

FREE

SCHEDULE OF CLASSES
for the
**OLD BASING & LYCHPIT
VILLAGE SHOW**



**THE VILLAGE HALL
OLD BASING**

Sunday, 6th September 2015 at 2.30pm

Prize Giving and Auction at 4.00pm

Admission:

Adults £1; Seniors 50p; Accompanied Children under 15: free

www.oblvs.org.uk

JUDGES - 2015

Vegetables, Fruit & Flowers:	Mr K V Mason Mr B Newman	Stockbridge Basingstoke
Domestic:	Mrs P Morden Mrs M Williams	Mortimer Common Winchester
Flower Arranging:	Mrs M Meachen	Fleet
Handicraft:	Ms Sue Smith	Basingstoke
Photography:	Mrs C Bode	Lychpit
Wine & Beer:	Mr Colin Nicholls	Reading
Childrens:	Mrs Gill Sakakini	Old Basing

Prizes to be presented by

Tracey McCarley

Head Teacher, Old Basing Infant School

OLD BASING & LYCHPIT VILLAGE SHOW COMMITTEE

President:	Dr Alan Gibberd	
Chairman:	Mr Chris Beadle	13 Harvest Way (Tel. 358533)
Vice Chairman:	Mrs Judith Dixon-Patterson	10 Paddockfields (Tel. 350245)
Show Sec:	Mr Steve Layland	6 Priory Gardens (Tel. 354383)
Hon Sec:	Mrs Sue Tompkins	8 Bexmoor Way
Treasurer:	Mr Mark Offord	58A The Street
Committee:	Mrs Jackie Deadman	1 Burtons Gardens
	Mr Max Deadman	1 Burtons Gardens
	Mrs Linda Frawley	25 Higher Mead
	Mrs Dorie Jones	8 Linden Avenue
	Mrs Penny Jubin	Ty-shan, Pyotts Hill
	Mr Phil Jubin	Ty-shan, Pyotts Hill

Visit our Website: www.oblvs.org.uk for hints and advice about displaying your entries

PRINCIPAL AWARDS AND TROPHIES

1. *** RHS ‘Banksian Medal’** – To the exhibitor with the most points in the Vegetables, Fruit and Flowers Classes 2-55.
2. ***The Bolton Cup** – to the exhibitor with the most points in Classes 2-55, including those barred from the ‘Banksian Medal’ (3 year rule).
3. **The Kingdon Challenge Cup** –presented by Mr & Mrs Kingdon for the highest points in the Vegetable Section, Classes 2-22.
4. **The Alençon Cup** – presented by the people of Alençon for the winner of Class 2.
5. **The Ken Jones Memorial Cup** – presented by Mrs Dorie Jones for the best exhibit in the Vegetable Section, Classes 3-22.
6. **The Beadle Challenge Trophy** – presented by Mr Chris Beadle for the best Fruit exhibit, Classes 23-27.
7. **The Mrs Owen King Cup** – presented by Mrs Keysell King for the most points in the Flowers Classes 28-36.
8. **The Henry Dyke Memorial Challenge Cup** – for the best Flower exhibit in Classes 28-55 (excluding Dahlias & Roses, Classes 37-48 incl.)
9. **The Jones Challenge Cup** – presented by Mr & Mrs G E F Jones for the highest points in the Dahlia Classes 37-42.
10. **The James Morrison Award** – presented by Isobel Booth for the best Dahlia Bloom in Classes 37-42.
11. **The Len Brickell Memorial Cup** – presented by his family for the best vase of Dahlias, Classes 39-42.
12. **The Marsh Rose Bowl** – presented by Major J T Marsh for the highest points in the Rose Classes 43-48.
13. **The McGredy Rose Shield** – for the best Rose bloom in Classes 43-48.
14. **The Residents’ Association Trophy** – for the highest points in Classes 49-55.

