

140th Annual Spring Show

1874 - 2025

NOVEMBER 8TH 2025

PAVILION SECTION



ENTRY FEE: ADULTS \$1.00, CHILDREN FREE, FOR EACH ENTRY

ENTRIES: THE PAVILION AT THE SHOWGROUNDS IS OPEN ON
WEDNESDAY 29th OCTOBER, 10am – 5pm,
WEDNESDAY 5th NOVEMBER, 12pm - 6pm,
THURSDAY 6th NOVEMBER, 10am - 6pm &
FRIDAY 7th NOVEMBER, 8.30am – 10.30am

IF POSSIBLE PLEASE SEND ENTRIES FORMS PRIOR TO THESE DAYS
TO SECRETARY, 16 PENDLEBURY ST ALEXANDRA 3714

SECTION ENTRY TIMES

HANDCRAFTS & PHOTOGRAPHY:

Entries to be entered and staged by 6pm on WEDNESDAY 5th,
ready for judging on THURSDAY 6th.

No entries will be taken on THURSDAY 6th

COOKING:

Entry forms to be entered by 6pm THURSDAY 6th and exhibits to be
staged no later than 10.30am, Friday 7th ready for judging. No late
entries will be taken

EGGS, FRUIT & VEGETABLES, HORTICULTURE & CLUB ENTRY:

Entries to be entered and staged no later than 10.30am on Friday 7th
ready for judging.

SCHOOL WORK DISPLAYS:

All displays to be in and on show by 5pm THURSDAY 6th.

JUDGING: HANDCRAFTS & PHOTOGRAPHY JUDGED THURSDAY
6th OTHER SECTIONS IN PAVILION WILL BE JUDGED
ON FRIDAY, NOVEMBER 7th.

PRIZE CARD & RIBBON AWARDED TO FIRST & SECOND PLACES

SPECIAL CLASS: CLASSES MARKED WITH AN ASTERISK(*), WINNERS
GO ON TO THE CENTRAL & UPPER GOULBURN
GROUP FINAL IN 2026. eg. 54. *HANDMADE CARD

PICK UP TIME: EXHIBITS TO BE PICKED UP FROM PAVILION NO
EARLIER THAN 4.00pm ON SHOW DAY OR ON THE
SUNDAY 10-12pm.

PAVILION STEWARDESSES

President/Head Stewardess:- Mrs Marg Rouse	Ph. 5772 1164
Secretary/Treasurer:- Miss Pam Petersen	Ph. 0415 476 639
Fruit & Vegetables /Eggs:- Sections F & E	
Head Stewardess:- Mrs Marg Rouse	Ph. 5772 1164
Horticulture:- Section H	
Head Stewardess:- Jill Olive	Ph. 0408 539 296
Stewardess:- Gail Bransden	
Club Entry:-	
Head Stewardess:- Pam Petersen	Ph. 0415 476 639
Cooking:- Section C	
Head Stewardess:-	
Stewardess:- Mrs Pam Kingston	
Handcraft:- Section X	
Head Stewardess:- Mrs Sue Wynn	Ph. 0412 435 946
Photography:- Section P	
Stewardesses:- Mrs Julie Kirby	Ph. 0409 354 376
Ms Julie Hardy	
School Work:- Section S	
Head Stewardess:- Miss Pam Petersen	Ph. 0415 476 639

Rules and Regulations

1. All EXHIBITS must be the **BONA FIDE PROPERTY** of, and all produce must be grown or manufactured by the exhibitor. Joint exhibits must be jointly owned. Any garment in **Handcraft Section must not be washed, worn or dry cleaned.**
2. Entries must be made in writing on form supplied by the association and must be in the hands of pavilion secretary by the time specified in the rules. **Handcrafts and Photography**, to be in by Wednesday 5th 6pm, **Cooking** to be in by Thursday 6th at 6pm. Other sections, **Horticulture, Fruit & Vegetables and Eggs** to be staged by 10.30am on Friday 7th.
3. The **Judges** may award special prizes for exhibits which they consider worthy and for which no class is provided. They may also use their own discretion as to whether first, second or any prize shall be awarded in any class.
4. The **president, secretary/treasurer and head stewardess** of class in question are able to make **extra classes** where deemed necessary. If **head stewardess** is unavailable one other stewardess from section will be able to cover any decision.
5. Any **stewardess** interfering in any way with the **judges** shall be held to have committed a breach of the **rules and regulations.**
6. Only such persons as the stewardesses authorised will be allowed to enter the **pavilion during the judging hours.**
7. All prize winning cards will be attached to the winning exhibits prior to exhibition.
8. No exhibits may be removed from the **pavilion** before 4.00pm on Show Day or unless Show Day dictates.
9. Special exhibits will be subject to **Rules and Regulations** save that exhibits may be shown for the special prizes for its section.
10. The Association will not be responsible for any accidents that may be caused through or by any exhibits and it shall be a condition of entry that each exhibitor shall hold the association blameless and indemnified against any legal proceedings arising from such accidents.
11. The Association will not under any circumstances hold itself liable for any accidents on grounds or premises.
12. The Association will not under any circumstances, hold itself responsible for any damage to, or misdelivery of any exhibits.
13. All **protests** must be **lodged in writing by 12 noon on Saturday**, accompanied by deposit of **\$50.00** which may be forfeited if **protest** is found to be frivolous.
14. The **Protest Committee** will deal with all protests at once, but may adjourn the matter if outside evidence is required. All interested parties must appear before the **committee** if so required.
15. Awards may be withheld at any time.
16. The **committee** reserves the right of refusing or cancelling any entry without giving a reason for so doing.
17. **Stewardesses** are eligible to enter in sections where they are on duty but their work must be in their right sections by either Wednesday 6pm, Thursday 6pm or Friday 9.00am.
18. If any complaint is made or if the stewardesses think fit, a **statutory declaration** may be demanded from any exhibitor regarding the ownership or age of any exhibit, or eligibility of same. If the owner refuses to comply the exhibit will be disqualified.
19. Nothing over (2) two years old can be entered in any class.
20. Only (2) two entries per person per class allowed.

