



Garden, Craft and Food Class Schedule

Saturday 24th October 2020
The Forfar Mart DD8 3EZ

Scottish Smallholder Festival 2020

Garden, Craft and Food Class Schedule

Chief Stewards: Dr. Mary Fraser and Mrs. Sandra Bannister

Entry fee

£1 per entry - maximum of five entries per class per exhibitor

Prizes Sections A – H

Class prizes will be awarded as follows:

First prize	£3.00
Second prize	£2.00
Third prize	£1.00

The best individual exhibit from each section will receive a prize.

Special Prizes

Any special prizes are noted with the individual class or section.

Rules:

1. All entry forms must be received no later than **Monday 12th October**. No further entries will be accepted after this.
2. Please submit all entry forms to **The Secretary, SSF, Dalmore, Station Road, Barry, Angus DD7 7RS**
3. No exhibitor may enter more than five exhibits in any one class.
4. Exhibits cannot be entered in more than one class.
5. Each exhibit must be the exhibitor's own work and must have been completed within the twelve months preceding the Festival.
6. Entries from businesses are not allowed. However, a commercial product may be entered under the name of the individual who made it, providing rules relating to labeling are observed. No branding is permitted.
7. Exhibits may be presented between 6pm and 7pm on Friday 23rd October or strictly between 9am and 9.30am on the day of the Festival. No late presentations will be accepted.
8. On arrival, each exhibitor will receive a preprinted label for each item entered. The Exhibitor must place this label face down under the tabled exhibit (or securely attach this label if appropriate). No labeling is permitted other than those provided by the Festival.
9. Exhibitors of non-breakable and non-perishable goods, who cannot be present at the venue by 9.30am, may post items to The Secretary at the address above. Posted items must be clearly labeled and be received by **Tuesday 20th October**

- 2020**; they are not returnable by post, but may be collected on the day of the Festival from 4pm.
10. Judging will commence at 9.30am sharp. If sufficient entries are received the Chief Stewards and/or judge reserve the right to split classes.
 11. Classes A8, B12, F5, G2 and G6 are for those under 12 years of age at the time of the Festival.
 12. All photographs should be mounted on card.
 13. All entries are made entirely at owner's risk. Festival officials will be on duty in the Garden, Craft and Food area but the organisers will not be held responsible for any damage or loss of exhibits at the Festival.
 14. Any protests must be lodged with the Chief Steward in writing, before 2pm on the day of the Festival. The organisers reserve the right to settle all protests or disputes that may arise and that decision is final.
 15. There will be a presentation of prizes for Best Exhibits at 2.15pm in the Garden, Craft and Food area, in the Strathmore Hall. All Best Exhibit prizewinners are expected to attend. Photographs will be taken.
 16. Prize money may be uplifted from the Chief Steward between 3pm and 4pm on the day of the Festival. Any prize money unclaimed at 4pm will remain the property of the Festival organisers. No prize money will be posted.
 17. Exhibits may be removed from 4pm.
 18. No responsibility will be taken for unclaimed exhibits. Unclaimed non-food exhibits will be sold and the proceeds donated to the Royal Highland Education Trust.

Section A – Growing

Judge:

Unless otherwise specified, entries will be judged on uniformity and quality

Class Number	Class
A1	4 potatoes, one variety, white, named
A2	3 leeks, one variety, named
A3	A butternut squash, for weight
A4	A Savoy cabbage, for quality
A5	3 carrots, one variety, named
A6	3 dessert apples, one variety, named
A7	3 small herb pots, 3 different kinds, named (pots not to exceed 10cm diameter)
A8	Dog made from vegetables (Entrants must be under 12 years at time of the Festival)
A9	Vase with 3 Dahlias, named variety
A10	Pot plant, pot not to exceed 20cm diameter. Judged on health and appearance.

Section B – Kitchen

Judge:

Class Number	Class
B1	A jar of raspberry jam (454g)
B2	A jar of marmalade (named) (454g)
B3	A jar of lemon curd (454g)
B4	A jar of chutney (named) (454g)
B5	A jar of chili jam (454g)
B6	A bottle or jar of tomato ketchup (500ml maximum)
B7	A bottle of ginger beer, not to exceed 500ml, flanged top
B8	A white sourdough loaf (900g tin)
B9	3 cheese scones
B10	3 meringues
B11	River Cottage Pumpkin and Raisin Loaf using recipe from www.hubbub.org.uk/hughs-pumpkin-and-raisin-loaf

Class Number	Class
B12	3 pieces of tray bake (Entrants must be under 12 years at the time of the Festival)

All entries in classes B1 – B7 should be presented in clear glass jars or bottles. Paper plates will be provided by the organisers for the display of entries in Classes B8 – B12. **Only labels provided by the Festival should be used.**

Section C - Stick & Crook-making

Judge:, Scottish Crookmakers' Association

Special Prizes: The maker of the Best Exhibit will receive the "Dents Trophy for Best Stick in Show", kindly donated by Arthur and Joan Dent.

The winner of Class C6 'Novice' will receive £10 prize money from the Scottish Crookmakers' Association.

The best entry from Classes C1- C5 and the winner of Class C6 Novice will qualify for entry into the SCA 'Champion of Champions' class at Yetholm Show
A Novice is a person who has started to make and show sticks within the last three years.

