

Orkney West Mainland Horticultural Society  
are proud to host the

# 125<sup>th</sup> West Mainland Flower, Produce & Industrial Show

in The Dounby Centre

Free  
Schedule

Wednesday 6 August 2025 From 7.00-9.00pm

and

Thursday 7 August 2025 From 10.00-5.00pm

Member Ticket (Includes admission) Main Section £3.00 (Any age for main section)  
Juvenile Only £1.00 (Age 12 and under)

Admission only	Adult	£3.00
	Children under 13	£1.00



Suggested Recipes Included

Photos courtesy of Cathleen Spence

## RULES

- 1 You ('the exhibitor') can enter the competition if you permanently reside in the West Mainland.
  - 2 Enter your exhibits between 10.00am and 12.15pm on Wednesday. You cannot be in the hall after 12:30pm. The Dounby Centre will be open on Tuesday evening between 8.00pm and 8.45pm if you can't get there on Wednesday.
  - 3 You will need to buy a Members' Ticket at the Dounby Centre on the Tuesday evening or Wednesday morning of the show. Juveniles can enter both sections if they wish (only pay for juvenile entry).
  - 4 You can enter into any number of classes in any number of sections but you can only put ONE entry into each class.
  - 5 **You must securely stick**, tie or pin an envelope to your exhibit. On the outside, write the name of the article, number and class in which it is competing; put your name and address inside the envelope.
  - 6 The judges may award three prizes in each class. These are awarded on merit, at the discretion of the judges.
  - 7 If an exhibit has already gained a prize in a previous West Mainland Show, you can't enter it again (except for pot plants).
  - 8 You must take your exhibits away no earlier than 5.00pm and no later than 5.30pm on Thursday. Do not remove exhibits during the presentation of the prizes.
  - 9 We will do our best to take care of your exhibit, but we are not liable if it is damaged or lost.
  - 10 Take care to check sizes: exhibits which are not as stipulated on the schedule will not be judged.
  - 11 The decision of the judges is final.
  - 12 If the points are tied, the exhibitor with the most Firsts will be declared the winner. If there is still a tie, the Seconds and Thirds will be considered.
  - 13 Trophies, Cups and Special Prizes are presented at 4.30pm on Thursday followed by the distribution of prize money not already collected.
  - 14 Cups remain with the show committee until they are engraved.
- For further information, contact the secretary on [sec.owmhs@gmail.com](mailto:sec.owmhs@gmail.com)

### SECTION I: POT PLANTS (18 Classes)

- a) Entry must have been in the possession of the exhibitor for at least four months.

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|---|--|
| <ol style="list-style-type: none"> <li>1. Begonia, single (corm)</li> <li>2. Begonia, double (corm)</li> <li>3. 1 Cactus or succulent</li> <li>4. Any fern</li> <li>5. Foliage plant</li> <li>6. Fuchsia, single</li> <li>7. Fuchsia, double</li> <li>8. Geranium, single</li> <li>9. Geranium, double</li> </ol> | <ol style="list-style-type: none"> <li>10. Orchid</li> <li>11. Hanging plant</li> <li>12. Begonia Rex</li> <li>13. Pelargonium</li> <li>14. Rose</li> <li>15. Streptocarpus</li> <li>16. Busy Lizzie, single</li> <li>17. 1 Petunia, single</li> <li>18. Any flowering plant, other than listed</li> </ol> |
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### SECTION II: CUT FLOWERS AND FLORAL ART

- a) Flowers to be grown by the exhibitor, except for floral art.

#### 1: CUT FLOWERS (26 Classes)

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|---|--|
| <ol style="list-style-type: none"> <li>1. 3 Annual chrysanthemums, single</li> <li>2. 3 Antirrhinums</li> <li>3. 3 Asters</li> <li>4. 3 Candytuft, any colour on spike</li> <li>5. 3 Stems of different flowering shrubs</li> <li>6. 3 Marguerites, single</li> <li>7. 3 Marguerites, double</li> <li>8. 3 Violas</li> <li>9. 3 Cornflowers</li> <li>10. 3 Dahlias, pom-pom</li> <li>11. 3 Bedding dahlias</li> <li>12. 3 Dahlias, any size</li> <li>13. 3 Carnations/Pinks</li> <li>14. 3 Geraniums, double</li> </ol> | <ol style="list-style-type: none"> <li>15. 1 Lily Stem</li> <li>16. 3 Marigolds, Scotch</li> <li>17. 3 Marigolds, French, double</li> <li>18. 3 Nasturtiums, single</li> <li>19. 3 Stems Nemesis</li> <li>20. 3 Pansies</li> <li>21. 1 Rose</li> <li>22. 6 Sweet Peas</li> <li>23. 6 Different annuals, one of each, in vase</li> <li>24. 6 Different perennials, one of each, in vase</li> <li>25. 3 Stems of one perennial, other than listed, in vase</li> <li>26. 3 Stems of one annual, other than listed, in vase</li> </ol> |
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### SECTION II: CUT FLOWERS AND FLORAL ART

