

THE BRITISH & IRISH CHEESE AWARDS 2025

COMPETITION SCHEDULE

ENTRIES CLOSE 19TH FEBRUARY 2024



HELD AT THE BATH & WEST FOOD & DRINK FESTIVAL 22ND - 23RD MARCH

JUDGING WILL TAKE PLACE 21ST MARCH 2025

VISIT WWW.BRITISHCHEESEAWARDS.COM FOR FURTHER DETAILS

Bath & West Shows Limited

(Registered in England & Wales with Number 8680261)

Friday 21 – Sunday 23 March 2025

BRITISH AND IRISH CHEESE AWARDS SCHEDULE

ENTRY FEES

(BASED ON OVERALL AVERAGE ANNUAL VOLUME, NOT VOLUME PER CHEESE)

£15.00 / Entry: up to 25 tonnes
£22.50 / Entry: 25 – 60 tonnes
£32.50 / Entry: 60 – 120 tonnes
£45.00 / Entry: More than 120 tonnes

QUANTITY TO ENTER

Small cheeses (weighing less than 1kg whole) – a minimum of 500g

Large cheeses – minimum 1kg preferred or a maximum 5kg block

KEY DATES

Deliveries to Peter Green Chilled: Tuesday 18 & Wednesday 19 March ONLY

Deliveries by hand: Thursday 20 March (before 2pm)

Judging & Awards Dinner: Friday 21 March

ENTRIES CLOSE:

ONLINE – 17 February 2025

www.britishcheeseawards.com

NO ENTRIES, UNDER ANY CIRCUMSTANCES WILL BE ACCEPTED AFTER THIS DATE

THE SHOWGROUND, SHEPTON MALLET, SOMERSET BA4 6QN
Telephone: 01749 822209



COMPETITIVE CLASSES

We hope the following classes provide an opportunity for your company to enter the British and Irish Cheese Awards (BICA), but should you have any queries please contact:

Amelia Battagel
E-mail: amelia.battagel@bathandwest.co.uk
Tel: 01749 822209

SPONSORSHIP OPPORTUNITIES

If you would like to discuss opportunities to become a sponsor for either the British and Irish Cheese Awards or the Food & Drink Festival as a whole, please contact:

Sophia Orttewell
E-mail: sophia.orttewell@bathandwest.co.uk
Tel: 01749 822216

The packages available range from Event Headline Sponsor, Pavilion Sponsor, BICA Category Award sponsor, BICA Special Award sponsor through to a Show Supporter, with some packages offering free tradestand space and tickets to the C Presentation Dinner.

TRADESTANDS

If you would like to book tradestand space please contact:

Lucy Champion
E-mail: lucy.champion@bathandwest.co.uk
Tel: 01749 822230

Tradestands for cheese producers will be located in the Showering Pavilion alongside the British and Irish Cheese Awards. The trade stand brochure can be found at www.bathandwest.com/food-and-drink-festival/trade-stands.



FRESH

The following classes are eligible for the Best Fresh Award.

Classic Examples: Cream Cheese, Aged Cerney

Class	C1	Feta Style
Class	C2	Mozarella Style
Class	C3	Halloumi Style
Class	C4	Fromage Frais, Cottage & Ricotta Style
Class	C5	Lactic Unrinded
Class	C6	Lactic Rinded

SOFT WHITE

The following classes are eligible for the Best Soft White Award.

Classic Examples: Somerset Brie, Tunworth, Baron Bigod

Class	C7	Goat
Class	C8	Sheep or Buffalo
Class	C9	Cow [up to 500gm]
Class	C10	Cow [over 500gm]

RIND WASHED

The following classes are eligible for the Best Rind Washed Award.

