

BOOKING FORM		
<u>Friday 24<sup>th</sup> April</u>	Number of People	Total Cost
Coach - £13 per person		
Albans Flock - £3 per person		
Pub lunch - £10 per person		
Hever Castle - £14.50 adult or £13.50 senior		
Hever Castle cream tea - £6.50 per person		
Hot Fork Buffet at hotel - £25 per person		
<u>Saturday 25<sup>th</sup> April</u>		
Coach - £13 per person		
Aldington Flock – £3 per person		
Hush Heath Vineyard - Tasting and Tour - £12.50 per person Lunch - £10 per person		
Gala Dinner - £32 per person		
<u>Sunday 26<sup>th</sup> April</u>		
Coach - £13 per person		
Shutecombe flock Visit and lunch £12.50 per person		
Coach to Gatwick		
Coach to hotel		
Please list any dietary requirements		
<u>Total</u>		
Name / Email Address	Flock no.	Tel: Number

# JACOB SHEEP SOCIETY

## 51<sup>st</sup> AGM WEEKEND

### 2020



**Hosted by the Southern Region**

**Friday 24<sup>th</sup> – 26<sup>th</sup> April 2020**

## WEEKEND PROGRAMME

### **Friday 24<sup>th</sup> April 2020**

10.00 am Bus pick up from Mercure Hotel, TN2 4QL, to travel to the Albans flock.

10:15 am Visit to Albans flock, Albans Barnyard,  
Depart 11:45am Pembury, TN2 4BB. Representatives from Parsonage flock will also be on display.

Arrive 12 Noon Buffet Pub Lunch at the Camden Arms,  
Depart 1:30 pm Pembury TN2 4PH.

Arrive 2.00 pm Visit to Hever Castle TN8 7NG  
Depart 4.00 pm Cream tea (optional)

Return to Mercure Hotel

7.00 pm Hot fork buffet dinner followed by an auction

### **Saturday 25<sup>th</sup> April 2020**

9.00 am Annual General Meeting at the Mercure Hotel.  
Depart 10:15am TN2 4QL

Arrive 11:15 am Visit to the Aldington Flock, TN25 7BY  
Depart 12:30 pm

Arrive 1:15 pm Hush Heath. TN12 OHT  
Depart 4.00 pm Lunch and vineyard tour and tasting.  
Return to the hotel

6:45 pm Drinks reception, followed by dinner, raffle and speaker

### **Sunday 26<sup>th</sup> April 2020**

Depart 10.00 am Mercure Hotel  
Arrive 10:30 am Visit to the Shutecombe Flock, Dallington East Sussex. TN21 9NJ.  
Farm tour followed by lunch  
Coach departs for Gatwick 2pm

## GALA DINNER

	Name	Name
<b><u>Starters</u></b>		
Chef's choice soup (V)		
Chicken & duck terrine, red onion chutney, and crostini		
Goats cheese salad, poached pear, walnuts, and lemon dressing(V)		
<b><u>Mains</u></b>		
Served with Dauphinoise potatoes and seasonal vegetables.		
Prosciutto wrapped chicken supreme, mushroom and tarragon sauce.		
Slow braised beef with red wine jus.		
Potato gnocchi, courgettes, peppers, tomato and basil sauce. (V)		
<b><u>Desserts</u></b>		
Raspberry crème brulee and shortbread		
Chocolate brownie with vanilla ice cream		
Fresh fruit salad and sorbet		

## ALDINGTON FLOCK – 00002

### Lord Aldington writes...

“The Aldington flock originated with the sock lamb which my mother acquired in the sixties, out of which grew the Jacob Sheep Society. We now have 25 breeding ewes and three proven rams. All are two horned. We do not show.”

## SHUTECOMBE FLOCK – 04805

### Peter Gorringe writes...

“The Shutecombe flock originated with a flock of Jacobs purchased as grass mowers for our fields that we had on our then home in Devon.

Our interest in the Jacob breed then increased and we purchased five ewe lambs in 2008 from the Compton flock and rented a ram, Dalewode Parsons.

As the flock increased, we purchased two rams, Webbery Sputnik and Tooma Tribute, and they have produced some great stock. We moved to East Sussex from Devon in 2017 and now have about 100 acres here. The move was quite an upheaval for both us and the sheep. With the help of the family we now have increased the flock to forty breeding ewes, keeping most of the ewe lambs until they become shearlings and selling our surplus stock then. We have recently purchased a small flock of Dutch Spotted sheep as a new venture”.

## BOOKING FORM

Please mark clearly how many people you are booking for each visit; and also choices for the dinner; and any dietary requirements. The booking form needs to be returned to Barley Gould, 17 Lugley Street. Newport, Isle of Wight, PO30 5HD.

with a cheque payable to **JACOB SHEEP SOCIETY LTD** by **SATURDAY 1<sup>st</sup>**

**FEBRUARY 2020.**



## Hotel information and Booking

We will be based in the Mercure Hotel, Tunbridge Wells, TN2 4QL. This four-star hotel was built around an 18th century Georgian oast house in the Kent countryside. It is well placed for the motorways and Gatwick airport, being just off the A21 outside Royal Tunbridge Wells. This is an 84-room hotel and we have 40 rooms reserved at the special rate of £99 for bed and breakfast in a single room or £110 in a double or twin per room per night based on a minimum two-night stay. It has all the usual facilities you would expect or need for a JSS weekend including a well stocked bar and a pool for the annual swim!

