

Holmfield Pavilion 2018



Show Dates: Saturday 10th and Sunday 11th of November, 2018

Contact Person(s): Chief Steward

Kerri Whitney	0427 304 803
Mandi Whitney	0439 317 000
Kathryn Stewart	0427 279 547
Echuca-Moama Show	0477 272 620

Entries: Open from 8th October 2018 – Via mail or email

Mail: P O Box 19 Echuca 3564

Email: echucamoamashowsociety@outlook.com

Acceptance of exhibits:

Will open on Thursday 8th November 2018 at the Holmfield Pavilion, between the hours of 1:00 PM and 6:00 PM as well as Friday 9th November 2018 between the hours of 1:00 PM and 6:00 PM.

Excluding Section A: Cookery and Section E: Horticulture.

Acceptance of exhibits into: Section A: Cookery and Section E: Horticulture.

Will be accepted between 7:00 AM and 8:30 AM Saturday 10th of November at the Holmfield Pavilion.

Exhibits containing dairy products, eggs and meat products will be refrigerated until judging. No exhibits containing these products will be edible after judging, and will be handed to the exhibitor at the end of the show for disposal.

No Late Entries Will Be Accepted

Rules and Regulations for Pavilion entries

Entries can be registered from 9th October via mail or email.

All exhibits must be lodged in person directly to the Holmfield Pavilion through the Simmie St entrance.
Exhibits (Open) will not be accepted until the entry fee has been paid.

All Work Must be the bona fide work of the exhibitor.

There is a limit of two exhibits per class for each exhibitor.

Entry tickets must be firmly attached to all entries before lodging with the stewards.

All exhibits must have been completed within the last twelve months.

Collection of Entries:

All entries can be picked up on Sunday the 11th of November after 3PM, unless prior arrangements have been made with the chief steward.

Entries that are to be picked up not by the exhibitor will need to provide evidence that they have the authority to act on behalf of the exhibitor.

Collection of entries after Sunday can be negotiated with the Chief Steward.

Entries not collected by November the 18th will be donated to the Salvation Army Opportunity Shop, or discarded.

VAS Rules & Regulations:

VAS Sewing Competition Rules and Regulations

1. The item to be a tote / carry bag no larger than 50cm on any one side
2. Handle(s) to be made of fabric
3. Minimum embellishments allowed
4. Must be lined
5. Sewn by machine
6. May be hand finished
7. Knitted / Crocheted items not acceptable
8. To be constructed in fabric, using natural fibre or fibre-blend
9. Each exhibit entered must be the bona fide work of the exhibitor
10. An exhibit having won at a Show will then compete at a Group final. The winning exhibit will then compete in the State Final.
11. An exhibitor may represent only one local show at Group level and one Group at State level
12. An exhibit having won at State Final is no longer eligible to compete in the competition
13. 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
14. 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
15. All work to have been completed within the last twelve (12) months prior to its entry at a local show day
16. An exhibit may only win one Group Final in a show season (Spring to Autumn), should the same article be entered again and found to have already won a Group Final in the same show season the exhibitor must forfeit/refund all prizes and will be disqualified from exhibiting for 12 months.
17. Late entries not accepted.

VAS Embroidery Competition

Rules and Regulations

1. The exhibit to be an article of hand embroidery any type, excluding cross stitch
2. Each exhibit entered must be the bona fide work of the exhibitor
3. An exhibit having won at a Show will then compete at a Group final. The winning exhibit will then compete in the State Final.
4. An exhibitor may represent only one local show at Group level and one Group at State level
5. An exhibit having won at State Final is no longer eligible to compete in the competition
6. 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
7. 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
8. All work to have been completed within the last twelve (12) months prior to its entry at a local show.
9. An exhibit may only win one Group Final in a show season (Spring to Autumn), should the same article be entered again and found to have already won a Group Final in the same show season the exhibitor must forfeit/refund all prizes and will be disqualified from exhibiting for 12 months.
10. Late entries not accepted.

VAS Knitting Competition

Rules and Regulations

1. Hand knitted garment for an infant/child up to 3 years of age.
2. Each exhibit must be made from pure wool / wool blend of any ply
3. Exhibitors to attach label from wool used or receipt from the woollen mill
4. Each exhibit entered must be the bona fide work of the exhibitor
5. An exhibit having won at a Show will then compete at a Group final. The winning exhibit will then compete in the State Final.
6. An exhibitor may represent only one local show at Group level and one Group at State level
7. An exhibit having won at State Final is no longer eligible to compete in the competition
8. 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
9. 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
10. All work to have been completed within the last twelve (12) months prior to its entry at a local show day
11. An exhibit may only win one Group Final in a show season (Spring to Autumn), should the same article be entered again and found to have already won a Group Final in the same show season the exhibitor must forfeit/refund all prizes and will be disqualified from exhibiting for 12 months.
12. Late entries not accepted.

VAS Crochet Competition

Rules and Regulations

1. An article of crochet, no larger than 50cm on any one side, made from pure wool / wool blend of any ply
2. Exhibitor to attach label from wool used or receipt from the woollen mill
3. Each exhibit entered must be the bona fide work of the exhibitor
4. An exhibit having won at a Show will then compete at a Group final. The winning exhibit will then compete in the State Final.
5. An exhibitor may represent only one local show at Group level and one Group at State level
6. An exhibit having won at State Final is no longer eligible to compete in the competition.
7. 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
8. 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
9. All work to have been completed within the last twelve (12) months prior to its entry at a local show day
10. An exhibit may only win one Group Final in a show season (Spring to Autumn), should the same article be entered again and found to have already won a Group Final in the same show season the exhibitor must forfeit/refund all prizes and will be disqualified from exhibiting for 12 months.
11. Late entries not accepted.

