# PAVILION EXHIBITS

## **2024 Theme- Farm Produce**

All Enquires: secretary@deniliquinshow.com.au

Website: www.deniliquinshow.com.au

Please read the following carefully and refer to any special rules and conditions that may apply to the section you plan to enter before entering your exhibits.

#### Rules

ALL TROPHIES MUST BE RETURNED FOUR WEEKS PRIOR TO THE SHOW TO THE PAVILION SECRETARY

#### • Entries must have been finished in the last 12 months

- Entries must be the work of the exhibitor.
- An entry ticket will be issued for each exhibit and the tear-off portion given to exhibitors must be produced when collecting the exhibit.
- All entries must be submitted by the deadline for each section stated in this Pavilion Schedule. NO LATE ENTRIES WILL BE ACCEPTED.
- Every care will be taken with exhibits, but the Pavilion Committee will not be responsible for any loss or damage.
- Exhibits not meeting the conditions of each section will not be judged and judges may withhold any prize, or award second prize only, if exhibits are deemed to be of insufficient merit.
- Exhibits can only be collected from the Pavilion on Sunday 3rd March between 10am and noon. If you are unable to collect your entry, please organise alternate arrangements beforehand with the section Steward.
- Prize money will be paid out in the Pavilion on Saturday March 2nd from 1pm-4pm and Sunday March 3rd from 10am 12pm
- Fill in the entry form at the back of this schedule.
- Read the Risk and Warning and sign the Indemnity and Waiver form.
- Present both forms to the Steward when submitting your entry (the indemnity and Waiver form needs only be presented once).
- An entry ticket will be issued for each entry.
- You may register and pay for your entry early on and then submit the exhibit, with the entry ticket attached to the Steward closer to the section deadline.
- Please retain the tear-off portion of your entry ticket, as this will be required when collecting you exhibit.
- Anyone trading under a ABN and making a living will not be able to enter the corresponding section.

#### Definitions

- Article: a particular item, piece or accessory.
- Set: a number of items belonging together.
- Garment: an article of clothing

• Outfit: a set of clothing.

• Novice: an exhibitor who has never won first prize in the section being entered at any Agricultural Show.

Online Entries Close 23rd February 2024 Entry Taking - Please check dates and times of each section Prize Money - Please check dates and times of each section Collection Time Sunday 3rd March 10am – 12pm

PAVILION SHOW OPENING HOURS: Friday 1st March 3pm to 9pm Saturday 2nd March 10am to 8pm

#### **Pavilion Stewards**

Junior Hobby Work & Art - Christine Buchanan 0407 708 011 Food & Cookery - Lyn Baker 0427 846 745 Jams & Sauces - Lauren Burgess 0448 866 713 Woolcraft - Wendy Hussey 0427 812 599 Needlework - Lyn Rose 0427 813 193 Junior Needlework - Lyn Rose 0427 813 193 Patchwork / Quilting - Lyn Rose 0427 813 193 Handcraft - Linda Maher 0422 828 074 Photography – Jess Thomas 0437 063 112 Fine Arts - TBA Junior/ Teenage Cookery - Elaine Russell 03 5881 3607 Rice - Ruth Dunn 03 5881 2523 Farm & Garden - Kasey Hillard 0429 899 631 Adult Floral Art – Brooke Wilson 0478 596 820 Junior Floral Art – Brooke Wilson 0478 596 820 Horticulture - Ruth Dunn 03 5881 2523

## **Special Pavilion Awards and Perpetual Trophies**

#### **Mona Kerr Memorial Trophy**

For the most outstanding adult exhibit in Woolcraft, Needlework, Handcraft, Industrial Arts and Fine Arts.

#### Dr Ian Harper Memorial Trophy

For the most outstanding exhibit in Food and Cookery, Jams and Sauces, Horticulture and Floral Art.

#### **Doreen Lawson Memorial Trophy**

For the best article of crochet in Woolcraft.

#### **Mary Allitt Perpetual Trophy**

For the best article of knitting in Woolcraft.

#### Malcolm and Judith Burge Memorial Trophy

For the most outstanding exhibit in Photography.

**Frank Fisicaro Memorial Trophy** For the most outstanding exhibit in Farm and Garden Produce.

**Allan Thomas Memorial Trophy** For the most successful exhibitor in Farm and Garden Produce and Jams and Sauces.

**Kay Oldham Memorial Trophy** For the most outstanding Junior Needlework exhibit.

#### Joan Allitt Memorial Trophy

Aggregate Trophy Encouragement Award . For most successful exhibitor 12 years and under in Junior Cookery.

#### **Frances Langman Memorial Trophy**

For the most outstanding exhibit in Junior Floral Art.

#### **Robyn Mott Memorial Trophy**

Aggregate for Junior Cookery

#### Dr Paul and Family Award

For most successful exhibitor aggregate over the Mona Kerr Section.

#### **Metcalfe Family Award**

An aggregate award for the most successful Junior exhibitor over all sections.

#### Kathleen McMahon Memorial Award

Most Outstanding Exhibit in Senior Floral Art

#### **Perpetual Trophy Conditions**

1. Exhibits must be the work and property of the exhibitor.

2. Only District exhibitors are eligible to compete for perpetual trophies. District is defined as exhibitors living in the Municipalities of Deniliquin, Conargo or Murray Shires.

3. If the Most Outstanding Exhibit in any section has not been entered by a district resident, an additional Outstanding Exhibit will be selected by the judge to be eligible for competition for a Perpetual Trophy.

4. The perpetual trophy will be inscribed each year with the winner's name.

5. A winner of a perpetual trophy will hold the trophy until one month prior to the next Deniliquin Show.

6. All perpetual trophies must be returned to the President of the Pavilion Committee one month prior to the next Deniliquin Show.

## PA - Junior Hobby Work and Art

Steward: Christine Buchanan 0407 708 011 First prize \$2, Second prize \$1 (unless stated otherwise) Entry Fee 50c

#### Conditions:

\* Please note online closing time for entries: 23rd February 2024

#### \* Drop off times are;

Monday 26th February 2024 2pm to 5pm Tuesday 27th February 2024 2pm to 5pm

\* Judging Wednesday 28th Feb

#### \* Prize Money Collection

Saturday 2<sup>nd</sup> March 2024 10am to 3pm Sunday 3<sup>rd</sup> March 2024 10am to 12pm

#### \* Collecting your items

Sunday 3rd March 2024 10am to 12pm

• No late entries will be accepted.

• School entries: please have school stamp and full name of entrant on back of entry and use entry tickets provided.

• Prize money for school entries to be collected by school representative. NO Prize money for school entries can be picked up at show.

• School entries can be collected in bulk by school representative between 10am and noon Sunday, March 3rd

• Due to the substantial number of entries received and the limited space available, the following rules apply:

- Individual entries from all age groups except
- Teenage 15-18 years: paper size or entry size must not measure more than 55cmx40cm (approx. Large size school art paper)
- All/Group/school class entries must not measure more than 130cmx105cm.
- All handwriting text must be the first four (4) lines of the Australian National Anthem.
- All prizes must be collected before noon Sunday 3rd March or they will be forfeited.

• All entries must be collected between 10am and noon Sunday, March 3rd or they may be disposed of.

Teenage (15-18 Years)

Class 1 One Painting

Class 2 One Pencil drawing

Class 3 One Drawing, any medium

Class 4 Wooden article

14 years and under

Class 5 One Painting

Class 6 One Drawing, any medium Class 7 One Pencil drawing Class 8 Wooden article Class 9 Metal article Class 10 Specimen Craft Work, girl Class 11 Specimen Craft Work, boy Class 12 School project, any medium 12 years and under Class 13 One Painting girl Class 14 One Painting boy Class 15 One Pencil Drawing, any medium Class 16 Collage, any medium Class 17 Primary School project (any medium) Class 18 Four lines of Handwriting in biro, handwriting style appropriate to age group, paper not to measure more than 10cmx21cm. (No illustrations) Class 19 Specimen Craft, girl. Class 20 Specimen Craft, boy Class 21 Story using computer with own illustrations Class 22 Lego, boys Lego, boys. Second prize \$5 voucher Donated by Deniliquin Newsagency & Book Store Class 23 Lego, girls Lego, girls. Second prize \$5 voucher Donated by Deniliquin Newsagency & Book Store 10 years and under Class 24 One Painting girl **Class 25 One Painting boy** Class 26 One Drawing, any medium Class 27 Collage, any medium Class 28 School project, any medium Class 29 Four lines of Handwriting in biro or pencil handwriting style appropriated to age group, paper not to measure more than 10cmx21cm. (No illustrations) Class 30 Specimen Craft girl First prize \$10. Second prize \$5 donated by Country Wedding & Event Hire-Party Pack & Wrap Class 31 Specimen Craft Boy Class 32 Story using computer with own illustrations Class 33 Lego, boys Class 34 Lego, girls 8 years and under Class 35 One Painting girl

Class 36 One Painting boy

Class 37 One Drawing, any medium

Class 38 Collage, any medium

Class 39 Paper bag Puppet must be on a stick

Class 40 Four lines of NSW Foundation Handwriting in biro or pencil

handwriting style appropriate to age group, paper not

to measure more than 10cmx21cm (No illustrations)

Class 41 Best Group Entry Painting

Class 42 Craft work by child

Class 43 Lego, boys

Class 44 Lego girls

6 years and under

Class 45 Painting, any medium girl

Class 46 Painting, any medium boy

Class 47 Drawing, any medium

**Class 48 Finger painting** 

Class 49 Article of Craft

Class 50 Collage, any medium

Class 51 Best group entry Collage

Class 52 Article made from Recycled Materials.

Class 53 Lego boys

Class 54 Lego girls

Pre-School

Class 55 Best group entry painting

Class 56 Painting, any medium

Class 57 Drawing, any medium

Class 58 Collage, any medium

Class 59 Best group Collage

Class 60 Best Group article

Class 61 Best decorated Paper Plate Girl

Class 62 Best decorated Paper Plate Boy

Class 63 Painting done with vegetable - Girl

Class 64 Painting done with vegetable - Boy

Class 65 Any other Craft - Girl

Class 66 Any other Craft- Boy

## **PB** - Food and Cookery

STEWARDS: Lyn Baker 0427 846 745 Mary Allitt (03) 58814207 First prize \$2, second prize \$1 (unless stated otherwise) Entry Fee \$1 (unless stated otherwise)

#### Conditions:

\* Please note online closing time for entries: 23rd February 2024

#### \* Drop off times are;

Monday 26th February 2024 2pm to 5pm Tuesday 27th February 2024 2pm to 5pm Wednesday 28th Feb 2024 2pm to 5pm

\* Judging Thursday 29th Feb 2024

#### \* Prize Money Collection

Saturday 2nd March 2024 10am to 3pm Sunday 3rd March 2024 10am to 12pm Direct Deposited into your account after the show if you have not collected it during the show - Please note you need to enter your BSB & Account details in your profile on Showday Online

#### \* Collecting your items

Sunday 3rd March 2024 10am to 12pm

· Late entries will not be eligible for judging.

