

Orkney West Mainland Horticultural Society
are proud to host the

127th West Mainland

FLOWER, PRODUCE & INDUSTRIAL SHOW

in The Dounby Centre

Wednesday 11th August 2027 from 7:00pm - 9:00pm
and

Thursday 12th August 2027 from 10:00am - 5:00pm



**Age 13-15?
Remember to let
us know!**

EXHIBITORS:

Main Show Member Ticket £3

Juvenile Section Member ticket £1

(Members' Tickets include admission)

PUBLIC ADMISSION:

Adults £3

Juveniles (12 and under) £1

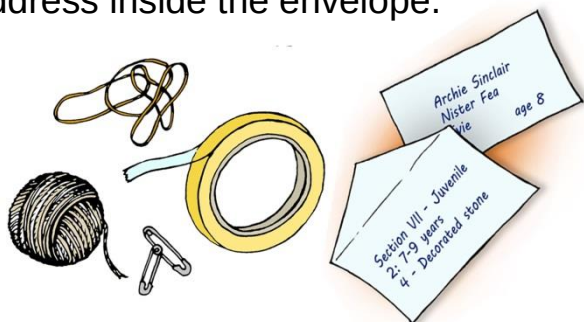
Exhibitors aged 12 and under, who hold a Membership Ticket for the Main Show, are eligible to enter any section, under the same conditions as older exhibitors.

 www.owmhs.co.uk  sec.owmhs@gmail.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.⁺
 13. Cups remain with the show committee until they are engraved.
- For further information, contact sec.owmhs@gmail.com**



* 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. The committee is not responsible for unclaimed exhibits (Rule 8).

⁺ 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.

All photos in schedule courtesy of Diana Dyce

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	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	Arrangement incorporating a bottle	4	Shoulder spray
2	Arrangement in an Egg Cup	5	Foliage arrangement
3	Inspired by Harvest - 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	6 Red gooseberries	7	Any other fruit – identified
2	Bunch of Redcurrants	5	6 Raspberries		
3	6 Green gooseberries	6	6 Strawberries		

SECTION III: FRUIT AND VEGETABLES (cont.)

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		
5	3 Stalks of parsley	15	6 Pods peas	24	Any vegetable other than listed – identified
6	1 Cauliflower	16	2 Sweetcorn		
7	1 Cabbage, pointed	18	4 Potatoes – long coloured	25	Collection of vegetables (6 varieties, 2 of each variety, grown inside)
8	1 Cabbage, round				
9	3 Stalks rhubarb	19	4 Potatoes – round white	26	Collection of vegetables (6 varieties, 2 of each variety, grown outside)
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 (kit)	5	Small pat of home-made butter	8	Soft sweet milk cheese
2	Home brew				
3	Soft drink (identified)	6	Sweet milk cheese, dried more than one month	9	6 Hen eggs
4	Flavoured Spirit			10	6 Duck eggs
		7	Crowdie (R)		

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 savoury condiment
2	Marmalade	8	Rhubarb & Ginger jam	12	Cooked chutney
3	Blackcurrant jam			13	Uncooked chutney
4	Gooseberry jam	9	Strawberry jam, whole fruit	14	Tomato Chutney
5	Lemon curd			15	Beetroot Chutney
6	Apricot jam	10	Raspberry jam		

SECTION V: BAKING AND CONFECTIONERY

1: BAKING (25 Classes)

a) Oatcakes in small rounds

b) Small cakes to be shown on plate

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

The first four 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 Blondies
		14	4 Rocky road
2	Dundee cake	15	4 Apple pies
3	Cherry cake (un-iced)	16	4 Custard creams (R)
4	Bakewell tart (un-iced) (R)	17	Swiss roll – jam filling (R)
5	6"/15cm Pizza	18	4 Thin pancakes (crêpes)
6	Novelty cake (all edible) on theme of 'Show Time'	19	1 Bere bannock (R)
		20	1 Flour bannock (R)
7	4 Decorated cup cakes	21	4 Fattie cutties (R)
The next three bakes to be baked in 2lb loaf tin		22	4 Small rounds thick oatcakes (R)
		23	4 Small rounds thin oatcakes (R)
8	Fruit gingerbread	24	4 Cheese scones
9	Frosted carrot cake	25	4 Bite-sized sausage rolls
10	Banana loaf		