*** NEW AWARD WILL BE AWARDED TO THE EXHIBITOR GAINING THE MOST POINTS ACROSS MORE THAN ONE SECTION IN THE PAVILION OPEN & JUNIOR AWARDS**

HOME GROWN FRUIT & VEGETABLES SECTION F

Head Stewardess: M Rouse 5772 1164

NOTE: All entries to be staged by 10.30am on Friday 7th

CLASS NUMBERS

OPEN

- 1 FANCY LETTUCE
- 1 CABBAGE
- 1 PUMPKIN
- COLLECTION OF VEGETABLES, not less than 3 varieties, presentation taken into consideration
- 5 STICKS RHUBARB, 10cm leaf left on, pulled from the plant
- 10 PODS OF BROAD BEANS
- 3 LEMONS, stems left on
- 5 STALKS OF SILVERBEET to be staged in water
- 3 LEEKS (10cm green leaf must be left on leek.)
- BUNCH OF CURLY PARSLEY
- 3 BULBS OF DRIED GARLIC

UNDER 14 YEARS

- * DECORATED PET ROCK, no bigger than 15cm , no kits

EGGS SECTION E

Special Prize: Best Eggs

All eggs to be displayed in small **strong** basket

- 6 HEN EGGS, one colour/any colour
- 6 DUCK EGGS
- 6 BANTAM EGGS

HORTICULTURE SECTION H

Stewardesses: Jill Olive & Gail Bransden

RULES FOR EXHIBITORS

- All entries to be entered and staged by 10.30am Friday November 7th.
- Entries are limited to two (2) per person in each class.
- Flowers must NOT be wired, including roses, unless otherwise stated.
- Flowers to be grown by exhibitor, **except in floral art**.
- A floribunda rose is a flowered stem of roses. Judges favour the stem with the greatest number of fresh open and partly open flowers arranged on one stem.

NOTE: Stewards are available to assist with presentation etc if needed.

SPECIAL PRIZES

Best Rose in Show sponsored by **Bedrock Supplies**

Best Cut or Bloom in the Show other than a Rose from classes 13-24 sponsored by **Alexandra Garden Nursery**

Most Eye Catching Exhibit piece of Floral Art the Nici Thompson Memorial Award for her support of the Floral Art Section over many years.

OPEN

- 1 STEM OF FLORIBUNDA ROSE
- 1 DAVID AUSTIN ROSE
- 1 ROSE OTHER THAN DAVID AUSTIN

- 1 FULL BLOWN ROSE, stamen must be showing, **The Carolyn Bristow-Fuller Memorial prize**
- 1 DAVID AUSTIN FULL BLOWN ROSE

- A CONTAINER OF MINIATURE ROSES WITH BUDS
- A CONTAINER OF FULL BLOWN ROSES, not David Austin, stamens must be showing, **The Betty Hewitt Memorial prize**
- A CONTAINER OF FULL BLOWN DAVID AUSTIN ROSES, stamen must be showing
- SAME ROSE, BUD TO FULL BLOOM, 3 roses staged separately
- A FRAGRANT ROSE
- LARGEST ROSE any variety
- A CONTAINER OF SAME COLOUR ROSES
- A CONTAINER OF MARIGOLDS
- A CONTAINER OF AUSTRALIAN FLORA, no more than 46cm above container
- 1 CUT OF AUSTRALIAN FLORA
- A CONTAINER OF FLOWERING SHRUBS, no roses
- A CONTAINER OF FOLIAGE
- A VASE OF CUT FLOWERS, 3 VARIETIES, one stem of each
- A CONTAINER OF SPRING BULBS, CORMS, RHIZOMES OR TUBERS
- A CONTAINER OF FLOWERS, not mentioned in schedule
- 1 STEM OF BEARDED IRIS
- A CONTAINER OF IRISES, at least 3 stems
- 1 BLOOM, TRUSS OR SPIKE
- 1 SPECIMEN FLOWER, no roses or irises

