

Alexandra Pastoral &  
Agricultural Association Inc.

# 141<sup>st</sup> Annual Spring Show

1874 - 2026

NOVEMBER 14<sup>TH</sup> 2026

## PAVILION SECTION



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

**ENTRIES:** THE PAVILION AT THE SHOWGROUNDS IS OPEN ON  
WEDNESDAY 4<sup>TH</sup> NOVEMBER, 12pm – 5pm,  
WEDNESDAY 11<sup>TH</sup> NOVEMBER, 10am - 6pm,  
THURSDAY 12<sup>TH</sup> NOVEMBER, 10am - 6pm &  
FRIDAY 13<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 or EMAIL  
alexandrapauxiliary@gmail.com

### SECTION ENTRY TIMES

#### HANDCRAFTS & PHOTOGRAPHY:

Entries to be entered and staged by 6pm on WEDNESDAY 11<sup>th</sup>,  
ready for judging on THURSDAY 12<sup>th</sup>.

No entries will be taken on THURSDAY 12<sup>th</sup>

#### COOKING:

Entry forms to be entered by 6pm THURSDAY 12<sup>th</sup> and exhibits to be  
staged no later than 10.30am, Friday 13<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 13<sup>th</sup>  
ready for judging.

#### SCHOOL WORK DISPLAYS:

All displays to be in and on show by 5pm THURSDAY 12<sup>th</sup>.

**JUDGING:** HANDCRAFTS & PHOTOGRAPHY JUDGED THURSDAY  
12<sup>th</sup> OTHER SECTIONS IN PAVILION WILL BE  
JUDGED ON FRIDAY, NOVEMBER 13<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 2027. 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 STEWARDS

President/Head Stewardess:- Julie Kirby	Ph. 0409 354 376
Secretary:- Pam Petersen	Ph. 0415 476 639
Treasurer:- Donna Harper	
Fruit & Vegetables /Eggs:- Sections F & E	
Head Steward:- Marg Rouse	Ph. 5772 1164
Horticulture:- Section H	
Head Steward:- Linley Miller	
Stewards:- Gail Bransden, Jill Olive	
Club Entry:-	
Head Steward:- Pam Petersen	Ph. 0415 476 639
Cooking:- Section C	
Head Steward:- Pam Kingston	
Steward:- Tina Williams	
Handcraft:- Section X	
Head Steward:- Sue Wynn	Ph. 0412 435 946
Steward – Robyn Runge	
Photography:- Section P	
Head Stewards:- Julie Kirby & Julie Hardy	Ph. 0409 354 376
School Work:- Section S	
Head Steward:- 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 11<sup>th</sup> 6pm, **Cooking** to be in by Thursday 12<sup>th</sup> at 6pm. Other sections, **Horticulture, Fruit & Vegetables and Eggs** to be staged by 10.30am on Friday 13<sup>th</sup>.
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 steward** of class in question are able to make **extra classes** where deemed necessary. If **head steward** is unavailable one other steward from section will be able to cover any decision.
5. Any **steward** 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 stewards 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. **Stewards** 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**

## HOMEGROWN FRUIT & VEGETABLES SECTION F

Head Steward: M Rouse 5772 1164

**NOTE: All entries to be staged by 10.30am on Friday 13<sup>th</sup>**

### CLASS NUMBERS

#### OPEN

1. 1 FANCY LETTUCE
2. 1 PUMPKIN
3. COLLECTION OF VEGETABLES, not less than 3 varieties, presentation taken into consideration
4. 5 STICKS RHUBARB, 10cm leaf left on, pulled from the plant
5. 10 PODS OF BROAD BEANS
6. 3 LEMONS, stems left on
7. 5 STALKS OF SILVERBEET to be staged in water
8. BUNCH OF CURLY PARSLEY

