**Castlemaine & District Agricultural Society Inc**

**Est 1855- Celebrating 161st Show**

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**Friday Night 6.30pm 28th Oct 2016-Saturday 10am 29th Oct 2016**

**ARTS-CRAFT- COOKING- HORTICULTURE**

**SCHEDULE**

**Please read dates and times Carefully**

[**www.castlemaineshow.com.au**](http://www.castlemaineshow.com.au)

castlemaineshow@yarhoo.com.au

**Secretary- Debbie Hamilton**

**0413339058**

**Enquiries Contact**

**Show Secretary Debbie Hamilton**

**Mobile 0413 339 058**

**Office phone is only manned two weeks prior to show day**

**0354721548**

**Email:** **debbiehamilton@gcom.net.au**

**Website:www.castlemaineshow.com.au**

**Show starts 6.30pm Friday 28th October**

**Adults $10**

**Pensioners $5**

**Child up to 16 years $5**

**Child 6yrs and under FREE**

**PAVILION ENTRY CLOSING DATES & TIMES**

**PLEASE TAKE NOTE OF ENTRY CLOSING DATES AND TIMES**

**HAND CRAFTS, ART, PHOTOGRAPHY:**

* Entries **CLOSE** 4pm Saturday 22nd October 2016

Forms to be ***submitted prior to if possible or on this date***

* Exhibits **MUST** be in the Pavilion by 6pm Monday 24th Oct 2016

**HORTICULTURE and COOKING**

* Entries **Close 6pm Wednesday 26th Oct 2016**.
* Exhibits **MUST** be in the Pavilion by **10am** on Thursday 27th Oct 2016. **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

Post Office Box 65 Castlemaine.3450. Vic

**PLEASE READ SCHEDULE CAREFULLY**

**OFFICE HOURS**

Mon 17th Oct to Friday 21st Oct 10am to 5pm

Saturday 22nd Oct 10am to 4pm

Mon 24th Oct to Wednesday 26th Oct 9am to 6pm

Thurs 27th Oct 8am to 5pm

Fri 28th Oct 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

**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**

1. Doily, runner or cloth.
2. Doily, In Cotton thread. One only mounted on card.
3. .Table Centre. In Cotton.
4. Baby’s Jacket or Cardigan. Any material.
5. Baby’s Shawl- Pram Cover. Synthetic Fibre.
6. Travelling Knee rug.
7. Wrap-Stole- Shawl.
8. Rug suit Single, Double or Queen bed.
9. Fine Article 3ply or finer.
10. Accessories.
11. Any other Article not mentioned in Crochet. Any Material.

**TEXTILES:**

1. Article from Non traditional Source. Ie- Silk-Hemp-wire etc.
2. Creative Crochet- Own design- Non Traditional.
3. Item from Recycled Material.
4. Article using up to 4 mediums-ie- knitcrochet- sew-embroidery.
5. Article made from natural fibre not dyed.
6. Dressed Doll- Non Traditional.

**DRESSMAKING/NEEDLECRAFT**

1. Article , demonstrating smocking.
2. Any Article of Dress making.
3. Article or Garment not mentioned.

**QUILTING:**

1. Article of American style Patch work.
2. Article of Appliqué. Hand made.
3. Article of Appliqué Machine made.
4. Article of Quilting or wall hanging.
5. Patchwork Cushion.
6. Any Other Article not previously mentioned.

**EMBROIDERY:**

1. House Hold Linen- Any Article or set. (Excluding framed pieces)
2. Black work- 1 article or framed piece.
3. Counted thread work or pulled work. ( Min Cross Stitch) any article or set or framed piece.
4. Wool Embroidery- Any article or framed picture. (Excluding canvas work)
5. Machine Embroidery- may include some hand embroidery.
6. Any other Type of Embroidery not previously provided for. Eg: STUMP WORK or RIBBON Work.
7. Creative Embroidery. Any article or framed piece of exhibitors own design

**FELTMAKING:**

1. Hand felted Article or Garment. May be embellished with embroidery.
2. Any Hand Woven Article.

**CROSS STITCH & COUNTED CROSS**

**STITCH:**

Samplers and Alphabets. Framed ready to hang .

