

45TH ANNUAL EXHIBITION OF PAINTINGS

Harry Smith Pavilion

Major Sponsor Gasoline Media



PAINTING CLASSES (NO CRAFT ITEMS)

Class 22001 Oil and Acrylics

Class 22002 Water Colours

Class 22003 Pastels/Mixed Media

Class 22004 NEW CLASS Drawings – Pencil, Ink, Crayon, charcoal (any medium other than the above)

Class 22005* Small Painting or Drawing

CONDITIONS

Pencils, crayons, paints, pastels etc No craft items . Paintings must not exceed 15cm x 21cm, excluding frame in Class 10005*

Entry Fee \$7 per painting (GST Inc)

Limit of 6 entries per person

1st & 2nd Prizes for each class at the discretion of the Judges. Entries may be entered online through www.nominate.com.au, via the Ballarat Show website ballaratshow.org.au , at the Showgrounds office or via email eo@ballaratshow.org.au

1. Entry forms must be lodged by Friday 2nd November, 2018. Exhibits to be delivered to the Ballarat Showgrounds between 6pm & 8pm on Tuesday, 6th November or between 8.30am and 10.00am on Wednesday, 7th November. Exhibits are to be collected at 5pm on Sunday, 11th November or from

the office on Monday, 12th November to Thursday, 14th November. No responsibility will be taken for exhibits after this time. **Late Entries Not Accepted**

2. All paintings submitted must be clearly marked on the back with the title, artist's name and address, and price. Must be suitably framed ready for hanging with 2 x 1/2" eyelets and wire attached.
3. All works offered for sale must be the property and work of the exhibitor. No copies accepted. **Paintings must not have been exhibited previously at a Ballarat Show.**
4. A commission of 20% will be charged on sales and every effort will be made to effect sales.
5. All exhibits will be accepted on the express understanding that every care will be taken and security arranged by the organisers, but they will not be responsible, for the loss of, or for any damage whatsoever, to any work submitted.
6. Works must be delivered free of charges and expenses.
7. The Committee will see all works, but every exhibit will not necessarily be selected for display
8. No exhibit shall be removed during the exhibition and any work entered and withdrawn from the sale during the exhibition, shall be liable for commission. Exceptional cases will be considered on application to the Committee between 10am and 4pm.
9. Official address of organisers
Ballarat A & P. Society
P.O. Box 401,
Ballarat. 3353
Phone (03) 53381877

45th Annual Exhibition of Paintings Entry Form

2018 BALLARAT SPRING SHOW

9th, 10th, 11th November 2018



Download this entry form from our website www.ballaratshow.org.au

Ballarat Agricultural & Pastoral Society Inc. 2018 Spring Show

ENTRIES CLOSE Friday 2nd November 2018

Please photocopy if extra entry forms are required (Entry fee \$7.00 GST inc)

No.	Medium Oil/Water Colour etc..	Selling Price	Title of Work	Entry Fee
Total Entry Fee				
Total				

I declare that these entries are made in accordance with the Rules & Regulations of the Society as printed in the Schedule.

PLEASE PRINT DETAILS IN BLOCK LETTERS

First Name _____ Last Name _____

Address _____ Postcode _____

Daytime Contact No. _____ Email _____

Member No. _____

CRAFT, COOKERY, PLANTS AND FLOWERS

The regulations appearing in this schedule form part of the General Regulations and Conditions of entry to an event at the Ballarat Show.

1. CATALOGUE

The Ballarat Show Schedule/Catalogue will be available online and a printed copy available from the Ballarat Showgrounds Office.

2. CONDITIONS OF ENTRY

An exhibit must be the bona fide work of the exhibitor.

An exhibit cannot be entered in more than one class.

An exhibit must have been made by the one exhibitor unless entered in a group class.

An exhibit must not have been entered at a previous Ballarat Show.

Exhibits must not have been worn, used or marked, except in junior competition (including Schools) where exhibits may have been worn at other exhibitions.

Exhibitors may wash/rinse exhibits for presentation, that is to remove any soiling that may have occurred in the making of the exhibit. Judges may reject any exhibits they feel are too soiled for Exhibition.

Exhibit tickets must be attached to each exhibit

Prize Money

1st Prize \$5

2nd Prize \$3

Unless otherwise stated.

3. CHILDRENS ENTRIES

An exhibit must have either the age of the child & year level written on the exhibitor's ticket.

4. ENTRIES

Entries will be accepted either online through www.nominate.com.au or the Ballarat Show web site www.ballaratshow.org.au and follow the steps outlined or written entry to the Ballarat Showgrounds.

Entries close Friday 2nd November 2018, Entry fee \$2

5. DELIVERY OF ENTRIES

All craft and cookery exhibits to be delivered to the Ballarat Showgrounds either Tuesday evening between 6pm and 8pm or Wednesday morning between 8am and 11am no entries will be received after 11am as judging will commence at 11.30am.

6. COLLECTION OF EXHIBITS

Exhibits will be available for collection between 4pm and 5.30pm on Sunday 11th November, 2018.

