

LOCHABER AGRICULTURAL SHOW

To be held at

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

HANDICRAFT SECTION

2020 SCHEDULE

Saturday, 22nd August 2020. 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
Ms Helen Leslie, 2 East Lodge, Tarradale, Muir Of Ord

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.

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 boxes. No cling film

1. Wholemeal Loaf
2. 3 Girdle Scones
3. Marble Cake (recipe provided)
4. Cloutie Dumpling to be displayed on Ashet/Plate
5. Iced & Filled Coffee Sponge
6. 3 Petticoat Tails
7. 3 Custard Creams
8. 2 Apple Turnovers
9. 3 Pancakes
10. Sultana Loaf
11. 3 Pieces 'Mars bar' Slice
12. Iced Gingerbread
13. 3 Empire Biscuits

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 3

Marble Cake

Fat for greasing

175g/6oz butter/margarine	Pinch of salt
175g/6oz castor sugar	30ml/2tbsp milk
3 eggs, beaten	30ml/2tbsp black coffee
Few drops vanilla essence	50g/2oz chocolate
225g/8oz self-raising flour	Chocolate buttercream
	15ml/1tbsp grated chocolate

Line & grease 20cm/8” round cake tin. Preheat oven at 180c/350f/Gas 4. Cream together butter/margarine with sugar until light and fluffy. Add eggs gradually, beating well after each addition. Stir in vanilla. Sift flour & salt into a bowl. Stir into the creamed mixture, lightly but thoroughly, until evenly mixed. Place half the mixture in a second bowl and beat in the milk. Combine the coffee and chocolate in bowl set over saucepan of simmering water. Heat gently until chocolate melts. Stir thoroughly, then add to the cake mixture in the mixing bowl, beating well. Put alternative spoonful's of plain and chocolate mixture into prepared tin. Bake for 45-60 minutes, until firm to touch. Cool on a wire rack. Top with buttercream and grated chocolate. Makes one 20cm/8” cake.

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 2 Filled Vol-au-vents
- 16 Flask – Cream of Mushroom Soup
- 17 Wedge of Savoury Flan
- 18 Ramekin Mackerel Pate
- 19 Jar of Sliced Beetroot
- 20 Raspberry Jam
- 21 Any Other Fruit Jam
- 22 Tub/Ramekin of Coleslaw
- 23 Marmalade
- 24 Panacotta
- 25 6 Rum Truffles
- 26 Bottle Homemade Ginger Beer
- 27 Bottle Homemade Irish Cream

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	Childs Jumper - max 30"
29	Novelty knitted Baby's Outfit
30	Knitted Zoo Animal
31	Novelty Mitts
32	Article from Oddments of Wool
33	Baby Doll with Knitted Clothes
34	Kilt Hose/Socks
35	Knitted Cushion Cover with Pad
36	Heavy Knit Garment - own choice
37	Knitted Corsage
38	Shawl – Double Knit

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	Painted Tea Light Holder
40	Novelty Pin Cushion
41	Shopping Bag from Something Old
42	Decorated Flower Pot
43	Article in Cross Stitch
44	Felted Picture
45	A Jewellery Item
46	Bazaar Article
47	Christmas Table Runner
48	Item in Origami
49	Item in Crochet
	<i>All photographs maximum size 6" x 8" when mounted</i>
50	Colour Photo 'Flowers'
51	Black & White Photo
52	Photo 'My Pet'
53	Oil Painting
54	Black & White Sketch
55	Landscape in Water Colour
56	Picture in any other Medium
57	Cromach
58	Wooden Stick
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	Harvest – accessories allowed
61	'Anniversary' Arrangement – accessories allowed
62	Arrangement in a Shell
63	Arrangement in an Unusual Container
64	Dried Flower Arrangement for a Country Kitchen
65	Fruit and Nut Table Centre
66	Arrangement in a Teapot
67	Beginners Class – Arrangement in a Teacup & Saucer (Class not open to previous class winners)
68	Children 6 – 10 years – Vase of Garden Flowers
69	Youth 11 – 15 years – Arrangement in a Childs Toy (garden flowers)

Awards

Mrs Ann MacCallum Cup – most points in Floral Decoration
The BOSS Salver – runner up in Floral Decoration
Rosette for best exhibit in Class 66
Rosette for best exhibit in Class 69

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	3 Geranium in a Pot
81	Flowering Pot Plant
82	Foliage Pot Plant
83	5 French Marigolds
84	Vase of Three Heathers
85	3 Stems Hydrangea
86	Fuchsia in Flower

Awards

Ness Motors Shield – most points in Floral Section
Vic MacPherson Shield – most points for dahlias (77 - 79)
Rosette for winner in class 80
Rosette for winner in class 85

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 Honeycomb, 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 Onions
98	4 Cherry Tomatoes
99	1 Cauliflower
100	2 Leeks
101	2 Garden Turnips
102	Bunch of Parsley
103	3 Globe Beetroot
104	6 Pods of Peas
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 9 – Children

All labels to be printed on white card/paper only

Playgroup/Nursery

Class	
111	Picture of My Mum
112	Decorated Paper Plate

Primary 1 & 2

Class	
113	Coloured Picture of a Scarecrow
114	Tissue Paper Flower

Primary 3 & 4

115	Picture of My Favourite Meal
116	Painted ‘Childs hand sized’ Stone
117	Yogurt Pot Person

Primary 5 & 6

Class	
118	Decorated A5 Cardboard Picture Frame
119	Bookmark
120	Junk Model Tractor (max 8” x 6”)

Primary 7

Class	
121	Mobile Phone Cover
122	Decorated Wooden Spoon
123	Article Made from a Sock

Playgroup – Primary 7 (all ages)

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