1. Up to 50 cm.
2. 25 cm x 25 cm.
3. Up to 50 cm. Not ex 60cm
4. Wall hanging, Over 50 cm framed ready to hang.
5. Any other article not a framed picture or wall hanging.
6. Article of Grose Point/ Petit Point/ Tent stitch. Up to 50 cm.
7. Article of Grose point/ Petit Point / Tent stitch. Over 50 cm.
8. Article in half cross stitch. Up to 50 cm.
9. Article in half cross stitch. Over 50 cm.
10. Long Stitch Up to 50 cm.
11. Long Stitch. Over 50 cm.
12. Any other Article other than framed picture in long stitch.
13. Any other Article or framed picture in any other stitch not previously mentioned. Up to 50cm.
14. Any other Article or framed picture in any other stitch not previously mentioned . Over 50cm.
15. Creative Canvas Work. Any Stitch any design. Up to 50cm.
16. Creative Canvas Work. Any stitch, any design. Over 50 cm.

**JEWELLERY:**

1. Beaded Necklace.
2. Beaded Bracelet.
3. Beaded earrings.
4. Set of 3 items.
5. Brooch.
6. Wall Hanging or framed picture.
7. Dolls clothes using beads.
8. Beaded Hand Bag.
9. Any other article using Bead work.

**HAND MADE LACE:**

1. Any Article of hand made lace.

**TOY MAKING:**

1. Soft Toy entirely in felt.
2. Soft Toy Crocheted or Knitted.
3. Clown. Traditional.
4. Novelty Toy, other than a clown.
5. Toy suitable for a teenager’s room.
6. Set of Bears.
7. Single Bear any theme.
8. Toy other than previously mentioned.

**DOLLS**

1. Rag Doll. Traditional.
2. Group of Dolls, to be ornamental.
3. Doll Dressed in Knitted or Crocheted Clothes.
4. Doll, hand made. Porcelain face and hand, feet. Clothing of your choice.
5. Doll in national costume.
6. A Dolls House or ornamental display.

**EGG SHELL WORK:**

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

**METAL WORK**

1. Any Article using metal, and may have accessories

Note if sufficient entries are received the items will be separated for judging.

**WOOD WORK:**

1. Item turned on a lathe.
2. Article demonstrating wood carving.
3. Any other article of wood work. May include furniture. Suit a Childs play area.

**MISCELLANEOUS CRAFTS**

1. Article made from Leather.
2. Any Article made from moulded Ceramics.
3. Any Article made from Australian natural Materials.
4. Hand Painted China.
5. Hand Painted glass
6. Article of lead lighting
7. Article using mosaic
8. Decoupage. Any medium.
9. Copper Foiling. Sets allowed.
10. Article of silk painting.
11. Jig Saw mounted.
12. Latch Hook work.
13. Wax Candle, any design.
14. Home made soap
15. Any other Article not specified. Any medium.
16. Scrap booking. 1 page. Limit of 2 pages per Exhibitor.
17. Card making. Own design.
18. 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

1. Any Subject
2. Local Scene 15km radius of Castlemaine

Color

1. Any Subject
2. Animal (farm animals/pets)
3. Wildlife
4. Insects
5. Landscape
6. Seascape
7. Floral Study
8. Portrait (1 person)
9. Child Study
10. Local Scene 15km radius of Castlemaine.
11. Photoshop or similar program enhanced photo
12. Your Favorite group of Photos. (4 photos mounted on card)

Just For Fun

1. Photo bomb
2. Selfie
3. Epic fail

**ART**

1. Water Colour Painting. Still Life.
2. Water Colour Painting. Portrait.
3. Water Colour any other theme.
4. Oil or Acrylic Painting. Land or Sea Scape
5. Oil or Acrylic Painting. Still Life.
6. Oil or Acrylic Painting. Portrait.
7. Oil or Acrylic Painting any other theme.
8. Pastel Painting. Land or Sea Scape.
9. Pastel Painting. Still Life.
10. Pastel Painting. Portrait.
11. Pastel Painting any other theme.
12. Abstract Painting any other medium.
13. Sketch. May be mounted on card or framed.

