a six-month research project. I thoroughly enjoyed the range of modules, from which I learnt from many scientists and professionals of the industry, including specialists based at North Wyke Farm Platform (Rothamsted Research) and visiting the likes of Syngenta, which research and develop crop protection and plant varieties. I especially took motivation from Professor Michel Lee, Head of Sustainable Agricultural Sciences at North Wyke Farm and who is extremely knowledgeable regarding sustainable livestock systems.

I hugely enjoyed my research project, for which I conducted research into the barriers UK fruit and vegetable (F&V) farmers experience to increasing production. I concentrated on this area of study because I am interested in how to develop a stronger correlation between diets and food production.

Throughout my research I was shocked to discover that F&V production in the UK

“ Government and policymakers should provide more reassurance to British fruit and vegetable farmers when negotiating international trade deals and seek new channels to increase availability of farm labour.”



Left: Stephanie Dyke

increase profit margins of F&V farmers, including limiting the impact of the weather and climate change. Government and policymakers should provide more reassurance to British F&V farmers when negotiating international trade deals and seek new channels to increase availability of farm labour. Importantly, there must be further studies to better understand how to encourage consumers to increase their consumption to at least the levels currently recommended by the NHS and WHO.

Throughout the process of this research project I learnt a great deal about F&V production, developing and learning crucial skills for my future career. Returning to education, after working for years, was a scary decision and required financial sacrifice. With the support of the Royal Bath & West Society, this was made easier and gave me the confidence knowing the committee has put their faith in me, by awarding me this scholarship.

Now the course has finished I am energised to start the next stage of my career. I will be dividing my time between working for the Natural Resources Institute (NRI), of the University of Greenwich and the Pineapple Estate, based in Dorset. The NRI is a specialist research, development and education organisation which focusses upon food, agriculture, environment and sustainable livelihoods. The Pineapple Estate is a family run rural business in Dorset which specialises in providing environmental services: a business park, rural consultancy, hospitality and a farm.

I very much enjoyed stewarding at the Show in the 'Farming for the Family' marquee in May, where I met the crowds of show attendees. I especially enjoyed meeting children who were engaged with animals and eager to learn about farming and where food comes from. I hope the younger generations will become motivated to eat sustainable and healthy foods.

I would like to thank the Society for awarding me this scholarship and for helping me reach the next stage of my career.

MEETING THE FARMERS WAS AN ENJOYABLE AND IMPORTANT PART OF MY RESEARCH PROJECT, ENSURING THE FARMERS' VOICES WERE HEARD AND DOCUMENTED.

is in deficit, when compared to what needs to be available if the UK's population is to consume at least five portions of F&V every day (as recommended by the National Health Service [NHS] and World Health Organisation [WHO]). Furthermore, new recommendations suggest consumption of F&V should increase above five portions, which would further increase the UK's deficit of F&V annually.

As part of my research I carried out interviews with twenty-four participants, including F&V farmers based throughout Dorset and Devon, alongside stakeholders of the farming and food industries. I visited F&V farms of different types, from top fruit producers, specialist salad growers and mixed farming systems to those who grow a huge range of different F&V. Meeting the farmers was an enjoyable and important part of my research project, ensuring the farmers' voices were heard and documented. I wanted to ensure the recommendations I made were based on

authentic barriers experienced by farmers.

The support and time provided by all the participants was hugely encouraging, especially as many participants expressed the need for this type of research. I also had the opportunity to interview valued stakeholders, who remain anonymous, but ranged from small to large retailers, farm members' organisations, a producer organisation (PO), an agricultural college, a local food project and an agricultural industry research organisation.

Through interviewing these stakeholders, I was able to gather and analyse information into the barriers to increasing F&V production in the UK. I determined the most commonly perceived barriers to production, with weather being the most important. I also determined the importance of including farmers and stakeholder of the industry in research. Finally, I analysed the business factors of farmers, combined with their plans for the next five years. I found that although the farmers were content with their production of F&V, the majority planned to increase profit margins through diversifying business activities.

To conclude: I devised policy, academic and industry recommendations, advising that both farmers' and stakeholders' experiences should be included when conducting research into F&V production. Furthermore, encouraging collaboration between industry and researchers to

“Adam kicked off his day with a visit to the Somerset Young Farmers' Club marquee to celebrate their 85th anniversary, followed by calls on the British Cheese Awards.”



ALAN LYONS HEAD OF SHOWS

Thousands flocked to the Bath & West Showground in May half term for the 156th Show to enjoy a fantastic family day out, celebrating the best of British entertainment, agriculture, food and drink...



The Royal Bath & West Show signed off from its four-day format in style as it looks forward to an exciting new future as a three-day show from 2020.

THE ROYAL BATH & WEST SHOW 2019



On the first day of the Show, the CLA Marquee played host to the annual breakfast event in which invited speakers, including Lord Bathurst, Bath & West President, and Minette Batters, president of the NFU, discussed the ways in which farmers and land managers can help in combating climate change and enhancing the environment.

Great British Dogs starred some of the nation's rarest dog breeds including Manchester Terriers, Dandie Dinmonts, Welsh Springer Spaniels, Curly Coated Retrievers amongst many other traditional breeds.

On the Thursday of Show the dogs welcomed a special visitor in the shape of Countryfile presenter Adam Henson. Adam kicked off his day with a visit to the Somerset Young Farmers' Club marquee to celebrate their 85th anniversary, followed by calls on the British Cheese Awards, British Cider Championships, Safety Zone and Tractor Ted.

The famous little green tractor was a smash hit with kids of all ages, filling the Quilter Cheviot Main Lawn every day with singing, dancing and farm-based fun. Ted also took the opportunity to launch his new single, which seemed to hook the crowds from the very first listen. The crowds were



THE CENTREPIECE AS ALWAYS
WAS UNDOUBTEDLY THE
GRAND PARADE OF LIVESTOCK.

also well and truly hooked to the sounds coming from the Pilton Tent, which featured top Take That tribute act, Rule the World, Imprints and The Leylines. It was standing room only at the sheep shearing stand on Friday afternoon when West Country legends, The Wurzels, played a blistering set of their best loved hits.

In fact, the 2019 Royal Bath & West Show was full of huge hits. None more so than the FMX Extreme Bike Battle whose daredevil motorbike stunts inspired awe and excitement in the Main Ring; filling the showground with a palpable sense of exhilaration. More mechanical marvels could be found in the Imagineering tent,



Adam Henson with the Great British Dogs

where visitors were immersed in the world of engineering, science and technology courtesy of the likes of Rolls Royce, GE Aviation and Leonardo Helicopters.

If Imagineering stretched the mental muscles, then the Sports Village offered the opportunity to put your physical prowess to the test, with Bath Ruby, Team Bath, Kings College, Taunton and a host of other teams & associations challenging visitors with a gamut of games and activities.

After all that exertion and excitement visitors were drawn to the new Wessex Pavilion to enjoy the fantastic food & drink served in the Thatcher's Bar, and when the sun bathed the Showground on Friday and Saturday the sizeable decked terrace provided the perfect spot to sit and enjoy the spectacle of the main ring.

And what a spectacle there was. The centrepiece as always was undoubtedly the Grand Parade of Livestock – a magnificent procession of the country's finest animals.



ROYAL BATH & WEST SHOW SELECTION OF CHAMPIONS 2019



TAMWORTH BREED CHAMPION THE ROYAL BATH & WEST SUPREME CHAMPION PIG (BERKSWELL RUBY 22)

Caroline Wheatley-Hubbard

What did it mean to win? Winning Supreme Champion at such a prestigious show is something to be proud of whatever species and breed of animal you own, but for a Tamworth breeder it is particularly exciting, as, with so many of the native rare breeds, it is a rare occurrence. In the 30 years I have looked after the Berkswell Herd of Tamworth pigs we have won the Coloured Champion twice and only one other Tamworth has won Supreme Champion.

Tell us about your herd The Berkswell Herd is the oldest pedigree herd of any breed of pig in the country. Founded in 1922 we are looking forward to celebrating our centenary in 2022 and winning Supreme Pig this year adds to the achievements of the herd over the last 100 years.

How can we help conserve this breed? The importance of conservation in all our native breeds does not just mean keeping a pig. I consider it is important to encourage the eating of this flavoursome, succulent meat with amazing crackling. The small numbers of our native breeds stems from

the fact they are not eaten, they are not competitive in this modern world of indoor fast reared pig farming.

What makes a good pig? It is equally important to maintain the quality of the breed and this is where showing comes in. To produce a good pig that will win in the show ring requires in the first place a good set of teats (at least six pairs, preferably seven), good legs enabling the pig to walk well and a straight back and good buttocks. All these points lead to a good pig whatever the breed, and only then does the judge look at the various breed traits including the dish of the face and no black spots and hairs in the Tamworth.

