

# PAVILION COMPETITIONS

## Wool \* Farm & Home Produce \* Horticulture Cookery \* Art & Crafts \* Needlework

Pavilion Competitions have a range of times and dates for Entry Registration, Exhibit Delivery, Judging and Pick-up.

### IMPORTANT: HOW TO ENTER

	ENTRY REGISTRATION DUE BY:	EXHIBIT DELIVERY:	JUDGING:	PICK-UP:
WOOL	Friday 7 <sup>th</sup> October	Tuesday 11 <sup>th</sup> October	Thurs 13 <sup>th</sup> October	4.45pm Saturday 15 <sup>th</sup> October
FARM & HOME PRODUCE	Thurs 13 <sup>th</sup> October	7.30-9.00am Fri 14 <sup>th</sup> October, Grandstand	Friday 14 <sup>th</sup> October	4.45pm Saturday 15 <sup>th</sup> October
HORTICULTURE	Thurs 13 <sup>th</sup> October	7.30-9.00am Fri 14 <sup>th</sup> October, Grandstand	Friday 14 <sup>th</sup> October	4.45pm Saturday 15 <sup>th</sup> October
COOKERY	Friday 7 <sup>th</sup> October	7.30-9.30am Thurs 13 <sup>th</sup> October, Croxford Pavilion	Thurs 13 <sup>th</sup> October	5pm Saturday 15 <sup>th</sup> October
ART & CRAFTS	Friday 7 <sup>th</sup> October	12pm Wednesday 12 <sup>th</sup> October	Thurs 13 <sup>th</sup> October	5pm Saturday 15 <sup>th</sup> October
NEEDLEWORK	Friday 7 <sup>th</sup> October	12pm Wednesday 12 <sup>th</sup> October	Thurs 13 <sup>th</sup> October	5pm Saturday 15 <sup>th</sup> October

- Entry fees must accompany the Registration Form or the entry will NOT be processed.
- No phone entries.
- NO LATE ENTRIES in WOOL.
- NO LATE ENTRIES will be accepted for COOKERY, ART & CRAFTS and NEEDLEWORK after Tuesday 11<sup>th</sup> October.
- FEES for Late Entries: Juniors 50c ; Open – double normal fee. \*\*Acceptance of Late Entries is NOT guaranteed\*\*
- Entry fees will not be refunded.
- NO REGISTRATIONS ACCEPTED ON THE DAY OF JUDGING
- Exhibits can be delivered to the Secretary's Office prior to judging day.
- Every effort will be made to display all exhibits in space provided. No responsibility will be incurred by the Society for any loss or damage by fire, act of God or any cause whatsoever.

#### WAYS TO ENTER:

1. **IN PERSON** to the Secretary's Office, just inside the main gates of the Showgrounds, opposite the Rose Gardens. Office times are listed on the inside front cover of the Schedule.
2. **BY POST** to PO Box 168, Benalla 3671.

\*\*Correct entry fees and a DL size Self Addressed Envelope must be enclosed\*\*

#### TIPS FOR ENTERING:

- Please read the Regulations carefully and, if in doubt, contact the Section Steward or the Show Secretary.
- Please note that except for Horticulture and Farm & Home Produce all ENTRY REGISTRATION FORMS must be LODGED BY FRIDAY 7<sup>TH</sup> OCTOBER. Exhibit **delivery** is a separate process.
- Exhibits do not have to be delivered at the time of Registration!
- Registered Exhibits in Cookery, Horticulture and Farm & Home Produce can be delivered directly to the Pavilion on the day of judging. Times listed above. **ONLY REGISTERED EXHIBITS WILL BE ACCEPTED.**
- All Exhibits presented for judging must have the correct Exhibit Ticket attached.
- Keep all paperwork associated with your Exhibit. You will need it to claim your items back, after the Show.
- Exhibit Pick-up times are 5.00-6.00pm Saturday 15<sup>th</sup> October OR 10.00am-2pm Monday 17<sup>th</sup> October.

