

Alexandra Pastoral &
Agricultural Association Inc.

136th Annual Spring Show

1874 - 2019

NOVEMBER 9TH 2019

PAVILION SECTION



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

ENTRIES: THE PAVILION AT THE SHOWGROUNDS IS OPEN ON
WEDNESDAY 6th NOVEMBER, 12pm - 6pm,
THURSDAY 7th NOVEMBER, 10am - 6pm &
FRIDAY 8th NOVEMBER, 8.30am – 10.30am

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

SECTION ENTRY TIMES

HANDCRAFTS & PHOTOGRAPHY:

Entries to be entered and staged by 6pm on WEDNESDAY 6TH,
ready for judging on THURSDAY 7TH.

No entries will be taken on THURSDAY 7TH

COOKING:

Entry forms to be entered by 6pm THURSDAY 7th and exhibits to be
staged no later than 10.30am, Friday 8th ready for judging. No late
entries will be taken

EGGS, FRUIT & VEGETABLES, HORTICULTURE & CLUB ENTRY:

Entries to be entered and staged no later than 10.30am on Friday 8th
ready for judging.

WOODWORK:

Entries to be entered & staged by 6pm THURSDAY 7th

SCHOOL WORK DISPLAYS:

All displays to be in and on show by 5pm THURSDAY 7th.

JUDGING: HANDCRAFTS & PHOTOGRAPHY JUDGED THURSDAY
7TH OTHER SECTIONS IN PAVILION WILL BE JUDGED
ON FRIDAY, NOVEMBER 8th.

PRIZE CARD & RIBBON AWARDED TO FIRST & SECOND PLACES

SPECIAL CLASS: CLASSES MARKED WITH AN ASTERISK(*), WINNERS
GO ON TO THE CENTRAL & UPPER GOULBURN
GROUP FINAL IN 2020. eg. 40. *KNITTED
COATHANGER

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

PAVILION STEWARDESSES

| | |
|--|------------------|
| President/Head Stewardess:- Mrs Marg Rouse | Ph. 5772 1164 |
| Secretary/Treasurer:- Miss Pam Petersen | Ph. 5772 2002 |
| Fruit & Vegetables /Eggs:- Sections F & E | |
| Head Stewardess:- Mrs Marg Rouse | Ph. 5772 1164 |
| Horticulture:- Section H | |
| Stewardesses:- Mrs Norma Hodson | Ph. 5773 4293 |
| Mrs Marcia Lamrock | Ph. 0400 177 816 |
| Club Entry:- | |
| Head Stewardess:- Mrs Wendy Wernicke | Ph. 5772 3257 |
| Cooking:- Section C | |
| Head Stewardess:- Mrs Maureen Holohan | Ph. 0402 804 517 |
| Stewardess:- Mrs Pam Kingston | |
| Handcraft:- Section X | |
| Head Stewardess:- Mrs Sue Wynn | Ph. 0412 435 946 |
| Woodwork:- Section W | |
| Steward:- Miss Pam Petersen | Ph. 5772 2002 |
| Photography:- Section P | |
| Stewardesses:- Mrs Julie Kirby | Ph. 0409 354 376 |
| Ms Julie Hardy | |
| School Work:- Section S | |
| Head Stewardess:- Miss Pam Petersen | Ph. 5772 2002 |

Rules and Regulations

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

HOMEGROWN FRUIT & VEGETABLES SECTION F

Head Stewardess: M Rouse 5772 1164

NOTE: All entries to be staged by 10.30am on Friday 8th

Special Prize: Aggregate sponsored by Bedrock Garden Supplies

CLASS NUMBERS

OPEN

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

UNDER 14 YEARS

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

EGGS SECTION E

Special Prize: Best Eggs

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

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

HORTICULTURE SECTION H

Stewardesses: Mrs Norma Hodson 5773 4293,

Mrs Marcia Lamrock 0400 177 816, Mrs Hazel Kaye, Mrs Marie Collard

RULES FOR EXHIBITORS

- All entries to be entered and staged by 10.30am Friday November 8th.
- Entries are limited to two (2) per person in each class.
- Flowers must NOT be wired, including roses, unless otherwise stated.
- Flowers to be grown by exhibitor, **except in floral art.**
- A floribunda rose is a flowered stem of roses. Judges favour the stem with the greatest number of fresh open and partly open flowers arranged on one stem.

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

SPECIAL PRIZES

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

Best Rose in Show sponsored by Bedrock Supplies

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

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

OPEN

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

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

POTTED PLANT

- POTTED SUCCULENT/CACTUS, pot no larger than 20cm
- POTTED HERB, fragrant, culinary or medicinal no bigger than 20cm

FLORAL ART

Arrangements in Floral Art are to be
no wider than 40cm & no higher than 60cm.