POTTED PLANT

- POTTED SUCCULENT/CACTUS, pot no larger than 20cm in height
- POTTED FERN, bigger than 20cm

FLORAL ART

Arrangements in Floral Art are to be

no wider than 40cm & no higher than 60cm.

Fresh or dried horticulture material to be used, no artificial

- BUTTONHOLE OF FRESH FLOWERS
- CORSAGE OF FRESH FLOWERS
- DECORATED FASCINATOR of dried and/or fresh flowers.
- MINIATURE ARRANGEMENT OF FOLIAGE and/or GRASSES **June Goble Memorial Award**

14 TO 17 YEARS

Entries limited to one per child per class

- GREEN & WHITE ARRANGEMENT of foliage & flowers no wider than 40cm
- SUCCULENT GARDEN, no larger than 20cm

10 TO 13 YEARS

Entries limited to one per child per class

- BIRD MADE FROM A PINE CONE, using gumnuts and/or seed pods
- CONTAINER OF MIXED FLOWERS

6 TO 9 YEARS

Entries limited to one per child per class

- BLOOM OF CHOICE
- MUG OF FLOWERS
- BIRD OR ANIMAL MADE FROM FRUIT AND/OR VEGETABLES no toothpicks showing, presented on a solid surface not cardboard,
- DECORATED BOOT or SHOE CONTAINING FLOWERS

5 YEARS & UNDER

Entries limited to one per child per class

- BLOOM OF CHOICE
- DECORATED PINE CONE
- MOST COLOURFUL LEAF – 1 only

CLUB ENTRY

Head Stewardess: Ms Pam Petersen

NOTE: all entries to be staged by 10.30am Friday November 7th

CLUB ENTRY FEE: \$1.00 per club

Sponsored by R & S Wynn

Theme: 'Mother's Day',

points given for presentation.

All items 1-3 to be included, displayed on a tray no larger than 40cm.

No more than 3 props can be used.

1. 2 ITEMS OF HANDCRAFTS
2. AN ITEM OF COOKING
3. AN ITEM OF FLORAL/HORTICULTURE

COOKING SECTION C

Head Stewardess:

Stewardess: Mrs Pam Kingston

Special Prizes:

Best Cake in Show – sponsored by Alexandra Corner Hotel

RULES FOR EXHIBITORS

- All entries to be entered by 6pm on Thursday 6th
- All cooking to be on shelves by 10.30am on Friday 7th
- All entries must be cooked in your own home oven
- All cooking to be displayed on white **plastic dinner plates** not exceeding 1" over all cake size
- **Disposable bread and butter plates** for the children's entries
- Labels to be **attached to plastic plate NOT to plastic bags, no glad wrap allowed**
- Cakes must not be shown cut and must not be iced unless stated
- **NO LATE ENTRIES WILL BE TAKEN, but will be displayed**
- Entries are limited to two (2) per person per class
- No ring tins for cakes
- Cakes must **NOT** be cooled on wire racks

OPEN

CLASS NUMBERS

1. 4 LAMINGTONS
2. 4 ANZAC BISCUITS
3. 6 PIECES SHORTBREAD
4. 4 YO YOS
5. 4 SAVOURY SCONES
6. *** 4 PLAIN SCONES**
7. 4 PIECES OF UNCOOKED SLICE, 5cm x 3cm
8. 4 PIECES COOKED SLICE icing optional, 5cm x 3cm
9. BOILED FRUIT CAKE, the **Marj Swanton Memorial Award**
10. CHOCOLATE CAKE iced top only no decorations
11. ORANGE CAKE iced
12. BANANA CAKE
13. GLUTEN FREE ORANGE CAKE
14. *** UNFILLED AND UNICED PLAIN SANDWICH SPONGE**, round tins, the **Joan Coller Award**
15. *** VAS CARROT CAKE COMPETITION** uniced, recipe supplied
16. *** VAS RICH FRUIT CAKE COMPETITION**, recipe supplied

REGULATIONS FOR CLASSES 15 & 16

An exhibitor having won at a show, will bake another cake for entry in the Group Final: the winner will then be required to bake a further cake for the State Final at the next Royal Melbourne Show.