15. **The Clayton Challenge Cup** – presented by Mr & Mrs A Clayton for the highest points in the Floral Arrangements, Classes 56-59.
16. **The Beddington-Holmes Cup** – presented by Mrs Betty Holmes MBE for the best exhibit in the Floral Arrangements Classes 56-60.
17. **The Novice Cup** – presented by Mrs Jackie Deadman and Mrs Penny Gaskill for the best exhibit in the Novice Class in the Floral Arrangement Section, by a competitor who has not previously won a first prize in this Section, at this Show.
18. **The Nash Challenge Cup** – presented by Mr P Nash for the highest points in the Domestic Section, excluding Class 70.
19. **The Ann West Award** – presented by Mrs A West for the best entry in the Domestic Section.
20. **The Heather Stewart Cup** – presented by the Village Show Committee in memory of Heather Stewart for the most points in Classes 61-69.
21. **The Major Daniel Memorial Cup** – presented by Mrs H Daniel for the most points in Classes 71-76.
22. **The Residents' Association Challenge Cup** - for the best Handicraft exhibit, Classes 77-82.
23. **The Holliday Tankard** – presented by Wing Cdr & Mrs Holliday for the highest points in the Wine & Beer Section, Classes 85-91.
24. **The Old Basing Wine and Beer Circle Cup** – presented by the group for the best exhibit in Classes 85-91.
25. **The Shorthouse Cup** – presented by Mr L Shorthouse for the best Children's exhibit, Classes 92-100.
26. **The Owen Challenge Cup** – presented by Gareth and Joy Owen for the highest number of points in the Children's Section.
27. **Basinga Photography Prizes** – presented by 'The Basinga' for the best three entries in Classes 83 and 84 combined.

* Banksian Medal winners in 2013 and 2014 are excluded (RHS Rules) but the Bolton Cup can be won annually.

CLASS

1. Your 'Baking Catastrophes' (entries accepted on day of Show) – to be judged by public vote.

Section A

VEGETABLES

2. A Collection of 3 kinds of Vegetables. Quantities as per Schedule if specified in Section A. Box not exceeding 62cm – 31cm.
3. A Collection of 6 Vegetables, 1 of each, 6 different kinds
4. 5 Dwarf Beans – French or Stringless
5. 5 Runner Beans
6. 3 Beet, globe variety
7. Sweetcorn, 2 cobs, with husks and silks (one side opened and peeled back)
8. 3 Capsicum or Chillies
9. 3 Carrots, other than long pointed
10. One Squash
11. 2 Courgettes (approx. 150mm)
12. 1 Cucumber
13. 3 Onions, over 250grams
14. 3 Onions, under 250grams
15. 3 Potatoes, white or coloured variety, kidney, round or oval
16. 1 Bulb of Garlic
17. 9 Shallots, large
18. 9 Shallots, pickling, not to exceed 30mm diameter
19. 5 Tomatoes, calyx attached, NOT 'Beefsteak'
20. 9 Cherry Tomatoes, not plum, calyx attached – not to exceed 35mm dia.
21. Any other Vegetable, 1 cultivar, up to 3 in number
22. Vase of 5 different Culinary Herbs – to be named, no flowers

Section B

FRUIT

Each item of fruit should be displayed with its stem attached but no attached foliage

23. 3 Cooking Applies – not polished
24. 3 Dessert Apples – not polished
25. 5 Plums or 'Gages – not polished
26. Dish of Soft Fruit. 1 cultivar, maximum of 15 or 1 cluster
27. Any other Fruit, 1 cultivar

Section C
Class

FLOWERS

- 28. Vase of 3 blooms African Marigolds
- 29. Vase of 5 annual Rudbeckia
- 30. Vase of 5 Double Bloom Asters
- 31. Vase of 3 stems of Sunflower
- 32. Vase of 3 stems of a Flowering Shrub, one variety, NOT Fuchsia
- 33. Vase of 3 stems of Japanese anemone, colour variety allowed
- 34. Vase of flowers raised from seed (annuals). NOT Dahlias
- 35. Vase of Herbaceous perennial flowers, two or more varieties
- 36. Vase of flowers ONE kind NOT specified in the schedule. Colour variety allowed

DAHLIAS

For guidance on Dahlia classifications look at the National Dahlia Society website and www.oblvs.org.uk

- 37. 1 cactus/semi cactus, any size
- 38. 1 decorative, any size
- 39. 3 cactus/semi cactus, any size, one or more cultivar
- 40. 3 decoratives – any size, one or more cultivar
- 41. 3 ball, any size, one or more cultivar
- 42. 3 blooms of any other dahlia, one or more cultivar, max 75mm

ROSES

- 43. Vase of 3 blooms, Hybrid Tea Rose, one cultivar
- 44. Vase of 3 blooms, Hybrid Rea Roses, 3 different cultivars
- 45. 1 specimen bloom of a Hybrid Tea Rose
- 46. 1 stem of a cluster flowered, floribunda Rose
- 47. 1 stem of any other Rose not specified in the Schedule
- 48. 3 stems of any other Rose not specified in the Schedule, one or more cultivar

Visit our Website: www.oblvs.org.uk for hints and advice about displaying your entries.

