

# Annual Village Show Saturday 16th July 2022 2pm to 4pm

We are a small friendly village society that meets on the first Thursday of the month at 7:30pm (at the Glebe Hall, Vicarage Lane, Winterbourne Earls, Salisbury).

We are always delighted to welcome new members and visitors.

Membership is currently £15.00 which also entitles you to reduced show fees.

For more information, news and event dates, go to www.bvhsgardeningclub.com

## Rules

- 1 All subscribers to the Society shall be enrolled as members and as such, will be entitled to free entry to view the Annual Show.
- 2 All exhibits must be the genuine production of the exhibitor. Pot plants in division 3 must have been in the exhibitor's possession for no less than four months.
- The judges are authorized to withhold or modify the prizes, if they consider the works unworthy or insufficient in number; their decision will be final.
- 4 Any protests against the awards must be lodged with the Show Secretary, no later than 3pm. If the protest is upheld, results will be amended accordingly.
- 5 The exact number of articles mentioned in the Schedule must be exhibited, or the exhibitis disqualified.
- 6 No one may make more than one entry in each class.
- 7 The quantity of each variety in Class 1 shall be as follows:
  - » 6 pods of peas and beans, radishes, spring onions and shallots
  - » 4 artichokes, carrots, leeks, onions, potatoes, and tomatoes
  - » 3 beetroot, courgettes, parsnips, peppers (sweet), and turnips
  - » 2 aubergines, cabbage, cauliflower, celeriac, celery, cucumber, lettuce and marrow

#### NB: Space to be filled should not be more than 2 feet/60cm square.

- 8 The committee will take every care of the exhibits but will not be responsible for any loss or damage.
- 9 Entries must be made on the form provided, with each entrant on a separate form. The entry-forms may be given, together with the fees, on any day ahead of the Wednesday Entries Evening, either to the Show Secretary or to a committee member. The final option is that you must take entries and fees to Ivy Cottage, Gaters Lane, SP4 6ER between 6:30pm and 8pm on the Wednesday before the show. No entry will be accepted after this time.
- 10 Entries must be staged from 8am to 10am on the Saturday of the Show. The Hall must be cleared at 10am in order for judging to begin at 10:15am.
- 11 Awards will be presented at the Show, starting at 3:30pm. No exhibits may be removed before the prize-giving has been completed.
- Points will be awarded as follows: Class 1: 6 4 2. All other classes: 3 2 1

MY PERSONAL RECORD OF CLASSES I HAVE ENTERED

DIVISION	/T0	<b>ASSE</b>	) S	IRC	LET	HE (	CLAS	SS F	CLASSES (CIRCLE THE CLASS FOR YOUR EXHIBIT)	OUF	EX EX	HIBI	T)		
	1	2	3	4	5	9	7	8	6	10	11	12	13	14	15
I. VEGE I ABLE	16	17	18	19	20	21	22	23	24	25	26	27			
2. FRUIT	28	29	30	31	32	33	34								
3. FLOWERS	35	36	37	38	39	40	41	42	42	44	45	46	47	48	49
4. FLOWER ARRANGING	20	51	52	53	54	22	56								
5. WINES & SPIRITS	57	58	59												
6. DOMESTIC	68	69	70	71	72	73	74	75	76	77	78	79	80	81	82
7. РНОТОGRAРНУ	83	84	85	98	87										
8. CRAFT	88	89	90	91	92	93	94	95							
9. CHILDREN	96	97	98	66	10	101	102								

# = Division 1-Vegetables = Reed Challenge Award - Overall Most Points

#### **CLASS**

1	Best collection of five distinct varieties (see Rule 7)	
2	Potatoes - White	4
3	Potatoes - Coloured	4
4	Onions with tops and roots	3 bulbs
5	Onions under 250g in weight, shown with tops & roots	3 bulbs
6	Shallots - pickling - under 30mm diameter (P)	9 bulbs
7	Shallots - culinary (P)	9 bulbs
8	Beans - Dwarf, French, or stringless	6 pods
9	Beans- Broad	6 pods
10	Beans - Runner	6 pods
11	Peas	3 pods
12	Carrots - long pointed	3
13	Carrots - other than long pointed	3
14	Marrow - under 380mm long	1 pair
15	Courgettes - 100mm to 200mm long, with flowers	1 pair
16	Cucumber	1 pair
17	Cabbage - green with approx 75mm of stalk	1 pair
18	Lettuce - cabbage with root	1 pair
19	Lettuce - other than cabbage - with root	1 pair
20	Tomatoes -larger varieties	4
21	Tomatoes - cherry (P)	6
22	Any other vegetables (i.e. not those in classes 2-21 & 23-25)	1 pair
23	Beetroot - with approx 75mm of foliage	3
24	Rhubarb - with leaves trimmed back to approx 75mm	3 stalks
25	Rhubarb - longest stalk	
26	Collection of herbs, 3 only from the following list, staged in water and named: Balm, Chervil, Dill, Fennel, Hyssop, Marjoram ('pot' or sweet), Mint, Parsley, Rue, Rosemary Savoury (winter or summer), Tarragon, Thyme.	,
27	Salad collection - Two only of each of five varieties from the following: Lettuce, Radi	