PLANTS AND FLOWERS

Entries of Plants and Flowers can either be entered online at www.nominate.com or written entries to the Ballarat showgrounds by Thursday 8th November.

All exhibits must be grown by the exhibitor.

All exhibits to be delivered to the showgrounds between 9am and 11am on Thursday 8th November, 2018.

Exhibits can be collected between 4pm and 5.30pm on Sunday 11th.

Containers are provided for all cut flowers. Vases need to be provided by the exhibitor where specified

CHILDREN'S COOKERY AND CRAFT SECTION

A special prize of \$10 and a rosette donated by **Pat Fisken** will be awarded to Supreme Exhibit from Children's Craft Section. A Special Prize of \$10 and a rosette will be awarded to: Supreme Exhibit from Children's Cookery Sections NOT decorated cakes

COOKERY FOR PRIMARY SCHOOL CHILDREN

Judges comments for students entering this section

1. Read the required details carefully eg the size required
2. Pay close attention to presentation – with cut pieces use a sharp knife for a clean edge. Coat evenly if using 100's & 1000's.
3. Do not use packet mixes, unless specified!
4. If you are making a range of things show your skills by choosing things which are very different.
5. Make scones, biscuits and small cakes not too big. Don't overcrowd the plate.

Class 11000 Free Entry

3 Decorated Plain Bought Marie Biscuits - Topping must be edible-Pre School, Preps to Grade 2, Grade 3 to 6. Please specify Age & Grade on your ticket Prize **donated by Mrs T Nevett**

Class 11001 Edible Necklace - thread plus anything edible!

Class 11002 Drop scones 3

Class 11003 Muffins 3 - any variety

Class 11004 Scones 3

Class 11005 Shortbread 3

Class 11006 1 Variety of Slice - uncooked. 3

Class 11007 1 Variety of Slice - Cooked - 3 Pastry Allowed

Class 11008 Honey Joys - 3

Class 11009 Decorated Cupcakes 3

Class 11010 1 Plain Butter Cake - iced, packet mix

Class 11011 Packet Cupcakes - 3 Iced

Class 11012 Anzacs - 3

Class 11013 Chocolate Cake (Iced) [No larger than 22cms]

Special Prize Donated By Beryl Gray

Class 11014 Chocolate Crackles 3

Class 11015 Sausage Rolls (3)

Class 11016 Coconut Ice - 3

Class 11017 Chocolate Mold - 3

Class 11018 Distinct varieties of Christmas goodies - 3

Class 11019 Your favourite cooked homemade

Class 11020 Decorated Gingerbread Man

Class 11021 Carrot Cake

Recipe

Ingredients

375g plain flour, 2 teaspoon baking Powder
1 1/2 teaspoon Bicarb Soda, 2 teaspoon ground cinnamon
1/2 teaspoon nutmeg, 1/2 teaspoon allspice
2 teaspoon salt, 345 gm castor sugar
375ml vegetable oil, 4 eggs
3 medium carrots, grated (350 Grams)
220 g tin crushed pineapple, drained
180g pecan nuts crushed

Method

1. Pre heat oven to 180C (160C fan). Grease a 20cm (8") round cake tin and line with baking paper.
2. Sift the dry ingredients together into a bowl. In a separate bowl, beat the eggs and oil, then add to the dry ingredients. Mix well then add the carrots, crushed pineapple and pecans.
Mix to form a smooth batter and pour into the cake tin.
3. Bake for approximately 90-100 minutes.
4. Remove from the oven and allow to cool for 10 minutes in the tin on a wire rack. Upend and allow to cool on the wire rack.

Class 11022 VAS Ltd Junior Boiled Fruit Cake

Primary & Secondary School Eligible To Enter Voucher for the best exhibit donated by the **Regent Theatre**

Recipe

Ingredients

375g Mixed Fruit, 3/4 cup brown sugar
1 tsp mixed spice, 1/2 cup water
125g butter, 1/2 tsp bicarbonate of soda
2 eggs lightly beaten, 2 tablespoons marmalade
1 cup self-raising flour, 1 cup plain flour
1/4 teaspoon salt, 1/2 cup sherry

Method

1. Place the mixed fruit, spice, sugar, water and butter in a large saucepan and bring to the boil.
2. Simmer gently for 3 minutes, then remove from stove add bicarb soda 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 20 cm round cake tin.
5. Bake in a moderately slow oven for 1 1/2 hours, or until cooked when tested.

REGULATIONS

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, it 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 bonafide work of the exhibitor. If for any reason a winner is unable to compete at Group or State Final level, the second place-getter is eligible to compete.

Class 11024 VAS Ltd Carrot & Date Muffins Competition

Recipe

Ingredients

2 1/2 cups of self raising flour, 1
teaspoon ground cinnamon
1/4 teaspoon ground nutmeg, 1 cup
brown sugar (firmly packed)
1/3 cup coarsely grated carrot, 1

tablespoon orange marmalade
1 cup canola oil, 2 eggs, lightly beaten
3/4 cup orange juice, 1 cup reduced fat milk

Method

1. Pre heat oven to 190°C (moderately hot)
2. Line a 12 hole muffin pan with round paper muffin cases - Classic White Muffin Cases (35mm height x 90mm wide x 50mm base)
3. Sift dry ingredients into a large bowl; stir in dates, carrots. Then add the combined marmalade, oil, eggs, juice and milk. Mix until just combined.
4. Spoon mixture evenly into Muffin paper cases in muffin pan.
5. Cook for 20 minutes. To test if muffins are cooked insert cake skewer; if it comes out clean the muffins are ready.
6. Stand muffins in pan for 5 minutes before removing to cool.