Classic Examples: Stinking Bishop, Durrus

Class	C11	Hard Rind Washed
Class	C12	Soft/ Semi-Soft Rind Washed

SEMI SOFT

Class	C13	Semi-Soft (non-rind washed)
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CHEDDAR



The following classes are eligible for the Category Award for the Best Cheddar, and Special Awards for Best Traditional Cheddar, Best Block Cheddar and Best Prepared Block.

Block Cheddars made with helveticus starter culture [modern] will be judged separately from those made with traditional cultures.

- | | | |
|--------------|------------|--|
| Class | C14 | The IFF Grand Prix - Mature Cheddar (open to both block and traditional cylindrical)
7 – 12 months. |
| Class | C15 | Cheddar - Mild (open to both Block and Traditional Cylindrical)
up to 6 months. |
| Class | C16 | Cheddar - Mature Traditional Cylindrical (can be presented in smaller pieces as quarters or eighths)
7-12 months. |
| Class | C17 | Cheddar – Extra Mature Traditional Cylindrical (can be presented in smaller pieces as quarters or eighths)
13 - 17 months. |
| Class | C18 | Cheddar – Vintage Traditional Cylindrical (can be presented in smaller pieces as quarters or eighths)
18+ months. |
| Class | C19 | Cheddar - Mature Block (Non Helveticus. Can be presented in smaller 5kg or 2.5kg blocks)
7 - 12 months. |
| Class | C20 | Cheddar - Mature Block (Modern Helveticus. Can be presented in smaller 5kg or 2.5kg blocks)
7 - 12 months. |
| Class | C21 | Cheddar - Extra Mature Block (Non Helveticus. Can be presented in smaller 5kg or 2.5kg blocks)
13-17 months. |
| Class | C22 | Cheddar – Extra Mature Block (Modern Helveticus. Can be presented in smaller 5kg or 2.5kg blocks)
13 - 17 months. |
| Class | C23 | Cheddar - Vintage Block (Non and Modern Helveticus. Can be presented in smaller 5kg or 2.5kg blocks)
18+ months. |
| Class | C24 | PDO/PGI Cheddar – open to both Block and Traditional Cylindrical that currently hold PDO/PGI status.
Any age, any size. |
| Class | C25 | Waxed Cheddars – can be vat made or extruded.
Any age, any size. |



TERRITORIAL

The following classes are eligible for the Category Award for the Best Territorial Cheese and Special Award for the Best Prepared Block.

Class	C26	Lancashire - Tasty Traditional/Cylinder or Block
Class	C27	Lancashire - Creamy Traditional/Cylinder or Block
Class	C28	Lancashire - Crumbly [Acid] Traditional/Cylinder or Block
Class	C29	Red Leicester - Traditional/Cylinder/Wheel
Class	C30	Red Leicester - Block
Class	C31	Cheshire - Coloured/White Traditional/Cylinder
Class	C32	Cheshire - Coloured/White Block
Class	C33	Wensleydale - Traditional/Cylinder/Wheel
Class	C34	Wensleydale - Block
Class	C35	The Gloucesters - Double Gloucester Traditional/Cylinder
Class	C36	The Gloucesters - Double Gloucester Block
Class	C37	The Gloucesters - Single Gloucester PDO
Class	C38	Caerphilly - Traditional/Wheel
Class	C39	Caerphilly - Block
Class	C40	Other Territorials - White Stilton Hard, traditional cheese not listed above.
Class	C41	Other Territorials - Derby & Sage Derby (not blended) Hard, traditional cheese not listed above.



HARD: MODERN BRITISH

The following classes are eligible for the Best Modern Award.

Class	C42	Cow [up to 6 months]
Class	C43	Cow [7-12 months]
Class	C44	Cow [over 12 months]
Class	C45	Goat [up to 6 months]
Class	C46	Goat [over 6 months]
Class	C47	Sheep [up to 6 months]
Class	C48	Sheep [over 6 months]
Class	C49	Buffalo [Hard]
Class	C50	Other - European Style

BLUE

All cheeses with blue mould including Soft White.