**2: FLORAL ART (5 Classes)**

1. Table Centre	4. Shoulder spray
2. Arrangement in an Egg Cup	5. Foliage arrangement
3. Inspired by Island Games– base not to exceed 20 ins/ 50cm	

**SECTION III: FRUIT AND VEGETABLES**

- a) Fruit and vegetables to be shown with stalks.  
b) All fruit and vegetables to have been grown by the exhibitor.

**1: FRUIT (7 Classes)**

1. 20 Blackcurrants	3. 10 Green gooseberries	5. 6 Raspberries
2. Bunch of Redcurrants	4. 10 Red gooseberries	6. 6 Strawberries
		7. Any other fruit - identified

**SECTION III: FRUIT AND VEGETABLES****2: VEGETABLES (26 Classes)**

1. 1 Cucumber	14. 2 Parsnips
2. 6 Pods beans	15. 6 Pods peas
3. 2 Beetroot	16. Most unusual shaped vegetable
4. Bunch of mixed herbs	17. 4 Potatoes – long white
5. 3 Stalks of parsley	18. 4 Potatoes – long coloured
6. 1 Cauliflower	19. 4 Potatoes – round white
7. 1 Cabbage, pointed	20. 4 Potatoes – round coloured
8. 1 Cabbage, round	21. 3 Tomatoes
9. 3 Stalks rhubarb	22. 6 Cherry tomatoes
10. 4 Carrots	23. 2 Turnips, garden variety
11. 3 Onions – each onion should weigh 8oz or less	24. 2 Courgettes
12. 6 Shallots	25. Any other vegetable other than listed - identified
13. 3 Onion– each onion should weigh over 8oz	26. Collection of Vegetables (6 varieties, 2 of each variety)

**SECTION IV: PRODUCE****1: DAIRY PRODUCE (10 Classes)**

- a) A suggested recipe is printed in the schedule, this may be used if you wish (denoted by **(R)**)

1. Wine (kit)	6. Sweet milk cheese, dried more than one month
2. Sparkling Soft Drink	7. Crowdie <b>(R)</b>
3. Cordial	8. Soft sweet milk cheese
4. Flavoured Gin	9. 6 Hen eggs
5. Pat of home-made butter	10. 6 Duck eggs

**SECTION IV: PRODUCE****2: PRESERVES (15 Classes)**

- a) All jams and jellies to be made within the last 12 months.  
b) All jams and jellies to be exhibited in jars no less than 400g.  
c) All jams and jellies to have the name of exhibitor firmly attached to jar by elastic band or sticky tape.

1. Any jelly	6. Apricot jam	11. Any mixed fruit jam (specified)
2. Marmalade	7. Plum jam	12. Cooked chutney
3. Blackcurrant jam	8. Rhubarb jam	13. Uncooked chutney
4. Gooseberry jam	9. Strawberry jam, whole fruit	14. Piccalilli
5. Lemon curd	10. Raspberry jam	15. Beetroot Chutney

**SECTION V: BAKING AND CONFECTIONERY**

- a) Oatcakes in small rounds
- b) All cakes to be baked in round tins (unless otherwise stated) except novelty cake
- c) Small cakes to be shown on plates
- d) A suggested recipe is printed in the schedule, this may be used if you wish (denoted by (R))

**1: BAKING (25 Classes)**

1. Classic Victoria Sponge – <b>jam filled</b>	12. 4 Rock buns
2. Dundee cake	13. 4 Brownies (squares)
3. Cherry cake ( <b>un-iced</b> )	14. 4 Rocky Road (squares)
4. Coconut tart ( <b>un-iced</b> )	15. 4 Mincemeat pies
5. Quiche – ¼	16. 4 Gypsy Creams ( <b>R</b> )
6. 4 Small Sausage Rolls	17. Swiss roll – jam filling ( <b>R</b> )
7. Battenburg Cake	18. 4 Drop scones
The next 3 bakes to be baked in 2lb loaf tin -	
8. Plain gingerbread	19. 1 Bere bannock ( <b>R</b> )
9. Lemon drizzle cake	20. 1 Flour bannock ( <b>R</b> )
10. Boiled fruit loaf	21. 4 Fattie cutties ( <b>R</b> )
11. 4 Beremeal shortbread fingers ( <b>R</b> )	22. 4 Small rounds thick oatcakes ( <b>R</b> )
	23. 4 Small rounds thin oatcakes ( <b>R</b> )
	24. 4 Oven scones
	25. Novelty cake on the theme of Island Games