# COOKERY

## Section: Y

**ENTRY FEES:** Members 50¢, Non-Members \$1.00 per entry.

**All entries in Junior Section FREE**

**REGISTER BY:** Friday 7<sup>th</sup> October

Late entries will incur double entry fee (50c for Junior) and will not be accepted after 5pm Tuesday 11<sup>th</sup> October.

**DELIVERY:** All registered exhibits to be staged by 9.30am Thursday 13th October. This rule will be strictly adhered to. No un-registered exhibits will be accepted on Judging day.

**JUDGING:** 10.00am Thursday, 13th October.

**EXHIBIT COLLECTION:** 5.00-5.30pm on Saturday

**PRIZE MONEY:** First: \$3.00, 2nd: \$1.50. (unless otherwise noted) Prize money paid at office **after 5.00pm Saturday.**

**STEWARDS:** M. Hanlon (Chief Steward), F. Donnelly, H. Bromley, M. Waters, J. Budd, J. May, H. Murphy, J. Gourley, M. Sherwill.

**CHAMPION CAKE OF THE SHOW** (excluding decorated cakes)  
Taken from Open Classes.

*Fusion Digital Print Sash & \$20 Voucher from Coles Benalla.*

**JUNIOR CHAMPION CAKE OF THE SHOW** (excluding decorated cakes) Taken from Junior Classes

*Bill Sykes M.P. Benalla sash & \$10 Voucher from Coles Benalla.*

**MOST SUCCESSFUL EXHIBITOR - Miss Cook Perpetual**

**Trophy** has been donated for the most successful exhibitor in the Open Section (**Classes 1-44**). Points to be allotted as follows: 1st - 2 points, 2nd - 1 point.

**MOST SUCCESSFUL JUNIOR EXHIBITOR – sash**

**SPONSORS:**

Bertalli's Bakery

Hides Bakery

Claridge's for Cars

Robinson's Security

Fusion Digital Print

Benalla Travel

Coles Supermarket, Benalla

Bouwmeesters Bakery

Jeanie's Cake Decorating

Bill Sykes MP for Benalla

Cake Decorators Association of  
Victoria - Wangaratta

Mrs M. Hanlon

## Conditions of Entry to all Cookery Classes: (to avoid having your exhibit disqualified)

### PLEASE READ

- All exhibits to be produce of the Exhibitor.
- All exhibits must be home-made.
- All exhibits (excl. decorated cake section) to be presented on **small paper plates**.
- All cakes to be turned out on to a cloth, not a wire rack.
- All paper must be removed from cakes before exhibiting – except cup cakes.
- No ring tins to be used.
- All cakes to be un-iced & unfilled unless specified
- Preferably, no cakes larger than 20cm (8") (excl. decorated cakes).
- No packet mixes in Open Classes, except class 64
- Packet mixes in **Junior** classes 98, 100, 104 & 108 only.
- Each exhibitor is allowed one entry only in each class.
- Stewards are eligible to enter this section.
- Where a recipe is stated it must be followed.

### Special Regulations for Decorated Cake Sections:

- **All** exhibits to be presented on boards with cleats. NO paper plates
- Ribbon, tulle, wire, non-synthetic stamen, edible colouring, piping gel, coconut, posy picks & manufactured pillars may be used. Braid, raffia, cord are permitted in presentation. No manufactured ornaments, dry gyp, lace or inedible glitter or cachous allowed unless otherwise stated.
- Blocks, tins or other materials are not permitted in place of cakes.
- Presentation taken into consideration.
- Board to be at least 2cm wider than cake.
- Maximum board size is 30cm (12") square.
- Height limit is 30cm (incl. cleats & decorations)
- "Decorated" means all the cake to be covered by icing. (Includes cupcakes in this section.)
- No wires may penetrate icing or cake
- Boards to be covered – with foil, icing, etc.