Show entries (4 muffins per plate)

COOKERY FOR SECONDARY SCHOOL CHILDREN

Class 11201 Distinct varieties of Christmas goodies 3

Class 11202 Drop scones 3

Class 11203 Muffins - any variety 3

Class 11204 Scones

Class 11205 Slice - Uncooked -3cm x 5cm - 3

Class 11206 Slice - Cooked - 3cm

x 5cm 3- Pastry Allowed

Class 11207 Sponge Sandwich - double, no cream, not iced

Class 11208 Decorated cupcakes 3

Class 11209 Shortbread - xmas shape 3

Class 11210 Anzac Biscuits 3

Class 11212 Chocolate Cake (Iced) (no larger than 22cms)

A special prize donated by Beryl Gary for the best chocolate cake

Class 11214 Decorated Gingerbread Man

Class 11215 Sausage Rolls (3)

DECORATED CAKES COOKERY FOR CHILDREN

A Special Prize of a cookbook, donated by the **Ballarat Branch of Cake Decorators Association of Victoria**, will be awarded to the Best Decorated Cake in this Section

Free-standing cakes must have a common base board.

Base board not to exceed 50cms in any direction including diagonal. Elevated tiers must not overlap base board. No wire must penetrate icing or cake

Ribbons, tulle, wire, non-synthetic stamens, edible colouring edible glitter (minimum amount) cachous, piping gel, coconut, posy picks and manufactured pillars may be used. Raffia and cord are permitted in presentation. No manufactured ornaments, dry gyp, lace or inedible glitter allowed, unless otherwise stated.

Dummy cakes are permitted as long as the same shape can be constructed in cake. Presentation taken into consideration. Cleats must be attached to all cake boards.

- Class 11301** Decorated Christmas Cake
Class 11302 Decorated Special Occasion Cake
Class 11303 Decorated Novelty Cake
Class 11304 Decorated Novelty Cake
 -(Butter cream etc. Lollies can be used)
Class 11305 Decorated Sponge Cake - Double
Class 11306 Decorated Plaque
 -(Maximum diameter 20cms)
Class 11307 Gingerbread Sculpture

CRAFT FOR PRE-SCHOOL & PRIMARY SCHOOL CHILDREN

Name and age on all entries.

Class 11350 Primary School Poster Competition
 Theme Monsters. Free Entry on the day. No cash prizes awarded. Name and Age on the front of the poster, top left hand corner. Maximum A3 not mounted or framed.

Sponsored by Ballarat Ten Pin Bowling

- Class 11351** Decorated Plate - any medium
Class 11352 Collage - A3 size. Group entry welcome
Class 11353 Necklace - thread plus any other materials
Class 11354 Drawing - (A3 size maximum) Limit of 50 per school
Class 11355 Painting - (A3 size maximum) Limit of 50 per school
Class 11356 Shoe Box Art
Class 11357 Christmas Decoration - for tree
Class 11358 Piece of Machine Needlework
Class 11359 Hand-made article of Pottery
Class 11360 Piece of Collage
Class 11361 Paper Mache Article
Class 11362 Hand Puppets (handmade, any medium)
Class 11363 Woodwork
Class 11364 Graphics, Computer or hand - picture or design - A4 size
Class 11365 Decorated Hardboiled Egg
Class 11366 Dressed Teddy.
 Construction teddy or fairy teddy
Class 11367 Lego Construction - no larger than 25 X 30cms Own design, must be presented on a solid base.
Class 11368 Lego construction farm scene - implement. Individual or family, on a solid base no bigger than 50cm x 30 cm
Special prize donated by Agrimac
Class 11369 Decorated shoe/boot - use eg diamante, paint, jewels etc. (Winner to go into Midlands Group Competition)
Class 11370 Picture made from found or grown material
Class 11371 Article - any other craft

SECONDARY SCHOOL STUDENTS

Sponsored by Ballarat Ten Pin Bowling

Exhibits to be child's own work
 Exhibitor's age and year level to be included on all articles
Class 11401 Machine Sewn Article of Clothing
Class 11402 Article of Embroidery
Class 11403 Decorated Boot/Shoe -eg use diamantes, paints, jewels etc. (Winner to go into Midlands Group Competition)
Class 11404 Patchwork Cushion

- Class 11405** Article of Bead Craft
Class 11406 Piece of Collage
Class 11407 Soft Toy
Class 11408 Painting - Any Medium - (Maximum A3)
Class 11409 Woodwork
Class 11410 Metal Work
Class 11411 Drawing - Any medium (A3 size maximum)
Class 11412 Hand-Made Pottery
Class 11413 Christmas Decoration - Table or Tree
Class 11414 Article of Quilting - max circum 600 cms
Class 11415 Article - any other craft

PHOTOGRAPHY

All prizes donated by Doherty & Clarke PRIMARY SCHOOL & SECONDARY

Class 11451 VAS Ltd Junior Photography
 Theme for 2018 "Photo featuring Water"

Regulations For VAS Ltd Class Only

1. Exhibitors to be aged under 18 on the day of the Show
2. Unframed, and must be mounted (mount no larger than 3cms)
3. Print no larger than 20cm by 30cms
4. Winner to go on to Midlands Final.

