



Annual Village Show
Saturday 13th July 2024
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.
- 3 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 exhibit is 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 organiser 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.
- 12 Points will be awarded as follows: Class 1: 6 - 4 - 2. All other classes: 3 - 2 - 1

RHS Handbook Vegetable Points System

Aubergines - 18	Onion, 250g or under, 15
Beans, Broad - 15	Onions, Green Salad - 12
Beans, French -15	Parsnips - 20
Beans, Runner - 18	Peas - 20
Beetroot, Globe & Cylindrical - 15	Peas, Mange Tout or Snap - 15
Beetroot, Long - 20	Peppers, Sweet - 15
Brussels Sprouts - 15	Peppers, Hot (chilli) - 15
Cabbages Green, Red or Savoy - 15	Potatoes - 20
Carrots, Long Pointed - 20	Pumpkins - 10
Carrots, Stump rooted - 18	Radishes, bunch - 10
Cauliflowers - 20	Rhubarb - 12
Celery - 20	Shallots, exhibition, larger than 30mm - 18
Chards - 12	Shallots, pickling, smaller than 30mm - 12
Courgettes - 12	Spinach, Spinach Beet, Chard - 12
Cucumbers, outdoor grown - 15	Squash, summer - 12
Herbs - 10	Squash, winter - 10
Garlic - 15	Swedes - 15
Leeks, Blanched & Intermediate - 20	Sweetcorn - 18
Lettuce, Butterhead, Cos & Crisp - 15	Tomatoes , exhibition - 15
Lettuce, Loose-leaf - 12	Tomatoes, cherry type (not to exceed 35mm) -12
Marrows - 15	Turnips - 15
Onions, exhibition over, 250g - 20	

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.....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, Basil, Chervil, Dill, Fennel, Hyssop, Marjoram 'pot' or sweet), Mint, Oregano, Parsley, Rue, Rosemary, Sage, Savoury (winter or summer), Tarragon, Thyme.
- 27 Salad collection - Two only of each of five varieties from the following: Lettuce, Radish, Tomato, Beetroot, Peppers, Cucumber, New Potato, Carrot, Spring Onion. Complete vegetable to be shown, displayed on a large plate.

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

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 Cottle 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
- 51** Perennials - 3 vases, 1 variety per vase, 3 stems per vase, no shrub
- 52** Pansies - 9 bloom heads shown separately (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

- 57** A petite arrangement in a teacup. Space allowed 6"x 6" x 6" (15cm x15cm x15cm)
- 58** An arrangement entitled 'Nature's Bounty'. Space allowed 15"x 15" (38cm x38cm) height unlimited, accessories permitted including fruit and vegetables.
- 59** An exhibit with accessories, to celebrate 'Alfred Hitchcock's 125 birthday'. 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 Standardapple 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 may 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 The Judge's Cake recipe (see recipe opposite)
- 70 Treacle Tart - 20cm Diameter (home made pastry base)
- 71 3 Chelsea Buns
- 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 (s) - any variety, 1 jar (this can be pickled vegetable eg onions)
- 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 Jam tarts

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 plates supplied 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).

BATTENBURG CAKE

- 4oz/ 100g soft margarine
- 4oz/ 100g caster sugar
- 2 extra large eggs
- 2oz/ 50g ground rice
- 4oz/100g self-raising flour
- 1/2 tsp baking powder
- A few drops of almond essence
- Red food colouring
- 3-4 tbsps apricot jam
- 8oz/ 225g almond paste

Method:

» Pre heat oven to 160c/140c fan/325f

Grease and line a 7"/18cm shallow square cake tin.

Place margarine, sugar, eggs, ground rice, flour, baking powder and almond essence into a large bowl and beat well for about 2 minutes until smooth.

Spoon half the mixture into one half of the prepared tin. Add a few drops of red food colouring to the remaining mixture turning it a deep pink colour. Spoon this into the other half of the tin making the join between the 2 mixtures as neat as possible. Smooth the surface.

Bake for about 35 to 40 minutes, until the cake is well risen, springy to touch and has shrunk slightly away from the sides of the tin. Turn out and leave to cool.

Trim the edges of the cake and cut it into 4 equal strips down the length of the colours. Gently heat the apricot jam and stick the strips of the cake together, one plain piece next to one coloured piece, and then vice versa to make a chequerboard effect. Brush the top of the assembled cake with the jam.

Roll out the almond paste into an oblong the length of the cake and sufficiently wide to wrap around the cake. Invert the cake onto the almond paste then brush the remaining 3 sides with the jam. Press the almond paste neatly around the cake arranging the join at one corner. Score the top of the cake with a criss-cross pattern and crimp the edges to decorate.

Division 7 - Photography

Nathaniel James Award - Overall Most Points

CLASS

- 83 An action shot
- 84 A photograph to make a judge smile
- 85 A photograph of a bug or insect
- 86 A photograph of a local landmark
- 87 A photograph entitled 'raindrops are falling'

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. If necessary the item should be folded to fit within a display area of 18"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
- 97 Make a bug hotel
- 98 Make an animal from vegetables and/or fruits
- 99 Colour in the picture outline provided using paints, pen and crayons (see notes)
- 100 Create a miniature garden in a container of any shape, maximum size 8"x 8"(20cm x 20cm)
- 101 Make and decorate 3 scary cupcakes

PHOTOGRAPHY

102 A photograph entitled 'garden visitors' using a mobile device. Photoshopping 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 entrants age and school year
- » The name, age and school year of the entrant should be written on the reverse of 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 101 Must be displayed on a plate supplied by BHVS at time of entry or staging
- » Class 102 will be judged by the photography judge in two separate categories: school year 4 and under and school year 5 and over

CHILDREN'S PRIZES

Each class winner will receive a prize kindly donated by The House of Sankey

2024 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 11th July - last entry forms with fees must be brought to **Ivy Cottage, Gaters Lane, Winterbourne Dauntsey, SP4 6ER** on **Wednesday 11th July 2024 between 6:30pm and 8pm.**

STAGING

The Glebe Hall (Winterbourne Earls, SP4 6HA) will be open for staging on Saturday 13th 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	Ms J Adlam
Children's Division	Jan Paterson

JUDGING

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

BHVS & Gardening Club Commitee

Pam Taylor	Chair	07769 312830
Clare Grace	Show Organiser	01980 611939
David Baker	Hon Treasurer	07596 833797
Clare Dunster	Secretary	01980 619121
Joanne Sankey	Committee Member	01980 611118
Kasia Fletcher	Committee Member	07946 424168

