

# PAVILION COMPETITIONS

Art & Crafts \* Cookery \* Farm & Home Produce \*  
Horticulture \* Textiles \* Wool

Pavilion Competitions have a range of times and dates for Entry Registration, Delivery, Judging and Pick-up.  
**\*\*\* ALL PAVILION SECTIONS ARE JUDGED ON THE WED or THURS PRECEEDING THE SHOW\*\*\***

Entry form on page 43 (Feel free to copy, one form per exhibitor)

	ENTRY REGISTRATION DUE BY:	EXHIBIT DELIVERY:	PICK-UP:
<b>WOOL</b> (page 24)	<b>5pm Friday 12<sup>th</sup> October</b>	Wednesday 17 <sup>th</sup> October, by 5pm	4.45pm Saturday 20 <sup>th</sup> October
<b>FARM &amp; HOME PRODUCE</b> (page 26)	<b>4pm Wed 17<sup>th</sup> October</b>	2-6pm THURSDAY 18 <sup>th</sup> October, Grandstand	4.45pm Saturday 20 <sup>th</sup> October
<b>HORTICULTURE</b> (page 27)	<b>4pm Wed 17<sup>th</sup> October</b>	2-6pm THURSDAY 18 <sup>th</sup> October, Grandstand	4.45pm Saturday 20 <sup>th</sup> October
<b>COOKERY</b> (page 29)	<b>5pm Friday 12<sup>th</sup> October</b>	7.30-9.30am Thurs 18 <sup>th</sup> October, Croxford Pavilion	5pm Saturday 20 <sup>th</sup> October
<b>TEXTILES</b> (page 34)	<b>5pm Friday 12<sup>th</sup> October</b>	Tuesday 16 <sup>th</sup> October, by 5pm	5pm Saturday 20 <sup>th</sup> October
<b>ART &amp; CRAFTS</b> (page 37)	<b>5pm Friday 12<sup>th</sup> October</b>	Tuesday 16 <sup>th</sup> October, by 5pm	5pm Saturday 20 <sup>th</sup> October

## WAYS TO ENTER:

- 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.
- BY POST** to PO Box 168, Benalla 3671.  
**\*\*Correct entry fees and a DL size Stamped, Self Addressed Envelope must be enclosed\*\***
- BY EMAIL** to [entries@benallashow.com](mailto:entries@benallashow.com). Scanned entry forms and proof of payment must be attached. **Closing dates apply.**

- **Entry fees must accompany the Registration Form or the entry will NOT be processed.**
- **NO PHONE ENTRIES.**
- **NO REGISTRATIONS ACCEPTED ON THE DAY OF JUDGING**
- **Exhibits can be delivered to the Secretary's Office prior to judging day. Please note Office hours on the Inside Front Cover.**
- **PLEASE NOTE:** Judging times vary for each section. Times/details listed with each section.
- Every effort will be made to display all exhibits in space available. When space is limited all eligible exhibits will be judged but not necessarily displayed.
- Registered exhibits delivered late: judging and display cannot be guaranteed but all reasonable efforts will be made to do so.
- No responsibility will be incurred by the Society for any loss or damage by fire, act of God or any cause whatsoever.
- **Entry fees will not be refunded.**
- **Prize-money and Prizes will be issued from the Pavilion Manager's station (Croxford Pavilion) after 5pm on Saturday 20<sup>th</sup> October.**

**LATE ENTRIES:** may be accepted at the discretion of the Society and as space allows until Tuesday 16<sup>th</sup> October.  
[Art/Craft – Textiles – Cookery – Wool] Horticulture and Farm & Home Produce – until 4pm Thursday 18<sup>th</sup> October.  
Acceptance is **NOT** guaranteed so enter early to avoid disappointment.  
**FEES for Late Entries: Juniors 50c ; Open – double normal fee.**

