

*Castlemaine & District Agricultural
Society Inc*

162nd Anniversary Grand Annual Show

*Annual Craft
Cooking and
Horticulture
Schedule*



**FRI 3RD & SAT 4TH
NOV 2017**

SHOW OPENS 6:30PM FRI 3RD NOV

ADULTS-\$10

CHILDREN 16YRS & UNDER \$5

PENSIONER-\$5

CHILDREN UNDER 6 YRS-FREE

**FIREWORKS
START AT
9:45PM ON
FRIDAY NIGHT**

Craft Pavilion Enquiries email-
castlemaineshow@yahoo.com.au

Other enquiries Contact Secretary Debbie Hamilton

Mobile 0413339058/ Office 54721548

Email- debbiehamilton@gcom.net.au

Website- www.castlemaineshow.com.au



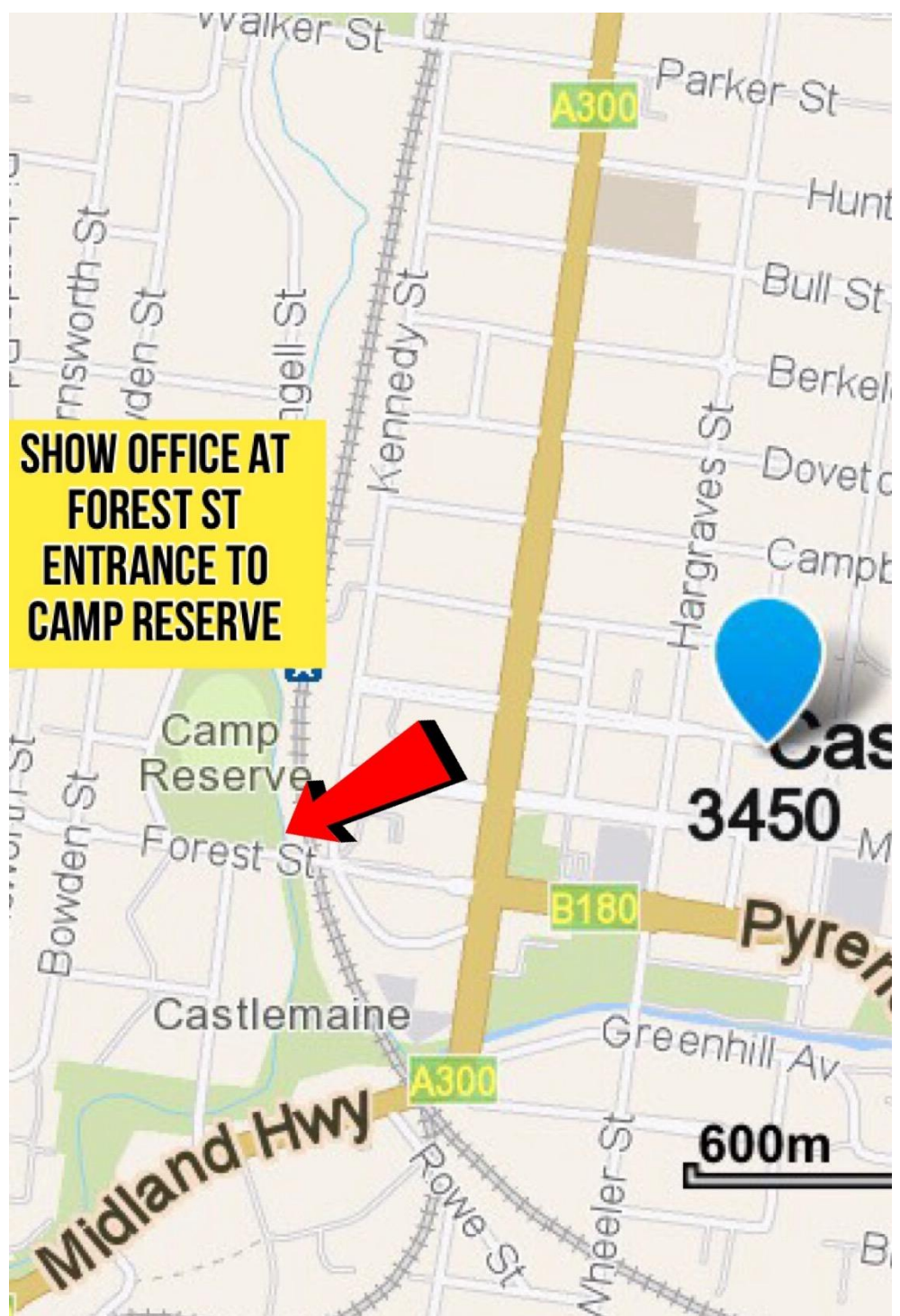
**SHOW OFFICE AT
FOREST ST
ENTRANCE TO
CAMP RESERVE**



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3450**

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600m



PAVILION ENTRY CLOSING DATES & TIMES

HAND CRAFTS, ART, PHOTOGRAPHY:

- Entries CLOSE 4pm Saturday 28th October 2017
FORMS AND EXHIBITS MUST BE
IN ON OR BEFORE THIS DAY

HORTICULTURE and COOKING

- Entries Close 6pm Wednesday 1st November 2017.
FORMS MUST BE IN ON THIS DAY
- Exhibits MUST be in the Pavilion by 10am on
Thursday 2nd November 2017. This is Judgement
Day!

Note: Entries can be accepted as early as 2 months prior to the show. See next page for office times, or post your entries with a self-stamped envelope to

Secretary

P.O Box 65 Castlemaine Vic 3450

PLEASE READ SCHEDULE
CAREFULLY

OFFICE HOURS

Mon 23rd Oct to Friday 27th Oct 12pm to 6pm

Saturday 28th Oct 9am to 5pm

Mon 30th Oct to Wednesday 1st Nov 10am to 6pm

Thurs 2nd Nov 8am to 5pm

Fri 3rd Nov 9am to 5pm

Pavilion Entry Fees

ADULT SECTIONS-\$1.00 JUNIOR SECTIONS 60c

PAVILION OPEN HOURS ON SHOW DAYS

FRIDAY NIGHT 7pm to 9:30pm SATURDAY 10am to 3:00pm

Or by the discretion of the committee

Prize Money and Awards

Prize money awarded in each section up to 2nd place

Each entrant in Junior classes receives a Ribbon for participation, regardless of winning.