**ADULT COOKING**

1. Rich Fruit Cake (use Recipe at back of schedule)
2. Special Anniversary Cake (use recipe at back of schedule)
3. Victorian Sponge Sandwich (use recipe at back of schedule)
4. Carrot Cake, (not iced)
5. Fruit Cake Not Iced
6. Nut loaf (Nuts only)
7. Sultana cake (No peel)
8. Boiled fruit cake - Round or square tin
9. Plum Pudding (Cooked in cloth)
10. Plum pudding (Cooked in basin)
11. Orange Cake (not iced)
12. Ginger cake (not iced)
13. Chocolate cake (not iced )
14. Chocolate Mud Cake (iced)
15. Chocolate Sponge sandwich (not iced or filled)
16. Plain sponge sandwich (not iced or filled
17. Ginger fluff (not iced or filled)
18. Banana cake (not iced)
19. Tea cake
20. Marble Cake (Square tin Iced.)
21. Cheese Cake any variety
22. Honey Roll (Mock Cream filling. Ends not to be cut)
23. Swiss jam roll (ends not to be cut)
24. Date scones – 6
25. Plain Scones -6
26. Drop scones – 6 (Scotch Pancakes)
27. 6 Decorated Cup Cakes (not muffin size, no manufactured ornaments)
28. Muffins (6 - not iced)
29. Apple Cakes (Small) 4 iced
30. Lamingtons - Six (Butter mixture, 4cm cube)
31. Sweet Slices- 2 distinct varieties (two pieces of each, cooked)
32. Sweet Slices - 2 distinct varieties (two pieces of each, uncooked)
33. Lemon Slice (iced)
34. Shortbread - 6 pieces
35. Vanilla slice, 4 pieces 5 cm square
36. Cream puff shells - 6
37. Eclairs (6, not iced)
38. Sticky Date Pudding (round or square tin)

**ADULT COOKING CONT….**

1. Meringues (6)
2. Macarons – (6)
3. Anzac Biscuits - 6
4. Jam Drop Biscuits (raspberry jam) (6)
5. 6 Florentines ( 7- 8cms)
6. Yo-Yo’s - six
7. Biscuits (home-made, 3 distinct varieties, 3 of each)
8. Pumpkin scones (6)
9. Zucchini loaf (loaf tin)
10. Savoury Slice- 2 distinct varieties (two pieces of each)
11. Sausage rolls 4 (Puff pastry to be used)
12. Bread, any variety, machine made
13. Any other home made cake not previously mentioned

**DECORATED CAKES**

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

**CONFECTIONARY:**

1. Box Home Made Chocolates. 10 pce.
2. Home made chocolate novelty. 2 pce.
3. Chocolate Model. 1 pce.
4. Coconut ice. 4 pce.
5. Peanut Brittle. 4 pce.
6. Any other Hard Toffee.
7. Snow Balls. 4 only.
8. Chocolate Fudge
9. Any other sweet not previously mentioned

**FARM PRODUCE**

1. 6 Single Yolked Hen Eggs White
2. 6 Single Yolked Hen Eggs Brown
3. 6 Single Yolked Hen Eggs any other colour
4. 6 Duck Eggs

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

 **PICKLES, SAUCES AND RELISHES .**

1. Pickles. Zucchini 1 jar.
2. Pickles. Green Tomato 1 jar.
3. Pickled Onions. 1 jar.
4. Olives. 1 Pres Jar.
5. Olive Oil. 1 bottle.
6. Tomato Sauce. 1 bottle.
7. Worcestershire Sauce 1 bottle
8. Marinade 1 bottle
9. Plum Sauce. 1 bottle.
10. Tomato Relish. 1 jar.
11. Tomato Chutney. 1 jar.
12. Any Preserved Fruit 1 Jar
13. Any Preserved Vege 1 Jar
14. Any other var Chutney 1 jar.
15. Any other vari sauce. 1 bottle.
16. Any other variety Relish. 1jar.
17. Any other variety Pickles. 1jar.

**JAMS & MARMALADE**

1. Lemon Butter. 1 jar.
2. Grapefruit Marmalade. 1 jar.
3. Orange Marmalade. 1 jar.
4. Mixed Citrus Marmalade. 1 jar.
5. Any Other Marmalade.1 jar.
6. Apricot Jam. 1 jar.
7. Raspberry Jam. 1 jar.
8. Blackberry Jam. 1 jar.
9. Strawberry Jam. 1 jar.
10. Fig Jam. 1 jar.
11. Plum Jam. 1 jar
12. Quince Jam 1 jar
13. Any Other Berry Variety Jam 1 jar.
14. Jelly any Variety. 1 jar.
15. Jam any Variety 1 jar.