Fresh or dried horticulture material to be used, no artificial

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

14 TO 17 YEARS

Entries limited to one per child per class

- CHRISTMAS ARRANGEMENT OF FLOWERS
- SUCCULENT GARDEN, no larger than 20cm

10 TO 13 YEARS

Entries limited to one per child per class

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

6 TO 9 YEARS

Entries limited to one per child per class

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

5 YEARS & UNDER

Entries limited to one per child per class

- BLOOM OF CHOICE
- DECORATED PINE CONE

CLUB ENTRY

Head Stewardess: Mrs Wendy Wernicke

NOTE: all entries to be staged by 10.30am Friday November 8th

CLUB ENTRY FEE: \$1.00 per club

Sponsored by R & S Wynn

Theme: 'Picnic Basket',

points given for presentation.

All items 1-4 to be included, displayed in a basket no larger than 40cm. No more than 3 props can be used.

1. HOMEMADE PIE
2. HANDMADE SERVIETTE
3. A BUNCH OF MIXED FLOWERS
4. HOMEMADE TOMATO SAUCE

COOKING SECTION C

Head Stewardess: Mrs Maureen Holohan 0402 804 517

Stewardess: Mrs Pam Kingston & Mrs Joan Coller

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

RULES FOR EXHIBITORS

- All entries to be entered by 6pm on Thursday 7th
- All cooking to be on shelves by 10.30am on Friday 8th
- All entries must be cooked in your own home oven
- All cooking to be displayed on white **plastic dinner plates** not exceeding 1" over all cake size
- **Plastic bread and butter plates** for the children's entries
- Labels to be **attached to plastic plate NOT to plastic bags, no glad wrap allowed**
- Cakes must not be shown cut and must not be iced unless stated
- **NO LATE ENTRIES WILL BE TAKEN, but will be displayed**
- Entries are limited to two (2) per person per class
- No ring tins for cakes
- Cakes must **NOT** be cooled on wire racks

OPEN

CLASS NUMBERS

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

REGULATIONS FOR CLASSES 18 & 19

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

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

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

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

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

Exhibitors are to follow the recipe & specifications as follows.

VAS CARROT CAKE:

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

METHOD:

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

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

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

VAS RICH FRUIT CAKE RECIPE:

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

METHOD:

Mix together all the fruit and nuts and sprinkle with sherry or brandy.

Cover and leave for at least 1 hour, but preferably overnight.

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

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

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

JAMS AND PRESERVES

Jams & Preserves must have jam pot covers –

ENTRIES WILL NOT BE JUDGED WITH METAL LIDS

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

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

14 TO 17 YEARS

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

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

REGULATIONS FOR 36 & 37 same as class 18 & 19 Open section
The following recipe is compulsory for all entrants:

VAS JUNIOR BOILED FRUIT CAKE RECIPE

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

METHOD:

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

VAS CARROT & DATE MUFFINS

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

METHOD:

Heat oven 190°C (moderately hot). Line a 12 hole muffin tin with large paper cases, classic white muffin cases, size 35mmH x 90mmW x 50mm Base

Sift dry ingredients into a large bowl, stir in dates & carrots. Add combined marmalade, oil, eggs, juice & milk. Mix until just combined. Spoon mixture evenly in cases. Cook for 20 minutes or until skewer comes out clean.

Stand muffins in pan for 5 minutes then turn out to cool.

10 TO 13 YEARS

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

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

6 TO 9 YEARS

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

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

5 YEARS & UNDER

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

49. 5 CHOCOLATE BALLS, presented on plastic bread & butter plate,
50. LOLLY NECKLACE

CHOCOLATE BALLS

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

METHOD:

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

HANDCRAFTS SECTION X

Head Stewardess: Mrs Sue Wynn 0412 435 946

Special Prizes:

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

RULES FOR EXHIBITORS

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

OPEN

REGULATIONS for Classes 1, 19, 30, 39 & 40

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

PATCHWORK, APPLIQUE AND QUILTING

If professionally quilted, please include quilters name on entry

1. * VAS PATCHWORK COMPETITION

Patchwork piece, no more than 1 metre on any one side, machine pieced & machine quilted, only finished articles accepted. Minimal embellishments. Small amount only not to overpower patchwork.