**SECTION V: BAKING AND CONFECTIONERY**

- a) A suggested recipe is printed in the schedule, this may be used if you wish (denoted by (R))

**2: CONFECTIONERY (6 Classes)**

1. Fudge – 6 pieces	4. Marzipan Fruit – 6 pieces
2. Peppermint creams – 6 pieces	5. Chocolate truffles – 6 pieces
3. Turkish Delight – 6 pieces	6. Box of mixed confectionery – minimum 6 different sweets

**SECTION VI: INDUSTRIAL****1: KNITTED (8 Classes)**

1. Knitted toy	5. Any other knitted article (not already stipulated in schedule)
2. Socks – any ply	6. Article(s) for baby
3. Hat – any ply	7. Best use of 100grams yarn
4. Knitted lace	8. Item using oddments of wool

**SECTION VI: INDUSTRIAL****2: SEWING (8 Classes)**

1. Any item in plain sewing – machine	5. Cross stitch (mainly)
2. Any article in quilting	6. Wallhanging
3. Patchwork – hand	7. Bag
4. Blackwork	8. Glasses Case

**SECTION VI: INDUSTRIAL****3: HANDICRAFTS (8 Classes)**

1. Recycled article (stipulate origin on front of envelope)	5. 3 Articles in 3 different crafts (labelled on envelope) on a board up to 10in/25cm
2. Any article in wood	6. A drawing - building
3. Any article in metal	7. A painting - landscape
4. Any item in needle felt	8. Any craft not already stipulated in schedule

**SECTION VI: INDUSTRIAL****4: CROCHET (8 Classes)**

1. Pram Blanket	5. A wearable item
2. Amigurumi – not more than 8ins/20cm	6. An article made from Granny Squares
3. Scarf	7. 4 Coasters
4. Basket	8. Article in fine cotton thread

**SECTION VII: JUVENILE SECTION****1: 6 YEARS AND UNDER (9 Classes)**

1. Wild flower posy in a mug	6. Lego or Duplo model on one base plate, own design, no larger than 30cm in any direction
2. Handwriting – 5 letters of the alphabet	7. Junk model, not larger than 30 cm in any direction
3. An original picture – not computer generated (A3 maximum size)	8. A decorated digestive biscuit
4. A decorated stone – no bigger than 5ins/12cm	9. Any other craft
5. Handprint picture	

**SECTION VII: JUVENILE SECTION****2: 7 TO 9 YEARS (9 Classes)**

1. Wild flower posy in a mug	6. Lego model on one base plate, own design, no larger than 30cm in any direction
2. Handwriting – four lines of a poem	7. Junk model, not larger than 30 cm in any direction
3. Design a unique emoji (stipulate meaning)	8. 4 Decorated buns – decoration only to be judged
4. A decorated stone – no bigger than 5ins/12cm	9. Any other craft
5. A fruit/vegetable animal	

**SECTION VII: JUVENILE SECTION****3: 10 TO 12 YEARS (9 Classes)**

1. Flower arrangement in a cup and saucer	6. Lego model on one base plate, own design, no larger than 30cm in any direction
2. Handwriting – four lines of a poem	7. 4 Cup cakes – cake and decoration to be judged
3. An original picture – theme Island Games (A3 maximum size)	8. 4 Cookies
4. A decorated phone cover/case	9. Any other craft
5. A fruit/vegetable animal	

**SECTION VIII: PHOTOGRAPHY**

a) Nos 1-9 not to exceed 5 x 7 ins (12.5 x 18 cms) maximum, not framed **(10 Classes)**

1. Fun photo with caption	5. Sport	9. 4 colour photos of one theme, mounted on one sheet
2. Yellow	6. Merry Dancers	10. An enlargement, 10x12 ins (25.5 x 30.5 cms) maximum
3. Flags	7. Boats	
4. Butterfly/fly	8. Black and white	

**SECTION IX: VISITING JUVENILE SECTION**

a) Entries to Section IX – Visiting Juvenile Section – are welcomed from juvenile exhibitors holidaying in the West Mainland (not normally resident in Orkney West Mainland) therefore Rule 1 of the schedule does not apply to this section. The remaining rules apply.

