

PROGRAME 2019

PONY RIDER, JUNIOR AND ADULT SA Inter-Provincial Eventing Team Championships

2019

PONY RIDER AND JUNIOR

SA Eventing Individual Championships

Friday 21st to Sunday 23rd June 2019 George Riding Club

Affiliated to ESA & SAEF and run under South African Eventing Rules As at 1 January 2019 & FEI Eventing Rules 25th Edition effective 1 January 2019

Venue: George Riding Club

Officials: Event Director: Samantha Boshoff

Technical Delegate: Linda Philo & Richard Beck

Event Judge: Allan Oates

Cross Country Course Designer: Tim Payne

Cross Country Builders: Piet Dirk, Flip, Cliffort Barends, Gift Zimbuni

Show Jumping Course Designer: Kevin Spratley Show Jumping Judge: Sharron Trueb , Mike Greeff

Dressage Judges: Mandy Greeff, Eleanor Wear, Audrey de Vries, Patrick

Brown, Annaliese Maree, Hennie Maree.

Rider Representative

Nikki Thurgood 078 211 9894 for CCN 2*, 1m & 90cm

Danielle Pieters 082 537 0635 for 80cm & 70cm

Please raise your issues/concerns/queries with the officials timorously and at **least one hour prior** to the riders briefing to allow the officials time to consider the issue and give an answer at the briefing. Any issue re holes / branches etc need time to be fixed

George Riding Club and all the riders offer a huge

'Thank You'

to the numerous volunteers who act as jump judges, marshals etc who enable the show to go on.

Without your generous support we would not be able to host the show.

And a sincere thank you to our sponsors

Programme

Thursday 20th

12h00

Course opens for inspection on foot for all classes

15h00

Vet inspection for all horses nominated in 2* Teams, 1m Junior Teams & 1m Junior Individuals, 90cm Pony Rider Teams & 90cm Pony Rider Individuals.

Inspection will be held in C arena.

Horses to be presented in order listed above. Passports required.

Steward: Mike Greeff. Inspecting Vet: Dr Shirley Smith/Searl. Treating Vet:

Dr Wendy Tait

17h00

Declaration of Starters and Team Draw for Open and Novice Teams

Friday 21st

08h00

Dressage for all classes

13h30

Show jumping course open for inspection on foot for all 70cm classes and Adult 80 class.

14h00

Show jumping in this order: 70cm Pony Rider, 70cm Junior, 70cm Adult 80cm Adult

18h00

Riders Briefing

Saturday 22nd

07h45

Jump Judges Briefing

08h45

Cross Country in vest number order

Sunday 23rd

- 07h30 course open for inspection for all 80cm riders Pony Riders & Junior
- 08h00 Show jumping to start and classes to follow on.

80cm

- Show jumping 80cm Pony Riders & Junior
- Prize giving for 80cm Pony Rider Novice Individual and fun Team & Junior class
- Prize giving on foot Adult 80cm
- Prize giving on foot all 70cm PR, J, A
- As this is a National Championship, sponsored event, please attend the unmounted prize giving dressed appropriately.

90cm

- Course walk for all 90cm riders Pony Riders, Junior, Adult
- Show jumping Junior 90cm, Adult 90cm in Individual reverse order of merit
- Prize Giving Junior Novice Individual & Novice Team, Adult Individual & Novice Team
- Parade All 90cm Pony Riders
- Parade All 1m Juniors
- Parade 2* Teams parade as Teams
- Show jumping 90cm Pony Riders in Individual reverse order of merit
- Prize giving Pony Rider Individual Championship & Pony Rider Team Championship

1m

- Course walk for all 1m riders Junior, Adult
- Show jumping Adult 1m in Individual reverse order of merit
- Prize Giving Adult Individual
- Show jumping 1m Junior in Individual reverse order of merit
- Prize giving Junior Individual Championship & Junior Team Championship

CNC**

- Course walk
- Show jumping in Team reverse order of merit
- Prize Giving Adult Individual & Team Championship

Social Programme

Thursday 20th

17h00	Pub Open. Complimentary soup after the team draw.

Friday 21st

16h00-18h00	Complimentary Sundowners & Snacks @ the Dew Pond opposite
	the main arena – all riders and spectators welcome
18h00	RIDERS BRIEFING at club house. Pub Open

Saturday 22nd June

15h00-17h00	Lamb & Chicken Pitas for all riders and spectators (to be pre booked)
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Sunday 23rd June

11h00 – 16h00	Locally produced cheese, cured meat and bread platters (to be	
	pre booked)	