



Flower Show and Craft Exhibition

Saturday 5th September 2026

Burnside Hall, Dollar

Doors Open 1:30pm – 4:00pm

**Official Opening and Presentation of Cups and
Trophies 2:00pm**

Entrance ticket - £1.00

Family ticket - £3.00

Afternoon Tea - £4.00

Tickets sold at the Door

Classes include flowers, fruit, vegetables, pot plants, floral art, craft work, baking, preserves, photography and children's classes.

There is no charge to exhibit at the show.

All exhibits must be staged between

7:30am - 10:00am

DHGC Committee 2026

Hon. President: S. J. Thomson

Chair: C. Clarke

Secretary: H. Sherrard

Treasurer: M. Stephenson



Show Manager: C Clarke

Committee Members: B. Hoggan, M. Kacmarska, R. Lawry, B. MacDonald, J. Morgan, F. Roe, J. Taylor, J. West, F. Wilkes

Supporters of DHGC

We would be delighted to hear from anyone interested in joining our group of DHGC volunteers to help with various projects. Use this QR code to sign up as a supporter.

Prize Money

Adult classes – there will no longer be prize money awarded with adult cups or trophies

**Children's classes: 1st Prize £5, 2nd Prize £2,
3rd Prize £1.**

Our aim is to encourage exhibits from all types of garden and gardeners.

There is no charge for exhibiting at the show.

Help and advice is available from any committee member – or take a look at our new website
www.dollarhorticulturalclub.org

Rules and Regulations

1. The club shall be called "DOLLAR HORTICULTURAL AND GARDEN CLUB"
2. The club shall be governed by a President, Vice President, Treasurer, Secretary and Committee, five to form a quorum. All shall retire annually, but are eligible to re-election annually.
3. All citizens of Dollar are deemed to be members and may vote at the AGM, or attend any meeting of the club subject to payment of any entrance fee agreed by the committee.
4. The club will organise an annual Flower Show and other events and visits, with the aim of promoting an interest in gardening throughout the community.
5. No competitor may stage more than one lot for a prize in any class. However, a competitor may stage additional exhibits in one class, outwith the competition, using an open competition labelled "Not for Competition".
6. Each article entered for competition must have a competitor label attached. These labels are available, free of charge, from the Chair or Show Manager or at the show venue when staging your exhibit.
7. The judges' decision shall be final. The judges may withhold prizes or awards where the article is not worthy. The committee reserves the right to confirm the validity of entries by inspecting the gardens.
8. Points for cups will be awarded as follows: **1st Prize = 3 points, 2nd Prize = 2 points, 3rd Prize = 1 point.**

In the event of a tie, the competitor with the most first prizes shall win. If there is still a tie, the competitor with the most second prizes shall win.

9. All entries must be staged on **Saturday morning between 7:30am - 10:00am** after which time the hall will be cleared. **The show will open from 1:30pm – 4:00pm.** No article may be removed from the hall before the close without consent of the committee.
10. Facilities will be available to allow flowers to be dressed and staged. The club provides exhibition vases at no cost.
11. All craft exhibits should be handmade by the entrant.
12. The committee will not be responsible for any loss or damage to exhibits during the show.
13. All prize money will be paid out on the afternoon of the show.
14. All cups and trophies must be returned to the Chair or Show Manager three weeks before the show.
15. Novices are all those who have never won a prize in the appropriate section.
16. Any matter not provided for in these rules will be referred to the committee, whose decision will be final.

Hints for the Show Bench

General

- All entries must have a show ticket firmly attached using sellotape, elastic band, safety pin or staple. Show tickets should be correctly filled in and folded over.
- Read the rules in the schedule carefully.
- Allow yourself plenty of time to stage your exhibits. **The hall will be cleared of exhibitors at 10am.**
- Before leaving the hall count the number of blooms, vegetables or articles and check that they are according to schedule.
- If in doubt consult any committee member who will be happy to assist. Seeking help could save any disappointment.

Cut Flowers

- Cut a day early and immerse the stems in water almost touching the flowers. This makes certain stems are fully charged with water so that they will not flag on the show bench.
- **Use the vases supplied by the club**, available on Saturday morning at the Burnside Hall. There are three exceptions – **classes 104, 112 and 120** - where containers are to be supplied by the competitor.
- You may use moss, scrunched up newspaper or floral foam (preferably biodegradable) to help the flowers stand upright in the vase.
- Show flowers with their own foliage only, unless the schedule states otherwise.

Pot Plants

- A pot plant is judged on the quality of the foliage, as well as the flower.
- Stake to show the plant to best advantage, but hide the stake as much as possible.

Photographs

- Present your photograph on card no larger than A4

Vegetables and Fruit

- Clean vegetables by holding them under a cold water tap and use a sponge to remove the soil, never use a brush.