**HONEY**

1. Yellow Box Honey. 500gm.
2. Light Honey, other than Yellow Box. 1 jar.
3. Dark Honey. 1 jar.
4. Block Bees Wax. 10 kg

**HORTICULTURE.**

**POT PLANTS POT**

1. One-Pot Plant in Bloom.
2. One Potted Maiden Hair Fern.
3. One-Potted Fern, any other Variety.
4. One-potted Begonia any variety
5. One-Potted Orchid in Bloom.
6. One-Potted Geranium.
7. One-Potted Pelargonium.
8. One-Potted Aspidistra.
9. One Foliage only Pot plant (not fern)
10. Novelty Pot Plant. No restrictions.
11. Flowering Azaleas.
12. One-Potted Cacti.
13. One-potted succulent any variety

**CUT FLOWERS**

1. Varieties cut flowers, 2 stems each.
2. purple Varieties cut flowers, (6 cuts, distinct varieties)
3. pink Varieties cut flowers, (6 cuts, distinct varieties)
4. red Varieties cut flowers, (6 cuts, distinct varieties)
5. blue Varieties cut flowers, (6 cuts, distinct varieties)
6. white Varieties cut flowers, (6 cuts, distinct varieties)
7. yellow Varieties cut flowers, (6 cuts, distinct varieties)
8. Full Blown Rose any variety, 1 stem.
9. 1 rose stem with multiple blooms
10. 3 varieties Roses, 1 bloom each variety.
11. 3 Roses, 1 variety.
12. Container Roses, 6 cuts.
13. 1 White Rose.
14. 1 Pink Rose.
15. 1 Yellow Rose.
16. 1 Red Rose.
17. 1 Tri-color/multicolor rose
18. 1 Single Petal Type Rose( any colour, between 4 to 8 petals, no more than 8)
19. 1 Rose any colour, not previously specified.
20. 6 Pansies, 6 distinct colours.
21. 3 Pansies, 3 distinct colours..
22. 3 Iceland Poppies, 3 distinct colours.
23. 1 Head Rhododendron.
24. 1 Spike Bearded Iris.

**CUT FLOWERS CONT….**

1. 3 Spikes Bearded Iris.
2. 1 container Bearded Iris.
3. 1 Bloom Bearded Iris.
4. 1 spike Fox Glove.
5. 1 spray of 3 varieties of flowering shrubs in bloom.
6. 1 spray of 2 varieties of flowering shrubs in bloom.
7. 6 cuts Sweet William, I container.
8. Sweet Peas, 8 stems, 4 colours, 2 stems each.
9. 1 cut Snap Dragon.
10. 10 Marguerites, 1 container.
11. Container Iceland Poppies, 6 cuts.
12. Container Geranium stems, 6 cuts.
13. Container Aquilegias, 4 cuts.
14. Container Lavender, 10 cuts.
15. Container Lilac, 1 variety, 4 cuts.
16. Container Flowers, variety not specified, 6 cuts.
17. Container Calendulas, 8 cuts.

**FLORAL ART:**

1. Arrangement using succulents
2. Shoulder Spray.
3. Tall Arrangement of Flowers.
4. Bowl of Spring Flowers, Suit table centre**. Must be in a Bowl**
5. Your Favourite Container of Flowers.
6. Arrangement using 3-5 flowers and foliage.
7. Arrangement of any Horticultural Material. No Flowers.
8. Small Posy of flowers for Hospital. Stems in water.
9. An arrangement of contrasting colours.
10. A colourful Dried Arrangement.
11. Arrangement suitable for Xmas Decoration.
12. Arrangement using artificial flowers.

**GARDEN PRODUCE:**

1. 3 beetroots
2. 6 Stalks Silverbeet.
3. 6 Stalks Rhubarb (with leaves attached).
4. 3 Parsnips
5. 3 Carrots.
6. 24 Pods Peas
7. Pumpkin.
8. 2 Lettuces.
9. Snow Peas (12)
10. 12 Pods Broad Beans.
11. Plate of strawberries
12. Radishes Bunch of 10.
13. 3 Onions Same Variety
14. 1 Cabbage
15. 3 Oranges
16. 3 Lemons.
17. 3 Apples Same Variety
18. 4 Varieties Herbs
19. Vegetable Patch Basket containing 4 different varieties of Garden Produce
20. Any Other Item of Garden Produce

**CLASSES OPEN TO EXHIBITORS WHOM**

**HAVE ANY FORM OF DISABILITY.**

**Arts & Craft**

1. Photo any size –Portrait.
2. Photo any size – Fav Pet.
3. Your favorite photo.
4. Item of Knitting.
5. Item of Crochet.
6. Item of Sewing.
7. Item of Paint work.
8. Sketch.
9. Pottery.
10. Bead work.
11. Model made from a kit.
12. Item of wood work.
13. Item of metal work.
14. Model own design.
15. Any other article not mentioned.