Why show them? Taking a pig to the Show enables the breeder to assess their pig against other top pigs in the breed. In preparation the chosen pig must be trained to walk with a bat and a board, and be washed immediately before the Show.

How do you win over other breeds? If the pig is champion of its breed from then on the inter-breed judge will have the challenge of deciding between all the best pigs of each of the different breeds. This requires knowledge of all of the traits of all the breeds and to win not only Best Coloured but Best Pig is a great achievement. There is no way a Tamworth exhibitor would in any way expect to win Best Coloured, let alone Supreme, and it was quite unbelievable when I realised what we had achieved – I just gave the judge a big hug!!

I LOVE THE TRADITION AND SKILL OF THE JOB AND YOU NEVER STOP LEARNING!



BFBA NATIONAL FARRIER CHAMPIONSHIP

Grant Watt

How long have you been showing/competing? I have been a qualified Farrier for four years, but started my trade nine years ago.

Why do you do it? I enjoy being a Farrier. Competitions are very rewarding, and you meet so many great people along the way. I love the tradition and skill of the job and you never stop learning!

Please explain what it takes to prepare for a show. Lots of practice, dedication, late nights in the forge and team work. AKA blood sweat and beers!!

Can you share any secrets or tips? Keep an open mind, you can learn something from anyone.

Please describe what it felt like to win. The National is such a prestigious competition. It's a beautiful trophy that every Farrier wants in their house. It's always been a huge ambition of mine, so to win is a huge honour and privilege. It makes all the hard work worthwhile, it still hasn't quite sunk in yet!



“There are no secrets. It's purely preparation and hard work. Each horse must be treated individually and be nurtured accordingly.”
MRS J MARSDEN

CHAMPION RIDDEN HUNTER (TWINSHOCK WARRIOR)

Ridden & produced by:
Jayne Ross

Owner:
Mrs J Marsden

How long have you been showing/competing? My showing career started in 1963 with a leading rein pony and I went on to compete on show ponies until I was 16. I then moved on to eventing and combined training at which time I was lucky enough to represent GB in the European Pony Championships.

Why do you do it? I've always been attracted to good-looking horses and my event horses all competed in the odd working hunter and ladies hunter classes, so when I finished eventing I suppose it was inevitable that I would end up back in the show ring again full-time. I love finding good-looking young horses in any competitive discipline and producing them to become champions. Over the years I have been lucky enough to have a lot of wonderful horses and it has become an addiction.

How long have you been showing/competing? I have been showing since I was a kid. My great aunt got me into showing. I started with our British Friesian, Jersey and beef cattle Ruby Red Devon and Simmentals. My children now show their Brown Swiss and Jersey. They are aged six, eight and 10 and love every minute of showing and farming!

Why do you do it? I love showing and I find it very therapeutic. Showing is a great way to show off your hard work and livestock and to show the public what great British farming is all about.

Please explain what it takes to prepare for a show. It takes hard work and dedication from a committed team to achieve the success that I've enjoyed. Of particular importance in the showing is how the horses look and feel. One of my major sponsors provides us with all our nutritional requirements. This enables all the horses to look and to feel good from within which is vitally important for a show horse as it allows me to ride each horse we produce to its best in the ring.

Any tips? Make sure you get your cows settled in and used to shows.
Describe what it felt like to win. Wow, how do I describe it? The most amazing feeling in the world. To win Supreme Dairy Champion at the Show that I have shown at and attended all my life was a huge success. Me and my three children were on top of the world. So much hard work getting Kedar Princess Cleopatra to this level. We have a small herd of 100 dairy cows and 1,000 ewes, so it's not just the show preparation, it's running the family farm, done by the team that is left at home – Michael and John, when we're away. It makes the hard work of farming worth it in the end.

Can you share any secrets or tips? There are no secrets. It's purely preparation and hard work. Each horse must be treated individually and be nurtured accordingly. Everything that we can do to prepare the horse for its class on the day is achieved. We try and leave no stone unturned. Well it's indescribable!



Please describe what it felt like to win?

When it all comes right on the day and you are lucky enough to win a class somewhere like the Royal Bath & West Show it's a great feeling of excitement and satisfaction. It is wonderful to bring such pleasure to your owners who put so much into the game. The Royal Bath & West Show is run by very knowledgeable and experienced equestrians who always take care to invite established and competent judges. To go on and win a championship is the icing on the cake and often an indication of more to come during the season. 2019 has certainly been no exception to these ideas. We won the hunter championship at this year's show with the Heavyweight hunter Twinshock Warrior who went on to win the hunter championship at both the Royal International Horse Show and The Horse of the Year Show and then give me my seventh horse of the year show supreme of show. This is the jewel in the crown and if you want to know how it feels? ... Well it's indescribable!

“When we moved to Somerset it seemed a fun thing to do and join in and have a go at making cider.”
ROB WHALE

SUPREME BRITISH CHAMPION SOUTHDOWN CIDER**Rob Whale**

How long have you been showing/competing? We have been making cider for 15 years, but the first 11 years were just for our own consumption. We started to compete at the show 10 years ago.

Why do you do it? When we moved to Somerset it seemed a fun thing to do and join in and have a go at making cider. We do it now on a larger scale because so many people, when they found what we were doing, phoned us up and asked us to give their unwanted apples a home. And there are a lot of unwanted apples (we use eaters and cookers to make our apple juice) round here!! They are always so pleased to have proper apple juice and/or cider and in December our special blend mulled cider returned to them as a thank you.

Please explain what it takes to prepare for a show. Bottling preparation of the cider starts in March and is designed to have batches ready to be bottled for the show and for sale. We need to consider what types of cider we have available so that we can get samples for the show ready and ensure that each cider is entered into an appropriate class.

Can you share any secrets or tips? Learn what the apples varieties you are using are and experiment with different combinations until you find a flavour that works for you. And persevere!



Supreme Champion Cider winner Rob Whale presented by Show President Lord Bathurst, Sheryl Roux and Anthony Gibson

Please describe what it felt like to win. After the first day of cider judging when I won nothing, I went home and thought my best chances had gone. The next morning, the dry cider won its class, then Supreme Champion. To say I was surprised was an understatement, as the only thing going round my head, even during the cup presentation was ‘what next?’. Do we stay at the same tiny scale or increase? It took a couple of days to sink in and my plans at the moment are to increase in scale as the demand for the products is there, but to continue to enjoy making the cider. If it gets to be a chore and no longer an enjoyable part-time hobby then scale back and make it fun to do and to drink!

CHAMPION WELSH MOUNTAIN PONY SECTION A IN HAND AND CUDDY SUPREME IN HAND HORSE/PONY OF THE YEAR (BETWS ONID)

Shown by: Tom Clark. Owner: Aimee Stunt



How long have you been showing/competing? Competing since I was three years old in lead rein classes, been showing section As for about five years.

Why do you do it? My mum breeds and shows section As so I became involved with her ponies. Betws Onid was an 18th birthday present.

Please explain what it takes to prepare for a show. We begin to prepare ponies in February when they are brought in from winter grazing. They are trained several times a week until the routine becomes second nature to them. For a couple of weeks before a show, ponies are walked out in hand, lunged and the day before they are trimmed and bathed.

Can you share any secrets or tips? Every pony is different and adapt your routine and training programmes to suit each individual pony.

Please describe what it felt like to win. Amazing, we didn't expect anything, so to win was very special and made all the hard work and sacrifice worthwhile.

**CHAROLLAIS BREED CHAMPION AND SUPREME SHEEP (SHELDON TANTASTIC)****Gerald Burrough**

How long have you been showing/competing? My

first Bath & West Show was at Swindon in the '60s, showing Dorset Downs with my father. I stopped showing in 1970 but started showing Charollais sheep in 2004. I've had several champions here but this is my first Supreme at The Royal Bath & West Show.

Why do you do it? Competing is fun, and it's good for my reputation when I win and it gets reported nationally.

Please explain what it takes to prepare for a show.

First, they have to be bred right, then fed right, washed, led and turned out right.

Can you share any secrets or tips? Keep breeding and selecting the best.

Please describe what it felt like to win. Quite euphoric!



Art award winners left to right:

3rd Place Wendy Lovegrove,
1st Place David Beech,
2nd Place Imogen Bittner,
Best Sculpture
winner Michelle Hall and Chief
Steward Mark Coreth

ideas for paintings to enter and I work at four or five over the next three months and then select three of them ready for entering in early April.

OPEN ART COMPETITION**David Beech**

How long have you been showing/competing? This year is my 30th year entering the competition and I haven't missed a year: I have been painting since 1984.

Why do you do it? Painting is a compulsive passion, I paint every day and find it not relaxing at all – it is exciting and satisfying when the going is good but full of crises when it isn't!