Children's Photography Regulations

1. Standard black and white, or color prints only
2. Exhibits to be mounted, not framed, no larger than 20 x 30cms
3. A Maximum of 4 entries per class per exhibitor.
4. Please state age on the entry

PRIMARY SCHOOL

- Class 11452** Animals
Class 11453 Flower

SECONDARY SCHOOL

- Class 11454** Animals/Flora
Class 11455 People

CHILDREN'S PLANTS AND FLOWERS SECTION

PLANTS AND FLOWERS

Prizes in all Sections First: \$5.00 Second: \$3.00

LATE ENTRIES TO BE IN BY 10.30AM THURSDAY 8TH NOVEMBER 2018

Generously sponsored by Ballarat

Horticultural Society, a Rosette for Supreme Exhibit from Children's Plants And Flowers

All exhibits must be removed from the Show between 4.00pm and 5.30pm on Sunday 11th November.

PRIMARY SCHOOL SECTION

Ribbon for Best in Section **Prize donated by Botanikids**

- Class 11501** Miniature Garden - (not to exceed 30cms x 30cms)
Class 11502 Floral Saucer 8yrs & under - flowers arranged in sand in a teacup size saucer
Class 11503 Floral Saucer 12 years & under - flowers arranged in sand in a teacup size saucer
Class 11504 Arrangement of Fresh Flowers in own vase
Class 11505 Flowering Stem, one only
Class 11506 Hairy Harry - grown in pot

SECONDARY SCHOOL SECTION

Ribbon for Best in Section **Prize donated by Botanikids**

Class 11507 Arrangement of Fresh Flowers in own vase

Class 11508 Varieties of flowering stems 3

Class 11509 Rose - any variety 1

Class 11510 Flowering Stem - (other than Roses)

Class 11511 Small container of succulent garden

Class 11512 Floral Christmas Decoration

Class 11513 Kokedama Ball

PLANTS & FLOWERS

OPEN SECTION

The Mary Scott Memorial Award - \$20 VOUCHER

Donated by Grow Master and sash for the most outstanding Exhibit in the cut flower classes

1001-10023 and voucher Donated by Grow

Master for the Best Pot Plant Class 10024,

Mrs Jessie Denhert Award, \$20 Prize and Sash

for the Best Exhibit in Classes 10025-42

Special Prize will be awarded to Champion Roses of the

Show, donated by **Ballarat Horticultural Society.**

FLOWERS

Class 10001 Collection of three varieties of Rhododendron

Class 10002 One head of Rhododendron

Class 10003 Collection of Azaleas (one of each)

Class 10004 Three Varieties of Rose (one of each)

Class 10005 One Rose (any variety)

Class 10006 One stem of Floribunda Rose

Class 10007 One full blown Rose

Class 10008 One Rosebud

Class 10009 Three Roses from one bush,
1 Bud, 1 Partially open, 1 fully open.

Class 10010 Collection of Geraniums or Pelargoniums

Class 10011 Collection of Pansies - Note

Exhibitors to supply own container

Class 10012 Collection of Herbs, in a small
container Minimum of three distinct varieties

Class 10013 One Species of Lavender

Class 10014 Three Varieties of Cut Flowers (one of each)

Class 10015 One cut flower not a Rose

Class 10016 Collection of Iceland Poppies (3 - 5 stems)

Class 10017 Collection of Aquilegias 3 to 5 stems

Class 10018 Collection of Iris Germanica Flags 3 - 5 stems

Class 10019 Three Varieties of Pink &

Shades of Pink Flowers (3-5 stems)

Class 10020 Three varieties of blue and
shades of Purple flowers (3-5 stems)

Class 10021 Three varieties of yellow and/
or orange flowers (3-5 stems)

Class 10022 Three varieties of red and
shades of red flowers (3-5 stems)

Class 10023 Three varieties of white flowers (3- 5 stems)

Class 10024 Three varieties of blooms

from Flowering Shrubs

Class 10025 Three varieties of native shrubs (one of each)

Class 10026 Native Flower 1 stem

Class 10027 Plant in container

FLOWER ARRANGEMENTS

(Artificial embellishments may be used
in all floral arrangements)

Class 10028 Corsage

Class 10029 Succulents

Class 10030 Arrangement in a Floral Jug

Class 10031 Arrangement of foliage

Class 10032 Artistic arrangement of dried materials

Class 10033 Floral Arrangement in an unusual container

Class 10034 As you like it

Class 10037 Fairy Garden

Class 10038 Arrangement of native flowers

Class 10039 Kokedama or moss balls (see
Better Homes and Gardens or Pinterest)

Class 10040 Terrarium

JAMS AND JELLIES

Special Prize for Most Outstanding Exhibit Overall
and a Special Prize for Best Entry from a Novice.