An exhibitor having won at Show Level is not eligible to enter any other Show until after the Group judging, when, if not the winning entry, can compete further, an exhibitor is only eligible to represent one Group in the State final.

An exhibitor having won at Group Level cannot compete further until after the Royal Melbourne Show.

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

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

Exhibitors are to follow the recipe & specifications as follows.

VAS CARROT CAKE:

375g plain flour	345g castor sugar
2 teaspoon baking powder	350ml vegetable oil
1½ teaspoon bi carb soda	4 eggs
2 teaspoons ground cinnamon	3 medium carrots, grated (350g)
½ teaspoon ground nutmeg	220g tin crushed pineapple, drained
½ teaspoon allspice	180g pecans, coarsely crushed
Pinch of salt	

METHOD:

Preheat oven 180°C (160°C fan forced). Grease a 23cm round cake tin and line with baking paper.

Sift dry ingredients together in a bowl. In a separate bowl, beat eggs & oil, then add dry ingredients. Mix well then add carrots, pineapple & pecans. Mix to a smooth batter & pour into cake tin.

Bake for approx 90 - 100 minutes or until skewer comes out clean. Remove from oven and allow to cool for 10 minutes in the tin on a wire rack. Upend and allow to cool on tea towel on a cake cooler.

VAS RICH FRUIT CAKE RECIPE:

250g sultanas,	250g chopped raisins,
250g currants,	125g mixed peel,
90g chopped red glace cherries,	250g plain flour,
90g chopped blanched almonds,	60g self-raising flour
½ cup sherry or brandy,	½ teaspoon ground ginger
½ teaspoon ground cloves,	¼ teaspoon grated nutmeg,
250g butter,	250g soft brown sugar,
½ teaspoon almond essence,	½ teaspoon vanilla essence,
4 large eggs,	
½ teaspoon lemon essence OR grated lemon rind	

METHOD:

Mix together all the fruit and nuts and sprinkle with sherry or brandy. Cover and leave for at least 1 hour, but preferably overnight.

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

Place mixture into a prepared 20cm (8") **square tin, straight sided, square cornered tin (no rounded corners)** and bake in a slow oven for approximately 3½ to 4 hours. Allow the cake to cool in the tin.

All fruit to be chopped uniform sizes, to ensure uniformity and depending upon the size, it is suggested the raisins be snipped into 2 or 3 pieces, cherries into 4-6 pieces and almonds crosswise into 3-4 pieces.

JAMS AND PRESERVES

Jams & Preserves must have jam pot covers –

ENTRIES WILL NOT BE JUDGED WITH METAL LIDS

17. JAR OF BERRY JAM
18. JAR OF MARMALADE JAM
19. JAR OF PLUM JAM
20. JAR OF FRUIT JELLY
21. JAR OF RELISH
22. JAR OF PICKLES
23. JAR OF CHUTNEY
24. BOTTLE OF TOMATO SAUCE
25. BOTTLE OF PLUM SAUCE
26. JAR OF LEMON BUTTER
27. BOTTLE OF CORDIAL
28. JAR OF JAM OR PRESERVES not mentioned in schedule

14 TO 17 YEARS

Small cakes and biscuits must be put on a plastic bread and butter plate.

29. 3 DECORATED CUP CAKES, the **Nell Wynn Memorial Award**
30. 4 PIECES UNCOOKED SLICE. 5cm x 2.5cm
31. CAKE OF OWN CHOICE
32. *** VAS JUNIOR BOILED FRUIT CAKE COMPETITION**, recipe supplied
33. *** VAS CARROT & SULTANA MUFFINS COMPETITION**, 4 muffins to be entered, recipe supplied

REGULATIONS FOR 32 & 33 same as class 15 & 16 Open section
The following recipe is compulsory for all entrants:

VAS JUNIOR BOILED FRUIT CAKE RECIPE

375g mixed fruit	¾ cup brown sugar
1 teaspoon mixed spice	½ cup water
125g butter	½ teaspoon bicarbonate soda
½ cup sherry	2 eggs, lightly beaten
2 tablespoons marmalade	1 cup self raising flour
1 cup plain flour	¼ teaspoon salt

METHOD:

1. Place the mixed fruit, sugar, spice, water and butter in a large saucepan and bring to the boil.
2. Simmer gently for 3 minutes, then remove from stove, add bi-carb and allow to cool.
3. Add the sherry, eggs and marmalade, mixing well.
4. Fold in the sifted dry ingredients then place in a greased and lined 20cm (8") round cake tin.
5. Bake in a moderately slow oven for 1½ hours, or until cooked when tested.