The following classes are eligible for the Best Blue Award.

Class	C51	Silton - whole
Class	C52	Silton - cut in half
Class	C53	Shropshire Blue - whole
Class	C54	Shropshire Blue - cut in half
Class	C55	Blue Cow [up to 6 weeks]
Class	C56	Blue Cow [6-12 weeks]
Class	C57	Blue Cow [over 12 weeks]
Class	C58	Blue Goat / Sheep / Buffalo
Class	C59	Soft White Blue [Any milk]



FLAVOUR ADDED (NON-BLENDED)

Including wrapped or coated.

The following classes are eligible for the Best Flavour Added Award.

Class	C60	Dessert / Fruit / Sweet / Nuts / Seeds
Class	C61	Naturally Smoked - Cheddar
Class	C62	Naturally Smoked - Goat / Sheep / Buffalo
Class	C63	Naturally Smoked - Territorials/Other
Class	C64	Chives / Onions / Pepper / Chilli / Garlic / Spices
Class	C65	Herbs / Leaves / Foliage
Class	C66	Other

FLAVOUR ADDED (BLENDED)

Including wrapped or coated.

The following classes are eligible for the Best Flavour Added Award.

Class	C67	Blended - Sweet
Class	C68	Blended - Savoury
Class	C69	Blended - with Garlic / Pepper / Chilli
Class	C70	Blended - Smoked

REDUCED FAT CHEESE

Class	C71	Hard [17-22%]
Class	C72	Hard Half Fat [less than 17%]
Class	C73	Soft/Semi-soft



NEW CHEESE

Open to any cheese created since January 2024 and not previously entered in the British and Irish Cheese Awards.

The following classes are eligible for the Best New Cheese Award.

Class	C74	Soft White
Class	C75	Semi-soft
Class	C76	Hard - Cow
Class	C77	Hard - Goat / Sheep / Buffalo
Class	C78	Blue
Class	C79	Flavour Added - Sweet
Class	C80	Flavour Added – Savoury
Class	C81	Fresh

EXPORT

Open to British or Irish cheese currently being sold outside Britain and Ireland.

The following classes are eligible for the Best Export Award.

Class	C82	Soft / Semi-soft
Class	C83	Cheddar
Class	C84	Other Territorial
Class	C85	Other Cow
Class	C86	Goat / Sheep / Buffalo
Class	C87	Blue - Stilton
Class	C88	Blue - Other
Class	C89	Flavour Added / Blended
Class	C90	Fresh



DAIRY PRODUCTS

The following classes are eligible for the Best Dairy Product Award.

Class	C91	Butter - flavoured
Class	C92	Whey Butter
Class	C93	Clotted Cream
Class	C94	Double Cream
Class	C95	Yoghurt - plain [set/stirred]
Class	C96	Yoghurt - Greek style plain
Class	C97	Yoghurt - flavoured
Class	C98	Yoghurt - fruit [stirred]
Class	C99	Butter - unsalted
Class	C100	Butter – salted

PACKAGING

Judged on appearance. Product to be shown in **final branded packaging**.

The following classes are eligible for the Best Packaging Award.

Class	C101	Any British or Irish made cheese in branded packaging
Class	C102	Dairy Product Packaging

FOOD AND DRINK FESTIVAL CHEESE TASTING TOURS

22nd and 23rd March 2025 – 10am to 4pm at the Food and Drink Festival

Cheese producers are encouraged to provide a cheese of their choice for the public cheese tasting tours. Our guides will take the public through the range of cheeses offered in the tour and direct attendees to the relevant trade stands.

Producers must have a trade stand at the Food and Drink Festival and enter the British and Irish Cheese Awards to take part in the cheese tasting tours.



