

Orkney West Mainland Horticultural Society  
are proud to host the

**126th West Mainland**

# **FLOWER, PRODUCE & INDUSTRIAL SHOW**

**in The Dounby Centre**

Wednesday 5 August 2026 from 7:00pm - 9:00pm  
and  
Thursday 6 August 2026 from 10:00am - 5:00pm



**EXHIBITORS:**

Main Show Member Ticket ..... £3  
Juvenile Section Member ticket £1  
(Members' Tickets include admission)

**PUBLIC ADMISSION:**

Adults ..... £3  
Juveniles (12 and under) £1

Exhibitors aged 12 and under, who hold a Membership Ticket for the Main Show, are eligible to enter any section, under the same conditions as older exhibitors.

 [www.owmhs.co.uk](http://www.owmhs.co.uk)  [sec.owmhs@gmail.com](mailto:sec.owmhs@gmail.com)

 [orkneywestmainlandflowerproduceindustrialsociety](https://www.facebook.com/orkneywestmainlandflowerproduceindustrialsociety)

# 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. You will need to buy a Members' Ticket at the Dounby Centre on the Tuesday evening or Wednesday morning of the show.
3. You can enter into any number of classes in any number of sections but you can only put ONE entry into each class.
4. 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.
5. The judges may award three prizes in each class. These are awarded on merit, at the discretion of the judges.
6. If an exhibit has already gained a prize in a previous West Mainland Show, you can't enter it again (except for pot plants).
7. You must take your exhibits away no earlier than 5:00pm and no later than 5:30pm on Thursday. **EXHIBITORS MUST NOT REMOVE EXHIBITS BEFORE OR DURING THE PRESENTATION OF THE PRIZES.\***
8. We will do our best to take care of your exhibit, but we are not liable if it is damaged or lost.
9. Take care to check sizes: exhibits which are not as stipulated on the schedule will not be judged.
10. The decision of the judges is final.
11. 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.
12. Trophies, Cups and Special Prizes are presented at 4:30pm on Thursday followed by the distribution of prize money not already collected.<sup>+</sup>
13. Cups remain with the show committee until they are engraved.



**For further information, contact  
[sec.owmhs@gmail.com](mailto:sec.owmhs@gmail.com)**

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\* If you are unable to collect your exhibits at the specified time on Thursday, please arrange for a friend or a member of the committee to remove your exhibits on your behalf.

<sup>+</sup> Points gained from winning prize tickets generate a nominal cash reward. Prize money can be collected at the end of the show. Money which remains uncollected will be donated to OWMHS funds.

## SECTION I: POT PLANTS (16 Classes)

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

1	A Begonia	7	Geranium, double	13	Streptocarpus
2	1 Cactus or succulent	8	Orchid	14	Busy Lizzie, single
3	Any fern	9	Hanging plant	15	1 Petunia, single
4	Foliage plant	10	Begonia Rex	16	Any flowering plant, other than listed
5	Fuchsia	11	Royal Pelargonium		
6	Geranium, single	12	Rose		

## SECTION II: CUT FLOWERS AND FLORAL ART

### 1: CUT FLOWERS (25 Classes)

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

1	3 Annual chrysanthemums, single	6	3 Marguerites	15	3 Marigolds, Scotch
		7	3 Violas	16	3 Marigolds, French, double
		8	3 Cornflowers		
2	3 Antirrhinums	9	3 Dahlias, pom-pom	17	3 Nasturtiums, single
3	3 Asters	10	3 Bedding dahlias	18	3 Stems Nemesia
4	3 Candytuft, any colour on spike	11	3 Dahlias, any size	19	3 Pansies
		12	3 Carnations/Pinks	20	3 Roses, garden grown
5	3 Stems of different flowering shrubs	13	3 Geraniums		
		14	1 Lily Stem		
22	6 Different annuals, one of each, in vase				
23	6 Different perennials, one of each, in vase				
24	3 Stems of one perennial, other than listed, in vase				
25	3 Stems of one annual, other than listed, in vase				