The exhibit number must be attached to ALL exhibits.
Please remove wax before exhibiting. Jams to be covered
with clear covers, not lids. All jams, jellies & sauces to
be exhibited in jars and bottles containing 350gms.

OPEN SECTION

Class 13003 One jar of loganberry jam

Class 13004 One jar of strawberry jam

Class 13005 One jar of raspberry jam

Class 13006 One jar of blackberry jam

Class 13007 One jar of apricot jam

Class 13008 One jar of plum jam

Class 13009 One jar of jam, any variety
(not included in other sections)

Class 13010 One Jar of Marmalade (orange - shredded)

Class 13011 One Jar of breakfast marmalade

Class 13012 One jar of grapefruit marmalade

Class 13013 One jar of citrus fruit jelly

Class 13014 One jar of non-citrus fruit jelly

Class 13015 One jar of lemon butter

Class 13016 One jar of any other fruit butter

Class 13017 One piece of quince paste (5cm x 3cm)

Class 13018 One jar of Christmas mincemeat

Class 13019 One bottle of home-made tomato sauce

Class 13020 One jar of Worcestershire sauce

Class 13021 One jar of home-made relish

Class 13022 One Jar of home-made chutney

Class 13023 One jar of mustard pickles

Class 13024 One jar of mixed clear pickles

Class 13025 One jar of mixed preserved pickles

Class 13026 One jar of preserved tomatoes

Class 13027 One jar of preserved fruits 3 varieties.

HONEY COMPETITION

Prize for the Best Exhibit **donated by Sharp**
Accounting presented by BAPS.

Class 12000 Extracted Honey

Class 12001 Creamed Honey

Class 12002 Comb Honey, Cut Comb,
Chunk, Frame of Honey

Class 12003 Crytallised/Candied Honey

Class 12004 Group of 3 Honeys

Class 12005 3 beeswax products;
candles, novelties, creams

Class 12006 Honey beverages - mead, honey beer etc

Class 12007 Honey & Apiary Photography

CAKES & PASTRY

Cakes must be brought to the Showgrounds by 11.00am on Wednesday 7th November to be judged at 11.30am
Aggregate prize: First Prize and 2nd Prize will be awarded to the exhibitors gaining the highest aggregates in Cake & Pastry Section

Donated by Golden Nugget Bakery

Following points to count 1st - 2, 2nd - 1

Packet cake mixes must not be used.

No Ring Tins. Please read schedule carefully regarding size.

OPEN

- Class 15001** Date scones - 4
- Class 15002** Plain scones - 4
- Class 15003** Pumpkin Scones - 4
- Class 15004** Drop Scones - 4
- Class 15005** Muffins – Sweet – 4 – not iced
- Class 15006** Muffins – Savoury – 4 – not iced
- Class 15007** Shortbread - 4
- Class 15008** Shortbread (Gluten Free) - 4
- Class 15009** Biscuits – Home made 3 distinct varieties – 3 of each. No yo yo's
- Class 15010** Yo Yo's - 6
- Class 15011** Rock Cakes - 4
- Class 15012** Florentines – 4 (7-8 cm)
- Class 15013** Jam Drop Biscuits – raspberry jam 6
- Class 15014** Anzac Biscuits - 4
- Class 15015** Slices – Cooked – 3 distinct varieties, 1 of each cut 3cm x 5 cm
- Class 15016** Slices – Uncooked – 3 distinct varieties, 1 of each cut 3cm x 5 cm
- Class 15017** Apple Cakes- 4 small, iced – no larger than 7cms
- Class 15018** White Christmas – 4 pieces 3 cm x 5 cm
- Class 15019** Nougat – 4 pieces – any flavour cut 4 cms x 4 cms
- Class 15020** Variety of Confectionery – 6
- Class 15021** Meringues - 4
- Class 15022** Macarons - 4
- Class 15023** Friands - 4
- Class 15024** Cream Puff Shells - 4
- Class 15025** Eclairs – 6 not iced
- Class 15026** Sausage Rolls – 4 Puff Pastry to be used
- Class 15028** Bread – Machine Made – any variety
- Class 15029** Bread – Hand made – any variety
- Class 15030** Plum Pudding – cooked in cloth – minimum weight 1.25kg
- Class 15031** Plum Pudding – cooked in basin – min weight 1.25 kg
- Class 15032** Christmas Cake – not iced – 20-22cm tin
- Class 15033** Red Velvet Cupcakes - 4
- Class 15034** Decorated Cupcakes – no larger than 7cm
- Class 15035** Lamingtons – Butter mixture – 4cm cube
- Class 15036** Chocolate Sponge Sandwich - not iced - 4 eggs
- Class 15037** Plain Sponge Sandwich - not iced 4 eggs
- Class 15038** Ginger Fluff – not iced 4 eggs
- Class 15039** Nut Loaf
- Class 15040** Chocolate Cake – not iced - 20cm round tin to be used
- Class 15041** Orange Cake – not iced
- Class 15042** Orange and Almond Cake – Gluten Free