Please explain what it takes to prepare for a show. Every year just after Christmas I try and come up with suitable

SCULPTURE**Michelle Hall**

How long have you been showing/competing? Since 2012

Why do you do it? I always enjoy being part of The Royal Bath & West Show

Please explain what it takes to prepare for a show. This year's entry was a bronze sculpture, cast using the lost wax process.

Can you share any secrets or tips? Make sure you know your subject.

Please describe what it felt like to win. Surprising and exciting



LIZ COPAS CIDER POMOLOGIST AND FORMER RESEARCHER

Cider could have been consigned to the scrumpy heap if the Bath & West had not stepped in to help set up the Long Ashton Research Station says Liz Copas...

WHY CIDER NOW RULES

Today the UK cider industry is estimated to be worth £3.2 billion [Westons Cider Report, 2019].

Much of its success is due to the work on cider apples and cider making that was done in the 100 years of Long Ashton Research Station's life.

Our industry of around 500 cider makers, ranging from small 'craft/artisan' sized markets to the big commercial factories, make a broad range of products from quality farmhouse and individually crafted ciders to multi-range supermarket and pub outlets, not forgetting UK cider is exported all around the world.

Cider has a rich history going back 2,000 years, but it was not until the turn of the 19/20th century that serious experimental work was begun on collecting and evaluating the merits of our traditional cider apples and exploring the best means of making high-quality cider. It was thanks to the persistence of cider connoisseurs displeased with the general quality of cider at the time, and financial backing from the Bath & West and Southern Counties Society and its members, that Long Ashton Research Station was founded in 1903 [See Report RB&W, 2019]. The work there in the early days, as the National Fruit and Cider Institute, was crucial to collecting, assessing, propagating and conserving the best of our traditional cider apple varieties for cidermakers.

Later work focused on breeding new and better dessert apples for the top fruit market, such as Cheddar Cross, although most apple breeding work was done at East Malling, the sister research station in Kent and at Merton, later the John Innes Institute. Notably, Long Ashton was responsible for the creation of Bramley 20 and self-fertile Cox's Orange Pippin clones using a novel technique of irradiation with cobalt 60. Self-

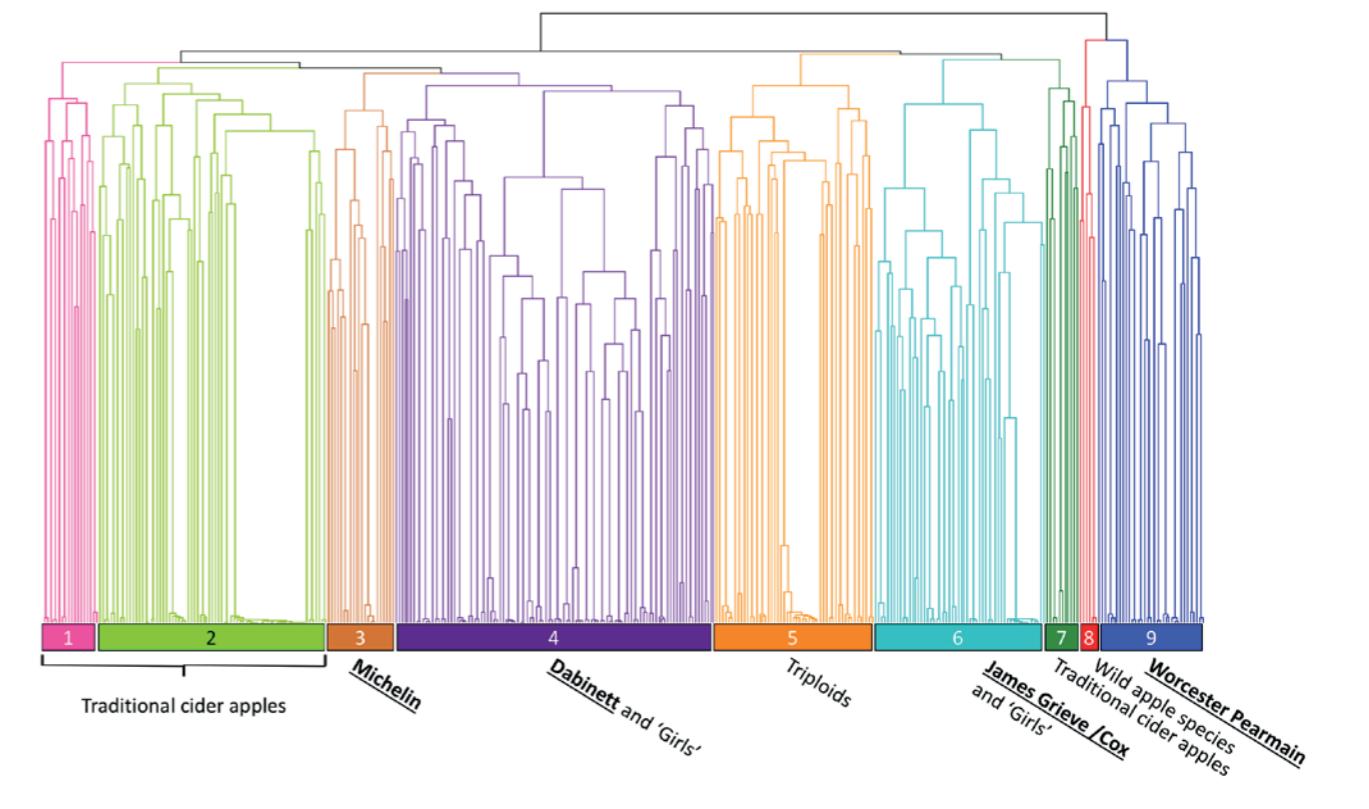
fertility makes it possible to grow whole orchards without the need for pollinator trees, a more reliable and economic system. The best Cox clone 18 and 'semi-dwarf' Bramley clone 20 are still widely planted today.

In the 1980s and 90s during the height of cider popularity, major expansion and development found the larger factories unable to cope with the huge quantities of fruit coming in for processing during the peak October – November season. There was a call for apples that would mature in September or early October to spread the season forward.

CIDER HAS A RICH HISTORY GOING BACK 2,000 YEARS.

Long Ashton's pomologists initiated a modern breeding program, crossing the most productive cider varieties Dabinett and Michelin with juice apples, James Grieve and Worcester Pearmain. The result was 1,500 likely seedling trees. This was whittled down to 29 new 21st century cultivars. The best of these were given girls names and are now widely known as 'The Girls'. They were launched in the early millennium and have been widely adopted as easy to manage, regular cropping trees. The sales have now exceeded 1 million trees.

Thanks largely to Long Ashton's achievements, the cider industry now has a huge collection of cultivars, both ancient and modern, with a rich array of flavours and aromas that is second to none. Many are maintained in local orchards or collections such as Thatchers 458 Heritage Orchard in Sandford. But there is always the risk that, through the passage of time,



these cultivars could become lost or be mislabelled as they pass from one orchard to another.

How lucky we are that a bunch of apple tree loving ex Long Ashton scientists now working at Bristol University on wheat genetics should think of safeguarding the Research Station's legacy through initiating a project to capture the DNA identity of our cider apples. Using a novel genotyping [SNP based] and sequencing technique, SEQSNP®, a genetic record of our trees has been established thus ensuring that future generations can correctly identify them. This work could not have been carried out without funding from the Bristol Centre of Agricultural Innovation [BCAI] which was set up to manage funds generated via the sale of some of the Long Ashton site after its closure in 2003.

Work began in summer 2018 with collecting leaf samples from as many apple varieties; cider apples, various eating and cooking apples, Cox clones and 'Girls' we could find. Many came from Thatchers Collection, 90 from an orchard planted by Showerings in Shepton Mallet, some from commercial nurseries and others from smaller orchards and gardens such as Bristol University's Goldney garden. The samples were packed and dispatched to the lab for DNA extraction and SEQSNP® analysis.

The results are fascinating and have given us a family tree that reveals the ancestry of our cider apples. We can see how groups

of varieties are related to each other, often in groups with similar characteristics, same parents, like colours, flavours and the same places of origin. One of the main purposes of the project was to confirm the parentage of the 'Girls' since their records had been lost during the early selection process.

Group 4 had by far the most 'Girls' clustered around their parent, Dabinett. Here were Gilly, Three Counties, Helens Apple and many others. Close by were so many of our familiar cider apples such as Tremlets Bitter, Yarlington and many of the Jerseys, all Dabinett relations.

Group 3 showed how Michelin is closely related to other French varieties like Medaille Dor. But most of Michelin's 'Girls' were in Group 6, closely clustered around James Grieve, Prince William, Margaret and Lizzy. In the same group and close by, Cox's Orange Pippin had its own family of offspring; Sunset, Merton Charm and Merton Beauty. All very reassuring.

