

PAVILION COMPETITIONS

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

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

***** ALL PAVILION SECTIONS ARE JUDGED IN THE WEEK PRIOR TO SHOW DAY*****

NEW -- Online Entry option: showday.online/show/Benalla *Great for bulk entries!*

Entry form on page 9 (Feel free to copy, one form per exhibitor please)

	ENTRY REGISTRATION DUE BY:	EXHIBIT DELIVERY:	COLLECTION: Nominate your intended time on the entry form
TEXTILES (page 30) ART (page 11) CRAFTS (page 20) PHOTOGRAPHY (page 27)	4pm Friday 9th October	MONDAY 12 th October, by 4pm **Note change!	5pm Saturday 17 th October or 2pm-4.30pm Monday 19 th
WOOL (page 34)	4pm Friday 9th October	Wednesday 14 th October, by 4pm	4.45pm Saturday 17 th October or 2pm-4.30pm Monday 19 th
COOKERY (page 13) CAKE DECORATING (page 18)	4pm Friday 9th October	8.00-9.30am Thurs 15 th October, Croxford Pavilion	5pm Saturday 17 th October or 2pm-4.30pm Monday 19 th
FARM & HOME PRODUCE (page 22) HORTICULTURE (page 25)	4pm Wed 14th October	2.00-5.00pm THURSDAY 15 th October, Grandstand	4.45pm Saturday 17 th October or 2pm-4.30pm Monday 19 th

WAYS TO ENTER:

- 1. ONLINE** at showday.online/show/benalla
- 2. 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 front cover of the Schedule.
- 3. BY POST** to PO Box 168, Benalla 3671. Posted Entry forms need to arrive by October 2nd to allow for return of paperwork.

****Correct entry fees and a DL size Stamped, Self Addressed Express Post Envelope must be enclosed****

- **Entry fees must accompany the Registration Form or the entry will NOT be processed.**
- **No phone entries.**
- **NO LATE ENTRIES**
- **Exhibits can be delivered to the Secretary's Office prior to deadlines. Please note Office hours on the Front Cover.**
- **NO REGISTRATIONS ACCEPTED ON THE DAY OF JUDGING**
- **DEFINITION: Restricted Sections:** For exhibitors in aged care facilities, assisted living, day-activity programs (Eg. Cooina, Estia, Yooralla etc)
- Please note: 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 Prize Desk after 5pm on Saturday 17th October.**
- 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 and visible from the front of the Exhibit.
- **Keep your Entry Confirmation printout.** You will need it to claim your items back after the Show.
- **EXHIBIT COLLECTION:** from the relevant Pavilion. Times are 5.00-6.00pm Saturday 17th October OR 2pm-4.30pm Monday 19th October OR by appointment. Please nominate on the Entry Form or in the Entry Process your preferred collection day to expedite collection.
- Exhibits unclaimed by 30th November 2026 will be disposed of.

ART

ENTRY FEES: Members \$1.00, Non-Members \$2.00 per entry.

All entries in Restricted & Junior Section FREE

REGISTER BY: Friday, 9th October

Online Entry option: showday.online/show/benalla

NO LATE ENTRIES

DELIVERY: All exhibits in this Section must be in the Secretary's hands not later than 4pm Monday, 12th October. This rule will be strictly adhered to. No un-registered exhibits will be accepted on Judging day.

EXHIBIT COLLECTION: Nominate your intended time on the entry form either 5.00-6.00pm Saturday 17th October or 2pm-4.30pm Monday 19th or by appointment. **Entry confirmation print out required.**

SPONSORS: **GMCU – Benalla Carlisleart**

Broken River Painters Helen Haines MP

Benalla Art Gallery

CHAMPION ART EXHIBIT

GMCU – Benalla Rosette & prize donated by **Benalla Art Gallery**
RESERVE CHAMPION ART EXHIBIT
Rosette & \$20

PRIZE MONEY: First: \$5.00, 2nd: \$3.00. (unless otherwise noted); Restricted and Junior Classes– Certificate & Ribbon to Third Place. Prize money paid at prize desk **after 5.00pm Saturday.**

STEWARDS: S. Dixon

NOTE: Any work previously winning a First Prize in this Show is not eligible in this Section.

ALL ENTRIES MUST BE THE WORK OF THE EXHIBITOR.

Stewards are eligible to enter in this Section.

Limit of three (3) entries per exhibitor in each class unless otherwise stated.