Class Number	Class
C1	Plain wooden or horn crook
C2	Fancy wooden or horn crook (Any design)
C3	Plain walking stick (Any material)
C4	Fancy walking stick (Any material)
C5	Thumbstick or Leg cleek
C6	Novice - wooden or horn, crook or stick

Section D - Eggs

Judge:

Class Number	Class
D1	Waterfowl, one colour, three eggs
D2	Large fowl, one colour, three eggs
D3	Bantams, one colour, three eggs
D4	Large fowl, three distinct coloured eggs

Class Number	Class
D5	Bantams, three distinct coloured eggs
D6	Any other species, named, three eggs.
D7	Waterfowl, content, single egg
D8	Large fowl, content, single egg
D9	Bantam, content, single egg

Classes D1 – D6 are judged on consistency, size, shape, colour, freshness and bloom.

Classes D7 – D9 are judged on the quality and freshness of the eggs' contents, rather than external appearance.

For more information on showing eggs, see

<https://www.poultryclub.org/resources/eggs/showing-eggs/>

The organisers will provide paper plates and shavings for the presentation of eggs.

Section E – Raw Fleece

Judge:

Special Prize: Stewart and Ramsden Cup for 'Best Fleece'

Class Number	Class
E1	Fine (including Down and Down cross)
E2	Medium (including Half-bred, Texel, Lleyrn)
E3	Lustre (including Bluefaced Leicester, Wensleydale, Lincoln)
E4	Hill and Mountain (including Blackface, Swaledale, Cheviot, Improved Welsh, Welsh Mountain)
E5	Shetland (White and coloured)
E6	Naturally Coloured (including Jacob, Herdwick, Black Welsh Mountain or any other naturally coloured purebred or crossbred fleece other than Shetland).

Section E Notes:

- Fleeces should be unwashed.
- Artificially tinted or stained fleeces will be disqualified.
- Fleeces should be skirted of all short, stained and any extremely coarse fibre.
- Heavy vegetable matter should also be removed.
- Sheep fleeces must be rolled in the normal manner and secured with a band made from the neck wool. Baler twine, etc. must NOT be used.
- Fleece must be from 2020 shearing.

- Classes may be split, if sufficient entries are received.
- **Novices and newcomers most welcome.**

Section F – Crafted Fleece and Fibre (including wool and mixtures)

Judge:

Class Number	Class
F1	Hand spun sheep's wool yarn, 50g around DK weight
F2	One hand-knitted egg cosy.
F3	One pair of socks, ladies or gents, knitted in the round, any pattern
F4	One hand embroidered table napkin, sides between 25cm and 30cm long.
F5	Pompom animal, any number of pompoms Entrants must be under 12 years at time of the Festival
F6	Felted purse (maximum 15cm by 10cm)
F7	Patchwork cushion cover, sides between 25cm and 30cm long

Section G – Themed Section

Hallowe'en

Judge:

Class Number	Class
G1	A carved pumpkin
G2	A decorated paper witch's hat, maximum height 30cm. Entrants must be under 12 years at time of the Festival
G3	A plate pumpkin pie with lattice top. Plate size maximum 20cm diameter.
G4	Three differently decorated cupcakes illustrating the theme. Judged on decoration only
G5	A scary mask, with accompanying title.
G6	A hand crafted spider, maximum size 30cm diameter. Entrants must be under 12 years at time of the Festival

Section H – Honey

Judge: Scottish Beekeepers Association

Class Number	Class
H1	Two 454g standard squat jars of clear honey
H2	Two pieces of cut comb, 227g or over, flower or heather honey
H3	Two matching beeswax candles, to be made by molding. One to be lit by Judge.
H4	One 750 ml bottle of mead, cork to be easily removed without corkscrew or screw top.
H5	3 honey biscuits using recipe provided at www.bbcgoodfood.com/recipes/811637/honey-biscuits
H6	Cosmetic made with beeswax and /or honey as an ingredient; ingredients to be listed
H7	Colour photograph, maximum size 152mm x 203mm, mounted on card, with a honeybee(s) or beekeeping theme.

Honey notes

All exhibits must be the product of the beekeeper's own apiary

H1 Honey classes

Jars must be clean and defect free with no finger marks. Lids should be new, defect and rust free. Lids should be applied before leaving home. Exhibitors will not be penalised if a few drips have landed on the inside of the lid. Keep the jars upright in transit.

Make sure that you use sealed honey or that any uncapped honey does not spill out when you briskly shake the frame. Even so, the latter honey usually has too high a moisture content and lacks the desired viscosity. The judge may use a refractometer to test the moisture content. If there is partly sealed honey in your frames, spin them in the extractor prior to uncapping the sealed honey. Do not allow the thin honey to mix with the sealed honey.

Start thinking about the honey several weeks before the show so that you have time to let it settle, so bubbles can escape. Fill three jars and allow settling. Leave in a warm room or sunny window for a few days, and then skim off all air bubbles, dust particles and scum. Use the third jar to top up the two that you are going to exhibit. Repeat this process until the surface of the honey is perfect. Make sure the jars contain 454g of honey. The level of honey in the jars must be above the lower rim of the lid when it is screwed down. If your honey is, or becomes, cloudy it is beginning to granulate. If this happens, make sure that the lids are tightly screwed down and heat the jars submerged up to the shoulder in a water bath at a temperature of 50°C.

H2 Cut Comb

Comb for cutting should be produced on thin, unwired foundation. Use a template to assist in cutting two identical pieces of comb, to be fitted neatly into two matching tubs (Available from Thorne's). After cutting, stand the cut comb on a wire rack overnight to drain the open cells, as the exhibits should not be sitting in honey.

Only labels provided by the Festival should be used.