

PLEASE READ THE RULES!

Rules and regulations applicable to the Handicrafts Section.

1. All exhibits to be brought to the Handicrafts tent between the hours of 8.30 and 10.30a.m. on the morning of the show. No late entries will be accepted.
2. **All exhibitors must pay admission** into the show.
3. The committee will **not undertake** return of exhibits.
4. The Judge shall place prizewinners in each class - 1st; 2nd; 3rd; and 4th.
5. In the School Children's Section, Class Number must be clearly stated on the outside on the competition label; name and school or nursery on the inside or reverse of the exhibit.
6. The decision of the Judge is final.
7. **A competition label must be attached to each exhibit** showing the Section and Class Number as indicated on the schedule.
8. Please state on entry label if member of WRI
9. Entries are limited to one exhibit in each class except for classes 57, 58, 59. They are allowed three entries per class.
10. There will be no entry fee for any competition.
11. All exhibits to be the Competitors own unaided work.
12. All handwork must be completed within 12 months of the show.
13. No knitted article to be laundered before exhibition.
14. No exhibits may be removed before 4.00p.m. Any exhibits remaining after 4.45p.m. will be disposed off.
15. The Handicraft Committee of the Lochaber Agricultural Show will **not be responsible for lost or damaged exhibits.**
16. The presentation of trophies will be held at 3.30p.m.

For competition labels please contact committee members, download from show website or in marquee on show day.

LOCHABER AGRICULTURAL SHOW

To be held at

Castle Farm, Torlundy
(by kind permission of Mr. E. Campbell)

HANDICRAFT SECTION

2018 SCHEDULE

Saturday, 25th August 2018. All entries must be exhibited in the Handicrafts Marquee between 8.30am and 10.30am the morning of the show.

Committee Members

Mrs Colette Strachan, 9 Bunlossit, Roy Bridge 07979 943994
Mrs Catriona MacCallum, Lundavra Farm, Fort William.
Mrs Helen MacColl, Insh Farm, Spean Bridge.
Mrs Isobel MacPhee, 25 Erracht Drive, Caol
Ms Margaret Adam, 10 Cameron Place, Caol
Mrs Zafira Clark, Cour Lodge, Spean Bridge
Mrs Emma Sessions, Roughburn Cottages, Tulloch
Miss Morvern Harper, 10 Cameron Place, Caol
Mrs Julie Brownrigg, Birchbank, Roy Bridge

Section 7 - Honey

Class	
87	Jar of Honey, 1lb Squat Glass Jar, from beekeepers own bees
88	Piece of Cut Comb, from beekeepers own bees
89	Frame of Capped Honey Comb, from beekeepers own bees
90	Beeswax Candles
91	Honey Baking –further details & recipes www.lochaberbeekeepers.org

Award

Rosettes for 1st, 2nd & 3rd in each Class
Rosette for Best Exhibit
The Peter Brown Memorial Trophy – Most points in Honey classes

Section 8 - Garden Produce

Class	
92	2 Swedes
93	1 Cabbage
94	3 Carrots
95	3 White Potato
96	3 Coloured Potato
97	3 Shallots
98	4 Cherry Tomatoes
99	1 Cauliflower
100	2 Leeks
101	2 Garden Turnips
102	Bunch of Parsley
103	3 Globe Beetroot
104	6 Peas in Pod
105	2 Courgettes
106	Small Bowl of Soft Fruit
107	Bunch of Herbs – 3 varieties
108	Home Grown Bowl of Salad
109	Homemade General Compost in an ice cream tub
110	Collection of Mixed Vegetables – 5 varieties (Container not to exceed 18”x12”x6”) This class is for individuals or schools only

Awards

P. Robertson Shield – most points in Garden Produce
Ruth Langan Cup – runner up in Garden Produce
The Hunter Rose Bowl – most points in Floral and Garden Produce
Rosette for best exhibit

Section 2 - Produce and Preserves

Please Note:

All jars to be 1lb

All jams & marmalades must be wax covered – no metal lids
and must be filled to the neck of the jar

Entry labels to be securely attached to the body of the jar, separate from jam pot covering. Jam in wrong size of jar or with incorrect covering will not be judged.