#### UNDER 14 YEARS

9. \* 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

1. 6 HEN EGGS, one colour/any colour
2. 6 DUCK EGGS
3. 6 BANTAM EGGS

## HORTICULTURE SECTION H

Head Steward: Linley Miller

Stewards: Jill Olive & Gail Bransden

### RULES FOR EXHIBITORS

- All entries to be entered and staged by 10.30am Friday November 13<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

**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

#### OPEN

1. 1 STEM OF FLORIBUNDA ROSE
2. 1 DAVID AUSTIN ROSE
3. 1 ROSE OTHER THAN DAVID AUSTIN

4. 1 FULL BLOWN ROSE, stamen must be showing, **The Carolyn Bristow-Fuller Memorial** prize
5. 1 DAVID AUSTIN FULL BLOWN ROSE
6. A CONTAINER OF MINIATURE ROSES WITH BUDS
7. A CONTAINER OF FULL BLOWN ROSES, not David Austin, stamens must be showing, **The Betty Hewitt Memorial prize**
8. A CONTAINER OF FULL BLOWN DAVID AUSTIN ROSES, stamen must be showing
9. SAME ROSE, BUD TO FULL BLOOM, 3 roses staged separately
10. A FRAGRANT ROSE
11. LARGEST ROSE any variety
12. A CONTAINER OF SAME COLOUR ROSES
13. A CONTAINER OF MARIGOLDS/CALENDULAS
14. A CONTAINER OF AUSTRALIAN FLORA, no more than 46cm above container
15. 1 CUT OF AUSTRALIAN FLORA
16. A CONTAINER OF FLOWERING SHRUBS, no roses
17. A CONTAINER OF FOLIAGE
18. A VASE OF CUT FLOWERS, 3 VARIETIES, one stem of each
19. A CONTAINER OF SPRING BULBS, CORMS, RHIZOMES OR TUBERS
20. A CONTAINER OF FLOWERS, not mentioned in schedule
21. A COLLECTION OF HERBS – at least 3 varieties
22. A CONTAINER OF IRISES, at least 3 stems
23. 1 BLOOM, TRUSS OR SPIKE
24. 1 SPECIMEN FLOWER, no roses or irises

### POTTED PLANT

**Pots no larger than 30cm wide & 20cm high**

25. POTTED SUCCULENT/CACTUS
26. POTTED HERB

### 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**

27. BASKET OF BEAUTY
28. POSY USING 3 COLOURS
29. ARRANGEMENT IN A TEA CUP
30. MINIATURE ARRANGEMENT OF FOLIAGE and/or GRASSES **June Goble Memorial Award**

### 14 TO 17 YEARS

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

31. ARRANGEMENT USING WOOD & NATIVE PLANTS
32. SUCCULENT GARDEN, no larger than 20cm

### 10 TO 13 YEARS

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

33. CREATURE MADE FROM HORTICULTURAL MATERIAL
34. CONTAINER OF MIXED FLOWERS

### 6 TO 9 YEARS

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

35. BLOOM OF CHOICE
36. MINIATURE GARDEN IN A ICE CREAM CONTAINER, sides cut down to 5-10cms
37. BIRD OR ANIMAL MADE FROM FRUIT AND/OR VEGETABLES no toothpicks showing, presented on a solid surface not cardboard,
38. DECORATED BOOT or SHOE CONTAINING FLOWERS

### 5 YEARS & UNDER

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

39. BLOOM OF CHOICE
40. DECORATED PINE CONE
41. MOST COLOURFUL LEAF – 1 only

# CLUB ENTRY

Head Steward: Pam Petersen

**NOTE: all entries to be staged by 10.30am Friday November 13th**

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

**Sponsored by R & S Wynn**

**Theme: 'Birthday',**

**points given for presentation.**

**All items 1-3 to be included, allocated area 50cm x 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 Steward: Pam Kingston

Steward: Tina Williams

**Special Prizes:**

**Best Cake in Show – sponsored by Alexandra Corner Hotel**

### RULES FOR EXHIBITORS

- All entries to be entered by 6pm on Thursday 12<sup>th</sup>
- All cooking to be on shelves by 10.30am on Friday 13<sup>th</sup>
- All entries must be cooked in your own home oven
- All cooking to be displayed on **disposable dinner plates** not exceeding 1" over all cake size
- **Disposable bread and butter plates** for the children's entries
- Labels to be **attached to disposable 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 FRUIT 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 CAKE
14. \* UNFILLED AND UNICED PLAIN SANDWICH SPONGE, round tins, the **Joan Collier 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 at Group Level 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. 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.