- Trim roots on onions and shallots but not on leeks or root vegetables such as carrots and beets. Trim excess outer foliage on brassicas.
- Consider size when showing potatoes. Balance your exhibit with tubers uniform in size, free from blemishes and typical of the variety.
- When showing a collection, arrange your box so that the vegetables are presented in the best possible combination of colour and size.
- Use plain white plates to show vegetables and fruit. Paper plates are provided on the day of the show.

Floral Art

- Flowers and foliage should be well conditioned (soaked in water before use).
- No artificial flowers/foliage to be used.
- Floral foam, if used, should not be seen. We encourage the use of biodegradable floral foam.
- The miniature arrangement must be within the size stated.
- Flowers can be shop bought for the floral art classes.

Craft Work

- All articles in Knitting and Handwork must be shown as from the needle, they may be pressed but not washed.
- All exhibits should be made by the entrant.
- Knitting – make sure all ends of the wool are sewn into seams and neatly cut off.

Baking and Preserves

- Show baking on a paper plate (provided)
- Metal or pyrex plates are allowed for apple pies.
- Always label your jar, not forgetting the date.
- With lemon curd, make sure it is smooth by putting it through a sieve to take out any pieces of peel.
- Make chutney at least 2-3 months before the show to allow it to mature.
- You may use a metal or plastic lid, or wax disc and cellophane, to seal jars.

**DHGC Flower Show and Craft Exhibition
Schedule 2026**

Cut Flower Classes 101 – 120

Vases are supplied unless stated

Cups and Trophies

Inches Silver Shield – presented by Mr H. J. Inches for Best Exhibit in Cut Flowers Classes 101 – 109.

Harvie Silver Cup – presented by Mr and Mrs Harvie for Best Exhibit in Cut Flowers Classes 110 – 119

McNamara Cup – presented by the Dent Family for Best Exhibit in Dahlia Classes 101 - 104

Wilson Rose Bowl – presented by Dr and Mrs J. D. T. Wilson for Most Points in Cut Flower Classes.

Gascoigne Rose Bowl – presented by Mrs Gascoigne for Best Exhibit in Roses.

Centenary Cup – for Best Container of Mixed Cut Flowers in Class 120

Class number and description	Class number and description
101. 5 dahlias – one variety	110: My best bloom – any variety
102. 3 dahlias – one variety	111: 1 vase of sweet peas, 7 spikes (single or mixed colours)
103. 1 dahlia	112: 1 bowl of sweet peas, single or mixed colours (bowl not supplied)
104. A bowl or basket of dahlias – any varieties (bowl/basket not supplied)	113: 1 vase of mixed annuals
	114: 5 annuals, one variety
105. 3 roses in vase, one variety	115: 5 marigolds, one variety
106. 5 roses in vase, mixed	116: 5 perennials, one variety
107. 1 vase of roses, floribunda	117: 1 vase of mixed herbaceous
108. 1 vase of roses, any variety	118: 3 stems of hydrangea – one variety
109. 1 single rose in vase	119: 3 gladioli – any colours/varieties
120: A container of mixed cut flowers (container not supplied)	

Pot Plants - Classes 201 – 210

Cups and Trophies

Mitchell Silver Cup – presented by Mr A. Mitchell for Best Exhibit in Pot Plants.

Class number and description	Class number and description
201. A patio or conservatory planter	206.1 succulent
202. 1 geranium (in bloom)	207. 1 orchid (in bloom)
203. 1 fern	208. Any variety of flowering plant not in schedule
204. 1 bonsai tree	209. Any variety of foliage plant not in schedule
205. 1 cactus	210. A terrarium or bottle garden - base not to exceed 50cm x 50cm

Vegetables and Fruit – Classes 310 - 337

Cups and Trophies

Shaw Silver Cup – presented by ex-Provost and Mrs J. C. Shaw for best exhibit in vegetable classes.

Dorward Quaich – presented by Mr D. Dorward for most points in vegetable classes.

Henry Campbell Cup – for best overall exhibit in leeks, onions or potatoes.

William Henderson Cup for most points in classes 331 - 334

Class number and description	Class number and description
301. A display of potatoes (at least 3 varieties, named in a box)	319. 4 tomatoes, on a plate
302. A display of any vegetables from classes 303 - 329 (not to exceed 2ft x 2ft)	320. 4 novelty tomatoes, on a plate
303. 1 cabbage, any variety	321. 1 cucumber
304. 2 leeks	322. 2 courgettes
305. 3 onions, white	323. 1 lettuce
306. 3 onions, red	324. 1 herb in a pot
307. 2 carrots, any variety	325. 3 stalks of rhubarb
308. 3 onion sets, flat or globe	326. 1 marrow
309. 2 parsnips	327. 6 shallots, white, on a plate
310. 2 turnips, any variety	328. 6 shallots, red, on a plate
311. 2 beetroots	329. A pumpkin or squash
312. 5 potatoes, white, one variety	330. Any vegetable, or collection of vegetables, not in schedule
313. 5 potatoes, coloured, one variety	331. 4 plums
314. 6 pods peas	332. 4 cooking apples
315. 6 pods French beans	333. 4 dessert apples
316. 6 runner beans	334. Dish of any other fruit
317. 1 cob of sweetcorn	335. Chilli plant
318. 1 cauliflower	336. A wonky fruit or vegetable
337. Three separate bunches of cut herbs – labelled and displayed in jam jars	

Photography – Classes 401 – 405

Cups and Trophies

Bradley Silver Cup – presented by Mr D Bradley for Best Exhibit in Photography.