VAS CARROT & SULTANA MUFFINS

2½ cups self raising flour	1 tablespoon orange marmalade
1 teaspoon ground cinnamon	1 cup canola oil
¼ teaspoon ground nutmeg	2 eggs, lightly beaten
1 cup brown sugar (firmly packed)	¾ cup orange juice
½ cup sultanas chopped in ½	1 cup reduced fat milk
1 cup coarsely grated carrot	

METHOD:

Heat oven 190°C (moderately hot). Line a 12 hole muffin tin with large paper cases, classic white muffin cases, size can vary between 40mm Height x 70mm - 80mm Width x 45mm – 55mm Base
Sift dry ingredients into a large bowl, stir in sultanas & carrots. Add combined marmalade, oil, eggs, juice & milk. Mix until just combined. Spoon mixture evenly in cases. Cook for 20 minutes or until skewer comes out clean.
Stand muffins in pan for 5 minutes then turn out to cool.

10 TO 13 YEARS

Small cakes and biscuits must be put on a disposable bread and butter plate.

34. * 3 DECORATE CUP CAKES/MUFFINS, the Nell Wynne Memorial Award

35. * 4 PLAIN SCONES

36. PACKET MIX CAKE, include the packet

37. 4 PIECES UNCOOKED SLICE

6 TO 9 YEARS

Small cakes and biscuits must be put on a disposable bread and butter plate.

38. 3 DECORATED CUP CAKES

39. 4 CHOCOLATE CRACKLES

40. 4 PIECES UNCOOKED SLICE

41. * 1 DECORATED TEDDY BEAR BISCUIT

42. PACKET MIX CAKE uniced and include the packet

5 YEARS & UNDER

Small cakes and biscuits must be put on a disposable bread and butter plate.

43. 5 CHOCOLATE BALLS, presented on disposable bread & butter plate,

44. LOLLY NECKLACE

CHOCOLATE BALLS

250g milk coffee biscuits	1½ cups coconut
1 tablespoon cocoa	1 tin condensed milk

METHOD:

Crush biscuits finely. Mix with coconut & cocoa. Add condensed milk and mix well. Roll into balls, toss in extra coconut or chocolate sprinkles. Refrigerate.

HANDCRAFTS SECTION X

Head Stewardess: Mrs Sue Wynn 0412 435 946

Special Prizes:

**The Eileen Hall Memorial Award - Best Piece of Handcraft,
Exhibitor gaining most points in Open section,
Best piece of work from classes 1-16**

RULES FOR EXHIBITORS

- All entries to be entered and exhibits to be left at the show grounds by **6pm on WEDNESDAY 5th**
- All entries to be **bona fide work** of the exhibitor, and must not be **washed, worn or dry cleaned**
- Care should be taken when making entries to enter exhibits in correct class
- Any prize or collection of work that has won **FIRST PRIZE** at an Alexandra Show cannot compete in the same class at any future Alexandra Show
- Any piece of work can only compete in one (1) class.
- Groups of work must be mounted on material or cardboard. Doilies, handkerchiefs, etc
- The **judge or judges** have the right to **transfer** any exhibit to its correct class if wrongly entered and to make separate classes if sufficient numbers of articles of similar types are entered in any class, or to combine classes where there are not sufficient entries, to be confirmed by the committee.
- Handcraft Stewardesses may enter in this Section, but their work must be delivered to the pavilion on the **WEDNESDAY 5th by 6pm**
- **No late entries will be taken on the Thursday of judging, items will be displayed only**
- **Nothing over two (2) years old can be entered in any class**
- Both knitted and crocheted garments must have either long or short sleeves
- Entries are limited to two (2) per person per class
- Any complaints to be put in writing, and given to the Pavilion Secretary on the show day

OPEN

REGULATIONS for Classes 1, 20, 31, 38, 47 & 48

- An exhibitor may represent only one (1) society at group level and one (1) at state level
- An article having won at a show will compete at a group final; the winning article will then compete at the next Royal Melbourne Show
- An article, having won a state final, is no longer eligible to compete in the competition
- Each article 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 that craft, art form or technique.
- If, for any reason, a winner is unable to compete at group or state final level, then the second placegetter is eligible to compete
- A person will not be permitted to win at more than one (1) show within the state in any one (1) show year. Persons not adhering to this rule will be required to forfeit/refund prize money
- All work to have been completed within the last twelve (12) months

PATCHWORK, APPLIQUE AND QUILTING

If professionally quilted, please include quilters name on entry

1. * VAS PATCHWORK COMPETITION

The Exhibit to be no larger than 90cm x 125cm., machine /hand pieced & quilted by exhibitor only. Minimal embellishments. Small amount only not to overpower patchwork.