**PRINT YOUR FILES & PHOTOS**  
**DIGITAL COLOUR COPYING**  
**DIGITAL B&W COPYING**  
**WIDE FORMAT DIGITAL COLOUR**  
**B&W PLAN COPYING**  
**LAMINATING & BINDING**  
**DESIGN, SCANS & ARTWORK ...**  
**PLUS MORE - ASK US TODAY!**



63 Nunn Street, Benalla Victoria 3672  
Telephone: **03 5762 2152** Facsimile: 03 5762 2172  
[www.fusiondigitalprint.com.au](http://www.fusiondigitalprint.com.au)

# COOKERY - OPEN

## Class 1. Feature Cake

Sponsored by Mrs M. Hanlon

### 'Red Velvet Cake'

(Icing allowed – as per recipe used)

Recipe must be supplied.

First Prize \$20. Second Prize \$10

## Class

2. Banana Cake in loaf tin.
3. Rich Fruit Cake.
4. Boiled Fruit Cake.
5. Sultana Cake.
6. Chocolate Cake
7. Ginger Cake.
8. Carrot Cake, iced.
9. Plain Sponge Sandwich
10. Ginger Fluff Sponge
11. Lamingtons, plate of 3, 40mm cubes.
12. Unbaked Slice, 2 varieties, 2 of each, size 5cm x 21/2cm.
13. Baked Slice, 2 varieties, 2 of each, size 5cm x 21/2cm.
14. Yo-yo's, plate of 3
15. Anzac Biscuits, plate of 3.
16. Sweet Pastry Tarts, plate of 3, size 6cm.
17. Savoury Scones, plate of 3, 5cm plain cutter.
18. Nut Loaf in round loaf tin, no fruit.
19. Fruit Loaf: 1/4 cup milk powder, 1 1/4 cups water, 3/4 cup sultanas, 1 cup All Bran cereal, 1/2 tsp cinnamon, 1 cup chopped apricots, 3/4 cup raw sugar, 1 1/2 cups wholemeal self-raising flour. Combine milk powder, water, apricots, sultanas, sugar and All Bran cereal. Stand for 2 hours. Stir in sifted flour and cinnamon. Spoon mixture into greased, lined 23cm x 13cm loaf pan, bake at 180C, 55-60 minutes until cooked.  
**Must use this recipe.**
20. Savoury Muffins, plate of 3, in paper/foil cases
21. VAS Rich Fruit Cake Competition (see recipe and details page 38)
22. Men Only! Cake of choice (no packet mixes).
23. Afternoon Tea Tray for Two.
24. Healthy Lunch Box
25. Cup Cakes for a Party, plate of 3, edible decorations only. Will be cut.

26. **Surprise Cake:** - Your own recipe, using all or some of these ingredients.  
125g butter, 2 cups plain flour, 2 tsp baking powder, 3/4 cup sugar, 1 tsp vanilla, 2 eggs, 1/2 cup milk, 2tbls sultanas, 1/2 cup choc-bits, 2 tbls cocoa.  
**Recipe must be supplied.**

## GLUTEN FREE

27. Shortbread, plate of 3.
28. Orange cake in loaf tin

## CONFECTIONERY

Sponsored by *Robinson's Security*

29. Fudge, plate of 3
30. Coconut Ice, plate of 3
31. Plain Toffee, plate of 3
32. Christmas Treats, plate of 3
33. Rocky Road, plate of 3

## PRESERVES

Please refer to conditions of entry

\*\* Sauce & Jam to have cellophane covers only

### Class

34. Marmalade.
35. Lemon Butter.
36. Berry Jam.
37. Jam - other fruit.
38. Jelly - any variety.
39. Tomato Sauce.
40. Tomato Relish or Chutney.
41. Pickles
42. Work of One Exhibitor: 1 of each – Jam, Sauce, Pickle & Chutney

## HOMEMADE BREAD

43. Bread - hand-made
44. Bread - using a breadmaker

## NOVICE COOKERY

Open to exhibitors who have not won a first prize at the Benalla Show in the following classes.