**Cooking**

1. Any Cake (not iced)
2. Any Slice (4 pieces)
3. Any Cupcake or Muffin 4 in Paper cases (icing optional)
4. Any Biscuit or Cookie (4 pieces)
5. Jar of any Jam

**Horticulture**

1. 1 Rose
2. Pot Plant
3. Decorated Saucer
4. Vase of flowers
5. 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

**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)*

1. Soft Toy. Any Design.
2. Decorative Lavender bag.. Any Medium.
3. Hand Painting on fabric, may be embellished with embroidery..
4. Painting. Any Medium. Framed or mounted on Card
5. Pastel Any Subject.
6. Drawing. Any Subject.
7. Scrap Booking
8. Piece of Collage
9. Print making. Lino or Mono Print.
10. Leather Work.
11. Metal. May have attachments.
12. Article of Wood Work. Not to be more than 1 metre in size.
13. Working Model. No Restrictions.
14. Pottery, any article.
15. Pressed and Dried Flowers. Framed
16. article of Decoupage

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

1. Novelty Article made from Natural Objects.
2. Papier Mache Article
3. Hand Puppets (handmade, any medium)
4. Christmas Decoration - for Tree
5. Any Article of Jewellery. Any Medium.
6. Decorated Hard Boiled Egg
7. Decorated shoe/boot – use eg diamante, paint, Jewels etc
8. Shoe Box Art, Create 3D art using recycled materials
9. 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.**

1. Photography as above Human Portrait
2. Photography as above. Country Land scape.
3. Photography as above. Still Life.
4. Photography as above. Portrait Animal.
5. Photography as above. City Scene.
6. Photography as above. Toys

**Junior Arts & Crafts 5-8 years old**

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

1. Any Article of hand Knitting
2. Any Article of Crochet
3. Needlepoint Tapestry.
4. Article in Cross or Counted Cross stitch
5. Article in Long Stitch.
6. Article of Embroidery. Any stitch and design.
7. Article of Weaving. Any Material and design.
8. Any Article Demonstrating Patchwork., Quilting or Appliqué.
9. Article of Dressmaking.
10. Dressed Doll. Any Medium. Clothing only to be judged.
11. Soft Toy. Any Design.
12. Coat Hanger. Any Design .
13. Decorative Lavender bag.. Any Medium.
14. Latch Hook Work.
15. Hand Painting on fabric, may be embellished with embroidery..
16. Painting. Any Medium. Framed or mounted on Card
17. Pastel Any Subject.
18. Drawing. Any Subject.
19. Scrap Booking
20. Piece of Collage
21. Print making. Lino or Mono Print.
22. Leather Work.
23. Metal. May have attachments.
24. Article of Wood Work. Not to be more than 1 metre in size.
25. Model Made from a Kit. Not Lego.
26. Creative Model not made from Kit.

**Junior Arts & Crafts 5-8 years old cont…**

1. Working Model. No Restrictions.
2. Pottery, any article.
3. Any Article of Moulded Ceramics.
4. Pressed and Dried Flowers. Framed
5. article of Decoupage
6. Novelty Article made from Natural Objects.
7. Papier Mache Article
8. Hand Puppets (handmade, any medium)
9. Christmas Decoration - for Tree
10. Any Article of Jewellery. Any Medium.
11. Decorated Hard Boiled Egg
12. Decorated shoe/boot – use eg diamante, paint, Jewels etc
13. Shoe Box Art, Create 3D art using recycled materials
14. 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.**

1. Photography as above Human Portrait
2. Photography as above. Country Land scape.
3. Photography as above. Still Life.
4. Photography as above. Portrait Animal.
5. Photography as above. City Scene.
6. Photography as above. Toys

