

THE BRITISH & IRISH CHEESE AWARDS 2026

COMPETITION SCHEDULE

ENTRIES CLOSE 17TH FEBRUARY 2026



HELD AT THE BATH & WEST FOOD & DRINK FESTIVAL 21ST - 22ND MARCH

JUDGING WILL TAKE PLACE 20TH MARCH 2026

VISIT WWW.BRITISHCHEESEAWARDS.COM FOR FURTHER DETAILS



Bath & West Shows Limited

(Registered in England & Wales with Number 8680261)

Friday 20 March 2026

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 27kg

KEY DATES

Deliveries to Peter Green Chilled: **Tuesday 17 & Wednesday 18 March ONLY**

Deliveries by hand: **Thursday 19 March (before 2pm)**

Judging & Awards Dinner: **Friday 20 March**

ENTRIES CLOSE:

ONLINE – 17 February 2026

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, 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 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.

BRITISH AND IRISH CHEESE AWARDS DINNER

The British and Irish Cheese Awards dinner and awards presentation will take place on the evening of Friday 20th March 2026.

Individual tickets or a table of up to 10 can be purchased online at www.britishcheeseawards.com



Pathway Through the Awards to Supreme Champion



CLASS CHANGES 2026

Please note, eligibility for the category and special awards of Goat, Sheep, Export, Organic, PDO/PGI, and SCA member cheese has changed.

A separate entry into the relevant class (found on page 8) must now be made. Gold medal winning cheeses will then compete for the relevant category or special award.

Additional entries of the same product can be made into other classes. One product per entry must be delivered.



FRESH

The following classes are eligible for the Best Fresh Award.

Any milk. *Classic Examples: Cream Cheese, Aged Cerney*

Class A1	Feta Style
Class A2	Mozarella Style
Class A3	Halloumi Style Judged hot.
Class A4	Fromage Frais, Cottage & Ricotta Style
Class A5	Lactic Unrinded
Class A6	Lactic Rinded

SOFT WHITE

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

Classic Examples: Somerset Brie, Tunworth, Baron Bigod

Class B7	Goat
Class B8	Sheep or Buffalo
Class B9	Cow [up to 500gm]
Class B10	Cow [over 500gm]

RIND WASHED

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

Any milk. *Classic Examples: Stinking Bishop, Durrus*

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



CHEDDAR

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

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

Class D13	The IFF Grand Prix - Mature Cheddar (open to both block and traditional cylindrical) 7 – 12 months.
Class D14	Cheddar - Mild (open to both Block and Traditional Cylindrical) up to 6 months.
Class D15	Cheddar - Mature Traditional Cylindrical (can be presented in smaller pieces as quarters or eighths) 7-12 months.
Class D16	Cheddar – Extra Mature Traditional Cylindrical (can be presented in smaller pieces as quarters or eighths) 13 - 17 months.
Class D17	Cheddar – Vintage Traditional Cylindrical (can be presented in smaller pieces as quarters or eighths) 18+ months.
Class D18	Cheddar - Mature Block (Non Helveticus. Can be presented in smaller 5kg or 2.5kg blocks) 7 - 12 months.
Class D19	Cheddar - Mature Block (Modern Helveticus. Can be presented in smaller 5kg or 2.5kg blocks) 7 - 12 months.
Class D20	Cheddar - Extra Mature Block (Non Helveticus. Can be presented in smaller 5kg or 2.5kg blocks) 13-17 months.
Class D21	Cheddar – Extra Mature Block (Modern Helveticus. Can be presented in smaller 5kg or 2.5kg blocks) 13 - 17 months.
Class D22	Cheddar - Vintage Block (Non and Modern Helveticus. Can be presented in smaller 5kg or 2.5kg blocks) 18+ months.
Class D23	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 Cheese.

Class E24	Lancashire - Tasty Traditional/Cylinder or Block
Class E25	Lancashire - Creamy Traditional/Cylinder or Block
Class E26	Lancashire - Crumbly [Acid] Traditional/Cylinder or Block
Class E27	Red Leicester - Traditional/Cylinder/Wheel
Class E28	Red Leicester - Block
Class E29	Cheshire - Coloured/White Traditional/Cylinder
Class E30	Cheshire - Coloured/White Block
Class E31	Wensleydale - Traditional/Cylinder/Wheel
Class E32	Wensleydale - Block
Class E33	The Gloucesters - Double Gloucester Traditional/Cylinder
Class E34	The Gloucesters - Double Gloucester Block
Class E35	The Gloucesters - Single Gloucester PDO
Class E36	Caerphilly - Traditional/Wheel
Class E37	Caerphilly - Block
Class E38	Other Territorials Hard, traditional cheese not listed above. <i>Classic Examples: White Stilton and Sage Derby</i>



MODERN BRITISH

This includes any hard, semi-hard, or semi-soft cheeses.
The following classes are eligible for the Best Modern Award.