Sponsored by *Bouwmeesters Bakery*

45. Rich Fruit Cake
46. Fruit Loaf (same as Class 21).
47. Savoury Muffins, plate of 3, in paper/foil cases
48. Anzac Biscuits, plate of 3
49. Unbaked slice 2 varieties - 2 of each, size 5cm x 2 1/2cm.
50. Baked slice 2 varieties - 2 of each, size 5cm x 2 1/2cm.
51. Scones, plate of 3, 5cm plain cutter.
52. Cup Cakes for a Party, plate of 3, edible decorations only. Will be cut.

## Hints for Show Cookery

- Read your schedule carefully, as judges use this as their guide for judging.
- Cake tins should be greased and papered carefully with no creases as this will lose points from the judge.
- Cake mixtures should be evenly distributed in the tin.
- Lightly tap cake tin on table or bench to remove air bubbles from mixture.
- When cutting slice to a specified size (as per schedule) use a ruler as a guide.
- Cakes should be cooked evenly all over – top, bottom and sides should be of even colour.
- Cake should be a good even shape.
- All cakes will be cut by the judge.

# COOKERY (cont)

## SENIORS COOKERY

Open to senior exhibitors 60 years and over.

Sponsored by **Bertalli's Bakery**

53. Fruit Cake (same as Class 21)
54. Fruit Loaf (same as Class 19).
55. Savoury Muffins, plate of 3, in paper/foil cases
56. Anzac Biscuits, plate of 3
57. Unbaked slice 2 varieties - 2 of each, size 5cm x 2 1/2cm.
58. Baked slice 2 varieties - 2 of each, size 5cm x 2 1/2cm.
59. Scones, plate of 3, 5cm plain cutter.
60. Pikelets, plate of 3
61. Chocolate Cake
62. Men Only – Cake of choice (Packet cake permitted, must have end of packet with exhibit)
63. Cup Cakes for a Party, plate of 3, edible decorations only. Will be cut.

## CAKE DECORATING

Sponsored by **Hides Bakery**

PRIZE MONEY: First \$5.00, Second \$3.00

**REMINDER: No paper plates, only cake boards. Cakes must be all covered in icing (incl. cupcakes).**

**Regulations on page 36**

**OPEN**

### Class

64. Decorated Cake. *First Prize: \$20 voucher from Jeanie's Cake Decorating*
65. Novelty Cake.
66. Arrangement of Sugar Flowers. To be presented on a sugar base, not necessarily a plaque. Fabric permitted in presentation. Wire, tulle, ribbon and non synthetic stamens permitted. Leaves and buds optional.
67. Piece of Sugarcraft. Painted, flooded, sculptured, moulded. May include moulded or piped flowers, presented on a sugar base.
68. 3 Decorated Cup Cakes, edible decorations only

### INTERMEDIATE

*Open to exhibitors who have not won a first prize at the Benalla Show in the following classes (excl. Novice). Amateurs only. Regulations as per Open.*

69. Decorated Cake.  
*First Prize: \$20 from CDAV Wangaratta*
70. Novelty Cake.
71. Arrangement of Sugar Flowers.
72. Piece of Sugarcraft.
73. 3 Decorated Cup Cakes, edible decorations only

### BEGINNERS

*Open to exhibitors who have not won a first prize at the Benalla Show. Regulations as per Open.*

74. Decorated Cake
75. Piece of Sugarcraft or Sugar Flowers.
76. 3 Decorated Cup Cakes, edible decorations only.

## VAS Ltd - 2011 COMPETITIONS

### REGULATIONS:

1. 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.
2. 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.
3. A competitor is only eligible to represent one Group in the State Final.
4. An exhibitor having won at Group Level cannot compete further until after the Royal Melbourne Show.
5. Each cake must be the bona fide work of the exhibitor.
6. If for any reason a winner is unable to compete at Group or State Final level then the second placegetter is eligible to compete.

**NOTE:** To ensure uniformity, and depending on the size, it is suggested that the raisins be snipped into 2 or 3 pieces, cherries into 4 to 6 pieces and almonds crosswise into 3 or 4 pieces.

### Class 21 –Rich Fruit Cake

First Prize \$15. Prize at Group Level \$25. State Level: 1st \$200, 2nd \$100, 3rd \$50.