- $\cdot$  A novice is an exhibitor who has not won a First prize at the previous show.
- $\cdot$  All entries to be displayed on a paper plate with a paper doily.
- $\cdot$  Lay a tea towel over the cake rack before turning the cake the cake out to prevent the imprint of the cake rack appearing on your competition cake.
- $\cdot$  No packet cakes to be used unless stated otherwise.
- · All decorated cakes are to be iced all over.
- $\cdot$  All ordinary cakes are to be iced on top only.
- $\cdot$  Special decorated cakes are to be one tier with no exceptional high decoration. Decoration to be made by exhibitor. Runners under board to allow for easier lifting.
- $\cdot$  Use correct tin size or shape as stated, e.g., bar tin.
- $\cdot$  All entries will be judged on fineness, neatness and appearance.
- $\cdot$  All entries must be collected between 10am and 12 noon Sunday March 3rd COOKING HINTS
- · Lamingtons Use butter cake mix, uniform size 4cm (1 ½ in) square.
- $\cdot$  Chocolate cake Fine soft mixture. Blend cocoa with a little water and cool before adding to mixture.
- · Orange Cake Fine even texture, golden brown and well flavoured with orange.
- · Patty cakes Moist fine texture, peak to rise above paper.
- $\cdot$  Nut Loaf N0 fruit, nuts clearly visible. Cook in nut loaf tin and top should be flat.
- $\cdot$  Fruit Loaf Cut fruit finely and cook as for nut loaf.

· Plain sponge - No butter, both layers same thickness with same mixture.

· Pavlova - Marshmallow in centre, no colour.

 $\cdot$  Scones - Dainty 4 to 5 CMS round with uniform shape and colour, free from excess flour. Glaze with butter after cooking. Best cooked on the day of judging

 $\cdot$  Fruit Cake - Cut all fruit current size. Round tins are better than square (except for VAS LTD Senior Fruit Cake Competition where square straight sided is required) and cakes best made three weeks before show to allow to mature. Too hot an oven causes cracks.

Most Successful Exhibitor in Food and Cookery Section \$50

Most outstanding Exhibit- Nominated for Dr Harper Memorial Trophy selection \$100 and Ribbon donated by the P & A Ladies Committee.

Class 71 Butter Cake

Class 72 Tea Cake, with topping. Baked in a Bar Tin

Class 73 Four Plain Scones

Class 74 Four Sweet or Savoury Scones

Class 75 White Christmas Four (4) pieces

Class 76 Pumpkin Fruit Cake

Class 77 Two Distinct Varieties Uncooked Slices, two pieces of each. 2.5cm x 6cms

Class 78 Two Distinct Varieties Cooked Slices, two pieces of each. 2.5cm x 6cms

Class 79 Four Lamingtons (4cmx4cm each)

Class 80 Four Yo-yos

Class 81 Sponge Sandwich (without butter, icing or filling)

Class 82 Cake not mentioned in Schedule

Class 83 Vegetarian Pizza small (no larger than 20cms)

Class 84 NDAS Competition: Four Anzac Biscuits

Anzac Biscuits (4) Plate of 4 as per NDAS recipe

#### Anzac Biscuits-NDAS Competition & CWA of Victorian Recipe

1 cup Quick Oats,

125 gms Butter

1 cup Sugar,

1 tablespoon Golden Syrup

1 cup Self-Raising Flour

2 tablespoon boiling Water

1 cup Desiccated Coconut 1 teaspoon Bicarb Soda

Mix all above dry ingredients in bowl

Melt together butter, golden syrup, then add bicarb soda which has been dissolved in the boiling water. Add to dry ingredients and mix to a firm consistency.

Place teaspoon full of mixture on well-greased baking tray (or baking paper lined). Leaving room to spread, bake in moderate oven until brown. Cool on tray.

Note-for show bench roll mixture into ball before placing on Tray-makes neat round shape biscuit for show bench

Class 85 NDAS Competition: Chocolate Mud Cake

#### Own recipe-No icing or topping 20cm Tin.

Food and Cookery - 1st NDAS Chocolate Mud Cake Food and Cookery - 2nd NDAS Chocolate Mudcake Class 86 Two distinct varieties Homemade Biscuits, two of each varieties must be distinct and dainty. Class 87 Iced Chocolate Cake (not sandwich Class 88 Iced Orange Bar Cake Class 89 Four Patty Cakes Decorated for Christmas Class 90 Icing Plague to put on 20cm Cake Farm Produce Theme In memory of Mrs Beckwith Class 91 Boiled Fruit Cake. In memory of Mrs. J. Conallin Class 92 Four-egg Pavlova (shell only) Class 93 Local Anzac Biscuit Competition 4 Anzac Biscuits Food and Cookery - 1st NDAS Comp (4) Anzac Biscuits Food and Cookery - NDAS Comp (4) Anzac Biscuites Class 94 Banana Cake Class 95 Microwave Cake or Slice, packet mix as base of recipe (label must accompany). Class 96 Bread made in Bread Maker Class 97 Homemade Bread not made in a bread maker Class 98 Four Muffins any variety Class 99 Diabetic Cake, Loaf or Slice (recipe must Accompany) Class 100 For Men, only - Iced Chocolate Cake, will be tested Class 101 Wholemeal Bar Cake, any variety Class 102 Gluten-free Cake, Slice, must contain rice flour (recipe must accompany). **Class 103 Competition Cooking** Boiled Fruit Cake Orange Cake, Cooked Slice 500g Jar Jam First prize \$30 Class 104 Afternoon Tea Tray (30cm tray) e.g. cup and saucer, sugar bowl, milk jug etc Class 105 VAS Ltd Rich Fruit Cake Competition Open to all fruit cake enthusiasts

#### **Rules and Regulations**

1 The entrant must follow the recipe and specifications provided below.

2 Each cake entered must be the bona fide work of the exhibitor.

3 Professionals are not eligible, which is defined as someone that works professionally or derives the greater percentage of their income in that craft, art form or technique.
4 The Rich Fruit Cake competition follows the three levels of competition: Show Level, Group Level and State Level.

5 An exhibitor having won at their local Show will bake another cake for the 2024 Group Final and then the winner of the Group Final will bake another cake for the State Final at the 2024 Royal Melbourne Show.

6 An exhibitor having won at Show Level is not eligible to enter any other Show until after the Group Final judging.

7 An exhibitor is only eligible to represent one Group in the State Final.

8 If for any reason a winner is unable to compete at Group or State Final Level, then the second placegetter is eligible to compete.

The State Final prizes are:

First Prize: \$200.00 Prizemoney, & VAS State Final Trophy

Second Prize: \$100.00 Prizemoney

Third Prize: \$50.00 Prizemoney

#### Recipe

Ingredients-Preferred 100% Australian Grown Produce

250g sultanas 250g chopped raisins 250g currants 125g chopped mix peel 90g chopped red glace cherries 90g chopped blanched almonds 1/3 cup sherry or brandy 250g plain flour 60g self-raising flour <sup>1</sup>/<sub>4</sub> teaspoon grated nutmeg ½ teaspoon ground ginger 1/2 teaspoon ground cloves 250g butter 250g soft brown sugar 1/2 teaspoon lemon essence OR finely grated lemon rind <sup>1</sup>/<sub>2</sub> teaspoon almond essence 1/2 teaspoon vanilla essence 4 large eggs

Method

 $\cdot$  Cut the fruit & almonds into 3 - 4 pieces and mix together all the fruits and nuts and sprinkle with the sherry or brandy. Cover and leave for at least 1 hour, but preferably overnight.

 $\cdot$  Sift together the flours and spices. Cream together the butter and sugar with the essences. Add the eggs one at a time, beat well after each addition, and then alternately add the fruit and flour mixtures. Mix thoroughly. The mixture should be stiff enough to support a wooden spoon.

 $\cdot$  Place the mixture into a prepared tin **20cm square, straight sided, square cornered tin** and bake in a slow oven for approximately 3  $\frac{1}{2}$  - 4 hours. Allow the cake to cool in the tin.

Food and Cookery - 1st VAS Rich Fruit Cake

Food and Cookery - 2nd VAS Rich Fruit Cake

#### Class 106 VAS Ltd Carrot Cake

Proudly Sponsored by Rocky Lamattina & Sons Open to all carrot cake enthusiasts

#### **Rules and Regulations:**

1 The entrant must follow the recipe and specifications provided below.

2 Each cake entered must be the bona fide work of the exhibitor.

3 **Professionals are not eligible**, which is defined as someone that works professionally or derives the greater percentage of their income in the craft, art form or technique.

4 The carrot cake competition follows the three levels of competition: Show Level, Group Level and State Level.

5 An exhibitor having won at their local Show will bake another Cake for the 2024 Group final level and then the winner of the Group Final will bake another cake for the 2024 State Final at the Annual VAS Ltd Convention

6 An exhibitor having won at Show Level is not eligible to enter any other Show until after the Group Final Judging

7 An exhibitor is only eligible to represent one Group in the State Final.

8 If for any reason a winner is unable to compete at Group or State Final level, then the second placegetter is eligible to compete.

The State Final prizes are:

First Prize \$250.00 prizemoney & VAS State Final Trophy Second Prize: \$100.00 prizemoney Third Prize: \$50.00 prizemoney

#### Recipe

Ingredients: 375g Plain flour 2tsp Baking powder 1 ½ tsp bicarb soda 2 tsp ground cinnamon ½ tsp ground nutmeg ½ tsp allspice 2 tsp salt 345g caster sugar 375ml vegetable oil 4 eggs 3 medium carrots grated (350 grams) 220g tin crushed pineapple, drained 180g pecans nuts coarsely crushed

#### Method

• Preheat oven to 180C (160C fan), Grease a 23cm (9 inch) Round cake tin and line with baking paper.

• Sift the dry ingredients together into a bowl. In a separate bowl, beat the eggs and oil, then add to the dry ingredients. Mix well then add the carrots, crushed pineapple and pecans. Mix to form a smooth batter and pour into cake tin.

• Bake for approximately 90-100 minutes.

• Remove from the oven and allow to cool for 10 minutes in the tin on a wire rack. Upend and allow to cool on the wire rack.

Food and Cookery - 1st VAS Carrot Cake Comp

Food and Cookery - 2nd VAS Carrot Cake Comp

Class 107 Shortbread, to be made with the recipe

Shortbread

Ingredients:

2 cups plain flour

1 tablespoon ground rice

¼ cup icing sugar

6oz butter

Method

· Sift flour, sugar and ground rice into a bowl. Rub in butter and knead until smooth.

 $\cdot$  Press mixture into two ungreased 18cm (7in) round sandwich tins. Pins Pinch edges cut each round with a sharp knife into 8 triangles. Prick with fork.

 $\cdot$  Bake in moderate slow oven for 30 minutes until lightly browned. Cool in tins before turning out.

 $\cdot$  Shortbread may also be shaped in a mould – press mixture firmly into mould, invert onto greased baking tray, remove mould and bake as above.