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	6	Article(s) for baby
2	Mittens – any ply	5	Any other knitted article not already stipulated in schedule	7	Knitted toy
3	Hat – any ply			8	Item using several colours

2: SEWING (8 Classes)

1	Any item in plain sewing – machine	3	Patchwork – hand	6	Wallhanging, unframed
		4	Embroidery – not computer generated	7	Bag
2	Counted threadwork, excluding crosstitch	5	Cross stitch (mainly)	8	Pin cushion

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 – Landscape
3	Any article in metal	7	A painting – Still Life
4	Any item in felt (needle or wet)	8	Any craft not already stipulated in schedule

4: CROCHET (8 Classes)

1	Cushion – up to 18"/45cm	5	A wearable item
2	Amigurumi – up to 8"/20cm	6	An article made from Granny Squares
3	Tunisian crochet item	7	Hanging decoration for a Christmas tree
4	Bag	8	Round table centre in fine cotton thread, no larger than 10"/25cm

SECTION VII: 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	Music	9	4 colour photos on one theme, mounted on 1 sheet
2	Red	6	Clouds		
3	Trees	7	Tractors	10	An enlargement, 10x12 ins/ 25.5 x 30.5 cms maximum
4	Dew	8	Black and white		

TATTIE IN A BUCKET COMPETITION (under 16s)

Any competitor under 16: Grow a tattie in a bucket. Bring it to the show. Judges will empty and weigh the tatties. Prize is for the heaviest yield from one tattie grown in one bucket.

SECTION VIII: JUVENILE SECTION

To protect everyone's work, stewards cannot accept items that might damage other entries: we thank you for ensuring paint / varnish / glue is fully dry before the show.

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 30cm in any direction
2	Handwriting – the word "Crafts"	5	Handprint picture	8	Decorated pasta necklace
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		
				9	Any craft not already stipulated in this section, 30cm max

SECTION VIII: JUVENILE SECTION

To protect everyone's work, stewards cannot accept items that might damage other entries: we thank you for ensuring paint / varnish / glue is fully dry before the show.

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 rhyme	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 model on one base plate, no larger than 30cm in any direction	9	Any craft not already stipulated in the section, 30cm max

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 – a limerick	5	A fruit/vegetable animal	8	6 Peppermint creams
3	Cartoon or Manga drawing, not computer generated (A3 max.)	6	Own design, Lego model on one base plate, no larger than 30cm	9	Any craft not already stipulated in this section, 30cm max

YOUNG ENTRANTS (aged 13-15)

Tell the stewards how many exhibits you are putting in to the Main Show. There is a trophy, by Mrs S Brown, for the Young Entrant with the most exhibits + points.

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 West Mainland) therefore Rule 1 of the schedule does not apply to this section. The remaining rules apply.
- Rule 4 (clarified): Please specify your address in Orkney where you are staying AND the area where you are normally resident.

1: 8 YEARS AND UNDER (3 Classes)

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

2: 9 TO 12 YEARS (3 Classes)

1	A decorated stone
2	Collection of beach treasure 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 decorated stone
2	A decorated gingerbread animal	4	Posy in a jam jar



RECIPE SUGGESTIONS

CUSTARD CREAMS

Oven temp: 170°C / 340°F / Gas mark 3 for 15-20 mins. Baking tray.

Ingredients (makes 20): 6oz (175g) butter, 2oz (50g) icing sugar, 6oz (175g) plain flour, 2oz (50g) custard powder, flavourings (e.g. ½ tsp vanilla extract), pinch salt.