VAS Patchwork Competition

Rules and Regulations

1. The exhibit is to be not more than one metre on any one side
2. Machine pieced and machine quilted
3. Minimal embellishments. Small amount only not to overpower patchwork
4. Each exhibit entered must be the bona fide work of the exhibitor.
5. An exhibit having won at a Show will compete at a Group Final. The winning exhibit will then compete in the State Final.
6. An exhibit may represent only one local show at Group level and one Group at State level.
7. An exhibit having won at State Final, is no longer eligible to compete in the competition.
8. 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.
9. 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.
10. All work to have been completed in the last twelve (12) months prior to its entry at a local show/field day.
11. An exhibit may only win one Group Final in a show season (Spring to Autumn), should the same article be entered again and found to have already won a Group Final in the same show season the exhibitor must forfeit/refund all prizes and will be disqualified from exhibiting for 12 months.
12. Late entries not accepted.

VAS Photography Competitions

Rules and Regulations

1. Unframed
2. Print no larger than 20cm X 30cm
3. Must be mounted, border no larger than 3cm
4. Each exhibit entered must be the bona fide work of the exhibitors
5. Professional photographers are not eligible to enter
6. An exhibit having won at a Show will compete in a group final. The winning exhibit will then compete in the State final.
7. An exhibitor may represent only one local show at Group level and one Group at State Level
8. An exhibit having won at State Final, is no longer eligible to compete in the competition
9. 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.
10. A person will not be permitted to win at more than one Show within the State in any one Show year.
11. All work have been completed in the last twelve (12) months prior to its entry at a local show
12. An exhibit may only win one Group Final in a show season (Spring to Autumn), should the same article be entered again and found to have already won a Group Final in the same show season the exhibitor must forfeit/refund any and all prizes and will be disqualified from exhibiting for 12 months.
13. Late entries not accepted.
14. State prizes: 1st place getter, a trophy and \$70, 2nd place getter, \$20, 3rd place getter, \$10

VAS Rich Fruit Cake and VAS Junior Boiled Fruit Cake

Rules and Regulations

1. The fruit cake competitions follow the show-group-state level of competition
2. 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.
3. Exhibitors are to follow the recipe and specifications listed.
4. An exhibitor having won at a show level is not eligible to enter any other show/field day until after the Group judging, when, if not the winning entry, can compete further.
5. An exhibitor is only eligible to represent one Group in the State Final.
6. Each cake entered must be the bona fide work of the exhibitor.
7. 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.

VAS Carrot Cake & VAS Carrot and Date Muffins (Junior)

Rules and Regulations

1. The carrot cake competitions follow the show-group-state level of competition
2. 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.
3. Exhibitors are to follow the recipe and specifications listed.
4. An exhibitor having won at a show level is not eligible to enter any other show/field day until after the Group judging, when, if not the winning entry, can compete further.
5. An exhibitor is only eligible to represent one Group in the State Final.
6. Each cake entered must be the bona fide work of the exhibitor.
7. 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.

VAS Competitions:

VAS Sewing Competitions: Sponsored by Spotlight

VAS Cookery Competitions: Sponsored by Rocky Lamattina & Sons Pty Ltd



OPEN / ADULT CLASSES

Class No. Section A: Cookery

1. VAS: Rich fruit cake, recipe provided must be used
2. VAS: Carrot cake, recipe provided must be used

Class No. Section C: Sewing and Needlework

1. VAS Tote/carry bag – no larger than 50cm on any one side.
6. VAS Article of hand embroidery, any type, excluding cross stitch.
14. VAS Patchwork, no more than 1m on any one side.
29. VAS Knitting - A hand knitted garment for infant/child up to the age of 3 years.
39. VAS Crochet - An article of crochet, no larger 50cm on any one side- made from pure wool/wool blend of any ply.

Class No. Section F: Photography

21. VAS Photography: "A photo featuring water".

CHILDREN'S / YOUNG ADULTS CLASSES – Under the age of 18 years

Class No. Section: Primary

1. VAS Junior boiled fruit cake, recipe provided must be used
2. VAS Carrot & date muffins, recipe provided must be used
18. VAS Junior photography: "A photo featuring water".

Class No. Section: Secondary

1. VAS Junior boiled fruit cake, recipe provided must be used
2. VAS Carrot & date muffins, recipe provided must be used
21. VAS Junior photography – "A photo featuring water".

NDAS Rules & Regulations:

NDAS Cookery Competitions

Rules and Regulations

1. Cakes must be un-iced.
2. Cakes must be baked in a 20cm cake tin.
3. Anzac recipe provided must be used.

NDAS "From My Pantry" Competition

Rules and Regulations

1. Lids **must** open easily
2. No wax
3. Jars to be labelled with variety and date made
4. New collection of same recipes used for Regional Finals (The jars from this class have already been opened and therefore will not be suitable.)