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

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 Wynne 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 HONEY JOYS

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. EDIBLE NECKLACE – eg using dried fruit, pasta, lollies, to be displayed on a 20cm plate or smaller

45. DECORATED MILK ARROWROOT BISCUIT

#### **CHOCOLATE BALLS**

250g milk coffee biscuits	1 cup coconut, plus some to roll balls in
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 Steward: Sue Wynn 0412 435 946

Steward: Robyn Runge

#### **Special Prizes:**

**The Eileen Hall Memorial Award - Best Piece of Handcraft,  
Exhibitor gaining most points in Open section,  
Best piece of work from classes 1-18**

### **RULES FOR EXHIBITORS**

- All entries to be entered and exhibits to be left at the show grounds by **6pm on WEDNESDAY 11<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 Stewards may enter in this Section, but their work must be delivered to the pavilion on the **WEDNESDAY 11<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, 21, 32, 39, 43 & 50**

- An exhibitor having won at Show Level is not eligible to enter at any other Show until after the Group Final judging in that class.
- An article having won at a show will compete at a group final; the winning article from Group Level 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 & be disqualified from exhibiting for 12 months.
- All work to have been completed within the last twelve (12) months prior to its entry at a local Show.

# PATCHWORK, APPLIQUE AND QUILTING

If professionally quilted, please include quilters name on entry

## 1. \* VAS PATCHWORK COMPETITION

The Exhibit is 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. PATCHWORK BAG
18. ARTICLE OF QUILTING OR PATCHWORK
19. AN ITEM OF KNITTING
20. AN ITEM OF CROCHET

## KNITTING

### 21. \* 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.

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

## CROCHETING

### 32. \* VAS CROCHET COMPETITION

Crochet Animal, no larger than 30cm x 30cm made from pure wool/wool blend or cotton of any ply, label attached. Embroidered or crocheted embellishments are allowed. No buttons or loose items as crocheted item must be safe for children.

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

## THREADWORK, NEEDLECRAFT & EMBROIDERY

### 39. \*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

40. COUNTED CROSS STITCH, mounted
41. COMBINED THREADWORK
42. CROSS STITCH ARTICLE not mentioned in schedule
43. \* VAS HAND EMBROIDERY COMPETITION

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

44. OTHER NEEDLECRAFT including Sashiko, Swedish Weaving, Candlewicking, Longstitch and any other types of Embroidery eg. Tapestry

## SPINNING

45. 1 SKEIN HANDSPUN, NATURAL
46. 1 SKEIN HANDSPUN, DYED
47. ARTICLE MADE FROM HANDSPUN FIBRES
48. ARTICLE OF FELTING
49. FIRST SPIN BY A NOVICE

## MISCELLANEOUS

### 50. \* VAS SEWING COMPETITION

Everyday Wearable Dress for an adult or child. Dress should be part or fully lined. Lining can include facing. Machine sewn & may be hand finished, embellishments allowed. Knitted or crochet items not acceptable. Dress to be judged on 50% presentation & 50% workmanship.

