

Alexandra Pastoral &  
Agricultural Association Inc.

# 138<sup>th</sup> Annual Spring Show

1874 - 2023

## NOVEMBER 11<sup>TH</sup> 2023 PAVILION SECTION



**ENTRY FEE:** ADULTS \$1.00, CHILDREN 50c FOR EACH ENTRY

**ENTRIES:** THE PAVILION AT THE SHOWGROUNDS IS OPEN ON  
WEDNESDAY 1<sup>st</sup> NOVEMBER, 4pm – 6pm,  
WEDNESDAY 8<sup>th</sup> NOVEMBER, 12pm - 6pm,  
THURSDAY 9<sup>th</sup> NOVEMBER, 10am - 6pm &  
FRIDAY 10<sup>th</sup> 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 8<sup>th</sup>,  
ready for judging on THURSDAY 9<sup>th</sup>.

No entries will be taken on THURSDAY 9<sup>th</sup>

#### COOKING:

Entry forms to be entered by 6pm THURSDAY 9<sup>th</sup> and exhibits to be  
staged no later than 10.30am, Friday 10<sup>th</sup> 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 10<sup>th</sup>  
ready for judging.

#### SCHOOL WORK DISPLAYS:

All displays to be in and on show by 5pm THURSDAY 9<sup>th</sup>.

**JUDGING:** HANDCRAFTS & PHOTOGRAPHY JUDGED THURSDAY  
10<sup>th</sup> OTHER SECTIONS IN PAVILION WILL BE  
JUDGED ON FRIDAY, NOVEMBER 10<sup>th</sup>.

### 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 2023. eg. 28. \*KNITTED  
COATHANGER

**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. 5772 2002
Fruit & Vegetables /Eggs:- Sections F & E	
Head Stewardess:- Mrs Marg Rouse	Ph. 5772 1164
Horticulture:- Section H	
Stewardesses:-	Ph.
Club Entry:-	
Head Stewardess:- Mrs Wendy Wernicke	Ph. 5772 3257
Cooking:- Section C	
Head Stewardess:- Mrs Maureen Holohan	Ph. 0402 804 517
Stewardess:- Mrs Pam Kingston	
Handcraft:- Section X	
Head Stewardess:- Mrs Sue Wynn	Ph. 0412 435 946
Woodwork:- Section W	
Steward:- Miss Pam Petersen	Ph. 5772 2002
Photography:- Section P	
Stewardesses:- Mrs Julie Kirby	Ph. 0409 354 376
Ms Julie Hardy	
School Work:- Section S	
Head Stewardess:- Miss Pam Petersen	Ph. 5772 2002

## Rules and Regulations

- 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.
- 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 8<sup>th</sup> 6pm, **Woodwork & Cooking** to be in by Thursday 9<sup>th</sup> at 6pm. Other sections, **Horticulture, Fruit & Vegetables and Eggs** to be staged by 10.30am on Friday 10<sup>th</sup>.
- 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.
- 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.
- Any **stewardess** interfering in any way with the **judges** shall be held to have committed a breach of the **rules and regulations**.
- Only such persons as the stewardesses authorised will be allowed to enter the **pavilion during the judging hours**.
- All prize winning cards will be attached to the winning exhibits prior to exhibition.
- No exhibits may be removed from the **pavilion** before 4.00pm on Show Day or unless Show Day dictates.
- Special exhibits will be subject to **Rules and Regulations** save that exhibits may be shown for the special prizes for its section.
- 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.
- The Association will not under any circumstances hold itself liable for any accidents on grounds or premises.
- The Association will not under any circumstances, hold itself responsible for any damage to, or misdelivery of any exhibits.
- 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.
- 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.
- Awards may be withheld at any time.
- The **committee** reserves the right of refusing or cancelling any entry without giving a reason for so doing.
- 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.
- 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.
- Nothing over (2) two years old can be entered in any class.
- Only (2) two entries per person per class allowed.