POT PLANTS/FLOWERHEAD DISPLAYS

Section C contd Class

- 49. Display of 6 Fuchsia Flowers (skirts up) on a board not exceeding A4 size
- 50. Display of 3 flowerheads, any cultivar not named in Section C, on a board not exceeding A4 size
- 51. Flowering Pot Plant (multi-corm planting allowed) not specified in classes 52-55.
- 52. Fuchsia
- 53. Any Geranium (Pelargonium)
- 54. One specimen Cactus/Succulent
- 55. One specimen foliage plant not specified in Schedule

NOTE: Classes 51-55 maximum pot size 26cm diameter

FLORAL ARRANGEMENTS

Section D

- 56. An arrangement incorporating a shell (space allowed for staging 9" x 9")
- 57. An arrangement of garden flowers and foliage in a basket
- 58. An arrangement of foliage and berries only
- 59. Novice Class* - an arrangement using foliage and yellow flowers only
* See Page 4, Item 17
- 60. An arrangement incorporating DIY tool(s) – entries from **MEN & BOYS** only

NOTES: Classes 57-60 to be staged within niches measuring 2'x2'x2'
Accessories allowed in all classes

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Section E

DOMESTIC PRODUCE

Class

NOTES FOR CLASSES 61-70:

OWN PLATES MUST BE USED

ENTRIES MUST BE COVERED WITH CLEAR PLASTIC

61. A traditional fruit cake - not iced.
62. A savoury loaf
63. Shortbread, round, marked in 6 slices
64. 5 Cheese Scones, plain cutter
65. Tea loaf (no paper tin liners)
66. 5 Chocolate Brownies
67. 5 individual Bakewell Tarts
68. Victoria Sandwich, lightly dusted with caster sugar
69. 5 petit fours
70. A Custard Tart approx. 9" – entries from **MEN & BOYS** only

NOTES FOR CLASSES 71-76:

PLAIN, STRAIGHT SIDED, ROUND JAM JARS TO BE USED (No trade named jars). **USE A WAXED DISC** (no screw tops) (see note for Class 76)
STATE DATE OF MAKING IN FULL
NOT LESS THAN 8OZ (225G)

71. 1 jar of Lemon Curd
72. 1 jar of Fruit Jelly
73. 1 jar of Jam, stone fruit
74. 1 jar of Jam, other than above
75. 1 jar of Marmalade
76. 1 jar of an unusual preserve - use an appropriate container

Section F

HANDICRAFTS

- 77. A painting or drawing in any medium
- 78. A clutch bag
- 79. A needlecraft exhibit not specified in Section F, using any form of needle
eg. knitting, crochet, macramé, sewing
- 80. A decorative needlecase
- 81. A handmade soft toy (no kits)
- 82. ‘You’ve made it, let’s see it!’ – a handicraft not covered in any other
Class

- NOTES:**
- a. An article of handicraft which has previously won 1st Prize at any of our previous Shows is not eligible for entry.
 - b. If your entry in Classes 77, 79 or 82 will exceed 2ft.sq. please give an indication of size on your Entry Form to facilitate staging.
 - c. A brief description or title of any entry in the Handicraft classes would be appreciated by the viewing public.

PHOTOGRAPHY

- 83. One **unframed** photograph not more than 7” x 5” – ‘The Expression Says It All’
- 84. One **unframed** photograph not more than 7” x 5” – ‘What a Wonderful World’

Entries in these classes will also be judged for the Basinga sponsored photograph competition.

Section G

HOME MADE WINE, BEER & CORDIALS

- 85. Bottle of cream-based Liqueur, to be identified (no kits)
- 86. Bottle of spirit-based Liqueur, to be identified (no kits)
- 87. Bottle of Dry Wine – red or white
- 88. Bottle of Apple Cider
- 89. Bottle of Beer – to be identified
- 90. Bottle of Mead or Metheglin
- 91. Bottle of fruit/flower cordial – to be named

NOTES: ALL WINES, MEAD, CIDER AND BEERS must have been

produced by the Exhibitor by process of fermentation.