2. A QUILT, handmade
3. A QUILT, machine made.
4. A QUILT, hand pieced & hand quilted

5. A QUILT, handmade and machine quilted .
6. A QUILT, mixed techniques (Machine, hand, appliqué, etc.)
7. PATCHWORK hand or machine pieced & quilted by Exhibitor
8. PATCHWORK BAG
9. APPLIQUED ARTICLE Hand or Machine sewn
10. ARTICLE OF PATCHWORK hand made
11. ARTICLE OF PATCHWORK machine made
12. ARTICLE MADE BY 3 OR MORE PEOPLE
13. ARTICLE not mentioned in schedule

JUNIOR – UNDER 18 YEARS

14. ARTICLE OF PATCHWORK OR QUILTING

NOVICE -

For beginners, first time entrants and those that have not won at a show

15. QUILT, handmade
16. QUILT, machine made
17. ARTICLE OF QUILTING OR PATCHWORK
18. AN ITEM OF KNITTING
19. AN ITEM OF CROCHET

KNITTING

20. * VAS KNITTING COMPETITION

A hand knitted item not more than 150cms on any one side. Knitted in one piece, minimum of 5 different patterns.

Article must be made from pure wool/wool blend of any ply and must have attached label from wool used.

21. HAND KNITTED RUG
22. HAND KNITTED SCARF
23. * **HAND KNITTED HEADWEAR**
24. ADULTS JUMPER
25. ADULT'S CARDIGAN,
26. * **KNITTED BABY'S GARMENT**, 4ply or under
27. HAND KNITTED WRAP, SHAWL OR PONCHO
28. MACHINE KNITTED ARTICLE
29. * **HAND KNITTED PAIR OF SOCKS**
30. KNITTED ARTICLE NOT MENTIONED IN SCHEDULE

CROCHETING

31. * VAS CROCHET COMPETITION

A 3D Item, no larger than 50cm on any one side, made from pure wool/wool blend or cotton of any ply, label attached.

32. CROCHET BLANKET
33. * **CROCHET BABY GARMENT**, 4ply or under
34. CROCHET SCARF
35. CROCHET BEANIE
36. * **CROCHET TOY**. Soft & safe, no larger than 30cm
37. CROCHET ARTICLE not mentioned in schedule

COUNTED CROSS STITCH

38. *VAS Ltd CROSS STITCH COMPETITION

Exhibit to be an article of cross stitch any type up to 60cms on all sides including frame, minimal embellishments allowed

39. COUNTED CROSS STITCH, mounted
40. COMBINED THREADWORK
41. CROSS STITCH ARTICLE not mentioned in schedule

SPINNING

42. 1 SKEIN HANDSPUN, NATURAL
43. 1 SKEIN HANDSPUN, DYED
44. ARTICLE MADE FROM HANDSPUN FIBRES
45. ARTICLE OF FELTING
46. FIRST SPIN BY A NOVICE

MISCELLANEOUS

47. * VAS HAND EMBROIDERY COMPETITION

An article of hand embroidery, any type excluding cross-stitch

48. * VAS SEWING COMPETITION

Tote Bag, up to 30cm width x 40cm height maximum, gusset depth up to 20cm, using approximately 50% recycled components. Sewn by machine & maybe hand finished, embellishments allowed. Knitted/crocheted items not acceptable.

49. ARTICLE OF TAPESTRY
50. ARTICLE OF EMBROIDERY
51. CHRISTMAS DECORATION
52. * **1 PIECE OF HAND BEADING**
53. * **PAGE OF SCRAPBOOKING**
54. * **HANDMADE CARD**
55. ARTICLE OF SEWING
56. PAGE OF ADULT COLOURING
57. LONGSTITCH
58. DECORATED SHOPPING BAG, including embroidery & embellishments
59. ARTICLE OF METAL WORK
60. ARTICLE OF POTTERY
61. SOFT TOY. Soft & safe. No more than four (4) in a group
62. * **ITEM OF WOODWORK**, maximum 1 metre on any given side
63. ARTICLE OF CRAFT. Not mentioned in schedule

14 TO 17 YEARS

64. ARTICLE OF CRAFT
65. DRAWING A4 SHEET PAPER ONLY (name and age on back of drawing) not mounted
66. A PAINTING, no larger than A3

10 TO 13 YEARS

67. * **HANDMADE CARD**
68. LEGO CONSTRUCTION, no bigger than A4 & displayed on a firm base
69. HANDMADE POM POM
70. DRAWING A4 SHEET PAPER ONLY, (name & age on back of drawing), not mounted
71. ARTICLE OF CRAFT

6 TO 9 YEARS

72. HANDMADE POM POM
73. LEGO CONSTRUCTION, no bigger than A4 & displayed on firm base
74. DRAWING A4 SHEET PAPER ONLY (name and age on back of drawing) not mounted
75. ARTICLE MADE OF RECYCLED MATERIAL
76. ARTICLE OF CRAFT