Class 15043 Tea Cake

Class 15044 Banana Cake – not iced

Class 15045 Marble Cake – not iced – square tin

Class 15046 Swiss Jam Roll – ends not cut

Class 15047 Honey Roll (Mock Cream filling. Ends not to be cut)

Class 15048 Sultana Cake- no peel

Class 15049 Blokes Chocolate Cake – Iced – Winner to go on to Midland Group Competition

Class 15050 VAS Ltd Carrot Cake Competition Recipe

Ingredients

375g plain flour, 2 teaspoon baking Powder
1 1/2 teaspoon Bicarb Soda, 2 teaspoon ground cinnamon
1/2 teaspoon nutmeg, 1/2 teaspoon allspice
2 teaspoon salt, 345 gm castor sugar
375ml vegetable oil, 4 eggs
3 medium carrots, grated (350 Grams)
220 g tin crushed pineapple, drained
180g pecan nuts crushed

Method

1. Pre heat oven to 180C (160C fan). Grease a 20cm (8") round cake tin and line with baking paper.
2. Sift the dry ingredients together into a bowl. In a separate bowl, beat the eggs and oil, then add to the dry ingredients. Mix well then add the carrots, crushed pineapple and pecans.
Mix to form a smooth batter and pour into the cake tin.
3. Bake for approximately 90-100 minutes.
4. Remove from the oven and allow to cool for 10 minutes in the tin on a wire rack. Upend and allow to cool on the wire rack.

Rules as per VAS Competitions

Class 15050 VAS Ltd Rich Fruit Cake Competition

Prize Money Voucher for best fruit cake donated by The Foundry. Coffee and Giftware Gallery
The winner must compete in the Midlands Group Final and if successful, the State Final at the Royal Melbourne Show in 2019.

RECIPE

Ingredients

250g sultanas, 250g chopped raisins, 250g currants,
125g chopped mixed peel, 90g chopped red glace cherries, 90g chopped blanched almonds,
1/3 cup sherry or brandy, 250g plain flour, 60g self-raising flour,
1/4 teaspoon grated nutmeg, 1/2 teaspoon ground ginger, 1/2 teaspoon ground cloves,
250g butter, 250g soft brown sugar, 1/2 teaspoon lemon essence or finely grated lemon rind
1/2 teaspoon almond essence, 1/2 teaspoon vanilla essence, 4 large eggs

Method

1. Mix together all the fruits and nuts and sprinkle with the sherry or brandy. Cover and leave for at least 1 hour, but preferably overnight.
2. Sift together the flours and spices. Cream together the butter and sugar with the essences. Add the 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.

3. Place the mixture into a prepared 20cm square, straight sided, square cornered tin and bake in a slow oven for approximately 3 1/2 - 4 hours. Allow the cake to cool in the tin.

NOTE 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 the almonds crosswise into 3 - 4 pieces.

DECORATED CAKES

Regulations apply to OPEN & NOVICE

One entry per person per class. Free-standing cakes must have a common base board. Base board not to exceed 50cms in any direction including diagonal. Elevated tiers must not overlap base board. No wire must penetrate icing or cake Ribbons, tulle, wire, non-synthetic stamens, edible colouring, edible glitter (minimum amount) cachous, piping gel, coconut, flower picks and manufactured pillars may be used. Raffia and cord are permitted in presentation. No manufactured ornaments, dry gyp, porcelain, plastic lace or inedible glitter allowed, unless otherwise stated. Cakes must be edible, no dummy cakes, Cleats must be attached to all cake boards.

OPEN SECTION

Special prizes for first in each class awarded by Le Kitchen.

Class 15051 Novelty Cake -

Class 15052 Christmas Cake -

Class 15053 Special Occasion Cake (eg birthday, anniversary, christening, excluding wedding)

Class 15054 Wedding Cake 2 or 3 tiers

Class 15055 Miniature Cake - Special Occasion Cake (max 12 cm iced max 16cm board)

Class 15056 Minimum of 4, maximum of 6 different species of flowers

With a minimum of 3 flowers of each variety. Buds and leaves additional. Flowers should be presented on a background, not necessarily a plaque. Wire, tulle, ribbon and non-synthetic stamens permitted. No manufactured ornaments in presentation.

NOVICE SECTION

A Special Prize of a cookery book donated by the Ballarat Branch of the Cake Decorators Association will be awarded to the Most Outstanding Exhibit in Sections Decorated Cakes – Novice.

First prize for each section donated by Le Kitchen.

Regulations as per Open Classes - See Above

Class 15058 Novelty Cake

Class 15059 Decorated cookies eg Butterflies, animals etc

Class 15060 Decorated Cup Cakes

Class 15061 Special Occasion Cake (eg birthday, anniversary, christening, Christmas, wedding cake)

Class 15062 Miniature Cake - (max 12cms, iced, max 16cms board) Special Occasion Cake

Class 15063 Min of 4, Max of 6 different species of flowers - with a min of 3 flowers of each variety. Buds and leaves additional. Flowers should be presented on a background not necessarily a plaque. Wire, tulle, ribbon & non synthetic stamens permitted. No manufactured ornaments in presentation.