Notes: Only classes marked with (P) require display on plates. Plates will be provided at Registration and on the show day.

shown, displayed on a large plate.

## **Division 2-Fruit**

#### Skyrme Award - Overall Most Points

#### **CLASS**

28	Gooseberries (P)	.12
29	Currants - black(P)	12 strings
30	Currants - red (P)	.12 strings
31	Raspberries - with stalks (P)	.12
32	Loganberries - with stalks (P)	.12
33	Strawberries - with stalks (P)	.12
34	Mixed soft fruit - with stalks (P)	min 3 varieties

Notes: Classes marked with (P) require display on plates. Plates will be provided at Registration.

# Division 3-Flowers

Daisy Cattle Award - Overall Most Points Gordon Sale Cup - Members Only Class

The RHS Banksian Medal Awarded for the Highest Combined Points Divisions 1, 2 & 3

#### **CLASS**

- 35 Sweet peas 1 vase, 9 stems 1 variety
- 36 Sweet peas 3 vases, 5 stems, 1 variety per vase
- 37 Sweet peas 1 stem
- 38 Sweet peas 1 vase mixed, max 25 stems
- 39 Roses 1 bloom, foliage on stem, large flowering (HT)
- 40 Roses 5 blooms, 1 variety, foliage, large flowering (HT)
- 41 Roses 3 stems, 1 variety, foliage, cluster (Floribunda)
- 42 Roses mixed, 1 bowl
- 43 Roses old fashioned (shrub), 1 bowl
- 44 Carnations border, including picotees, 5 stems
- 45 Pinks 1 vase, 5 stems
- 46 Lily 1 spike (only genus lilium)
- 47 Penstemons 3 stems
- 48 Dahlia 1 bloom

- 49 Dahlias 5 blooms, mixed
- 50 Annuals and/or Biennials 3 vases, 1 variety per vase, 3 stems per vase
- Perennials 3 vases, 1 variety per vase, 3 stems per vase, no shrub
- 52 Pansies 9 bloom heads shown seperately (see notes below)
- 53 Members only Plant from plug pot diameter max 7.5" or 19cm
- 54 Pot plant flowering
- 55 Pot Plant foliage
- 56 Mixed Garden Flowers 1 vase (no shrubs)

#### Notes:

- » All flowers must have their stems in water. Please use proper containers, not milk bottles, etc.
- » Pansies (Class 52) are normally shown on a circular board, with holes for stems
- » Pot plants (Classes 54 & 55) must be in a pot diameter 7.5" (19cm) max and must have been in owner's possession for a minimum of 4 months
- » Plug purchased from BVHS Gardening Club (Class 53)
- » Bikini vases will be available at Registration and on show day

# — Division 4-Flower Arranging —

#### Feltham Award - Overall Most Points

#### CLASS

- A petite arrangement in a shell. Space allowed 6"x 6" x 6" (15cm x15cm x15cm)
- 58 An arrangement entitled 'At the bottom of my garden'. Space allowed 15"x 15" (38cm x38cm) height unlimited accessories permitted
- 59 An exhibit with accessories, to depict "The Queen's Plantinum Jubilee'. Space allowed 30" x 24" (75cm x 60cm), height unlimited

#### Notes for classes 57 - 59:

- » Flowers and foliage may be bought
- » A table will be provided for final preparation of entries
- » All arrangements will be displayed on the tables covered with the ivory coloured cloth

# Division 5-Wine, Beer, Cider & \_\_\_\_\_\_Spirits \_\_\_\_\_

#### The Tipple Award - Overall Most Points

#### **CLASS**

- 60 White or Golden Wine Dry
- 61 Red Wine Dry
- 62 Standard apple or perry cider
- 63 Beer Any type
- 64 White or Golden Wine Flower Medium
- 65 Red Wine Elderberry or any other red fruit
- 66 Liqueur Any flavour
- 67 Fruity Alcoholic Cocktail that can be drunk on a hot summer's evening (see notes) Fortification is allowed