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

## 14 TO 17 YEARS

65. ARTICLE OF CRAFT
66. DRAWING A4 SHEET PAPER ONLY (name and age on back of drawing) not mounted
67. LEGO CONSTRUCTION, no bigger than A4 & displayed on a firm base
68. A PAINTING, no larger than A3

## 10 TO 13 YEARS

### 69. \* HANDMADE CARD

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

## 6 TO 9 YEARS

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

## 5 YEARS & UNDER

79. A4 DRAWING
80. DECORATED EGG CARTON
81. ARTICLE OF CRAFT

Classes 24, 27, 29, 34, 37, 52, 53, 54, 63 & 68 winners go on to competing at the Central & Upper Goulburn Group Final in 2027

# PHOTOGRAPHY SECTION P

Head Stewards: Julie Kirby 0409 354 376  
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 11th**
  - 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. TREE BARK
4. INSECTS, BUTTERFLIES, BUGS, SPIDERS
5. BLACK & WHITE
6. FLOCK OF AUSTRALIAN BIRDS
7. FLORAL SUBJECT
8. FIRE/CHARRED LANDSCAPE
9. PHOTO OF A PERSON
10. 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**

11. TREE BARK
12. INSECTS, BUTTERFLIES, BUGS, SPIDERS
13. BLACK & WHITE
14. PEOPLE WITH ANIMALS
15. A FLOWER
16. FIRE/CHARRED LANDSCAPE
17. 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**

18. TREE BARK
19. INSECTS, BUTTERFLIES, BUGS, SPIDERS
20. BLACK & WHITE
21. PEOPLE WITH ANIMALS
22. A FLOWER
23. FIRE/CHARRED LANDSCAPE
24. 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**

25. TREE BARK
26. INSECTS, BUTTERFLIES, BUGS, SPIDERS
27. BLACK & WHITE
28. PEOPLE WITH ANIMALS
29. A FLOWER
30. FIRE/CHARRED LANDSCAPE
31. 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**

32. 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**

33. 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

34. OPEN
35. 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 29<sup>th</sup>**. Name on back of work

1. \* **GRADE 5/6: ESSAY** – ‘Electronic devices ruin family time’  
Central & Central & Upper Goulburn Group Level competition.  
Hand written or typed on A4 paper, max 300 words

## OPEN ART COMPETITION

Entries to be received by **Thursday 12<sup>th</sup> November, 2026 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 use of reusable materials.

Group & Individuals entries encouraged

No size restrictions

All entries must be portable.

### 1. ‘EWE CAN DO IT’

Art competition open to all ages and all mediums

Sponsored by the Murrindindi Beanie & Fibre Festival

Let’s make a flock of Murrindindi Sheep

### 2. HOBBY HORSE

Make a hobby horse out of any of the following materials:

#### SECTION:

CLASS 1: Pool Noodle

CLASS 2: Wood

CLASS 3: Other

CLASS 4: Recycled Materials

#### OPEN – GROUP LEVEL COMPETITONS

##### COOKERY

Class No.

6. 4 PLAIN SCONES

14. UNFILLED AND UNICED PLAIN SANDWICH SPONGE, round tins

##### HANDCRAFTS:

24. HAND KNITTED HEADWEAR

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

29. HAND KNITTED SOCKS

34. CROCHET BABY GARMENT, 4ply or under

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

52. 1 PIECE OF HAND BEADING

53. PAGE OF SCRAPBOOKING

54. HANDMADE CARD

63. ITEM OF WOODWORK

OPEN – VAS COMPETITONS, group winners go onto  
Royal Melbourne Show

##### COOKERY

15. VAS CARROT CAKE COMPETITION uniced, recipe supplied

16. VAS RICH FRUIT CAKE COMPETITION, recipe supplied

##### HANDCRAFTS

1. VAS PATCHWORK COMPETITION

21. VAS KNITTING COMPETITION

32. VAS CROCHET COMPETITION

39. VAS Ltd CROSS STITCH COMPETITION

43. VAS HAND EMBROIDERY COMPETITION

50. 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 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 Scolah

R & S Wynn

Reddrops FoodWorks

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

68. HANDMADE CARD

##### FRUIT & VEGETABLES UNDER 14 yrs

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

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

1. ‘Electronic devices ruin family time’, 300 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)”