MAIN CATEGORY AWARDS

- | | |
|------|---|
| CS1 | Best Fresh
Winner: 2024 St Jude Cheese |
| CS2 | Best Soft White
Winner: 2024 Hampshire Cheese Company Ltd |
| CS3 | Best Rind Washed
Winner: 2024 The Bath Soft Cheese Company |
| CS4 | Best Cheddar
W M Cary & Son Rose Bowl (PR1)
Winner: 2024 Saputo Dairy Uk |
| CS5 | Best Territorial
Aplin & Barrett Trophy (PR20)
Winner: 2024 Long Clawson Dairy Ltd |
| CS6 | Best Modern
Winner: 2024 King Stone Dairy Ltd |
| CS7 | Best Blue
Winner: 2024 Cashel Farmhouse Cheesemakers |
| CS8 | Best Flavour-Added
Winner: 2024 Lynher Dairies Ltd |
| CS9 | Best New Cheese
Winner: 2024 Cote Hill Cheese |
| CS10 | Best Export
Dairy Crest Trophy (PR22)
Winner: 2024 St Jude Cheese |
| CS11 | Best Goat Cheese
Winner: 2024 Killeen Farmhouse |
| CS12 | Best Sheep Cheese
Winner: 2024 King Stone Dairy Ltd |
| CS13 | Best Dairy Product
The Dairy Produce Trophy (PR23)
Winner: 2024 Coombe Castle International Ltd |



SPECIAL PRIZES

- CS14 Best English Cheese**
Patrick Rance Memorial Trophy
Winner: 2024 White Lake Cheese Limited
- CS15 Best Scottish Cheese**
Jeff Reade Memorial Trophy
Winner: 2024 Highland Fine Cheese Ltd
- CS16 Best Welsh Cheese**
Dougal Campbell Memorial Trophy
Winner: 2024 Bryngaer Goats
- CS17 Best Irish Cheese**
Eugene Burns Memorial Trophy
Winner: 2024 Cashel Farmhouse Cheesemakers
- CS18 Best Traditional Cheddar**
Winner: 2024 Trethowan's Dairy Ltd
- CS19 Best Block Cheddar**
Winner: 2024 Saputo Dairy Uk
- CS20 Best Organic Cheese**
The Gordon Perry Salver (PR25)
Winner: 2024 Alvis Bros Ltd
- CS21 Best PDO /PGI Cheese**
The Farmhouse Cheesemakers trophy (PR2)
Winner: 2024 Barber's Farmhouse Cheesemakers
- CS22 Best Show Dressed Cheese**
R&B Longman Trophy (PR24)
Winner: 2024 Dewlay Cheesemakers Ltd
All cheeses entered in the competition will automatically be judged for this award.
- CS23 Best Packaging Award**
Winner: 2024 Felthams Farm Ltd
- CS24 Best Prepared Block Cheese**
The Chris Braund Memorial Trophy (PR38)
Winner: 2024 Saputo Dairy UK
- CS25 Best Cheese from a Member of the Specialist Cheesemakers Association Award**
Winner: 2024 Trethowan's Dairy Ltd

CHAMPION PRIZE

- CC1 Supreme Champion**
The Mathews and Skailes Perpetual Challenge Cup (PR6)
Winner: 2024 Cote Hill Cheese
- CC2 Reserve Champion**
The KD Maddever Challenge Cup (PR19)
Winner: 2024 Cashel Farmhouse Cheesemakers





Results, Awards & Trophies

Each entry is awarded points as follows:

25 – 35 points = Bronze. 36 - 44 points = Silver. 45 - 50 points = Gold

Category Awards

Offered for Fresh, Soft White, Rind Washed, Cheddar, Territorials, Modern British, Blue, Flavour Added, New, Export, Goat, Sheep and Dairy Products.

Gold Medal winners in each class will be eligible to go forward for the respective Category Award.

Special Awards

Offered for Organic, Prepared Block, Packaging, Block Cheddar and Traditional Cheddar. Gold Medal winners will be eligible for the respective Special Award regardless of the category into which the exhibit has been entered.