# HOMEGROWN FRUIT & VEGETABLES SECTION F

Head Stewardess: M Rouse 5772 1164

**NOTE: All entries to be staged by 10.30am on Friday 10<sup>th</sup>**

## 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:

### RULES FOR EXHIBITORS

- All entries to be entered and staged by 10.30am Friday November 10<sup>th</sup>.
- 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

Exhibitor gaining most points in the Open section sponsored by **Alexandra Grain Store**

**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 Centre**

**Most Eye Catching Exhibit piece of Floral Art Perpetual Trophy** sponsored by **Flowers by Nici Thompson**

### 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
- POTTED HERB, fragrant, culinary or medicinal no 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**

- MINIATURE ARRANGEMENT OF FOLIAGE and /or GRASSES
- BUTTONHOLE OF FRESH FLOWERS
- CHRISTMAS WREATH no more than 30cm, dried and/or fresh material.
- DECORATED HAT OR FACINATOR dried and/or fresh material, **June Goble Memorial Award**
- GREEN & WHITE ARRANGEMENT no wider than 40cm

### 14 TO 17 YEARS

**Entries limited to one per child per class**

- CHRISTMAS ARRANGEMENT OF FLOWERS
- 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 seedpods
- CONTAINER OF MIXED FLOWERS

### 6 TO 9 YEARS

**Entries limited to one per child per class**

- BLOOM OF CHOICE, the **Vera Briggs Memorial Award**
- 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
- BIGGEST LEAF from your garden

# CLUB ENTRY

Head Stewardess: Mrs Wendy Wernicke

**NOTE: all entries to be staged by 10.30am Friday November 10th**

**CLUB ENTRY FEE: \$1.00 per club**

**Sponsored by R & S Wynn**

**Theme: 'Breakfast Tray',**

**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: Mrs Maureen Holohan 0402 804 517

Stewardess: Mrs Pam Kingston

**Special Prizes: Exhibitor gaining most points classes 1-19 in  
Open Section, sponsored by Mr & Mrs Dobson  
Best Cake in Show – sponsored by Alexandra Corner Hotel**

### RULES FOR EXHIBITORS

- All entries to be entered by 6pm on Thursday 9<sup>th</sup>
- All cooking to be on shelves by 10.30am on Friday 10<sup>th</sup>
- 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
- **Plastic 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. TEA CAKE
9. 4 MERINGUES
10. 4 PIECES COOKED SLICE icing optional, 5cm x 3cm
11. BOILED FRUIT CAKE, the **Marj Swanton Memorial Award**
12. CHOCOLATE CAKE iced top only no decorations
13. ORANGE CAKE iced
14. GINGER CAKE uniced
15. BANANA CAKE
16. GLUTEN FREE ORANGE CAKE,
17. \* UNFILLED AND UNICED PLAIN SANDWICH SPONGE, round tins
18. \* VAS CARROT CAKE COMPETITION uniced, recipe supplied
19. \* VAS RICH FRUIT CAKE COMPETITION, recipe supplied

#### REGULATIONS FOR CLASSES 18 & 19

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	375ml vegetable oil
1½ teaspoon bicarb 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
2 teaspoons 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**

**Special Prize: Exhibitor gaining most points in classes 20-32**

20. JAR OF BERRY JAM
21. JAR OF MARMALADE JAM
22. JAR OF PLUM JAM
23. JAR OF APRICOT JAM
24. JAR OF FRUIT JELLY
25. JAR OF RELISH
26. JAR OF PICKLES
27. JAR OF CHUTNEY
28. BOTTLE OF TOMATO SAUCE
29. BOTTLE OF PLUM SAUCE
30. JAR OF LEMON BUTTER
31. BOTTLE OF CORDIAL
32. 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.**