- Please note that, except for Horticulture and Farm & Home Produce, all ENTRY REGISTRATION FORMS must be LODGED BY FRIDAY 12<sup>TH</sup> OCTOBER. Exhibit **delivery** is a separate process.
- Registered Exhibits in Cookery, Horticulture and Farm & Home Produce can be delivered directly to the Pavilion on the day of judging. **ONLY REGISTERED EXHIBITS WILL BE ACCEPTED. PLEASE NOTE DELIVERY TIMES FOR EACH SECTION.**
- All Exhibits presented for judging must have the correct Exhibit Ticket firmly attached.
- **Keep your Entry Confirmation printout.** You will need it to claim your items back after the Show.
- Exhibit Pick-up times are 5.00-6.00pm Saturday 20<sup>th</sup> October OR 10.00am-2pm Monday 22<sup>nd</sup> October.
- Exhibits unclaimed by 30<sup>th</sup> November 2018 will be disposed of.

# COOKERY

## Section: Y

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

**All entries in Junior Section FREE**

**REGISTER BY:** Friday 12<sup>th</sup> October

**DELIVERY:** All registered exhibits to be staged by **9.30am Thursday 18th October**. This rule will be strictly adhered to. **Un-registered exhibits will NOT be accepted on Judging day.**

**EXHIBIT COLLECTION:** 5.00-5.30pm on Saturday. Entry confirmation print out required.

**PRIZE MONEY:** First: \$3.00, 2nd: \$1.50. (unless otherwise noted) ; Junior – Certificate & Ribbon to Third Place.

Prize money paid at office **after 5.00pm Saturday**.

**STEWARDS:** H. Murphy (Chief Steward), F. Donnelly, H. Bromley, M. Waters, J. May, M. Hanlon, J. Gourley, T. Dalton, M. Spinks, T. Walker, P. Mitchell

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

*Harrison Creative Sash & \$50*

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

*Arcade Hair Design sash & \$20*

**MOST SUCCESSFUL EXHIBITOR - Miss Cook Perpetual Trophy** has been donated for the most successful exhibitor in the Open Section (**Classes 1-37**). Points to be allotted as follows: 1st - 2 points, 2nd - 1 point.

**MOST SUCCESSFUL JUNIOR EXHIBITOR** – sash

**SPONSORS:** Harrison Creative  
Mirfak Pty Ltd  
Bouwmeesters Bakery

Cake Decorators Association of Victoria – Benalla  
Hides Bakery  
Mrs H. Murphy

Robinson's Security  
Mrs F. Norman

Benalla Travel  
Arcade Hair Design

### General Conditions of Entry for Cookery Classes:

**(PLEASE READ to avoid having your exhibit disqualified. Cake Decorating rules on pg 33.)**

- All exhibits to be produce of the Exhibitor.
- All exhibits must be home-made.
- All exhibits, except Decorated Section exhibits & Preserves, to be presented on appropriate-sized disposable plates **with exhibit tickets stapled on**.
- All cakes to be turned out on to a cloth, not a wire rack.
- All paper must be removed from cakes before exhibiting.
- No ring tins to be used except for Class Y8.
- All cakes to be un-iced & unfilled unless specified
- Preferably, no cakes larger than 20cm (8")
- No packet mixes in Open Classes, except class Y18 and Y87
- Packet mixes in **Junior** classes Y110, Y113 & Y127 only.
- Stewards are eligible to enter this section.
- Where a recipe is stated it must be followed.
- Where a recipe is requested please write the exhibit number on the recipe.

