

# SCOTTISH SMALLHOLDER FESTIVAL

## **Rural Skills Competition Class Schedule**

Organised by



**Saturday 18<sup>th</sup> October 2025**  
**The Highland Hall, Royal Highland Centre EH28 8NB**

# Scottish Smallholder Festival 2025

## Rural Skills Class Schedule

**Chief Steward: Anne Clark**

Deputy Natalie Denham

### Entry fee

There is no entry fee, however all competitors are required to confirm they have bought a ticket to the Festival for 2025.

### Prizes Sections A – N

In each class, prize cards and points will be awarded to 1<sup>st</sup>, 2<sup>nd</sup> and 3<sup>rd</sup>. Class points will be added up in each section and a Section prize will be awarded to the entrant with most points.

Best in section prize	£10.00
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### Rules:

1. Entries should be made online on our website [festival.scot](http://festival.scot). All entries must be submitted not later than 23.59 on Sunday 12<sup>th</sup> October 2025. In the event of any difficulties, please email [info@festival.scot](mailto:info@festival.scot) and give your contact telephone number and a member of the Festival team will be in touch as quickly as possible.
2. **Exhibitors may not enter more than one exhibit in any class.** (This does not apply to the Sticks and Crooks Section only)
3. Exhibits cannot be entered in more than one class.
4. Exhibits in sections A to G, L and M must be the exhibitor's own work and must have been completed within the twelve months preceding the Festival. Exhibits in sections H, J, K, and N must come from the exhibitor's animals.
5. Exhibits may be presented between 6pm and 7pm on Friday 17<sup>th</sup> October or between 9am and 10am on the day of the Festival. No late presentations will be accepted.
6. On arrival, each exhibitor should place their entries in the appropriate spaces on the display tables, as indicated by an individualised label. The Exhibitor must place the label face down under the tabled exhibit (or securely attach this label if appropriate). Stewards will be on hand to assist.
7. Judging will commence at 10am sharp. If sufficient entries are received the Festival and/or judge reserve the right to split classes.

8. All entries are made entirely at owner's risk. Festival officials will be on duty in the competition area but the organisers will not be held responsible for any damage or loss of exhibits at the Festival.
9. 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.
10. There will be a presentation of prizes for Best Exhibits at 3pm in the upper floor of the Foyer.
11. Prize money may be uplifted from the Steward between 2pm and 3pm 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.
12. Exhibits may be removed from 3.30pm.
13. At 4.30pm, all unclaimed exhibits will become the property of Smallholding Scotland. Unclaimed non-food exhibits will be sold and the proceeds donated to the Rare Breeds Survival Trust.

## Section A – Growing

**Judge: TBC**

Class No.	Class
A1	Three dessert apples
A2	Three cooking apples
A3	Three onions
A4	Three carrots
A5	Three leeks
A6	Display of five different fruit and vegetables (one of each) in a container not exceeding 30cm x 30cm, judged for display and quality of fruit and vegetables

Paper plates will be provided by the stewards for the display of entries in Classes A1 – A5. Only labels provided by the Festival may be used.

## Section B – Preserving

**Judges: TBC**

Class No.	Class
B1	Jar of strawberry jam
B2	Jar of blackcurrant jam
B3	Jar of lemon curd
B4	Jar of marmalade (named e.g. Seville orange)
B5	Jar of fruit-based chutney (named e.g. apple, mango, apricot)
B6	Bottle of fruit or herb cordial for diluting (named, e.g. elderflower & apple)

All entries should be presented in clear glass jars or bottles.

Jars in classes B1 – B5 may be any size between 200g and 500g and may have a wax disc and cellophane lid or a screw lid.

Entries in classes B4, B5 and B6 should be labelled to describe the contents i.e. apple jelly; mango chutney. The label must not allow identification of the exhibitor.

Bottles in class B6 should be between 200ml and 500ml.

## Section C – Sweet Treats

**Judges: TBC**

Class No.	Class
C1	Three cheese scones
C2	Three drop scones
C3	Three shortbread fingers
C4	Three custard creams
C5	Three truffles
C6	Three squares (each around 30mm square) of vanilla fudge

Paper plates will be provided by the stewards for the display of entries in Classes C1 – C6.

## Section D – Daily bread

**Judges: TBC**

Class No.	Class
D1	White loaf made in a breadmaker
D2	Classic Wheat Sourdough Loaf 900g
D3	Three yeasted Chelsea Buns
D4	Three wheaten scones

Paper plates will be provided by the organiser for the display of entries in Classes D1 – D4.