Class 108 Four biscuits using Rice Flour

Class 109 Scotch Shortbread, to be made with the recipe

Scotch Shortbread

Ingredients:

200g (7oz) butter

1 ¼ cups plain flour

1/2 teaspoon vanilla

¼ cup ground rice

1/3 cup castor sugar

Method

 $\cdot$  Cream butter and vanilla until light and fluffy then gradually beat in sugar. Work in sifted ingredients and knead well on lightly floured surface until smooth.

 $\cdot$  Press into lightly greased 18cm (7ins) x 28cm (11in) lamington tin, cut into bars and prick each bar decoratively with a fork. Bake in a slow oven for 50 to 60 minutes.

 $\cdot$  Alternatively, divide mixture into two, roll each portion out to form 18cm (7in) circle, pinch edges decoratively. Mark into wedges and place on greased oven tray. Bake in a slow oven for approximately 45 minutes.

Food and Cookery - Most Successful Exhibitor - \$50

Most outstanding Exhibit- Nominated for Dr Harper Memorial Trophy selection - \$100 Ribbon donated by the P & A Ladies Committee.

Food and Cookery - Dr Ian Harper Memorial Trophy Nomonation - \$20

Food and Cookery - Exhibitor with most Exhibits

Class 110 Marble Cake

Class 111 Four Jelly Cakes

Class 112 Swiss Roll

## PC - Jams and Sauces

Steward: Lauren Burgess 0448 866 713 First Prize \$2 Second Prize \$1 (unless stated otherwise) Entry Fee \$1

#### **Conditions:**

\* Please note online closing time for entries: 23rd February 2024

#### \* Drop off times are;

Monday 26th February 2024 2pm to 5pm Tuesday 27th February 2024 2pm to 5pm Wednesday 28th Feb 2024 2pm to 5pm

\* Judging Thursday 29th February 2024 10am

#### \* Prize Money Collection

Saturday 2nd March 2024 10am to 3pm Sunday 3rd March 2024 10am to 12pm

#### \* Collecting your items

Sunday 3rd March 2024 10am to 12pm

 $\cdot$  Jams not to be exhibited in small jars, smallest approx. 300gms

 $\cdot$  All exhibits must be clearly dated and labelled.

· All sauces to be in Sauce Bottles

 $\cdot$  All prize money must be collected Saturday 4th March 2024 1pm-4pm or they will be forfeited.

 $\cdot$  All entries must be collected between 10am and noon Sunday March 5th  $\,$  or they will be disposed of.

#### Most Successful Exhibitor in Jams and Sauces – Prize \$40

Most Outstanding Exhibit -nominated for the Dr Harper Memorial Trophy s\

Selection – Ribbon donated by the P & A Ladies Committee.

Jams and Jellies

Class 121 Marmalade, any variety

Class 122 Plum Jam

Class 123 Apricot Jam

Class 124 Fig Jam

Class 125 Strawberry Jam

Class 126 Jam, any variety not mentioned.

Class 127 Lemon Butter

Class 128 Jelly, any variety.

Class 129 Three Homemade Jams or Jellies from Kitchen Shelf, three distinct varieties

First prize \$15 Second prize \$5

Class 130 Cordial, any variety

Class 131 Preserved Fruit or Vegetable, any variety

Class 132 NDAS From my Pantry

3 items - own choice eg: Jam, sauce, pickles, jelly, chutney. Each container to be labelled. Jars/Bottles 300ml - 500ml, wax, cellophane permitted. (lids to be easily opened)

Sauce and Pickles

Class 133 Tomato Sauce

Class 134 Tomato Sauce made with Ezy Sauce

Class 135 BBQ Sauce

Class 136 Worcestershire Sauce

Class 137 Plum Sauce

Class 138 Tomato Relish

Class 139 Relish, any other variety

**Class 140 Green Tomato Pickles** 

Class 141 Collection of three, different varieties of Tomato Products

Class 142 Chutney, any variety

Class 143 Pickles, any other variety

Class 144 Boiled Salad Dressing

Class 145 Uncooked Salad Dressing

Class 146 Dip, any variety

Class 147 Herb Vinegar

Class 148 Herb Oil.

Class 149 Mustard, any variety

Class 150 NDAS Jams & Preserves From My Pantry

3 items – own choice e.g. Jam, Sauce, Pickles, Jelly, Chutney-Each container to be labelled.

Jar/Bottles 300ml-500ml, wax, cellophane permitted. (Lids to be easily opened)

Jams & Sauces - Most Successful Exhibitor - \$40

Jams & Sauces - Dr Ian Harper Memorial Trophy Nomonation

- Ribbon donated by the P & A Ladies Committee.

## PD - Wool Craft

Stewards: Wendy Hussey 0427 812 599 First prize \$2 Second prize \$1 (unless stated otherwise) Entry Fee \$1 (unless stated otherwise)

#### **Conditions:**

\* Please note online closing time for entries: 23rd February 2024

#### \* Drop off times are;

Monday 26th February 2024 2pm to 5pm Tuesday 27th February 2024 2pm to 5pm Wednesday 28th Feb 2024 2pm to 5pm

\* Judging Thursday 29th February 2024 10am

#### \* Prize Money Collection Saturday 2nd March 2024 10am to 3pm

Sunday 3rd March 2024 10am to 12md

#### \* Collecting your items

Sunday 3rd March 2024 10am to 12pm

- NO late entries will be accepted
- New work only and to have been completed in the last 12 months.
- Hand knitting unless otherwise stated, labels and samples must be attached.
- Attach exhibit tickets with safety pins or sewn on.
- No soiled work accepted
- Any yarn unless stated otherwise. Natural fibre includes wool, mohair, angora, alpaca, silk, cotton etc.
- Beginner classes only for first time exhibitors
- Novice classes only for exhibitors who have not previously won a prize in the Woolcraft
- section of the Deniliquin Show.
- Refer to pavilion rules,
- Check definitions below relating to Wool craft Exhibits DEFINITIONS:
- Article: an item, piece or accessory.
- Set: several items belonging together
- Garment: an article of clothing
- Outfit: a set of clothing
- Beginner: an exhibitor who has never entered an exhibit in the Deniliquin Show

• Novice: an exhibitor who has never won first prize in the section being entered at any Agricultural Show

**Most Outstanding Exhibit in Wool Craft** nominated for the Mona Kerr Selection – Ribbon donated by the P & A Ladies Committee.

Most Successful Exhibitor in Wool craft

Doreen Lawson Memorial Trophy – awarded to the Best Article of Crochet,

Mary Allitt Perpetual Trophy – awarded to the Best Article of Knitting donated by Mary Allitt.

Crochet - Cotton

Class 161 Filet Crochet article

Class 162 Table Centre or Runner

Class 163 Crochet Doily - maximum 30cms

Crochet - any yarn

Class 164 Novelty Hat-Cloche or Panama for babies or toddlers

Class 165 Cushion

Class 166 Baby Shawl or Cot Cover

Class 167 Baby Garment: See definitions

Class 168 Two- piece Baby Set

Class 169 Adult Shawl/wrap/Scarf

Class 170 Knee Rug - maximum size 100cms square/diameter.

Class 171 One set for Head and Hands e.g. Beanie & gloves in same Colour.

Class 172 Novelty Article, e.g. toy, tea cosy

Class 173 Any small article not mentioned

Class 174 Any large article not mentioned, no larger than 150cms

Square/diameter

Class 175 Beginner - first time as an exhibitor (Free Choice).

Class 176 Large 3D Article

Knitting: any yarn

Class 177 Christmas Novelty Article

Class 178 Baby Accessory e.g. Hat/Beanie/Mittens/Bootees. Headbands Not accepted

Class 179 Two-piece Baby Set: see definitions.

Class 180 Childs Garment: see definitions

Class 181 Knee Rug No larger than 100cms square/diameter

Class 182 Adult Shawl/Scarf

Class 183 One Set for Head & Hands e.g. Beanie & gloves in same Colour

Class 184 Dressed Doll

Class 185 Any Small Article not mentioned

Class 186 Any Large Article not mentioned

no larger than 150cms Square/diameter

Class 187 Beginner: First time as an exhibitor – Free choice

Class 188 Knitted Toy

JUNIOR SECTION: 14 years and under

as at the first day of the 2023 Deniliquin Show

Class 189 Crochet- Scarf in your favourite team colours (Max 150cms

Class 190 Knitting - Scarf in your favourite team colours (Max 150cms) MENS SECTION

Class 191 Crochet - Any Article

Class 192 Knitting - Any Article

SPECIAL WOOLCRAFT

Class 193 Adults Garment: See definitions. Pure wool or wool blend, label attached

Class 194 Childs Garment: See definitions. Pure wool or wool blend label attached

Class 195 Article made from Natural Fibres, pure wool or wool blend Labels attached

Class 196 . Baby Set: See definitions - pure wool or wool blend Label attached Class 197 Article featuring Fair Isle or Swiss Knitting pure wool or wool blend label attached

Class 198 Any Article not mentioned, pure wool or wool blend, label attached SPECIAL COMPETITIONS

Class 199 . NDAS Hand Knitted Garment or Article, made from pure wool/wool blend

Label to be attached – Winner to compete at 2024 Group Final.

Wool Craft - 1st NDAS Hand Knitted Garment/Article

Ribbon donated by the P & A Ladies Committee.

Wool Craft - 1st NDAS Crocheted Article

Wool Craft - 2nd NDAS Hand Knitted Garment/Article

Class 200 NDAS Crocheted Article, any yarn, label attached

Winner to compete at 2024 Group final

Wool Craft - 2nd NDAS Crocheted Article

Class 201 VAS Ltd Knitting Competition

1 Hand knitted garment for a child 3-5 years of Age

2 Each exhibit must be made from pure wool/wool blend of any ply.

3 Exhibitor to attach label from wool used or receipt from the Woollen Mill.

4 Each exhibit entered must be the bona fide work of the exhibitor.

5 **Professionals are not eligible,** which is defined as someone that works professionally or derives the greater percentage of their income in that craft, art form or technique.

6 All work is to have been completed in the last twelve (12) months prior to its entry at a local Show.

7 The competition follows the three levels of competition: Show Level, Group Level and State Final.

8 An exhibit having won at a Show will compete at the 2024 Group Final. The winning exhibit of the Group Final will then compete in the State Final at the 2024 Melbourne Royal Show.

9 An exhibitor having won at State Level is not eligible to enter the VAS Knitting competition at any other Show until after the Group Final judging.

10 An exhibitor is only eligible to represent one Group in the State Final.

11 If for any reason a winner is unable to compete at Group or State Final level, then the second placegetter is eligible to compete.

12 An exhibit having won at State Final is no longer eligible to compete in the competition.13 If an exhibitor is found to have won more than one Group Final the exhibitor must

forfeit/refund all prizes and will be disqualified from exhibiting for 12 months.

