

Castlemaine & District Agricultural

Society Inc

160th Anniversary

Fri 30th & Sat 31st

Oct 2015

SHOW OPENS 6:30PM FRI 30TH OCT

ADULTS-\$10

CHILDREN 16YRS & UNDER \$5

PENSIONER-\$5

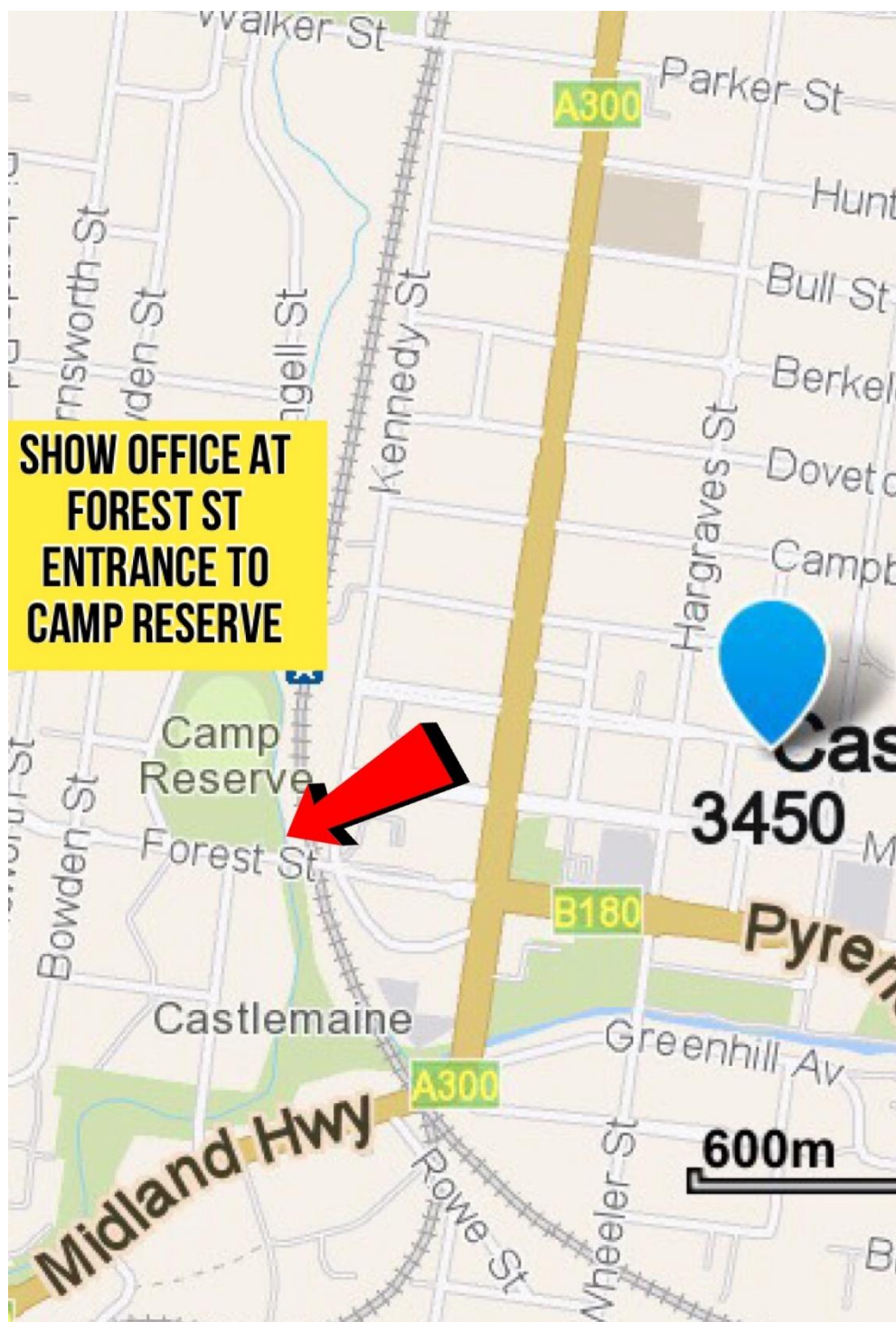
CHILDREN UNDER 6 YRS-FREE

Annual
Show
Schedule

Craft Pavilion Enquiries email-
castlemaineshow@yahoo.com.au
Other enquiries Contact Secretary Debbie Hamilton
Mobile 0413339058/ Office 54721548
Email- debbiehamilton@gcom.net.au
Website- www.castlemaineshow.com.au

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facebook 

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



Pavilion Enquiries

email: castlemaineshow@yahoo.com.au

Other Enquiries Contact

Show Secretary Debbie Hamilton

Mobile 0413339058

Office phone is only manned the 2 weeks prior to show day 0354721548

Email: debbiehamilton@gcom.net.au

Website: www.castlemaineshow.com.au

Show starts 6.30pm Friday 30th October

Adults \$10

Pensioners \$5

Child up to 16 years \$5

Child 6yrs and under FREE

PLEASE TAKE

NOTE OF ENTRY

CLOSING DATES

AND TIMES

PAVILION ENTRY CLOSING DATES & TIMES

HAND CRAFTS, ART, PHOTOGRAPHY:

- Entries **CLOSE** 4pm Saturday 24th October 2015.
Forms **MUST** be in on this day
- Exhibits **MUST** be in the Pavilion by 6pm Monday 26th Oct 2015

HORTICULTURE and COOKING:

- Entries **Close 6pm Wednesday 28th Oct 2015.**
- Exhibits **MUST** be in the Pavilion by **10am** on Thursday 29th Oct 2015. **This is Judgement Day**

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

7 WYNDHAM ST NEWSTEAD 3462

PLEASE READ SCHEDULE CAREFULLY

OFFICE HOURS

Mon 19th Oct to Friday 23rd Oct 10am to 5pm

Saturday 24th Oct 10am to 4pm

Mon 26th Oct to Wednesday 28th Oct 9am to 6pm

Thurs 29th Oct 8am to 5pm

Fri 30th Nov 9am to 5pm

Pavilion Entry Fees

ADULT SECTIONS-\$1.00 JUNIOR SECTIONS 60c

PAVILION OPEN HOURS ON SHOW DAYS

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

Or by the discretion of the committee

Collection of Pavilion Exhibits

- All exhibits to be collected between **5pm and 6:30pm on Saturday of Show**
- **Prize money forfeited** if not collected between 5pm & 6:30pm on Saturday of show, unless prior arrangements with chief stewards
- Bring your half of the entry form, when collecting your exhibits
- **No early pick-ups** unless prior arrangements with chief stewards
- Any perishable items not collected by 6:30pm on the Saturday will be discarded of, unless prior arrangement with Chief Stewards.
- **Pavilion will be closed between 3:00pm and 5pm on Saturday of the Show. Or by the discretion of the committee**

Prize Money and Awards

Prize money awarded in each section up to 2nd place

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

\$10.00 or more in entry fees per exhibitor entitles you to one exhibitors pass.

