

Entering the show

- Classes are open to all C&PHS Members plus adults or children living or attending school within a 5 mile radius of the show, and to children/grandchildren of residents.

How To Enter into the Show.... here is what to do

- Choose which class number(s) you want to enter from the schedule overleaf and complete the enclosed entry form.

All entries are made on Thursday 10th August

- Entries Evening - bring your completed entry form to the Village Hall on Thurs 10th August, 6.30-8pm with the entry fee
- Fees per class = 20p (members); 30p (non-members).
- You will be given an Entry Card for each class you plan to enter.

On the day of the Show (Saturday 12th August)

- 9am-11am: The Hall will be open for you to 'stage' your entries
- 11am-2pm: Only judges and organisers are allowed in the Hall
- 2pm: Come and see all the entries and see how you've done
- 3.45pm: Trophies are presented for the most points in each section, most points overall, and the Best in Show
- 4pm: Collect your entries from the hall and take them home.

Notes:

- You cannot enter more/new classes on the day of the Show.
- You can only have one entry for each class.
- All vases etc. to be supplied by the exhibitor.
- The Committee do not hold themselves responsible for any exhibit lost or damaged.
- All exhibits must be grown or made by the exhibitor (unless otherwise stated) and must conform to the Schedule.



Summer Show

Saturday 12th August 2023

at 2 pm

Clapham and Patching Village Hall

FLOWERS, PLANTS & PRODUCE

RAFFLE TEA ROOM

CAKES

**Admission: Adults £2
Members and children free of charge**

Newling-Ward Cup awarded for most points overall

Produce Classes

Jenkin Cup for most points

Davitt Cup for best entry

1. 4 white potatoes
2. 4 coloured potatoes
3. 3 onions from sets
4. 6 shallots - exhibition
5. 3 courgettes
6. 3 chilli peppers
7. 4 carrots - long or stump rooted
8. 4 beetroot
9. 6 runner beans
10. 6 French beans
11. Longest runner bean
12. A selection of 4 different vegetables
13. 4 tomatoes – medium or large
14. 8 tomatoes - cherry/small
15. 1 cucumber
16. 3 heads of garlic
17. Collection of fresh herbs
18. 6 plums
19. 4 dessert apples
20. 4 cooking apples
21. Collection of fruit - 3 distinct kinds
22. "Summer Harvest" - arrangement of assorted produce in a basket

Fruit and vegetables should be ripe, and of well-matched size (if possible). Entries should be displayed on a plain white or black background, unless otherwise indicated. All vegetables should be clean and top foliage should be trimmed from onions, carrots, beetroots etc, to leave 7.5cm (3") from the top of the shoulder of the vegetable. Onions and shallots should have roots trimmed and the tops

tied or whipped with raffia. All vegetables and fruit should have a short section of stem attached (unless it's broken off and it's the only decent one you've got left...). All calyx must be left on tomatoes.

Flower Classes

Holtom Memorial Cup for most points

Fred Stanford Cup for best entry

23. Vase of mixed flowering shrubs - max width 46cm (18in)
24. Bowl or vase of perennial flowers - 6 stems of varieties not in classes below, 46cm (18in) max
25. Bowl or vase of annual flowers - 6 stems of varieties not in classes below, 46cm (18in) max
26. 4 stalks of flowering pelargoniums/geraniums
27. 1 spray of fuchsia
28. 3 sprays of fuchsia - distinct varieties
29. 1 large-flowered rose, single bloom
30. 3 single rose blooms
31. 6 marigolds, any variety
32. 1 specimen dahlia
33. 5 dahlias (any type)
34. 3 Rudbeckia
35. 3 stems penstemon
36. 1 head of hydrangea in bloom

Note the maximum size and number of stems. Ensure that the container is suitably weighted (i.e. with sand or pebbles) to balance the plant material. Annuals - flowers and plants growing and flowering for one season only, e.g. asters, petunias, sweet peas, marigolds. Perennials - flowers and plants growing and flowering for more than one season, e.g. dahlias, gladioli, lupins, fuschia etc.

Flower Arrangement Classes

Avery Memorial Cup for most points

37. A 'No Flowers' flower arrangement. Max 51x51cm (20x20")
38. Arrangement in a teapot. Max 20x20cm (8x8")
39. A focus on foliage Max 45x45cm (18"x18")

Home Industries

WI Cup for most points

40. Jar of jam - soft or berry fruit
 41. Jar of jam - hard or stone fruit
 42. Jar of jelly - any variety
 43. Jar of pickle or chutney
 44. Loaf of savoury bread (not made in a machine). Please label type.
 45. Loaf of sweet bread (not made in a machine). Please label type
 46. Banana cake
 47. Victoria Sponge
 48. Fixed recipe cake – Coffee and Walnut (see recipe at end)
 49. Fruit cake
 50. Lemon drizzle cake
 51. 4 chocolate brownies
 52. 4 scones
 53. Apple pie (closed)
- Entries must be the unaided work of the exhibitor.*

Handicrafts

Talbot Cup for most points

54. A knitted or crocheted item
55. An item made from fabric
56. Painting - any medium - any subject (max size A3)
57. Sketch - pencil or charcoal - any subject (max size A3)
58. Poem – 'Favourite Pet'

Photography (max 5 in x 8 in)

Burgess Rose Bowl for most points

59. A garden flower
60. Flint
61. Black and white or sepia - any subject
62. Harvest
63. Rubbish
64. Portrait

Coffee and Walnut Cake

100g/3½oz unsalted butter, softened
100g/3½oz caster sugar
2 eggs
100g/3½oz self-raising flour
½ tsp baking powder
1 tbsp coffee granules, dissolved in 1 tablespoon of boiling water
50g/1¾oz chopped walnuts

Filling

125g/4½oz unsalted butter, softened
225g/8oz icing sugar, sifted
1 tbsp coffee granules, dissolved in 1 tablespoon of boiling water
8 walnut halves, to decorate

Set oven to 160C Fan/180C. Butter 2 18cm/7in sandwich tins and line. Put butter, sugar, eggs, flour, baking powder & coffee in mixing bowl. Beat until smooth. Fold in walnuts. Divide mixture between tins. Bake 15-20 mins until cooked. Turn out after 5 mins in tins and cool on wire rack.

Make filling: beat butter and gradually add icing sugar. Add coffee. Beat until smooth. Put half mixture in between layers and half on top. Place walnut halves on top.