### 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.



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92A Nunn Street, Benalla

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# COOKERY – OPEN & NOVICE

**Class Y1. Feature Cake** – Baked Cheese Cake with a crumb base

*Sponsored by Mrs H. Murphy*

**Recipe used must be provided**

First Prize \$20. Second Prize \$10

## Class

- Y2** Banana Cake, in a loaf tin  
**Y3** Rich Fruit Cake  
**Y4** Boiled Fruit Cake  
**Y5** VAS Rich Fruit Cake, as per supplied recipe  
**Y6** Sultana Cake  
**Y7** Chocolate Cake, iced on top only and not filled  
**Y8** Chocolate Cake, cooked in a ring tin, un-iced  
**Y9** Marble Cake  
**Y10** Plum Pudding- cooked in basin. Pudding to be removed from basin  
**Y11** Orange cake, un-iced  
**Y12** VAS Carrot Cake, as per supplied recipe  
**Y13** Plain Sponge Sandwich, un-iced and unfilled  
 VAS NE Group competition, Group Final 1<sup>st</sup> prize \$50  
*sponsored by Metrys Poultry Auctions*  
**Y14** Ginger Fluff Sponge, un-iced and unfilled  
**Y15** Syrup Cake  
**Y16** Healthy Lifestyle Cake, please state variety  
**Y17** Gluten-free Cake- Own choice please state variety  
**Y18** Packet Cake, un-iced, end of packet with exhibit  
**Y19** Lamingtons, plate of 3, 40mm cubes  
**Y20** Unbaked Slice, 2 varieties, 2 of each, size 5cm x 2.5cm  
**Y21** Baked Slice, 2 varieties, 2 of each, size 5cm x 2.5cm  
**Y22** Lemon Tarts, plate of 3  
**Y23** Yo-Yos, plate of 3  
**Y24** Anzac Biscuits, plate of 3  
**Y25** Macarons, plate of 3, one variety  
**Y26** Chocolate Macadamia Biscuits, plate of 3  
**Y27** Plain Scones, plate of 3, 5cm plain cutter  
**Y28** Fruit Scones, plate of 3, 5cm plain cutter  
**Y29** Savoury Scones, plate of 3, 5cm plain cutter  
**Y30** Savoury Muffins, plate of 3  
**Y31** Date & Nut Loaf, Cooked in a bar tin  
**Y32** Pavlova, 4 egg whites  
**Y33** Supper Tray for 1  
**Y34** Cup Cakes for a Party, Plate of 3, edible decorations only.  
**Y35** Healthy Lunch Box  
**Y36** Gluten-free Shortbread, plate of 3  
**Y37** Confectionery in a presentation box, 3 each of 2 varieties  
**Most Successful Exhibitor - Open, Miss Cook Perpetual Trophy**  
**Y38** Men Only! Cake of Choice, no packet mixes  
**Y39** Men's Great Biscuit Challenge, plate of 3, 1 variety, no packet mixes

## PRESERVES

Please refer to conditions of entry

**\*\* No lids. Preserves to have cellophane covers only.**

**\*\* Exhibits to be labelled with Variety and date made .**

**\*\* Jars to be filled to the top.**

**\*\* Make sure jars are clean.**

**\*\* Maximum of 3 entries per class per exhibitor**

## Class

- Y40** Marmalade, Orange  
**Y41** Marmalade, Asian Style  
**Y42** Marmalade, any other variety  
**Y43** Lemon Butter  
**Y44** Fruit Butter, any other variety  
**Y45** Berry Jam  
**Y46** Jam, any other variety  
**Y47** Jelly, any variety

- Y48** Fruit Paste, any variety  
**Y49** Tomato Sauce  
**Y50** Plum Sauce  
**Y51** Sauce, any other variety  
**Y52** Tomato Relish  
**Y53** Relish, any other variety  
**Y54** Chutney, Asian Style  
**Y55** Chutney, any variety  
**Y56** Pickles, any variety  
**Y57** Cordial, non-alcoholic  
**Y58** Salami - 1 stick of salami, any variety, to be left vacuum sealed  
**Y59** Savoury Condiments - Work of One Exhibitor, One of each - Relish, Sauce, Pickle & Chutney  
**Y60** Sweet Spreads - Work of One Exhibitor, Group of 4 (max of 1 per type) - Fruit Butter, Paste, Jelly, Jam and Marmalade  
**Y61** Group of 3 jams of distinct variety, eg. stone fruit, berry, and fig  
**Y62** Jar of Preserves, fruit  
**Y63** Jar of Preserves, vegetables  
**Best in Preserves**  
**Most Successful Exhibitor - Preserves**

## HOMEMADE BREAD

No commercial pre-mixes permitted.