Class

14	6 Hens Eggs
15	1 Mini Pizza
16	Flask – Tomato & Chive Soup
17	Cheese & Homemade Oatcake Platter – max 8” plate
18	Bulgar Wheat Salad
19	Small Jar Caramelized Red Onion Chutney
20	Strawberry Jam
21	Homemade Chocolate Spread
22	Small Jar Pesto
23	Marmalade
24	Individual Cranachan
25	6 Pieces Whisky Tablet
26	Bottle Fruit Flavoured Gin
27	Homemade Cocktail – with Recipe attached

Awards

Mrs A McColl Cup – Most points in Produce and Preserves
Mrs M. Bateman Cup – Most points in Home Baking and Produce and Preserves
Rosette for best exhibit (classes 14 - 25)
Braeroy Estate Cup – most points in Wine and Refreshments
Rosette for best exhibit (classes 26 - 27)

Section 3 – Knitting

Yarn label to be attached to items where possible

Class	
28	Child's Jumper (max. size 30") DK
29	Lacy Knit Matinee Jacket – 4ply
30	Knitted Mug Warmer
31	3 Knitted Christmas Baubles
32	Plant Pot of Knitted Veg (6" diameter)
33	Ladies Aran Gilet
34	Kilt Hose/Socks
35	'Fish & Chip Vest' – any colour except white (to be donated)
36	Heavy Knit Garment – Own Choice
37	Childs Beanie Hat – (to donate to React Lochaber)
38	Shawl – 2ply

Awards

Mrs R. MacLennan Cup – most points in Knitting
Mrs I. MacPhee Quaich – Runner-up in Knitting
Rosette for best exhibit

Section 4 – Handcraft, Art & Photography

Class	
39	Crochet Table Centre – max 20"
40	Fabric Doorstop
41	Glasses Case
42	Dream Catcher
43	Article in Cross Stitch – unframed/unmounted
44	1 Piece Dolls House Furniture
45	Pair of Homemade Earrings
46	A5 Card, Decorated with Quilled Paper (blank inside)
47	Most Creative Use of an Old Tee Shirt
48	Pom Pom Key-ring
49	Up-Cycled Lamp Shade <i>All photographs maximum size 6" x 8" when mounted</i>
50	Colour Photograph 'Birds'
51	'Macro' Photograph
52	Photograph – 'Lochs & Glens'
53	Oil Painting
54	Black and White Sketch – Pencil, Charcoal, Ink, Etc
55	Watercolour Picture (Framed)
56	A Painting or Work of Art (in any other medium than above)
57	Cromach
58	Wooden Stick – one piece
59	Stick with ornamental handle

Awards Mrs Barbara Kirkbride Cup – most points from 39 - 49
Rosette for best exhibit – classes 39 – 49
Helen Leslie Plaque – most points from 50 – 56
Rosette for best exhibit – classes 57 - 59
John Kerr Trophy – most points in classes 50 - 52

Section 5 - Floral Decoration

Fresh Flowers to be used unless otherwise stated

Class	
60	Table Decoration Incorporating Candles – accessories allowed
61	'Road To The Isles' Arrangement – accessories allowed
62	Arrangement in a Decorated Tin Can (Beans)
63	Dried Flower Topiary Tree – max height 18"
64	Silk Buttonhole – Ladies or Gents
65	Decorated Driftwood – max length 24"
66	Best Dressed Wooden Spoon
67	Beginners Class – Hand Tied Garden Flower Posy (Class not open to previous class winners)
68	Children 6 – 10 years – Decorated Trowel
69	Youth 11 – 15 years – Arrangement in a Mug

Awards

Mrs Ann MacCallum Cup – most points in Floral Decoration
The BOSS Salver – runner up in Floral Decoration
Rosette for best exhibit in Class 60
Rosette for best exhibit in Class 67