**To book the hotel** you will need to call the reservations team on 01892 628 298 and select option 1, during office hours (Monday – Friday, 8am – 6pm). You will then need to state that you are booking with the Jacob Sheep Society, and the reservations team will be able to book you in. Please note that, as these rooms are at a discounted rate, they are only available to book up until 1st March 2020. After this date, any rooms not booked will automatically be released for general sale. You can still book rooms after this date; however, they will be subject to availability and at the standard selling rates.

Please be aware this hotel has no lift so if you would like a ground floor room please state at the time of booking (there are plenty).

If you would like to stay Thursday or Sunday night, please speak directly with the hotel

**Catering:** All meals served during the weekend will include vegetarian options. Please indicate any dietary requirements on the booking form.

### **Travel:**

Please be aware of the Dartford toll if you are coming from North of the Thames on the M25 Clockwise. You will be able to pay online before, or up to midnight on the day of using the bridge, as there are no longer pay points there.

<https://www.gov.uk/pay-dartford-crossing-charge> We have the coach booked on a daily rate so there is a possibility of using it on the Sunday afternoon to go to Gatwick if there is the demand. Please indicate on the booking form.

### **Wool cup and Photo competition.**

Entries will need to be in by 10 am Friday morning and will be judged with prizes and cups awarded on the Saturday night, as will the Pat Bromley trophy.

The photo Competition has 3 categories: "Generations," "Black & White" and "Shepherd and Flock." Please can all photos be 5x7" or above, on photo paper or high-quality printer paper, with name, flock name and category on the reverse.

**Auction:** Will take place this year on the Friday night so please bring your entries.

### **Hever Castle & Gardens:**

Dating back to the 13th century, Hever Castle was once the childhood home of Anne Boleyn, second wife of Henry VIII and mother of Elizabeth I. It formed the backdrop to a sequence of tumultuous events that changed the course of Britain's history, monarchy and religion. Its panelled rooms house fine furniture, tapestries, antiques and what is regarded as 'one of the best collections of Tudor portraits after the National Portrait Gallery' according to David Starkey. The Book of Hours Room beautifully illuminates two prayer books which belonged to Anne Boleyn and bear her inscriptions and signature. Also discover magnificent award-winning gardens set in 125 acres of glorious grounds, with a water maze and the 100-year-old yew maze.

### **Hush Heath Vineyard and Winery:**

Discover the full process of grape to glass, and most importantly enjoy a guided tasting of five wines, ciders or beers in their stunning tasting room, The View. This will be followed by a lunch of charcuterie, cheese or vegetarian sharing platters, made with delicious local produce and all served with freshly baked bread and crackers. Also an opportunity to walk the estate and vineyard on a self-guided tour.

### **ALBANS FLOCK – 04749 Lesley Pope writes...**

Albans Flock was established in 2010 after purchasing four shearlings from Cindy Smith's Duddleswell Flock. These were soon followed by two ewe lambs from Lady Aldington's flock. Having never owned land before, or had any significant farming experience, it has been a steep learning curve, but the flock has grown

and improved steadily by retaining homebred ewe lambs and hiring in the best possible local rams. Success has followed with the flock winning 'Best Large Flock' in the 2014 regional flock competition. Due to time constraints (and not lambing until March!), we only show lambs at one local show. Every year the show results have improved and we have won best ewe and ram lamb classes as well as securing a reserve champion. Now that the original ewes are reaching retirement, we have decided to introduce some new ewe blood lines and have invested in our own ram for the first time. The flock now stands at fourteen breeding ewes. Ram lambs are sold for breeding or to our local meat customers and all the ewe lambs go as breeding stock, either to other Jacob flocks or to a commercial flock for crossing to produce quality butcher's lambs.

### **PARSONAGE FLOCK-03999 Fiona Gordon writes...**

The Parsonage flock of Jacobs was created by accident on April Fool's day 1993 when we bought our house, Parsonage Place. As the previous owner pulled out of the drive with the removal lorry, he waved a cheery "don't worry we'll be back for the sheep next week". We never saw him again! There were three rather nice, recognisable Jacob ewes. One of the ewes never produced a lamb probably because she was quite old, the other two rapidly became known as "Mum" and "Aunty". Without any paperwork to provide pedigrees several notable members of the Jacob Sheep Society were invited to inspect the flock. After much shaking of heads and sucking of teeth I was made to understand that I should get shot of them all and buy some "proper" Jacobs as no amount of work on improving the flock would ever prove worthwhile. By now I was quite proud of my three ewes and undaunted I had recently bought a very fine ram lamb from Jennifer Tate's Stonecross flock at Tunbridge Wells. We were greatly helped by Francis Higgins who gave good advice and his rams, Rambridge Pavarotti and Rambridge Uther Pendragon, got us to a respectable small flock of a diverse but acceptable standard. Then I met Bill Emptage, a local commercial shepherd with a lifetime of experience who was just retiring from running a commercial flock of over 1,000 sheep and was going to need to keep his hand in with a new challenge. Under Bill's influence we now lamb in January; the flock has grown to 18 ewes; the rams are enormous, and we do very well when we show. I am no longer allowed to lamb in the field, we have devised feeding regimes to ensure we are ready to show by May and we still enjoy our wonderful, friendly, and easy to care for Jacobs.