Special Awards are also available for SCA members, PDO/PGI Cheese.

Best Show Dressed Cheese Award

All cheeses entered into the show will automatically be judged during the Show. No specific entry is required.

Country Awards

Awarded to the highest placed cheese from England, Ireland, Scotland and Wales.

Supreme Champion

Selected from the Category Award winners only.

How to Enter

- Entries to be made on-line at www.britishcheeseawards.com
- Closing date for entries is 17 February 2025.
- No entries will be accepted after this date.
- Entries to be paid for at time of entry.
- A condition of entry is that exhibitors' names and address will be used in print.



Entries

- Cheese and dairy products must be made in the British Isles **from milk produced in the UK or Ireland.**
- Plant based entries will **NOT** be accepted.
- Entry fees are based on **overall annual average volume.** Please select the correct annual volume to ensure the correct entry fees are assigned to each of your entries.
- The same type of cheese may be entered into multiple classes (individual cheeses must be supplied for each class entered for judging purposes).
- Cheeses should not have been **bored or ironed more than once.**
- Entries should be supplied in plain, unmarked wrapping to ensure anonymity during the judging process (unless otherwise indicated).
- The organisers reserve the right to **cancel or alter categories/classes without notification.**
- No refunds will be given due to mis-interpretation of regulations.
- Producers agree not to hold the organisers responsible for any accident, loss or damage from whatever cause arising to any exhibit or non-delivery of the same.
- The Show cannot guarantee cheeses will be held at an appropriate or consistent temperature during the complete period of the Show.
- At the end of the Show, cheese deemed fit for consumption will be sold, with all proceeds going to charity.

Entry Fees

Entry Fee [includes 20% vat]

Based on **overall average annual volume**, NOT volume per cheese

£15.00 / entry: up to 25 tonnes/year
£22.50 / entry: 25 to 60 tonnes/year
£32.50/ entry: 60 to 120 tonnes/year
£45.00 / entry: more than 120 tonnes/year



Definitions

Flavour Added & Blended Cheeses

Please make sure you enter the appropriate classes.

- **Flavour Added Cheeses** have the ingredients added at time of making.
- **Blended Cheeses** are made by blending the ingredients with the cheese and reformed.

Export Category

- Open to British and Irish cheese currently being sold outside Britain and Ireland.
- Export entries should be delivered with your other entries but must be **individual cheeses**.

Quantities

Small/individual cheeses (weighing less than 1kg each):

A minimum of 500g is required for judging.

Larger cheeses:

Minimum weight of 1kg up to a preferred maximum 5kg although larger cheeses will be accepted.

What happens next?

After the close of entries and NOT BEFORE exhibitors will receive:

- Two copies of the list of entries made identifying the catalogue number assigned to each. One copy of this list MUST BE enclosed in the box containing the exhibits to assist stewards to cross check entries received against entries made.
- Labels to be attached to each individual entry showing the class and catalogue number.
- A letter providing full details of delivery of exhibits and subsequent collection (if when entering you indicated you wished to collect your exhibits).
- Vehicle passes to enable access pre-show to deliver exhibits.
- Day Tickets as follows:
 - 1 entry -1 ticket
 - 3 entries – 2 tickets
 - 6 entries and more – 3 tickets

Additional tickets may be purchased by contacting the office (01749 822200).



Delivery of Exhibits

We would encourage exhibits to be delivered to the Reception Centre which will store and deliver the entries to the showground prior to judging.

Entries will **ONLY** be received by the Reception Centres on Tuesday 18 March and Wednesday 19 March. **NO** delivery will be accepted outside of these dates.

Please mark the box(s) clearly, addressed as follows:

BRITISH AND IRISH CHEESE AWARDS

Peter Green Chilled
Leighton Lane
Evercreech
Shepton Mallet BA4 6LQ

Please include a copy of your Entries Summary Form.