33. 3 DECORATED CUP CAKES, the Nell Wynne Memorial Award
34. 4 PIECES UNCOOKED SLICE. 5cm x 2.5cm
35. CAKE OF OWN CHOICE
36. \* VAS JUNIOR BOILED FRUIT CAKE COMPETITION, recipe supplied
37. \* VAS CARROT & DATE MUFFINS COMPETITION, 4 muffins to be entered, recipe supplied

REGULATIONS FOR 36 & 37 same as class 18 & 19 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 & DATE 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 chopped pitted dates	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 35mmH x 90mmW x 50mm Base

Sift dry ingredients into a large bowl, stir in dates & 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 plastic bread and butter plate.**

38. \* 3 DECORATED CUP CAKES, the Nell Wynne Memorial Award
39. \* 4 PLAIN SCONES
40. PACKET MIX CAKE, include the packet
41. 4 PIECES UNCOOKED SLICE

## 6 TO 9 YEARS

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

42. 3 DECORATED CUP CAKES
43. 4 CHOCOLATE CRACKLES
44. 4 PIECES UNCOOKED SLICE
47. \* 1 DECORATED TEDDY BEAR BISCUIT
48. PACKET MIX CAKE uniced and include the packet

## 5 YEARS & UNDER

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

49. 5 CHOCOLATE BALLS, presented on plastic bread & butter plate,
50. 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 8<sup>th</sup>**
- 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 8<sup>th</sup> 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, 46 & 47

- 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
- 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**  
**Patchwork piece, no more than 1 metre on any one side**, 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 blanket not more than 1 metre on any one side.**  
Article must be made from pure wool/wool blend of any ply and must have attached label from wool used or label or receipt from woollen mill.
21. HAND KNITTED RUG
22. HAND KNITTED SCARF
23. \* **HAND KNITTED BEANIE**
24. ADULTS JUMPER OR CARDIGAN,
25. CHILD'S HAND KNITTED ARTICLE
26. HAND KNITTED WRAP, SHAWL OR PONCHO
27. MACHINE KNITTED ARTICLE
28. \* **KNITTED COATHANGER**
29. PAIR OF HAND KNITTED 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 of any ply, and must have attached label from wool used or label or receipt from woollen mill.
32. CROCHET BLANKET
33. \* **CROCHET BABY JACKET**, 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, small
40. CROSS STITCH ARTICLE not mentioned in schedule

## SPINNING

41. 1 SKEIN HANDSPUN, NATURAL
42. 1 SKEIN HANDSPUN, DYED
43. ARTICLE MADE FROM HANDSPUN FIBRES
44. ARTICLE OF FELTING
45. FIRST SPIN BY A NOVICE

## MISCELLANEOUS

46. \* **VAS HAND EMBROIDERY COMPETITION**  
**An article of hand embroidery**, any type excluding cross-stitch
- 47.\* **VAS SEWING COMPETITION**  
**Wearable Vest**, fully lined with embellishments allowed. Sewn by machine & maybe hand finished. Knitted/crocheted items not acceptable.
48. ARTICLE OF TAPESTRY
49. ARTICLE OF EMBROIDERY
50. FANCY CUSHION
51. CHRISTMAS DECORATION
52. \* **ARTICLE OF 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. TEA COSY
62. SOFT TOY. Soft & safe. No more than four (4) in a group
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 firm base
69. CHRISTMAS DECORATION
70. DRAWING A4 SHEET PAPER ONLY, (name & age on back of drawing), not mounted
71. ARTICLE OF CRAFT

### 6 TO 9 YEARS

72. DECORATED TIN
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

# 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 8th**
  - 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: "ANIMAL/S IN ACTION"**