### 2: FLORAL ART (5 Classes)

1	Table centre incorporating candle/s	4	Shoulder spray
2	Arrangement in an Egg Cup	5	Foliage arrangement
3	Inspired by childhood - base not to exceed 20 ins/ 50cm		

## SECTION III: FRUIT AND VEGETABLES

### 1: FRUIT (7 Classes)

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

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

## SECTION III: FRUIT AND VEGETABLES

### 2: VEGETABLES (26 Classes)

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

## SECTION IV: PRODUCE

### 1: DAIRY PRODUCE (10 Classes)

a) Some suggested recipes are included in the schedule. This is denoted by (R).

1	Wine (natural)	5	Pat of home-made butter	8	Soft sweet milk cheese
2	Home brew	6	Sweet milk cheese, dried more than one month		
3	Cordial			9	6 Hen eggs
4	Flavoured Gin	7	Crowdie (R)	10	6 Duck eggs

### 2: PRESERVES (14 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 jars must have the name of exhibitor firmly attached by elastic band or sticky tape.

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



# SECTION V: BAKING AND CONFECTIONERY

## 1: BAKING (25 Classes)

a) Oatcakes in quarters

b) Small bakes to be shown on plate

c) Some suggested recipes are included in the schedule. This is denoted by (R).

The first five bakes to be baked in 8in/20cm round tin		11	4 Beremeal shortbread fingers (R)
		12	4 Rock buns
1	Classic Victoria Sponge – jam filled	13	4 Brownies
		14	4 Rocky road
2	Dundee cake	15	4 Mincemeat pies
3	Cherry cake (un-iced)	16	4 Gypsy Creams (R)
4	Coconut tart (un-iced)	17	Swiss roll – jam filling (R)
5	Quiche – ¼	18	4 Drop scones
6	4 bite-sized Sausage Rolls	19	1 Bere bannock (R)
7	Battenburg Cake	20	1 Flour bannock (R)
The next three bakes to be baked in 2lb loaf tin		21	4 Fattie Cutties (R)
		22	4 quarters thick oatcakes (R)
8	Plain gingerbread	23	4 quarters thin oatcakes (R)
9	Lemon drizzle cake	24	4 cheese scones
10	Boiled fruit loaf	25	Novelty cake for a child's birthday

## 2: CONFECTIONERY (6 Classes)

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

# SECTION VI: INDUSTRIAL

## 1: KNITTED (8 Classes)

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

## 2: SEWING (8 Classes)

1	Any item in plain sewing – machine	3	Patchwork – machine	6	Wallhanging
		4	Hand embroidery	7	Bag
2	Any article in quilting	5	Cross stitch (mainly)	8	Needle 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	An item of jewellery	6	A drawing – figure
3	Any article in metal	7	A painting – shoreline
4	Any item in felt (needle or wet)	8	Any craft not already stipulated in schedule

### 4: CROCHET (8 Classes)

1	Cushion	5	A wearable item
2	Amigurumi – not more than 8"/20cm	6	An article made from Granny Squares
3	Shawl / stole	7	Round table centre
4	Bag	8	Article in fine cotton thread

## TATTIE IN A BUCKET COMPETITION

Open to any competitor under 16 years.

Grow one tattie in a bucket. Bring the whole bucket, undisturbed, to the show. Judges will empty the bucket and weigh the tatties. Prize is for the heaviest yield of tatties in one bucket.