Prize money forfeited if exhibits not collected between 5pm & 6:30pm on Saturday of show, unless prior arrangements with chief stewards

Regulations

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

Cooking

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

Jams & Preserves

- Decorate tops of Jam jars with material & decorate to give an old appearance
- Exhibitor in Jams/Preserves 1 entry only per Class
- Jars to be Clearly Labelled

Eggs

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

Horticulture

- Containers provided for Cut Flowers to be displayed in
- Must be grown by exhibitor & should not include flowering trees or shrubs unless stated
- Pot plants to be no larger than 30cm in Diameter
- Floral Art Section – Exhibitors need not have grown material used
- Distinct variety – one variety.
- Distinct colours – each must be different, distinct cut flower must be staged in Separate containers
- Asparagus Ferns will be disqualified if entered as a Fern and not Foliage

Photography

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

Junior art and Craft

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

Adult Arts & Craft

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

ADULT ARTS & CRAFT

KNITTING

1. Baby's Shawl. Or pram Cover.
2. Baby's Shawl. Or Pram Cover. Synthetic Fibre.
3. Pair Babies Booties. Wool / Wool Blend.
4. Pair Babies Booties. Synthetic Fibre.
5. Baby's Jacket – Cardigan-jumper Wool/wool blend
6. Baby's Jacket – Cardigan-jumper Synthetic Fibre.
7. Infants Out fit. 4 pieces up to size 4 Wool/ wool blend. Please attach each item together.
8. Infants Out fit. 4 items up to size 4 Synthetic fibre, please attach each item together.
9. Childs Cardigan- jacket- jumper-size 2-10 any ply Wool/ wool blend.
10. Childs Cardigan-jacket- jumper-size 2-10, any ply. Synthetic fibre.
11. Any Garment. Wool / Wool Blend-Suitable for a child.
12. Adults Cardigan or Jacket-jumper. Wool/Wool Blend.
13. Adults Cardigan or Jacket-jumper Synthetic Fibre.
14. Adults Jumper. Wool / Wool Blend. With Attachments.
15. Adults Jumper. Synthetic fibre.
16. Adults Vest. Wool/ Wool Blend.
17. Adults Vest. Synthetic fibre.
18. Any Garment made from pure wool /wool blend.
19. Any Garment made from Synthetic fibre.
20. Socks. Any style. Wool/ Wool blend.
21. Socks. Any Style. Synthetic fibre.
22. Accessories (Gloves, hats, scarves, hand bags) Any Material.
23. Any Article not previously mentioned.
24. Any Article not previously mentioned Synthetic Fibre.
25. Article (fine yarn), 3 ply or finer.
26. Set of 2 Coat hangers, knitted with any material.

CROCHET

27. Doiley, runner or cloth.
28. Doily, In Cotton thread. One only mounted on card.
29. .Table Centre. In Cotton.
30. Baby's Jacket or Cardigan. Any material.
31. Baby's Shawl- Pram Cover. Synthetic Fibre.
32. Travelling Knee rug.
33. Wrap-Stole- Shawl.
34. Rug suit Single, Double or Queen bed.
35. Fine Article 3ply or finer.
36. Accessories.
37. Any other Article not mentioned in Crochet. Any Material.

TEXTILES:

38. Article from Non traditional Source. Ie- Silk-Hemp-wire etc.
39. Creative Crochet- Own design- Non Traditional.
40. Item from Recycled Material.
41. Article using up to 4 mediums-ie- knitcrochet- sew-embroidery.
42. Article made from natural fibre not dyed.
43. Dressed Doll- Non Traditional.

DRESSMAKING/NEEDLECRAFT

44. Article , demonstrating smocking.
45. Any Article of Dress making.
46. Article or Garment not mentioned.

QUILTING:

47. Article of American style Patch work.
48. Article of Appliqué. Hand made.
49. Article of Appliqué Machine made.
50. Article of Quilting or wall hanging.
51. Patchwork Cushion.
52. Any Other Article not previously mentioned.

EMBROIDERY:

53. House Hold Linen- Any Article or set. (Excluding framed pieces)
54. Black work- 1 article or framed piece.
55. Counted thread work or pulled work. (Min Cross Stitch) any article or set or framed piece.
56. Wool Embroidery- Any article or framed picture. (Excluding canvas work)
57. Machine Embroidery- may include some hand embroidery.
58. Any other Type of Embroidery not previously provided for. Eg: STUMP WORK or RIBBON Work.
59. Creative Embroidery. Any article or framed piece of exhibitors own design and may include a combination of stitches, ribbons and threads. May be mounted framed or free.

FELTMAKING:

60. Hand felted Article or Garment. May be embellished with embroidery.

61. Any Hand Woven Article.

CROSS STITCH & COUNTED CROSS**STITCH:**

Samplers and Alphabets. Framed ready to hang .

62. Up to 50 cm.

63. 25 cm x 25 cm.

64. Up to 50 cm. Not ex 60cm

65. Wall hanging, Over 50 cm framed ready to hang.

66. Any other article not a framed picture or wall hanging.

67. Article of Grose Point/ Petit Point/ Tent stitch. Up to 50 cm.

68. Article of Grose point/ Petit Point / Tent stitch. Over 50 cm.

69. Article in half cross stitch. Up to 50 cm.

70. Article in half cross stitch. Over 50 cm.

71. Long Stitch Up to 50 cm.

72. Long Stitch. Over 50 cm.

73. Any other Article other than framed picture in long stitch.

74. Any other Article or framed picture in any other stitch not previously mentioned. Up to 50cm.

75. Any other Article or framed picture in any other stitch not previously mentioned . Over 50cm.

76. Creative Canvas Work. Any Stitch any design. Up to 50cm.

77. Creative Canvas Work. Any stitch, any design. Over 50 cm.

JEWELLERY:

78. Beaded Necklace.

79. Beaded Bracelet.

80. Beaded earrings.

81. Set of 3 items.

82. Brooch.

83. Wall Hanging or framed picture.

84. Dolls clothes using beads.

85. Beaded Hand Bag.

86. Any other article using Bead work.

HAND MADE LACE:

87. Any Article of hand made lace.

TOY MAKING:

88. Soft Toy entirely in felt.
89. Soft Toy Crocheted or Knitted.
90. Clown. Traditional.
91. Novelty Toy, other than a clown.
92. Toy suitable for a teenager's room.
93. Set of Bears.
94. Single Bear any theme.
95. Toy other than previously mentioned.

