SOUTHDOWNS ORIENTEERS ELIZABETH BROWN MEMORIAL EVENT – ORGANISERS NOTES

These notes should be read in conjunction with the SO Planner's and Organiser's Resources, which can be found on the SO website using the link below:

https://www.southdowns-orienteers.org.uk/info/volunteers/organisers-and-planners-resources

History of the Event

On Boxing Day 1978 Elizabeth Brown founded - with a couple of her Orienteering friends - what was to eventually become the SO Xmas event. The first event was at Banstead Wood in Surrey, and over the years the event took a number of formats, but from 1997 on it has been a score event. For many years Elizabeth was the event organiser, and following her passing in May 2011 it was felt that it would be a fitting tribute to rename the annual Christmas event in her memory. Elizabeth was a top-class Orienteer, in the early years of SO, Elizabeth was the club's undisputed star. She helped put SO on the map. She regularly won the British Championship and the JK throughout her Orienteering career, and twice won gold at the World Masters Championships, first as a W80, then 10 years later as a W90. Elizabeth collected a lot of trophies along the way and the club are indebted to Elizabeth's family for donating a splendid and unique slate W70 trophy from the 1992 JK at Bigland in the Lake District to be presented each year at the "Elizabeth Brown Memorial" SO Xmas event.

Courses

60 minute score and 45 minute score.

Age Classes

| Age Class | | Course | Winner Determined By | |
|---------------------------------|--------|-----------|---|--|
| W/M | | 60 Minute | Age-related points system | |
| Elizabeth Brown Memorial Trophy | | | rige related points system | |
| M65+ | W65+ | 60 Minute | Highest number of points in the quickest time | |
| M50+ | W50+ | 60 Minute | | |
| M Open | W Open | 60 Minute | | |
| M18- | W18- | 60 Minute | | |
| M14- | W14- | 45 Minute | | |

Age Related Points System

From the BOF rulebook there are running speed ratios for age classes (male and female separately), in section 7 of Appendix B: Course Planning. The actual score is adjusted proportionately according to the ratio in the table (except for M10/W10 where we have applied sensible ratios ourselves because BOF use different course data for those classes) by dividing by the ratio. If anybody has got all the controls then their score is also multiplied by 60 divided by the finishing time.

The Si Team and Fixtures Secretary hold a copy of the Excel spreadsheet used to calculate the winner of the Elizabeth Brown Memorial Trophy.

Timings

| Registration | Starts | Course Close | Mulled Wine |
|-------------------|-------------------|--------------|-------------------|
| 0945hrs - 1045hrs | 1000hrs - 1100hrs | 1215hrs | 1030hrs – 1230hrs |

Pricing

SO members fees: SO Seniors £8.00 SO Juniors free BOF members fees: Seniors £8.00 Juniors £4.00 Non member fees: Seniors £10.00 Juniors £4.00

Prizes

Prizes will be awarded for the winner of the Elizabeth Brown Memorial Trophy and each age category. The organiser is to purchase suitable prizes (11 prizes @ approx. £5.00 - £6.00 each).

Mince Pies & Mulled Wine

SO members will be invited to bring mince pies along to the event. Mulled wine and a non-alcoholic punch will be served at the event. The organiser is responsible for the provision of the mulled wine and non-alcoholic punch. The recipes below can be used to make enough Mulled Wine/Non-alcoholic punch to provide 2 glasses each for 125 people.

Make the mulled wine and non-alcoholic punch the day before the event. For each recipe add all the ingredients into a very large pan and heat gently for 30 minutes so that the sugar has dissolved and flavours infused. Allow to cool. Before decanting to bottles, remove the cinnamon, orange slices etc and put them in a jar ready to be added back into the recipes when rewarming the next day at the event.

| Mulled Wine | 100 cups | Non-alcoholic Punch | 150 cups |
|--|---|--|------------------------------|
| Inexpensive mulled wine Inexpensive red wine Orange juice Water Sugar Cinnamon Sticks Cloves Sliced orange | 3 litre 3 litre 3 litre 3 litre 20 tbsp | Cranberry juice Orange juice Molasses / black treacle Cinnamon Sticks Cloves Sliced orange | 9 litre 9 litre 3 tbsp |