Prize money forfeited if exhibits not collected between 4pm & 6pm on Saturday of show, unless prior arrangements with chief stewards

Collection of Pavilion Exhibits

- All exhibits to be collected between 4pm and 6:00pm on Saturday of Show
- **Prize money forfeited** if not collected between 4pm & 6:00pm on Saturday of show, **unless prior arrangements with chief stewards**
- Bring your half of the entry form, when collecting your exhibits
- No early pick-ups unless prior arrangements with chief stewards
- *Any perishable items e.g. Cakes, Garden Produce and Eggs not collected by 6:00pm on the Saturday will be discarded of, unless prior arrangement with Chief Stewards.*
- **Pavilion will be closed between 3:00pm and 4pm (OR BY DISCRETION OF COMMITTEE) on Saturday of the Show. FOR PUBLIC SAFETY.**

Regulations

EXHIBIT CARDS MUST BE FIRMLY ATTACHED TO ALL EXHIBITS WITH JUNIOR ENTRANTS AGE AT TIME OF SHOW CLEARLY WRITTEN ON BACK

Cooking

- Only packet cakes where mentioned.
- All exhibits must have been made the **day prior to judging** (excluding jams, preserves and sauces)
- PLEASE USE PLASTIC BAGS NOT CLING WRAP ZIP LOCK BAGS FOR SMALLER ITEMS
- PAPER PLATES ONLY WITH EXHIBIT CARD FIRMLY ATTACHED TO PLATE NOT PLASTIC
- All plates to be white. No Boards Please.
- Age of Juniors to be written on back of exhibit card

Jams & Preserves

- Exhibitor in Jams/Preserves 1 entry only per Class
- Jars to be Clearly Labelled

Eggs

- No private marks will be allowed on any exhibit.
- All eggs are to be displayed in egg cartons.
- Double Yolks will be disqualified

Horticulture

- Containers provided for Cut Flowers to be displayed in
- Must be grown by exhibitor & should not include flowering trees or shrubs unless stated
- Floral Art Section – Exhibitors need not have grown material used
- Distinct variety – one variety.
- Distinct colors – each must be different, distinct cut flower

Photography

- All photos to be mounted on **thick card** or framed for displaying purposes
- Photos not to be digitally enhanced unless stated
- Exhibit cards to be attached to bottom left hand side of card

Junior art and Craft

- All drawings/paintings to be either in frame or mounted on thick card or laminated for displaying purposes
- Exhibitors age at time of show to be written on back of exhibit card and firmly attached

Adult Arts & Craft

- All Exhibits are not to have been used or washed.
- All items must have Exhibit tickets firmly attached.
- Use small safety pins, or sew cards on.
- All articles must have been completed in the last 2 years.
- Articles may be shown for 2 years. EXCEPT THOSE ITEMS THAT HAVE WON A BEST EXHIBIT.

ADULT ARTS & CRAFT

KNITTING

1. Any item knitting for aged 80years and over
2. Baby's Shawl.
3. Pair Babies Booties.
4. Baby's Jacket
5. Infants Outfit. 4 pieces up to size 4 Wool/ wool blend. Please attach each item together.
6. Childs Cardigan- jacket- jumper-size 2-10 any ply Wool/ wool blend.
7. Any Garment suitable for child
8. Adults Cardigan or Jacket-jumper.
9. Adults Jumper.
10. Adults Vest.
11. Any Garment
12. Socks.
13. Accessories (Gloves, hats, scarves, hand bags) Any Material.
14. Any Article not previously mentioned.
15. Any Article not previously mentioned Synthetic Fiber.
16. Article (fine yarn), 3 ply or finer.
17. Set of 2 Coat hangers, knitted with any material.
18. Homespun Wool any article

CROCHET

19. Doily, runner or cloth.
20. .Table Centre. In Cotton.
21. Baby's Jacket or Cardigan. Any material.
22. Baby's Shawl- Pram Cover. Synthetic Fiber.
23. Travelling Knee rug.
24. Wrap-Stole- Shawl.
25. Rug suit Single, Double or Queen bed.
26. Fine Article 3ply or finer.
27. Accessories.
28. Any other Article not mentioned in Crochet. Any Material.

TEXTILES:

29. Article from Nontraditional Source. I.e.- Silk-Hemp-wire etc.
30. Creative Crochet- Own design- Non Traditional.
31. Item from Recycled Material.
32. Article using up to 4 mediums-i.e.- knit crochet- sew-embroidery.
33. Article made from natural fiber not dyed.
34. Dressed Doll- Non-Traditional.

DRESSMAKING/NEEDLECRAFT

35. Article , demonstrating smocking.
36. Any Article of Dress making.
37. Article or Garment not mentioned.

QUILTING:

38. Article of American style Patch work.
39. Article of Appliqué. Handmade.
40. Article of Appliqué Machine made.
41. Article of Quilting or wall hanging.
42. Patchwork Cushion.
43. Any Other Article not previously mentioned.

EMBROIDERY:

44. House Hold Linen- Any Article or set. (Excluding framed pieces)
45. Counted thread work or pulled work. (Min Cross Stitch) any article or set or framed piece.
46. Wool Embroidery- Any article or framed picture. (Excluding canvas work)
47. Machine Embroidery- may include some hand embroidery.
48. Any other Type of Embroidery not previously provided for. E.g.: STUMP WORK or RIBBON Work.
49. Creative Embroidery. Any article or framed piece of exhibitor's own design

FELTMAKING:

50. Hand felted Article or Garment. May be embellished with embroidery.
51. Any Hand Woven Article.

CROSS STITCH & COUNTED CROSS

STITCH:

Samplers and Alphabets. Framed ready to hang .

52. Up to 50 cm.
53. Wall hanging, Over 50 cm framed ready to hang.
54. Any other article not a framed picture or wall hanging.
55. Article of Grose point/ Petit Point / Tent stitch.
56. Article in half cross stitch.
57. Long Stitch
58. Any other Article or framed picture in any other stitch not previously mentioned.
59. Creative Canvas Work. Any Stitch any design.

EGG SHELL WORK:

60. Any Article of egg shell work. If sufficient entries, the items will be separated for judging?

METAL WORK

61. Any Article using metal, and may have accessories
Note if sufficient entries are received the items will be separated for judging.

WOOD WORK

62. Any other article of wood work.

JEWELLERY:

63. Beaded Necklace.

64. Beaded Bracelet.

65. Beaded earrings.

66. Set of 3 items.

67. Brooch.

68. Wall Hanging or framed picture.

69. Dolls clothes using beads.

70. Beaded Hand Bag.

71. Any other article using Bead work.

HAND MADE LACE:

72. Any Article of handmade lace.

TOY MAKING:

73. Soft Toy entirely in felt.

74. Soft Toy Crocheted or Knitted.

75. Clown. Traditional.

76. Novelty Toy, other than a clown.

77. Toy suitable for a teenager's room.

78. Set of Bears.

79. Single Bear any theme.

80. Toy other than previously mentioned.

81. Halloween Themed Toy

DOLLS

82. Rag Doll. Traditional.

83. Group of Dolls, to be ornamental.

84. Doll Dressed in Knitted or Crocheted Clothes.

85. Doll, handmade. Porcelain face and hand, feet. Clothing of your choice.

86. Doll in national costume.

87. A Doll's House or ornamental display.

88. Doll in Halloween themed costume

MISCELLANEOUS CRAFTS

89. Article made from Leather.

90. Any article of handmade pottery.

91. Any Article made from molded Ceramics, hand painted or decal.

92. Any Article made from Australian natural Materials.

93. Article using mosaic

Miscellaneous Cont.....

94. Decoupage. Any medium.
95. Copper Foiling. Sets allowed.
96. Article of silk painting.
97. Jig Saw mounted.
98. Latch Hook work.
99. Any article of printmaking, monoprint or lino print
100. Any other Article not specified. Any medium.
101. Scrap booking. 1 page. Limit of 2 pages per Exhibitor.
102. Card making. Own design.
103. Item Using Calligraphy, e.g.. Bookmark, card, Letter, etc.