Handmade is made by hand and cooked in an oven.

Machine made is using a bread maker machine or Thermomix.

*Sponsored by Mirfak Pty Ltd*

- Y64** Loaf of Handmade White Bread  
**Y65** Loaf of Machine Made White Bread  
**Y66** Loaf of Handmade Wholemeal Bread  
**Y67** Loaf of Machine Made Wholemeal Bread  
**Y68** Loaf of Homemade Gluten-Free Bread  
**Y69** Loaf of Machine Made Gluten-Free Bread  
**Y70** Loaf of Handmade Sourdough Bread  
**Y71** Loaf of Machine Made Sourdough Bread  
**Best in Homemade Bread**

## NOVICE COOKERY

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

- Y72** Rich Fruit Cake  
**Y73** Savoury Muffins, plate of 3  
**Y74** Anzac Biscuits, plate of 3  
**Y75** Unbaked Slice, 2 varieties, 2 of each 5cm x 2.5cm  
**Y76** Plain Scones, plate of 3, 5cm plain cutter  
**Y77** Cup Cakes for a Party, plate of 3, edible decorations only

## RESTRICTED COOKERY

Open to exhibitors in nursing homes, assisted living, day-activity programs. (Eg. Cooinda, Estia, Yooralla etc)

*Sponsored by Bouwmeesters Bakery*

- Y78** Fruit Cake  
**Y79** Savoury Muffins, plate of 3  
**Y80** Anzac Biscuits, plate of 3  
**Y81** Unbaked slice, 2 varieties, 2 of each, 5cm x 2.5cm  
**Y82** Baked slice, 2 varieties, 2 of each, 5cm x 2.5cm  
**Y83** Plain Scones, plate of 3, 5cm plain cutter  
**Y84** Savoury Scones, plate of 3, 5cm plain cutter  
**Y85** Pikelets, plate of 3  
**Y86** Chocolate Cake  
**Y87** Men Only - Cake of choice, Packet cake permitted, must have end of packet with exhibit  
**Y88** Men Only - Anzac biscuits, plate of 3  
**Y89** Men Only - Healthy Lifestyle Cake  
**Y90** Cup Cakes for a Party, plate of 3, edible decorations only

# VAS Ltd 2018 Competitions (Open & Junior)

## 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.

### Class Y5 McKenzies Rich Fruit Cake

Sponsored by **Ward McKenzie Pty Ltd**

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	1/3 cup Sherry or Brandy
90g Chopped Blanched Almonds	250g Soft Brown Sugar
60g Self Raising Flour	250g Plain Flour
250g Butter	4 Large Eggs
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

#### Here's what you do:

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

**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 Y12 Carrot Cake

Sponsored by **Rocky Lamattina & Sons**

First Prize \$15. Prize at Group Level \$25. State Level: 1st \$250 plus Trophy, 2nd \$100, 3rd \$50.

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

#### Recipe:

375g Plain Flour	345g Castor Sugar
2 tsp Baking Powder	375ml Vegetable oil
1 1/2 tsp Bicarb Soda	4 Eggs
2 tsp Ground Cinnamon	3 medium carrots, grated (350g)
1/2 tsp Ground Nutmeg	220g tin crushed pineapple, drained
1/2 tsp Allspice	180g Pecans, chopped
2 tsp Salt	

#### Here's what you do:

1. Preheat the oven to 180C (160C fan). Grease a 20cm 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 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 10 minutes in the tin on a wire rack. Upend and allow to cool on the wire rack.

### Class Y91 McKenzies Junior Boiled Fruit Cake Competition

Sponsored by **Ward McKenzie Pty Ltd**

(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.

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

#### Recipe:

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

#### Here's what you do:

1. Place the Mixed Fruit, sugar, spice, water and butter in a large saucepan and bring to the boil.
2. Simmer gently for 3 minutes, then remove from stove, add 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.

### Class Y92 Junior Carrot and Date Muffins, plate of 4

Sponsored by **Rocky Lamattina & Sons**

(Up to 18 years of age at the time of the Benalla Show) First Prize \$5. Prize at Group Level \$15. State Level: 1st \$200, 2nd \$100, 3rd \$50.