Silver Cup – presented to Young Photographer of the Year in Class 902.

Class number and description	Class number and description
401. Nature	404. A pet or pets
402. A landscape	405. Dollar
403. A black and white photograph	See Children's section for photography class 902

Floral Art – Classes 501 - 505

Cups and Trophies

Walls Silver Cup – presented by Mr and Mrs A. E. Walls for Best Exhibit in Floral Art Classes.

Grace Campbell Cup – for Best Miniature Arrangement Class 501.

No artificial flowers/foilage to be used. Biodegradable floral foam to be used, if possible. Shop bought flowers can be used.

Class number and description	Class number and description
501. A miniature arrangement - not to exceed 10cm x 10cm x 10cm (including base)	503. Parsley, Sage, Rosemary and Thyme – an exhibit to reflect the title. To fit in a space 40cm x 40cm
502. An arrangement in a kitchen utensil. To fit in a space 40cm x 40cm.	504. Monochrome - an exhibit using only one colour (plus green foliage) To fit a space 40cm x 40cm
505. Novice class: An arrangement in a jam-jar or tin (container not supplied)	

Craft - Classes 601 - 612

Cups and Trophies

Halley Silver Cup – presented by Mrs J. Halley for most points in Knitting and Handwork.

Marshall Silver Cup – presented by Mrs D. G. Marshall for most points in Knitting and Handcraft and Baking and Jam Classes. Points must be won in each section.

Toon Silver Cup – presented by Mr and Mrs D. Toon for Best Overall in Novice Classes **505, 612 and 712**. This cup cannot be won by the same person twice.

King Silver Shield – presented by Mr and Mrs King for Best Exhibit in Handwork.

Class number and description	Class number and description
601. A handcrafted animal or vegetable	606. A piece of jewellery
602. A decorative item for the garden – base not to exceed 75cm x 75cm	607. A piece of papercraft (e.g. origami, bookmark, greeting card)
603. A cot or pram quilt	608. A pair of knitted socks with a turned heel
604. A jumper for a child (up to age 5)	609. A picture or wall hanging – in any craft (e.g. felting, sewing, patchwork, embroidery, weaving)
605. A wooden item (handcrafted) – base not to exceed 75cm x 75cm	610. A cushion cover (with insert) not to exceed 40 cm x 40 cm. The cushion cover can be embellished.

611: The Great Dollar Knitting Bee 2026: A Knitted Hat.

**This pattern must be followed.
You may choose your own colours for the hat**

This hat fits most children as it is very stretchy. It is quick to knit and uses up odd balls of wool of any ply. The hats will vary in size according to the yarn and tension.

Wool - Use 2 strands of DK or 3-4 strands of 4 ply (or any combination of differing plys that give a reasonably chunky feel). You can do plain colours or combine different colours to give a tweedy effect, or you can do stripes.

Needles

Size 2 (7mm) for the single rib at the start

Size 0 (8mm) for the rest of the hat

Or Size 1 (7½mm) throughout

Abbreviations:- k - knit, p - purl, rep - repeat, st(s) - stitches), tog - together

Cast on 57 sts fairly loosely with the smaller needles, leaving a length of wool at the start of the row that you can use later to sew up the finished hat.

1st row *k1, p1, rep from *to last st, k1

2nd row p1,*k1, p1, rep from * to end

Repeat these 2 rows twice more (or more times if you want more depth of single rib)

Change to bigger needles and proceed as follows:-

1st row k2 p1, *k3, p1 rep from * to last 2 sts, k2

2nd row p1, *k3, p1, rep from * to end

These 2 rows form a pattern. Repeat them until you have done 18 rows in pattern altogether (i.e. 9 repeats of the 2 rows) You should have a pattern that looks the same on both sides.

Continued on next page...