5 YEARS & UNDER

77. A4 DRAWING
78. DECORATED EGG CARTON
79. ARTICLE OF CRAFT

Classes 23, 26, 29, 33, 36, 52, 53, 54, 62 & 67 winners go on to competing at the Central & Upper Goulburn Group Final in 2026

PHOTOGRAPHY SECTION P

Stewardesses: Mrs Julie Kirby 0409 354 376
Ms Julie Hardy

**Special Prizes: The Gwen Shaw Memorial Prize –
Open and Junior Best Photo in Show**

RULES FOR EXHIBITORS

- **All entries to be in no later than 6pm on
WEDNESDAY November 5th**
- Photos may be colour and/or black and white
- Prints no larger than 8" x 12" (20cm x 30cm) and must be mounted,
mount size no more than 3cm
- Mount can be cardboard or professional mount board.

NO FRAMES

- Photos no more than two years old and exhibitors own work
- Maximum two entries per person per class

REGULATIONS for classes 1 & 2

- An exhibitor may represent only 1 society at Group level & 1 Group at State level
- Professional Photographers are not eligible to enter – someone that derives the greater percentage of their income as a photographer.
- A photograph having won at a show will compete at a Group Final; the winning photograph will then compete at the next Royal Melbourne Show.
- A photograph having won a State Final is no longer eligible to compete in the competition.
- Each photograph entered must be the bona fide work of the exhibitor.
- If for any reason a winner is unable to compete at Group or State Final levels, the second place getter is eligible to compete.
- A person will not be permitted to win at more than 1 show within the State in any 1 Show year. Persons not adhering to this rule will be required to forfeit/refund prize money.
- All work to have been completed within the last twelve (12) months.

1. * VAS OPEN PHOTOGRAPHY COMPETITION

Subject: "ARCHITECTURE (Bridge, Building or Structure in Australia)"

- Unframed, not larger than 20x30cms, must be mounted on thick card (mount no larger than 3cms of photo), black & white or colour.

2. * VAS JUNIOR PHOTOGRAPHY COMPETITION

Subject: "ARCHITECTURE (Bridge, Building or Structure in Australia)"

- Unframed, not larger than 20x30cms, must be mounted on thick card (mount no larger than 3cms of photo), black & white or colour.
Competitors to be under 18 years on the day of their local show.

OPEN

Strictly only 2 entries per person per class

Prints no larger than 8" x 12" (20cm x 30cm) and must be mounted,
mount size no more than 3cm

3. SUNRISE/SUNSET
4. PHOTO OF A ROSE
5. BLACK & WHITE
6. LANDSCAPE
7. AUTUMN COLOUR
8. PORTRAIT
9. FUNGI
10. A FARM BUILDING/FARM MACHINERY
11. ANY SUBJECT, not mentioned in schedule

14 TO 17 YEARS

Strictly only 2 entries per person per class

Prints no larger than 8" x 12" (20cm x 30cm) and must be mounted,
mount size no more than 3cm

12. SUNRISE/SUNSET
13. PHOTO OF A ROSE
14. BLACK & WHITE
15. AUTUMN COLOUR
16. PORTRAIT
17. FUNGI
18. A FARM BUILDING/FARM MACHINERY
19. ANY SUBJECT, not mentioned in schedule

10 TO 13 YEARS

Strictly only 2 entries per person per class

Prints no larger than 8" x 12" (20cm x 30cm) and must be mounted,
mount size no more than 3cm

20. SUNRISE/SUNSET
21. PHOTO OF A ROSE
22. AUTUMN COLOUR
23. LANDSCAPE
24. PORTRAIT
25. FUNGI
26. A FARM BUILDING/FARM MACHINERY
27. ANY SUBJECT, not mentioned in schedule

6 TO 9 YEARS

Strictly only 2 entries per person per class

Prints no larger than 8" x 12" (20cm x 30cm) and must be mounted,
mount size no more than 3cm

28. SUNRISE/SUNSET
29. PHOTO OF A ROSE
30. LANDSCAPE
31. AUTUMN COLOUR
32. PORTRAIT
33. FUNGI
34. A FARM BUILDING/FARM MACHINERY
35. ANY SUBJECT, not mentioned in schedule

5 YEARS & UNDER

Strictly only 2 entries per person per class

Prints no larger than 8" x 12" (20cm x 30cm) and must be mounted,
mount size no more than 3cm

36. ANY SUBJECT

SPECIAL PHOTO – open to everyone

Strictly only 2 entries per person per class

Prints no larger than 8" x 12" (20cm x 30cm) and must be mounted, **mount size no more than 3cm**

