

DALRY FARMERS' SOCIETY

OPEN SHOW

At Lynnholm Farm, Dalry, Ayrshire, KA13 7DP

Saturday 13th June 2026

Industrial Tent Section

Prizes: 1st £1.50, 2nd £1.00, 3rd 50p

PRODUCE

Kindly sponsored by Reids Food Service Ltd

1. Six Hen Eggs	2. Individual Fruit Salad
3. Jar of Jam	4. Jar of Lemon Curd
5. Jar of Marmalade	6. Small Tub of Coronation Chicken
7. Small Tub of Savoury Rice	8. Jar of Chutney
9. Flask of Soup	10. Savoury Wrap

FLORAL

Kindly sponsored by 'Intrigue,' Kilwinning

11. Arrangement of Fresh Foliage	12. Pot Plant – Foliage
13. Floral arrangement in a teapot, using shop-bought flowers costing up to £5, with receipt shown. Own foliage can be used.	

BAKING

Kindly sponsored by 'The Co-Op Food'

14. 2 Pancakes	15. 2 Cheese Scones
16. 2 Slices of Weetabix Loaf – as per Given Recipe (see page 4)	17. 2 Slices of Fruit Loaf
18. Wedge of Iced Coffee Sponge	19. 2 Paradise Slices
20. 2 Empire Biscuits	21. 2 Pineapple Tarts
22. 2 Pieces of Traybake, same variety	23. 2 Truffles

HANDCRAFTS

(No entry previously winning a prize at this show can be accepted)

Kindly sponsored by Elizabeth & Robert McEwan

24. Sewn Article	25. Knitted Article
26. Crocheted Article	27. Favourite Coaster
28. Special Occasion Handmade Card	29. Handmade Gift Wrapped Parcel

30. Photograph: Theme 'Winter'	
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FIRST TIME ENTRY

31. Decorated Cupcake

CHILDREN'S SECTION

15 Years and Under and Exhibitors Own Work

Prizes: 1st £1.50, 2nd £1.00, 3rd 50p

PRE SCHOOL and PRIMARY 1

32. Favourite Pyjamas	33. Handprint Picture – A4 Size
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PRIMARY 2 – PRIMARY 4

34. Edible Necklace	35. Favourite Hat
36. Chocolate Crispie Cake	

PRIMARY 5 and OVER

37. Animal made from vegetables	38. A4 Poster for Commonwealth Games 2026
39. 2 Pieces Fifteen's	

RULES & CONDITIONS

1. All exhibits must be staged by 10:00am and removed from the marquee between 3:00pm and 3:30pm
2. Only one prize and points will be awarded to the competitor in any one class.
3. Class 31 'First Time Entry' is suitable for anyone of any age who is new to entering the industrial section. This class does not carry any points.
4. No entry previously winning a prize at this show can be accepted.
5. Each Entry must be accompanied by a sealed envelope containing NAME and ADDRESS of Competitor and bearing the CLASS NUMBER on the outside. Envelopes must be attached to classes 24 to 30, 32 and 35.
6. The Committee shall not be liable for loss of damage from accident or otherwise. Every precaution shall be taken to protect exhibits.
7. Doyleys will be provided for all exhibits in the Baking Section.
8. The Judges' decision shall be final.
9. Prize Winners should arrange to collect their prize money in the Industrial Marquee from 2:00pm until 3:30pm.

Points in the Industrial Section

3 points for 1st Prize

2 points for 2nd Prize

1 point for 3rd Prize

The Houston Cup, a perpetual trophy, will be presented to the overall winner in the Industrial Marquee.

The 21st Birthday Cup, a perpetual trophy, will be presented to the overall winner in the Knitting & Handicrafts section, classes 24 to 30.

The Lavender Room Trophy will be presented to the best overall exhibit.

Prizes from Sponsors

entry Classes 31 to 38: Free	
Name	
Address	

Industrial Section Secretary: dalryfs.industrial@gmail.com

SPONSORS

The Industrial Committee thank the following sponsors for their generosity and support which is appreciated.

Produce Section Classes 1 – 10	Reids Food Services Ltd Bridgend House Bridgend Industrial Estate Dalry
Floral Section Classes 11 – 13	Intrigue 6 Abbeygate Kilwinning
Baking Section Classes 14 – 23	The Co-Op Food Dalry
Knitting & Handicrafts Classes 24 to 30	Robert & Elizabeth McEwen Millhouse, South Fergushill Kilwinning

Please support our generous sponsors
We look forward to seeing you at the show.

GIVEN RECIPE – Class 16

Weetabix Loaf

Ingredients:

2 Weetabix	280ml milk	225g demerara sugar
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225g mixed fruit

225g self-raising flour 1 beaten egg

1. Soak the Weetabix in the milk, sugar and mixed fruit overnight.
2. Next day, add self-raising flour and egg and mix until thoroughly combined.
3. Pour into 2lb loaf tin and bake at 160°C and bake for 1 hour.
4. Cool in the tin.