ART - OPEN

IMPORTANT ART REGULATIONS:

- * All Artwork must be the work of the Exhibitor
- * All Paintings MUST be prepared for hanging with SECURE eyehooks & wire fitted on the back. **Paintings not able to be hung safely may not be displayed.**
- * Size not to exceed 1m x 1m (incl. frame)
- * All drawings and prints to be framed ready to hang (as per above) **OR** be securely mounted on thick card (border 1-3cm)

Class 101 Fantasy – original, any media
Carmel Coghlan Memorial Award - 2026
Sponsor: **Benalla Broken River Painters Inc**
Prizes: 1st: \$50.00; 2nd \$25.00; 3rd \$10

- 102** The Natural World - original, any media
 - 103** Oil / Acrylic Painting - any subject, original
 - 104** Watercolour Painting - any subject, original
 - 105** Abstract Painting - any media, original
 - 106** Mixed Media - any subject, original
 - 107** Drawing – Original, may be Pencil, Pastel, Conte, Charcoal or Ink
 - 108** Drawing - Macro View, original, may be Pencil, Pastel, Conte, Charcoal or Ink
 - 109** Drawing - Intricacies in Nature, original, may be Pencil, Pastel, Conte, Charcoal or Ink
 - 110** Cameo, original - max size of image 10cm x 10cm, any media
 - 111** Print, original, eg. lino/wood cut, cyanotype, screen print, etching, etc
 - 112** Print or other Art method on Fabric
 - 113** Cartoon, any subject, original
 - 114** Computer Generated Art, any subject, original
 - 115** Any other Article of Framed Art not accounted for
- Best in Open Art**
*Rosette and \$25 voucher donated by **Carlisleart***

ART - RESTRICTED

For exhibitors in aged care facilities, assisted living, day-activity programs (Eg. Cooinda, Estia, Yooralla etc)

****Note:** any framed artwork that has glass **MUST** be prepared for hanging as per requirements in Open Section.

- 116 Feature Class:** Fantasy Wonderland - any media
 - 117** Painting by numbers
 - 118** Painting - Original
 - 119** Drawing – Original, may be Pencil, Pastel, Conte, Charcoal or Ink
 - 120** Mixed Media, original
 - 121** Any other Article of Framed Art not accounted for
- Best in Restricted Art**
*Rosette and \$20 voucher donated by **Carlisleart***

ART - JUNIOR

18 YEARS & UNDER

****Note:** any framed artwork that has glass **MUST** be prepared for hanging as per requirements in Open Section.

- 122 Feature Class:** Fantasy Wonderland
 - 123** Painting - Original
 - 124** Drawing – Original, may be Pencil, Pastel, Conte, Charcoal or Ink
 - 125** Drawing - Animal/s, original, may be Pencil, Pastel, Conte, Charcoal or Ink
 - 126** Drawing - Plant/s, original, may be Pencil, Pastel, Conte, Charcoal or Ink
 - 127** Miniature – Original, max size 10cm x 15cm, any media
 - 128** Mixed Media - Original
 - 129** Cartoon, any subject, original
 - 130** Manga, any subject, original
 - 131** Print – Original, eg. lino/wood cut, cyanotype, screen print, etching, etc
 - 132** Computer Generated Art, any subject, original
- Best in Junior Art 18yrs & under**
*Rosette sponsored by **Councillor Punarji Gunaratne** & \$10 voucher donated by **Carlisleart***

ART – JUNIOR (cont)