Method: Cream softened butter, icing sugar. Add flour, custard powder, vanilla extract, salt. Mix to a stiff dough. Roll dough into 40 small balls, place on greased tray, flatten with a fork. Bake. Stick two 'halves' together with butter icing once cooled.

[Butter icing: beat 100g icing sugar into 50g softened butter, add flavouring e.g. 1 tsp lemon juice + zest].

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.

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, 4½ 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, 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.

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 Barony Mill 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 and cut into small round. 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
Challenge Trophy	In Memory of Euan Smith	Best Cactus or Succulent
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

SPECIAL PRIZES (continued)

Special Prize	Donated By	For
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 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	Isbister Quoyloo	Best Exhibit in Crochet
Challenge trophy		Most Points in Crochet
Challenge Cup	J B Rosey	Most Points in Handicrafts
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	Most Points in each Juvenile Section
Special Prize	Anon Donor	Most Points in Visiting Section
Special Prize	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.

We will use your data for administrative purposes only. If you prefer OWMHS does not retain your information, please let us know when you are purchasing your Members Ticket.

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

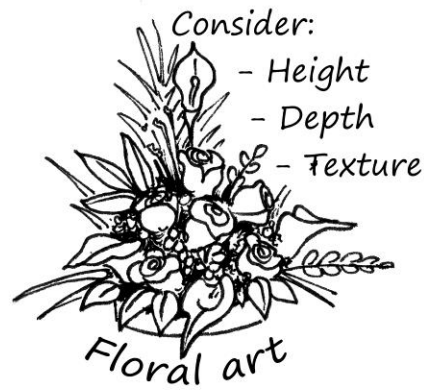


Potted plants



Cut flowers

Not too top-heavy for the vase!



Floral art

Consider:

- Height
- Depth
- Texture

Tops bent and bound.



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

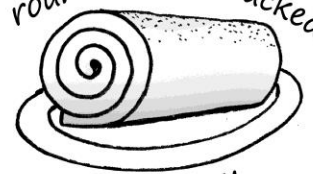
Cellophane or jar lid



Jams, Chutneys

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

Roll is tight, even, round and uncracked.



Swiss roll



Rhubarb

Keep the base and a little of the leaf.

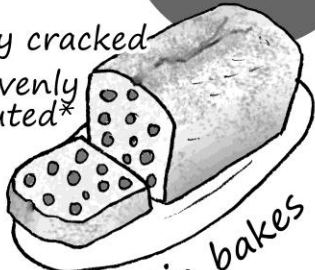
Cooked right through*



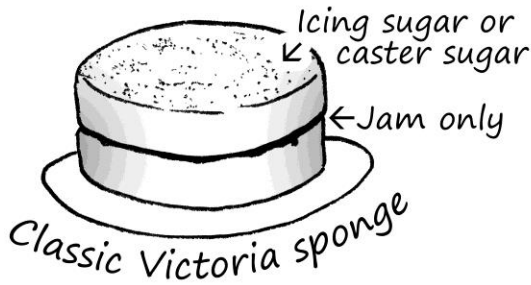
Bannocks

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

- Not deeply cracked
- Fruit is evenly distributed*



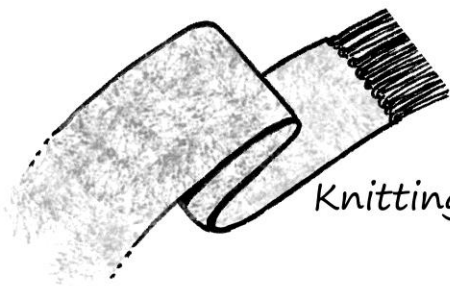
Loaf tin bakes



Classic Victoria sponge



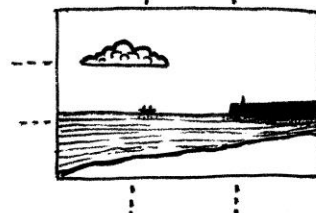
Dundee cake
Almonds are arranged.



Knitting, Sewing, Crochet

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

Photography



Consider:

- Composition
- Focus
- Contrast