#### State Prizes:

First Prize: \$300 Spotlight voucher & VAS State Final Trophy

Second Prize: \$150 Spotlight voucher

Third Prize \$50 Spotlight voucher

Wool Craft - 1st VAS Ltd Knitting Comp - Hand Knitted Garment

Wool Craft - 2nd VAS Ltd Knitting Comp - Hand Knitted Garment

Class 202 VAS Ltd Crochet Competition

#### **Rules and Regulations**

## $1~{\rm A}~{\rm 3D}$ item, no larger than 50cms on any one side made from pure/wool blend of any ply

2 Exhibitor to attach label from wool used or receipt from the woollen mill

3 Each exhibit entered must be the bona fide work of the Exhibitor.

4 **Professionals are not eligible**, which is defined as someone that works professionally or derives the greater percentage of their income in that craft, art form or technique.

5 All work is to have been completed in the last twelve (12) months prior to its entry at a local show.

6 The competition follows the three levels of competition: Show Level, Group Level and State Final.

7 An exhibit having won at a Show will compete at the 2024 Group Final. The winning exhibit at the Group Final will then compete in the State Final at the 2024 Melbourne Royal Show.

8 An exhibitor having won at Show Level is not eligible to the VAS Crochet competition at any other Show until after the Group Final judging.

9 An exhibitor is only eligible to represent one Group in the State Final.

10 If for any reason a winner is unable compete at Group or State Final level, then the second placegetter is eligible to compete.

11 An exhibit won at State Final is no longer eligible to compete in the competition.

12 If an exhibitor is found to have won more than one Group Final the exhibitor must forfeit/refund all prizes and will be disqualified from exhibiting for 12 months.

#### **State Final Prizes:**

First prize: \$300 Spotlight voucher & VAS State Final Trophy Second prize: \$150 Spotlight Voucher Third prize: \$50 Spotlight Voucher

Wool Craft - Doreen Lawson Memorial - Best Article in Corchet

Wool Craft - 1st VAS Ltd Corched Comp

Wool Craft - Most Successful Exhibitor in Wool craft

Wool Craft - 2nd Corcheted Comp

Doreen Lawson Memorial Trophy

awarded to the Best Article of Crochet, Wool Craft - Mary Allitt Perpetual Trophy awarded to the Best Article of Knitting donated by Mary Allitt. Wool Craft - Mona Kerr Nomonation - Most Outstanding Exhibit Class 203 VAS Ltd Knitting Competition - Blanket Rules and Regulations

#### 1. A HAND KNITTED BLANKET NOT MORE THAN 1 METRE ON ANY ONE SIDE

- 2. Knitted in one piece, minimum of 5 different stitches (patterns).
- 3. Each exhibit must be made from pure wool/wool bled of any ply.
- 4. Exhibitor to attach label from wool used or receipt from the woollen mill
- 5. Each exhibit entered must be the bona fide work of the exhibitor

6. **Professionals are not eligible,** which is defined as someone that works professionally or derives the greater percentage of their income in that craft, art form or technique.

7. All work is to have been completed in the last twelve (12) months prior to its entry at a local show.

8. The competition follows the three levels of competition: Show Level, Group Level and State Level.

9. An exhibit having won at a Show will compete at the 2024 Group Final. The winning exhibit at the Group Final will then compete in the State Final at the 2024 Melbourne Royal Show.

10. An exhibitor having won at Show Level is not eligible to enter the VAS Knitting competition at any other Show until after the Group Final judging.

11. An exhibitor is only eligible to represent one Group in the State Final.

12. If for any reason a winner is unable to compete at Group or State Final Level, then the second placegetter is eligible to compete.

13. An exhibit having won at State Final is no longer eligible to compete in the competition.

14. If an exhibitor is found to have won more than one Group Final the exhibitor must forfeit/refund all prizes and will be disqualified from exhibiting for 12 months.

#### **State Final Prizes:**

First Prize: \$300.00 Spotlight Voucher & VAS State Final Trophy Second Prize: \$150.00 Spotlight Voucher Third Prize: \$50.00 Spotlight Voucher

## **PE - Needlework**

STEWARD: Lyn Rose 0427 813 193 First prize \$2, Second prize \$1 (unless stated otherwise) Entry Fee \$1 (unless stated otherwise)

**Conditions:** 

\* Please note online closing time for entries: 23rd February 2024

\* Drop off times are;

Monday 26th February 2024 2pm to 5pm Tuesday 27th February 2024 2pm to 5pm Wednesday 28th Feb 2024 2pm to 5pm

\* Judging Thursday 29th February 2024 10am

#### \* Prize Money Collection

Saturday 2nd March 2024 10am to 3pm Sunday 3rd March 2024 10am to 12pm

#### \* Collecting your items

Sunday 3rd March 2024 10am to 12pm

 $\cdot$  Work to be completed in last year and to be entered clean.

- · Exhibit ticket to be pinned by safety pin or sewn to article by exhibitor.
- $\cdot$  No soiled work will be accepted
- · Please refer to Pavilion Rules printed
- $\cdot$  All prize money must be collected by Sunday 3rd March 2024, 12pm, or they will be forfeited
- $\cdot$  All entries must be collected between 10am and noon Sunday, March 3rd

#### Most Outstanding Exhibit in Needlework First prize \$15

Nominated for the Mona Kerr Selection-Ribbon Donated by P & A Ladies Committee.

Class 211 Novice - Article of Counted Thread work (not necessarily framed).

(A novice is anyone submitting work into this class for the first time who hasn't previously won a prize.)

**Class 212 NDAS Competition Table Runner** 

Table Runner – including some recycled materials eg: doyleys, lace, maximum size 150cm x 45 cm

Class 213 VAS Ltd Cross Stitch Competition Rules and Regulations

## 1 THE EXHIBIT TO BE AN ARTICLE OF CROSS STITCH ANY TYPE UP TO 60CMS ON ALL SIDES INCLUDING FRAME. MINIMAL EMBELLISHMENT ALLOWED.

2 Each exhibit entered must be the bona fide work of the exhibitor.

3 **Professionals are not eligible**, which is defined as someone that works professionally or derives the greater percentage of their income in that craft, art form or technique.

4 All work is to have been completed in the last twelve (12) months prior to its entry at a local Show.

5 The competition follows the three levels of competition: Show Level, Group Level and State Level.

6 An exhibit having won at show will compete at the 2024 Group Final. The winning exhibit at the Group Final will then compete in the State Final at the 2024 Melbourne Royal Show.7 An exhibitor having won at Show Level is not eligible to enter the VAS Cross Stitch competition at any other Show until after the Group Final Judging.

8 An exhibitor is only eligible to represent one Group in the State Final.

9 If for any reason a winner is unable to compete at Group or State Final Level, then the second placegetter is eligible to compete.

10 An exhibit having won at State Final is no longer eligible to compete in the competition 11 If an exhibitor is found to have won more than on Group Final the exhibitor must forfeit/refund all prizes and will be disqualified from exhibiting for 12 months.

#### State Final Prizes:

First Prize: \$300.00 Spotlight Voucher & VAS State Final Trophy

Second Prize: \$150.00 Spotlight Voucher

Third Prize: \$50.00 Spotlight Voucher

Needlwork - 1st VAS Cross Stitch

Needlework - 2nd VAS Cross Stitch

Class 214 Framed article of Counted Thread on Aida cloth

Class 215 Framed article of Counted Thread on even weave linen

Class 216 Decorated Baby Blanket

Class 217 Applique Article using Christmas Theme.

Class 218 Article of Embroidery

(including red work, candle wicking, stitcheries etc.)

Class 219 VAS Ltd Embroidery Competition

**Rules & Regulations** 

## $1\ {\rm THE}\ {\rm EXHIBIT}\ {\rm TO}\ {\rm BE}\ {\rm AN}\ {\rm ARTLICLE}\ {\rm OF}\ {\rm HAND}\ {\rm EMBROIDERY}\ {\rm ANY}\ {\rm TYPE}, {\rm EXCLUDING}\ {\rm CROSS}\ {\rm STITCH}$

2 Each exhibit entered must be the bona fide work of the exhibitor

3 **Professionals are not eligible**, which is defined as someone that works professionally or derives the greater percentage of their income in that craft, art form or technique.

4 All work is to have been completed in the last twelve (12) months prior to its entry at a Local Show.

5 The completion follows the three levels of competitions: Show Level, Group Level and State Level.

6 An exhibit having won at a Show will compete at the 2024 Group Final. The winning exhibit at the Group Final will then compete in the State Final at the 2024 Melbourne Royal Show.

7 An exhibitor having won at Show Level is not eligible to enter the VAS Embroidery competition at any other Show until after the Group Final judging.

8 An exhibitor is only eligible to represent one group in the State Final.

9 If for any reason a winner is unable to compete at Group or State Final Level, then the second-place getter is eligible to compete.

10 An exhibit having won a State Final is no longer eligible to compete in the competition. 11 If an exhibitor is found to have won more than one Group Final the exhibitor must forfeit/refund all prizes and will be disqualified from exhibiting for 12 months.

#### State Final Prizes:

First Prize \$300 Spotlight Voucher Second Prize: \$150 Spotlight Voucher Third Prize: \$50 voucher donated by Spotlight

Needlework - 1st VAS Embroidery Competition

Needlework - VAS Embroidery Competition

Class 220 Apron

Class 221 Coat hanger, any medium

Class 222 Embroidered Picture or Decorative Panel not counted thread

Class 223 Article made from fat quarter or less of fabric

Class 224 Article made from Recycled Materia

Class 225 Carry Bag made from material. Must have fabric handles

Class 226 Two small Gift articles

Class 227 Smocked Dress

Class 228 Cushion, any medium

Class 229 Adult garment

Class 230 Childs outfit (1 or 2 pieces) including stretch fabric,

Class 231 Article suitable for Christmas

Class 232 Pincushion or Needle case

Class 233 Decorated Towel/ Tea Towel/Hand Towel any medium

Class 234 Article not mentioned

Class 235 Tea Cosy made from Fabric

Class 236 Article for Christmas sewn

Class 237 Potholder or oven mit.

Needlework - 2nd VAS State Sewing Competition

Class 238 A Hat/Cap sewn.

Class 239 Vest any medium Adult or Child

Class 240 VAS Ltd State Sewing Competition

**Rules and Regulations** 

 $\cdot$  Wearable vest, fully lined with embellishments allowed.

 $\cdot$  Sewn by machine.

- $\cdot$  May be hand finished
- $\cdot$  Knitted/Crocheted items not acceptable.

 $\cdot$  Each exhibit entered must be the bona fide work of the exhibitor.

• **Professionals are not eligible,** which is defined as someone that works professionally or derives the greater percentage of their income in the craft, art form or technique.

 $\cdot$  All work is to have been completed in the last twelve (12 months prior to its entry at a Local Show.

 $\cdot$  The competition follows the three levels of competition: Show Level, Group Level and State Level.

An exhibit having won at a Show will compete at the 2024 Group Final. The winning exhibit at the Group Final will then compete in the State Final at the 2024 Royal Melbourne Show.
An exhibitor having won at Show Level is not edible to enter the VAS Sewing Competition at any other Show until the Group Final judging.