PHOTOGRAPHY

No larger than A4 size. Depending on number of entries and sizes The Judges may separate for Judging.
Black & White

104. Any Subject
105. Local Scene 15km radius of Castlemaine (Place of Photo needs to named on card)

Color

106. Any Subject
107. Animal (farm animals/pets)
108. Wildlife (Zoo animals, birds etc.)
109. Insects (butterflies, spiders, bugs etc.)
110. Landscape (scenery, countryside, environment, terrain)
111. Seascape (must be of the ocean)
112. Floral Study
113. Portrait that tells a story (1 person)
114. Child Study
115. Local Scene 15km radius of Castlemaine. Name of place where photo was taken must be stated.
116. Photoshop or similar program enhanced photo
117. Your Favorite group of Photos. (4 photos mounted on card)

Just For Fun

118. Photo bomb
119. Selfie
120. Epic fail
121. Underwater
122. GO-Pro

ART

123. Water Color Painting.
124. Oil or Acrylic Painting.
125. Pastel Painting.
126. Painting any other medium.
127. Sketch. May be mounted on card or framed.

ADULT COOKING

CAKES

128. Rich Fruit Cake (use Recipe at back of schedule)
129. Special Anniversary Cake (use recipe at back of schedule)
130. Victorian Sponge Sandwich (use recipe at back of schedule)
131. Carrot Cake, (not iced)
132. Fruit Cake Not Iced
133. Nut loaf (Nuts only)
134. Sultana cake (No peel)
135. Boiled fruit cake - Round or square tin
136. Plum Pudding (Cooked in cloth)
137. Plum pudding (Cooked in basin)
138. Orange Cake (not iced)
139. Ginger cake (not iced)
140. Chocolate cake (not iced)
141. Chocolate Mud Cake (iced)
142. Chocolate Sponge sandwich (not iced or filled)
143. Plain sponge sandwich (not iced or filled)
144. Ginger fluff (not iced or filled)
145. Banana cake (not iced)
146. Tea cake
147. Marble Cake (Square tin Iced.)
148. Cheese Cake any variety

OTHER COOKING

149. Honey Roll (Mock Cream filling. Ends not to be cut)
150. Swiss jam roll (ends not to be cut)
151. Date scones – 6
152. Plain Scones -6
153. Drop scones – 6 (Scotch Pancakes)
154. 6 Decorated Cup Cakes (not muffin size, no manufactured ornaments)
155. Muffins (6 - not iced)
156. Apple Cakes (Small) 4 iced
157. Lamingtons - Six (Butter mixture, 4cm cube)
158. Sweet Slices- 2 distinct varieties (two pieces of each, cooked)
159. Sweet Slices - 2 distinct varieties (two pieces of each, uncooked)
160. Lemon Slice (iced)

ADULT OTHER COOKING CONT....

161. Shortbread - 6 pieces
162. Vanilla slice, 4 pieces 5 cm square
163. Profiteroles- 6
164. Eclairs (6, not iced)
165. Sticky Date Pudding (round or square tin)
166. Meringues (6)
167. Macarons – (6)
168. Anzac Biscuits - 6
169. Jam Drop Biscuits (raspberry jam) (6)
170. 6 Florentines (7- 8cms)
171. Yo-Yo's - six
172. Biscuits (home-made, 3 distinct varieties, 3 of each)
173. Pumpkin scones (6)
174. Zucchini loaf (loaf tin)
175. Savory Slice- 2 distinct varieties (two pieces of each)
176. Sausage rolls 4 (Puff pastry to be used)
177. Bread, any variety, machine made
178. Any other homemade cake not previously mentioned

DECORATED CAKES

179. Any theme decorated cake

CONFECTIONARY:

180. Box Home Made Chocolates. 10 pce.
181. Homemade chocolate novelty. 2 pce.
182. Chocolate Model. 1 pce.
183. Coconut ice. 4 pce.
184. Peanut Brittle. 4 pce.
185. Chocolate Fudge
186. Any other sweet not previously mentioned

FARM PRODUCE

187. 6 Single Yolked Hen Eggs White
188. 6 Single Yolked Hen Eggs Brown
189. 6 Single Yolked Hen Eggs any other color
190. 6 Duck Eggs
191. 6 Silkie Hen Eggs

JAMS & PRESERVES:

ALL JARS/BOTTLES MUST BE CLEARLY LABELLED.

JARS TO BE LOOSENED UPON ARRIVAL

NO CLOTH TOPS OR RIBBONS

PICKLES, SAUCES AND RELISHES .

- 192. Pickles. Zucchini 1 jar.
- 193. Pickles. Green Tomato 1 jar.
- 194. Pickled Onions. 1 jar.
- 195. Olives. 1 Pres Jar.
- 196. Tomato Sauce. 1 bottle.
- 197. Worcestershire Sauce 1 bottle
- 198. Marinade 1 bottle
- 199. Plum Sauce. 1 bottle.
- 200. Tomato Relish. 1 jar.
- 201. Tomato Chutney. 1 jar.
- 202. Any Preserved Fruit 1 Jar
- 203. Any Preserved Vege 1 Jar
- 204. Any other var Chutney 1 jar.
- 205. Any other var sauce. 1 bottle.
- 206. Any other variety Relish. 1jar.
- 207. Any other variety Pickles. 1jar.

JAMS & MARMALADE

- 208. Lemon Butter. 1 jar.
- 209. Grapefruit Marmalade. 1 jar.
- 210. Orange Marmalade. 1 jar.
- 211. Mixed Citrus Marmalade. 1 jar.
- 212. Any Other Marmalade.1 jar.
- 213. Apricot Jam. 1 jar.
- 214. Raspberry Jam. 1 jar.
- 215. Blackberry Jam. 1 jar.
- 216. Strawberry Jam. 1 jar.
- 217. Fig Jam. 1 jar.
- 218. Plum Jam. 1 jar
- 219. Quince Jam 1 jar
- 220. Any Other Berry Variety Jam 1 jar. Must specify what it is
- 221. Jelly any Variety. 1 jar. Must specify what it is
- 222. Jam any Variety 1 jar. Must specify what it is

HONEY

- 223. Honey or beeswax.

HORTICULTURE.

POT PLANTS

- 224. One-Pot Plant in Bloom.
- 225. One-Potted Fern, any other Variety.
- 226. One-potted Begonia any variety
- 227. One-Potted Orchid in Bloom.
- 228. One-Potted Geranium/Pelargonium
- 229. One Foliage only Pot plant (not fern, Not flowering)
- 230. Novelty Pot Plant. No restrictions.
- 231. One-Potted Cacti.
- 232. One-potted succulent any variety
- 233. Bonsai.
- 234. One mixed pot plant. More than one variety potted together

CUT FLOWERS

- 235. Varieties cut flowers, 2 stems each.
- 236. purple Varieties cut flowers, (6 cuts, distinct varieties)
- 237. pink Varieties cut flowers, (6 cuts, distinct varieties)
- 238. red Varieties cut flowers, (6 cuts, distinct varieties)
- 239. blue Varieties cut flowers, (6 cuts, distinct varieties)
- 240. white Varieties cut flowers, (6 cuts, distinct varieties)
- 241. yellow Varieties cut flowers, (6 cuts, distinct varieties)
- 242. Full Blown Rose any variety, 1 stem.
- 243. 1 rose stem with multiple blooms
- 244. Container Roses, 6 cuts. Can be mixed varieties
- 245. 1 White Rose.
- 246. 1 Pink Rose.
- 247. 1 Yellow Rose.
- 248. 1 Red Rose.
- 249. 1 Tri-color/multicolor rose
- 250. 1 Single Petal Type Rose(any color, between 4 to 8 petals, no more than 8)
- 251. 1 Rose any color, not previously specified.
- 252. 3 Pansies
- 253. 3 Poppies, any variety
- 254. 1 Head Rhododendron.
- 255. 1 Spike Bearded Iris.
- 256. 3 Spikes Bearded Iris.
- 257. 1 container Bearded Iris.