Group 9, the Worcester Pearmain family, included the familiar Katy, a James Grieve x Worcester cross, the same parents used for the Girls. Alongside are some names from the early Long Ashton breeding program that had used Worcester Pearmain as a parent in the 1930's. Worcester, Exeter and Newport Cross. But interestingly, there were no Worcester cross girls here. Clearly the most successful crosses were those using James Grieve with either Dabinett or Michelin.

Confirming the parentage by revealing the DNA relationships of the new 'Girl'

varieties has solved an important problem that has cropped up in several of the young orchards. There have been pollination problems and poor fruit set where large single variety blocks have been planted. With such a close breeding line of just four varieties, many of them inevitably are siblings with the same parents and are therefore unable to pollinate one another. A quick glance at the DNA groupings will provide all the information needed for making future choices.

Most interestingly, this work may also provide helpful information needed to avoid another pollination pitfall. Triploid apple varieties have a genetic make-up [three sets of genes as opposed to the normal diploid two sets] that creates weak, non-viable pollen making them an unsuitable choice for pollinators. An important feature when planning an orchard but a trait not always easy to detect without looking at the pollen under a microscope. The technique can discriminate between diploid and triploid cultivars. Many of the known triploid varieties like Bramley, Ashmeads Kernel, Morgan Sweet and Tom Putt, are found together in Group 5.

It seems that SEQSNP® is a useful tool for identifying apple cultivars, distinguishing between all except the closest 'sports', such as the Cox clones and will reveal ploidy. Our cider apple trees are now recorded for future use, with the relatively simple and inexpensive DNA characterising technique. This will both safeguard individual identities and highlight any past inaccuracies

in their naming. Following last year's success, Bristol University's scientists are planning to extend the project this year to characterise the DNA of all the 2,000 odd cultivars in the National Fruit Collection at Brogdale, Kent. Not only will this provide a comprehensive picture of our Apple Family Tree, but will help to categorise the merits of an invaluable gene bank for future breeding programs. With changes in market needs, climate change and environmental pressures, we will inevitably need new and more robust cider apple varieties to suit. In fact, there are already plans at Bristol for a future South West oriented cider apple breeding project. The genes are all there for selection and this DNA technique will find them.

Through its people and its apple cultivars, the Long Ashton Legacy will continue to have a positive effect on UK agriculture well into the future.

To read more, find the recently published paper: Harper H, Winfield MO, Copas L, et al. *The Long Ashton Legacy: Characterising United Kingdom West Country cider apples using a genotyping by targeted sequencing approach*. Plants, People, Planet. 2019;00:1-9.

<https://doi.org/10.1002/ppp3.10074>



Patrick Palmer explains how nearby Yeovil was the home of a highly successful milk and meat processing business with close links to the Bath & West...

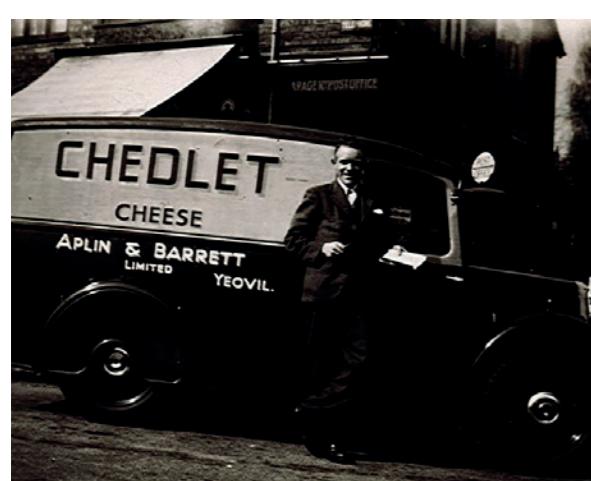
Cream of the crop

In Yeovil in 1893 close friends Shorland Aplin and W H Barrett branched out from a comparatively small wholesale dairy business into what was to become one of the largest dairy and meat produce concerns in the country, destined to be known worldwide for its St Ivel products, mainly milk, butter, cheese and also meat products.

In 1898 having worked up a considerable core business in Yeovil they bought the Royal Yeovil Sausage factory and also a creamery in Marston Magna (now a winery). They then found they needed more strength of capital, so they decided to convert the business into a new company called "Aplin & Barrett & Western Counties Creamery Ltd". Such was their reputation, the capital was considerably oversubscribed in under two days!

In 1900 W H Barrett sadly died so Shorland Aplin lost not only his close friend but also a sound business partner. Barrett's son, Sherwood Barrett, was unanimously elected to fill the board vacancy and was eventually appointed to manage their London depot.

In Newton Road, Yeovil their head office, warehouses, creamery and cheese factory



covered two acres. Later the directors wisely bought the adjoining two acres for further expansion, a part for box making and also buildings to pack St Ivel potted meats, fish cremes, cattle tongue, brawn, table jellies, pies, honey and Christmas Puddings (exporting 3,000 to New York in 1952).

For six years in succession 1902-1908 their St Ivel brand took the top Gold Medal prize for dairy produce at the London Dairy Show with Golden Meadow butter, stilton cheese, St Ivel Cheddar and other cheeses. With this solid reputation they built a large flour mill on the banks of the Thames near Battersea Park. The Lodge on the main gate was built of Hamstone, the directors were Somerset men and very keen to have a bit of Somerset in London.

Under Sherwood Barrett the London business grew rapidly so they expanded their empire across the Irish Sea and built creameries in both Cork and Limerick. Despite all this expansion Yeovil remained their headquarters. Ivle is the Saxon name for river, hence eventually the name Yeovil, so Aplin and Barrett adopted the name (St) Ivel on all their "home grown" products.

In the 1940s, from the profits of their vast business Aplin and Barrett bought four farms in the Crewkerne area of Somerset: Eastleaze Farm, Haselbury Plucknett (on the rick sheet); Windmill Farm, Montacute; Honeydown Farm, Seaborough and Manor Farm, Merrriott on which the 1947 photo was taken.

In all hundreds of acres of well managed farmland. The

primary purpose of these farms was to supply milk for their factories making their many St Ivel brand dairy products. Their livestock side also supplied carcasses for their factory in Yeovil for their vast amounts of meat-based products.

In turn the farms always supported local businesses; ie most of their tractors (David Brown) and machinery being supplied by J & B Gibbs and Sons of Crewkerne.

My own vivid recollection of Aplin and Barrett is hauling both our own and our neighbours' milk from here in Martock about seven miles to their Watercombe Creamery in Yeovil by tractor and trailer for six weeks in the bleak winter of 1963 dodging round 6ft snowdrifts when snow and later ice made it impossible for milk lorries to travel.

In the 1970s they were taken over by Unigate Ltd, that being an amalgamation of United Dairies and Cow & Gate.

All manufacturing facilities in Yeovil and elsewhere were transferred to Trowbridge in Wiltshire. The farms in Somerset were sold at the same time. Thus ended over 80 years of Aplin & Barrett milk and meat processing, not only in Yeovil but nationwide. In Yeovil, where it all began, the site of their old headquarters and main facility is now a housing estate named "St Ivel Court" and Watercombe Creamery is converted into a furniture warehouse named "The Old Creamery".

Their legacy lives on at the show with the annual presentation of the Aplin & Barret Cup for Best Territorial Cheese in the British Cheese Awards

My grateful thanks to Stuart Barnes, the late Paul Hamlin and Jack Sweet, Yeovil Historian for information.



Just when the draught ox was going out of fashion the Bath & West ensured its revival and this proved to be a masterstroke as Ted Collins explains...



SAVING THE DRAUGHT OX

ON FARMS WITH ACCESS TO LARGE AREAS OF ROUGH GRAZING, OXEN WERE CHEAPER TO FEED AND MAINTAIN, LESS PRONE TO INJURY OR DISEASE, AND INCREASED IN VALUE EACH YEAR AS THEY FATTENED.

For centuries, the respective merits of horses and draught oxen as the motive power for ploughing were debated in farming circles. By the mid 18th century, it looked as though the horse had won the day, but then came the Napoleonic Wars, and the Bath & West!

War meant restrictions on food imports, including the oats on which the horses were fed. And whilst draught oxen were undoubtedly slower, there were many who felt that they did a better job, particularly on the lighter soils of the South and West of England.

More so probably than any other agricultural society, the Bath & West championed the re-instatement of the draught ox. Straddling the ancient ox strongholds of Devon and Cornwall and the horse-dominated regions further east, the Society was well placed to play a key enabling role in the transition. At one of its very first meetings, in November 1777, it discussed and approved the recommendation that in view of the advantages that would accrue to the greater use of oxen, the Society should offer premiums (prizes) to farm servants who 'treated oxen in the best and careful manner.' The following year, the Secretary, Edmund Rack circulated a questionnaire from the High Sheriff for Gloucestershire asking members' views on the matter.