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

#### Ingredients:

2 1/2 cups Self-Raising Flour	1 tsp ground Cinnamon
1 cup Brown Sugar (firmly packed)	1/4 tsp ground Nutmeg
1/3 cup pitted dates, chopped	2 Eggs, lightly beaten
1 cup coarsely grated carrot	3/4 cup orange juice
1 tbs orange marmalade	1 cup reduced-fat milk
1 cup Canola oil	

#### Here's what you do:

1. Heat oven to 190C (moderately hot).
2. Line a 12-hole muffin tin with round paper muffin cases. (Classic White Muffin Cases: 35mm height x 90mm wide x 50mm base [Multix brand])
3. Sift dry ingredients into a large bowl; stir in dates and carrots. Then add the combined marmalade, oil, eggs, juice and milk. Mix until just combined.
4. Spoon mixture evenly into prepared paper cases.
5. Cook for 20 minutes (to test muffins are cooked, insert cake skewer. If it comes out clean then muffins are ready.)
6. Stand muffins in tin for 5 minutes then turn out onto a tea-towel covered wire rack to cool.



# COOKERY - JUNIOR

## 18 YEARS AND UNDER

**“Working Together at School or Home”** – These classes are designed to cater for families and schools where 2-4 Juniors may be working together. (Normal show classes are for the individual).

## 16 YEARS AND UNDER

*Sponsored by Benalla Travel*

- Y94** Chocolate Cake, un-iced
- Y95** Banana Cake, recipe supplied
- Y96** Rich Fruit Cake
- Y97** Plain Scones, plate of 3, 5cm plain cutter
- Y98** Savoury Scones, plate of 3, 5cm plain cutter
- Y99** Biscuits, plate of 3, 1 variety
- Y100** Yo-Yos, plate of 3
- Y101** Cupcakes, plate of 3, un-iced
- Y102** Cupcakes for a party, plate of 3.
- Y103** Hedgehog Slice, plate of 3, pieces 5cm x 2.5cm
- Y104** Lamingtons, plate of 3, approx. 4cm cube
- Y105** Pavlova, 4 eggs whites
- Y106** Decorated Gingerbread Person, 1 only, no larger than 15cm.
- Y107** Working Together at School or Home, Cooked or Uncooked Slice, plate of 3 - pieces 5cm x 2.5cm

## 13 YEARS AND UNDER

- Y108** Chocolate Cake, un-iced
- Y109** Banana Cake, recipe supplied
- Y110** Packet Cupcakes, own choice, un-iced, end of packet with exhibit
- Y111** Plain Scones, plate of 3, 5cm plain cutter
- Y112** Savoury Scones, plate of 3, 5cm plain cutter
- Y113** Packet Muffins, plate of 3, end of packet with exhibit
- Y114** Biscuits, plate of 3, 1 variety
- Y115** Chocolate Macadamia Biscuits, plate of 3
- Y116** Yo-Yos, plate of 3
- Y117** Pikelets, plate of 3
- Y118** Uncooked Slice, plate of 3, pieces 5cm x 2.5cm
- Y119** Lamingtons, packet mix, plate of 3. Approx 4cm cube.
- Y120** Pavlova, 4 egg whites
- Y121** Decorated Gingerbread Person, 1 only, no larger than 15cm.
- Y122** Healthy Lunch Box
- Y123** Cupcakes for a party, plate of 3.
- Y124** Mixed plate for a tea party. Minimum of 3 varieties on an 8"/20cm plate
- Y125** Working Together at School or Home, Cooked or Uncooked Slice, plate of 3 - pieces 5cm x 2.5cm

- Y91** VAS Junior Boiled Fruit Cake, recipe supplied
- Y92** VAS Carrot & Date Muffins, plate of 4, recipe supplied
- Y93** VAS Plain Sponge Sandwich, un-iced and unfilled.  
*NE Group Competition, Group Final 1<sup>st</sup> Prize \$50  
Sponsored by Metrys Poultry Auctions*