#### Notes:

- » Beer and cider will be judged on overall appearance, aroma, flavour and mouthfeel.
- » Wines to be presented in clean, clear, unbranded glass bottles of approx 75cl capacity with rounded (NOT sloping) shoulders. The bottles should be filled leaving an air space between the bottom of the cork and the surface of the wine of between 5mm and 20mm. Only the cork flanged stoppers with white plastic tops my be used.
- » Liqueurs and cocktails to be presented as for still wines above., but in clear glass bottles of approximately 37cl capacity.
- » Plain labels 50mm x 32mm (2"x1.5"), should be affixed 25mm (1") above the base of the bottle stating the contents.
- » The cocktail should be presented in a glass to allow the addition of fruit and/or herbs if the competitor wishes to do so. The cocktail used in the glass must come out of the half bottle, which should be left with the glass. A drinking straw must be provided.

## **Division 6-Domestic**

#### Pitt Award - Overall Most Points

#### **CLASS**

- 68 A Victoria Sandwich 3 eggs, not decorated, jam filling only, caster sugar sprinkled
- 69 Chequer Board Cake (see recipe overleaf)
- 70 Bakewell Tart 20cm Diameter (home made pastry base)
- 71 3 Bread Rolls
- 72 Any savoury item
- 73 Any sweet item with an unusual flavour
- 74 Marmalade any variety, 1 jar
- 75 Jam 2 varieties, 1 jar of each
- 76 6 Chocolate Truffles, any flavour
- 77 Curd any variety, 1 jar
- 78 Chutney any variety, 1 jar
- 79 Pickle any variety, 1 jar
- 80 Jelly any variety, 1 jar
- 81 6 eggs any size or colour (from own poultry, please name type/breed of bird)

#### NB: 1 egg will be opened

82 Men Only - 3 Flapjacks, any type

#### Notes for classes 68 - 82:

- » For hygiene please cover food with clear bags or cling film in Classes 68 73,76 and 82
- » Items in Classes 68-73, 76 and 82 must be displayed on plain white platessupplied by BVHS at time of entry or during staging.
- » For Classes 74, 75, 77 to 80 please use plain jars and approved covers. Trade jars are not acceptable.
- » Preserves, other than those containing vinegar, must have new twist top lids or wax discand cellophane, never both.
- » Vinegar preserves must be kept for at least 2 months before showing, and lids must have plastic lining or be pliable plastic as in traditional jam jars. Do not use cellophane covers or wax discs.
- » Labels on all jars must state the name of the preserve and the full date of making (day, month and year).

#### CHEOUER BOARD CAKE

#### Ingredients:

- » 6oz / 175g Plain flour
- » 6oz / 175g Butter
- » 6oz / 175g Caster sugar
- » 1.5 tsp Baking powder
- » 3 eggs
- » 2-3 tbsp Milk
- » 3 tspn Cocoa powder

#### Buttercream:

- » 4oz/100g Unsalted butter
- » 8oz/225g Icing sugar
- » Vanilla
- » 2oz Melted chocolate

#### To finish:

» Apricot glaze & chocolate vermicelli

#### Method:

» Pre heat oven to 180c

Grease and line the base of two 7"/18cm sandwich tins. Place all the ingredients for the cake except the cocoa, into a mixing bowl and beat well for 3-4 mins or until smooth. Add sufficient milk to give a dropping consistency. Divide the mixture into 2 portions. Add the sifted cocoa to 1 portion and leave the other plain. Place the mixture in the prepared tins and smooth the top. Bake for 25-30 mins or until the cake has shrunk from the sides of the tin and springs back when lightly pressed on the top. Turn out and leave to cool.

To make the butter icing: Cream the butter, add the icing sugar and beat well. Add the vanilla to one third of the mixture and the melted chocolate to the remaining two thirds. A little milk may be added to give the correct piping consistency. Place each type of icing in a piping bag with a small rosette nozzle.

When the cakes are cold, cut each one into 3 circles using a 4"/10cm and 1.5"/4cm cutter. Brush the inside and outside edges of the 10cm circles with apricot glaze. Reassemble each cake using rings of alternate colours. Sandwich the 2 layers of cake together with apricot glaze and brush the sides of the cake with glaze also. Coat the sides with chocolate vermicelli.

Positioning the cake layer with the 2 chocolate rings uppermost, decorate the top of each circle with small stars of icing in the appropriate colour. When the cake is cut, each slice should look like a chequer board!