13 YEARS & UNDER

****Note:** any framed artwork that has glass **MUST** be prepared for hanging as per requirements in Open Section.

133 Feature Class: Fantasy Wonderland

134 Painting - Original

135 Drawing – Original, may be Pencil, Pastel, Conte, Charcoal or Ink

136 Drawing - Animal/s, original, may be Pencil, Pastel, Conte, Charcoal or ink.

137 Drawing - Plant/s, original, may be Pencil, Pastel, Conte, Charcoal or ink

138 Mixed Media - Original

Best in Junior Art 13yrs & under

*Rosette and \$10 voucher donated by **Carlisleart***

10 YEARS & UNDER

****Note:** any framed artwork that has glass **MUST** be prepared for hanging as per requirements in Open Section.

139 Feature Class: Fantasy Wonderland

140 Painting - Original

141 Drawing – Original, may be Pencil, Pastel, Conte, Charcoal or Ink

142 Drawing - Machinery or Transport, original

143 Drawing - Bird/s, original

144 Mixed media, original

Best in Junior Art 10yrs & under

*Rosette and \$10 voucher donated by **Carlisleart***

6 YEARS & UNDER

****Note:** any framed artwork that has glass **MUST** be prepared for hanging as per requirements in Open Section.

145 Feature Class: Fantasy Wonderland

146 Experimental Art - any material or media - NOT Models

147 Painting - Original

148 Drawing, original - any media

149 Drawing - Animal/s, original - any media

150 Drawing - House/Building, original - any media

151 Mixed Media, original

152 Kindergarten Art, 3-yr old Kinder, Size limit: No larger than A4

153 Kindergarten Art, 4-yr old Kinder, Size limit: No larger than A4

Best in Junior Art 6yrs & under

*Rosette and \$10 voucher donated by **Carlisleart***



Looking for banking with local expertise?

Whether it's opening your first bank account, setting savings goals to purchase your first home, or assisting with a fee free community account to support your local club, Nathan and the team at GMCU Benalla have you covered.

Come visit us at 30-32 Bridge St, Benalla or call 1800 MY GMCU (1800 694 623).

gmcu.com.au

Goulburn Murray Credit Union Co-operative Limited ABN 87 087 651 509 AFSL/Australian credit licence 241 364.

gmcu.

COOKERY

ENTRY FEES: Members \$1.00, Non-Members \$2.00 per entry.

All entries in Restricted & Junior Section FREE

REGISTER BY: Friday, 9th October

Online Entry option: showday.online/show/benalla

NO LATE ENTRIES

DELIVERY: All registered Cookery & Cake Decorating exhibits to be staged by 9.30am Thursday 15th October. This rule will be strictly adhered to.

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

CHAMPION COOKERY EXHIBIT (Taken from Classes 201-281).

Tree House Conveyancing Rosette & \$50

RESERVE CHAMPION COOKERY EXHIBIT

The Merchant Benalla Rosette & \$20

MOST SUCCESSFUL EXHIBITOR – Lorna Croxford Memorial

Award has been donated for the most successful exhibitor in the Open Section (Classes 207-243). Points to be allotted as follows: 1st - 2 points, 2nd - 1 point.

Rosette, & voucher donated by Ruby Blue Café

EXHIBIT COLLECTION: Nominate your intended time on the entry form either 5.00-6.00pm Saturday 17th October or 2pm-4.30pm Monday 19th or by appointment. **Entry confirmation print out required.**

PRIZE MONEY: First: \$5.00, 2nd: \$3.00. (unless otherwise noted); Restricted and Junior Classes– Certificate & Ribbon to Third Place. Prize money paid at prize desk **after 5.00pm Saturday.**

STEWARD: H. Bromley (Chief Steward)

JUNIOR CHAMPION COOKERY EXHIBIT (Taken from Junior Classes 290-335)

Benalla Travel Rosette, & \$25 donated by Helen Haines MP

RESERVE CHAMPION JUNIOR COOKERY EXHIBIT

The Merchant Benalla Rosette

MOST SUCCESSFUL JUNIOR EXHIBITOR

Rosette & \$20

SPONSORS:

The Merchant Benalla	Tree House Conveyancing	Benalla Travel
Cake Decorators Association of Victoria – Benalla	Hides Bakery	Robinson's Security
Bouwmeesters Bakery	Mrs H. Bromley	My Slice of Life
	Mrs F. Norman	Ruby Blue Café
		Helen Haines MP

General Conditions of Entry for Cookery Classes:

(PLEASE READ to avoid having your exhibit disqualified. Additional Cake Decorating rules on pg 18.)

- 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.
- All cakes to be un-iced & unfilled unless specified
- Preferably, no cakes larger than 20cm (8")
- No packet mixes in Open Classes, except class 227
- Packet mixes in **Junior** classes 306, 307 & 319 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.



Benalla Branch
Cake Decorators Association of Victoria

Workshops and Demonstrations
throughout the year

Contact: Wendy Beer 0401815050
cdavbenalla@gmail.com

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

COOKERY – OPEN & NOVICE

NOVICE

These classes for exhibitors who have not won more than 2 first prizes at the Benalla Show in the Cookery section. Amateurs only.

- 201 Fruit Cake
- 202 Muffins - any variety - plate of 3
- 203 Biscuits, any variety - plate of 3
- 204 Unbaked Slice - 2 varieties, 2 of each 5cm x 2.5cm
- 205 Scones - any variety - plate of 3, 5cm plain cutter
- 206 Favourite cake - include recipe

OPEN

*Sponsored by **The Merchant Benalla***

These classes eligible for the Lorna Croxford Memorial Award.