## 10 YEARS AND UNDER

- Y126** Banana Cake, recipe supplied
- Y127** Packet Cupcakes, plate of 3, un-iced, end of packet with exhibit
- Y128** Cupcakes for a party, plate of 3.
- Y129** Chocolate cake, un-iced
- Y130** Biscuits, plate of 3, 1 variety
- Y131** Chocolate Macadamia Biscuits, plate of 3
- Y132** Yo-Yos, plate of 3
- Y133** Pikelets, plate of 3
- Y134** Pavlova, 4 egg white
- Y135** Decorated Gingerbread Person, 1 only, no larger than 15cm.
- Y136** Honey Joys, plate of 3
- Y137** Decorated Marie biscuits, plate of 3, Decorations must be edible
- Y138** Working Together at School or Home, Cooked or Uncooked Slice, plate of 3 - pieces 5cm x 2.5cm

## 6 YEARS AND UNDER

- Y139** Biscuits, plate of 3, 1 variety
- Y140** Decorated Gingerbread Person, 1 only, no larger than 15cm.
- Y141** Edible Necklace
- Y142** Decorated Marie biscuits, plate of 3, Decorations must be edible
- Y143** Cupcakes for a party, plate of 3.
- Y144** Working Together at School or Home, Decorated Teddy Bear biscuits, plate of 3

### **Banana Cake recipe**

**(must be used for classes Y95, Y109, Y126)**

Ingredients: 3 ripe bananas, 2 beaten eggs, 1 cup self raising flour, 3/4 cup caster sugar, 1/2 cup sultanas.

Method: 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.

Cake Decorators Association of Victoria – Benalla Branch

Workshops & Demonstrations throughout the year

Contact: Wendy Beer 0401 815 050 cdavbenalla@gmail.com

~ It's good to compare, but better to share ~



# CAKE DECORATING

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

**All entries in Junior Section FREE**

**REGISTER BY:** Friday 12<sup>th</sup> October

**DELIVERY:** All registered exhibits to be staged by 9.30am Thursday 18th October. This rule will be strictly adhered to.

**Un-registered exhibits will NOT be accepted on Judging day.**

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

Confirmation print out required.

## CHAMPION CAKE DECORATING EXHIBIT.

**CDAV – Benalla Branch Sash & \$50**

## RESERVE CHAMPION CAKE DECORATING EXHIBIT.

**Hides Bakery Sash & \$20**

## BEST JUNIOR CAKE DECORATING EXHIBIT.

*Sponsored by CDAV – Benalla Branch (1 year Junior membership of Cake Decorator's Association of Victoria.*

*(Value: \$35)*

## Special Regulations for all Decorated Cake Sections:

➤ **IMPORTANT: Exhibits must be presented on cake boards with cleats (exceptions being classes Y162-Y163)**

(Cleats raise the board by a few centimetres to assist safe handling of exhibit.)

**NO disposable plates. (classes Y162-Y163 excepted)**

- **Each exhibitor is allowed TWO exhibits per class**
- 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 allowed unless otherwise stated.
- Blocks, tins or other materials ARE 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.

## OPEN

- Y145** Feature Class: "Celebration of Christmas", Cake/Plaque/Flowers or other Sugarcraft. Regulations as per schedule
- Y146** Open - Decorated Cake
- Y147** Open - Novelty Cake
- Y148** Open - Arrangement of Sugar Flowers - To be presented on a sugar base, not necessarily a plaque. Fabric permitted in presentation. Wire, tulle, and non-synthetic stamens permitted. Leaves and buds optional.
- Y149** Open - Piece of Sugarcraft - Painted, flooded, sculptured, moulded. May incl. moulded or piped flowers, presented on a sugar base.
- Y150** Open - 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. Beginners). Amateurs only.*

- Y151** Intermediate - Decorated Cake
- Y152** Intermediate - Novelty Cake
- Y153** Intermediate - Arrangement of Sugar Flowers, as per regulations for Open class
- Y154** Intermediate - Sugarcraft, as per regulations for Open
- Y155** Intermediate - 3 Decorated Cup Cakes, edible decorations only