DOLLS

96. Rag Doll. Traditional.
97. Group of Dolls, to be ornamental.
98. Doll Dressed in Knitted or Crocheted Clothes.
99. Doll, hand made. Porcelain face and hand, feet. Clothing of your choice.
100. Doll in national costume.
101. A Dolls House or ornamental display.

EGG SHELL WORK:

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

METAL WORK

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

WOOD WORK:

104. Item turned on a lathe.
105. Article demonstrating wood carving.
106. Any other article of wood work. May include furniture. Suit a Childs play area.

MISCELLANEOUS CRAFTS

107. Article made from Leather.
108. Any Article made from moulded Ceramics.
109. Any Article made from Australian natural Materials.
110. Hand Painted China.
111. Hand Painted glass
112. Article of lead lighting
113. Article using mosaic
114. Decoupage. Any medium.
115. Copper Foiling. Sets allowed.
116. Article of silk painting.
117. Jig Saw mounted.
118. Latch Hook work.
119. Wax Candle, any design.
120. Home made soap

- 121. Any other Article not specified. Any medium.
- 122. Scrap booking. 1 page. Limit of 2 pages per Exhibitor.
- 123. Card making. Own design.
- 124. Item Using Calligraphy, eg. Bookmark, card, Letter, etc

PHOTOGRAPHY

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

Black & White

- 125. Any Subject
- 126. Local Scene 15km radius of Castlemaine

Color

- 127. Any Subject
- 128. Animal (farm animals/pets)
- 129. Wildlife
- 130. Insects
- 131. Landscape
- 132. Seascape
- 133. Floral Study
- 134. Portrait (1 person)
- 135. Child Study
- 136. Local Scene 15km radius of Castlemaine.
- 137. Photoshop or similar program enhanced photo
- 138. Your Favorite group of Photos. (4 photos mounted on card)

Just For Fun

- 139. Photo bomb
- 140. Selfie
- 141. Epic fail

ART

- 142. Water Colour Painting. Still Life.
- 143. Water Colour Painting. Portrait.
- 144. Water Colour any other theme.
- 145. Oil or Acrylic Painting. Land or Sea Scape
- 146. Oil or Acrylic Painting. Still Life.
- 147. Oil or Acrylic Painting. Portrait.
- 148. Oil or Acrylic Painting any other theme.
- 149. Pastel Painting. Land or Sea Scape.
- 150. Pastel Painting. Still Life.
- 151. Pastel Painting. Portrait.
- 152. Pastel Painting any other theme.
- 153. Abstract Painting any other medium.
- 154. Sketch. May be mounted on card or framed.

ADULT COOKING

155. Rich Fruit Cake (use Recipe at back of schedule)
156. Special Anniversary Cake (use recipe at back of schedule)
157. Victorian Sponge Sandwich (use recipe at back of schedule)
158. Carrot Cake, (not iced)
159. Fruit Cake Not Iced
160. Nut loaf (Nuts only)
161. Sultana cake (No peel)
162. Boiled fruit cake - Round or square tin
163. Plum Pudding (Cooked in cloth)
164. Plum pudding (Cooked in basin)
165. Orange Cake (not iced)
166. Ginger cake (not iced)
167. Chocolate cake (not iced)
168. Chocolate Mud Cake (iced)
169. Chocolate Sponge sandwich (not iced or filled)
170. Plain sponge sandwich (not iced or filled)
171. Ginger fluff (not iced or filled)
172. Banana cake (not iced)
173. Tea cake
174. Marble Cake (Square tin Iced.)
175. Cheese Cake any variety
176. Honey Roll (Mock Cream filling. Ends not to be cut)
177. Swiss jam roll (ends not to be cut)
178. Date scones – 6
179. Plain Scones -6
180. Drop scones – 6 (Scotch Pancakes)
181. 6 Decorated Cup Cakes (not muffin size, no manufactured ornaments)
182. Muffins (6 - not iced)
183. Apple Cakes (Small) 4 iced
184. Lamingtons - Six (Butter mixture, 4cm cube)
185. Sweet Slices- 2 distinct varieties (two pieces of each, cooked)
186. Sweet Slices - 2 distinct varieties (two pieces of each, uncooked)
187. Lemon Slice (iced)
188. Shortbread - 6 pieces
189. Vanilla slice, 4 pieces 5 cm square
190. Cream puff shells - 6
191. Eclairs (6, not iced)
192. Sticky Date Pudding (round or square tin)

ADULT COOKING CONT....

193. Meringues (6)
194. Macarons – (6)
195. Anzac Biscuits - 6
196. Jam Drop Biscuits (raspberry jam) (6)
197. 6 Florentines (7- 8cms)
198. Yo-Yo's - six
199. Biscuits (home-made, 3 distinct varieties, 3 of each)
200. Pumpkin scones (6)
201. Zucchini loaf (loaf tin)
202. Savoury Slice- 2 distinct varieties (two pieces of each)
203. Sausage rolls 4 (Puff pastry to be used)
204. Bread, any variety, machine made
205. Any other home made cake not previously mentioned

DECORATED CAKES

206. Any theme decorated on polystyrene (not cake)
207. Decorated Birthday or Christmas Cake- Fruit Cake. Decorated and iced. Open.
208. Decorated Cake. Any Theme other than above fruit cake
209. Fruit Cake iced and decorated. Restricted to exhibitors whom have not won a first prize in this section at the C'Maine Show

CONFECTIONARY:

210. Box Home Made Chocolates. 10 pce.
211. Home made chocolate novelty. 2 pce.
212. Chocolate Model. 1 pce.
213. Coconut ice. 4 pce.
214. Peanut Brittle. 4 pce.
215. Any other Hard Toffee.
216. Snow Balls. 4 only.
217. Chocolate Fudge
218. Any other sweet not previously mentioned

FARM PRODUCE

219. 6 Single Yolked Hen Eggs White
220. 6 Single Yolked Hen Eggs Brown
221. 6 Single Yolked Hen Eggs any other colour
222. 6 Duck Eggs

JAMS & PRESERVES: (Please Label all Jars/Bottles Clearly)

PICKLES, SAUCES AND RELISHES .