Class	F39	Cow [up to 6 months]
Class	F40	Cow [7-12 months]
Class	F41	Cow [over 12 months]
Class	F42	Goat [up to 6 months]
Class	F43	Goat [over 6 months]
Class	F44	Sheep [up to 6 months]
Class	F45	Sheep [over 6 months]
Class	F46	Buffalo [any age]

BLUE

All cheeses with blue mould including Soft White.
The following classes are eligible for the Best Blue Award.

Class	G47	Silton - whole
Class	G48	Silton - cut in half
Class	G49	Shropshire Blue - whole
Class	G50	Shropshire Blue - cut in half
Class	G51	Blue Cow [up to 6 weeks]
Class	G52	Blue Cow [6-12 weeks]
Class	G53	Blue Cow [over 12 weeks]
Class	G54	Blue Goat / Sheep / Buffalo
Class	G55	Soft White Blue [Any milk]



FLAVOUR ADDED (NON-BLENDED)

Including wrapped, coated, or marinated. Unless specified, any milk.
The following classes are eligible for the Best Flavour Added Award.

Class H56	Dessert / Fruit / Sweet / Nuts / Seeds
Class H57	Naturally Smoked - Cheddar
Class H58	Naturally Smoked - Goat / Sheep / Buffalo
Class H59	Naturally Smoked - Territorials/Other
Class H60	Chives / Onions / Pepper / Chilli / Garlic / Spices
Class H61	Herbs / Leaves / Foliage
Class H62	Other

FLAVOUR ADDED (BLENDED)

Including wrapped, coated, or marinated. Unless specified, any milk.
The following classes are eligible for the Best Flavour Added Award.

Class H63	Blended - Sweet
Class H64	Blended - Savoury
Class H65	Blended - with Garlic / Pepper / Chilli
Class H66	Blended - Smoked

NEW CHEESE

Open to any cheese created since January 2025 and not previously entered in the British and Irish Cheese Awards.

Rind washed cheeses can be entered into any of the relevant classes.
The following classes are eligible for the Best New Cheese Award.

Class J67	Soft White
Class J68	Semi-soft
Class J69	Hard - Cow
Class J70	Hard - Goat / Sheep / Buffalo
Class J71	Blue
Class J72	Flavour Added - Sweet
Class J73	Flavour Added – Savoury
Class J74	Fresh



EXPORT

Open to any cheese currently being sold outside Britain and Ireland.

The following class is eligible for the Best Export Award.

Additional entries of the same cheese can also be made in the relevant category class(es).

Class K75 Export Cheese

SHEEP CHEESE

Open to any cheese made with sheep milk.

The following class is eligible for the Best Sheep Cheese Award.

Additional entries of the same cheese can also be made in the relevant category class(es).

Class L76 Sheep Cheese

GOAT CHEESE

Open to any cheese made with goat milk.

The following class is eligible for the Best Goat Cheese Award.

Additional entries of the same cheese can also be made in the relevant category class(es).

Class M77 Goat Cheese

ORGANIC CHEESE

Open to any cheese certified as organic cheese.

The following class is eligible for the Best Organic Cheese Award.

Additional entries of the same cheese can also be made in the relevant category class(es).

Class N78 Organic Cheese

PDO/PGI CHEESE

Open to any cheese that currently holds PDO/PGI status

The following class is eligible for the Best PDO/PGI Cheese Award.

Additional entries of the same cheese can also be made in the relevant category class(es).

Class P79 PDO/PGI Cheese

SPECIALIST CHEESEMAKERS ASSOCIATION CHEESE

Open to any cheese made by a member of the Specialist Cheesemakers Association.

The following class is eligible for the Best Cheese from a Member of the Specialist Cheesemakers Association Award.

Additional entries of the same cheese can also be made in the relevant category class(es).