Class 87 – all wines must be exhibited in CLEAR GLASS BOTTLES of approx. 26fl.oz. capacity. Corks with white plastic top preferred but natural flanged corks will be accepted. They may be tied for travelling purposes but capsules must not be fitted. Bottles should be full with a space below the cork not less than a quarter of an inch or more than three quarters of an inch.

Classes 85 and 86 - bottles may be approx 26 fl.oz. or half size approx. 13 fl.oz. Corks to be the same as for Class 87.

Classes 88 and 89 - must be in a maximum of 1 pint plain brown or green bottles, labelled, with screw stoppers, crown or plastic closures.

Classes 91 – should be in a clear bottle, any size.

HIGH ALCOHOL KITS ARE NOT PERMITTED

Judging in accordance with the guidelines from the HANDBOOK OF THE AMATEUR WINEMAKER NATIONAL GUILD OF JUDGES.

Section H

CHILDREN

These classes are open to children who are 15 or under on the day of the Show – please state age on Entry Form

NOTE: PARENTS, GRANDPARENTS, ANY ADULT – PLEASE NO ASSISTANCE WITH THE PREPARATION OF ENTRIES OR STAGING

- 92. A decorated 'Pringle' container
- 93. Garden flowers in a jam jar
- 94. An edible necklace
- 95. Something you have grown from a seed
- 96. A vegetable and/or fruit monster
- 97. A junk model (made of recycled material) on a base no larger than A4
- 98. An **unframed** photograph of 'Where my food comes from' (not more than 7" x 5")
- 99. Five butterfly cakes on a plate and covered with clingfilm
- 100. 3 decorated gingerbread people on a plate and covered with clingfilm

Visit our Website: www.oblvs.org.uk for hints and advice about displaying your entries.

RULES & CONDITIONS OF ENTRY

1. Entrants must be Resident in the Parish of Old Basing & Lychpit – **except** for the **Children's Classes 92-100 only**, where entrants should be resident or currently in education in the Parish.
2. All exhibits in Classes 2-55 must have been grown by the exhibitor. **Persons sharing in the cultivation of, and exhibiting from the same garden and/or allotment may not enter the same cultivar in any one class.**
3. Vases are provided, and must be used for Classes 22, 28-48. **PLEASE ARRANGE YOUR EXHIBIT IN THE PREPARATION AREA BEFORE PLACING IT ON THE SHOW BENCH.**
4. The Committee reserves the right to visit entrants' gardens before, on, or after the Show in cases of dispute or protest.
5. Entry Forms with appropriate fees to be sent to the Secretary or any Committee Member by 10.00pm on the Wednesday preceding the Show (see page 13 for LATE ENTRY information).
6. Exhibits marked 'A' will be regarded as a gift to the Village Show and will be auctioned to defray expenses.
7. No exhibitor may enter more than one exhibit in each Class.
8. **Staging shall be done from 8.00am and completed by 10.15am on the day of the Show. Please name Cultivars, if possible, to enhance general interest in the Show.**
9. Judging will commence immediately after staging. The public will be excluded whilst judging is in progress.
10. The decision of the Judges will be final. The RHS Handbook will be used except where specialist Society rules apply.
11. Any protest must be made to the Show Secretary before 3.00pm at the Show.
12. **No entry to be removed until after Prize Giving.**

13. All Cups and Trophies are to be held for 50 weeks, suitably engraved (at own expense) and then returned to the Show Secretary in good condition.
14. Prize monies to be collected from the Treasurer between 2.30pm and 4.00pm on the day of the Show.
15. Points for Cups etc are awarded as follows: 3 points for 1st, 2 points for 2nd and 1 point for 3rd. In the event of a tie for a Major Award, the exhibitor gaining most 1st prizes will be adjudged the winner.
16. The Committee accepts no liability for loss or damage to exhibits or property at the Show.

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OLD BASING & LYCHPIT VILLAGE SHOW

Annual General Meeting

Tuesday, 10th November

at 8.00pm

St Mary's Church Parish Room

Please come along and hear about the Committee's work during the year and take the opportunity to ask questions and make suggestions about the Show.