NDAS Handcraft Competitions

Rules and Regulations

1. One person's work, 3 items of different craft. E.g. knitting, painting, crochet
2. Non-perishable to fit in a maximum of 1 square metre.
3. Men's only craft/hobby, maximum size 1 square metre table space.
4. Handmade greeting card, maximum size 14 x 20cm, presented with an envelope.
5. Cushion, any medium, maximum 50cm on each side
6. Patchwork, any style maximum length 1.2m.

NDAS Photography Competitions

Rules and Regulations

1. Photography, B&W or Colour print,
2. Maximum size 20 x 30cm
3. Mounted on card with edge or border of 3cm.

NDAS Hand Knitted Article Competition

Rules and Regulations

1. Must be made from pure wool/wool blend and label to be attached.

NDAS Cross Stitch Competition

Rules and Regulations

1. Maximum 80cm on all sides including frame.

NDAS All Competitions

Rules and Regulations in conjunction with other rules listed

1. Winners of these classes will compete at Group Final April 2019,
 2. Winner may represent one society only
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NDAS Competitions:

OPEN / ADULT CLASSES

Class No. Section A: Cookery

3. NDAS: Chocolate mud cake, own recipe - no icing or topping, 20cm cake tin.
9. NDAS: Anzac biscuits (4), recipe provided must be used

Class No. Section B: Pickles and Preserves

1. NDAS From my pantry, 3 items, own choice, e.g.; jam, pickles, jelly, sauce, chutney etc.

Class No. Section C: Sewing & Needlework

7. NDAS Cross Stitch work, maximum 80cm on all sides, framed work is accepted.
15. NDAS Patchwork table runner, any style – maximum length 1.2 metres.
30. NDAS Hand knitted garment/article, made from pure wool/wool blend, label to be attached.
40. NDAS Crochet article, any yarn

Class No. Section D: Handcrafts

1. NDAS Handmade greeting card, max size 14 X 20cm, presented with an envelope.
8. NDAS One person's work, 3 items of distinct craft, i.e.; knitting, painting, crochet, etc.
19. NDAS One article of craft or hobby, men only, maximum size 1m.

Class No. Section F: Photography

22. NDAS: Photography "By the roadside." Maximum size 20x30cm, mounted on 3cm card.

CHILDREN'S / YOUNG ADULTS CLASSES – Up to the age of 18 years

Class No. Section: Junior: 6 years & under

1. NDAS Three (3) Decorated Marie biscuits

Class No. Section: Primary: 7-12 years

3. NDAS Junior Anzac biscuits (4), recipe provided must be used
4. NDAS Junior chocolate cake, un-iced, recipe provided must be used
5. NDAS 3 Decorated Marie biscuits
9. NDAS Handmade greeting card max size 14 X 20cm, presented with an envelope.
10. NDAS Junior cushion, any medium no larger than 50cm on any one side
19. NDAS Junior photography – "Featuring bird(s)"

Class No. Section: Secondary: 13-18 years

3. NDAS Junior Anzac Biscuits (4), recipe provided must be used
4. NDAS Junior Chocolate Cake, un-iced, recipe provided must be used
9. NDAS Handmade greeting card max size 14 X 20cm, presented with an envelope.
10. NDAS Junior Cushion, any medium no larger than 50cm on any one side
22. NDAS Junior Photography – Featuring Bird(s)

CWA Members Only: Rules & Regulations

CWA Competitions – Members Only

Rules and Regulations

1. Backdrops and entries must be set up for overall judging by 10:00am, Saturday 10th November
2. Space allocated for branch entries, D:75cm, H:90cm, L:180cm
3. No side walls allowed
4. All articles must have been completed in the last year
5. Each article will be judged on its own merit
6. Backdrops must not hang over the edge of the bench and nothing is to be below the bench.
7. Fresh flowers may be used to enhance presentation only, they will NOT be judged.
8. No artificial flower, leaves etc may be used.



CWA Members Only:

Class No.	Section A:	Cookery
21.	Four (4) Scones, any variety	
22.	Slices, 2 varieties, 3 of each slice	
23.	Cake, any variety, un-iced	

Class No.	Section B:	Pickles and Preserves
13.	Jar of marmalade, any variety	
14.	Jar of jam, any variety	
15.	Bottle of sauce, any variety	
16.	One women's work, 3 varieties of pickles, preserves, jams or jellies (One bottle/jar of each	

Class No.	Section C:	Sewing & Needlework
27.	A novelty carry bag, embellishments permitted.	
28.	A novelty apron, embellishments permitted.	
47.	Hand crocheted garment, cotton or wool/wool blend	
48.	Tea cosy	

Class No.	Section D:	Handcrafts
20.	Five (5) Handcrafts	
21.	One women's work, 3 items of distinct craft, i.e. knitting, painting, crochet, etc.	

Class No.	Section:	Primary 7-12 years
CWA Junior Members Only:		
14.	2 items - 1 handcraft and 1 home industry	



Section A: Cookery

All cookery must be presented on a paper/plastic plate or cake board.

All cookery must be covered in clear wrap to preserve freshness.

Cup-cakes and muffins may be exhibited in patty papers.

Exhibits containing Dairy, Eats and Meat will not be edible at the conclusion of the show.

VAS: Recipes

VAS: Rich Fruit Cake

Recipe provided must be used

Recipe: Ingredients

- 250g sultanas
- 250g chopped raisins
- 250g currants
- 125g mixed peel
- 90g chopped red glace cherries
- 90g chopped blanched almonds
- 1/3 sherry or brandy
- 250g plain 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 fruit and nuts and sprinkle with 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, and 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 tin **20cm square, straight sided, square cornered tin and bake in a slow oven for approximately 3 1/2 - 4 hours.**
4. Allow the cake to cool in the tin.