*Sponsored by:*

**Cake Decorators Association of Victoria –  
Benalla Branch Hides Bakery  
Mrs F. Norman**

PRIZE MONEY: First: Voucher from CDAV – Benalla Branch,  
Second \$3.00 (Open – Novice, unless otherwise noted); Junior:  
Certificate & ribbon

**Encouragement Awards:** Intermediate, Novice &  
Junior

*Sponsored by Mrs F. Norman*

- **Height limit is 30cm (incl. cleats & decorations)**
- "Decorated" means all the cake to be covered by icing. (Cupcakes – no visible cake, paper cases permitted)
- "Novelty cake" means that the cake is carved or sculpted to suit theme. Artificial supports may be used in presentation provided they are concealed.
- **No wires may penetrate icing or cake**
- Boards to be covered – with foil, icing, etc.
- Juniors are welcome to enter the non-Junior classes.

## NOVICE

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

- Y156** Novice - Decorated Cake, regulations as per Open
- Y157** Novice - Piece of Sugarcraft or Sugar Flowers, regulations as per Open
- Y158** Novice - 3 Decorated Cup Cakes, edible decorations only

## JUNIOR

- Y159** Junior - Decorated Cake, regulations as per Open
- Y160** Junior - Novelty Cake, regulations as per open
- Y161** Junior - Sugarcraft: Flowers or Plaque
- Y162** Junior - 3 Decorated Cupcakes, 18 yrs and under
- Y163** Junior - 3 Decorated Cupcakes, 13 yrs and under



# BENALLA SHOW – PAVILION ENTRY FORM

**ENTRY CLOSE: FRIDAY 12<sup>th</sup> OCTOBER 2018**

PLEASE PRINT IN BLOCK LETTERS

**EXHIBITOR NAME:**

**ADDRESS:**

**POSTCODE:**

**PHONE:**

**MOBILE:**

**EMAIL:**

I hereby agree to the terms and conditions as outlined in the Rules and Regulations and information contained within this Schedule and agree to abide by any decision made by the Benalla Agricultural & Pastoral Society Inc.

SIGNATURE

Parent or Guardian to sign if Exhibitor is under 18 years of age

DATE

	Fee	Number required:	Total:
<b>SHOW DAY FAMILY Membership</b> - admits 2 adults, 2 children for 2 days; discount on entry fees. *No society voting rights* <b>Number of Children's tickets required:</b>	\$40		\$
<b>SHOW DAY SINGLE Membership</b> – admits 1 adult, 2 days; discount on entry fees. *No Society voting rights*	\$25		\$
<b>SOCIETY FAMILY Membership</b> - admits 2 adults, 2 children for 2 days; discount on entry fees. Society voting rights. <b>Number of Children's tickets required:</b>	\$45		
<b>SOCIETY SINGLE Membership</b> - admits 1 adult for 2 days; discount on entry fees. Society voting rights.	\$30		
<b>Class Entry fees</b> (details on reverse)			\$
<b>Postage</b> (for return of exhibit details & passes if no self-addressed Express envelope provided)	\$6.50		\$6.50
	<b>TOTAL</b>		\$

Payments may be made via cash, cheque or money order (made payable to Benalla A & P Society Inc) or via direct deposit.

**Benalla A & P Society Inc**

**BSB 633 000 Acc: 1227 38172**

**\*\*Please attach printed receipt from online payment.**

**RETURN THIS FORM with appropriate fees by 5pm FRIDAY, 12<sup>th</sup> October to:**

**The Secretary, Benalla A & P Society Inc, PO Box 168, Benalla Vic 3671**

**Or: [entries@benallashow.com](mailto:entries@benallashow.com)**

**Or: The Secretary's Office, Benalla Showgrounds** (just inside Bridge St gate opposite Benalla Gardens)

**REFERENCE USED FOR DIRECT PAYMENTS:**

(Surname preferred eg. "Smith – pavilion")