The battle lines were well understood. Horses were stronger, faster, and more versatile, and capable of up to 40 per cent more work per day than an ox of the same weight. Oxen were slower and tired more easily, but on farms with access to large areas of rough grazing, were cheaper to feed and maintain, less prone to injury or disease, and increased in value each year as they fattened. As oxen and horses were to a large degree interchangeable, and many farmers kept both, the choice was seldom clear-cut, and often boiled down to personal preference and convenience.

A key but little-known element in the revival was the emergence of an improved

breed of dual-purpose cattle with superior working and beefing properties. This was the North Devon breed, as it became known, or 'Red Rubies' as we know them today. Developed by the Quartley, Davy and Merson families on and around Exmoor, they were smaller, more evenly proportioned, finer boned, and above all more active than the incumbent Gloucester, Somerset and South Devon breeds which in most areas they displaced. They thrived on poorer pastures, rough grazing and commons. An ox with equine characteristics, the re-styled North Devon met the demand on sheep-corn farms for a cheap and flexible source of draught at spring ploughing and harvest when the horses were fully occupied. It was said of them, that where the ground was not too heavy, they were unrivalled at the plough or harrow. Working half- or alternate days, in teams of two or four, they had a quickness of action that few horses could equal and could pull an empty wagon faster than any other ox.

The Society's seemingly boundless enthusiasm for the new ox husbandry is amply reflected in its Archives and Letters and Papers (1780-1929). Ploughing matches in which the respective merits of horses and oxen and of the new types of plough which were being developed could be compared were from early on a regular feature of the Society's activities. A trial at Burrough's Farm near Bath in 1788 featured a plough drawn by six oxen, old-style. At Kingscote in 1808, a two-ox plough won first prize,

and several of the farmers and gentlemen attending were so impressed by a double-furrowed ox plough that they resolved immediately to adopt it. At the Henbury match in 1816, the ox plough failed to win an award, the judges declaring that 'that sort of cattle [i.e. oxen] seldom contend with horses.' Harsh words, yet 40 years on oxen could still be seen ploughing in the district. In 1841, the Plough Meetings Committee offered premiums to any plough, drawn by any number of oxen, that could plough half an acre inside specified time periods: two oxen 4hrs, three oxen 3hrs 40 minutes, four oxen 3hrs. Prizes were awarded too for calculations of the 'costs, expenses and utility' of ox and horse teams.

The revival did not last. By the mid-nineteenth century, ploughing with oxen was rare, by 1900 it was almost extinct. The faster and more powerful – if hungrier – horse had won the day. Though hanging on rather longer in Sussex, the Cotswolds, the Berkshire and Wiltshire Downs and north-west Norfolk, the few draught oxen that survived the Great War were soon given up. The last working team in Britain, a pair of cross-bred Herefords owned by the Duke of Beaufort and up till then regularly worked at Cirencester Park, were stood down in 1964 on the retirement of Ted Smith, the country's last ox-man.

The working ox disappeared in Britain much earlier than elsewhere in Europe. One reason was the greater size and working capabilities of British horses, already evident by the late 17th century. Another was farm mechanisation and the widespread use of factory-made implements and machines designed for horses not oxen. Yet another was the enclosure and conversion to arable of the once large areas of ox pasture on the heaths and commons. But far from spelling the end for the North Devon breed, this merely served to give them a new lease of life – as 'beef breeds,' as distinct from dual purpose, another process in which the Bath & West played an important role.

Professor Collins was the Director of the Rural History Centre at the University of Reading from 1979 until his retirement in 2000 and has recently retired after many years' service as a member of the Society's Library and Archives Committee.



JOY SMITH

The Imagineering Fair at the Royal Bath & West Show is now one of its most popular and established highlights but how did this innovative idea come to fruition less than two decades ago?

Star attraction

In 2003 major manufacturing companies and engineering organisations across the South West, which included Airbus, Westland Helicopters (now known as Leonardo) and Rolls-Royce – together with the West of England Aerospace Forum and the Campaign to Promote Engineering – came together with the Royal Bath & West Society to form what was to become a unique and successful partnership still going today.

Following the success of a similar event in the Midlands, the Imagineering Fair featured, as it still does today, a marquee full of free fun, exciting hands-on engineering and technology activities for children of all ages. The success of this unique partnership rests on the continuous and invaluable support of the Royal Bath & West Society's provision of free ground space for the marquee, passes for marquee staff, marketing and assorted extras. And the Society's support combines with financial and 'in kind' support from a variety of leading manufacturers, engineering organisations and utilities based in the region as well as leading colleges and universities.

THE IMAGINEERING FAIR PROVIDES A PLATFORM FOR ORGANISATIONS TO ENGAGE WITH THE PUBLIC.

The Imagineering Fair continues to be organised through the Imagineering Foundation, the education charity founded by Midlands engineers who wanted to promote engineering and technology to 8-16 year olds through fun hands-on activities, inspiring them to consider a career in engineering in the future. They were concerned that young people were



High-tech piece of equipment on the Leonardo UK stand

avoiding engineering as a career, it had a bad image and the traditional hands-on skills were not being taught in school. They recognised the need to catch the children at a young age to inspire them, sow seeds for the future and help to meet the ever-increasing requirement for engineers across the UK.

Engineers are needed in all aspects of everyday life as well as manufacturing industries including agricultural industries and farm-to-fork sectors. A pool of skilled talented engineers is vital to secure the future of the UK economy.

Over the years more than 300,000 visitors have found their way to the Imagineering Fair marquee, come rain or shine. Year after year many 'regulars' make a beeline to the Imagineering marquee as soon as they come through the gate. The Imagineering team have seen many youngsters grow up over the years.

This showcase for modern engineering and technology also provides opportunities for youngsters to talk to working engineers,

often not much older than their own brothers and sisters – enthusiastic role models who can explain their own particular career path. It is well known that children learn better when they are having fun and through personal involvement. There is the potential to keep the youngsters occupied for hours – and some are happy to stay all day if their parents would let them!

Whilst the Imagineering team knows how inspirational Imagineering has been to many young people and influential in their choice of career path, it is difficult to keep track of individuals over the years but some have got in touch to provide an update on their career progress. One young engineer is a case in point. Serena Yeats visited the Imagineering Fair when she was 15. 'I remember really enjoying the interactive experiences. I have always questioned why something happens and I like to be able to see it in action, and this was one big takeaway I remember from Imagineering.' Subsequently her studies at

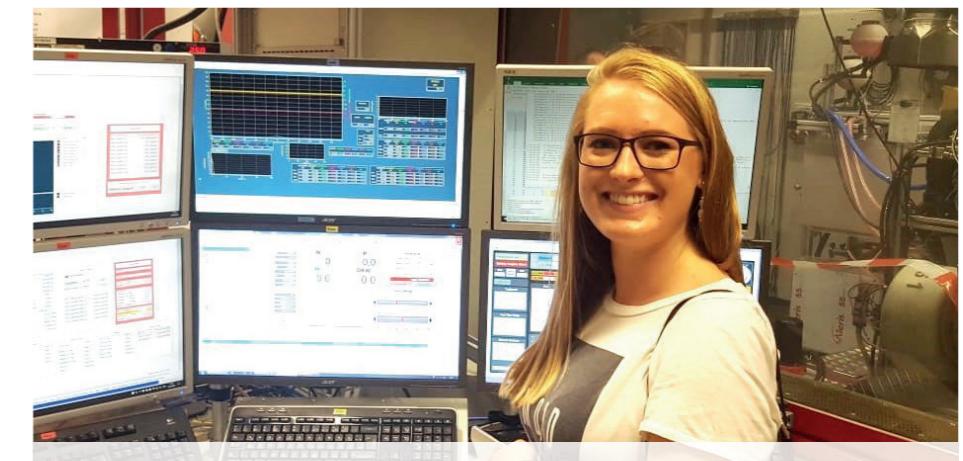


Above: The then President of the Bath & West Society, Mrs Mary Prior CVO MBE JP, gets to grips with one of Imagineering's signature projects, the Hydraulic Arm, with help from Bob Shanks, Imagineering's Chairman.

Below: Imagineering Event Manager, Rod Cannon, left, provides a guided tour to Robert Drewett DL, Chairman of the Bath & West Society and his daughter Milly.



Getting hands on with a Rolls-Royce component from aero-engine Leonardo UK stand



Serena Yeats, an early visitor to Imagineering, at work at a test bench at Robert Bosch, Stuttgart

GCSE, AS and A-level included Science, Maths, Further Maths and Physics. She went on to gain a first class degree with honours in Mechanical Engineering at the University of Liverpool. Today the 26 year old is a Calibration Engineer for gasoline engines at Robert Bosch GmbH in Stuttgart. Closer to home, her father Mike Yeats, set up a company, award-winning Solar Gate Systems and has exhibited at the Bath & West Show. Serena used her engineering training to help her father determine optimum angle, size and number of solar panels required to open and close a gate over 80 times, every day of the year. Now Serena is very much a role model in her own right.