· An exhibitor is only eligible to represent one Group in the State Final.

 $\cdot$  If for any reason a winner is unable to compete at Group or State Fine Level, then the second-place getter is eligible to compete.

 $\cdot$  An exhibit having won at State Final is no longer eligible to compete in the competition.

• If an exhibitor is found to have won more than one Group Final; the exhibitor must forfeit/refund all prizes and will be disqualified from exhibiting for 12 months. State Final Prizes:

First Prize: \$300 Spotlight Voucher & VAS State Final Trophy

Second Prize: \$150.00 Spotlight Voucher

Third Prize: \$50.00 Spotlight Voucher

Needlwork - Mona Kerr Nomonation - Most Outstanding Exhibit

Needlework - Most Outstanding Exhibit - \$15

Nominated for the Mona Kerr Selection– Ribbon Donated by P & A Ladies Committee.

Needlework - 1st VAS State Seweing Competition

Class 241 2 Articles for a Fete

## PF - Junior Needlework

#### Steward: Lyn Rose 0427 813 193 First prize \$2 Second prize \$1 (unless stated otherwise) Entry Fee 50c

#### Conditions:

\* Please note online closing time for entries: 23rd February 2024

#### \* Drop off times are;

Monday 26th February 2024 2pm to 5pm Tuesday 27th February 2024 2pm to 5pm Wednesday 28th Feb 2024 2pm to 5pm

#### \* Judging Thursday29th February 2024 10am

#### \* Prize Money Collection

Saturday 2nd March 2024 10am to 3pm Sunday 3rd March 2024 10am to 12pm

#### \* Collecting your items

Sunday 3rd March 2024 10am to 12pm

· All prizes must be collected by Sunday 3rd March 2024 1pm-4pm or they will be forfeited.

 $\cdot$  Entries must be collected between 10am and 12 noon Sunday 3rd March or they may be disposed of.

PLEASE NOTE ALL WORK MUST BE OF ENTRANTS OWN WORK

**Kay Oldham Memorial Trophy** - awarded to the Most Outstanding Article in Junior Needlework. Trophy and \$50.00

Ribbon donated by the P & A Ladies Committee.

Best Article of Applique: Gift donated by Lyn Rose

**Vera Landale Memorial Ribbon** donated by P & A Ladies Committee for every age group

8 Years and Under

Class 251 Article made with a tea towel

Class 252 Article recycled any medium

Class 253 Article not mentioned - Farm Produce Theme

Junior Needlework - Vera Landale Memorial 8yrs Under

10 Years and Under

Class 254 Article made with a tea towel

Class 255 Article made with Sewing Machine

Class 256 Article not mentioned - Farm Produce Theme.

Class 257 Article of Patchwork

Class 258 Article of Applique

Junior Needlework - Vera Landale Memorial 10yrs Under

12 Years and Under

Class 259 Article of Patchwork

Class 260 Article of Applique

Junior Needlework - Best Article of Applique

Class 261 Article made from 1/2 metre of fabric or less

Class 262 Article made with Sewing Machine

Class 263 Article not mentioned - Farm Produce Theme

Junior Needlework - Vera Landale Memorial 12yrs under

14 Years and Under

Class 264 Garment or Outfit

Class 265 Article of Patchwork

Class 266 Article made from 1/2metre or less

Class 267 Article not mentioned - Farm Produce Theme

Junior Needlework - Vera Landale Memorial 14yrs Under

18 Years and Under

Class 268 A Garment or Outfit

Class 269 Article of Patchwork

Class 270 Article of Wearable Art

Class 271 Article not Mentioned - Farm Produce Theme

Class 272 Article - Recycled any medium

Class 273 NDAS Competition Cushion - any medium. Maximum 50cm each side Junior Needlework - Vera Landale Memorial 18yrs Under

Junior Needlework - Kay Oldham Memorial Trophy - \$50

- awarded to the Most Outstanding Article in Junior Needlework. Trophy and \$50.00 Ribbon donated by the P & A Ladies Committee.

Junior Needlework - 1st NDAS Cushion Junior Needlework - 2nd NDAS Cushion Best Article of Applique + Gift donated by Lyn Rose Vera Landale Memorial Ribbon donated by P & A Ladies Committee for every age group

## PG - Patchwork and Quilting

#### Steward: Lyn Rose 0427 813 193 First prize \$2 Second prize \$1 (unless stated otherwise) Entry Fee \$1 (unless stated otherwise)

**Conditions:** 

\* Please note online closing time for entries: 23rd February 2024

#### \* Drop off times are;

Monday 26th February 2024 2pm to 5pm Tuesday 27th February 2024 2pm to 5pm Wednesday 28th Feb 2024 2pm to 5pm

#### \* Judging Thursday 29th February 2024 10am

#### \* Prize Money Collection

Saturday 2nd March 2024 10am to 3pm Sunday 3rd March 2024 10am to 12pm

#### \* Collecting your items

Sunday 3rd March 2024 10am to 12pm

 $\cdot$  Work to be completed in last 12 months and to be entered clean.

- $\cdot$  Exhibit ticket to be pinned by safety pin or sewn to article by exhibitor.
- $\cdot$  No soiled work will be accepted.
- $\cdot$  Please refer to Pavilion Rules
- · All prizes must be collected Sunday 3rd March 2024, 12pm, or they will be forfeited.
- $\cdot$  All entries must be collected between 10am and noon Sunday March 3rd

**Most Outstanding Exhibit Patchwork/Quilting** Ribbon donated by P & A Ladies Committee nominated for the Mona Kerr Memorial Trophy

#### Most Successful Exhibitor

Class 281 Article of Applique (any Technique)

Class 282 Small Quilt (no more than 1.5m)

Class 283 Small Quilt to be Machine quilted by Exhibitor

Class 284 Large Quilt-Machine Quilted by Exhibitor

Class 285 Large Quilt-Machine Appliqued or Machine Pieced Professionally Quilted

Class 286 Large Quilt - Hand Appliqued or Paper Pieced and Professionally Quilted

Class 287 Large Quilt professionally quilted

(to be judged on colour, design & workmanship only)

Class 288 Small Quilt professionally quilted

(to be judged on colour, design & workmanship only)

Class 289 Patchwork Wall Hanging or Table Runner or Patchwork Bag

Class 290 Farm Animal Wall Hanging

or Farm Animal Table runner or Farm Animal Decorations

Class 291 Article featuring Hand Stitcheries.

Class 292 Patchwork Cushion or Bag

Class 293 VAS Ltd Patchwork Competition

Rules and Regulations

#### $1\ {\rm THE}\ {\rm EXHIBIT}\ {\rm IS}\ {\rm TO}\ {\rm BE}\ {\rm NOT}\ {\rm MORE}\ {\rm THAN}\ {\rm ONE}\ {\rm METRE}\ {\rm ON}\ {\rm ANY}\ {\rm ONE}\ {\rm SIDE}.$

2 Machine/hand pieced and quilted by exhibitor only.

3 Minimal embellishments small amount only, not to overpower patchwork.

4 Each exhibit entered must be bona fide work of the exhibitor.

5 **Professionals are not eligible**, which is defined as someone that works professionally or derives the greater percentage of their income in that craft, art form or technique.

6 All work is to been completed in the last twelve (12) months prior to its entry at a Local Show.

7 The competition follows the three levels of competition: Show Level, Group Level and State Level.

8 An exhibit having won at a Show will compete at the 2024 Group Final. The winning exhibit at the Group Final will then compete in the State Final at the 2024 Melbourne Royal Show.

9 An exhibitor having won at Show Level is not eligible to enter the VAS Patchwork competition at any other Show until after the Group Final judging.

10 An exhibitor is only eligible to represent one Group in the State Final.

11 If for any reason a winner is unable to compete at Group or State Final Level, then the second placegetter is eligible to compete.

12 An exhibit having won at State Final is no longer eligible to compete in the competition.

13 If an exhibitor is found to have won more than one Group Final the exhibitor must forfeit/refund all prizes and will be disqualified from exhibiting for 12 months

#### State Final Prizes:

First Prize: \$300.00 Spotlight Voucher & VAS State Final Trophy

Second Prize: \$150.00 Spotlight Voucher

Third prize: \$50.00 Spotlight Voucher

Patchwork/Quilting - 1st VAS Patchwork Comp - 1 Metre x 1 Metre

Patchwork/Quilting - Mona Kerr Nomonation - Most Outstanding Exhibit

Ribbon donated by P & A Ladies Committee nominated for the Mona Kerr

Patchwork/Quilting - 2nd VAS Patchwork Comp - 1 Metre x 1 Metre

Memorial Trophy Most Successful Exhibitor Class 294 Medium Quilt professionally quilted Class 295 Article not Mentioned Class 296 Hand Appliqued Class 297 Article not Mentioned Class 298 Medium Quilt - machine quilted by exhibitor

## PH - Handcraft

Steward: Linda Maher 0422 828 074 First prize \$2 Second prize \$1 (unless otherwise stated) Entry Fee \$1

#### **Conditions:**

\* Please note online closing time for entries: 23rd February 2024

#### \* Drop off times are;

Monday 26th February 2024 2pm to 5pm Tuesday 27th February 2024 2pm to 5pm Wednesday 28th Feb 2024 2pm to 5pm

\* Judging Thursday 29th February 2024 10am

#### \* Prize Money Collection

Saturday 2nd March 2024 10am to 3pm Sunday 3rd March 2024 10am to 12md

\* Collecting your items Sunday 3rd March 2024 10am to 12pm

 $\cdot$  New work only and must have been finished in the last 12 months.

 $\cdot$  No soiled work.

 $\cdot$  Exhibits may be rejected if too large to fit into the display cases.

 $\cdot$  All prizes must be collected by Sunday 3rd March 2024 10am - 12pm, or they will be forfeited.

 $\cdot$  All entries must be collected between 10am and 12 noon or they may be disposed of. Most Successful Exhibitor –

**Most Outstanding District Exhibit** nominated for the Mona Kerr Memorial Trophy – Ribbon donated by P & A Ladies Committee

Toys

Class 311 Dressed doll - clothes only to be judged.

Class 312 Cloth doll, any style

Class 313 Toy, any type

Scrapbooking

Class 314 One-page scrapbooking, any theme, page, in a plastic sleeve.

Class 315 One-page scrapbooking any theme by exhibitor under 14 years. Handcraft - Best Scrap Booking Exhibit

Class 316 One page of Scrapbooking by exhibitor with a disability Other Craft

Class 317 Mosaic (Diamond Dotz)

Class 318 Exhibit made using recycled materials

Class 319 Beadwork.

