

Rules of the Show

1. Entry forms and fees should be returned to:-
 - Mr Graham Lee, 16 Wheeldon Way, Hulland Ward or
 - Hulland Ward shop by Thursday 24th August.
2. Maximum 2 entries per person in each class.
3. 25p per entry, except Section 5 (children's classes) entries free.
4. All entries must be the sole work of the competitor
 - Section 1 entries must be homemade.
 - Section 2 entries must be home-grown.
 - Digital manipulation is allowed in the photography classes.
5. **All entries must be handed to the show organisers in the Millennium Hall between 8am and 10am on the morning of the Show. Entries must be collected between 4:30 and 5:30pm**
6. All entrants must supply their own containers where required.
7. Points will be awarded as follows -
1st – 3 points, 2nd – 2 points, 3rd – 1 point. The winner of each section will be the person with the most points.
8. The adult show champion is the entrant gaining the most points and from more than one section.
9. The child show champion is the entrant gaining most points from Section 5.
10. All trophies will be held for one year only. In the event of a tie, winners will hold the trophy for 6 months each.
11. The judge's decision is final.

**For more information please contact:-
Katrina Pipes tel: 01335 370871**

Hulland Ward & District

Annual Village Horticultural and Craft Show

at
Hulland Ward
Millennium Village Hall

SATURDAY 26th AUGUST 2023

Judging at 10:30 a.m. (Domestic at 10.00am)

Open to the public from 12:30 p.m.

*Awards presented at 4:00 p.m. by Theresa Peltier – High
Sheriff of Derbyshire*

Judges

Domestic Classes – Hazel Massey & Sue Smith
Flowers, Plants and Vegetable Classes – Les Blanchon
Art, Handicraft & Exhibit Classes – Michelle Dutton
Photography Classes – John Stubbs & Hugh Stephenson
Children's Classes – Di Spencer



The United Benefice of

Atlow, Bradley, Hognaston, Hulland and
Kniveton



The Parish of Christ Church, Hulland

Events Programme 2023

Organisers of the show would like to thank all the
sponsors for their kind donations and contributions this
year.

7 th October	Harvest supper	Hulland Village Hall
8 th October	Harvest Thanksgiving	Hulland Church
14 th October	Messy Church	Hulland Village Hall
10 th November	Quiz night	The Black Horse
2nd December	Christmas Fair	Hulland Village Hall
9th December	Messy Church	Hulland Village Hall

Section 1 – Domestic Classes

1. Two slices of Flapjack
2. A Victoria sandwich - 3 eggs
3. Three savoury scones
4. Three chocolate cookies (men's class)
5. Loaf of flavoured bread *
6. Two slices of savoury tart
7. A fruit loaf
8. Five cheese straws (recipe supplied)
9. Jar of Jam or Jelly
10. Jar of Lemon Curd

** Example – seeded, olive, cheese topped etc.*

Section 2 – Flowers, Plants and Vegetables Classes

11. Three roses
12. Garden flowers in a vase
13. A Begonia pot plant
14. A pot plant (*other than begonia*)
15. One Specimen bloom
16. Four runner beans
17. Four different vegetables in a seed tray approx. 14" x 8" (any number of each)
18. Four radishes
19. Three Courgettes
20. Three Beetroot

Section 3 – Handicraft, Art and Exhibit Classes

(Items should not have been previously entered)

21. A Picture (any medium)
22. A piece of Digital Art
23. An item made from wood

24. A fabric creation
25. A knitted or crocheted item
26. Flower arrangement in an unusual container

Section 4 – Photography Classes (*maximum size 7" x 5", unmounted, please do not write your name on the reverse*)

27. Movement and Speed
28. Seasonal Delights
29. Black & White
30. It made me smile
31. Rack & Ruin
32. Over the garden gate

Section 5 - Children's Classes

The age of the entrant should be stated clearly on all entries

Under 5's

33. Ellie the Elephant picture. *Template available from Hulland Pre-school, Hippo's, Hulland Church and website.*

Reception & Years 1 & 2

34. Ellie the Elephant picture. *Template available*
35. Countryside Collection collage
36. Reuse your recycling to build a robot

Years 3 – 6

37. Digital art – Design an A4 poster for next year's show
38. Countryside Collection collage
39. Reuse your recycling to build a robot

PLEASE NOTE

All entries must be handed to the show organisers in the Village Hall between 8 a.m. and 10 a.m. on the morning of the show.

All entries **must** be taken away between 4:30 and 5:30pm

ENTRY FORM

Entry forms and fees should be returned to:-

Mr Graham Lee, 16 Wheeldon Way, Hulland Ward or
Hulland Ward shop by **Thursday 24th August** please.

Please circle classes you wish to enter

(Indicate if entering two per class - example - 4 x 2)

1	2	3	4	5	6
7	8	9	10	11	12
13	14	15	16	17	18
19	20	21	22	23	24
25	26	27	28	29	30
31	32	33	34	35	36
37	38	39			

Number of entries Total entry fees £

Entry fees 25p per class per entry (children free)

Maximum **two entries per class**

I agree to abide by the rules of the show

Name Address

. Telephone

CHEESE STRAW RECIPE

(Section 1 – Item 8, Five cheese straws)

Makes 36 straws, so you could scale down the ingredients if you wish.

Ingredients -

- 375g/13oz plain flour
- pinch salt
- 225g/8oz butter, diced
- 150g/5½oz mature cheddar, grated
- 50g/1¾oz freshly grated parmesan (or a similar vegetarian hard cheese)
- pinch English mustard powder
- small pinch pepper
- 2 free-range eggs, yolks only

Method -

1. Sift the flour and a pinch of salt into a bowl. Using your fingertips, rub in the butter until all the lumps are gone and the texture is like fine breadcrumbs. Stir in the cheese, mustard powder, pepper, and egg yolks. Add 4-5 tablespoons of cold water and mix to a firm dough.
2. Wrap in cling film or a reusable plastic bag and chill in the fridge for 30 minutes.
3. Preheat the oven to 190C/375F/Gas 5.
4. Line a baking sheet with baking paper. Roll out the dough to a square, roughly the thickness of a £2 coin. Cut the square in half, then cut each half into 1cm/½in strips.
5. Transfer carefully onto the lined baking sheet and bake for 10-15 minutes, until crisp, then leave to cool on the tray.

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