The Imagineering Fair has grown considerably over the years with other organisations now on board including EDF Energy, BMT Defence Services, GE Aviation Systems, engineering institutions and colleges. They all invest time and resources to develop bespoke engineering and technology activities for youngsters, illustrating their own sector and area of interest. Many of the organisations have been participants for over a decade,

and in some cases longer, fostering a real community spirit. There is always something for children of all ages and abilities, with opportunities to see at first hand some of the fascinating technology used in modern manufacturing and defence that affects our everyday lives – engineering that is rarely seen by most of us. It has been fascinating to see over the years the changes in the kinds of activities developed for the Fair, demonstrating the mind-blowing sophisticated advancements in modern high-end technology. As well as simple mechanical challenges, things to make and fun STEM games (science technology engineering & maths), there has been an increase in IT programming, robotics, simulators and virtual reality. Youngsters can learn what keeps ships afloat and planes in the air – and everything in between.

The Imagineering Fair provides a platform for organisations to engage with the public, fulfil some of their own community engagement and education outreach commitments and it also provides continuous professional development opportunities for the young engineers on

each stand. For a number of years the Fair won Gold Awards for Best Feature in Show in its category – a tribute to the participants' hard work. And it has welcomed some very important visitors over the years from royalty in the delightful person of the Countess of Wessex to numerous Presidents of the Royal Bath & West Society, MPs and Government Ministers.

Rod Cannon, Event Manager for the Fair since it began and himself a former Imagineering Club tutor said: "The Fair has grown enormously over the years. We never imagined in the early years that it would have expanded as it has done. And it is great that two of the 'founding' companies – Rolls-Royce and Leonardo Helicopters (Westlands as it was known) have continued to support us."

Imagineering's Chairman Bob Shanks, said: "This has always been a most important show for us. We aim to inspire the young engineers of the future, essential for the economic success of the UK. We are looking forward to another exciting Fair at the Royal Bath & West Show in 2020, the 20th anniversary of the Imagineering Foundation."



ALAN LYONS HEAD OF SHOWS

Dairy farmers were in high spirits at this year's Dairy Show, with more than 6,000 visitors passing through the gates to witness the latest technology to improve efficiencies in the years ahead. Alan Lyons shares his highlights from the Show...

The UK's largest Dairy Show welcomed visitors from near and far with guests, Trade Stands and Judges coming from all over the world.

Dairy Show 2019



Headline sponsors Mole Valley Farmers



Dairy Show Cattle Ring sponsors NFU Mutual

300

As always, dairy cattle were at the heart of the show with over 300 entries representing the six main breeds

The Dairy Show is an essential date in the farming calendar, combining a comprehensive trade show with an exhibition of world class dairy cattle. This year, we celebrated a new chapter with the arrival of Mole Valley Farmers as headline sponsor for the next three years. We are delighted to strengthen our relationship with Mole Valley, which cements it as one of the largest of its kind in the country.

Topical seminars on livestock housing took place in the 'Hutch', with guest speakers including Duncan Forbes (Dairy Research Director at Kingshay), Matt Sellers & Mike Bryan (Galebreaker Group Ltd) and Mike Steele (Micron Bio-Systems, Director Technical Services). As every farmer knows, animal health has a huge impact on any livestock business. Housing is an important part of that and through these informative seminars visitors were able to pick up a plethora of useful advice to drive efficiencies in the future.

As part of the show's drive to celebrate the brightest and best new entrants to the sector, the Dairy Industry Vet of the Future competition saw Sophie Wilson crowned champion over a competitive field. "The standard of the projects submitted was outstanding," said Mike Steele from sponsor Micron Bio-Systems. Miss Wilson did her research project at the University of Nottingham on the pathogenesis of claw horn disease and is now working in general farm practice at NorCal Vets in Oxfordshire. Miss Wilson said she was "thrilled to win – it's a real honour."

As always, dairy cattle were at the heart of the show with over 300 entries representing the six main breeds, plus classes for calves and Junior Showmanship to encourage the exhibitors of the future. We were delighted once again to welcome the National Shows of the Jersey Cattle Society of the UK and the English Guernsey Cattle Society.

Three-year-old Ayrshire heifer, ALLSTAR TRICLO JOYBELL was this year's Supreme Champion. Commenting on their win,

**DAIRY FARMERS ARE
POSITIVE ABOUT EMBRACING
THE FUTURE.**



Above: Supreme Champion Allstar Triclo Joybell, with Society President Annie Maw and sponsors Mole Valley Farmers and NFU Mutual

Right: Claire and Jenny Daws, getting their Jersey ready

a representative of E.T. Tomlinson & Son said "Joybell is a big animal but she's very easy to work with and she's got real style, which is something you can't breed for."

The atmosphere at this year's show was very upbeat, despite the uncertainties of Brexit.



The Dairy Industry Dinner

This unmissable event on the dairy calendar was particularly special this year reports David Cotton...

The dinner is also an opportunity to celebrate success and on this occasion Richard Calver was presented



with the Dairy Industry Award for his lifelong commitment to dairy through keeping traditional cheddar-making alive and embracing new technology as well as training, developing and encouraging all those that work with him. As his son Tom, who has now joined the business, said, "the boy done good."

The evening also gives us an opportunity to think of those less fortunate than ourselves and this year we chose to support Farming Community Network, a voluntary organisation and charity that supports farmers and families within the farming community through difficult times. With the matched support of HSBC and Gift aid we raised in excess of £5,000.

A tremendous evening leading into the successful 2019 Dairy Show.



DEBBIE HOWARTH COMMERCIAL ENTERPRISE MANAGER

Debbie Howarth explains how recent transformations are making the showground into a premium venue for new types of customer and events...

WE HAVE RESHAPED OUR COMMERCIAL OFFERING AND VENUE PORTFOLIO TO INCORPORATE MEETING SPACES.



© Alex Rawson

Comedy, conferences & canines

We are thrilled to report a full calendar again for 2020, without any spare weekends and some different events coming on site.

Glastonbury Festival were delighted with how we worked with them in a support capacity for the 2019 festival and we are proud to continue this working relationship with organisers to offer the largest offsite location for their requirements during the festival, including the motorhome camp site, official shuttle bus drop point and holding area for approximately 600 coaches gathering from across the country.

The National Adventure Sports Show (NASS) increased the size of their event in 2019 and although as a result there were challenges with traffic management on ingress, the event got underway well with earlier issues rectified for a smooth egress. Organisers are already working on highly enhanced traffic plans for 2020.

The West of England Game Fair continues to hold its standing as one of the largest Game and Country Fairs nationwide and will be celebrating their 25th

anniversary with us in March 2020. Plans are in place for something extra special for their celebratory year.

Other highly popular events returning are **Truckfest**, **SW Motorhome Show**, **Westfest** and the **SW Homebuild & Renovation Show**.

Some new events coming to site in 2020 include a gathering of all things dog related with **The Big Bark** organised by Miss Ivy Events in April, reacting to many requests to hold a show for the family pooch.

British Flyball Association are including a championship competition for the event.

Aside from the annual **Royal Bath & West Show**, May is looking very busy with a regional three-day rally for **Somerset County Young Farmers Clubs**, as well as a **VE Day** celebration 1940's tea dance with Glen Miller style big band and a **Health and Well Being Fayre**. **Comicon SW** comes to us in June for the first time and plans are already well underway for the new **Christian rally** that will take place in August 2020.

Our dip into the entertainment world of high-class comedy proved to be a

massive success when the eagerly awaited **Bill Bailey** came to the showground in May 2019. The two nights were a sell-out, Bill said he would be happy to come back again. The Showering Pavilion, which houses the show cattle at the Main Show, was transformed in a matter of days into a sophisticated theatre style auditorium seating an audience of 2,630 at each show. Proof that we are now ready to take on more high-end touring shows and concerts.

As we go to print, we are in talks with industry promoters to bring more events of this type to our arena and we are confident that more high-profile entertainment within the music and comedy sectors will be coming to the site in the Summer and Christmas periods in the near future.

We hosted our first **Outdoor Cinema** night in the summer months and with clever use of our grandstand facing the main ring made more of a unique mini concert feel to the evening. We are sure to repeat this again. Our first Sunday morning **Family Car Boot** sale also caught us by surprise with its popularity. We started our new concept

of '**An Evening With**' series in November 2019, presenting a sold out evening with popular TV personality and shepherdess Amanda Owen, towards a new strategy for the marketing of our venue, we have reshaped our commercial offering and venue portfolio to incorporate meeting spaces in the **Rural Enterprise Centre** and increasing the awareness and usage of other spaces and buildings around the site. Emma Corr, who manages the Rural Enterprise Centre is now a welcome addition to the Events Team to work alongside Chloe Warren and myself to maximise all elements of the site with our aim to hit a target of £1m commercial revenue in the next financial year. We also recognise the value of our outside open space, which has been hired for a variety of uses from vehicle component testing, lorry driver training and is becoming a favourite of the BBC when in the area for location parking.