Class Q80 SCA Cheese



DAIRY PRODUCTS

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

Class R81	Butter - flavoured
Class R82	Whey Butter
Class R83	Clotted Cream
Class R84	Double Cream
Class R85	Yoghurt - plain [set/stirred]
Class R86	Yoghurt - Greek style plain
Class R87	Yoghurt - flavoured
Class R88	Yoghurt - fruit [stirred]
Class R89	Butter - unsalted
Class R90	Butter – salted

FOOD AND DRINK FESTIVAL CHEESE TASTING TOURS

21st and 22nd March 2026 – 10am to 3pm 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.



MAIN CATEGORY AWARDS

AC1 Best Fresh
Winner: 2025 Harvey and Brockless

BC2 Best Soft White
Winner: 2025 Golden Cross Cheese Company Ltd

CC3 Best Rind Washed
Winner: 2025 King Stone Dairy

DC4 Best Traditional Cheddar
W M Cary & Son Rose Bowl (PR1)
Winner: 2025 Trethowens Dairy Ltd

DC5 Best Block Cheddar
R&B Longman Trophy (PR24)
Winner: 2025 Saputo Dairy UK

EC6 Best Territorial
Aplin & Barrett Trophy (PR20)
Winner: 2025 Lowfields Farm Dairy

FC7 Best Modern
Winner: 2025 Somerset Cheese Company

GC8 Best Blue
Winner: 2025 The Rennet Works

HC9 Best Flavour-Added
Winner: 2025 Valley of Stones Cheese Company Ltd

JC10 Best New Cheese
Winner: 2025 Burts Cheese

KC11 Best Export sponsored by Coombe Castle
Dairy Crest Trophy (PR22)
Winner: 2025 Golden Cross Cheese Company Ltd

LC12 Best Sheep Cheese
Winner: 2025 Village Maid Cheese Ltd

MC13 Best Goat Cheese
Winner: 2025 White Lake Cheese Limited

RC14 Best Dairy Product
The Dairy Produce Trophy (PR23)
Winner: 2025 Coombe Castle International Ltd



SPECIAL PRIZES

CS15 Best English Cheese
Winner: 2025 Harvey and Brockless

CS16 Best Scottish Cheese
Winner: 2025 St Andrews Farmhouse Cheese Company

CS17 Best Welsh Cheese
Winner: 2025 Caws Teifi Cheese

CS18 Best Irish Cheese
Winner: 2025 Killeen Farmhouse Cheese

NS19 Best Organic Cheese
The Gordon Perry Salver (PR25)
Winner: 2025 High Weald Dairy

PS20 Best PDO /PGI Cheese
The Farmhouse Cheesemakers trophy (PR2)
Winner: 2025 Hartington Creamery Ltd

QS21 Best Cheese from a Member of the Specialist Cheesemakers Association Award
Winner: 2025 Harvey and Brockless

CS22 Best Show Dressed Cheese
Winner: 2025 Long Clawson Dairy
All cheeses entered in the competition will automatically be judged for this award.

CS23 Best Prepared Cheese
The Chris Braund Memorial Trophy (PR38)
Winner: 2025 Saputo Dairy UK



CHAMPION PRIZE

SC1 Supreme Champion
The Mathews and Skailes Perpetual Challenge Cup (PR6)
Winner: 2025 King Stone Dairy

SC2 Reserve Champion
The KD Maddever Challenge Cup (PR19)
Winner: 2025 Golden Cross Cheese Company Ltd



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, Traditional Cheddar, Block Cheddar, Territorials, Modern, 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 Cheese, PDO/PGI Cheese, and SCA members.

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

Country Awards

Awarded to the highest placed cheese from England, Ireland, Scotland and Wales. No specific entry is required.

Best Show Dressed Cheese Award

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

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 2026.
- 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

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 maximum 27kg.

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 17 March and Wednesday 18 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 19 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 2026.

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 22nd March 2026.

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 20 March 2026. 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.
16. All prizes offered, at the cost of those organising the Show, shall be open for competition to entries from the United Kingdom, and other such areas as the Shows Board may determine.
17. No person intending to compete for any prize offered at any of the Shows shall be eligible to act as a judge or to have any voice in the selection of judges or to award the prizes in the department in which s/he proposes to exhibit.
18. If it be proved, to the satisfaction of the Trustee Board, that any person has attempted to gain a prize in this, or in any other society, by a false certificate or by misrepresentation of any kind, such a person may thereupon be for the future, excluded from exhibiting at any of the Shows, organized on behalf of the Society and its subsidiaries or others and if a Member, shall lose his membership.

SHOWGROUND NOTICES

19. 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.
20. 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

21. 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

22. 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

23. 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.
24. Smoking is prohibited in all buildings.

INTERPRETATION OF CONDITIONS

25. 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