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

JUNIOR – UNDER 18 YEARS

13. ARTICLE OF PATCHWORK OR QUILTING

NOVICE -

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

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

KNITTING

19. * VAS KNITTING COMPETITION

A hand knitted garment for an infant/child, up to 3-5 years of age. Article must be made from pure wool/wool blend of any ply and must have attached label from wool used or label or receipt from woollen mill

20. HAND KNITTED RUG
21. HAND KNITTED SCARF
22. *HAND KNITTED BEANIE
23. ADULTS JUMPER OR CARDIGAN,
24. CHILD'S HAND KNITTED ARTICLE
25. HAND KNITTED WRAP, SHAWL OR PONCHO
26. MACHINE KNITTED ARTICLE
27. * KNITTED COATHANGER
28. PAIR OF HAND KNITTED SOCKS
29. KNITTED ARTICLE NOT MENTIONED IN SCHEDULE

CROCHETING

30. * VAS CROCHET COMPETITION

One item of Crochet, no larger than 50cm on any one side made from pure wool/wool blend of any ply, label attached or receipt from woollen mill.

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

COUNTED CROSS STITCH

37. COUNTED CROSS STITCH, mounted, small
38. CROSS STITCH ARTICLE not mentioned in schedule

MISCELLANEOUS

39. * VAS HAND EMBROIDERY COMPETITION

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

40.* VAS SEWING COMPETITION

Tote/Carry Bag no larger than 50cm on either side with fabric handle/s & lined, minimum embellishments allowed. Sewn by machines & maybe hand finished. Knitted/crocheted items not acceptable.

41. ARTICLE OF TAPESTRY
42. ARTICLE OF EMBROIDERY
43. FANCY CUSHION
44. CHRISTMAS DECORATION
45. * ONE PIECE OF HAND BEADED JEWELLERY
46. * PAGE OF SCRAPBOOKING
47. * HANDMADE CARD
48. ARTICLE OF SEWING
49. PAGE OF ADULT COLOURING
50. LONGSTITCH
51. TEA COSY
52. SOFT TOY. Soft & safe. No more than four (4) in a group
53. ARTICLE OF CRAFT. Not mentioned in schedule

SPINNING

54. 1 SKEIN HANDSPUN, NATURAL
55. 1 SKEIN HANDSPUN, DYED
56. ARTICLE MADE FROM HANDSPUN FIBRES
57. ARTICLE OF FELTING
58. FIRST SPIN BY A NOVICE

14 TO 17 YEARS

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

10 TO 13 YEARS

62. * HANDMADE CARD
63. MODEL CONSTRUCTED FROM A KIT (no Lego)
64. CHRISTMAS DECORATION
65. DRAWING A4 SHEET PAPER ONLY, (name & age on back of drawing), not mounted
66. ARTICLE OF CRAFT

6 TO 9 YEARS

67. DECORATED TIN
68. LEGO CONSTRUCTION, no bigger than A4 & displayed on firm base
69. DRAWING A4 SHEET PAPER ONLY (name and age on back of drawing) not mounted
70. ARTICLE MADE OF RECYCLED MATERIAL
71. ARTICLE OF CRAFT

5 YEARS & UNDER

72. A4 DRAWING
73. COLLAGE
74. ARTICLE OF CRAFT

PHOTOGRAPHY SECTION P

Stewardesses: Mrs Julie Kirby 0409 354 376
Ms Julie Hardy

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

RULES FOR EXHIBITORS

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

NO FRAMES

- Photos no more than two years old and exhibitors own work
- Maximum two entries per person per class
- Classes 3 to 8 reserved for members of Camera Clubs. Camera Club members not eligible to enter classes 9 to 43

REGULATIONS for classes 1 & 2

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

1. * VAS OPEN PHOTOGRAPHY COMPETITION

Subject: "PHOTO FEATURING WATER"

- Unframed, not larger than 20x30cms, must be mounted (mount no larger than 3cms), black & white or colour. Professional photographers not eligible.

2. * VAS JUNIOR PHOTOGRAPHY COMPETITION

Subject: "PHOTO FEATURING WATER"

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

CAMERA CLUB MEMBERS ONLY

Strictly only 2 entries per person per class

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

3. SEASCAPE/CITYSCAPE/LANDSCAPE
4. PEOPLE
5. ANIMALS
6. BLACK & WHITE
7. ARCHITECTURE
8. DIGITALLY ENHANCED

OPEN

Strictly only 2 entries per person per class

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

9. SEASONS OR NATURE
10. 1 PERSON OR GROUP PORTRAIT
11. SEASCAPE/CITYSCAPE/LANDSCAPE
12. ARCHITECTURE
13. ANIMAL/S / BIRD/S
14. PHOTO FROM A DEVICE (eg. smartphone, tablet, iphone)
15. DRONE / AERIAL SHOT
16. BLACK & WHITE

14 TO 17 YEARS

Strictly only 2 entries per person per class

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

17. SEASONS OR NATURE
18. FAVOURITE PERSON SHOT
19. SEASCAPE/CITYSCAPE/LANDSCAPE
20. MACHINERY/ACTIVITY ON THE FARM
21. ANIMAL/S / BIRD/S
22. PHOTO FROM A DEVICE (eg. smartphone, tablet, iphone)
23. SPORTS SHOT
24. BLACK & WHITE
25. DRONE SHOT