## Section E– Knitting, Felting, Crochet

**Judges: TBC**

Class No.	Class
E1	Hand-knitted cardigan for a baby boy
E2	One crocheted Granny square, roughly 25cm x 25cm
E3	Needle felted animal
E4	Pair of hand-knitted socks, single colour, not longer than mid-calf

## Section F– Making

**Judges: TBC**

Class No.	Class
F1	Two bars of handmade soap
F2	Handmade Christmas card
F3	Handmade fabric (not yarn) shopping bag
F4	Slimline wooden pen, named wood
F5	Turned bowl, diameter 15-20cm, named wood
F6	A decorated terracotta flower pot, 20cm diameter

## Section G– Floral Art

**Judges: TBC**

Class No.	Class
G1	A Foliage arrangement in a basket
G2	An exhibit depicting “Harvest”
G3	5 stems of garden flowers in a container from your recycling
G4	An arrangement in a teapot, autumn colours

No alcoves or backing. Open staging approx. 2ft 6inches. Only fresh plant material to be used

## Section H – Honey

**Judge: TBC**

Class No.	Class
H1	Two jars of clear honey; screw or twist-off lids, see below
H2	Two jars of set honey; screw or twist-off lids, see below
H3	Two pieces of cut comb, 200g - 250g, flower or heather honey
H4	Two matching beeswax candles, to be made by moulding. One to be lit by Judge

All exhibits must be the product of the beekeeper's own apiary. **Only labels provided by the Festival should be used.**

## H1 Honey in jars

Jars must be clean and defect free with no finger marks. They may be glass or plastic, with standard gold lacquered metal, or gold or white plastic, screw tops or twist offs, and matching. 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. For jars with screw lids, the level of honey in the jars must be above the lower rim of the lid when it is screwed down, (so that no air gap is seen). For jars with twist off lids, the level of honey should be above the fill line, see attached images below). 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 E H 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. More information on preparing to exhibit your honey can be found here:

[https://www.scottishbeekeepers.org.uk/images/education/techdatasheets/Preparing\\_and\\_Exhibiting\\_at\\_a\\_Honey\\_Show.pdf](https://www.scottishbeekeepers.org.uk/images/education/techdatasheets/Preparing_and_Exhibiting_at_a_Honey_Show.pdf)

## Section J - Eggs

**Judge: TBC**

Class No.	Class
J1	Waterfowl, one colour, three eggs
J2	Large fowl, one colour, three eggs
J3	Bantams, one colour, three eggs
J4	Large fowl, three distinct coloured eggs
J5	Waterfowl, content, single egg
J6	Large fowl, content, single egg
J7	Bantam, content, single egg

Classes J1–J4 are judged on consistency, size, shape, colour, freshness and bloom.

Classes J5–J7 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 stewards will provide paper plates and shavings for the presentation of eggs.

## Section K – Sausages

**Judges: TBC**

A Special Award will be made to the exhibitor of the best sausage in Classes K1-K3 where the maker of the sausage is also the owner of the pig from which it is made.

Class No.	Class
K1	Breakfast Sausage (Pedigree Pork) – see note 1 below
K2	Breakfast Sausage : Lorne (Pedigree Pork) – see note 1 below
K3	Specialty Sausage (Pedigree Pork) – see note 1 below
K4	Specialty sausage (Not pork based)

1. Sausages entered in Classes K1 to K3 must be accompanied by a BPA meat certificate (or if from pig breeds not under the auspices of the BPA, then full details should be provided on the entry form).  
The pork must come from animals with a pedigree sire and dam, but they do not have to be the same breed.
2. Each entry must



- comprise three raw sausages / slices (Lorne, Class K3),
  - be securely wrapped
  - indicate whether the sausages have previously been frozen
3. The organisers reserve the right to disqualify any entry that is judged unsuitable for cooking.
  4. Sausages will be marked in the raw state for consistent size, texture and appearance; one sausage from each entry will be cooked and marked for appearance, shrinkage, splitting, texture and flavour.

## Section L – Sticks and crooks

**Judge: TBC**

Class No.	Class
L1	Plain horn – crook or walking stick
L2	Fancy horn – crook or walking stick
L3	Plain wood - crook or walking stick
L4	Fancy wood – crook or walking stick
L5	Sportsman's stick
L6	Thumbstick - horn or wood
L7	Leg cleek - horn or wood
L8	Novice - wood, plain or fancy
L9	Novice - horn, plain or fancy

Classes L8 and L9 A Novice is a person who has not shown sticks or crooks for more than three years.

## Section M - Fleece and Fibre

M1	Hand spun sheep's wool yarn, 50g, around DK weight
M2	Peg loomed wool rug, roughly 60cm x 60cm
M3	Hand spun alpaca fibre, 50g, around 4ply weight
M4	Scarf, knitted or woven, in 100% alpaca yarn, undyed.

## Section N – Raw Fleece

### Judge:

Class No.	Class
N1	Fine (including Down and Down cross)
N2	Medium (including Half-bred, Texel, Lleyn)
N3	Lustre (including Bluefaced Leicester, Wensleydale, Lincoln)
N4	Hill and Mountain (including Blackface, Swaledale, Cheviot, Improved Welsh, Welsh Mountain)
N5	Shetland (White and coloured)
N6	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'

- 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 2025 shearing.
- Classes may be split, if sufficient entries are received.