



BVS Newsletter – Feb 2019

If you have visited the allotments recently you will have seen that the BVS hut, that is used to store all the equipment for the Show, has had a great deal of necessary maintenance work carried out and it now looks in fine condition. I am sure you would like me to thank Gill Gazzard for her initiative in organising this project. The Hut will now last many more years.

Our AGM is on Wednesday 24th April this year. I am very pleased to announce that four people have come forward to join the committee and help to ensure that the show can go on again for another year. David Marshall who has been our treasurer for the past year has now resigned. I would like to thank David for all the hard work he has put into the accounts and for the help given to cope with the BVS finances. The new treasurer will be David Mayo.

We would be very pleased to see a few more people at the AGM evening. It is the occasion when you will be told of the progress BVS is making, and with reports from officers. This is an opportunity for you to have a say on the running of your Show. The AGM is a friendly event with refreshments provided. Do please come and hear what we have to say!

We still need to raise a lot of money to be able to put on the show again this year. Our next venture will be the BVS 50th Anniversary Quiz Night which will be held in the village hall on Saturday 30th March. I hope we won't get a repeat of last year when the quiz night was snowed off! Hope to see you all there.

Ken Jefferies

Chairman

email: k.jefferies@homecall.co.uk

Have you got your tickets - for the Bathampton 'Burns Night'?



Burns Night Sat 2nd 2019 – there might still be tickets available!

It has been a few years since a 'Burns Night' event has taken place in Bathampton Village Hall and we thought it was time we had another! There will be Haggis, Tatties, Neeps and a 'Caller' to encourage all to join in with the dancing. However, dancing is not essential, just come a long and join in the fun. Arrive at 6.45pm for a 7pm start; finishes at 10pm.

For ticket information contact: **Judith Book: 01225 465781**



Seville Marmalade!

January/February are traditional months for making marmalade due to the bitter Seville oranges (best suited for marmalade) availability in the shops. A traditional recipe for marmalade, below, was developed by the 'Green family' and was first entered in the Bathampton flower show around 1969. Why not make it your entry for this year's 50th show?

Ingredients: 3lb Seville oranges, 1 lemon, approx. 6-8lb sugar, 2 pints water (per 1lb of fruit) = 15lb marmalade.

Day 1: Weigh and note the weight of a large preserving pan. Cut oranges and lemon in half and remove pips. Place the pips in a jam bag; tie and place in pan. Squeeze juice out of fruit into pan. Slice fruit thinly and place in pan. Add water: 2 pts per 1lb of fruit. Soak overnight.

Day 2: Bring to the boil and cook until skins are tender. Leave for 24 hours.

Day 3: Weigh and note the content of the pan (weight of pulp). Keeping well stirred bring to boiling point. Remove jam bag; squeeze out juice/pectin into pan. Bring pan back to boiling point and gradually add sugar; 1lb of sugar for 1lb of pulp. Boil 'fast' for approx. 30 mins. Test for setting; wrinkle and pull method. When jam is at setting point place in sterilized jam jars. Allow space for shrinkage, cover with wax seal and lids; apply a dated label. Store and save.

Then enter your traditional 'Greens Marmalade' into the '50th Anniversary Bathampton Village Show'. **GOOD LUCK!**

2019 is the 50th Anniversary of the Bathampton Village Show (BVS).

To mark this occasion we thought it would be good to gather together peoples memories of the event over the years. We have the schedules that have been produced for the last 10 years: does anyone have any older years? Do you have photos of people who have been involved with the BVS in the past; with their names and years of involvement? May be, you have old photos of entries or of winning a cup or just memories of the BVS from past years that you would be happy to share (we are able to copy and return originals). We are now beginning to gather together exhibits for the 2019 BVS. Please do think about items you could loan to help to make the '50th Bathampton Village Show' your special event!

Please contact: **Gill Huggins 01225 460047**



50th Anniversary Quiz Night

Sat 30th March 2019, 7pm for 7.30pm start.

Come and enjoy a fun evening in the Bathampton Village Hall.

Two course hot meal, bar and raffle.

Come in a team of 4 or 6, or come and join others to make a team. Top prize £30.00

Tickets £12.50: contact 01225 465781 or 01225 335088.

What to plant in the allotment this year?

Whether it is fruit, vegetables or flowers you prefer to grow, give thought to what you might enter in the BVS this year. Each year there is a special category of prizes for items grown on the allotments. Give your planting some thought this year and it might be you winning a trophy or a money prize in this 50th Anniversary year!

Future dates for 2019

Sat 30th March 2019 - 50th Anniversary Quiz Night: 2 course hot meal, £30, top prize

Wed 24th April 2019 – AGM, in the Village hall, all welcome.

Sat 1st June 2019 – Plant sale and coffee morning; jewellery will also be for sale.

Sat 14th Sept 2019 – Bathampton Village Show '50th Celebration Event'

Volunteers wanted!

If anyone would like to get involved with the 'village show' please do contact us. This could be to help with delivery of news letters or posters, to serve tea or cakes at our events, to sell raffle tickets or to bake cakes. The involvement can be for as little or as much time as you are willing or able to give, we would love to hear from you.

Contact: **Jennie Regan on: 01225 466875, email: jennie_regan@hotmail.com**



Dobie's Seed Order.

Dobie's seed catalogue is now available for good quality seeds with up to 40% off original prices. This is a useful fund raiser for the Bathampton Village Show. If you would like to purchase seeds at great prices, please contact:

Ruth Shepherd:

01225 480619 or

remshepherd@hotmail.com