CUT FLOWERS CONT.....

- 258. 1 Bloom Bearded Iris.
- 259. 1 spike Fox Glove.
- 260. 1 spray of 3 varieties of flowering shrubs in bloom.
- 261. Sweet Peas
- 262. 1 cut Snap Dragon.
- 263. 10 Daisies any variety
- 264. Container Poppies
- 265. Container Geranium stems, 6 cuts.
- 266. Container Aquilegias, 4 cuts.
- 267. Container Lavender, 10 cuts.
- 268. Container Lilac, 1 variety, 4 cuts.
- 269. Container Flowers, variety not specified, 6 cuts.
- 270. Container Calendulas, 8 cuts.

FLORAL ART:

- 271. Arrangement using succulents
- 272. Shoulder Spray.
- 273. Tall Arrangement of Flowers.
- 274. Bowl of Spring Flowers, Suit table center. **Must be in a Bowl**
- 275. YOUR Favorite Container of Flowers.
- 276. Arrangement using 3-5 flowers and foliage.
- 277. Arrangement of any Horticultural Material. No Flowers.
- 278. Small Posy of flowers for Hospital. Stems in water.
- 279. An arrangement of contrasting colors.
- 280. A colorful Dried Arrangement.
- 281. Arrangement suitable for Xmas Decoration.
- 282. Arrangement using artificial flowers.

GARDEN PRODUCE:

- 283. 3 beetroots
- 284. 6 Stalks Silver beet.
- 285. 6 Stalks Rhubarb (**WITH LEAVES ATTACHED**).
- 286. 3 Carrots.
- 287. 24 Pods Peas
- 288. Pumpkin.
- 289. 2 Lettuces.
- 290. Snow Peas (12)
- 291. 12 Pods Broad Beans.
- 292. Radishes Bunch of 10.
- 293. 3 Onions Same Variety
- 294. 3 Lemons.
- 295. 4 Varieties Herbs
- 296. Vegetable Patch Basket containing 4 different varieties of Garden Produce
- 297. Any Other Item of Garden Produce
- 298. Any item of Garden Produce School or Group
- 299. **JUST FOR FUN! TALLEST WEED! MUST HAVE ROOTS ATTACHED**

CLASSES OPEN TO EXHIBITORS WHOM HAVE ANY FORM OF DISABILITY.

Exhibits must be made, grown or taken by exhibitor

Arts & Craft

- 300. Photo any size –Portrait.
- 301. Photo any size – Fav Pet.
- 302. Your favorite photo.
- 303. Item of Knitting.
- 304. Item of Crochet.
- 305. Item of Sewing.
- 306. Item of Paint work.
- 307. Sketch.
- 308. Pottery.
- 309. Bead work.
- 310. Model made from a kit.
- 311. Item of wood work.
- 312. Item of metal work.
- 313. Model own design.
- 314. Any other article not mentioned.

Cooking

- 315. Any Cake (not iced)
- 316. Any Slice (4 pieces)
- 317. Any Cupcake or Muffin 4 in Paper cases (icing optional)
- 318. Any Biscuit or Cookie (4 pieces)
- 319. Jar of any Jam

Horticulture

- 320. 1 Rose
- 321. Pot Plant
- 322. Decorated Saucer
- 323. Vase of flowers
- 324. Item of garden produce grown by exhibitor

Junior Classes

We have some helpful Recipes for Juniors at
back of schedule!!

Recipes are:

- Papier Mache Glue
- Jam Drop Biscuits
- Gingerbread Man/Woman
- Chocolate Crackles
- Honey Joys

And even Lemon Butter



Shoebox Art



Gingerbread man/woman



Decorated Marie biscuits



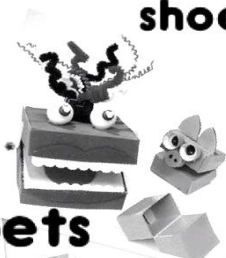
Decorated shoe or boot



Papier mâché



Hand puppets



Edible necklace



Hairy Harry



Decorated boiled egg



Novelty fruit/vege



Shoebox garden



REGULATIONS

Photography

All photos to be mounted on **thick card** for displaying
Exhibit cards to be attached to bottom left hand side of card

Junior art and Craft

All drawings/paintings to be either in frame or mounted on **thick card (210gsm+) or laminated**
for displaying purposes

Exhibitors age at time of show to be written on back of exhibit card and firmly attached to exhibit

Junior Cooking

Only packet cakes where mentioned.

All exhibits must have been made the day prior to show day

PAPER PLATES ONLY with exhibit cards firmly attached

All plates to be white. No Boards Please.

Junior Horticulture

Containers provided for Cut Flowers to be displayed in

Must be grown by exhibitor & should not include flowering trees or shrubs unless stated

Distinct variety – one variety.

Distinct colors – each must be different, distinct cut flower must be staged in Separate containers

Hints For Junior Cooks

- Read the required details carefully e.g. the size required
- Pay close attention to presentation - with cut pieces use a sharp knife for a clean edge.
- Coat evenly if using 100's & 1000's.
- Do not use packet mixes unless stated
- If you are making a range of things show your skills by choosing things which are very different.
- Make scones biscuits and small cakes not too big. Don't overcrowd the plate,
- Choose scones of similar color and size, remember to dust off flour
- Put a tea towel over cooling rack so you don't get left with rack lines on your cake
- It's best if you do all decorating and cooking yourself. With adult supervision. Judges can tell when Adults help.

Hints for Junior Gardeners

- When decorating a saucer, keep inside the edge of plate, and remember cotton wool can be used to hold your decoration in place instead of sand
- Edible necklaces should only consist of fruit and vegetables (not lollies or pasta)

Junior Arts & Crafts up to 4yrs old

(please print age of Junior on back of exhibit cards)

- J1. Any item School Or Group
- J2. Soft Toy. Any Design.
- J3. Decorative Lavender bag.. Any Medium.
- J4. Hand Painting on fabric, may be embellished with embroidery..
- J5. Painting. Any Medium. Framed, mounted or laminated
- J6. Pastel Any Subject. Framed, mounted or laminated
- J7. Drawing. Any Subject. Framed, mounted or laminated
- J8. Piece of Collage
- J9. Article of Wood Work. Not to be more than 1 metre in size.
- J10. Pottery, any article.
- J11. Pressed and Dried Flowers. Framed
- J12. article of Decoupage
- J13. Any item Plasticine or Playdough

Junior Arts & Crafts up to 4 years CONT....

- J14. Novelty Article made from Natural Objects.
- J15. Balloon Papier Mache Article
- J16. Hand Puppets (handmade, any medium)
- J17. Christmas Decoration - for Tree
- J18. Any Article of Jewelry. Any Medium.
- J19. Decorated Hard Boiled Egg
- J20. Decorated shoe/boot - use e.g. diamante, paint, Jewels
etc.
- J21. Shoe Box Art, Create 3D art using recycled materials
- J22. *Halloween Handcrafts any item. Not Drawings or
Painting. Eg. Spider, lantern, ghost etc*
- J23. Any Other Article not previously Specified.