## SECTION VII: JUVENILE SECTION

### 1: 6 YEARS AND UNDER (9 Classes)

1	Wild flower posy in a mug	4	A decorated stone (no larger than 6"/15cm)	7	Junk model, not larger than 30 cm in any direction
2	Handwriting – the word "Dounby"	5	Footprint picture	8	Decorated digestive biscuit
3	An original picture – not computer generated (A3 maximum size)	6	Own design of Lego or Duplo model on one base plate, no larger than 30cm in any direction		

### 2: 7 TO 9 YEARS (9 Classes)

1	Wild flower posy in a mug	4	A decorated stone (no larger than 6"/15cm)	7	Junk model, not larger than 30 cm in any direction
2	Handwriting – four lines of a song	5	A fruit/vegetable animal	8	4 Decorated buns – decoration only to be judged
3	Design a unique emoji (stipulate meaning)	6	Own design Lego or Duplo model on one base plate, no larger than 30cm in any direction		

## SECTION VII: JUVENILE SECTION

### 3: 10 TO 12 YEARS (9 Classes)

1	Flower arrangement in a cup and saucer	4	A decorated phone cover/case	7	4 Cup cakes – cake and decoration to be judged
2	Handwriting – four lines of a poem	5	A fruit/vegetable animal		
3	An original picture, theme of “Wonderland”, not computer generated (A3 max.)	6	Own design, Lego or Duplo model on one base plate, no larger than 30cm	8	4 squares of an uncooked traybake
				9	Any craft not already stipulated in this section

## SECTION VIII: PHOTOGRAPHY

### (10 Classes)

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

1	Fun photo with caption	5	Relaxation	9	4 colour photos on one theme, mounted on 1 sheet
2	Green	6	Rainbow		
3	Flower(s)	7	Vehicles	10	An enlargement, 10x12 ins/ 25.5 x 30.5 cms maximum
4	Cobweb	8	Black and white		

## SECTION IX: VISITING JUVENILES

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

### 1: 8 YEARS AND UNDER (2 Classes)

1	A decorated stone
2	Collection of shells on a peedie plate
3	Drawing of an Orkney scene

### 2: 9 TO 12 YEARS (2 Classes)

1	A decorated stone
2	Collection of shells on a peedie plate
3	Drawing of an Orkney scene

## SECTION X: ASSISTED ENTRIES (4 classes)

• 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 cupcake	3	A greetings card (any medium)
2	Any preserve (stipulate type)	4	Flower arrangement in a cup

# RECIPE SUGGESTIONS

## GYPSY CREAMS

Oven Temp: 180°C/350°F/Gas 4 for 15-20 minutes. 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, caster sugar. Work in self-raising flour, rolled oats, cocoa with 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. Stick two 'halves' together with butter icing once cooled.

## BEREMEAL SHORTBREAD FINGERS

Oven Temp: 160°C/30°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.

## BAKEWELL TART

Oven Temp: 180°C/350°F/Gas Mark 4 for approx. 55 mins (20 pastry then 35 tart) 8 inch (20cm) round sandwich tin.

Ingredients: 6oz (170g) shortcrust pastry, raspberry jam, 4oz (100g) butter, 4½ oz (125g) caster sugar, 4 ½ oz (125g) ground almonds, 1 beaten egg, ½ tsp almond extract, 2oz (50g) flaked almonds.

Method: Line tin with pastry. Bake blind for 15 mins with foil/beans. Remove beans and foil and bake for a further 5 minutes. Spread the base generously with raspberry jam. Melt butter, take off heat, stir in sugar. Add ground almonds, egg and almond extract. Pour into flan tin and sprinkle with flaked almonds. Bake.

## SWISS ROLL

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

Ingredients: 3 eggs, 3 ½ 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.

## 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.)

## 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, ¼ tsp salt, ¼ tsp baking soda, ¼ tsp cream of tartar, ½ oz (15g) margarine, milk to mix.

Method: Sift flour, rub in margarine, mix the 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 Baking 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 into a large circle and cut into quarters. Handle quickly. Bake.

## SPECIAL PRIZES

Due to the advance printing of the schedule, there may be slight changes to prize list below.