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

### 2. \* VAS JUNIOR PHOTOGRAPHY COMPETITION

**Subject: "ANIMAL/S IN ACTION"**

- Unframed, not larger than 20x30cms, must be mounted on thick card (mount no larger than 3cms), 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. CLOUD FORMATION
4. PHOTO OF A DAISY
5. BLACK & WHITE
6. BOWL OR BASKET OF GARDEN PRODUCE
7. A SEA VIEW
8. PORTRAIT
9. FUNGI
10. A FARM BUILDING
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. CLOUD FORMATION
13. PHOTO OF A DAISY
14. BLACK & WHITE
15. A SEA VIEW
16. PORTRAIT
17. FUNGI
18. A FARM BUILDING
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. CLOUD FORMATION
21. PHOTO OF A DAISY
22. GARDEN OR VEGGIE PATCH
23. A SEA VIEW
24. PORTRAIT
25. FUNGI
26. A FARM BUILDING
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. CLOUD FORMATION
29. PHOTO OF A DAISY
30. GARDEN OR VEGGIE PATCH
31. A SEA VIEW
32. PORTRAIT
33. FUNGI
34. A FARM BUILDING
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, 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 3pm 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 20<sup>th</sup>**. Name on back of work

1. \* **GRADE 5/6: ESSAY – ‘Pets are an important part of the family’**  
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

**Entries to be received by Thursday 9<sup>th</sup> November, 2023 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

17. UNFILLED AND UNICED PLAIN SANDWICH SPONGE, round tins

##### HANDCRAFTS:

23. HAND KNITTED BEANIE

28. KNITTED COATHANGER

33. CROCHET BABY JACKET, 4ply or under

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

52. ARTICLE OF BEADING

53. PAGE OF SCRAPBOOKING

54. HANDMADE CARD

OPEN – VAS COMPETITONS, winners go to Group Level

##### COOKERY

18. VAS CARROT CAKE COMPETITION uniced, recipe supplied

19. VAS RICH FRUIT CAKE COMPETITION, recipe supplied

##### HANDCRAFTS

1. VAS PATCHWORK COMPETITION

20. VAS KNITTING COMPETITION

46. VAS HAND EMBROIDERY COMPETITION

47. VAS SEWING COMPETITION

31. VAS CROCHET COMPETITION

38. VAS Ltd CROSS STITCH COMPETITION

##### PHOTOGRAPHY

1. VAS OPEN PHOTOGRAPHY COMPETITION

Subject: “ANIMAL/S IN ACTION”

# PAVILION SUPPORTERS

Alexandra and District Dog Obedience Club

Alexandra Apparel

Alexandra Bakery & Cafe

Alexandra Corner Hotel

Alexandra Discounts

Alexandra Garden Centre

Alexandra Garden Club

Alexandra Grain Store

Alexandra Newsagency & Lotto

Alexandra Quilters Inc

Bedrock Garden Supplies

Flowers by Nici Thompson

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

Les Pratt (Nell Wynne Memorial)

Marcia Lamrock

Margaret Wallis (Vera Briggs Memorial)

Miss Nicky Powell (Eileen Hall Memorial)

Mr & Mrs Dobson

Mr James Swanton (Marj Swanton Memorial)

P & A Ladies Auxiliary

R & L Scolah

R & S Wynn

Reddrops FoodWorks

Redgate CWA

Redgate Quilting

Sally Townsend (June Goble Memorial)

Simpson's Caltex Service Station

The Dent Family

The Dobson Family

The Shaw Family (Gwen Shaw Memorial)

Yarck CWA

#### JUNIOR – GROUP LEVEL COMPETITONS

##### COOKERY 14-17yrs

Class No

36. VAS JUNIOR BOILED FRUIT CAKE COMPETITION, recipe supplied

37. VAS CARROT & DATE MUFFINS COMPETITION, 4 muffins to be entered, recipe supplied

##### COOKERY 10-13yrs

38. 3 DECORATED CUP CAKES

39. 4 PLAIN SCONES

##### COOKERY 6-9yrs

47. 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

##### PHOTOGRAPHY

2. VAS JUNIOR PHOTOGRAPHY COMPETITION

Subject: “ANIMAL/S IN ACTION”

##### SCHOOL WORK Grades 5/6 ESSAY

1. ‘Pets are an important part of the family’