VAS: Carrot Cake Competition

Change of recipe, please note the glaze has been removed from this recipe

Recipe provided must be used

Recipe: Ingredients

375g Plain Flour
2 tsps Baking Powder
1 ½ tsps Bicarbonate of Soda
2 tsps Ground Cinnamon
½ tsp Ground Nutmeg
½ tsp Allspice
2 tsps Salt
345g Caster Sugar
375ml Vegetable Oil
4 Eggs
3 Medium Carrots, grated (350g)
220g tin Crushed Pineapple, drained
200g Pecans, chopped

Method:

1. Preheat oven to 180°C (160°C fan). Grease a 20cm round cake tin, and line with baking paper.
2. Sift the dry ingredients together in 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 40 minutes, or until a bamboo skewer inserted into the centre of the cake comes out clean.
4. Remove from the oven and allow to cool for ten minutes in the tin on a wire rack. Upend and allow to cool on the wire rack.

NDAS: Recipes

NDAS: Anzac Biscuits (4)

Recipe provided must be used

Recipe: Ingredients

1 cup One Minute Oats
1 cup Sugar
1 cup Plain Flour
¾ cup Desiccated Coconut
125g Butter
1 tbsp Golden Syrup
2 tsps Milk
2 tsps Water
1 ½ tsps. Bicarbonate of Soda

Method:

1. Mix oats, sugar, flour and coconut together in a bowl.
2. Melt together in a saucepan butter, golden syrup, milk and water.
3. Stir into the saucepan the bicarbonate of soda, stir until mixture foams.
4. Add the wet ingredients to the dry ingredients, and mix well.
5. Place teaspoons of mixture onto a lined baking tray, leaving room to spread. Bake at 180°C for 10-12 minutes.
6. Cool on the tray.

NOTE: For show, bench roll mixture into balls before placing on the tray, as this makes neat round shaped biscuits.

VAS: Competition winners are eligible to compete at group final, and if successful at VAS final 2019.

NDAS: Competition winners are eligible to compete at Northern District group finals, April 2019.

Section A: Cookery

Class No. CAKES:

1. VAS: Rich fruit cake, recipe provided must be used
2. VAS: Carrot cake, recipe provided must be used
3. NDAS: Chocolate mud cake, own recipe - no icing or topping, 20cm cake tin.
4. Chocolate cake, un-iced
5. Unfilled sponge cake
6. Butter cake
7. Tea cake, any variety
8. Any other cake not listed

Class No. BISCUITS & SLICES:

9. NDAS: Anzac biscuits (4), recipe provided must be used
10. 4 Biscuits, any variety
11. Baked slice, 4 pieces, any variety
12. Unbaked slice, 4 pieces, any variety
13. 4 Yo-yo's

Class No. NOVICE COOKING

14. Un-Iced round cake, packet mixes not permitted
15. Unbaked slice, 4 pieces
16. 4 Muffins, any variety

Class No. Echuca-Moama Show Society: Special Features

17. EMSS: A sweet slice suitable for a Spring picnic. 4 Slices presented on a plate.
18. EMSS: Pavlova, unfilled, undecorated. Pavlova must be made by exhibitor. Using Commercial Pavlova mixes is not permitted.

Class No. Men's Only Cooking

19. Cake, any variety, un-iced
20. Four (4) Biscuits, any variety

Class No. CWA Members Only

21. Four (4) Scones, any variety
22. Slices, 2 varieties, 3 of each slice
23. Cake, any variety, un-iced

Section B: Pickles and Preserves

Jars and bottles are to be labelled with the variety and date made.

Jars and bottles must not exceed 500ml in size.

Lids must be removable on all jars and bottles.

Produce that is spoiled will not be considered for judging.

Exhibits that cannot be opened will not be judged.

VAS: Competition winners are eligible to compete at group final, and if successful at VAS final 2019.

NDAS: Competition winners are eligible to compete at Northern District group finals, April 2019.

Class No. HOME-MADE PICKLES, PRESERVES, JAMS & JELLIES

1. NDAS From my pantry, 3 items
Own choice, eg; jam, pickles, jelly, sauce, chutney etc;
2. Jar of jam, any variety
3. Jar of jelly, any variety
4. Jar of marmalade, any variety
5. Bottle of tomato sauce
6. Bottle of sauce, except tomato
7. Jar of chutney, any variety
8. Jar of relish, any variety
9. Jar of pickled vegetables, any variety
10. Bottle of preserved fruit, any variety
11. Any other jam, jelly, pickle or preserve not listed
12. One person's work - 3 distinct Items, from this section

Class No. CWA Members Only

13. Jar of marmalade, any variety
14. Jar of jam, any variety
15. Bottle of sauce, any variety
16. One women's work, 3 varieties of pickles, preserves, jams or jelly's (One bottle/jar of each)

Class No. HOME-MADE BEVERAGES

17. Bottle of cordial, any variety
18. Bottle of home brewed beer
19. Bottle of home-made beverage not already listed

Class No. NOVICE ENTRIES:

20. A Jar of Jam
21. A bottle of tomato sauce
22. A bottle of any beverage

Section C: Sewing and Needlework

All exhibits must be clean.