**1: 8 YEARS AND UNDER (3 Classes)**

1. A decorated stone – no bigger than 5ins/12cm	2. Collection of shells on a peedie plate	3. Drawing of an Orkney scene
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**SECTION IX: VISITING JUVENILE SECTION****2: 9 TO 12 YEARS (3 Classes)**

1. A decorated stone – no bigger than 5ins/12cm	2. Collection of shells on a peedie plate	3. Drawing of an Orkney scene
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**SECTION X: ASSISTED ENTRIES**

- This section is for those people receiving care at home, in residential care in the West Mainland or at the day centre so main rules do not apply to this section.
- One entry only from each exhibitor or group of exhibitors allowed in each class and exhibits must have an envelope attached, having outside, the name of the article and number and class in which it is to compete, and inside, the name by which you would like to be identified and address.

1. A decorated digestive biscuit	3. A greetings card (any medium)
2. Any preserve (stipulate type)	4. Flower arrangement in a cup

## SUGGESTED RECIPES

### CROWDIE

**Ingredients:** 2pts (1 litre) milk, 1 tsp (5ml) rennet, salt to taste

**Method:** Heat milk to blood temperature. Stir in rennet and leave to set at room temperature. Cut into cubes to allow whey to rise to top. Pour off whey by tying curd in muslin or thin linen teatowel. Leave to drip for 2 hours. Break up 'cubes' with fingers and sprinkle with salt. (Eat crowdie with oatcakes; whey can be used to make oatcakes, replacing fat from recipe.)

### BEREMEAL SHORTBREAD FINGERS

Oven Temp:160°C/320°F/Gas Mark 2 for 30-40 mins

8x10 inch Baking tray

**Ingredients:** 2oz (50g) caster sugar, 4oz (100g) butter, 2oz (50g) plain flour, 2oz (50g) beremeal, 2oz (50g) cornflour, pinch of salt

**Method:** Cream butter and sugar. Then gradually add dry ingredients (sifted together) until a smooth ball is achieved. Grease baking tray. Roll to approx. ¼ in (6mm) thickness and place in greased tray. Prick all over with a fork. Bake. Cut into fingers and leave to cool in the tin for ten minutes.

### SWISS ROLL

Oven Temp:200°C/400°F/Gas Mark 6 for 7-10 mins

Swiss roll tin

**Ingredients:** 3 eggs, 3½ oz (90g) caster sugar, 3oz (80g) plain flour, ¼ tsp baking powder

**Method:** Heat and sieve flour. Beat eggs and sugar over hot water until thick and frothy. Remove from heat, whisk until cool. Lightly fold in prepared flour, adding baking powder with last spoonful. Pour into greased and lined tin, bake. Turn out on to sugared paper, spread with hot jam and roll up.

### BERE BANNOCK

**Ingredients:** 1 cup plain flour, 2 cups Birsay Beremeal, pinch salt, 1 tsp baking soda, 1 tsp cream of tartar, water, buttermilk or milk to mix

**Method:** Mix thoroughly, add milk, water or buttermilk to make a stiff but soft dough, roll out on a floured (mixture of flour and beremeal) board to form the bannocks (this will make 2 or 3), then cook on a hot, ungreased girdle 5 minutes or so each side until both sides are browned and the middle is cooked.

### FLOUR BANNOCK

**Ingredients:** 4oz (110g) plain flour, ¼tsp salt, ¼tsp baking soda, ¼ tsp cream of tartar, ½oz (15g) margarine, milk to mix

**Method:** Sift flour, rub in margarine, mix the dry ingredients and make a soft dough with milk. Bake on a hot, clean girdle.

### FATTIE CUTTIES

**Ingredients:** 3 cups plain flour: 4oz currants, 3 tblsp sugar, 7oz marg (melted), pinch B Soda, pinch salt, a little milk

**Method:** Mix dry ingredients add melted marg and mix with a little milk. Roll out thinly on a lightly floured board. Cut into squares and bake on a not too hot girdle.

### OATCAKES

Oven Temp:190°C/375°F/Gas Mark 5

Baking tray

**Ingredients:** 14oz (400g) oatmeal, 2oz (50g) plain flour, 3oz (80g) dripping, ¼ tsp baking soda, 1 tsp salt, 1 tsp sugar, water

**Method:** Mix all dry ingredients. Make dough with boiling water and melted dripping, roll out and cut in small rounds. Handle quickly. Bake.

### GYPSY CREAMS

Oven Temp:180°C/350°F/Gas Mark 4 for 15-20 mins

Baking tray

**Ingredients:** 2oz (50g) margarine, 2oz (50g) lard, 2 rounded tablespoons caster sugar, 1 teacup self-raising flour, 1 teacup rolled oats, 2 teaspoons cocoa, 2 teaspoons syrup, 2 tablespoons hot water

**Method:** cream margarine, lard and caster sugar. Work in SR flour, rolled oats, cocoa blended with hot water to make a fairly stiff paste. Roll teaspoonfuls into balls and place on a greased tray; flatten with a fork. Bake. Join 2 together with butter icing, flavoured as you wish.