Up to 4 year old Photography.

4x6 or 8 x 10 must be mounted on card. BL & WH or Col.

- J24. Photography as above. My Pets
- J25. Photography as above. My Toys

Junior Arts & Crafts 5-8 years old

(please print age of Junior on back of exhibit cards)

- J26. Any Item School or Group
- J27. Any Item of Needlework. E.G. Knitting Crochet Quilting
- J28. Decorative Lavender bag.. Any Medium.
- J29. Hand Painting on fabric
- J30. Painting. Any Medium. Framed, mounted or laminated
- J31. Pastel Any Subject. Framed, mounted or Laminated
- J32. Drawing. Any Subject. Famed, mounted or laminated
- J33. Scrap Booking
- J34. Piece of Collage
- J35. Print making. Lino or Mono Print.
- J36. Leather Work.
- J37. Metal. May have attachments.
- J38. Article of Wood Work. Not to be more than 1 metre in
- J39. Model Made from a Kit.
- J40. Creative Model not made from Kit.
- J41. Pottery, any article.
- J42. Pressed and Dried Flowers. Framed
- J43. article of Decoupage
- J44. Novelty Article made from Natural Objects.
- J45. Balloon Papier Mache Article
- J46. Hand Puppets (handmade, any medium)
- J47. Christmas Decoration - for Tree
- J48. Any Article of Jewelry. Any Medium.
- J49. Decorated Hard Boiled Egg
- J50. Decorated shoe/boot - use e.g. diamante, paint, Jewels
- J51. Shoe Box Art, Create 3D art using recycled materials
- J52. Any item Plasticine or Playdough

Junior Arts & Crafts 5-8 years old **cont...**

- J53. Any Other Article not previously Specified.
- J54. *Halloween Handcrafts any item. Not Drawings or Painting. Eg. Spider, lantern, ghost etc*

5-8 year old Photography. 4x6 or 8 x 10 must be mounted on card. BL & WH or Col.

- J55. Photography My Pets
- J56. Photography My Toys

Junior Arts & Crafts 9-12 years old

(please print age of Junior on back of exhibit cards)

- J57. Any Article of hand Knitting.
- J58. Any Article of Crochet.
- J59. Needlepoint Tapestry.
- J60. Article in Cross or Counted Cross stitch
- J61. Article in Long Stitch.
- J62. Article of Embroidery. Any stitch and design.
- J63. Article of Weaving. Any Material and design.
- J64. Any Article Demonstrating Patchwork., Quilting or Appliqué.
- J65. Article of Dressmaking.
- J66. Dressed Doll. Any Medium. Clothing only to be judged.
- J67. Soft Toy. Any Design.
- J68. Coat Hanger. Any Design .
- J69. Decorative Lavender bag.. Any Medium.
- J70. Latch Hook Work.
- J71. Hand Painting on fabric, may be embellished with embroidery..
- J72. Painting. Any Medium. Framed or mounted on Card
- J73. Pastel Any Subject.
- J74. Drawing. Any Subject.
- J75. Scrap Booking
- J76. Piece of Collage
- J77. Print making. Lino or Mono Print.
- J78. Leather Work.
- J79. Metal. May have attachments.
- J80. Article of Wood Work. Not to be more than 1 metre

Junior Arts & Crafts 9-12 Years CONT....

- J81. Model Made from a Kit. Not Lego.
- J82. Creative Model not made from Kit.
- J83. Working Model. No Restrictions.
- J84. Pottery, any article.
- J85. Any Article of Molded Ceramics.
- J86. Pressed and Dried Flowers. Framed
- J87. article of Decoupage
- J88. Novelty Article made from Natural Objects.
- J89. Papier Mache Article
- J90. Hand Puppets (handmade, any medium)
- J91. Christmas Decoration - for Tree
- J92. Any Article of Jewelry. Any Medium.
- J93. Decorated Hard Boiled Egg
- J94. Decorated shoe/boot - use e.g. diamante, paint, Jewels
- J95. Shoe Box Art, Create 3D art using recycled materials
- J96. Any item Plasticine or Playdough
- J97. ***Halloween Handcrafts any item. Not Drawings or Painting. Eg. Spider, lantern, ghost etc***
- J98. Any Other Article not previously Specified.

9-12 year old photography

4x6 or 8 x 10 must be mounted on card. BL & WH or Col.

- J99. Photography as above Human Portrait
- J100. Photography as above. Country Land scape.
- J101. Photography as above. Still Life.
- J102. Photography as above. Animal.
- J103. Photography as above. City Scene.
- J104. Photography as above. Toys

Junior Arts & Crafts 13-16 years old

(please print age of Junior on back of exhibit cards)

- J105. Any Article of Needlework. E.G. Knitting, Crochet, Quilt
- J106. Decorative Lavender bag.. Any Medium.
- J107. Hand Painting on fabric
- J108. Painting. Any Medium. Framed, mounted or laminated
- J109. Pastel Any Subject. Framed, mounted or laminated
- J110. Drawing. Any Subject. Framed, mounted or laminated
- J111. Scrap Booking
- J112. Piece of Collage
- J113. Print making. Lino or Mono Print.
- J114. Leather Work.
- J115. Metal. May have attachments.
- J116. Article of Wood Work. Not to be more than 1 metre
- J117. Model Made from a Kit
- J118. Creative Model not made from Kit.
- J119. Pottery, any article.
- J120. Any Article of Molded Ceramics. (Made from a mold)
- J121. Pressed and Dried Flowers. Framed
- J122. Novelty Article made from Natural Objects.
- J123. Balloon Papier Mache Article
- J124. Hand Puppets (handmade, any medium)
- J125. Christmas Decoration - for Tree
- J126. Any Article of Jewelry. Any Medium.
- J127. Decorated Hard Boiled Egg
- J128. Decorated shoe/boot - use e.g. diamante, paint, Jewels
- J129. Shoe Box Art, Create 3D art using recycled materials

Junior Art & Craft 13-16Years CONT....

- J130. *Halloween Handcrafts any item. Not Drawings or Painting. Eg. Spider, lantern, ghost etc*
- J131. Any Other Article not previously Specified.

13-16 year old Photography. 4x6 or 8 x 10 must be mounted on card. BL & WH or Col.

- J132. Photography as above Human Portrait
- J133. Photography as above. Country Land scape.
- J134. Photography as above. Still Life.
- J135. Photography as above. Portrait Animal.
- J136. Photography as above. City Scene.