- 223. Pickles. Zucchini 1 jar.
- 224. Pickles. Green Tomato 1 jar.
- 225. Pickled Onions. 1 jar.
- 226. Olives. 1 Pres Jar.
- 227. Olive Oil. 1 bottle.
- 228. Tomato Sauce. 1 bottle.
- 229. Worcestershire Sauce 1 bottle
- 230. Marinade 1 bottle
- 231. Plum Sauce. 1 bottle.
- 232. Tomato Relish. 1 jar.
- 233. Tomato Chutney. 1 jar.
- 234. Any Preserved Fruit 1 Jar
- 235. Any Preserved Vege 1 Jar
- 236. Any other var Chutney 1 jar.
- 237. Any other vari sauce. 1 bottle.
- 238. Any other variety Relish. 1jar.
- 239. Any other variety Pickles. 1jar.

JAMS & MARMALADE

- 240. Lemon Butter. 1 jar.
- 241. Grapefruit Marmalade. 1 jar.
- 242. Orange Marmalade. 1 jar.
- 243. Mixed Citrus Marmalade. 1 jar.
- 244. Any Other Marmalade.1 jar.
- 245. Apricot Jam. 1 jar.
- 246. Raspberry Jam. 1 jar.
- 247. Blackberry Jam. 1 jar.
- 248. Strawberry Jam. 1 jar.
- 249. Fig Jam. 1 jar.
- 250. Plum Jam. 1 jar
- 251. Quince Jam 1 jar
- 252. Any Other Berry Variety Jam 1 jar.
- 253. Jelly any Variety. 1 jar.
- 254. Jam any Variety 1 jar.

HONEY

- 255. Yellow Box Honey. 500gm.
- 256. Light Honey, other than Yellow Box. 1 jar.
- 257. Dark Honey. 1 jar.
- 258. Block Bees Wax. 10 kg

HORTICULTURE.

POT PLANTS POT

- 259. One-Pot Plant in Bloom.
- 260. One Potted Maiden Hair Fern.
- 261. One-Potted Fern, any other Variety.
- 262. One-potted Begonia any variety
- 263. One-Potted Orchid in Bloom.
- 264. One-Potted Geranium.
- 265. One-Potted Pelargonium.
- 266. One-Potted Aspidistra.
- 267. One Foliage only Pot plant (not fern)
- 268. Novelty Pot Plant. No restrictions.
- 269. Flowering Azaleas.
- 270. One-Potted Cacti.
- 271. One-potted succulent any variety

CUT FLOWERS

- 272. Varieties cut flowers, 2 stems each.
- 273. purple Varieties cut flowers, (6 cuts, distinct varieties)
- 274. pink Varieties cut flowers, (6 cuts, distinct varieties)
- 275. red Varieties cut flowers, (6 cuts, distinct varieties)
- 276. blue Varieties cut flowers, (6 cuts, distinct varieties)
- 277. white Varieties cut flowers, (6 cuts, distinct varieties)
- 278. yellow Varieties cut flowers, (6 cuts, distinct varieties)
- 279. Full Blown Rose any variety, 1 stem.
- 280. 1 rose stem with multiple blooms
- 281. 3 varieties Roses, 1 bloom each variety.
- 282. 3 Roses, 1 variety.
- 283. Container Roses, 6 cuts.
- 284. 1 White Rose.
- 285. 1 Pink Rose.
- 286. 1 Yellow Rose.
- 287. 1 Red Rose.
- 288. 1 Tri-color/multicolor rose
- 289. 1 Single Petal Type Rose(any colour, between 4 to 8 petals, no more than 8)
- 290. 1 Rose any colour, not previously specified.
- 291. 6 Pansies, 6 distinct colours.
- 292. 3 Pansies, 3 distinct colours..
- 293. 3 Iceland Poppies, 3 distinct colours.
- 294. 1 Head Rhododendron.
- 295. 1 Spike Bearded Iris.

CUT FLOWERS CONT....

- 296. 3 Spikes Bearded Iris.
- 297. 1 container Bearded Iris.
- 298. 1 Bloom Bearded Iris.
- 299. 1 spike Fox Glove.
- 300. 1 spray of 3 varieties of flowering shrubs in bloom.
- 301. 1 spray of 2 varieties of flowering shrubs in bloom.
- 302. 6 cuts Sweet William, 1 container.
- 303. Sweet Peas, 8 stems, 4 colours, 2 stems each.
- 304. 1 cut Snap Dragon.
- 305. 10 Marguerites, 1 container.
- 306. Container Iceland Poppies, 6 cuts.
- 307. Container Geranium stems, 6 cuts.
- 308. Container Aquilegias, 4 cuts.
- 309. Container Lavender, 10 cuts.
- 310. Container Lilac, 1 variety, 4 cuts.
- 311. Container Flowers, variety not specified, 6 cuts.
- 312. Container Calendulas, 8 cuts.

FLORAL ART:

- 313. Arrangement using succulents
- 314. Shoulder Spray.
- 315. Tall Arrangement of Flowers.
- 316. Bowl of Spring Flowers, Suit table centre. **Must be in a Bowl**
- 317. Your Favourite Container of Flowers.
- 318. Arrangement using 3-5 flowers and foliage.
- 319. Arrangement of any Horticultural Material. No Flowers.
- 320. Small Posy of flowers for Hospital. Stems in water.
- 321. An arrangement of contrasting colours.
- 322. A colourful Dried Arrangement.
- 323. Arrangement suitable for Xmas Decoration.
- 324. Arrangement using artificial flowers.

GARDEN PRODUCE:

- 325. 3 beetroots
- 326. 6 Stalks Silverbeet.
- 327. 6 Stalks Rhubarb (with leaves attached).
- 328. 3 Parsnips
- 329. 3 Carrots.
- 330. 24 Pods Peas
- 331. Pumpkin.
- 332. 2 Lettuces.
- 333. Snow Peas (12)
- 334. 12 Pods Broad Beans.
- 335. Plate of strawberries
- 336. Radishes Bunch of 10.
- 337. 3 Onions Same Variety
- 338. 1 Cabbage
- 339. 3 Oranges
- 340. 3 Lemons.
- 341. 3 Apples Same Variety
- 342. 4 Varieties Herbs
- 343. Vegetable Patch Basket containing 4 different varieties of Garden Produce
- 344. Any Other Item of Garden Produce

CLASSES OPEN TO EXHIBITORS WHOM HAVE ANY FORM OF DISABILITY.