Special Prizes		
Due to the advance printing of the schedule, there may be slight changes to prize list below.		
Prize	Donated By	For
Special Prize	Mrs C Spence	Best Fuschia
Special Prize	Anon Donor	Best Exhibit in Pot Plants
Challenge Trophy	Brigadier S P Robertson	Most Points in Pot Plants
Challenge Trophy	In Memory of J S & N Taylor	Best Vase of 6 Different Annuals
Challenge Trophy	Mr G Harvey	Best Vase of 6 Different Perennials
Special Prize	Wishart & Son	Best Exhibit in Cut Flower
Challenge Cup	In Memory of J S & N Taylor	Most Points in Cut Flowers
Special Prize	Dounby Flower Club	Best Foliage Arrangement
Special Prize	Anon Donor	Best Exhibit in Floral Art
Cup and Rose Bowl	Stromness Flower Club	Most Points in Floral Art
Special Prize	Anon Donor	Best Exhibit in Fruit
Challenge Trophy	Brigadier S P Robertson	Most Points in Fruit
Special Prize	Mrs E Herdman	Best Exhibit in Vegetables
Challenge Trophy	James W I Stockan	Most Points in Vegetables
Challenge Trophy	Dounby Stores	Most Points in Sections I, II & III
Special Prize	R S Robertson	Best Sweet Milk Cheese, Soft
Special Prize	Grimbister Cheese	Best Exhibit in Dairy Produce
Trophy	Anon	Most Points in Dairy Produce
Special Prize	Sandra Davies	Best Exhibit in Preserves
Trophy	J & K Johnson	Most Points in Preserves
Special Prize	Ann Linklater	Best Dundee Cake
Special Prize	Donita Davies	Best Gingerbread
Special Prize	Sinclair Office Supplies	Best Swiss Roll
Silver Tray	In Memory of Easter Laird	Best Bere Bannock
Special Prize	R S Robertson	Best Thin Oatcakes
Challenge Trophy		Most Points in Plain Baking 18-25
Special Prize	Kemp Engineering	Best Baking Exhibit in Baking
Challenge Shield	Argo's Bakery	Most Points in Baking
Special Prize	Smithfield Hotel	Best Exhibit in Confectionery
Challenge Trophy		Most Points in Confectionery
Special Prize	Quernstone	Best Exhibit in Knitting
Challenge Trophy		Most Points in Knitting
Special Prize	Mrs L Louttit	Best Exhibit in Sewing
Challenge Trophy	Mr & Mrs J Smith	Most Points in Sewing
Special Prize	Merkister Hotel	Best Exhibit in Handicrafts
Challenge Cup	J B Rosey	Most Points in Handicrafts
Special Prize	Anon Donor	Best Exhibit in Crochet
Challenge Trophy		Most Points in Crochet
Challenge Cup	In memory of Angie Barker	Most Points in Sewing and Handicrafts
Challenge Trophy	Mrs N Marwick	Most Points in Industrial Work
Special Prize	Anon Donor	Best Exhibit in Juvenile Section
Trophy	Mrs S Brown	Most Points in each Juvenile Section
Brown's Challenge Trophy		Most Points in each Juvenile Section
Special Prize	Anon Donor	Most Points in Visiting Section
Special Prize	Euan and Fiona Smith	Best Exhibit in Photography
Challenge Shield	Anon Donor	Most Points in Photography
Challenge Cup	Mrs M Cursiter	Most Points in Show Excluding Any Previous Winner
Challenge Cup		Runner Up to Most Points in Show
Special Prize	J & S Allan	Most Points in Show
Challenge Cup	Mr McClure	Most Points in Show
Garrison Hall Trophy	Anon Donor	Most Points in Assisted Entries



- 1 To save congestion on the day please complete this and hand in when you purchase your member ticket to enter the show.

This information will only be used for show purposes, eg, contacting people after the event to collect any unclaimed entries or prize money.

Name \_\_\_\_\_

Address \_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

Telephone Number \_\_\_\_\_

Email address \_\_\_\_\_

\_\_\_\_\_

- 2 In order to keep our schedule current, please complete the following short questions – thank you.

Did you have a copy of this year's schedule? (Please circle)	Yes	No
Where did you get your schedule from? (Please circle)	On-line or Local business	Please state which business
What items would you like to see in the schedule?		
What would encourage you to enter more sections?		
Any other comments		