JUNIOR COOKING up to 4yrs old

(please print age of Junior on back of exhibit cards and attach to plates not plastic)

- J137. Any variety of plain or flavored cake made from a packet mix. Please include top of cake mix with your Exhibit.
- J138. 4 Small Cakes, baked in paper cases. 2 iced, 2 un iced.
- J139. 4 Plain Scones.
- J140. 4 Pce slice. Any one recipe.
- J141. Ginger Bread Man or Woman.
- J142. 4 Decorated Plain Bought Marie Biscuits
- J143. 4 Biscuits or cookies any one recipe
- J144. 4 Jam Drop Biscuits
- J145. 6 Rum Balls
- J146. 4 Honey Joys in paper cases
- J147. 4 Chocolate Crackles in Paper cases
- J148. 4 Pikelets or drop scones.
- J149. Decorated Cake any variety
- J150. Home Made Chocolates. 10 pce.
- J151. Home Made Chocolate Novelty. 1 pce.
- J152. Any Other Homemade sweet. Not prev mentioned.
- J153. **Any Item Halloween Theme**
- J154. Any other item of cooking not previously mentioned

JUNIOR COOKING 5-8 years old

(please print age of Junior on back of exhibit cards and attach to plates not plastic)

- J155. Boiled Fruit Cake-Recipe at back of Schedule
- J156. Fruit Cake. not iced
- J157. Carrot Cake, not iced
- J158. Plain cake, not iced.
- J159. Chocolate Cake, not iced.
- J160. Orange Cake, not iced.
- J161. Marble Cake, not iced
- J162. Sponge Sandwich. Any Recipe, not filled or iced.
- J163. Rainbow Layer Cake, iced
- J164. Mud Cake, not iced
- J165. Any variety of plain or flavored cake made from a packet mix. Please include top of cake mix with your Exhibit.
- J166. Nut or fruit Loaf, baked in a cylindrical tin.
- J167. Any other Cake not Previously Mentioned, not iced
- J168. 4 Small Cakes, baked in paper cases. 2 iced, 2 uniced.
- J169. 4 Plain Scones.
- J170. 4 Pce slice. Any one recipe.
- J171. Ginger Bread Man or Woman.
- J172. 4 Decorated Plain Bought Marie Biscuits
- J173. 4 Biscuits or Cookies any one recipe
- J174. 4 Jam Drop Biscuits
- J175. 6 Rum Balls
- J176. 4 Honey Joys in paper cases

JUNIOR COOKING 5-8 years old

cont...

- J177. 4 Chocolate Crackles in Paper cases
- J178. 4 Pikelets or drop scones.
- J179. 2 Pasties.
- J180. 4 Sausage Rolls.
- J181. Apple Pie Baked in foil plate.
- J182. Whole Meal or White Bread. 1 loaf.
- J183. Decorated Cake any variety
- J184. Home Made Chocolates. 10 pce.
- J185. Home Made Chocolate Novelty. 1 pce.
- J186. Any Other Homemade sweet. Not prev mentioned.
- J187. Lemon Butter. 1 jar.
- J188. Jam, any variety, one jar
- J189. Tomato Sauce 1 bottle
- J190. **Any Item Halloween Theme**
- J191. Any other item of cooking not previously mentioned

JUNIOR COOKING 9-12 years old

(please print age of Junior on back of exhibit cards and attach to plate not plastic bag)

- J192. Boiled Fruit Cake-Recipe at back of Schedule
- J193. Fruit Cake. not iced
- J194. Carrot Cake, not iced
- J195. Plain cake, not iced.
- J196. Chocolate Cake, not iced.
- J197. Orange Cake, not iced.
- J198. Marble Cake, not iced
- J199. Sponge Sandwich. Any Recipe, not filled or iced.
- J200. Rainbow Layer Cake, iced
- J201. Mud Cake, not iced
- J202. Any variety of plain or flavored cake made from a packet mix. Please include top of cake mix with your Exhibit.
- J203. Nut or fruit Loaf, baked in a cylindrical tin.
- J204. Any other Cake not Previously Mentioned, not iced
- J205. 4 Small Cakes, baked in paper cases. 2 iced, 2 uniced.
- J206. 4 Plain Scones.
- J207. 4 Pce Slice Any one recipe.
- J208. Ginger Bread Man or Woman.
- J209. 4 Decorated Plain Bought Marie Biscuits
- J210. 4 Biscuits or cookies any one recipe
- J211. 4 Jam Drop Biscuits
- J212. 6 Rum Balls
- J213. 4 Honey Joys in paper cases
- J214. 4 Chocolate Crackles in Paper cases
- J215. 4 Pikelets or drop scones.

Junior Cooking 9-12 Years CONT.....

- J216. 2 Pasties.
- J217. 4 Sausage Rolls.
- J218. Apple Pie Baked in foil plate.
- J219. Whole Meal or White Bread. 1 loaf.
- J220. Decorated Cake any variety
- J221. Home Made Chocolates. 10 pce.
- J222. Home Made Chocolate Novelty. 1 pce.
- J223. Any Other Homemade sweet. Not prev mentioned.
- J224. Lemon Butter. 1 jar.
- J225. Jam, any variety, one jar
- J226. Tomato Sauce 1 bottle
- J227. **Any Item Halloween Theme**
- J228. Any other item of cooking not previously mentioned

JUNIOR COOKING 13-16 years old

(please print age of Junior on back of exhibit cards)

- J229. Boiled Fruit Cake-Recipe at back of Schedule
- J230. Fruit Cake. not iced
- J231. Carrot Cake, not iced
- J232. Plain cake, not iced.
- J233. Chocolate Cake, not iced.
- J234. Orange Cake, not iced.
- J235. Marble Cake, not iced
- J236. Sponge Sandwich. Any Recipe, not filled or iced.
- J237. Rainbow Layer Cake, iced
- J238. Mud Cake, not iced
- J239. Any variety of plain or flavored cake made from a packet mix. Please include top of cake mix with your Exhibit.
- J240. Nut or fruit Loaf, baked in a cylindrical tin.
- J241. Any other Cake not Previously Mentioned, not iced
- J242. 4 Small Cakes, baked in paper cases. 2 iced, 2 uniced.
- J243. 4 Plain Scones.
- J244. 4 Pce slice. Any one recipe.
- J245. Ginger Bread Man or Woman.
- J246. 4 Decorated Plain Bought Marie Biscuits
- J247. 4 Biscuits or cookies any one recipe
- J248. 4 Jam Drop Biscuits
- J249. 6 Rum Balls
- J250. 4 Honey Joys in paper cases
- J251. 4 Chocolate Crackles in Paper cases
- J252. 4 Pikelets or drop scones.
- J253. 2 Pasties.
- J254. 4 Sausage Rolls.

Junior Cooking 13-16 Years CONT.....

- J255. Apple Pie Baked in foil plate.
- J256. Whole Meal or White Bread. 1 loaf.
- J257. Decorated Cake any variety
- J258. Home Made Chocolates. 10 pce.
- J259. Home Made Chocolate Novelty. 1 pce.
- J260. Any Other Homemade sweet. Not prev mentioned.
- J261. Lemon Butter. 1 jar.
- J262. Jam, any variety, one jar
- J263. Tomato Sauce 1 bottle
- J264. **Any Item Halloween Theme**
- J265. Any other item of cooking not previously mentioned

JUNIOR HORTICULTURE up to 4yrs old

- J266. 1 Rose any Variety
- J267. Container of flowers, 3 cuts
- J268. Pot Plant
- J269. Decorated Saucer
- J270. Small Vase of Flowers
- J271. Dried arrangement up to 30cm in height
- J272. Edible Necklace: Fruit & Vegetables
- J273. Novelty of Fruit, Vege or Horticultural Material
- J274. Christmas Arrangement
- J275. Hairy Harry grown in pot or jar
- J276. Shoebox Garden (Must us Horticulture Material)
- J277. **Jack-o-Lantern**