**Junior Arts & Crafts 9-12 years old**

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

1. Any Article of hand Knitting.
2. Any Article of Crochet.
3. Needlepoint Tapestry.
4. Article in Cross or Counted Cross stitch
5. Article in Long Stitch.
6. Article of Embroidery. Any stitch and design.
7. Article of Weaving. Any Material and design.
8. Any Article Demonstrating Patchwork., Quilting or Appliqué.
9. Article of Dressmaking.
10. Dressed Doll. Any Medium. Clothing only to be judged.
11. Soft Toy. Any Design.
12. Coat Hanger. Any Design .
13. Decorative Lavender bag.. Any Medium.
14. Latch Hook Work.
15. Hand Painting on fabric, may be embellished with embroidery..
16. Painting. Any Medium. Framed or mounted on Card
17. Pastel Any Subject.
18. Drawing. Any Subject.
19. Scrap Booking
20. Piece of Collage
21. Print making. Lino or Mono Print.
22. Leather Work.
23. Metal. May have attachments.
24. Article of Wood Work. Not to be more than 1 metre in size.
25. Model Made from a Kit. Not Lego.
26. Creative Model not made from Kit.

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

1. Working Model. No Restrictions.
2. Pottery, any article.
3. Any Article of Moulded Ceramics.
4. Pressed and Dried Flowers. Framed
5. article of Decoupage
6. Novelty Article made from Natural Objects.
7. Papier Mache Article
8. Hand Puppets (handmade, any medium)
9. Christmas Decoration - for Tree
10. Any Article of Jewellery. Any Medium.
11. Decorated Hard Boiled Egg
12. Decorated shoe/boot – use eg diamante, paint, Jewels etc
13. Shoe Box Art, Create 3D art using recycled materials
14. 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.**

1. Photography as above Human Portrait
2. Photography as above. Country Land scape.
3. Photography as above. Still Life.
4. Photography as above. Portrait Animal.
5. Photography as above. City Scene.
6. Photography as above. Toys

**Junior Arts & Crafts 13-16 years old**

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

1. Any Article of hand Knitting.
2. Any Article of Crochet.
3. Needlepoint Tapestry.
4. Article in Cross or Counted Cross stitch
5. Article in Long Stitch.
6. Article of Embroidery. Any stitch and design.
7. Article of Weaving. Any Material and design.
8. Any Article Demonstrating Patchwork., Quilting or Appliqué.
9. Article of Dressmaking.
10. Dressed Doll. Any Medium. Clothing only to be judged.
11. Soft Toy. Any Design.
12. Coat Hanger. Any Design .
13. Decorative Lavender bag.. Any Medium.
14. Latch Hook Work.
15. Hand Painting on fabric, may be embellished with embroidery..
16. Painting. Any Medium. Framed or mounted on Card
17. Pastel Any Subject.
18. Drawing. Any Subject.
19. Scrap Booking
20. Piece of Collage
21. Print making. Lino or Mono Print.
22. Leather Work.
23. Metal. May have attachments.
24. Article of Wood Work. Not to be more than 1 metre in size.
25. Model Made from a Kit. Not Lego.
26. Creative Model not made from Kit.

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

1. Working Model. No Restrictions.
2. Pottery, any article.
3. Any Article of Moulded Ceramics.
4. Pressed and Dried Flowers. Framed
5. article of Decoupage
6. Novelty Article made from Natural Objects.
7. Papier Mache Article
8. Hand Puppets (handmade, any medium)
9. Christmas Decoration - for Tree
10. Any Article of Jewellery. Any Medium.
11. Decorated Hard Boiled Egg
12. Decorated shoe/boot – use eg diamante, paint, Jewels etc
13. Shoe Box Art, Create 3D art using recycled materials
14. 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.**

1. Photography as above Human Portrait
2. Photography as above. Country Land scape.
3. Photography as above. Still Life.
4. Photography as above. Portrait Animal.
5. Photography as above. City Scene.
6. Photography as above. Toys

**JUNIOR COOKING up to 4yrs old**

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

1. Any variety of plain or flavoured cake made from a packet mix. Please include top of cake mix with your Exhibit.
2. 4 Small Cakes, baked in paper cases. 2 iced, 2 uniced.
3. 4 Plain Scones.
4. 4 Pce uncooked slice. Any one recipe.
5. 4 Pce cooked slice. Any one Recipe
6. Ginger Bread Man or Woman.
7. 3 Decorated Plain Bought Marie Biscuits
8. 4 Drop Cookies. Any one Recipe.
9. 4 Biscuits any one recipe
10. 4 Jam Drop Biscuits
11. 6 Rum Balls
12. 4 Honey Joys in paper cases
13. 4 Chocolate Crackles in Paper cases
14. 4 Pikelets or drop scones.
15. Decorated Cake any variety
16. Home Made Chocolates. 10 pce.
17. Home Made Chocolate Novelty. 1 pce.
18. Any Other Home made sweet. Not prev mentioned.
19. Any other item of cooking not previously mentioned