Garments should be hung on clothes hangers where appropriate.

Large Patchwork items must be exhibited with quilters pins attached, ready for hanging.

Needlework that is framed will need to have wire or string attached suitable for hanging.

VAS: Competition winners are eligible to compete at group final, and if successful at VAS final 2019.

NDAS: Competition winners are eligible to compete at Northern District group finals, April 2019.

Class No. SEWING:

1. VAS Tote/carry bag – no larger than 50cm on any one side.
2. An item of clothing
3. Any garment featuring hand smocking
4. Apron
5. Any other item of sewing not listed

Class No. EMBROIDERY:

6. VAS Article of hand embroidery, any type, excluding cross stitch.
7. NDAS Cross stitch work, maximum 80cm on all sides, framed work is accepted.
8. A pin cushion
9. Cross stitch
10. Coat hanger
11. A wool embroidery
12. A blanket
13. Any other embroidery not listed

Class No. PATCHWORK:

14. VAS Patchwork, no more than 1m on any one side.
15. NDAS Patchwork table runner, any style – maximum length 1.2 metres.
16. Article of patchwork – handmade

17. Article of patchwork – machine made
18. Knee rug
19. Patchwork quilt
20. Article of appliqué
21. Any other item, not already listed, featuring patchwork and/ or appliqué.

Class No. TOYS & MISCELLANEOUS:

22. Handmade Toy
23. Cushion
24. Bag
25. Blanket
26. One person's work, 3 distinctly different items hand made by one exhibitor

Class No. CWA Members Only

27. A novelty carry bag, embellishments permitted.
28. A novelty apron, embellishments permitted.

Class No. KNITTING:

29. VAS Knitting - A hand knitted garment for infant/child up to the age of 3 years.
30. NDAS Hand knitted garment/article, made from pure wool/wool blend, label to be attached.
31. An article of clothing
32. Knee rug
33. Collection of babies clothing, 3 pieces
34. Soft toy
35. Blanket
36. Any other article of hand knitting not already listed

Class No. CWA Members Only

37. Hand knitted garment
38. Knitted tea cosy

Class No. CROCHET:

39. VAS Crochet - An article of crochet, no larger 50cm on any one side- made from pure wool/wool blend of any ply.
40. NDAS Crochet article, any yarn
41. An article of clothing, using wool or wool blend
42. Knee rug
43. Soft toy
44. Blanket
45. An article of crochet, using cotton
46. Any other article of hand crocheting not already listed

Class No. CWA Members Only

47. Hand crocheted garment, cotton or wool/wool blend
48. Crocheted tea cosy

Class No. NOVICE ENTRIES:

49. A Hand-made toy
50. A bag
51. Blanket

Section D: Handcrafts

No item will exceed 1M in height or 50cm in width.

Items of jewellery will need to be mounted on card.

Construction set entries must be presented in a shallow tray or box.

Construction entries that follow a commercial plan are to be presented with the plan attached.

VAS: Competition winners are eligible to compete at group final, and if successful at VAS final 2019.

NDAS: Competition winners are eligible to compete at Northern District group finals, April 2019.

Class No. PAPERCRAFT:

1. NDAS Handmade greeting card, max. size 14 X 20cm, presented with an envelope.
2. Birthday card
3. Special occasion card, not birthday
4. A box decorated as a gift.
5. An item of decoúpage
6. A Remembrance Day card
7. Any other item of paper craft not already listed

Class No. MISCELLANEOUS HANDCRAFTS:

8. NDAS One person's work, 3 items of distinct craft, ie; knitting, painting, crochet, etc.
9. An article of metalwork or welding
10. An article made from wood,
11. An item of beaded jewellery
12. A Christmas decoration
13. A dreamcatcher
14. A leather belt
15. Any item of clay
16. Any item of ceramics
17. Any other handcraft not already listed

Class No. Echuca-Moama Show Society Special Feature

18. EMSS: Remembrance Day: Any craft displaying/portraying Remembrance Day.

Class No. Men Only Handcraft:
19. NDAS One article of craft or hobby- **Men Only**

Class No. CWA Members Only:
20. Five (5) handcrafts
21. One women's work, 3 items of distinct craft, i.e.; knitting, painting, crochet, etc.

Class No. MEN'S SHED MEMBERS ONLY:
22. An article of furniture, no larger than 1 metre
23. A child's toy
24. An item/article that would be seen as part of a garden feature

Class No. NOVICE ENTRIES

25. A dreamcatcher
26. A box decorated as a gift
27. A card for any occasion
28. An item of beaded jewellery

Section E: Art

Art work is to be current within the last year.

Art that is framed will require wire or string for hanging.

Canvases need to have provision for hanging by attaching wire or string.

Signatures on art work must be covered.

Class No. ART: Under 50cm on the longest side

1. Acrylic
2. Oil
3. Pastel
4. Watercolour
5. Pen & Ink
6. Pencil

Class No. ART: Over 50cm on the shortest side

7. Any medium.

Class No. NOVICE ENTRIES:

8. Any piece of Art under 50cm, any medium
9. Any piece of Art over 50cm, any medium

Section F: Photography

All works to be current within the last YEAR.

Size limitations will apply.

Photographs entered that do not comply with the size limitations will not be considered for judging. Entries need to be mounted on card and will not be considered for judging if they are not mounted.

