

Fruit, Vegetables & Flowers	
1	5 Potatoes (Any Variety)
2	6 Salad Potatoes, (Any Variety)
3	4 Globe Beetroot
4	2 Sweetcorn Cobs
5	5 Carrots (Same Variety)
6	5 Tomatoes (Any Variety)
7	6 Cherry Tomatoes
8	5 Runner Beans
9	4 Apples (Any Variety)
10	10 Berry Fruits
11	1 Vase of Summer Flowers. Displayed In Your Own Vase
<i>JUNIOR – Under 12</i>	
12	5 Selection of Wonky Vegetables
13	1 Design/Create A Miniature Garden (In A Standard Seed Tray)
Separate entry forms are available for the above classes from the Trading Hut on the Clapham Allotments, High Street	

Home Produce	
14	Jar of stone/soft fruit jam
15	Jar of any other preserve – curd, marmalade etc
16	Jar of vegetable chutney
Baking	
17	Victoria Sponge – set recipe
18	Under 16 – 3 homemade & decorated cupcakes
19	Under 8 – 1 hand decorated cupcake
Arts & Crafts	
20	Article of handiwork – crochet, knitted or needlecraft
21	Article of handiwork – ceramic, pottery, wood, metal or hand painted glass
<i>JUNIOR – UNDER 16</i>	
22	Handmade greetings card
23	Black & White/ Colour drawing – pencil or crayon
24	One painting
<i>JUNIOR – UNDER 12</i>	
22a	Handmade greetings card
23a	Black & White/ Colour drawing – pencil or crayon
24a	One painting
<i>JUNIOR – UNDER 8</i>	
22b	Handmade greetings card
23b	Black & White/ Colour drawing – pencil or crayon
24b	One painting

Photography	
25	Photograph – scenic, landscape, flowers or plants
26	Photograph – animal(s), bird(s) or insect(s)
27	Photograph – person or people
28	Photograph – Clapham 2024
	<i>JUNIOR – UNDER 16</i>
28a	Photograph – Clapham 2024
29a	Photograph - funny
	<i>JUNIOR – UNDER 12</i>
28b	Photograph – Clapham 2024
29b	Photograph - funny
	<i>JUNIOR – UNDER 8</i>
28c	Photograph – Clapham 2024
29c	Photograph - funny
Rules	
1	Exhibitors in all sections must be of an amateur status. They must have produced the exhibits themselves and either live in the Parish of Clapham or be a Clapham Parish Council Allotment Holder with produce grown on the allotment.
2	All exhibitors must fill in the entry form stating in which classes they intend to exhibit. Entry forms must be submitted by 19th August 2024. Payment is to be made on the day of the show. No more than one entry in any one class is allowed.
3	On the day of the Show, all exhibits must be staged between 8 and 10am, after which the exhibition area will be closed for judging.
4	Exhibitors will receive a card for each exhibit entered. This will be numbered on one side and will carry the exhibitor's name on the other. These cards must be placed name side down beside the exhibits so that the judges do not see the names until their decision has been made.
5	Vases will not be provided. Tables will be covered with paper where possible.
6	All exhibits, personal property etc will be the responsibility of the exhibitor. The committee will not be liable for any loss or damage due to any cause whatsoever.
7	The judges' and committee's decisions will be final and there will be no right of reply.
8	Exhibits must remain in the exhibition area until 3pm and cleared thereafter if you do not wish for them to be raffled.
9	All cups and trophies are perpetual unless otherwise stated and may be held by the winners until 31st July 2025 on which date they must be returned to the committee.
10	No item which has won a prize at a previous show is eligible for entry
11	Entry fee of £1 per adult class and 50p per junior class entered to be paid upon entry to the show
12	Entry forms can be returned to the Village Hall letter box or scan/photographed and emailed to claphamshowentries@gmail.com



Victoria sponge recipe

Ingredients:

- 4oz/100g butter or soft margarine
- 4oz/100g caster sugar
- 2 eggs
- 4oz/100g self-raising flour
- Raspberry jam to fill

Method:

1. Set oven Gas 4, 160C (fan oven) or 180C
2. Grease and line the bottom of 2 x 18cm/7" sandwich tins
3. Cream butter/margarine and sugar
4. Beat the eggs then gradually add to the mixture beating well each time
5. Sieve the flour and fold into the mixture with a metal spoon
6. Divide equally between the 2 tins and bake for approximately 20mins in the middle of the oven.
7. They are ready when they are golden, shrunk from the sides of the tin and spring back when touched
8. Remove from the tins and fill with raspberry jam when cold to avoid jam bleeding into the cake.
9. A light dusting of caster sugar on the top will finish it

CLAPHAM SHOW 2024 ENTRY FORM

Not to be used for Fruit, Vegetable and Flower Classes

Name _____

Adult or Junior Classes _____

Address _____

Phone number _____

Classes Entered _____

Total amount due _____

- £1 per adult class 50p per junior class payable on the day
- Forms to be dropped into the Village Hall letter box or scan/photo to claphamshowentries@gmail.com
- Forms to be returned by 19th August. Forms returned after this date will not be included in the show
- No more than one entry per class

Clapham Show Saturday 7th September 2024

Clapham Village Hall and King George V Playing Field
M&DH Clapham Sports Club and Clapham Scout Hut