**JUNIOR COOKING 5-8 years old**

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

1. Boiled Fruit Cake-Recipe at back of Schedule
2. Fruit Cake. not iced
3. Carrot Cake, not iced
4. Swiss Roll, uncut ends.
5. Plain cake, not iced.
6. Chocolate Cake, not iced.
7. Orange Cake, not iced.
8. Marble Cake, not iced
9. Sponge Sandwich. Any Recipe, not filled or iced.
10. Two layer sponge. Filled and decorated.
11. Rainbow Layer Cake, iced
12. Mud Cake, not iced
13. Any variety of plain or flavoured cake made from a packet mix. Please include top of cake mix with your Exhibit.
14. Nut or fruit Loaf, baked in a cylindrical tin.
15. Any other Cake not Previously Mentioned, not iced
16. 4 Small Cakes, baked in paper cases. 2 iced, 2 uniced.
17. 4 Plain Scones.
18. 4 Pce uncooked slice. Any one recipe.
19. 4 Pce cooked slice. Any one Recipe
20. Ginger Bread Man or Woman.
21. 3 Decorated Plain Bought Marie Biscuits
22. 4 Drop Cookies. Any one Recipe.
23. 4 Biscuits any one recipe
24. 4 Jam Drop Biscuits
25. 6 Rum Balls
26. 4 Honey Joys in paper cases

**JUNIOR COOKING 5-8 years old cont…**

1. 4 Chocolate Crackles in Paper cases
2. 4 Pikelets or drop scones.
3. 2 Pasties.
4. 4 Sausage Rolls.
5. Apple Pie Baked in foil plate.
6. Whole Meal or White Bread. 1 loaf.
7. Decorated Fruit Cake. Any Theme.
8. Decorated Cake any variety
9. Home Made Chocolates. 10 pce.
10. Home Made Chocolate Novelty. 1 pce.
11. Any Other Home made sweet. Not prev mentioned.
12. Lemon Butter. 1 jar.
13. Jam, any variety, one jar
14. Tomato Sauce 1 bottle
15. Any other item of cooking not previously mentioned

**JUNIOR COOKING 9-12 years old**

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

1. Boiled Fruit Cake-Recipe at back of Schedule
2. Fruit Cake. not iced
3. Carrot Cake, not iced
4. Swiss Roll, uncut ends.
5. Plain cake, not iced.
6. Chocolate Cake, not iced.
7. Orange Cake, not iced.
8. Marble Cake, not iced
9. Sponge Sandwich. Any Recipe, not filled or iced.
10. Two layer sponge. Filled and decorated.
11. Rainbow Layer Cake, iced
12. Mud Cake, not iced
13. Any variety of plain or flavoured cake made from a packet mix. Please include top of cake mix with your Exhibit.
14. Nut or fruit Loaf, baked in a cylindrical tin.
15. Any other Cake not Previously Mentioned, not iced
16. 4 Small Cakes, baked in paper cases. 2 iced, 2 uniced.
17. 4 Plain Scones.
18. 4 Pce uncooked slice. Any one recipe.
19. 4 Pce cooked slice. Any one Recipe
20. Ginger Bread Man or Woman.
21. 3 Decorated Plain Bought Marie Biscuits
22. 4 Drop Cookies. Any one Recipe.
23. 4 Biscuits any one recipe
24. 4 Jam Drop Biscuits
25. 6 Rum Balls
26. 4 Honey Joys in paper cases
27. 4 Chocolate Crackles in Paper cases
28. 4 Pikelets or drop scones.