**The following recipe is compulsory for all entrants.**

**Recipe:** 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; 60g Self Raising Flour; 250g Plain Flour; 250g Soft Brown Sugar; 1/4 tsp Grated Nutmeg; 1/2 tsp Ground Ginger; 1/2 tsp Ground Cloves; 1/2 tsp Lemon Essence or Finely Grated Lemon Rind; 1/2 tsp Almond Essence; 1/2 tsp Vanilla Essence; 250g Butter; 4 Large Eggs

### Here's what you do:

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. 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. Place the mixture into a prepared **square tin, no more than 20cm**, and bake in a slow oven for approximately 3 1/2 to 4 hours. Allow the cake to cool in the tin.

# JUNIOR COOKERY (B – Y)

## Junior Classes have **FREE ENTRY**

First Prize: \$3.00, 2nd: \$1.50 unless listed otherwise.

**Please ensure the age and birthdate of the child is on the entry form.**

**REGISTER BY: Friday 7<sup>th</sup> October**

Late entries will incur double entry fee (50c for Junior) and will not be accepted after 5pm Tuesday 11<sup>th</sup> October.

**DELIVERY: All registered exhibits to be staged by 9.30am Thursday 13th October. This rule will be strictly adhered to. No un-registered exhibits will be accepted on Judging day.**

**JUDGING:** 10.00am Thursday, 13th October.

**EXHIBIT COLLECTION: 5.00-5.30pm on Saturday**

**JUNIOR CHAMPION CAKE OF THE SHOW** Taken from Junior Classes (excluding decorated cakes).

**Bill Sykes M.P. Benalla Sash & \$10 Voucher from Coles Benalla.**

**MOST SUCCESSFUL EXHIBITOR** – sash will be awarded to the most successful exhibitor in the Junior Section (Classes 79-115). Points to be allotted as follows: 1st - 2 points, 2nd - 1 point.

## Conditions of Entry to all Cookery Classes: (to avoid having your exhibit disqualified)

### PLEASE READ

- All exhibits to be produce of the Exhibitor.
- All exhibits must be home-made.
- All exhibits (excl. decorated cake section) to be presented on **small paper plates**.
- All cakes to be turned out on to a cloth, not a wire rack.
- All paper must be removed from cakes before exhibiting – except cup cakes.
- No ring tins to be used.
- All cakes to be un-iced & unfilled unless specified
- Preferably, no cakes larger than 20cm (8”) (excl. decorated cakes).
- Packet mixes in **Junior** classes 98, 100, 104 & 108 only.
- Each exhibitor is allowed one entry only in each class.
- Where a recipe is stated it must be followed.

## **SECTION: B-Y**

### **Class:**

#### **77. Junior Boiled Fruit Cake Competition**

(Up to 18 years of age at the time of the Benalla Show)

First Prize Local \$5. Prize at Group Level \$15. State

Level: 1st \$150, 2nd \$70, 3rd \$30.00.

**Regulations on page 38.**

**The following recipe is compulsory for all entrants.**

### **Recipe:**

375g Sunbeam Mixed Fruit, 1/2 tsp Bicarbonate of Soda, 1/4 cup Brown Sugar, 1/2 cup Sherry, 1 tsp Mixed Spice, 2 Eggs (lightly beaten), 1/2 cup Water, 2 tbs Marmalade, 125g Butter, 1/4 tsp Salt, 1 cup Self Raising Flour, 1 cup Plain Flour

### **Here's what you do:**

1. Place the Sunbeam 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 the bicarb soda and allow to cool.
3. Add the sherry, eggs and marmalade, mixing well.
4. Fold in the sifted ingredients then place in a greased and lined 20cm round cake tin.
5. Bake in a moderately slow oven for 1 1/2 hours, or until cooked when tested.