Class 320 Exhibit suitable for a new baby

Class 321 Article of Canvas work (includes tapestry & long stitch)

Class 322 Useful item for around the home (e.g., potholders, tea cosy, door stops etc

Class 323 Exhibit of Paper Craft

Class 324 Machine Embroidery in the hoop

Patchwork/Quilting - Most Successful Exhibitor

Class 325 NDAS One Person's Work

3 items of different craft eg. knitting, painting, sewing, crochet etc. Non-perishable, to fit space maximum 1 square metre

Class 326 NDAS Men's Handcraft

One article of craft or hobby - MEN ONLY - 1 metre table space

Class 327 Any article of craft made by 80 year and over

Class 328 Any article of craft not mentioned

Card Making

Class 329 Birthday Card

Class 330 Special occasion Cards

Class 331 NDAS Competition: Handmade greeting card

maximum size 20cm x 30cm. Must have envelope -but not have to be handmade

Handcraft - 1st NDAS Handmade Greeting Card with Envelope

Handcard - 2nd NDAS Handmade Greeting Card with Envelope

Class 332 Bag any type, excluding carry bag

(may include draw string, zippered backpack types)

Class 333 Exhibit using Natural Resources

Class 334 Two distinct articles, suitable as gifts.

Special Needs Exhibitors, including Yallambee

Class 335 Exhibit using fabric.

Class 336 Artwork

Class 337 Paper Crafts

Class 338 Article not mentioned

Class 339 Article made using commercial felt

Class 340 Article for the Sewing Basket

(e.g., chatelaine, thimble holder, pin cushion etc

Class 341 Any article of metal work.

Class 342 Any article of woodwork

Class 343 Any article of craft not mentioned

Junior Craft from Guides & Scouts

Entry Fee 50c

Class 344 Paper Craft

Class 345 Exhibit including natural resources.

Class 346 Decorated wooden spoon.

Class 347 Article not mentioned.

Class 348 Card making under 14 years

Class 349 Any other craft made by a Junior, 14 years and under

Junior Special Farm Produce

Entry Fee 50c

Class 350 Farm Produce, one page of Scrapbooking in plastic sleeve.

Class 351 Farm Produce Card.

Class 352 Table Centre with Farm Produce Theme

Class 353 Best wrapped Farm Produce present.

Class 354 NDAS One Person's Work

3 items of different craft eg. Knitting, painting, sewing, crochet etc.

Non-perishable to fit space maximum 1 square metr

Handcraft - Most Successful Exhibitor

Handcraft - Mona Kerr Memorial Nomonatin - Most Outstanding Exhibit

Ribbon donated by P & A Ladies Committee

Woodwork

Class 355 Open Woodwork

Metal Art

Class 356 Open Metal Art

Metcalfe Family Award - Most Successful Junior Exhibitor Over All Sections

Pavilion - Dr Ian Harper Memorial Trophy Winner

Pavilion - Dr Paul and Family Award - Most Sucessful aggregate over the Mona Kerr Section

Pavilion - Mona Kerr Memorial Trophy Winner

Teenage (15-18 years)

**Class 357 Steel Fabrication** 

Pot stand, toolbox, boot scraper, gate or outdoor table

## **PI - Photography**

Steward: Jess Thomas 0437 063 112 First Prize \$10. Second Prize \$5 unless otherwise stated Entry Fee \$1, Junior 50c

#### **Conditions:**

\* Please note online closing time for entries: 23rd February 2024

#### \* Drop off times are;

Monday 26th February 2024 2pm to 5pm Tuesday 27th February 2024 2pm to 5pm Wednesday 28th Feb 2024 2pm to 5pm

\* Judging Thursday 29th February 2024 10am

#### \* Prize Money Collection

Saturday 2nd March 2024 10am to 3pm Sunday 3rd March 2024 10am to 12pm

#### \* Collecting your items

Sunday 3rd March 2024 10am to 12pm

· Maximum of 3 entries per exhibitor per class

 $\cdot$  All photographs to be taken by non-professional exhibitor and photographs are not to have been previously awarded at a Deniliquin Show.

 $\cdot$  Maximum photo size is 8 x 12 inches or square within the range.

 $\cdot$  All photographs must be mounted on thin cardboard of optional colour with a maximum 3cm boarder surrounding the print.

 $\cdot$  Exhibitors are requested to trim mounting to meet regulated size

 $\cdot$  Exhibitor's name and phone number must be written on the back of the mount. No frames allowed. No photo series allowed.

 $\cdot$  All entries must be collected between 10am and noon on Sunday March 3rd  $\,$  or they may be forfeited.

Most outstanding exhibit in photography -

Malcolm and Judith Burge Memorial Trophy- ribbon donated by the P & A Ladies Committee also nominated for the Dr. Harper Memorial Trophy

Most outstanding Teenage Photography Exhibit

Most outstanding Junior Photography Exhibit

Junior (under 13 years)

First prize \$10 Second prize \$5.

Maximum size is 8 x 12 ins with 3 cm border

Class 361 Close up.

Class 362 In My Back Yard

Class 363 Animal, bird, or pet

Class 364 Landscape

Class 365 Open (Any image excluding class topic 1 to 4).

Teenage (13 to 18 years)

First prize \$10 Second prize \$5

Maximum size is 8 x 12 ins with 3 cm border

Class 366 Nature. (including fauna, flora and macro photography)

Class 367 Landscape

Class 368 Bird or Pet

Class 369 Selfie (self-portrait at a prescribed location)

Class 370 Open (any image excluding class topic 6 to 9)

Class 371 VAS Ltd Junior Photography.

#### 1 THEME FOR 2023/2024-ANIMAL/S IN ACTION

2 Exhibitors to be aged under 18 years on the day of their Local Show.

3 Unframed.

4 Print no Larger than 20cm by 30cm

5 Must be mounted on thick card (mount no larger than 3cm).

6 **Professionals are not eligible,** which is defined as someone that works professionally or derives the greater percentage of their income in that craft, art form or technique.

7 Each exhibit entered must be the bona fide work of the exhibitor.

8 All work is to have been completed in the last twelve (12) months prior to its entry at a Local Show.

9 The competition follows the three levels of competition: Show Level, Group Level and State Level.

10 An exhibit having won at a Show will compete at the 2024 Group Final. The winning exhibit at the Group Final will then compete in the State Final at the 2024 Melbourne Royal Show.

11 An exhibitor having won at Show Level is not eligible to enter the VAS Photography competition at any other Show until after Group Final judging

12 An exhibitor is only eligible to represent one Group in the State Final.

13 If for any reason a winner is unable to compete at Group or State Final Level, then the second placegetter is eligible to compete

14 An exhibit having won a State Final is no longer eligible to compete in the competition.

15 If an exhibitor is found to have won more than one Group Final the exhibitor must forfeit/refund all prizes and will be disqualified from exhibiting for 12 months.

#### State Final Prizes:

First Prize: \$30.00 Prizemoney & VAS State Final Trophy

Second Prize: \$15.00 Prizemoney

Third Prize: \$10.00 Prizemoney

Photography - 1st VAS Junior Photography (13-18 years)

Photograpy - 2nd VAS Junior Photography (13-18 years)

Adult Section

Maximum size 8 x 12 ins with 3 cm border Juniors and Teenagers can compete in the adult section 13 to 23.

Class 372 Landscape

Class 373 Nature. (Includes flora, fauna and macro photography)

Class 374 Open. (Any image excluding class topic 13-18)

Class 375 Street photography. (Documenting everyday life in a public place)

Class 376 NDAS. Open Photography Competition

- Subject: **Stairs** - Black and white or coloured print. Maximum size 20cm x 30cm. Mounted on cardboard with edge/border 3cm.

Photography - 1st NDAS Open Photography Competition

Photography - 2nd NDAS Open Photography Competition

Class 377 VAS Ltd Senior Photography Competition

Rules and Regulations

1 THEME FOR 2023/2024-ANIMAL/S IN ACTION

2 Unframed.

3 Print no larger than 20cm by 30cm

4 Must be mounted on thick card (mount no larger than 3cm)

5 Each exhibit entered must be the bona fide work of the Exhibitor.

6 **Professionals are not eligible**, which is defined as someone that works professionally or derives the greater percentage of their income in that craft, art form or technique.

7 All work is to have been completed in the last twelve (12) months prior to its entry at a local show.

8 The competition follows the three levels of competition: Show Level, Group Level and State Level.

9 An exhibit having won at a Show will compete at the 2024 Group Final. The winning exhibit at the Group Final will then compete in the State Final at the State Final at the 2024 Melbourne Royal Show.

10 An exhibitor having won at the Show Level is not eligible to enter the VAS Photography competition at any other Show until after the Group Final judging.

11 An exhibitor is only eligible to represent one Group in the State Final.

12 If for any reason a winner is unable to compete at Group or State Final Level, then the second placegetter is eligible to compete.

13 An exhibit having won at state Final is no longer eligible to compete in the competition.

14 If an exhibitor is found to have won more than one Group Final the exhibitor must forfeit/refund all prizes and will be disqualified from exhibiting for 12 months.

#### **State Prizes**

First Prize: \$70 prizemoney & VAS State Final Trophy

Second Prize: \$20 prizemoney

Third Prize: \$10 prizemoney

Photography - 1st VAS Ltd Senior Photography Competitions

Photography - 2nd VAS Senior Photography Competition

**Enlargement Section** 

Size must be 20 x30cm (12 x 8 ins) mounted on cardboard 3cm edge. Unframed First Prize \$20 Second prize \$10

Class 378 Landscape. (Land, urban or sea scape)

Class 379 Monochrome (black and white and sepia) photo of any subject.

Class 380 Rural Scene

Panoramic Section (Photo Aspect with a 2:1 ratio or larger. The Image being at least twice as wide as it is high) First Prize \$20 Second prize \$10 Class 381 Any Subject. Photography - Most Outstanding Exhibit Photography Malcolm and Judith Burge Memorial Trophy - Most Outstanding - ribbon donated by the P & A Ladies Committee also nominated for the Dr. Harper Memorial Trophy Photography - Most Outstanding Teenage Exhibit Photography - Most Outstanding Junior Exhibit Photography - Dr Ian Harper Nomonation

## PJ - Fine Arts

Steward: TBA Conditions of Entry: Entry fee - \$1 per painting

Conditions: \* Please note online closing time for entries: 23th February 2024

#### \* Drop off times are;

Monday 26th February 2024 2pm to 5pm Tuesday 27th February 2024 2pm to 5pm Wednesday 28th Feb 2024 2pm to 5pm

#### \* Judging Thursday 29th February 2024 10am

#### \* Prize Money Collection

Saturday 2nd March 2024 10am to 3pm Sunday 3rd March 2024 10am to 12pm

#### \* Collecting your items

Sunday 3rd March 2024 10am to 12pm

· All paintings must be wired ready for hanging.

- $\cdot$  Work must NOT have been shown previously at the Deniliquin P & A Show
- · All paintings delivered to Pavilion between 9am and 4pm on Wednesday 28th February
- · Prize money to be collected on Saturday 2nd March 1pm 4pm

**Overall fine Arts Winner:** Ribbon donated by P & A Ladies Committee and included in the **Mona Kerr** selection

Class 391 Traditional - any medium Class 392 Non-Traditional - any medium Fine Arts - Mona Kerr Memorial Trophy Nomonation will be nominated for the Mona Kerr Memorial Trophy Fine Arts - Overall Winner - \$40 Prize \$40 Ribbon donated by P & A Ladies Committee.

