



Garden, Craft and Food Class Schedule

Sunday 28th October 2018
The Forfar Mart DD8 3EZ

Scottish Smallholder Festival 2018

Garden, Craft and Food Class Schedule

Steward: TBC

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	£5.00
Second prize	£3.00
Third prize	£2.00

The best individual exhibit from each section will receive £10 additional prize money.

Special Prizes

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

Rules:

1. The Secretary must receive all entry forms not later than **Friday 12th October 2018**. No further entries will be accepted after this.
2. No exhibitor may enter more than five exhibits in any one class.
3. Exhibits cannot be entered in more than one class.
4. Each exhibit must be the exhibitor's own work and must have been completed within the twelve months preceding the Festival.
5. 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.**
6. **Exhibits may be presented between 6pm and 7pm on Saturday 27th October or between 8.30am and 9am on the day of the Festival. No late presentations will be accepted.**
7. 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.
8. Exhibitors of non-breakable and non-perishable goods, who cannot be present at the venue by 9am, may post items to: The Secretary, SSF (Garden, Craft and Food), Dalmore, Station Road, Barry, Angus DD7 7RS. Posted items must be clearly labeled and be received by **Tuesday 23rd October 2018**; they are not returnable by post, but may be collected on the day of the Festival from 4pm.
9. **Judging will commence at 9.30am.** If sufficient entries are received the Festival and/or judge reserve the right to split classes.

10. Photographs should be mounted on card.
11. 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.
12. Any protests must be lodged with the Organiser **in writing**, before 3pm 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.
13. Prize money may be uplifted from the Steward between 3pm and 4pm on the day of the Festival. Any unclaimed prize money remaining after 4pm will be the property of the Festival organisers. No prize money will be posted.
14. Exhibits may be removed from 4pm.
15. 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: Dr. Alistair Crozier, Kingennie

Class Number	Class
A1	4 potatoes, one variety, white, named
A2	2 Savoy cabbages, one variety, named
A3	3 leeks, one variety, named
A4	3 onions, one variety, white, named
A5	3 parsnips, one variety, named
A6	Tray of vegetables for the kitchen (one each of five kinds of vegetable); tray not to exceed 45cm x 30cm. Parsley may be used for decoration
A7	3 dessert apples, one variety, named
A8	A pumpkin, for quality

Section B – Kitchen

Judge: Angus Federation SWI

Class Number	Class
B1	A jar of strawberry jam
B2	A jar of marmalade (named)
B3	A small jar of mayonnaise
B4	A jar of pickled shallots
B5	A non-alcoholic fruit or herb cordial (named)
B6	A wholemeal loaf (900g loaf tin)
B7	Three cheese scones
B8	Three pieces of Millionaire's shortbread

All entries in classes B1 – B5 should be presented in clear glass jars or bottles.

Drinks should be diluted to taste, if appropriate.

Paper plates will be provided by the organisers for the display of entries in Classes B7 – B8.

Only labels provided by the Festival should be used.

Section C - Stick & Crook-making

Judge: Mr. Alex Mair, Scottish Crookmakers Association

Special Prize: 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: Mr. David Durie

Class Number	Class
D1	Waterfowl, one colour, 3 eggs
D2	Large fowl, one colour, 3 eggs
D3	Large Fowl, three distinct coloured eggs
D4	Bantams, one colour, 3 eggs
D5	Bantams, three distinct coloured eggs
D6	Other fowl, 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 <http://www.poultryclub.org/eggs/showing-eggs/>

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

Section E – Raw Fleece

Judge: Sue Blacker, The Natural Fibre Company

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, Lleyn)
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 2018 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: Jo and Mica, Edinburgh Yarn Company

Class Number	Class
F1	Hand spun sheep's wool yarn, 50g around DK weight
F2	Three hand crocheted Granny squares 15cm x 15cm
F3	A hand knitted shawl, in 4-ply
F4	Two woven placemats, any hand weaving technique
F5	A patchwork mini quilt, sides between 50cm and 75cm long
F6	Three needle felted festive tree decorations

Section G – Themed Section “Scotland”

Judge: Angus Federation SWI

There will be a special prize for the best exhibit from an exhibitor under age 16 years at the date of the Festival

Class Number	Class
G1	A collage, not to exceed 30cm x 30cm, depicting the theme.
G2	A shopping bag featuring tartan
G3	An hand-made invitation to a Burns Supper
G4	Three Petticoat Tails
G5	A spurtle (named source wood)
G6	Three cup cakes featuring Scottish gin or Scotch whisky

Section H – Honey

Judge: Mr. Hugh Donohoe

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	Mead, sweet, one bottle
H4	Three small honey biscuits or cookies, not in paper cases. Recipe to be submitted.
H5	Two matching beeswax candles, to be made by moulding. One to be lit by Judge.
H6	A small jar of beeswax furniture polish

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 to settle. Leave in a warm room or sunny window for a few days, 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.