The mounts must be approximately 3cm wide from all sides of the photograph(s).

Photographs may be in colour, sepia or black and white.

Photographs that are framed will not be eligible to compete.

This is an amateur competition open to all ages.

Professional photographers are not eligible to enter. A professional is someone who derives an income as a photographer.

A maximum of two prints may be entered per class, per exhibitor.

VAS: Competition winners are eligible to compete at group final, and if successful at VAS final 2019.

NDAS: Competition winners are eligible to compete at Northern District group finals, April 2019.

COLOUR &/or BLACK & WHITE 6" x 4" / 15cm x 10cm

1. Animals and/or birds
2. Flowers and/or foliage
3. People/person/portrait
4. People/person with animals
5. Landscape or seascape
6. Any other subject
7. 3 related photographs, any theme, mounted on one card

Class No. COLOUR &/or BLACK & WHITE 7" x 5" / 18cm x 13cm

8. Animals and/or birds
9. Flowers and/or foliage
10. People/person/portrait
11. People/person with animals
12. Landscape or seascape
13. Any other subject
- 14.3 related photographs, any theme, mounted on one card

Class No. COLOUR &/or BLACK & WHITE Larger than 7" x 5" / 18cm x 13cm:

15. Animals and/or birds
16. People/person/portrait
17. Any other subject

Class No. NOVICE ENTRIES: COLOUR and/or BLACK & WHITE 6" x 4" / 15cm x 10cm:

18. A series of 3 related photographs, mounted on card, any size
19. A portrait
20. Any other subject

Class No. VAS & NDAS Competitions:

21. VAS: "A photo featuring water". Rules and regulations apply.
22. NDAS: "By the roadside." Maximum size 20x30cm, mounted on 3cm card.

Section G: Horticulture

Plants must be presented in containers, pots or hanging baskets.

Cut flowers must be presented in clean, clear jars or vases.

Horticultural creatures must be presented on a plate or tray.

Horticultural necklaces must be presented on a plate.

Fruit and vegetable exhibits must be presented on a plate or tray.

6 Eggs must come in a carton with a lid.

Maximum size of a container is to be 30cm unless otherwise stated.

All exhibits must be from exhibitors own garden.

Class No. POTTED PLANTS:

1. A foliage plant, not fern, cactus or succulent
2. A fern
3. A potted herb garden, at least 3 varieties
4. A potted plant in bloom
5. A potted succulent or cactus
6. A cactus or succulent garden, at least 4 varieties

Class No. CUT FLOWERS: May have 4 to 6 stems

7. Geranium
8. A collection of cut flowers, at least 3 varieties
9. Roses
10. Any other flower, not already listed

Class No. FRUIT: 3 pieces, unless specified

11. Lemons
12. A collection of fruit, 3 varieties
13. Any other fruit, 3 of the same variety

Class No. VEGETABLES: 6 pieces, unless specified

14. Carrots
15. Peas
16. Beans, any variety
17. Pumpkin, 1 only
18. A bunch of fresh herbs, more than 3 varieties
19. Any other vegetable, not already listed

Class No. MISCELLANEOUS ENTRIES:

20. 6 White Eggs
21. 6 Brown Eggs
22. 6 Eggs, any other colour.

Class No. NOVICE ENTRIES

23. Any home grown vegetable (2 pieces)
24. Any home grown fruit (2 pieces)

Section H: Community Exhibits

Open To Any Organisation Such As: An Auxiliary, Branch, Group, School or Club.

Members can enter as an individual or as part of the collective group.

Teachers, Carer's and Instructors are not eligible to enter their work, within these classes.

Class No. ONE PERSON'S WORK: MALE EXHIBITOR'S

1. A wooden toy Eg: pull-along toy
2. Item of knitting or crochet
3. A recycled article of furniture, no larger than 1 metre

Class No. ONE PERSON'S WORK:

4. A decorated hand towel
5. Item of knitting or crochet
6. An apron
7. A greeting card
8. A coat hanger

Class No. GROUP ENTRIES:

9. 1 Item, contributed to by more than 1 member of a group.
10. 3 Items entered by 3 individuals as part of a group

JUNIOR PAVILION

Open to children 6 years and under

Class No. Cooking

1. NDAS Three (3) decorated Marie biscuits
2. Edible necklace, non-edible cord allowed
3. An item of 'Food Art' e.g. decorated cup-cakes (2), vegetable monster (1), cress eggheads (2).

Class No. Handcraft

4. Rock monster
5. Collage

Class No. Art

6. A painting
7. A drawing
8. Decorated paper plate

Class No. Horticulture

9. A posy of flowers or herbs
10. 3 stems of your favourite flower

Class No. Models & Construction

11. A model or construction made from building blocks
12. A glued construction
13. A Diorama

PRIMARY PAVILION

Open to children 7 to 12 years

VAS: Junior Boiled Fruit Cake

Recipe provided must be used

A competition for junior cake bakers aged under 18 years at the date of the show.

Recipe: Ingredients

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

Method:

Place the mixed fruit, sugar, water, spice and butter in a large saucepan and bring to the boil. Simmer gently for 3 minutes, then remove from the stove, add bicarbonate of soda and allow to cool. Add the sherry, eggs and marmalade, mixing well.
Bake in a moderately slow oven for 1.5 hours or until cooked when tested.

VAS Carrot And Date Muffins Competition - Junior

Recipe provided must be used

A competition for junior cake bakers aged under 18 years at the date of the show.