Arts & Craft

- 345. Photo any size –Portrait.
- 346. Photo any size – Fav Pet.
- 347. Your favorite photo.
- 348. Item of Knitting.
- 349. Item of Crochet.
- 350. Item of Sewing.
- 351. Item of Paint work.
- 352. Sketch.
- 353. Pottery.
- 354. Bead work.
- 355. Model made from a kit.
- 356. Item of wood work.
- 357. Item of metal work.
- 358. Model own design.
- 359. Any other article not mentioned.

Cooking

- 360. Any Cake (not iced)
- 361. Any Slice (4 pieces)
- 362. Any Cupcake or Muffin 4 in Paper cases (icing optional)
- 363. Any Biscuit or Cookie (4 pieces)
- 364. Jar of any Jam

Horticulture

- 365. 1 Rose
- 366. Pot Plant
- 367. Decorated Saucer
- 368. Vase of flowers
- 369. Item of garden produce grown by exhibitor

Junior Classes

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

Recipes are:

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

And even Lemon Butter



Shoobox Art



Gingerbread man/woman



Decorated Marie biscuits



Decorated shoe or boot



Papier mâché



Hairy Harry



Hand puppets



Edible necklace



Decorated boiled egg



Novelty fruit/vege



Shoobox garden



REGULATIONS

Photography

All photos to be mounted on **thick card** for displaying

Exhibit cards to be attached to bottom left hand side of card

Junior art and Craft

All drawings/paintings to be either in frame or mounted on thick card (200gsm+) for displaying purposes

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

Junior Cooking

Only packet cakes where mentioned.

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

PAPER PLATES ONLY with exhibit cards firmly attached

All plates to be white. No Boards Please.

Junior Horticulture

Containers provided for Cut Flowers to be displayed in

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

Distinct variety – one variety.

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

Hints For Junior Cooks

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

Hints for Junior Gardeners

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

Junior Arts & Crafts up to 4yrs old

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

- J1. Soft Toy. Any Design.
- J2. Decorative Lavender bag.. Any Medium.
- J3. Hand Painting on fabric, may be embellished with embroidery..
- J4. Painting. Any Medium. Framed or mounted on Card
- J5. Pastel Any Subject.
- J6. Drawing. Any Subject.
- J7. Scrap Booking
- J8. Piece of Collage
- J9. Print making. Lino or Mono Print.
- J10. Leather Work.
- J11. Metal. May have attachments.
- J12. Article of Wood Work. Not to be more than 1 metre in size.
- J13. Working Model. No Restrictions.
- J14. Pottery, any article.
- J15. Pressed and Dried Flowers. Framed
- J16. article of Decoupage

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

- J17. Novelty Article made from Natural Objects.
- J18. Papier Mache Article
- J19. Hand Puppets (handmade, any medium)
- J20. Christmas Decoration - for Tree
- J21. Any Article of Jewellery. Any Medium.
- J22. Decorated Hard Boiled Egg
- J23. Decorated shoe/boot - use eg diamante, paint, Jewels
etc
- J24. Shoe Box Art, Create 3D art using recycled materials
- J25. Any Other Article not previously Specified.

Up to 4 year old Photography.

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

- J26. Photography as above Human Portrait
- J27. Photography as above. Country Land scape.
- J28. Photography as above. Still Life.
- J29. Photography as above. Portrait Animal.
- J30. Photography as above. City Scene.
- J31. Photography as above. Toys

Junior Arts & Crafts 5-8 years old

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

- J32. Any Article of hand Knitting
- J33. Any Article of Crochet
- J34. Needlepoint Tapestry.
- J35. Article in Cross or Counted Cross stitch
- J36. Article in Long Stitch.
- J37. Article of Embroidery. Any stitch and design.
- J38. Article of Weaving. Any Material and design.
- J39. Any Article Demonstrating Patchwork., Quilting or Appliqué.
- J40. Article of Dressmaking.
- J41. Dressed Doll. Any Medium. Clothing only to be judged.
- J42. Soft Toy. Any Design.
- J43. Coat Hanger. Any Design .
- J44. Decorative Lavender bag.. Any Medium.
- J45. Latch Hook Work.
- J46. Hand Painting on fabric, may be embellished with embroidery..
- J47. Painting. Any Medium. Framed or mounted on Card
- J48. Pastel Any Subject.
- J49. Drawing. Any Subject.
- J50. Scrap Booking
- J51. Piece of Collage
- J52. Print making. Lino or Mono Print.
- J53. Leather Work.
- J54. Metal. May have attachments.
- J55. Article of Wood Work. Not to be more than 1 metre in size.
- J56. Model Made from a Kit. Not Lego.
- J57. Creative Model not made from Kit.

Junior Arts & Crafts 5-8 years old

cont...

- J58. Working Model. No Restrictions.
- J59. Pottery, any article.
- J60. Any Article of Moulded Ceramics.
- J61. Pressed and Dried Flowers. Framed
- J62. article of Decoupage
- J63. Novelty Article made from Natural Objects.
- J64. Papier Mache Article
- J65. Hand Puppets (handmade, any medium)
- J66. Christmas Decoration - for Tree
- J67. Any Article of Jewellery. Any Medium.
- J68. Decorated Hard Boiled Egg
- J69. Decorated shoe/boot - use eg diamante, paint, Jewels
etc
- J70. Shoe Box Art, Create 3D art using recycled materials
- J71. Any Other Article not previously Specified.

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

- J72. Photography as above Human Portrait
- J73. Photography as above. Country Land scape.
- J74. Photography as above. Still Life.
- J75. Photography as above. Portrait Animal.
- J76. Photography as above. City Scene.
- J77. Photography as above. Toys

Junior Arts & Crafts 9-12 years old

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

- J78. Any Article of hand Knitting.
- J79. Any Article of Crochet.
- J80. Needlepoint Tapestry.
- J81. Article in Cross or Counted Cross stitch
- J82. Article in Long Stitch.
- J83. Article of Embroidery. Any stitch and design.
- J84. Article of Weaving. Any Material and design.
- J85. Any Article Demonstrating Patchwork., Quilting or Appliqué.
- J86. Article of Dressmaking.
- J87. Dressed Doll. Any Medium. Clothing only to be judged.
- J88. Soft Toy. Any Design.
- J89. Coat Hanger. Any Design .
- J90. Decorative Lavender bag.. Any Medium.
- J91. Latch Hook Work.
- J92. Hand Painting on fabric, may be embellished with embroidery..
- J93. Painting. Any Medium. Framed or mounted on Card
- J94. Pastel Any Subject.
- J95. Drawing. Any Subject.
- J96. Scrap Booking
- J97. Piece of Collage
- J98. Print making. Lino or Mono Print.
- J99. Leather Work.
- J100. Metal. May have attachments.
- J101. Article of Wood Work. Not to be more than 1 metre in size.
- J102. Model Made from a Kit. Not Lego.
- J103. Creative Model not made from Kit.