JUNIOR HORTICULTURE 5-8 years old

- J278. 1 Rose any Variety
- J279. Container of flowers, 3 cuts
- J280. Pot Plant
- J281. Decorated Saucer
- J282. Small Vase of Flowers
- J283. Dried arrangement up to 30cm in height
- J284. Edible Necklace: Fruit & Vegetables
- J285. Novelty of Fruit, Vege or Horticultural Material
- J286. Christmas Arrangement
- J287. Hairy Harry grown in pot or jar
- J288. Shoebox Garden (must use horticulture material)
- J289. **Jack-o-Lantern**

JUNIOR HORTICULTURE 9-12 years old

- J290. 1 Rose any Variety
- J291. Container of flowers, 3 cuts
- J292. Pot Plant
- J293. Decorated Saucer
- J294. Small Vase of Flowers
- J295. Dried arrangement up to 30cm in height
- J296. Edible Necklace: Fruit & Vegetables
- J297. Novelty of Fruit, Vege or Horticultural Material
- J298. Christmas Arrangement
- J299. Hairy Harry grown in pot or jar
- J300. Shoebox Garden (must use horticulture material)
- J301. **Jack-O-Lantern**

JUNIOR HORTICULTURE 13-16 years old

- J302. 1 Rose any Variety
- J303. Container of flowers, 3 cuts
- J304. Pot Plant
- J305. Decorated Saucer
- J306. Small Vase of Flowers
- J307. Dried arrangement up to 30cm in height
- J308. Edible Necklace: Fruit & Vegetables
- J309. Novelty of Fruit, Vege or Horticultural Material
- J310. Christmas Arrangement
- J311. Hairy Harry grown in pot or jar
- J312. Shoebox Garden (Must use Horticultural Material)
- J313. **Jack-O-Lantern**

RECIPES FOR COOKING SECTIONS

CLASS 156 Recipe for Rich Fruit Cake.

INGREDIENTS

250 gm Sultanas.
¼ teaspoon grated nutmeg.
250 gm chopped raisins
½ teaspoon ground ginger.
250 gm currants
½ teaspoon ground cloves.
125 gm chopped mixed peel
250 gm butter.
90 gm chopped glace cherries
250 gm soft brown sugar.
90 gm chopped blanched almonds
½ teaspoon lemon essence. Or finely grated lemon rind.
1/3 cup sherry or brandy.
½ teaspoon almond essence.
250 gm plain flour.
½ teaspoon vanilla essence.
60 gm self-raising flour.
4 large eggs
Fruit may be cut, but not minced. Depending on size, snip raisins into 2 or 3 pieces, cherries into 4 or 6 pieces and almonds slit cross wise into 3-4 pieces.

Here's what to do:

Mix together all fruit and nuts and sprinkle with sherry or brandy.
Cover and leave for at least one hour, but preferably overnight.
Sift together the flour and spices. Cream together the butter and sugar with the essences. Add eggs one at a time, beating well after each addition then; alternately add the fruit and flour mixtures. Mix thoroughly. The mixture should be stiff enough to support a wooden spoon. Place the mixture into a prepared 18- 20cm (7-8 inches) tin and bake in a slow oven for Approx. 3 ½ - 4 hours. Allow cake to cool in tin.

Class 157 Anniversary Cake Recipe

Made in the true Colonial Style. In 1855 baking powder was invented, so no longer was it important to beat eggs for a long time.

1855 Recipe from Ryan House.

Ingredients:

1-1/2 cups butter(3/4 warmed)

2-1/2 cups white sugar

1-1/2 cups sour milk. (You can use evaporated milk soured with one teaspoon of white vinegar)

1 teaspoon baking powder.

4 eggs.

2 cups ground coconut.

½ teaspoon salt.

1 teaspoon vanilla.

2 pounds white raisins. (Note 1 pound is = to 454 grams.)

1 pound mixed peel.

1 cup chopped dried apricots.

1 cup diced orange peel.

1 teaspoon orange extract.

5 cups white flour(divided)

HERES WHAT TO DO

Mix butter, sugar, sour milk, eggs, 3 cups flour, coconut and vanilla as any cake.

Mix the remaining 2 cups flour with mixed fruit in large bowl, combine fruits, then combine flour, salt, and baking soda and sift over fruit mixture.

Toss until fruits are well coated. Mix floured fruit with other batter.. Use heavy nonstick tube pan or Bundt pan 10 x 4 inches deep, well-greased and floured.

Turn into prepared pan and bake for 3 hours. In a 300 degree oven.

Test for doneness by inserting toothpick in centre of cake. Makes 2 cakes. Cakes bake best if you place a small pan of water in the bottom of the oven. This keeps the cake from drying out. Cake batter can also be divided into loaf pans, small or large: adjust baking time.

Before baking you can decorate the top of the cake with blanched almonds. Cool cake in pan on rack, then remove. When cake is cold wrap in cloth soaked in brandy or bourbon, then in foil.

Store in tightly covered container, the longer the better. Keep brandy cloth moist. Good luck

CLASS 158 Victorian Sponge Sandwich Recipe

Anna the Duchess of Bedford(1788-1861), one of Queen Victoria's ladies in waiting, is credited as the creator of teatime. Because the noon meal had become skimpier at about 4 o'clock in the afternoon the Duchess suffered a sinking feeling. At first her servants would sneak her a pot of tea and a few breadstuffs. Adopting the European tea service format, she invited friends to join her at 5 o'clock at Belvoir Castle. Menu being small cakes, buttered sandwiches, assorted sweets and of course tea. The social event to come to tea was quickly picked up by social hostesses. By 1855 Queen Victoria adopted the craze for tea parties and her favorite was the simple Cake then named after her.

RECIPE:

4 eggs, their weight in pounded sugar, butter, and flour. ¼ spoonful salt. A layer of kind jam or marmalade. Mode- Beat butter to a cream: dredge in flour and pounded sugar, stir these ingredients well and add the eggs, which should be previously thoroughly whisked. When the mixture has been thoroughly beaten for about 10 minutes, butter a Yorkshire Pudding tin, pour in the batter, and bake in a moderate oven for about 20 minutes.

Let it cool- spread ½ of the cake with a layer of nice preserve, place over the other half of the cake, press the pieces slightly together and then cut into long finger- pieces.; Pile them into cross bars on a plate. Serves 5-6 persons. Cost 1s 3d.

Junior Boiled Fruit Cake Recipe

Ingredients

375gm Sunbeam Mixed Fruit.

½ Cup Sherry.

¾ cup brown sugar.

2 eggs lightly beaten.

1 teaspoon mixed spice.

2 tablespoons marmalade.

½ cup water

1 cup self-raising flour.

125gm butter.

1 cup plain flour.

½ teaspoon bicarbonate soda.

¼ teaspoon salt.

Method for Boiled Fruit Cake.

- Place the Mixed fruit, sugar, spice, water and butter in a large saucepan and bring to the boil.
- Simmer gently for 3 minutes, then remove from heat and allow to cool.
- Add the sherry, eggs and marmalade, mixing well.
- Fold in the sifted dry ingredients then place in a greased and lined 20cm round cake tin.
- Bake in a moderately slow oven 2 ½ hours, or until cooked when tested.

Helpful Easy Recipes For Juniors, including Papier Mache Glue!!