Recipe: Ingredients

2 1/2 cups self-raising flour
1 teaspoon ground cinnamon
1/4 teaspoon ground nutmeg
1 cup brown sugar (firmly packed)
1/3 cup chopped pitted dates
1 cup coarsely grated carrot
1 tablespoon orange marmalade
1 cup canola oil
2 eggs, lightly beaten
3/4 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 Size (35mm height x 90mm wide x 50mm base)
 3. Stir 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: Four (4) muffins per plate

NDAS: Anzac Biscuits (4)

Recipe provided must be used

Recipe: Ingredients

- 1 cup One Minute Oats
- 1 cup Sugar
- 1 cup Plain Flour
- ¾ cup Desiccated Coconut
- 125g Butter
- 1 tbsp Golden Syrup
- 2 tbsps Milk
- 2 tbsps Water
- 1 ½ tsps. Bicarbonate of Soda

Method:

1. Mix oats, sugar, flour and coconut together in a bowl.
2. Melt together in a saucepan butter, golden syrup, milk and water.
3. Stir into the saucepan the bicarbonate of soda, stir until mixture foams.
4. Add the wet ingredients to the dry ingredients, and mix well.
5. Place teaspoons of mixture onto a lined baking tray, leaving room to spread. Bake at 180°C for 10-12 minutes.
6. Cool on the tray.

NOTE: For show, bench roll mixture into balls before placing on the tray, as this makes neat round shaped biscuits.

NDAS: Junior Chocolate Cake, un-iced

Recipe provided must be used

Recipe: Ingredients

- 1 Cup Self-Raising Flour
- 1 cup Caster Sugar
- 2 Eggs
- 1 tsp Vanilla Essence
- ½ cup Milk

2 tbsps Cocoa Powder
125g Butter, melted

Method:

1. Line and grease a 20cm round tin. Preheat oven to 180°C.
2. Whisk eggs slightly, add milk and vanilla and set aside.
3. Sift self-raising flour and cocoa together, add caster sugar, mix in together.
4. Add egg mixture and melted butter and whisk mix well.
5. Pour mixture into prepare tin.
6. Place in preheated oven for 35 minutes, or until a skewer inserted comes out clean.
7. Remove from oven, and let stand for five minutes in the tin.
8. Turn out onto a tea towel covered cooling rack, to cool. (This rack prevents rack marks on the cake.)

VAS: Competition winners are eligible to compete at group final, and if successful at VAS final 2019.

NDAS: Competition winners are eligible to compete at Northern District group finals, April 2019.

Class no. Cookery

1. VAS Junior boiled fruit cake, recipe provided must be used
2. VAS Carrot & date muffins, recipe provided must be used
3. NDAS Four Anzac biscuits (4), recipe provided must be used
4. NDAS Junior chocolate cake, un-iced, recipe provided must be used
5. NDAS 3 Decorated Marie biscuits
6. An Edible necklace, non-edible cord allowed
7. An item of 'Food Art' e.g. decorated cup-cakes (2), vegetable monster (1), fruit/vegetable carving (1), cress eggheads (2).
8. A 'School snack(s)': e.g. 4 honey joys, 4 chocolate crackles, 4 muesli slices etc.



Class No. Handcrafts

9. NDAS Handmade greeting card, max. size 14 X 20cm, presented with an envelope.
10. NDAS Junior cushion, any medium no larger than 50cm on any one side
11. An item of knitting
12. An item of sewing
13. A Collage

CWA Junior Members Only:

14. 2 items - 1 handcraft and 1 home industry

Class No. Art

15. A painting
16. A drawing
17. A sculpture

Class No. Photography

18. VAS Junior photography – “A photo featuring Water”
19. NDAS Junior Photography – “A photo featuring Bird(s)”
20. A photo of a person or people
21. A photo of an animal or animals
22. Any other photograph not listed

Class No. Horticulture

- 23. A posy of flowers
- 24. A miniature garden in a boot or shoe
- 25. 3 stems of your favourite flower

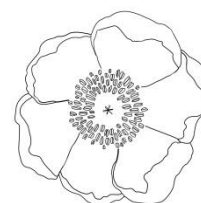
Class No. Models & Construction

- 26. A Building block construction
- 27. A Glued construction
- 28. A Diorama

Class No. Hand Writing: Rewrite the sentence below according to your year level.

The Ode to the Fallen

- | | |
|-------------|---|
| 29. Prep | LEST WE FORGET |
| 30. Grade 1 | They shall grow not old, |
| 31. Grade 2 | As we that are left grow old. |
| 32. Grade 3 | Age shall not weary them, |
| 33. Grade 4 | Nor the years condemn. |
| 34. Grade 5 | At the going down of the sun, and in the morning. |
| 35. Grade 6 | We will remember them. |



SECONDARY PAVILION: Open to Teenagers 13 to 18 years

VAS: Junior Boiled Fruit Cake

Recipe provided must be used

A competition for junior cake bakers aged under 18 years at the date of the show.

Recipe: Ingredients

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

Method:

Place the mixed fruit, sugar, water, spice and butter in a large saucepan and bring to the boil.

Simmer gently for 3 minutes, then remove from the stove, add bicarbonate

of soda and allow to cool.

Add the sherry, eggs and marmalade, mixing well.