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

- J104. Working Model. No Restrictions.
- J105. Pottery, any article.
- J106. Any Article of Moulded Ceramics.
- J107. Pressed and Dried Flowers. Framed
- J108. article of Decoupage
- J109. Novelty Article made from Natural Objects.
- J110. Papier Mache Article
- J111. Hand Puppets (handmade, any medium)
- J112. Christmas Decoration - for Tree
- J113. Any Article of Jewellery. Any Medium.
- J114. Decorated Hard Boiled Egg
- J115. Decorated shoe/boot - use eg diamante, paint, Jewels
etc
- J116. Shoe Box Art, Create 3D art using recycled materials
- J117. Any Other Article not previously Specified.

9-12 year old photography

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

- J118. Photography as above Human Portrait
- J119. Photography as above. Country Land scape.
- J120. Photography as above. Still Life.
- J121. Photography as above. Portrait Animal.
- J122. Photography as above. City Scene.
- J123. Photography as above. Toys

Junior Arts & Crafts 13-16 years old

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

- J124. Any Article of hand Knitting.
- J125. Any Article of Crochet.
- J126. Needlepoint Tapestry.
- J127. Article in Cross or Counted Cross stitch
- J128. Article in Long Stitch.
- J129. Article of Embroidery. Any stitch and design.
- J130. Article of Weaving. Any Material and design.
- J131. Any Article Demonstrating Patchwork., Quilting or Appliqué.
- J132. Article of Dressmaking.
- J133. Dressed Doll. Any Medium. Clothing only to be judged.
- J134. Soft Toy. Any Design.
- J135. Coat Hanger. Any Design .
- J136. Decorative Lavender bag.. Any Medium.
- J137. Latch Hook Work.
- J138. Hand Painting on fabric, may be embellished with embroidery..
- J139. Painting. Any Medium. Framed or mounted on Card
- J140. Pastel Any Subject.
- J141. Drawing. Any Subject.
- J142. Scrap Booking
- J143. Piece of Collage
- J144. Print making. Lino or Mono Print.
- J145. Leather Work.
- J146. Metal. May have attachments.
- J147. Article of Wood Work. Not to be more than 1 metre in size.
- J148. Model Made from a Kit. Not Lego.
- J149. Creative Model not made from Kit.

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

- J150. Working Model. No Restrictions.
- J151. Pottery, any article.
- J152. Any Article of Moulded Ceramics.
- J153. Pressed and Dried Flowers. Framed
- J154. article of Decoupage
- J155. Novelty Article made from Natural Objects.
- J156. Papier Mache Article
- J157. Hand Puppets (handmade, any medium)
- J158. Christmas Decoration - for Tree
- J159. Any Article of Jewellery. Any Medium.
- J160. Decorated Hard Boiled Egg
- J161. Decorated shoe/boot - use eg diamante, paint, Jewels
etc
- J162. Shoe Box Art, Create 3D art using recycled materials
- J163. Any Other Article not previously Specified.

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

- J164. Photography as above Human Portrait
- J165. Photography as above. Country Land scape.
- J166. Photography as above. Still Life.
- J167. Photography as above. Portrait Animal.
- J168. Photography as above. City Scene.
- J169. Photography as above. Toys

JUNIOR COOKING up to 4yrs old

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

- J170. Any variety of plain or flavoured cake made from a packet mix. Please include top of cake mix with your Exhibit.
- J171. 4 Small Cakes, baked in paper cases. 2 iced, 2 uniced.
- J172. 4 Plain Scones.
- J173. 4 Pce uncooked slice. Any one recipe.
- J174. 4 Pce cooked slice. Any one Recipe
- J175. Ginger Bread Man or Woman.
- J176. 3 Decorated Plain Bought Marie Biscuits
- J177. 4 Drop Cookies. Any one Recipe.
- J178. 4 Biscuits any one recipe
- J179. 4 Jam Drop Biscuits
- J180. 6 Rum Balls
- J181. 4 Honey Joys in paper cases
- J182. 4 Chocolate Crackles in Paper cases
- J183. 4 Pikelets or drop scones.
- J184. Decorated Cake any variety
- J185. Home Made Chocolates. 10 pce.
- J186. Home Made Chocolate Novelty. 1 pce.
- J187. Any Other Home made sweet. Not prev mentioned.
- J188. Any other item of cooking not previously mentioned

JUNIOR COOKING 5-8 years old

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

- J189. Boiled Fruit Cake-Recipe at back of Schedule
- J190. Fruit Cake. not iced
- J191. Carrot Cake, not iced
- J192. Swiss Roll, uncut ends.
- J193. Plain cake, not iced.
- J194. Chocolate Cake, not iced.
- J195. Orange Cake, not iced.
- J196. Marble Cake, not iced
- J197. Sponge Sandwich. Any Recipe, not filled or iced.
- J198. Two layer sponge. Filled and decorated.
- J199. Rainbow Layer Cake, iced
- J200. Mud Cake, not iced
- J201. Any variety of plain or flavoured cake made from a packet mix. Please include top of cake mix with your Exhibit.
- J202. Nut or fruit Loaf, baked in a cylindrical tin.
- J203. Any other Cake not Previously Mentioned, not iced
- J204. 4 Small Cakes, baked in paper cases. 2 iced, 2 uniced.
- J205. 4 Plain Scones.
- J206. 4 Pce uncooked slice. Any one recipe.
- J207. 4 Pce cooked slice. Any one Recipe
- J208. Ginger Bread Man or Woman.
- J209. 3 Decorated Plain Bought Marie Biscuits
- J210. 4 Drop Cookies. Any one Recipe.
- J211. 4 Biscuits any one recipe
- J212. 4 Jam Drop Biscuits
- J213. 6 Rum Balls
- J214. 4 Honey Joys in paper cases

JUNIOR COOKING 5-8 years old

cont...