# Division 7-Photography

#### Nathaniel James Award - Overall Most Points

#### **CLASS**

- 83 'One year in four photographs'
- 84 A photograph to make the judge smile
- 85 A photograph entitled 'Garden Visitor(s)'
- 86 A photograph of a sports event
- 87 A photograph entitled 'Clouds'

#### Notes:

- » Photograph size should not exceed 7"x 5" (18cm x 13cm)
- » Photographs should be mounted on paper to prevent damage as drawing pins may be used to display photographs on a display-board
- » Photographs must not have been exhibited at any of our previous shows
- » Photographs must not be photo-shopped

## Division 8-Craft

#### Sankey Award - overall most Points Earls Manor Award - Best in Show

#### **CLASS**

- 88 A hand-knitted garment
- 89 A handmade toy
- 90 A piece of cross-stitch, unframed to allow the judge to assess both front and back
- 91 A piece of handmade embroidery
- 92 A handmade card for any occasion
- 93 A piece of homemade quilting either hand or machine sewn display not to exceed18"x18" (45cm x 45cm)
- 94 A handmade piece of crochet
- 95 A pen and ink picture no larger than A4

Note: Craft entries must not have been exhibited at any of our previous shows.

# **—Division 9-Children's Division**

#### Grace Staff Shield - Most Overall Points Daphne Adlam Cup - Schools' Best Trug

#### CLASS

- 96 A trug of mixed produce from the school garden (preferably with a photo of the children gardening)
- 97 Make a picture of 'Rainy days and rainbows', with any materials, paint sand pens, no bigger than A4
- 98 Make a Funny Vegetable Head by decorating any funny shaped vegetable
- 99 Colour in the picture outline provided using paints, pen and crayons (see notes)
- 100 Create a textured and/or scented picture of a flower or a seed head, maximum size A3
- 101 Make a wind chime to suspend using only natural or recycled materials, maximum length 30cm

#### **PHOTOGRAPHY**

102 A photograph of 'A Christmas Scene' using a mobile device. Photoshoping is not permitted. Max size 7"x5" (18x13cm). Photo to be mounted on paper to prevent damage as pins may be used to display

#### Note:

- » Children may enter as many classes as they wish in this division. The entries will be judged in age/school year groups
- » Entry registration forms must clearly state the entrant's age and school year
- » The name, age and school year of the entrant should be written on the  $\underline{\text{reverse}}$  of  $\underline{\text{all}}$  pictures and photos
- » No entry fee is payable for the Children's Division
- » Children may also enter any of the adult classes on payment of an adult fee, but their age will not be taken into account by the judges
- » Class 99. The outline picture may be obtained from any committee member and can be downloaded from the BVHS website
- » Class 102 will be judged by the photography judge in two seprate categories: school year 4 and under and school year 5 and over

#### CHILDREN'S PRIZES

Each class winner will receive a prize. All other entrants in this division will receive a token. All prizes and tokens kindly donated by The House of Sankey

# **2022 Timetable for Entries =**

#### **ENTRIES**

Show entries must be made on the form provided (one form per entrant, although photocopies will be accepted) and either given to the Show Secretary or a committee member (see back of this schedule) together with entry fees before 13th July - last entry forms with fees must be brought to Ivy Cottage, Gaters Lane, Winterbourne Dauntsey, SP4 6ER on Wednesday 13th July 2022 between 6:30pm and 8pm.

#### **STAGING**

The Glebe Hall (Winterbourne Earls, SP4 6HA) will be open for staging on Saturday 16th July between 8am and 10am. The Hall must be cleared in order for judging to commence at 10:15am.

Exhibitors are requested to write the variety of their entries on their entry cards at the time of staging as visitors find this of considerable interest.

ENTRY FEE	
Class 1:	BVHS members 50p
	Non-members £1.50
All other classes:	BVHS members 25p
	Non-members £1
Children's division:	Free

#### **DISCLAIMER**

The committee will take every care of the exhibits but will not be held responsible for any damage. Car-parking will be available nearby but the Committee cannot be held responsible for loss or damage to vehicles or contents.

# Judges

Vegetables & Fruit Flowers Ms A Clarke **Flowers** Mr D Shergold Flower Arranging Mrs S Clissold Wines & Spirits Ms S Wise **Domestic** Mrs C Dadley Photography Mr M G Woolf Craft Mrs H Sheppard Children's Division Jan Paterson

#### **JUDGING**

Judging will be as suggested in the RHS Show Handbook 2016 except where under the schedule they obviously do not apply.

Show Secretary: Clare Grace 01980 611939

# BVHS & Gardening Club ——Committee ——

Pam Taylor	Chair	01980 619204
Clare Grace	Show Secretary	01980 611939
David Baker	Hon Treasurer	01980 611343
Clare Dunster	Minutes Secretary	01980 619121
Joanne Sankey	Committee Member	01980 611118
Harvey Taylor	Marketing	07454342515