Tear Here

**PLEASE NOTE: ENTRY CONFIRMATION REPORTS ARE REQUIRED TO PICK UP ALL PAVILION EXHIBITS POST-SHOW.**

**IF YOU REQUIRE THE CONFIRMATIONS POSTED BACK TO YOU THEN PLEASE INCLUDE A SELF-ADDRESSED DL SIZE EXPRESS ENVELOPE.**

Class	Age (Junior only)	Description of Exhibit (to assist stewards)	Entry Fee
<b>TOTAL</b>			<b>\$</b>

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**PRIVACY NOTICE**

The Benalla Agricultural & Pastoral Society Inc (BAPS) collects your personal information in order to administer the Benalla Spring Show and for related purposes, such as promoting the Show, maintaining information for future events and providing insurance or making claims on insurance in connection with the Show. Your information may be disclosed to service providers or other organisations who help administer the Show (including health service providers, indemnity or insurance providers.)

We may disclose information about you to Equestrian Australia, VAS and RAS to assess your qualification and eligibility for other events. We may also publish winner's details (excluding sensitive data) on our website or in publications or disclose information about you to the media for the purpose of publishing articles on your participation in the Show.

Tick this box if you do not want your information published or disclosed for these purposes.

We may also use your information to inform you about other BAPS events (such as future Shows) by post or email.

Tick this box if you do not want us to send you information by post or email.

You have certain rights to access personal information that we hold about you. If you would like to find out more about this or if you have any other queries about our privacy policy or practices, please write to Benalla A&P Society, PO Box 168, Benalla, Vic 3671.





**MAIL APPLICATIONS TO BE RECEIVED BY: Wednesday 10th October**  
**Mailing Address: Benalla A & P Society Inc**  
**PO Box 168, Benalla Vic 3671**

**APPLY IN PERSON BY: Thursday, 18th October**  
**The Secretary's Office (just inside the Showground's Bridge St gate)**

## MEMBERSHIP APPLICATION / RENEWAL

**Benalla Spring Show – 19 & 20 October, 2018**

**Membership: 1 September, 2018 to 31 August, 2019**

### THE BENEFITS OF MEMBERSHIP

#### SHOW DAY FAMILY MEMBERSHIP \$40

\* Visit the Benalla Spring Show as often as you like, using your Member Ticket  
 \* Receive one Adult Guest ticket and up to 2 Children's tickets, valid for the entire Show.  
 \* Reduced entry fees in many competitive sections.

#### SHOW DAY SINGLE MEMBERSHIP \$25

\* Receive 1 Adult Pass  
 \* Visit the Benalla Spring Show as often as you like, using your Member Ticket  
 \* Reduced entry fees in many competitive sections.

#### SOCIETY FAMILY MEMBERSHIP \$45

Same benefits as the 'Show Day Family Membership' above but also entitles one Adult Member of the family to vote at the AGM and attend General Meetings throughout the year.

#### SOCIETY SINGLE MEMBERSHIP \$30

Same benefits as the 'Show Day Single Membership' above but also entitles Adult Member to vote at the AGM and attend General Meetings throughout the year.

### MEMBER DETAILS

#### TYPE REQUIRED:

SHOW DAY FAMILY  SOCIETY FAMILY   
 SHOW DAY SINGLE  SOCIETY SINGLE

#### New / Renewal

Child's tickets (max 2): .....

NAME

(First Name)

(Surname)

EMAIL

ADDRESS

P/code

TELEPHONE

MOBILE

FOR FAMILY MEMBERSHIPS ONLY PLEASE FILL OUT THE EXTRA INFORMATION BELOW IF APPLICABLE:

NAME OF GUEST MEMBER: \_\_\_\_\_

NAME OF CHILD MEMBER: \_\_\_\_\_

NAME OF CHILD MEMBER: \_\_\_\_\_

DOB: \_\_\_\_\_

DOB: \_\_\_\_\_

<b>Office Use Only:</b>	Date:	Receipt:	
	Member #	Tickets	

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