



Garden, Craft and Food Class Schedule

Organized by



Saturday 23rd October 2021
The Forfar Mart DD8 3EZ

Scottish Smallholder Festival 2021

Garden, Craft and Food Class Schedule

Chief Steward: TBA

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 Exhibit in each section will receive a special prize.

Rules:

1. All entry forms must be received no later than **Monday 11th October 2021**. 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, or by email to martin@ssgf.uk**
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 22nd October or strictly between 8.30am 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. Judging will commence at 9.30am sharp. If sufficient entries are received the Festival and/or judge reserve the right to split classes.
10. All 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. There will be a presentation of prizes for Best Exhibits at 3.15pm in the Garden, Craft and Food area, in the Strathmore Hall.
14. Prize money may be uplifted from the 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.
15. Exhibits may be removed from 4pm.
16. 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 – Preserving / Produce

Judge: TBA

Class Number	Class
A1	A jar of strawberry jam (454g)
A2	A jar of apple chutney (454g)
A3	A jar of pickled onions
A4	A bottle of single variety apple juice (named)
A5	A jar of mincemeat (454g)
A6	A jar of beetroot chutney (454g)

All entries should be presented in clear glass jars or bottles.
Only labels provided by the Festival should be used.

Section B – Baking

Judge: TBA

Class Number	Class
B1	Three small honey biscuits or cookies, not in paper cases
B2	Three fruit muffins in paper cases
B3	Three pieces of tablet
B4	Three pieces of fruit flapjack
B5	A multiseed loaf baked in a 900g loaf tin
B6	A round sourdough loaf

Paper plates will be provided by the organisers for the display of entries in Classes B1 – B4.

Section C - Stick & Crook-making

Judge: Mr Dougie Galbraith

Class Number	Class
C1	Plain horn – crook or walking stick
C2	Fancy horn – crook or walking stick
C3	Plain wood - crook or walking stick
C4	Fancy wood – crook or walking stick
C5	Thumbstick - horn or wooden
C6	Leg cleek - horn or wood
C7	Novice - wooden or horn, plain or fancy

Special Prizes:

“Best in Show” stick – Champion Cup graciously provided by Arthur and Joan Dent
The winner of Class C7 ‘Novice’ will receive £10 prize money from the Scottish Crookmakers’ Association.

A Novice is a person who has started to make and show sticks within the last three years.

Section D - Eggs

Judge: TBA

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
D5	Waterfowl, content, single egg
D6	Large fowl, content, single egg

Classes D1 – D4 are judged on consistency, size, shape, colour, freshness and bloom.

Classes D5 – D6 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 organiser will provide paper plates and shavings for the presentation of eggs.

Section E – Raw Fleece

Judge: TBC

Class Number	Class
E1	Fine (including Down and Down cross)
E2	Medium (including Half-bred, Texel, Lleyln)
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).

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

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 2021 shearing.
- Classes may be split, if sufficient entries are received.
- **Novices and newcomers most welcome.**

Section F – Making

Judge: TBA

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 scarf featuring at least two colours
F4	A patchwork quilt, sides between 50cm and 100cm long
F5	A arrangement featuring dried wild or garden flowers presented in a vase
F6	A handmade greetings card with a smallholding theme

Section G – Junior Section

Judge: TBC

Class Number	Class
G1	Three decorated cupcakes with a “green” theme (judged on decoration only)
G2	A model of a windmill made from recycled materials in best “Blue Peter” Style! (Maximum height 400mm)
G3	Wonky vegetable, with caption
G4	A painting of a hedge (maximum size 300mm by 300mm)
G5	Three chocolate cookies (judged for texture and taste)
G6	A photograph of an insect (size around 150mm by 120mm). Judge will be looking for the best picture based on focus, composition and the subject!

All entrants must be under 13 years of age on the date of the Festival

Section H – Honey

Judge:

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 moulding. One to be lit by Judge

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, 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.