With the evolution of our new strategy to encourage a more diverse use of the site and buildings, four new Blue-Chip corporates, all from different industries, have booked with us to host a **trade showcase, training and roadshow events**. A market in which we are proving extremely competitive and attractive to these types of organisations.

The addition of our new **Wessex Pavilion**, which became operational from May 2019, is proving to be a great investment for the showground and has



An Evening with Amanda Owen, which was held in the Wessex Pavilion in November

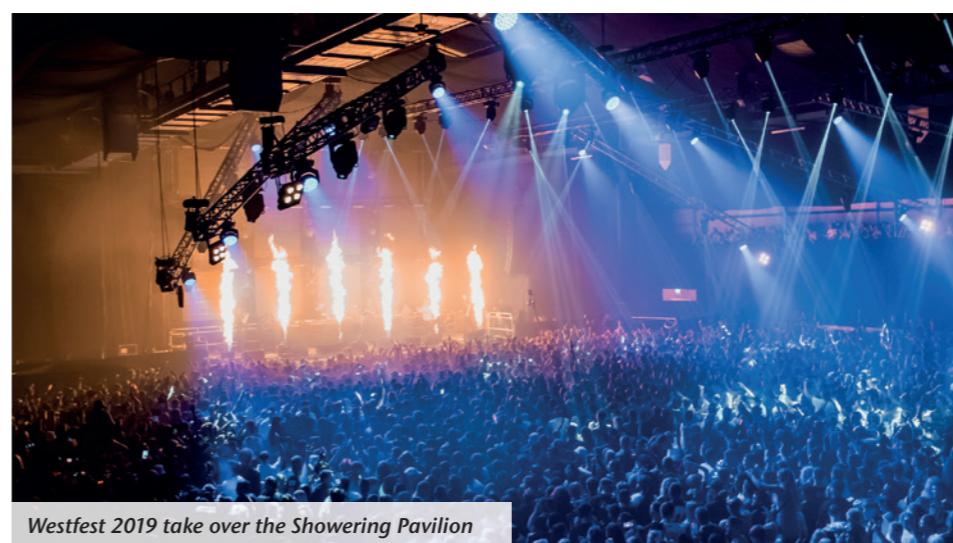
been well received as a bonus for our event organisers, with in-house contractors Hayes Catering Ltd able to offer a wider variety of catering options in a restaurant environment. The Pavilion has already been used for dining functions with the **Western Daily Press Food & Farming Awards** ceremony being the very first event to take place in this new facility. The building boasts the largest dining function suite in the region, comfortably seating 850 over its two self-contained floors in a configuration of 500 on ground level and 350 on first floor. We are grateful to both Thatchers who have generously sponsored the aptly named **Thatchers Bar** on the ground floor, and **Butcombe Brewery** who grace the upstairs bar with their namesake and branding.

This extremely useful building will also offer a superb catering addition to large scale conferences and we entered this sector with the successful hosting of a one-day conference for 400 delegates having won the tender over large hotel chains in the region. This showcase function suite is capable of much more and we are working hard to spread the word about the great facilities.

The future is looking bright for the Bath and West Showground as the 'go to' premier events venue in the South West.



The Wessex Pavilion all set for an Awards Dinner



Westfest 2019 take over the Showering Pavilion

© Starmin Events

Stewards Q&A



TONY WILCOX

Chief Steward of Yard

Where are you based?

I am based at the Main gate on the showground, overseeing the vehicle entrance to the show. I work in conjunction with the security company in ensuring that no vehicles and passengers come into the show without the proper passes. I am also responsible for all other vehicle entrances.

Length of Service at the show:

I started at the show back in 1972 as a night security steward, that's 47 years ago!

Profession when not at the show:

At present I am a Parish Administrator for the Minster Church in Warminster. This involves looking after two churches and overseeing three other ones, in the River Were Diocese.

Where do you live:

Born and bred in Castle Cary and lived there for the first 45 years. Our family moved to Bruton some 20 years ago, then moved to Warminster and lived there for nine years, only to return to Castle Cary last year.

What does your stewarding job entail both before and during the show?

BEFORE THE SHOW: I am lucky enough to be a member on the "Main Show" committee. This keeps me busy attending meetings throughout the year. Helping to plan and discuss the next show and de-briefing the previous show. Importantly reporting back to other chief stewards as and when possible. I am also on the "Emergency Committee." I have also been a member of the Show Council for quite a few years as well.

DURING THE SHOW: I am responsible for the entrance and exit of all vehicles and their occupants. I have an excellent team of stewards who work with me and an equally good team of security staff guards who are on the front line of our vehicle entrances.

I most recently have also become responsible for all lost and found property during the show. This entails ensuring that the found items go back to their rightful owners and all lost items are documented.

What is the most challenging aspect of the show?

Dealing with trade stand holders who do not have the proper documentation or vehicle passes.

Fortunately, these are rare and is usually down to people not reading the pre-show information or application forms properly.

What is the most enjoyable aspect?

Seeing the Show site full of trade stands and public, and at the end of the day knowing the traders and public are going home happy after a good show.

Why do you do it?

I absolutely love meeting new people from all walks of life; making new friends and renewing old friendships.

Equally it gets me out of my normal daily routine and refreshes my life. That sounds sad, I have a good life anyway, but it just makes life even better.

How did you become involved?

I initially assisted Fred Kent on the horseshoeing section where he was Shoeing Foreman. A couple of years later, I was invited to join the Shoeing and Wrought Ironwork Committee by David Wainright, then Chairman and Chief Steward of the show.

What is the most amusing thing to happen to you while stewarding at the show?

Too many to mention!



“I absolutely love meeting new people from all walks of life; making new friends and renewing old friendships.”



ALAN STONE

Chief Steward
of Orchards and Cider

Length of Service at the show:

Involved with the Show in one way or another for 36 years.

Where do you live?

Shepton Mallet.

What does your stewarding job entail both before and during the show?

Helping set up and run the huge cider marquee, including stocking and running the bar with 60 local ciders from 35 cider makers.

What is the most challenging aspect of it?

Getting the balance right between Society and Exhibitors.

What is the most enjoyable aspect?

Talking to the public about cider and to the other Cider Makers.

Why do you do it?

I love the West Country and its rich heritage, especially of cider!

How did you become involved?

I worked on the stands of my employers, Dalgety Agriculture and Old Mill, and just got more involved with the show. I was a members' rep for 10 years before focusing on cider.

What is the most amusing thing to happen to you while stewarding at the show?

I remember the Countess of Wessex telling me off for looking at my phone in a meeting she was chairing! She really was excellent at the Show.

What are the show highlights for you?

A highlight for me was when my son and I won an award for our cider. Of course, with independent judges tasting blind...



DAVID SEDGMAN

Chief Steward of British Farming for the Family

Length of Service at the show:

Approx. 20 years.

Profession when not at the show:

Active farmer.

Where do you live?

Lower Farm, Kingweston.

What does your stewarding job entail both before and during the show?

Chairing meetings throughout the year to organise exhibits, attractions and stewards. During show to ensure events run smoothly and objectives are achieved.

What is the most challenging aspect of it?

Ensuring all plans are executed and detail is not overlooked.



“ I was born and brought up in the countryside and have had a close affinity with all rural issues.”



EDWARD ALLEN DL

Chief Steward of Security

Length of Service at the show:

20 years.

What does your stewarding job entail during the show?

I work alongside and coordinate the work of the security contractor and the emergency services and, with the support of the H&S contractor, ensure that any incidents or any crime or disorder is appropriately managed.

If there is a royal visitor or similar VIP then that of course takes precedence and becomes my primary function for the planning and the duration of their visit.

Why do you do it?

I was born and brought up in the countryside not far from the showground and have had a close affinity with all rural issues throughout my life. But obviously my career has also had an impact on the role I perform.

Having served for many years as a senior Police Officer in Avon & Somerset, my experience and knowledge has gone a long way towards ensuring that I have a reasonable understanding of many of the issues faced by the Society – and an event involving a large gathering

of members of the public. It is great to be involved.

What is the most challenging aspect of the show?

The most challenging factor is managing the unknown or the unexpected.

The larger the crowds, the better the show and the more enjoyable the experience for all those who attend to make the most of the vast array of attractions and exhibits.

But with all those people, the impressive range of machinery, a huge number of animals, masses of expensive kit and equipment, mixed with the availability of alcohol, there is potential for things to happen.

But it is a fact that very few people coming to the show have the slightest criminal intent and so with the careful planning and the cooperation of all those who work on or visit the showground, the relatively small number of issues occurring during the event are managed swiftly and professionally.