Alternatively, exhibits may **ONLY** be delivered directly to the Showground on Thursday 20 March (before 2pm). No exhibits will be accepted at the offices prior to this date.

Delivery details and labels for your cheese will not be sent out until after the 20 February 2025.

Entries can ONLY be made by the Cheesemaker however wholesalers can deliver the cheeses on behalf of a cheesemaker.

Contact Details

Entries	01749 822209 or amelia.battagel@bathandwest.co.uk
Trade Stands	01749 822230 or lucy.champion@bathandwest.co.uk
Sponsorship	01749 822216 or sophia.orttewell@bathandwest.co.uk



TERMS AND CONDITIONS

ENTRIES

1. Entries to be made on-line at www.britishcheeseawards.com. Payment is taken at the time of making the entries.
2. Every exhibitor or competitor is requested to examine carefully the list of prizes and conditions as he or she will be held responsible for the correctness of the certificate of entry. NO REFUNDS WILL BE GIVEN DUE TO MIS-INTERPRETATION OF REGULATIONS.
3. If an exhibitor or competitor fails, when called upon by the Stewards or Show to prove the correctness of his or her certificate of entry to their satisfaction, the entry may be disqualified and any award made to it cancelled.
4. Products not held at the temperature required by law (Food Safety Act 1990) must not be sold.

RECEPTION AND REMOVAL OF EXHIBITS

5. The carriage of exhibits must in all cases be paid by the exhibitor. No exhibits subject to charges will be received by the Officers of the Show.
6. Exhibitors must make their own arrangements for the return of their exhibits and the containers in which they are packed, as the Show cannot undertake this work.
7. All exhibits will be sold and proceeds donated to charity unless the exhibit is collected between 4pm – 6pm on Sunday 23rd March 2025.

DISQUALIFICATION

8. If it shall be proved to the satisfaction of the Stewards or Show that an exhibitor or competitor has knowingly signed an incorrect certificate, or has attempted to obtain a prize by any other unfair means at this or any other Agricultural Society's Show, the Show shall have the power to decline his or her entries, to cancel all awards made to him or her, to disqualify him or her from exhibiting or competing at futures Shows, and to give publicity to their action in this respect.

INFRINGEMENT OF REGULATIONS

9. All exhibits, and all persons in charge of the same, will be subject to the orders, regulations and rules of the Show, and the Stewards shall have the power to remove from the Ground the property belonging to, and to cancel the admission ticket of, any exhibitor who shall infringe any of the regulations or conditions of the Show, or who shall refuse to comply with any instructions given by the Stewards, without any responsibility attaching to the Stewards or the Shows Company in consequence of such removal.
10. Any infringement of any of these or any other prescribed regulations or conditions will subject the exhibitor or competitor to the forfeiture, by order of the Shows Company, of any prize to which he or she may be entitled (in addition to all other consequences attaching to such infringement).

AWARDS

11. The Show reserves to itself the right to withhold any prize, if, in the opinion of the Stewards, the conditions and regulations have not been properly complied with. Only the signed awards of the judges are accepted as evidence that a prize has been awarded, and the production of the prize card by an exhibitor will not entitle him to the prize.
12. In no case shall a prize be awarded unless the Judge deems the entry to have sufficient merit; and where there is only a small entry in a class and the judge considers the exhibits unworthy of the highest prize offered, it shall be in his/her power to award a lower prize.
13. Awards will be presented at the BICA Dinner on Friday 21 March 2025. Uncollected trophies will not be forwarded by the Show but may be collected from the office after the event. The cost of returning a trophy must be borne by the holder and not the Show.