- J215. 4 Chocolate Crackles in Paper cases
- J216. 4 Pikelets or drop scones.
- J217. 2 Pasties.
- J218. 4 Sausage Rolls.
- J219. Apple Pie Baked in foil plate.
- J220. Whole Meal or White Bread. 1 loaf.
- J221. Decorated Fruit Cake. Any Theme.
- J222. Decorated Cake any variety
- J223. Home Made Chocolates. 10 pce.
- J224. Home Made Chocolate Novelty. 1 pce.
- J225. Any Other Home made sweet. Not prev mentioned.
- J226. Lemon Butter. 1 jar.
- J227. Jam, any variety, one jar
- J228. Tomato Sauce 1 bottle
- J229. Any other item of cooking not previously mentioned

JUNIOR COOKING 9-12 years old

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

- J230. Boiled Fruit Cake-Recipe at back of Schedule
- J231. Fruit Cake. not iced
- J232. Carrot Cake, not iced
- J233. Swiss Roll, uncut ends.
- J234. Plain cake, not iced.
- J235. Chocolate Cake, not iced.
- J236. Orange Cake, not iced.
- J237. Marble Cake, not iced
- J238. Sponge Sandwich. Any Recipe, not filled or iced.
- J239. Two layer sponge. Filled and decorated.
- J240. Rainbow Layer Cake, iced
- J241. Mud Cake, not iced
- J242. Any variety of plain or flavoured cake made from a packet mix. Please include top of cake mix with your Exhibit.
- J243. Nut or fruit Loaf, baked in a cylindrical tin.
- J244. Any other Cake not Previously Mentioned, not iced
- J245. 4 Small Cakes, baked in paper cases. 2 iced, 2 uniced.
- J246. 4 Plain Scones.
- J247. 4 Pce uncooked slice. Any one recipe.
- J248. 4 Pce cooked slice. Any one Recipe
- J249. Ginger Bread Man or Woman.
- J250. 3 Decorated Plain Bought Marie Biscuits
- J251. 4 Drop Cookies. Any one Recipe.
- J252. 4 Biscuits any one recipe
- J253. 4 Jam Drop Biscuits
- J254. 6 Rum Balls
- J255. 4 Honey Joys in paper cases
- J256. 4 Chocolate Crackles in Paper cases
- J257. 4 Pikelets or drop scones.

Junior Cooking 9-12 Years CONT....

- J258. 2 Pasties.
 - J259. 4 Sausage Rolls.
 - J260. Apple Pie Baked in foil plate.
 - J261. Whole Meal or White Bread. 1 loaf.
 - J262. Decorated Fruit Cake. Any Theme.
 - J263. Decorated Cake any variety
 - J264. Home Made Chocolates. 10 pce.
 - J265. Home Made Chocolate Novelty. 1 pce.
 - J266. Any Other Home made sweet. Not prev mentioned.
 - J267. Lemon Butter. 1 jar.
 - J268. Jam, any variety, one jar
 - J269. Tomato Sauce 1 bottle
- Any other item of cooking not previously mentioned

JUNIOR COOKING 13-16 years old

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

- J270. Boiled Fruit Cake-Recipe at back of Schedule
- J271. Fruit Cake. not iced
- J272. Carrot Cake, not iced
- J273. Swiss Roll, uncut ends.
- J274. Plain cake, not iced.
- J275. Chocolate Cake, not iced.
- J276. Orange Cake, not iced.
- J277. Marble Cake, not iced
- J278. Sponge Sandwich. Any Recipe, not filled or iced.
- J279. Two layer sponge. Filled and decorated.
- J280. Rainbow Layer Cake, iced
- J281. Mud Cake, not iced
- J282. Any variety of plain or flavoured cake made from a packet mix. Please include top of cake mix with your Exhibit.

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

- J283. Nut or fruit Loaf, baked in a cylindrical tin.
- J284. Any other Cake not Previously Mentioned, not iced
- J285. 4 Small Cakes, baked in paper cases. 2 iced, 2 uniced.
- J286. 4 Plain Scones.
- J287. 4 Pce uncooked slice. Any one recipe.
- J288. 4 Pce cooked slice. Any one Recipe
- J289. Ginger Bread Man or Woman.
- J290. 3 Decorated Plain Bought Marie Biscuits
- J291. 4 Drop Cookies. Any one Recipe.
- J292. 4 Biscuits any one recipe
- J293. 4 Jam Drop Biscuits
- J294. 6 Rum Balls
- J295. 4 Honey Joys in paper cases
- J296. 4 Chocolate Crackles in Paper cases
- J297. 4 Pikelets or drop scones.
- J298. 2 Pasties.
- J299. 4 Sausage Rolls.
- J300. Apple Pie Baked in foil plate.
- J301. Whole Meal or White Bread. 1 loaf.
- J302. Decorated Fruit Cake. Any Theme.
- J303. Decorated Cake any variety
- J304. Home Made Chocolates. 10 pce.
- J305. Home Made Chocolate Novelty. 1 pce.
- J306. Any Other Home made sweet. Not prev mentioned.
- J307. Lemon Butter. 1 jar.
- J308. Jam, any variety, one jar
- J309. Tomato Sauce 1 bottle
- J310. Any other item of cooking not previously mentioned

JUNIOR HORTICULTURE up to 4yrs

old

- J311. 1 Rose any Variety
- J312. Container of flowers, 3 cuts
- J313. Pot Plant
- J314. Decorated Saucer
- J315. Small Vase of Flowers for Dressing Table
- J316. Dried arrangement up to 30cm in height
- J317. Edible Necklace: Fruit & Vegetables
- J318. Novelty of Fruit, Vege or Horticultural Material
- J319. Christmas Arrangement
- J320. Hairy Harry grown in pot or jar
- J321. Shoebox Garden (create miniature gardens in a shoebox, can be finished using small dolls, toy animals, toy bugs, sea shells etc)

JUNIOR HORTICULTURE 5-8 years

old

- J322. 1 Rose any Variety
- J323. Container of flowers, 3 cuts
- J324. Pot Plant
- J325. Decorated Saucer
- J326. Small Vase of Flowers for Dressing Table
- J327. Dried arrangement up to 30cm in height
- J328. Edible Necklace: Fruit & Vegetables
- J329. Novelty of Fruit, Vege or Horticultural Material
- J330. Christmas Arrangement
- J331. Hairy Harry grown in pot or jar
- J332. Shoebox Garden (create miniature gardens in a shoebox, can be finished using small dolls, toy animals, toy bugs, sea shells etc)

JUNIOR HORTICULTURE 9-12 years

old

- J333. 1 Rose any Variety
- J334. Container of flowers, 3 cuts
- J335. Pot Plant
- J336. Decorated Saucer
- J337. Small Vase of Flowers for Dressing Table
- J338. Dried arrangement up to 30cm in height
- J339. Edible Necklace: Fruit & Vegetables
- J340. Novelty of Fruit, Vege or Horticultural Material
- J341. Christmas Arrangement
- J342. Hairy Harry grown in pot or jar
- J343. Shoebox Garden (create miniature gardens in a shoebox, can be finished using small dolls, toy animals, toy bugs, sea shells etc)

JUNIOR HORTICULTURE 13-16 years old

- J344. 1 Rose any Variety
- J345. Container of flowers, 3 cuts
- J346. Pot Plant
- J347. Decorated Saucer
- J348. Small Vase of Flowers for Dressing Table
- J349. Dried arrangement up to 30cm in height
- J350. Edible Necklace: Fruit & Vegetables
- J351. Novelty of Fruit, Vege or Horticultural Material
- J352. Christmas Arrangement
- J353. Hairy Harry grown in pot or jar
- J354. Shoebox Garden (create miniature gardens in a shoebox, can be finished using small dolls, toy animals, toy bugs, sea shells etc)

RECIPES FOR COOKING SECTIONS

CLASS 156 Recipe for Rich Fruit Cake.