- 207 Feature Cake: Vanilla Custard Magic Cake
- (recipe in downloads), 4 pieces, 5x5 cm
Sponsored by **Helen Bromley**
1st prize \$20, 2nd prize \$10
 - 208 Feature Biscuits: Yo-yo's, plate of 4
 - 209 Banana Cake
 - 210 Rich Fruit Cake
 - 211 Boiled Fruit Cake
 - 212 VAS Rich Fruit Cake
 - 213 VAS Carrot Cake
 - 214 Plum Pudding - cooked in basin. Pudding to be removed from basin
 - 215 Sultana Cake
 - 216 Chocolate Cake, iced on top only and not filled
 - 217 Chocolate Mud Cake
 - 218 Ginger Cake - set recipe
 - 219 Grandma's Favourite Butter Cake
 - 220 Orange Cake
 - 221 Lemon Syrup Cake
 - 222 Tea Cake
 - 223 Plain Sponge Sandwich - un-iced and unfilled
 - 224 Ginger Fluff Sponge - un-iced and unfilled
 - 225 Gluten-free Cake - please state variety
 - 226 My Favourite Cake, Variety not already included in schedule, 20cm tin, may be iced
 - 227 Packet Cake - un-iced, end of packet with exhibit
 - 228 Unbaked Slice - 2 varieties, 2 of each, size 5cm x 2.5cm
 - 229 Baked Slice - 2 varieties, 2 of each, size 5cm x 2.5cm
 - 230 Zucchini Slice 4 pieces, 5 x 5 cm
 - 231 Apple Cakes, plate of 3. Homemade pastry and filling. Maybe iced.
 - 232 Dog-friendly Delights - Plate of 6. 2 varieties, any shape/s. No bigger than 10cm each. Recipes to be supplied.
 - 233 Red Velvet Sandwich Biscuits, plate of 3
 - 234 ANZAC Biscuits, plate of 3
 - 235 Chocolate Chip Biscuits, plate of 3. Nuts permitted
 - 236 Gluten-free Shortbread, plate of 3
 - 237 Home-made Muesli, 1 jar - Include list of ingredients
 - 238 Scones - any variety - plate of 3, 5cm plain cutter
 - 239 Muffins - any variety - plate of 3
 - 240 Date & Nut Loaf
 - 241 Pavlova, 4 egg whites
 - 242 High Tea Tiered Presentation - 2-tier display, max height 30cm, min of 4 varieties
 - 243 Cup Cakes for a Party - Plate of 3, edible decorations only.
- Best in Open Cookery**
Rosette and \$10

Most Successful Exhibitor - Open, Lorna Croxford Memorial Award (Classes 207-243)

*Rosette and voucher donated by **Ruby Blue Cafe***

SWEETS

**** All sweets to be handmade by the exhibitor**
**** Maximum of 3 entries per class per exhibitor**

- 244 Fudge - 3 pieces, 3cm x 3cm
- 245 Truffle - 3 pieces
- 246 Marshmallow - 3 pieces, 4cm x 4cm
- 247 Toffee - 3 pieces
- 248 Turkish Delight - 3 pieces, 3cm x 3cm
- 249 Chocolate, solid - 3 pieces
- 250 Chocolate, filled - 3 pieces
- 251 Rocky Road - 3 pieces, 4cm x 4cm

Best in Sweets
Rosette and \$10

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**

- 252 Marmalade, Orange
- 253 Marmalade, any other variety
- 254 Lemon Butter
- 255 Berry Jam
- 256 Jam, any other variety
- 257 Jelly, any variety
- 258 Fruit Paste, any variety
- 259 Tomato Sauce
- 260 Plum Sauce
- 261 Sauce, any other variety
- 262 Tomato Relish
- 263 Relish, any other variety
- 264 Chutney, any variety
- 265 Pickles, any variety
- 266 Pickled Onions
- 267 Cordial, non-alcoholic
- 268 Salami - 1 stick of salami, any variety - to be left vacuum sealed
- 269 Savoury Condiments - Work of One Exhibitor. One of each - Relish, Sauce, Pickle & Chutney
- 270 Sweet Spreads - Work of One Exhibitor - Group of 4 (max of 1 per type) Fruit Butter, Paste, Jelly, Jam and Marmalade
- 271 Group of 3 jams of distinct variety - eg. stone fruit, berry, and fig
- 272 Jar of Preserves, fruit
- 273 Jar of Preserves, vegetables

Best in Preserves
Rosette and \$10

Most Successful Exhibitor – Preserves
*Voucher, sponsored by **My Slice of Life***

COOKERY (cont)

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.