Jam drop biscuits

Ingredients

2 eggs

$\frac{3}{4}$ cup sugar

2 cups self-raising flour

125 g butter

Jam

Method

Cream butter and sugar. Add eggs one at a time and beat in.

Add flour and mix into a stiff dough.

Break dough into small pieces, press hole in centre with a cork, and fill with jam.

Bake at 180°C for about 15 minutes.

Lemon Butter

Ingredients

4 eggs

$\frac{3}{4}$ cup sugar

$\frac{1}{2}$ cup lemon juice

2 teaspoons finely grated lemon rind

125 g chopped butter

Method

Place eggs and sugar into a heatproof bowl.

Place bowl over a pan of barely simmering water and whisk constantly until sugar has dissolved.

Add lemon juice, lemon rind and butter. Whisk mixture for 20 minutes until smooth and the butter has melted and thickened enough to coat the spoon. Do not allow the mixture to boil as it will curdle.

Pour warm mixture into hot sterilised jars and seal immediately.

Ginger Bread man/woman

Ingredients

125g butter, softened	1 tbsp. powdered ginger
$\frac{1}{2}$ cup brown sugar, packed	1 tsp mixed spice
$\frac{1}{2}$ cup golden syrup	1 tsp bicarbonate of soda
1 egg, separated + 1 egg white, extra	2 cups icing sugar
2 $\frac{1}{2}$ cups plain flour	150g packet smarties or chocolate buttons to decorate

Method

Preheat oven to 180°C.

Cream butter and brown sugar together using an electric beater, stand mixer or food processor.

Add egg yolk and golden syrup and mix until combined.

Add flour, ginger, mixed spice and bicarb soda and combine. It might look a bit crumbly, but don't worry - it works!

Place onto a piece of baking paper and then cover with another piece of baking paper - using a rolling pin, roll out the dough and cut out with desired shapes (kids can help here) re-roll as needed, but keep using the baking paper.

Move the cut shapes over to greased baking trays with a spatula/egg flip and bake for 8-10 minutes.

Once baked, let cool for 10 minutes on the tray and then transfer to cooling rack.

To make the icing, beat the 2 egg whites until they are stiff peaks, add the sifted icing sugar and combine with a few drops of lemon juice. Place into a piping bag and decorate the gingerbread men with the icing and the smarties.

Chocolate crackles

INGREDIENTS

4 cups *Rice Bubbles*
1 cup icing sugar
1 cup desiccated coconut
3 Tbsp. cocoa
250g cophā, chopped

Method

In a large bowl, mix the Kellogg's® Rice Bubbles®, icing sugar, cocoa & coconut. Slowly melt the cophā® in a saucepan over a low heat. Allow to cool slightly. Add to Rice Bubbles mixture, stirring until well combined. Spoon mixture into paper patty cases and refrigerate until firm.

Honey Joys

INGREDIENTS

4 cups *Corn Flakes*
1 tablespoon honey
1/3 cup sugar
90g butter or margarine

Method

Preheat oven to 150°C. Line 24 hole patty pan with paper cases. Melt butter, sugar and honey together in a saucepan until frothy. Add Kellogg's® Corn Flakes and mix well. Working quickly spoon into paper patty cases. Bake in a slow oven 150°C for 10 minutes. Cool.

Papier Mache Glue

What You Need:

flour

water

salt

Mix 1 cup flour and 1 cup water, or 1/2 cup flour and 1/2 cup water until you get a thick glue-like consistency. Add a bit more water if it's too thick.

Mix well with a spoon to get rid of all the lumps. Add a few tablespoons of salt to help prevent mould.

You need to use strips of newspaper only, or even paper tissues or towels.

Let the newspaper strips soak in the papier Mache glue a little before using. Cover your artwork with only 2-3 layers, then let dry completely. This is an important step.

Once a layer is dry you can add 2-3 more layers, remembering to let each layer dry before adding the next one.

The final layer can be plain paper - so it's easier to paint - but use the thinnest paper possible and make sure it's soaked well in the papier mache glue

GENERAL REGULATIONS.

1. All entries must be made in writing on the correct entry form.

Both sides of the form to be completed and returned to the Secretary.

With full payment. Tickets and exhibitors copy of the entry form will be returned,

2. All Exhibits must be the bona fide property of the person entering that exhibit. At any time you may be required to give a statutory declaration to that effect.

3. Every Exhibit must be on the grounds before the given times .

4. All perishable articles must be covered by plastic or a plastic bag when presented at the pavilion.

5. In the event of equal points for 1st place or an aggregate. Each Exhibitor will receive the same award.

6 .A Judge may only award 2nd & or 3rd place if no exhibit is worthy of a 1st place.

7. Stewards are available in all sections and will give advice and guidance where possible.

Stewards to be obeyed at all times.

8.. No Judge or Steward can officiate in any section where he/she is exhibiting.

This includes livestock and Pavilion Entries.

9. The decision of the Judge shall be final.

10. Every possible care will be taken of all exhibits, but the committee will accept no responsibility.

11. The Society has the right, where seen fit to ban or remove a person or persons for not following these rules or for inappropriate behavior, being a direct obstruction to the benefit and purpose of this Society.

PLEASE NOTE THE FOLLOWING:

ANY WINNER OR COMPETITOR NOT WISHING TO HAVE THEIR NAMES PUBLISHED IN THE PRESS OR HANDED ONTO THE APPROPRIATE BODIES MUST NOTIFY THE SHOW SECRETARY IN WRITING NO LATER THAN 5pm ON THE FRIDAY OF THE SHOW.

President: Mr Chris D Dowler.

Senior Vice President: Mr Noel Flanagan.

Vice President: Mr Shane Rizzo.

Secretary: Public Officer- Ms Debbie Hamilton.

Assistant Secretary: Mrs Trudie Rizzo.

Members & Stewards: C D Dowler, CS Dowler, TM Rizzo, S Rizzo, DK Hamilton, NB Flanagan, L Tonkin, R Dohnt

Junior Members

C M Dowler, D R Dowler, A E Dowler. N D Rizzo, H E Rizzo.

Special Thank you to the, SES, St

Johns Ambulance. Castlemaine Police. CFA. Castlemaine Football Club. Castlemaine Netball Club.Camp Reserve Committee. Mt Alexander Shire- C&G Marshall

Electrician. K Thompson.

Carnival and Street Parade Starts 6.30pm.

**STREETPARADE Assemble at old Castlemaine Fire Station
Templeton Street Castlemaine**

**Vehicles and any Participants not bearing an official PASS will
not be admitted.**

**The Parade will venture down Barker Street to the Traffic lights
and turn right along Forest Street and enter the Show grounds.**

**PLEASE REGISTER YOUR ENTRY;
AT THE SHOW OFFICE: FEES APPLY.**

Friday Night Activities

**Pavilion Displays, Novelties, Sideshows, Rides, Fleece Display Art
& Crafts**

WOOD CHOP EVENT 6.30pm

**Fire Works at 9.45pm.Approx. Sponsored by Don KR FOODS
PTY LTD**

Saturday Morning Animal Day.

Judging in Arena Horse Events approx. 9.30am

- Fleeces, Art & Craft, Cooking, Horticulture,

This Committee wishes to acknowledge all volunteers and Members for your dedication, long hours for this our Annual Show.

Thank you to the many sponsors of whom maybe mentioned throughout this schedule in various sections.

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