ENTRY FEES

ONE ENTRY FORM PER ENTRANT PLEASE

(Additional copies are available from any Committee Member or can be downloaded from our website)

Adults: 50p per entry for all Classes, except Class 1 – free entry
Late entries: £1 per entry

Children's entries: Free for Classes 92-100 only

All entries, plus fees, to the Show Secretary or any Committee Member by 10.00pm on the Wednesday prior to the Show.

ALL LATE ENTRIES TO BE DELIVERED TO:

JUDITH DIXON-PATTERSON, 10 PADDOCKFIELDS, no later than 10.00pm on the Friday prior to the Show.

PRIZE MONEY

Class 1: A Wooden Spoon

Classes 2-91: First – £1.50 Second – £1.00 Third – 50p

Children's Section:

Classes 92-100: First – 50p Second – 40p Third – 30p

Certificates will be given to 1st Prize Winners and Rosettes to 1st, 2nd and 3rd Prize Winners.

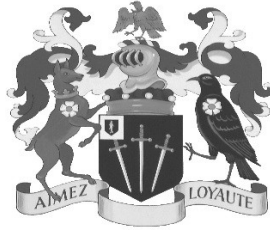
SHOW STALLS

1. We shall have various stalls to support the Show and your surplus plants, flowers, fruit and vegetables would be much appreciated.
2. For the Homemade Cake Stall we would be grateful for donations of cakes, biscuits, scones and preserves.
3. Tickets will be on sale for the Raffle and Tombola and any suitable non-perishable goods would be gladly accepted as prizes.

NOTES FOR THE GUIDANCE OF EXHIBITORS

**The following are details of the RHS system of Points for Vegetable Classes,
showing maximum points for each type.**

TYPE	POINTS
Beans, Dwarf French - - - - -	15
Beans, Runner - - - - -	18
Beet, globe - - - - -	15
Cabbage (Green or Red) - - - - -	15
Capsicum or chilli - - - - -	15
Carrots (Long) - - - - -	20
Carrots (other) - - - - -	18
Cauliflower - - - - -	20
Celery, blanched or trench - - - - -	20
Celery, self blanching or green - - - - -	18
Courgettes - - - - -	12
Cucumber, grown under protection - - - - -	18
Cucumber, outdoor - - - - -	15
Garlic - - - - -	15
Leek - - - - -	20
Lettuce, butterhead, cos or crisp - - - - -	15
Lettuce, looseleaf - - - - -	12
Marrow - - - - -	15
Onion, over 250gms - - - - -	20
Onion, under 250gms - - - - -	15
Parsnip - - - - -	20
Peas - - - - -	20
Potatoes - - - - -	20
Radishes, small salad - - - - -	10
Shallots (Pickling) - - - - -	15
Shallots (Exhibition) - - - - -	18
Squash, Summer - - - - -	12
Squash, Winter - - - - -	10
Sweet Corn - - - - -	18
Tomatoes, not beefsteak - - - - -	18
Tomatoes (Cherry) - - - - -	12



The Bolton Arms

91, The Street, Old Basing, RG24 7DA
Telephone : 01256 819555

Village Bar and Restaurant ~

the heart of our Community for fine dining,
tasty snacks, quality wines and beers

15th Century Restaurant for up to 48 people
17th Century separate Bar
landscaped Beer Garden

~ Distinctly Different ~



The Crown

a passion for food

We know that eating out is one of life's little pleasures. At The Crown in Old Basing our chefs take great pride in preparing every dish from scratch using the best quality fresh local ingredients.

The Local Super Club

New to The Crown is our Super Club designed especially for the Village. A set menu will be available Monday-Thursday evenings from 6:00pm-7:00pm.

2 courses - £15.00

3 courses - £20.00

Available on pre-booked tables only. Book today to avoid disappointment.

**NOW IN THE GOOD FOOD GUIDE 2015
& VOTED ONE OF THE TOP 50 PUBS IN
THE UK**

"The Crown is a real find... this place is all about classy renditions of pub style food made in house."

The Good Food Guide 2015

The Crown, The Street, Old Basing, RG24 7BW
Tel: 01256 321424

Website: www.thecrownoldbasing.com

Book a table today to avoid disappointment