## **JUNIOR CAKE DECORATING**

**\*\*Regulations page 36\*\***

78. Decorated Cake. *First prize: \$10 from CDAV Wangaratta*
79. Novelty Cake. *First Prize: \$10 voucher from Jeanie's Cake Decorating*
80. Sugarcraft: Flowers or Plaque

81. Decorated Cup Cakes, plate of 3, edible decorations only, *16 yrs & under.*
82. Decorated Cup Cakes, plate of 3, edible decorations only, *13 yrs & under.*

### **16 YEARS AND UNDER**

*Sponsored by Benalla Travel*

83. Chocolate Cake.
84. Banana Cake in loaf tin.
85. Rich Fruit Cake
86. 80. Scones, plain, plate of 3, 5cm plain cutter.
87. Anzac Biscuits, plate of 3
88. Cup Cakes, plate of 3, uniced.
89. Hedgehog Slice, no fruit or nuts, plate of 3, pieces 5cm x 21/2cm.
90. Cooked Slice, plate of 3, pieces 5cm x 21/2cm.
91. Lamingtons, plate of 3. Approx 4cm cube.
92. Gingerbread person, 1 only, decorated, no larger than 15cm. **Must use recipe provided.**

### **13 YEARS AND UNDER**

*Sponsored by Claridge's for Cars*

93. Chocolate Cake
94. Banana Cake.
95. Boiled Fruit Cake (suggested recipe – pg 35)
96. Packet Cake, own choice, un-iced, end of packet with exhibit.
97. Scones, plain, plate of 3, 5cm plain cutter.
98. Packet Muffins, plate of 3, end of packet with exhibit.
99. Anzac Biscuits, plate of 3.
100. Hedgehog Slice, no fruit or nuts, plate of 3, pieces 5cm x 2½ cm.

# JUNIOR COOKERY (cont)

## 13 YEARS AND UNDER (cont)

101. Cooked Slice, plate of 3, pieces 5cm x 2½ cm.
102. Lamingtons, packet mix, plate of 3, Approx 4cm cube.
103. Gingerbread person, 1 only, decorated, no larger than 15cm. **Must use recipe provided.**
104. Healthy Lunch Box

## 10 YEARS AND UNDER

- 105.. Banana Cake: 3 ripe bananas, 2 beaten eggs, 1 cup self raising flour, ¾ cup caster sugar, ½ cup sultanas. Grease and flour loaf tin. Mash bananas, add eggs and stir. Add flour, sugar and sultanas. Mix well. Pour into loaf tin and bake in a moderate oven (180°C) for 50 minutes or until cooked.
106. Packet Cake, own choice, un-iced, end of packet with exhibit.
107. Chocolate Cake.
108. Gingerbread person, 1 only, decorated, no larger than 15cm. **Must use recipe provided.**
109. Honey Joys, plate of 3.
110. Decorated Marie Biscuits, plate of 3. Decorations must be edible.

## 6 YEARS AND UNDER

111. Gingerbread person, 1 only, decorated, no larger than 15cm. **Must use recipe provided.**
112. Edible Necklace
113. Decorated Marie Biscuits, plate of 3. Decorations must be edible.



**Bill Sykes MP**  
Member for Benalla

*Proudly  
supporting  
Benalla  
Spring Show  
2011*



**Contact Bill**

PH: 5762 2100

EMAIL: [bill.sykes@parliament.vic.gov.au](mailto:bill.sykes@parliament.vic.gov.au)

WEBSITE: [www.billsykes.com.au](http://www.billsykes.com.au)

**Gingerbread Biscuit recipe:** (must be used for classes 92, 103, 108 & 111)

60g butter; 90g brown sugar; 2 tbs golden syrup; 180g plain flour; 1 heaped tsp ground ginger; ½ tsp bicarbonate soda; 1 egg.

Heat oven to 190°C. Melt butter, sugar & golden syrup until dissolved. Sift the dry ingredients into a bowl & add butter mixture into a well in the centre. Combine thoroughly, add the egg & mix again. Cool, knead gently on a floured board. Roll out to just less than 1cm thick and cut into shapes. Arrange, well spaced on greased baking tray & cook for about 10 minutes until golden brown. Decorate when cool.

**TIP:** Multiple children in one family can decorate biscuits from the same batch of biscuits.