NEEDLEWORK

A special prize of \$50 and a Rosette will be awarded to the Supreme Exhibit from all craft classes, donated by the Ballarat Embroiders Guild.

Articles may not be exhibited if they have won a prize at a previous ballarat show

Note All work must be the bonafide work of the exhibitor and must not have been washed or dry cleaned.

EMBROIDERY

Aggregate Prize A prize of \$25 donated by Mrs Phyl Greenbank will be awarded to the exhibitor gaining the highest aggregate in Embroidery Section.

Class 16001 VAS Ltd Embroidery Competition

An article of hand embroidery, any type, excluding cross stitch. VAS Show Society Regulations apply - see VAS Sewing

Class 16002 Embroidered Article

Class 16003 Embroidered Framed Picture

Class 16004 Cushion

Class 16005 Canvas work

Class 16006 Canvas work framed

Class 16007 Baby's Blanket

Class 16008 Counted cross stitch

Class 16009 Metallic Thread Embroidery

Class 16010 Hardanger

Class 16011 Smocked Article

Class 16012 Beading, Jewellery or picture

Class 16013 Creative

Class 16014 Needlelace

Class 16015 Drawn thread

Class 16016 Christmas Tassel

Class 16017 Machine Embroidery

Class 16018 Victorian Bonnets

MACHINE SEWING

A Special Prize donated by **Made in Ballarat (Visit Ballarat)** will be awarded for the Best Exhibit in this Section Machine Sewing

Class 16019 Ladies Garment - Not Apron

Class 16020 Child's Garment

Class 16021 Item of Machine Applique

Class 16022 Lady's Top

Class 16023 Apron, own choice

Class 16024 Sleepwear - any type

Class 16025 VAS Ltd Sewing Competition

1. Item to be a tote/carry bag no larger than 50cm on either side.
2. Fabric handle/s
3. Minimum embellishments allowed
4. Must be lined

VAS Show Society Regulations

An exhibitor may represent only one Society at Group level and one Group at State level. An exhibit may only win one Group Final in a show season, should the same article be entered again and found to have already won a Group Final in the same show season the exhibitor must return the prize money and will be disqualified from exhibition for 12 months. A garment having won at a Show will compete at a Group Final. The winning garment will then compete in the State Final at the next Royal Melbourne Show in 2019. A garment having won

at State Final, is no longer eligible to compete in the competition. Each garment 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 place getter is eligible to compete. A person will not be permitted to win at more than one Show within the State in any one 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 months.

CROCHET

A Special Prize of \$25 voucher from The Foundry, Ballarat will be awarded for the Best Exhibit in Crochet Section.

Class 16026 VAS Ltd Crochet Competition Crocheted Article

Pure Wool/Wool Blend of any ply

VAS Show Society Regulations apply(see VAS Sewing Competition) Labels showing blends must be attached.

Class 16027 Crocheted Rug

Class 16028 Crocheted Garment

Class 16029 Amigurumi (The Japanese art of knitting or crocheting small stuffed animals and anthropomorphic creatures. Size must not exceed 30cm in any direction.

PATCHWORK

Judges Special Prize: A \$25 voucher donated by Mill Rose, Ballan will be Awarded for the Best Exhibit in Patchwork Section.

Gails Patchwork Emporium will sponsor \$15 voucher for best hand quilting and \$15 voucher for best machine quilting.

Owing to space restrictions, only exhibits awarded 1st prize may be displayed in full, other entries may displayed with fold(s). On delivery all quilt exhibits must visibly indicate size.

Class 17001 Traditional Quilt No commercial quilting

Class 17002 Traditional Quilt Commercially quilted

Class 17003 Traditional Small Article (eg bag, table runner, cushion)

Class 17004 Innovative small article/Quilt

Class 17005 Modern Quilt

Class 17006 VAS Ltd Patchwork Competition

"Patchwork piece, not more than 1 metre on any one side, machine pieced and machine quilted. Minimal Embellishments allowed. Small amount only, not to overpower patchwork" (only finished articles will be accepted).

Competition Rules Apply As Per VAS Ltd Regulations Each Article Must Be The Bonafide Work Of The Exhibitor

KNITTING

HAND KNITTING

A Special prize of \$25 voucher from Mill Rose Ballan, will be awarded for the Best Exhibit in Hand Knitting Section.

Class 17007 Knitted Article - any yarn

Class 17008 Knitted Matinee Jacket

Class 17009 Baby Set - any yarn. Minimum of 3 articles

Class 17011 Pair of Hand Knitted gloves or mittens

Class 17012 Knitted Baby Cardigan or Jumper

Class 17013 Pair of Hand knitted Baby Booties - any yarn

Class 17014 Hand knitted Doll's Clothes

Class 17015 Article of Freeform Knitting or Crochet

Class 17016 A pair of socks

Class 17017 VAS LTD Knitting Competition

Hand Knitted Jumper or Cardigan made from Pure Wool/ Wool Blend of any ply. This competition is generously sponsored by Spotlight Regulations: Each article must be made from Pure Wool/Wool Blend of any ply Must have attached label from Wool used or label or receipt from the woollen mill. VAS Show Society Regulations apply - see VAS Sewing.