274 Loaf of Handmade White or Wholemeal Bread

275 Loaf of Machine Made White or Wholemeal Bread

276 Loaf of Handmade Sweet or Fruit Bread

277 Loaf of Handmade Sourdough Bread

278 Loaf of Handmade Gluten-Free Bread

279 Loaf of Machine Made Gluten-Free Bread

280 Handmade Rolls, plate of 3 - plain or sweet

281 Handmade Fruit / Hot Cross Buns, plate of 3

Best in Homemade Bread

Rosette and \$10

RESTRICTED COOKERY

Sponsored by *Bouwmeesters Bakery*

For exhibitors in aged care facilities, assisted living, day-activity programs. (Eg. Coolinda, Estia, Yooralla etc)

282 Cake - any variety. No larger than 20cm

283 Yo-Yos, plate of 3

284 Biscuits - any variety - plate of 3

285 Unbaked slice - 2 varieties, 2 of each, 5cm square

286 Baked slice - 2 varieties, 2 of each, 5cm square

287 Scones - any variety - plate of 3, 5cm plain cutter

288 Sweets - any variety - plate of 3

289 Spreadable preserves, any variety

Best in Restricted Cookery

Rosette and \$10

COOKERY - JUNIOR

18 YEARS AND UNDER

Sponsored by *Benalla Travel*

290 VAS Junior Boiled Fruit Cake Competition, recipe supplied

291 VAS Junior Carrot and Sultana Muffins, plate of 4, recipe supplied

292 Chocolate Cake - un-iced

293 Banana Cake - recipe supplied

294 Fruit Cake

295 Scones, any variety - plate of 3, 5cm plain cutter

296 Biscuits, plate of 3 - 1 variety

297 Yo-Yos, plate of 3

298 Cupcakes, plate of 3 - un-iced

299 Cupcakes for a party, plate of 3.

300 Unbaked Slice - plate of 3, pieces 5cm x 2.5cm

301 Baked Slice - plate of 3, pieces 5cm x 2.5cm

302 Meringues, plate of 3

Best in Junior Cookery - 18 yrs & under

Rosette

13 YEARS AND UNDER

303 Chocolate Cake - un-iced

304 Banana Cake - recipe supplied

305 My Favourite Cake, 20cm tin

306 Packet Cupcakes, own choice - un-iced, end of packet with exhibit

307 Packet Muffins, plate of 3 - end of packet with exhibit

308 Biscuits, plate of 3 - 1 variety

309 Scones, any variety, plate of 3, 5cm plain cutter

310 Yo-Yos, plate of 3

311 ANZAC biscuits, plate of 3

312 Pikelets, plate of 3

313 Unbaked Slice, plate of 3 - pieces 5cm square

314 Baked Slice, plate of 3 - pieces 5cm square

315 Cupcakes for a party, plate of 3.

316 Mixed plate for a tea party, minimum of 3 varieties. To be presented on an 8"/20cm plate

Best in Junior Cookery - 13 yrs & under

Rosette

TIP: "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).

10 YEARS AND UNDER

317 Banana Cake - recipe supplied

318 My Favourite Cake

319 Packet Cupcakes, plate of 3 - un-iced, end of packet with exhibit

320 Cupcakes for a party, plate of 3.

321 "Animal Crackers", using animal-shaped biscuit cutters, plate of 4, 2ea of 2 shapes, any recipe, NOT decorated

322 Chocolate Chip Biscuits, plate of 3

323 Yo-Yos, plate of 3

324 Pikelets, plate of 3

325 Honey Joys, plate of 3

326 Chocolate Crackles, plate of 3

327 Decorated Gingerbread Person - 1 only, no larger than 15cm.

328 Decorated Marie biscuits, plate of 3 - Decorations must be edible

329 Working Together at School or Home - Cooked or Uncooked

Slice, plate of 3 - pieces 5cm square

Best in Junior Cookery - 10 yrs & under

Rosette

6 YEARS AND UNDER

330 Biscuits, plate of 3 - 1 variety

331 Edible Necklace

332 Cupcakes for a party, plate of 3.

333 Decorated Marie biscuits, plate of 3 - Decorations must be edible

334 Decorated Gingerbread Person - 1 only, no larger than 15cm.

335 Working Together at School or Home - Decorated Teddy Bear biscuits

plate of 3

Best in Junior Cookery - 6 yrs & under

Rosette

Banana Cake recipe

(must be used for classes 293, 304, 317)

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.