Now shape the top of the hat as follows:-

1st row k2, p1, *k3tog, p1, k3, p1, rep from * to last 6 sts, k3tog, p1, k2. 43 sts

2nd row *p1, k2 rep from * to last st p1

3rd row k2, *p1, k5, rep from * to last 5 sts p1, k1, p1, k2

4th row as 2nd row

5th row k2tog, *p1, k1, p1, k3tog, rep from * to last 5 sts p1, k1, p1, k2tog 29sts

6th row p1, *k1, p1, rep from * to end

7th row *k1, p1, rep from * TO LAST ST K1

8th row as 6th row

9th row k1, *k2 tog, rep from * to end 15 sts

Break off the yarn about 6-9 inches from the knitting and thread it through the 15sts. Pull up tightly.

Sew up the hat from the ribbing to the top and fasten off the ends securely. Secure a pom-pom to the top of the hat.



If you would like your hat to be donated to a local charity please place it in the box provided at the end of the show.

Baking – Classes 701 – 712

Cups and Trophies

Galloway Silver Cup – presented by Dr and Mrs W. Y. Galloway for most points in Baking Classes.

Clark Silver Cup – presented by Mrs N. Clark for Best Exhibit in Baking.

Class number and description	Class number and description
701. 3 decorated cup cakes	706. 3 sausage rolls (puff pastry)
Belle Russell Cup – presented by Mrs Marshall, Glenfoot, for most points in Jam Classes.	
used (see below)	
704. Chocolate brownies – 3 pieces	709. 4 scotch pancakes
705. Apple pie on a plate (home-made shortcrust pastry)	710. 4 pieces of tablet
711. 3 pieces of shortbread	712. Novice Class – 3 pieces of tray bake (should not be baked)

Preserves – Classes 801 - 811

Class number and description	Class number and description
801: A fruit liqueur – labelled and presented in a glass container (not to exceed 400ml)	806. Lemon curd
802: Raspberry jam	807. Marmalade
803. Strawberry jam	808. Honey
804. Blackcurrant jam	809. Chutney
805. Rhubarb and ginger jam	810. A fruit or herb jelly - suitable as an accompaniment to a savoury dish
811: A jar of kimchi – fermented condiment	

Class 703: Great Dollar Bake Off 2026

Chocolate Cake

This recipe must be followed.

The cake should be displayed on a plate supplied by the entrant.

Ingredients

For cake:

3oz self-raising flour, sifted with 1oz cocoa powder

4oz soft margarine

4oz caster sugar

2 eggs

1tsp baking powder

For chocolate buttercream icing:

4oz salted butter - softened

7oz icing sugar

1oz cocoa powder

½ teaspoon vanilla extract

1 ½ tablespoons milk

Method:

Pre-heat oven to 180⁰c or Gas Mark 3-4

Grease an 8-inch cake tin and line the base with baking parchment. Use a deep, loose-base cake tin.

Beat the cake ingredients together well.

Tip the cake mix into the prepared cake tin, smooth the top and bake for approx. 35 - 45 minutes.

Place cake on a wire rack to cool.

For the icing: beat the butter until light and fluffy

Sift in the icing sugar and cocoa powder.

Add the milk and vanilla extract.

Beat the ingredients together – start at a low speed (you can add a little more milk if the icing is too stiff). Increase the speed until the buttercream icing is light and fluffy.

Once the cake is cold spread the buttercream icing over the top.

Display on a plate of your choosing and attach a show ticket.

Ensure your cake is ready for judging before 10am

Children's Classes – 901 – 910

Silver Cup – for most points in Children's Classes 904, 905 and 906 - up to and including age 5.

Marshall Trophy – presented by Mrs Marshall for most points in Children's Classes age 6 – 10.

Mitchell Silver Cup – presented by Mr A. Mitchell for most points in Children's Classes age 11 - 15.

Silver Cup – presented to Young Photographer of the Year in Class 902.

Tait Cup – for Best Miniature Garden Exhibit.

Henderson Silver Shield – presented by Mr and Mrs R. R. Henderson for Best Exhibit in all Children's Classes.

Prize Money for Children's Classes: 1st Prize £5 2nd Prize £2 3rd Prize £1

Class number and description
Any Age (Under 16): Please include the age of the entrant next to the entry.
901. A miniature garden 902. My best photo 903. My giant sunflower – a 4x6 photo of the entrant next to their sunflower
Age 5 years and below: Please include the age of the entrant next to the entry.
904. My best drawing or painting 905. A model monster 906. 3 decorated biscuits
Age 6 and over: Please include the age of the entrant next to the entry.
907. 3 decorated cup cakes 908. A model monster 909. New from old 910. A bug hotel – suitable for use in a garden. Use recycled and/or biodegradable materials. Size not to exceed 50cm x 50cm x 50cm. No bugs should be exhibited!

Join us at one of our regular DHGC events:

Bulb Sale - October 2026

Christmas Wreath Workshop - December 2026

Plant Sale - May 2027

Flower Show - September 2027

For more information visit

www.dollarhorticulturalclub.org



Trophies and Cups

Please note we can no longer engrave cups with the name of the prize winner due to the expense. We keep records of each year's winners.