**Junior Cooking 9-12 Years CONT…..**

1. 2 Pasties.
2. 4 Sausage Rolls.
3. Apple Pie Baked in foil plate.
4. Whole Meal or White Bread. 1 loaf.
5. Decorated Fruit Cake. Any Theme.
6. Decorated Cake any variety
7. Home Made Chocolates. 10 pce.
8. Home Made Chocolate Novelty. 1 pce.
9. Any Other Home made sweet. Not prev mentioned.
10. Lemon Butter. 1 jar.
11. Jam, any variety, one jar
12. Tomato Sauce 1 bottle
13. Any other item of cooking not previously mentioned

**JUNIOR COOKING 13-16 years old**

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

1. Boiled Fruit Cake-Recipe at back of Schedule
2. Fruit Cake. not iced
3. Carrot Cake, not iced
4. Swiss Roll, uncut ends.
5. Plain cake, not iced.
6. Chocolate Cake, not iced.
7. Orange Cake, not iced.
8. Marble Cake, not iced
9. Sponge Sandwich. Any Recipe, not filled or iced.
10. Two layer sponge. Filled and decorated.
11. Rainbow Layer Cake, iced
12. Mud Cake, not iced
13. 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……**

1. Nut or fruit Loaf, baked in a cylindrical tin.
2. Any other Cake not Previously Mentioned, not iced
3. 4 Small Cakes, baked in paper cases. 2 iced, 2 uniced.
4. 4 Plain Scones.
5. 4 Pce uncooked slice. Any one recipe.
6. 4 Pce cooked slice. Any one Recipe
7. Ginger Bread Man or Woman.
8. 3 Decorated Plain Bought Marie Biscuits
9. 4 Drop Cookies. Any one Recipe.
10. 4 Biscuits any one recipe
11. 4 Jam Drop Biscuits
12. 6 Rum Balls
13. 4 Honey Joys in paper cases
14. 4 Chocolate Crackles in Paper cases
15. 4 Pikelets or drop scones.
16. 2 Pasties.
17. 4 Sausage Rolls.
18. Apple Pie Baked in foil plate.
19. Whole Meal or White Bread. 1 loaf.
20. Decorated Fruit Cake. Any Theme.
21. Decorated Cake any variety
22. Home Made Chocolates. 10 pce.
23. Home Made Chocolate Novelty. 1 pce.
24. Any Other Home made sweet. Not prev mentioned.
25. Lemon Butter. 1 jar.
26. Jam, any variety, one jar
27. Tomato Sauce 1 bottle
28. Any other item of cooking not previously mentioned

**JUNIOR HORTICULTURE up to 4yrs old**

1. 1 Rose any Variety
2. Container of flowers, 3 cuts
3. Pot Plant
4. Decorated Saucer
5. Small Vase of Flowers for Dressing Table
6. Dried arrangement up to 30cm in height
7. Edible Necklace: Fruit & Vegetables
8. Novelty of Fruit, Vege or Horticultural Material
9. Christmas Arrangement
10. Hairy Harry grown in pot or jar
11. 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**

1. 1 Rose any Variety
2. Container of flowers, 3 cuts
3. Pot Plant
4. Decorated Saucer
5. Small Vase of Flowers for Dressing Table
6. Dried arrangement up to 30cm in height
7. Edible Necklace: Fruit & Vegetables
8. Novelty of Fruit, Vege or Horticultural Material
9. Christmas Arrangement
10. Hairy Harry grown in pot or jar
11. 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**

1. 1 Rose any Variety
2. Container of flowers, 3 cuts
3. Pot Plant
4. Decorated Saucer
5. Small Vase of Flowers for Dressing Table
6. Dried arrangement up to 30cm in height
7. Edible Necklace: Fruit & Vegetables
8. Novelty of Fruit, Vege or Horticultural Material
9. Christmas Arrangement
10. Hairy Harry grown in pot or jar
11. 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**

1. 1 Rose any Variety
2. Container of flowers, 3 cuts
3. Pot Plant
4. Decorated Saucer
5. Small Vase of Flowers for Dressing Table
6. Dried arrangement up to 30cm in height
7. Edible Necklace: Fruit & Vegetables
8. Novelty of Fruit, Vege or Horticultural Material
9. Christmas Arrangement
10. Hairy Harry grown in pot or jar
11. 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 sweats 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 beaton.

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
¾ 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
¾ cup sugar
½ 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

½ cup brown sugar, packed

½ cup golden syrup

1 egg, separated + I egg white, extra

2 ½ 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 copha, chopped

#### Method

In a large bowl, mix the Kellogg's® Rice Bubbles®, icing sugar, cocoa & coconut. Slowly melt the copha® 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 bumps. 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 Bulkley, 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

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