10 TO 13 YEARS

Strictly only 2 entries per person per class

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

26. SEASONS OR NATURE
27. FAVOURITE PERSON SHOT
28. SEASCAPE/CITYSCAPE/LANDSCAPE
29. MACHINERY/ACTIVITY ON THE FARM
30. ANIMAL/S / BIRD/S
31. PHOTO FROM A DEVICE (eg. smartphone, tablet, iphone)
32. SPORTS SHOT
33. BLACK & WHITE
34. MUSIC

6 TO 9 YEARS

Strictly only 2 entries per person per class

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

35. SEASONS OR NATURE
36. FAVOURITE PERSON SHOT
37. SEASCAPE/CITYSCAPE/LANDSCAPE
38. MACHINERY/ACTIVITY ON THE FARM
39. ANIMAL/S / BIRD/S
40. PHOTO FROM A DEVICE (eg. smartphone, tablet, iphone)
41. SPORTS SHOT
42. BLACK & WHITE

5 YEARS & UNDER

Strictly only 2 entries per person per class

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

43. ANY SUBJECT

TRUCK, UTE AND ROD SHOW PHOTOGRAPH

Taken on Sunday June 10th 2019

Photos limited strictly to (2) two per entry.

Photo size 8" x 12"

Sponsored by Simpsons Caltex Service Station

44. OPEN SECTION
45. UNDER 15 YEARS SECTION

SPECIAL PHOTO – open to everyone

Strictly only 2 entries per person per class

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

46. PHOTO OF A DOG - 1st, 2nd & 3rd, sponsored by **Alexandra District Dog Obedience Club**

47. PHOTO TAKEN AT A LOCAL EVENT, other than the Truck Show,
Eg. Rodeo, Speedway, Races, Football, Christmas Tree Festival

PHOTOGRAPHY PEOPLE'S CHOICE

OPEN & JUNIOR

Visitors to the Pavilion are invited to vote for their favourite photo in any class or age group for the PEOPLE'S CHOICE prize. Voting closes 3pm on show day

WOODWORK SECTION W

Head Stewardess: Pam Petersen 5772 2002

A display of woodwork by local woodworkers.

SCHOOL WORK SECTION S

Head Stewardess: Miss Pam Petersen

Open to all schools

A display of school work will be exhibited on the day

To be completed by **October 20th**. Name on back of work

1. * GRADE 5/6: ESSAY – **'Why does your community need volunteers?'** Central & Upper Goulburn Group Level competition. Hand written or typed on A4 paper

OPEN ART COMPETITION

'EWE CAN DO IT'

Art competition open to all ages and all mediums

Entries to be received by Thursday 7th November, 2019 before 6pm.

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

Group & Individuals entries encouraged

No size restrictions

All entries must be portable.

To be displayed in the Wool Pavilion.

Let's make a flock of Murrindindi Sheep

PAVILION SPONSORS

A&J Robinson Plumbing
Alexandra Apparel
Alexandra Bakery & Cafe
Alexandra Corner Hotel
Alexandra Discounts
Alexandra and District Dog Obedience Club
Alexandra Garden Centre
Alexandra Garden Club
Alexandra Grain Store
Alexandra Market
Alexandra Newsagency & Lotto
Alexandra Quilters Inc
Alexandra Signs
Alexandra Timber Tramway & Museum
Bedrock Garden Supplies
café alex
Eildon & District Woodwork Guild
Eildon Craft Group
Essence Coffee Lounge
Flowers by Nici Thompson
Goody's Discounts
Goulburn River Trout Farm
Inspire on Grant
Ken & Marie Bristow (Carolyn Bristow-Fuller Memorial & Betty Hewitt Memorial)
Les Pratt (Nell Wynne Memorial)
Marcia Lamrock
Margaret Wallis (Vera Briggs Memorial)
Miss Nicky Powell (Eileen Hall Memorial)
Mr & Mrs Dobson
Mr James Swanton (Marj Swanton Memorial)
Mrs Joan Coller
Mrs Leanne Scoriah
Mrs Phyl Chancellor
Ms Pam Petersen
Ms Sharon Fox
N & G Hodson
Nanny Jan's 3rd Drawer Down
P & A Ladies Auxiliary
R & L Scoriah
R & S Wynn
Reddrops FoodWorks
Redgate CWA
Redgate Espresso
Redgate Quilting
Rustic Simplicity
Sally Townsend (June Goble Memorial)
Simpson's Caltex Service Station
The Dent Family
The Dobson Family
The Goulburn River Trout Farm
The Laws Family
The Shaw Family (Gwen Shaw Memorial)
Yarck CWA
Yenkens Alexandra