OBJECTIONS

Any exhibitor wishing to lodge an objection against an exhibitor or competitor must make the same in writing on a form to be obtained from the Show Office, and deposit the sum of £50. If on investigation the objection is not sustained to the satisfaction of the Disqualifying Committee, the sum thus deposited shall, at the discretion of the Company, be forfeited to the funds of the Show. All objections must be delivered to the Show Office no later than 17.00 on the day of the award or the first day of Show, as appropriate, and no objections will be subsequently received, unless a satisfactory reason be assigned for the delay. The Disqualifying Committee will consider such objections at the Show Office, at which time and place any person making the objection is expected to attend. The Show reserves the right to refer an objection to any Authority or Organisation to adjudicate, wholly or in part, in respect of that objection, on behalf of the Show. The decision of the Disqualifying Committee shall be final. In all other cases, the judge's decision shall be final.

ADJUDICATION OF PRIZES

14. The Judges are instructed as follows, and entries are received subject to this:

- (a) Not to award any prize or commendation unless the entry possess sufficient merit, or sufficiently fulfils the requirements.
- (b) To draw the attention of the Stewards to any exhibit which has been improperly prepared for exhibition or is wrongly entered.
- (c) Immediately after the judging to deliver to the Stewards their signed awards, stating the numbers to which the prizes are adjudged, and noting all disqualifications.

15. Should any questions arise upon which the Judges may desire a further opinion, the Stewards will call upon the referee. If a judge in the British and Irish Cheese Awards finds before him/her an exhibit which he/she has had an interest in he/she shall place all the other exhibits in the class and call in the Shows referee to place the exhibit in question.

SHOWGROUND NOTICES

- 16. No person shall be allowed to fix any placard or take down any official placard in the Showground without the written permission of the Stewards.
- 17. After judging is completed, the Stewards will affix labels on the cheeses denoting variety of cheese. Exhibitors may add promotional material to their entries after judging.

RESPONSIBILITY

18. The Show will not be responsible in any way for any article, plant, machinery, or object of any kind exhibited on the Showground. The exhibitor shall assume full responsibility therefore, including liability for all claims arising out of the exhibition, handling or housing of such exhibits and the conduct of the stand generally. The exhibitor shall indemnify the Show against all claims, damages, or expenses whatsoever in any way arising out of the presence of the exhibitor or his exhibits on the Showground. Acceptance of the foregoing provisions shall be a condition of entry.

DISCLAIMER OF LIABILITY

19. In this clause the term exhibitor shall include persons taking part in any competition or display arranged by the Show and the owner of animal, plant, machinery, or other thing involved in any such competition or display or otherwise exhibited on the Showground. Save for death or personal injury caused by the negligence of the Company, its servants or agents, the Show will not be responsible for death, injury, disease, damage, or loss caused to any exhibitor or to his or her servant or agent or to any animal, article, plant, machinery or thing or whatever nature brought onto the Showground by the said exhibitor from whatever cause, death, injury, disease, damage or loss arises.



HEALTH AND SAFETY REGULATIONS

20. Exhibitors are reminded that they must conform to the requirements of the Health and Safety at Work etc. Act 1974 (as amended), the Highly Flammable Liquids and Liquefied Petroleum Gases Regulations 1972 (as amended). Exhibitors must also comply with The Disability and Discrimination Act. The Regulatory Reform Act 2005, Health Act 2006 incorporating the Smokefree Legislation, Environmental Health Officers and Fire Officers will be in attendance at the Show and have their appropriate authority.
21. Smoking is prohibited in all buildings.

INTERPRETATION OF CONDITIONS

22. The Company reserves to itself the sole and absolute right to interpret these or any other prescribed conditions and regulations, or prize sheets, and to arbitrarily settle and determine all matters, questions or differences in regard thereto, or otherwise arising out of, or connected with, or incidental to the Show. Also, to refuse and cancel any entries, disqualify exhibitors, prohibit exhibition of entries, vary or cancel awards or prizes and relax conditions, as the Company may deem expedient.

Chief Executive
Bath & West Shows Limited
The Showground
Shepton Mallet
BA4 6QN

Telephone: 01749 822200
www.bathandwest.com
Company Reg. No. 8680261