37. PHOTO OF A DOG - 1st, 2nd & 3rd, the **Julee Hosking Award** sponsored by **Alexandra District Dog Obedience Club**

PHOTO TAKEN AT A LOCAL EVENT -

eg. Truck & Ute Show, Rodeo, Speedway, Races, Football, Christmas Tree Festival

38. OPEN
39. UNDER 15 YRS

PHOTOGRAPHY PEOPLE'S CHOICE

OPEN & JUNIOR

**Visitors to the Pavilion are invited to vote for
their favourite photo in any class or age group
for the PEOPLE'S CHOICE prize.
Voting closes 2pm on show day**

SCHOOL WORK SECTION S

Head Stewardess: Miss Pam Petersen

Open to all schools

A display of school work will be exhibited on the day

To be completed by **October 29th**. Name on back of work

1. * **GRADE 5/6: ESSAY** – ‘Year 5 & 6 students require a mobile phone’ Central & Central & Upper Goulburn Group Level competition.
Hand written or typed on A4 paper

OPEN ART COMPETITION

‘EWE CAN DO IT’

Art competition open to all ages and all mediums

Sponsored by the Murrindindi Beanie & Fibre Festival

Entries to be received by Thursday 6th November, 2025 before 6pm.

This competition is an opportunity to celebrate & the creativity of local artists. Open to all ages and all types of art & craft including upcycled and us of reusable materials.

Group & Individuals entries encouraged

No size restrictions

All entries must be portable.

To be displayed in the Wool Pavilion.

Let’s make a flock of Murrindindi Sheep

OPEN – GROUP LEVEL COMPETITONS

COOKERY

Class No.

6. 4 PLAIN SCONES

14. UNFILLED AND UNICED PLAIN SANDWICH SPONGE, round tins

HANDCRAFTS:

23. HAND KNITTED HEADWEAR

26. KNITTED BABY’S GARMENT, 4ply or under

29. HAND KNITTED SOCKS

33. CROCHET BABY GARMENT, 4ply or under

36. CROCHET TOY. Soft & safe, no larger than 30cm

52. 1 PIECE OF HAND BEADING

53. PAGE OF SCRAPBOOKING

54. HANDMADE CARD

62. ITEM OF WOODWORK

**OPEN – VAS COMPETITONS, group winners go onto
Royal Melb Show**

COOKERY

15. VAS CARROT CAKE COMPETITION uniced, recipe supplied

16. VAS RICH FRUIT CAKE COMPETITION, recipe supplied

HANDCRAFTS

1. VAS PATCHWORK COMPETITION

20. VAS KNITTING COMPETITION

31. VAS CROCHET COMPETITION

38. VAS Ltd CROSS STITCH COMPETITION

47. VAS HAND EMBROIDERY COMPETITION

48. VAS SEWING COMPETITION

PHOTOGRAPHY

1. VAS OPEN PHOTOGRAPHY COMPETITION

Subject: “ARCHITECTURE (Bridge, Building or Structure in Australia)”

PAVILION SUPPORTERS

Alexandra and District Dog Obedience Club

Alexandra Bakery & Cafe

Alexandra Corner Hotel

Alexandra Discounts

Alexandra Garden Nursery

Alexandra Garden Club

Alexandra Grain Store

Alexandra Newsagency & Lotto

Bedrock Garden Supplies

Ken & Marie Bristow (Carolyn Bristow-Fuller Memorial & Betty Hewitt Memorial)

Miss Nicky Powell (Eileen Hall Memorial)

Mrs Joan Coller’s Family

P & A Ladies Auxiliary

R & L Scoria

R & S Wynn

Reddrops FoodWorks

Redgate CWA

Redgate Quilting

Sally Townsend (June Goble Memorial)

The Dobson Family

The Shaw Family (Gwen Shaw Memorial)

JUNIOR – GROUP LEVEL COMPETITONS

COOKERY 10-13yrs

34. 3 DECORATED CUP CAKES/MUFFINS

35. 4 PLAIN SCONES

COOKERY 6-9yrs

41. 1 DECORATED TEDDY BEAR BISCUIT

HANDCRAFTS 10-13YRS

67. HANDMADE CARD

FRUIT & VEGETABLES UNDER 14 yrs

12. DECORATED PET ROCK, no bigger than 15cm , no kits

SCHOOL WORK Grades 5/6 ESSAY

1. ‘Year 5 & 6 students require a mobile phone’, 150 words

**JUNIOR – VAS COMPETITIONS, group winners go onto
Royal Melb Show**

COOKERY 14-17yrs

Class No

32. VAS JUNIOR BOILED FRUIT CAKE COMPETITION, recipe supplied

33. VAS CARROT & SULTANA MUFFINS COMPETITION, 4 muffins to be entered, recipe supplied

PHOTOGRAPHY

2. VAS JUNIOR PHOTOGRAPHY COMPETITION

Subject: “ARCHITECTURE (Bridge, Building or Structure in Australia)”