Special Prize	Donated By	For
Special Prize	Mrs C Spence	Best foliage plant
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 Donor	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	J P Orkney	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 PRIZES (continued)

Special Prize	Donated By	For
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
Special Prize	Isbisters	Best exhibit in crochet
Challenge trophy		Most points in crochet
Challenge Cup	In memory of Angie Barker	Most Points in Sewing & 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	Mrs S Brown	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



## OWMHS SHOW SURVEY

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, e.g. contacting people after the event to collect any unclaimed entries or prize money.

Name	
Address	
Telephone	
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

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:

We are always looking for new committee members, and 'friends' to help on any or all show days. Please tick to indicate if you might be willing to help. A committee member will get in touch with more information. Thank you.

# HINTS AND TIPS

These are intended as helpful suggestions, not criteria.

No dead leaves



Nice clean pot

Potted plants

Cut flowers



Not too top-heavy for the vase!

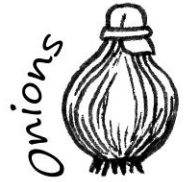
Consider:

- Height
- Depth
- Texture



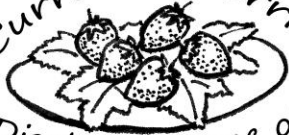
Floral art

Tops bent and bound.



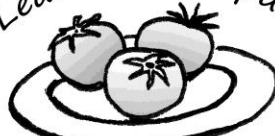
Onions  
Roots trimmed but not removed.

Currants, Berries



Display on some of the plant's leaves.

Leave green sepals.



Tomatoes



Carrots

Leave a bit of the tops.

Don't remove too many of the outer leaves.



Cabbage, Cauliflower

Cellophane or jar lid



Keep the base and a little of the leaf.

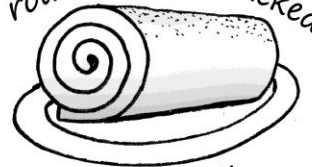
Rhubarb



- ← Wax disc on top
- Jar is full
- Jam is set
- Fruit is evenly distributed
- Colour is vibrant

Jams, Chutneys

Roll is tight, even, round and uncracked.



Swiss roll

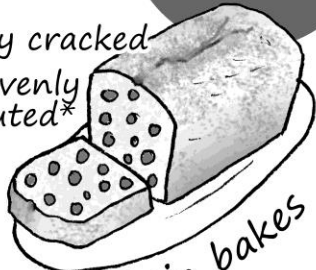
Cooked right through\*



Bannocks

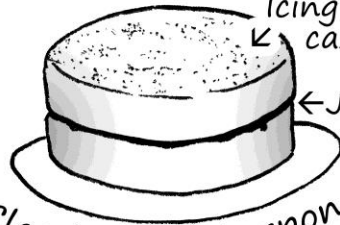
\*of course, you won't know for sure till the judges cut them!

- Not deeply cracked
- Fruit is evenly distributed\*



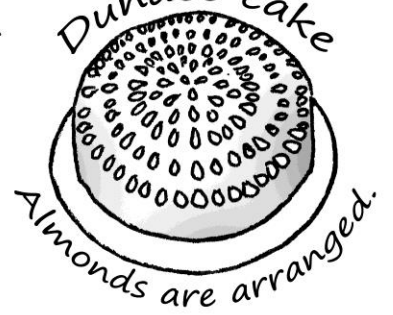
Loaf tin bakes

Icing sugar or caster sugar  
← Jam only



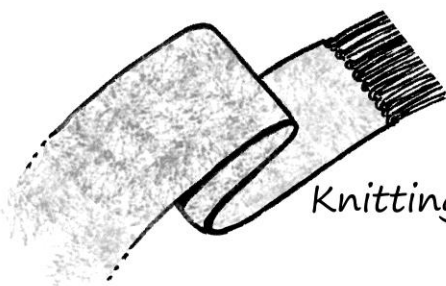
Classic Victoria sponge

Dundee cake



Almonds are arranged.

- Ends are finished
- Stitches are even
- Tension is even



Knitting, Sewing, Crochet

Photography



Consider:

- Composition
- Focus
- Contrast