Section 6 - Floral

Class	
70	1 Tea Rose
71	3 Stems Begonia
72	One Stem Gladioli
73	5 Sweet Peas
74	5 Pansies
75	4 Stems Mixed Annuals
76	4 Stems Mixed Perennials
77	5 Border Dahlias
78	Vase of Assorted Cacti Dahlias – maximum of 5
79	Vase of Assorted Decorative Dahlias – maximum of 5
80	Patio Container of Flowers
81	Flowering Pot Plant
82	Foliage Pot Plant
83	3 French Marigolds
84	Vase of Three Heathers
85	3 Stems Hydrangea
86	Vase of Lillies

Awards

Ness Motors Shield – most points in Floral Section
Vic MacPherson Shield – most points for dahlias (77 - 79)
Rosette for winner in class 73
Rosette for winner in class 86

Section 1 - Home Baking

Note: All Baking Exhibits must be displayed on a paper plate in a clear plastic bags or cakes with soft decoration in clear plastic sealable box's. No cling film

1. 3 Brioche Rolls
2. 3 Cherry Scones
3. Short Crust Lemon Tart - 8" Max
4. Cloutie Dumpling to be displayed on ashet/plate
5. Battenberg Cake
6. 3 Chocolate Chip Shortbread Squares
7. 3 Florentines
8. Apricot Upside-down Cake
9. 3 Pancakes
10. Almond Polenta Cake with Raspberries - recipe provided
11. 3 Chocolate Butterfly Cakes (butter icing)
12. Tea Loaf
13. 3 Mille Feuille Cream Pastries

Awards

Mrs. Isobel Campbell Cup - Most Points in Home Baking
Silver Spoon – presented by the Shaw family – awarded to the Champion Baker (Spoon is won outright).
Mrs Van Voss Cup – Runner-up in the Home Baking Section.
Spean Bridge Hotel Cup – Best Exhibit in Home Baking
Rosette for winner of class 5

Almond Polenta Cake with Raspberries

200g unsalted butter	
230g caster sugar	1 1/2 tsp baking powder
3 large eggs	200g raspberries
1 tsp almond extract	20g flaked almonds
200g ground almonds	
100g polenta	

Heat oven to 180c/ /gas 4. Grease/line 23cm (9") spring form cake tin
Cream butter and sugar until light and fluffy. Gradually beat in eggs, add almond extract and whisk for 2 mins. Mix ground almonds, polenta and baking powder together in separate bowl, then lightly fold it into the butter, sugar and egg mixture until just smooth. Gently fold in raspberries. Spoon mixture into prepared tin, smooth the surface and scatter over the flaked almonds. Bake for 45 mins or until golden brown, and a skewer inserted comes out clean. Leave cake to cool before transferring to wire rack to cool completely.

Section 9 – Children

All labels to be printed on white card/paper only

Playgroup/Nursery

Class

- 111 A4 Collage of Flowers
- 112 Colour a Bookmark

Primary 1 & 2

Class

- 113 Painted Slice of White Bread
- 114 Egg Carton Animal

Primary 3 & 4

115 Painted Shell

116 Paper Ice Lolly

117 Porthole Aquarium – using a paper plate

Primary 5 & 6

Class

118 Tissue Paper Sun Catcher

119 Hand Painted Gift Wrap – A3 folded down to A5

120 Hammer Bead Coaster

Primary 7

Class

121 Minecraft Mosaic

122 Eco Gift Bag - from Newspaper or Magazine

123 A5 Greeting Card using Buttons

Playgroup – Primary 7 (all ages)

124 Collection of mixed vegetables from school garden - **2 per school**

Awards

Lundavra Cup – Primary School with most points

Jessie Corson Cup – Playgroup/ Nursery with most points

Lochaber Show Medals – boy and girl with most points in each age group

Please ensure that your name and school/nursery is clearly marked on the inside of the label or on back of exhibit.