What is the most enjoyable aspect?

The most enjoyable aspect of the Show is seeing the whole event come alive on a daily basis and watching so many people from all walks of life having a really great time. When the weather is good, as it was this year, there is nothing better than watching a big crowd enjoying a terrific show.



How did you become involved?

Whilst still a serving Police District Commander I had a close working relationship with the showground primarily when members of the Royal family visited the site. My work with the members of permanent staff then transposed into working with my predecessor at the show and subsequently to taking the Chief Steward's role, after I had completed my service with the police.

What is the most amusing thing to happen to you while stewarding at the show?

On the first day this year a few people asked me if Prince Charles was opening the Show, as they had heard it announced on local radio that morning – and I was certainly not aware of any Royal visitors! After a quick check I established that the show press release had featured that 'The Prince of Wales Awards would be presented at the opening of the show'. The radio stations concerned had not read the release sufficiently and broadcast that 'The Prince of Wales was opening the Show'. A few red faces perhaps!

What are the show highlights for you?

There are so many. But a few of my personal favourites:

The vast range of livestock exhibits, the terrific variety of high quality food available, the fun attractions in the countryside arena, the main cattle parade, the Pony Club games (I just love the incredible display and competitive effort by the ponies and the children. Equally special was being asked to present their prizes this year) and the sunset ceremony by the military band at the end of a long tiring show. It is a fitting and sometimes emotional conclusion to a great event.

JULIUS LONGMAN

Chief Steward of British Cheese Awards

Length of Service at the show:

Circa 10 years.

Profession when not at the show:

Managing Director of The Bay Tree Food Co.

Where do you live?

Somerset.

What does your stewarding job entail both before and during the show?

Chairmanship that helps the BCA committee deliver, what will hopefully be, a fantastic showpiece for British and Irish cheese.

What is the most challenging aspect of it?

Keeping people happy.

What is the most enjoyable aspect?

Hearing the wonderful comments from the general public as they walk around the cheese on show.

What are the show highlights for you?

The Awards dinner, hosted by the brilliant Nigel Barden, would be the highlight.



“ I love the whole thing and am always amazed at how much effort and support everyone gives each year to give the public a great day out.”

EMMA MACDONALD

Chief Steward of Reception Visitors' Stewards

Length of Service at the show:

30 plus years.

Profession when not at the show:

Managing Director of The Bay Tree Food Co.

Where do you live?

Managing Director of The Bay Tree Food Co.



What is the most amusing thing to happen to you while stewarding at the show?

Many years ago Philip Snell had a big dinner for his retirement. Mike Tucker nominated some of us to go and test out the most awful reverse bungee ride that was on the showground that year. We ended up raising £2,500 for charity and six of us, including Robert Drewett, Mike Tucker, and a few others had to go up in this ride the following morning much to the amusement of those spending the money. It was a great night but not such a great morning!!

What are the show highlights for you?

I love the whole thing and am always amazed at how much effort and support everyone gives each year to give the public a great day out.





RICHARD MEUNIER PRINCIPAL ARCHIVIST FOR BATH & NORTH EAST SOMERSET

Richard Meunier, Principal Archivist for Bath and North East Somerset, briefly explains the relationship with the Society...

45 year partnership

THE SOCIETY'S IMPORTANT RELATIONSHIP
WITH BATH RECORD OFFICE



Bath Record Office has a long and important relationship with the Royal Bath & West of England Society stretching back 45 years. The Record Office was appointed as the place of deposit for the Society's archives by the Executive Committee in 1974 and

the collection has grown to become the largest deposited collection within the archives. This rich collection documents the Society's activities from 1777 to the present day and includes minutes, press cuttings, photographs, records of the annual shows as well as objects. Its

importance lies in its value as a resource for researchers who are studying the development of agricultural practice and innovation from the eighteenth century and the history of how agriculture has been promoted to the benefit of our economy and way of life.



Western Power Distribution wins Gold and its sponsored Safety competition is a resounding success!

Western Power Distribution (WPD) was delighted to win Gold for the Best Non Agricultural Trade stand for a second year running at the 2019 summer show.

That coupled with the ever popular Royal Bath & West Society's Children's Art and Design Safety Competition sponsored by WPD meant that 2019 made the show an outstanding success for the electricity business.

Hundreds of pupils from across the South West submitted entries to the competition with this year's overall winner nine year-old Olivia Lovelace, winning £400 for her school - Elmhurst Middle School, Somerset.

Primary schools across the South West entered the competition which was split into three age categories. Youngsters were

tasked with using their skill and imagination to design a safety poster themed around staying safe around electrical equipment.

Each category winner's entry was displayed at WPD's award-winning exhibition stand.

Focusing on safety, customer awareness and customer care, the stand proved to be very popular with the many thousands of visitors who took advantage of its range of hands-on activities. These included a new virtual reality experience around safety which attracted a huge amount of interest. Visitors were also encouraged to enter a safety competition to win a PlayStation 4.

There was also an opportunity to meet WPD's safety superhero Pylonman and to watch live safety demonstrations involving overhead lines and underground cables.

WPD's Karen Welch said: "We were

absolutely thrilled to be awarded Gold again this year for our stand. Each year we work to bring new elements to the exhibition to make sure it captures the interest and imagination of our visitors. We always strive to make it as up-to-date and as relevant to our visitors as we possibly can."

THAT COUPLED WITH THE EVER POPULAR ROYAL BATH & WEST SOCIETY'S CHILDREN'S ART AND DESIGN SAFETY COMPETITION MADE THE SHOW AN OUTSTANDING SUCCESS FOR THE ELECTRICITY BUSINESS.

2019

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Stewards 2019

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Head of Marketing: Rowen Campbell
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Sponsorship & Promotions: Sophia Ottewell
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REC & Conferencing Manager: Emma Corr
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IN MEMORIAM

The Society would like to record with sadness the following deaths over the past year:

Mr Charles Clark ARICS FAAV
Mr Albert Cook
Miss Rosanne Dobson
Mr Richard Plummer
Mr Les Staples

As at 6th January 2020

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YEAR	PRESIDENT	YEAR	PRESIDENT
1970	The Lord Ashburton, KG, KCVO	1995	The Earl of Selborne, KBE
1971	Col. C.T. Mitford-Slade	1996	Mr R.W. Drewett DL
1972	Brig. The Lord Tryon, GCVO, KCB, DSO	1997	The Lord Armstrong of Ilminster, GCB, CVO
1973	The Lord Dulverton, CBE, TD	1998	The Rt Rev. James Thompson, The Lord Bishop of Bath & Wells
1974	The Earl Waldergrave, KG, TD, DL, GCVO	1999	The Countess of Arran DL
1975	Col. C.T. Mitford-Slade	2000	The Rt. Hon. The Earl Cairns, CBE
1976	The Lord Digby	2001	Rt. Hon. Viscount Cranborne DL
1977	HRH The Prince of Wales, KG, KT	2002	HRH The Duke of Gloucester KG, GCVO
1978	His Grace The Duke of Wellington, MVO, OBE, MC, DL	2003	Lady Gass, Her Majesty's Lord Lieutenant for Somerset
1979	Col. W.Q. Roberts, CVO, CBE, DSO, DL	2004	The Rt. Hon. The Lord King of Bridgwater CH
1980	Sir John Wills, Bt, TD	2005	The Marquess of Salisbury, PC, DL
1981	HRH The Duke of Edinburgh, GCVO, KG, KT, GBE	2006	Lord Waldegrave of North Hill
1982	The Marquess of Salisbury, DL	2007	Lord Cameron of Dillington DL
1983	Lt. Col. G.W.F. Luttrell, MC	2008	Angela Yeoman, OBE, DL
1984	The Lord St. Levan, DSC, DL	2009	The Earl of Devon
1985	Field Marshal Sir Roland Gibbs, GCB, CBE, DSO, MC, DL	2010	HRH The Countess of Wessex GCVO
1986	HRH The Princess Anne, Mrs Mark Phillips, GCVO	2011	HRH The Countess of Wessex GCVO
1987	Lord Romsey	2012	Sir Henry Elwes KCVO
1988	Mrs Susan Williams, MBE, JP	2013	The Rt Revd Peter B Price, Bishop of Bath & Wells
1989	Major The Lord Darling, DL	2014	HRH The Duchess of Cornwall GCVO
1990	Sir John Quicke, CBE	2015	The Lord & Lady Fellowes
1991	Mr Marmaduke Hussey	2016	Michael Eavis CBE
1992	(Deputy President) Col. G.W.F. Luttrell, MC	2017	Sir John Cave Bt DL
1993	Admiral of the Fleet, Sir Henry Leach, GCB, DL	2018	Mrs Mary Prior CVO MBE
1994	The Lord Vestey	2019	The Earl and Countess Bathurst



The Earl and Countess Bathurst



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