Bake in a moderately slow oven for 1.5 hours or until cooked when tested.

VAS Carrot And Date Muffins Competition - Junior

Recipe provided must be used

A competition for junior cake bakers aged under 18 years at the date of the show.

Recipe: Ingredients

2 1/2 cups self-raising flour
1 teaspoon ground cinnamon
1/4 teaspoon ground nutmeg
1 cup brown sugar (firmly packed)
1/3 cup chopped pitted dates
1 cup coarsely grated carrot
1 tablespoon orange marmalade
1 cup canola oil
2 eggs, lightly beaten
3/4 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 Size (35mm height x 90mm wide x 50mm base)

3. Stir 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: Four (4) muffins per plate

NDAS: Anzac Biscuits (4)

Recipe provided must be used

Recipe: Ingredients

1 cup One Minute Oats
1 cup Sugar
1 cup Plain Flour
¾ cup Desiccated Coconut
125g Butter
1 tbsp Golden Syrup
2 tbsps Milk
2 tbsps Water

1 ½ tsps. Bicarbonate of Soda

Method:

1. Mix oats, sugar, flour and coconut together in a bowl.
2. Melt together in a saucepan butter, golden syrup, milk and water.
3. Stir into the saucepan the bicarbonate of soda, stir until mixture foams.
4. Add the wet ingredients to the dry ingredients, and mix well.
5. Place teaspoons of mixture onto a lined baking tray, leaving room to spread. Bake at 180°C for 10-12 minutes.
6. Cool on the tray.

NOTE: For show, bench roll mixture into balls before placing on the tray, as this makes neat round shaped biscuits.

NDAS: Junior Chocolate Cake, un-iced

Recipe provided must be used

Recipe: Ingredients

- 1 Cup Self-Raising Flour
- 1 cup Caster Sugar
- 2 Eggs
- 1 tsp Vanilla Essence
- ½ cup Milk
- 2 tbsps Cocoa Powder
- 125g Butter, melted

Method:

1. Line and grease a 20cm round tin. Preheat oven to 180°C.
2. Whisk eggs slightly, add milk and vanilla and set aside.
3. Sift self-raising flour and cocoa together, add caster sugar, mix in together.
4. Add egg mixture and melted butter and whisk mix well.
5. Pour mixture into prepare tin.
6. Place in preheated oven for 35 minutes, or until a skewer inserted comes out clean.
7. Remove from oven, and let stand for five minutes in the tin.
8. Turn out onto a tea towel covered cooling rack, to cool. (This rack prevents rack marks on the cake.)

Class No. Cookery

1. VAS Junior boiled fruit cake
2. VAS Carrot & date muffins
3. NDAS Four Anzac biscuits (4)
4. NDAS Junior chocolate cake, un-iced
5. A decorated cake
6. A slice, 4 pieces
7. 4 muffins, any variety, packet mix not allowed
8. Any other item of cooking.

Class No. Handcraft, Sewing, Knitting and Crochet

9. NDAS Handmade greeting card, max. size 14 X 20cm, presented with an envelope.
10. NDAS Junior cushion, max. size 50cm on any one side
11. Any item of sewing
12. Any item of knitting
13. Any item of crochet
14. A box wrapped as a gift
15. An item of clothing of your own design

CWA Junior Members Only:

16. 2 items - 1 handcraft and 1 home industry

Class No. Art

17. A Painting, any medium
18. A Drawing, any medium
19. An item of digital imagery: e.g. typography, photoshop
20. An item of printing or stamping

Class No. Photography

21. VAS Junior photography – A photo featuring water
22. NDAS Junior Photography – Bird(s)
23. A photo of a person or people
24. A photo of an animal or animals
25. A Series of 3 photos, one related topic or theme

Class No. Horticulture

26. A floral table arrangement
27. A miniature garden in a boot or shoe
28. 3 different items of home grown produce e.g. vegetable, fruit or herbs

Class No. Models and Construction

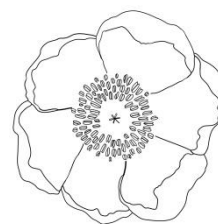
29. A model made of wood
30. A model made from metal
31. A model made from building blocks
32. Upcycle, an item of recycled furniture, no larger than 1 metre
33. Any other model or construction not listed.

Class No. Hand Writing: Rewrite the sentences below.

34. The Ode to the Fallen

They shall grow not old,
As we that are left grow old.
Age shall not weary them,
Nor the years condemn.
At the going down of the sun,
And in the morning,
We will remember them.

LEST WE FORGET



AGGREGATE AWARD ENTRY FORM

AGGREGATE AWARD: Will be introduced this year 2018, as recognition of those exhibitors who enter more than one class. To be eligible to enter this competition; exhibitors must include an entry form indicating their intention to do so.

Aggregate points are scored for each 1st, 2nd and 3rd place won during the show in the open/adult classes. With the exclusion of VAS, NDAS, CWA and Men's Shed classes.

Scoring is as follows: 1st place scores 3 points; 2nd place scores 2 points, and 3rd place will score 1 point. The winner will be the exhibitor who has gained the most points.

The winner will be awarded \$25 in cash.

SECTION	CLASS	LEAVE BLANK	NAME (IF ANY) AND DESCRIPTION OF EXHIBIT	SCORE

I declare the above entries to be bona fide property of:

Name (Please Print): _____

Signature: _____

Address: _____

Phone Number: _____