MACHINE KNITTING

Best Exhibit Donated By Machine Knitters Assoc. of Victoria

Class 17018 Article or garment machine knitted

DOLLS

Best Exhibit in Dolls Section

Prize Money \$10.00

Class 17023 Best Dressed doll

Class 17024 Dressed baby doll

CRAFTWORK

A Special Prize of a \$25 voucher from Mill Rose Ballan will be awarded to the Best Exhibit in the Craftwork Section. Any Article May Be Entered In One Section Only.

Class 17032 Collection Of Six Crafts - (One person's work) A separate ticket must be attached to each piece of work.

Class 17033 Article in any craft

Class 17034 Christmas Decoration

Class 17035 Hat

Class 17036 Three christmas gifts - A separate ticket must be attached to each gift

Class 17037 Soft toy suitable for a small child

Class 17038 Christmas stocking

Class 17040 Teddy bear (machine or handmade)

Class 17041 Any other soft toy - handmade

Class 17043 Fascinator

Class 17044 Small Decorated box

Class 17046 Tea Cosy - any medium

Class 17047 Calligraphy - Traditional work

Class 17048 Calligraphy - contemporary work

Class 17049 Pot Holder - Any material Loop to be attached.

Class 17050 Paper Craft

Class 17051 Bag

Class 17052 Adult colouring Competition - geometric (max 2 entries per Class, no bigger than A4

Class 17053 Adult colouring competition - Landscape (max 2 entries per Class, no bigger than A4)

FELTING

Best Exhibit Prize Awarded by Ballarat A & P Society

Class 21127 Traditional Felting

Class 21128 Nuno Felting

WEAVING

Class 61108 A piece of tapestry weave

Class 61109 An item woven on a loom

PHOTOGRAPHY

Entries, a maximum of four(4) entries per exhibitor

applies. NOTE: To be presented on mount board, not in frames. Size, including mount must not exceed 20 x 30cms. Images must be printed on either matt or gloss photography paper. All images must be the original work of the exhibitor.

VAS SHOW SOCIETY REGULATIONS APPLY

Class 18001 VAS PHOTOGRAPHY COMPETITION -

Subject: "Water" Unframed, not larger than 20 x 30cms
Must be mounted (mount no larger than 3cms), black and white or colour. Professional photographers not eligible.

Class 18002 Midlands Group Photography

Theme is "The end of..."

No set guidelines but please be aware we have limited space and photos need to be able to be hung.

Class 18003 Subject "Portrait - People". Unframed, not larger than 20 x 30cms, must be mounted (mount no larger than 3cms), black and white or colour.

Class 18004 Manipulated Image

Class 18005 Open Subject

SPECIAL PERSONS

Name of exhibitor and age (if desired)
to accompany all entries.

Special Prize of \$25 will be awarded to the Best Exhibit in Special Persons Section donated by Mill Rose Ballan

Class 19001 Article of Knitting or Crochet

Class 19002 Article of Woodwork

Class 19003 Article of Pottery

Class 19004 Article of any other craft

Class 19005 Article of Textile Craft

Class 19006 Group Mural 60cms x 90cms. Must be able to be hung.

COUNTRY WOMENS ASSOCIATION

Entry Fee \$5. per branch

Open to Any Branch in Victoria

Bona fide work of Members of the Branch under which it is exhibited.

COMMUNITY BRANCH DISPLAY

CLASS 20001 "PICNIC RACE MEETING"

(9 articles , comprising 3 handcrafts, 3 home crafts, 2 own choice, 1 floral arrangement)

First prize \$25 and perpetual Silver gift Cup (gift of the late Miss M Morrison)

Vouchers for the winning group from The Regent Theatre
Articles to be made by members of Branch. All work to conform with CWA standards. Exhibits must be in position by 11.00am on Wednesday 7th November. Judging will commence at 11.30am on that day.

ENTRIES CLOSE FRIDAY 26TH OCTOBER CONDITIONS

- Approximate area available - frontage 1.2 metres by depth 1 metre
- Articles must not have been exhibited in any previous CWA exhibit at a Ballarat Agricultural & Pastoral Society Show
- Only one entry allowed per Branch
- CWA branches to supply all own fittings.
- Side partitions to be supplied by Committee.
- **Olive Peter Trophy** for CWA Best Homecraft,
- **Spa Centre Trophy** for CWA Best Handcraft,
- A special prize of a **Perpetual Cup, the gift of the late Mrs R T White will be awarded to the Best Exhibit of a CWA Branch** with less than 26 members.

Victorian State Finals Young Farmers Challenge



Ballarat Show Saturday November 10th at 10am

VYF promoting excellence in farming and agriculture.

The competition is open to teams of four young people aged 16 to 30.

Teams must be made up of at least one male and one female competitor.

Enquiries Linda Thompson Secretary 0488 791 424 or via Facebook

Proudly Sponsored by