## PK - Junior/Teenage Cookery

Stewards: Elaine Russell 03 58813607 First prize \$2 Second prize \$1 (unless stated otherwise) Entry Fee 50c

Conditions:

\* Please note online closing time for entries: 23rd February 2024

#### \* Drop off times are;

Monday 26th February 2024 2pm to 5pm Tuesday 27th February 2024 2pm to 5pm Wednesday 28th Feb 2024 2pm to 5pm

\* Judging Thursday 29th Fenruary 2024 10am

#### \* Prize Money Collection

Saturday 2nd March 2024 10am to 3pm Sunday 3rd March 2024 10am to 12pm

#### \* Collecting your items

Sunday 3rd March 2024 10am to 12pm

 $\cdot$  All entries are to be displayed on a suitably sized disposable plastic plate or a paper plate with a paper doily and covered with plastic wrap or cellophane bag (no sticky tape).

 $\cdot$  All entries to be the bona fide work of the exhibitor.

 $\cdot$  Slices should be cut in fingers approximately 5cm x 3cm.

 $\cdot$  All entries to be made from separate ingredients (not from packets) unless otherwise stated.

 $\cdot$  All entries to be collected between 10am and noon Sunday 3rd March or they may be disposed of.

Best Exhibitor in Junior/Teenage Sections. First prize \$10

Robyn Mott Memorial Trophy – Best Exhibit in VAS Cookery in the Junior/Teenage Section. Most Outstanding Exhibit First Prize \$10 and Ribbon donated by the P & A Ladies Committee Joan Allitt Memorial Trophy – Aggregate Encouragement Award for Most Successful Exhibitor 12years and under \$15.00

Open (all ages under 18 years of age on Deniliquin Show Day)

Class 401 Orange Cake, iced

Class 402 Novelty Decorated Cake

Class 403 Four small Decorated Cakes

Class 404 Any item made using Rice or a Rice product, recipe to accompany

Class 405 Four Chocolate Chip Biscuits.

Class 406 Four plain scones

Class 407 Carrot Cake.

Class 408 Three Iced Gingerbread People

Class 409 Healthy Lunch Box (Suitable for school)

Class 410 Four Muffins (any type).

Class 411 NDAS Competition ANZAC BISCUIT (4) plate of 4 as per NDAS recipe Ingredients:

1 cup quick oats

1 cup Self Raising flour

125 gms butter

2 tablespoons boiling water

1 cup Sugar

1 cup desiccated Coconut

1 tablespoon golden syrup

1 teaspoon bicarb soda

Mix all above dry ingredients in bowl

Melt together butter, golden syrup, then bicarb soda which has been dissolved in the boiling water. Add to dry ingredients and mix well to a firm consistency.

Place teaspoon full of mixture on well-greased baking tray (or baking paper lined), leaving room to spread, bake in moderate oven until brown. Cool on tray

Note – for show bench roll mixture into a ball before placing on tray – makes neat round shape biscuit for show bench

Junior/Teenage Cookery - 1st NDAS (4) Anzac Biscuites

Junior/Teenage Cookery - 2nd NDAS (4) Anzac Biscuites

Class 412 Any Cake not mentioned.

Class 413 Sponge Sandwich, without butter, filling or icing.

Class 414 Four Yo Yo's

Class 415 Uncooked Slice - 2 varieties, 2 of each

Class 416 Cooked Slice - 2 varieties, 2 of each.

Class 417 Loaf of Bread cooked in a bread making machine.

Class 418. VAS Junior Boiled Fruit Cake Competition

To be made with the recipe and specifications provided

#### VAS Junior Boiled Fruit Cake

Open to junior cake bakers under 18years on the day of their Local Show

#### **Rules and Regulations**

1 The entrant must follow the recipe and Specifications provided below

2 The entrant must be under 18 years on the Day of their local Show

3 Each cake entered must be the bona fide Work of the exhibitor.

4 **Professionals are not eligible**, which is defined as someone that works professionally or derives the greater percentage of their income in that craft, art form or technique.

5 The Junior Boiled Fruit Cake Competition Follows the three levels of competition: Show Level, Group Level and State Final.

6 An exhibitor having won at their local Show will bake another cake for the Group Final Level and then the winner of the 2024 Group Final will bake another cake for the State Final at the 2024 Royal Melbourne Show.

7 An exhibitor having won at Show Level is not eligible to enter any other Show until after the Group Final Judging.

8 An exhibitor is only eligible to represent one group in the State Final.

9 If for any reason a winner is unable to compete at Group or State Final Level, then the second placegetter is eligible to compete.

#### The State Final prizes are:

First Prize: \$200.00 Prizemoney & VAS State Trophy Second Prize: \$100.00 Third Prize: \$50.00

#### RECIPE

#### Ingredients - Preferred 100% Australian Grown Produce

375g Mixed fruit
4 cup brown sugar
1 teaspoon mixed spice
2 cup water
125g butter
2 teaspoon bicarbonate soda
2 cup sherry
2 eggs, lightly beaten
2 tablespoons marmalade
1 cup self-raising flour
1 cup plain flour
4 teaspoon salt

#### Method:

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 stove, add bicarbonate soda and allow to cool.

Add 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 for 1.5 hours or until cooked when tested

Junior/Teenage Cookery - 1st VAS Junior Boiled Fruit Cake

Junior/Teenage Cookery - 2nd VAS Junior Boiled Fruit Cake

Class 419 VAS Ltd Junior Carrot and Date Muffins

Open to junior cake bakers under 18years on the day of their Local Show

#### **Rules & Regulations.**

1 The entrant must follow the recipe and specifications provided below.

2 The entrant must be under 18 years on the day of their local Show.

3 Each cake entered must be the bona fide work of the exhibitor.

4 **Professionals are not eligible,** which is defined as someone that works professionally or derives the greater percentage of their income is that craft, art form or technique.

5 The Junior Carrot & Date Muffins competition follows the three levels of competition: Show Level, Group Level and State Level.

6 An exhibitor having won at their local Show will bake another set of muffins for the 2024 Group Final and then the winner of the Group Final will bake another set of muffins for the 2024 State Final at Annual VAS Ltd Convention.

7 An exhibitor having won at Show Level is not eligible to enter any other Show until after the Group Final Judging.

8 An exhibitor is only eligible to represent one Group in the State Final.

9 If for any reason a winner is unable to compete at Group or State Final Level, then the second placegetter is eligible to compete.

Second Prize:

State Final prizes: First Prize: \$250.00 prizemoney & VAS State Final Trophy \$100.00 prizemoney Third Prize: \$50.00 prizemoney

Recipe

- Ingredients: 2 ½ cups self-raising flour 1 tsp ground cinnamon ¼ tsp ground nutmeg 1 cup brown sugar (firmly packed) 1/3 cup chopped pitted dates 1 cup coarsely grated carrot 1 tbsp orange marmalade 1 cup canola oil 2 eggs, lightly beaten ¾ cup orange juice
- 1 cup reduced fat milk

Method

1 Pre-heat oven to 190C (moderately hot).

2 Line a 12-hole muffin pan with round paper muffin cases-Classic muffin cases size (35mm Height x 90mm Wide x 50mm Base).

3 Sift dry ingredients into a large bowl, stir in dates and carrots. Then add the combined marmalade, oil, eggs, juice and milk. Mix until just combined.

4 Spoon mixture evenly into muffin paper cases in muffin pan.

5 Cook for 20 minutes. To test if muffins are cooked insert cake skewer, if it comes out clean the muffins are ready

6 Stand muffins in pan for 5 minutes before removing to cool.

7 Show Entries: Four (4) muffins per paper plate.

Junior/Teenage Cookery - 1st Carrot & Date Muffins

# Class 420 NDAS Chocolate Cake Uniced as per recipe provided by NDAS NDAS Chocolate Cake

#### Regulations.

1 Exhibitors are to follow the recipe and specifications in the recipe over page

2 The winner will be required to bake a second Chocolate Cake in order to compete in the Regional Final.

3 Exhibitors must be under 18 years of age on the day of the Deniliquin Show.

4 An exhibitor having won at Show Level is not eligible to enter any other Show until after the regional judging, when, if not the winning entry, can compete further.

5 Each cake entered must be the bona fide work of the exhibitor.

6 If for any reason a winner is unable to compete at the Regional Final, then the second placegetter is eligible to compete.

Junior Chocolate Cake Recipe for NDAS 2023/2024 Show Season Ingredients: 1 cup S/R flour ½ cup milk 1 cup castor sugar 3 tablespoons cocoa 2 eggs

125g butter, melted

1 teaspoon Vanilla

Pinch of Salt

Method:

Line and grease 20cm round cake tin. Preheat oven to 180c.

Place a clean tea towel on a cake cooling rack (this prevents rack marks on the cake) Whisk eggs slightly, add milk and vanilla and set aside.

Sift SR Flour, salt and cocoa together, add castor sugar mixing together.

Add egg mixture and melted butter and with whisk mix well.

Put mixture into prepared tin.

Place in preheated oven for 35minutes, or until cooked when tested with a fine skewer. Remove from oven, let stand in tin for five (5) minutes.

Turn out onto tea towel covered cooling rack to cool

Junior/Teenage Cookery - 1st NDAS Chocolate Cake Uniced

Junior/Teenage Cookery - 2nd NDAS Chocolate Cake Uniced

12 years and under

Class 421 NDAS Decorated Marie Biscuits- Plate of 3,12 years & under as of local Show

Junior/Teenage Cookery - 1st NDAS Decorated Marie Biscuites (3) under 12 years Junior/Teenage Cookery - 2nd NDAS Decorated Marie Biscuites (3) under 12 years Class 422 NDAS Decorated Cup Cakes

(Judged on decoration only)-Plate of 3, 12years & under as of day of Local Show

Class 423 Four Chocolate Crackles. Class 424 Edible Necklace **Class 425 Four Pikelets** 7 Years and Under **Class 426 Four Chocolate Crackles** Class 427 Any Packet Cake 20cm round, no icing. Label to accompany. Class 428 Decorated Rice Cake (must be edible). Class 429 Four Honey Joys Class 430 Three (3) Decorated Marie Biscuits must be edible. Guides (up to 16 years of Age) Class 431 Four Muffins (not packet Class 432 Four Pikelets. Class 433 Four Small Decorated Cakes must be edible. Class 434 Four Chocolate Balls. Junior/Teenage Cookery Sections Best Exhibitor - \$10 Junior/ Teenage Cookery - Joan Allitt Memorial Trophy - Encouragement Award - \$15 Aggregate Encouragement Award for Most Successful Exhibitor 12 years and under Junior/Teenage Cookery - Most Outstanding Exhibit - \$10 First Prize \$10 and Ribbon donated by the P & A Ladies Committee Junior/Teenage Cookery - Robyn Mott Memorial Trophy

## PL - Rice

STEWARD: Ruth Dunn (03) 58812523 First prize \$10 Second prize \$5 (unless stated otherwise) Entry Fee \$1

**Conditions:** 

\* Please note online closing time for entries: 23rd February 2024

#### \* Drop off times are;

Thursday 29th February 2024 8am to 9am

\* Judging Thursday 29th February 2024 10am

#### \* Prize Money Collection

Saturday 2nd March 2024 10am to 3pm Sunday 3rd March 2024 10am to 12pm

#### \* Collecting your items

Sunday 3rd March 2024 10am to 12pm

 $\cdot$  No meat to be added.