INGREDIENTS

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

Heres what to do:

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

Class 157 Anniversary Cake Recipe

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

1855 Recipe from Ryan House.

Ingredients:

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

2-1/2 cups white sugar

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

1 teaspoon baking powder.

4 eggs.

2 cups ground coconut.

½ teaspoon salt.

1 teaspoon vanilla.

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

1 pound mixed peel.

1 cup chopped dried apricots.

1 cup diced orange peel.

1 teaspoon orange extract.

5 cups white flour(divided)

HERES WHAT TO DO

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

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

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

well greased and floured.

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

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

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

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

CLASS 158 Victorian Sponge Sandwich Recipe

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

RECIPE:

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

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

Junior Boiled Fruit Cake Recipe

Ingredients

375gm Sunbeam Mixed Fruit.

½ Cup Sherry.

¾ cup brown sugar.

2 eggs lightly beaten.

1 teaspoon mixed spice.

2 tablespoons marmalade.

½ cup water

1 cup self raising flour.

125gm butter.

1 cup plain flour.

½ teaspoon bicarbonate soda.

¼ teaspoon salt.

Method for Boiled Fruit Cake.

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

Helpful Easy Recipes For Juniors,

including Papier Mache Glue!!

Jam drop biscuits

Ingredients

2 eggs

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

2 cups self-raising flour

125 g butter

Jam

Method

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

Add flour and mix into a stiff dough.

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

Bake at 180°C for about 15 minutes.

Lemon Butter

Ingredients

4 eggs

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

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

2 teaspoons finely grated lemon rind

125 g chopped butter

Method

Place eggs and sugar into a heatproof bowl.

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

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

Pour warm mixture into hot sterilised jars and seal immediately.

Ginger Bread man/woman

Ingredients

125g butter, softened

$\frac{1}{2}$ cup brown sugar, packed

$\frac{1}{2}$ cup golden syrup

1 egg, separated + 1 egg white, extra

2 $\frac{1}{2}$ cups plain flour

1 tbsp powdered ginger

1 tsp mixed spice

1 tsp bicarbonate of soda

2 cups icing sugar

150g packet smarties or chocolate buttons to decorate

Method

Preheat oven to 180°C.

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

Add egg yolk and golden syrup and mix until combined.

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

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

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

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

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

Chocolate crackles

INGREDIENTS

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

Method

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

Honey Joys

INGREDIENTS

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

Method

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

Papier Mache Glue

What You Need:

flour

water

salt

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

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

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

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

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

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

GENERAL REGULATIONS.

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

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

With full payment. Tickets and exhibitors copy of the entry form will be returned, only if a self-addressed envelope is supplied.

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

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

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

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

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

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

Stewards to be obeyed at all times.

8. The Society invites displays of exhibitions that may not be entered for prizes. However if a Judge wishes to award such a display it will be at their discretion, and on consultation with the Chief Steward of that section and a committee Member.

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

This includes livestock and Pavilion Entries.

10. The decision of the Judge shall be final.

11. In any case of dispute, a fee of \$50.00 must accompany the complaint in writing, and given to the Show Secretary. No later than 5pm on the day of the Show. The Committee shall determine the final report. The Fee of \$50.00 shall be forfeited. No appeal to a court of law or otherwise.

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

13. No Feature Show will be ran unless organized and ran by the Society. Breed Societies wishing to have inclusion in future Shows must apply in writing to the Secretary.

Consideration will be given at the earliest possible meeting of the Society.

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

PLEASE NOTE THE FOLLOWING:

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

President: Mr Chris D Dowler.
Senior Vice President: Mr Noel Flanagan.
Vice President: Mr Shane Rizzo.
Secretary: Public Officer- Ms Debbie Hamilton.
Assistant Secretary: Mrs Trudie Rizzo.
Treasurer: Dr Simon Wilson.

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

Junior Members

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

Honorary Life Members: Still with us- Mr W McKnight. Ms D K Hamilton. Miss J L Hamilton. Mrs TM Rizzo. Mrs C S Dowler. Miss L K Hamilton. Mr N B Flanagan. Mr GTonkin. Mr L Tonkin.

Honorary Deceased Life Members- R Sharp, HJ S McIntosh, LJT Stevens, C Hauser, AF Johnston, T McComb, C Woodman, S Warne, J Stone, L Heap, F Bennett, E Richards, K Lovelace, J Woodlock, C McCallum, J Oxley, H Timmins, W Pascoe, F Old, O James, R Bulkeley, J Woods, A Woods, A Harris, TJ Ottery, WJ Anderson, W Carr. E Bickford. A Watters.

Honorary Solicitor: Mr Ron Watters.

Honorary Veterinarians: Dr Alan Clarke & Dr Bruce Symes.

Special Thank you to the, SES, St Johns Ambulance. Castlemaine Police. CFA. Castlemaine Football Club. Castlemaine Netball Club. Camp Reserve Committee. Mt Alexander Shire- C&G Marshall Electrician. Keith Thompson.

Carnival and Street Parade Starts 6.30pm.

STREETPARADE Assemble at old Castlemaine Fire Station

Templeton Street Castlemaine

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

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

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

Sash and Trophy awarded to winners in each section.

BEST OVERALL TROPHY

BEST DECORATED FLOAT

BEST NOVELTY OR CHARACTER

BEST TRADE EXHIBIT

BEST SCHOOL OR GROUP EXHIBIT

Winners to be announced on the main arena 8pm

Friday Night Activities

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

WOOD CHOP EVENT 6.30pm

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

Saturday Animal Day.

Judging in Arena Horse Events approx 9.30am

- Fleeces, Art & Craft, Cooking, Horticulture,

AFFILIATED WITH

MIDLANDS GROUP ASSOCIATION INC

VICTORIAN AGRICULTURAL SOC

VICTORIAN COMM CLYDESDALE ASS

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

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

notes