· Garnish (optional) to be only half cherry or a spring of parsley

- $\cdot$  Cup of Rice to be placed on paper or plastic plate with doily.
- · Sculpture board to be no bigger than 30cm x 30cm
- · No embellishments or glue in sculpture (must be edible)
- $\cdot$  All prizes must be collected before noon Sunday March 3rd , or they will be disposed of.
  - Most Successful Exhibitor in Rice Section First prize \$15

Class 441 Open Rice Dish

Class 442 One Cup of Rice Salad

Class 443 One Cup of Boiled Rice

Class 444 Single serve Rice Dessert.

Class 445 Rice Sculpture

First prize \$7.50 Second prize \$5

Class 446 Junior Rice Sculpture made by an exhibitor who is 14 years and under

First prize \$7.50 Second prize \$5

Rice - Most Successful Exhibitor

## PM - Farm and Garden Produce

Steward: Kasey Hillard 0429 899 631 First prize \$2 Second prize \$1 (unless stated otherwise) Entry Fee \$1 Junior 50c

**Conditions:** 

\* Please note online closing time for entries: 23rd February 2024

\* Drop off times are;

Friday 1st March 2024 8am to 9am

\* Judging Friday 1st March 2024 10am

\* Prize Money Collection

Saturday 2nd March 2024 10am to 3pm Sunday 3rd March 2024 10am to 12pm

#### \* Collecting your items

Sunday 3rd March 2024 10am to 12pm

 $\cdot$  Produce must be grown by exhibitor. Declaration, if necessary, to be made to this effect.

 $\cdot$  All fruit must have stems and leaves left on

 $\cdot$  Vine produce must have stalk left on.

- · Tomatoes must have stalk left on.
- $\cdot$  Root vegetables must retain their leaves.
- $\cdot$  Judges may need to slice open produce to determine "BEST"

• All entries must be collected before noon Sunday, March 5th or they will be forfeited Frank Fisicaro Memorial Trophy – awarded to the Most Outstanding Exhibit in Farm and Garden Produce Trophy & \$20

OPEN

Class 451 Three Apples, any variety

Class 452 Three Peaches, any variety

Class 453 Three Pears, any variety

Class 454 Three Lemons, any variety

Class 455 Three Stalks Rhubarb

Class 456 Best Bunch Grapes

Class 457 Any fruit not mentioned

Class 458 Three Carrots

Class 459 Three Beetroot

Class 460 Three Onions, any variety

Class 461 Three Tomatoes, any variety

**Class 462 Three Apple Cucumbers** 

Class 463 Three long green cucumbers

Class 464 Three Zucchini

Class 465 Any vegetable not mentioned

Class 466 Best Butternut Pumpkin

Class 467 Best Pumpkin, any variety

Class 468 One dozen Eggs

Class 469 One Rock Melon

Class 470 Any Melon not mentioned

Class 471 Heaviest Watermelon

Class 472 Best Bunch of Herbs.

Class 473 Collection of Seasonal fruit presented as a gift

Class 474 Collection of vegetables nicely presented

Ribbon donated by P & A Ladies Committee

Class 475 Sunflower with a Stem no less than 15cms

Class 476 Best Hand Carved Fruit Art

JUNIOR CLASSES

(16years and under) Entry Fee:50c

Class 477 Longest Zucchini Marrow grown by Child 16 years and under

Class 478 Best Vegetable grown by Child 16 years and under

Class 479 Collection of Vegetables from School Garden.

Class 480 Smallest pumpkin, by weight, any variety. Grown by child 16 years and under

Farm & Garden Produce - Frank Fisicaro Memorial Trophy- The Most Outstanding Exhibit - \$20

Class 481 Best Classroom Fruit Art

Class 482 Best Apple Swan Junior

### PN - Floral Art

Stewards: Brook Wilson – 0478 596 920 Entry Fee \$1

**Conditions:** 

\* Please note online closing time for entries 23rd February 2024

\* Drop off times are; Friday 1st March 2024 8am to 9am

\* Judging Friday 1st March 2024 10am

\* Prize Money Collection Saturday 2nd March 2024 10am to 3pm Sunday 3rd March 2024 10am to 12pm

\* Collecting your items Sunday 3rd March 2024 10am to 12pm

• No late entries will be accepted. Kath McMahon Memorial Prize – Awarded to the Best Exhibit – will be nominated for the **Dr. Harper Memorial Trophy** Class 491 Bouquet of fresh flowers. **Class 492 Buttonhole** Class 493 Arrangement, Tall & Elegant Class 494 Arrangement of Foliage using different colours and textures, no flowers. Class 495 Arrangement from my garden using flowers and plants Class 496 Arrangement of 3 blooms and foliage. **Class 497 Arrangement of succulents** Kath McMahon Memorial Prize - Awarded to the Best Exhibit will be nominated for the Dr. Harper Memorial Trophy-Floral Art - Most Successful Exhibitor Flora Art - Dr Ian Harper Memorial Trophy Nomonation Flora Art - Kath McMahon Memorila Award Class 498 Floral art best non living flower bouquet Class 499 Best colour blocked bouquet

## PO - Junior Floral Art

Stewards: Brook Wilson – 0478 596 920 Entry Fee 50c

**Conditions:** 

\* Please note online closing time for entries 23rd February 2024

\* Drop off times are; Friday 1st March 2024 8am to 9am

\* Judging Friday 1st March 2024 10am

#### \* Prize Money Collection

Saturday 2nd March 2024 10am to 3pm Sunday 3rd March 2024 10am to 12pm

#### \* Collecting your items

Sunday 3rd March 2024 10am to 12pm

· No late entries will be accepted.

 $\cdot$  All entries must be collected between 10am and noon Sunday, March 3rd

 $\cdot$  All work must be done by 1 person only in all sections

**Award for Most Outstanding Exhibit** – Frances Langman Memorial Trophy - Ribbon donated by the P & A Ladies Committee.

Most Successful Exhibitor in Junior Floral Art

11 years and under

Class 511 Novelty Fruit or Vegetable arrangement

Class 512 Floral saucer (must be completely covered and fresh flowers used.)

Class 513 Fresh flower posy must be tied

Class 514 A flower or bunch of flowers made out of anything but flowers.

Class 515 Decorated Greeting Card, including envelope

Decorated with dried horticultural material, clued flat on card.

12-15 years

Class 516 Fresh flower posy, must be tied

Class 517 Container of mixed foliage

Class 518 Posy from the herb garden.

Class 519 Native foliage and grasses in a posy.

Most Outstanding Exhibit - Frances Langman Memorial Trophy

Ribbon donated by the P & A Ladies Committee.

Junior Floral Art - Frances Langman Memorial Trophy

Junior Floral Art - Most Successful Exhibitor

Class 520 Decorated Greeting Card, Including envelope

Decorated with dried horticultural material, glue flat on card.

### **PP** - Horticulture

Steward: Ruth Dunn 0409 588 181 First prize \$2 Second prize \$1 (unless stated otherwise) Entry Fee \$1 Junior 50c

#### Conditions:

\* Please note online closing time for entries 23rd February 2024

\* Drop off times are;

Pots can be brought in on Thursday afternoon from 2pm to 4pm or Friday 1st March 2024 8am to 9am

\* Judging Friday 1st March 2024 10am

#### \* Prize Money Collection

Saturday 2nd March 2024 10am to 3pm Sunday 3rd March 2024 10am to 12pm

#### \* Collecting your items

Sunday 3rd March 2024 10am to 12pm

 $\cdot$  Make sure all containers are clean with no stain marks, spider or cracked pots.

· Pots to be free from ants, snails etc.

· If any entry says potted plant, only one plant used

· If entry says potted plants, more than one plant used

· Plants to be healthy with no dead flowers or seedpods and no weeds growing in pots

· Leaves not to be eaten by snails, grubs etc. And no holes in leaves.

· Ferns to be fresh and green, no dead fronds left underneath nor dead stalks under fronds.

· All prizes must be collected Saturday 2nd March 1pm – 4pm or they will be forfeited.

 $\cdot$  All entries must be collected between 10am and noon Sunday March 3rd

**Best Exhibit in Potted Plants**- Exhibit will be nominated for the **Dr Harper Memorial Trophy** – Prize \$10

Champion Rose - Gift donated by Ruth Dunn

Ribbon donated by P&A Ladies Committee \$10

Most Successful Exhibitor in any other Flower Section -

Ribbon donated by P & A Ladies Committee \$10

Champion Dahlia Ribbon in Memory of Mrs Priscilla Landale

**Potted Plants** 

Class 531 Pot Plant in Bloom.

Class 532 Mixed flowers in Bloom (one or more varieties

Class 533 Foliage Plant

Class 534 Bonsai

Class 535 Best Succulent or Cactus

Class 536 Cactus or Succulent Garden.

Class 537 Herb.

Class 538 Maiden hair Fern

Class 539 Any other Fern.

Class 540 Hanging Fern

Class 541 Hanging Flowering Plant.

Class 542 Decorated Pot and plant - \$10

(Farm Produce) made by Exhibitor 14 years and under.

Sponsored by Ruth Dunn

Best Exhibit in Potted Plants - \$10

Exhibit will be nominated for the Dr Harper Memorial Trophy

Roses Must be grown by Exhibitor

Class 543 Red Rose

Class 544 Pink Rose

Class 545 Bi -colour Rose.

Class 546 Yellow Rose

Class 547 Rose in Full Bloom

Class 548 Stem of Floribunda or Cluster Rose

Class 549 Rose of any other colour.

Class 550 Collection of David Austin Roses.

Class 551 Three stems of Miniature Rose.

Horticulture - Champion Rose - \$10

Gift donated by Ruth Dunn

Ribbon donated by P&A Ladies Committee

Other Flowers

Class 552 Dahlia, any variety, grown within 48km radius of Deniliquin

Champion Ribbon in memory of Mrs. Priscilla Landale - \$10

Horticulture - Champion Dahlia

Class 553 Three different Dahlias

Class 554 Three Geraniums.

Class 555 Three stems variegated Geranium Foliage

Class 556 Container of mixed Flowers and Shrubs

Class 557 One cut Native or Shrub .

Class 558 Bloom not mentioned.

Class 559 Stem or spike not mentioned.

Horticulture - Dr Ian Haper Nomination - Best Exhibit in Potted Plants

- Ribbon donated by the P & A Ladies Committee also nominated for the

Dr. Harper Memorial Trophy

Class 560 Crepe Myrtle.

Horticulture - Most Successful Exhibitor in any other Flower Section - \$10 Ribbon donated by P & A Ladies Committee

Water Plants

Class 561 Plants Grown In Water