Full Regulations in the downloads section on showday.online/show/benalla

REGULATIONS:

1. The entrant must follow the recipe and specifications provided.
2. Each cake entered must be the bona fide work of the exhibitor.
3. Professionals are not eligible, which is defined as someone that works professionally or derives the greater percentage of their income in that craft, art form or technique.
4. The VAS Ltd Cookery competitions follow the three levels of competition: Show Level, Group Level and State Level.
5. An exhibitor having won at their local Show will bake another cake for the 2027 Group Final and then the winner of the Group Final will bake another cake for the State Final at the 2027 Melbourne Royal Show.

Class 212 VAS Rich Fruit Cake

First Prize \$25. Prize at Group Level \$25. State Level: 1st voucher & trophy, 2nd voucher, 3rd voucher.

Compulsory Recipe:

Ingredients – Preferred 100% Australian Grown Produce

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

Method

1. Cut the fruit & almonds into 3-4 pieces and 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, and 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 tin 20 cm square, straight sided, square cornered tin and bake in a slow oven for approximately 3½ - 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 213 VAS Carrot Cake

Sponsored by Rocky Lamattina & Sons

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

Compulsory Recipe: Ingredients

375g Plain Flour	345g Castor Sugar
2 tsp Baking Powder	350ml Vegetable oil
1 ½ tsp Bicarb Soda	4 Eggs
2 tsp Ground Cinnamon	3 medium carrots, grated (350g)
1/2 tsp Ground Nutmeg	1/2 tsp Allspice
Pinch of Salt	180g Pecans, coarsely crushed
220g tin crushed pineapple, drained	

Method

1. Preheat the oven to 180C (160C fan), Grease a 23cm (9 inch) round cake tin and line with baking paper.
2. Sift the dry ingredients together into a bowl. In a separate bowl, beat the eggs and oil, then add to the dry ingredients. Mix well then add the carrots, crushed pineapple and pecans. Mix to form a smooth batter and pour into the cake tin.
3. Bake for approximately 90 - 100 minutes.
4. Remove from the oven and allow to cool for 10 minutes in the tin on a wire rack. Upend and allow to cool on the wire rack.

6. An exhibitor having won at Show Level is not eligible to enter the VAS Rich Fruit Cake Competition at any other show until after the Group Final judging.

7. An exhibitor is only eligible to represent one Group in the State Final.

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

9. If an exhibitor is found to have won more than one Group Final the exhibitor must forfeit/refund all prizes and will be disqualified from exhibiting for 12 months.

Class 290 VAS Junior Boiled Fruit Cake Competition

(Up to 18 years of age at the time of the Benalla Show) First Prize Local \$25 (*sponsored by Helen Haines MP*). Prize at Group Level \$15. State Level: 1st voucher & trophy, 2nd voucher, 3rd voucher.

Compulsory Recipe:

Ingredients - Preferred 100% Australian Grown Produce

375g mixed fruit	¾ cup brown sugar
1 teaspoon mixed spice	½ cup water
125g butter	½ teaspoon bicarbonate soda
½ cup sherry	2 eggs, lightly beaten
2 tablespoons marmalade	1 cup self-raising flour
1 cup plain flour	¼ teaspoon salt

Method

1. Place the mixed fruit, sugar, spice, water and butter in a large saucepan and bring to the boil.
2. Simmer gently for 3 minutes, then remove from stove, add bicarbonate soda and allow to cool. Add the sherry, eggs and marmalade, mixing well.
3. Fold in the sifted dry ingredients then place in a greased and lined 20cm round cake tin.
4. Bake in a moderately slow oven for 1.5 hours or until cooked when tested.

Class 291 VAS Junior Carrot and Sultana Muffins, plate of 4

Sponsored by Rocky Lamattina & Sons

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

First Prize \$10. Prize at Group Level \$15. State Level: 1st \$250 & trophy, 2nd \$100, 3rd \$50.

Compulsory Recipe:

Ingredients

2 ½ cups self-raising flour	1 tsp ground cinnamon
¼ tsp ground nutmeg	1 cup brown sugar (firmly packed)
1/3 cup chopped in ½ Sultanas	1 cup coarsely grated carrot
1 tbsp orange marmalade	1 cup canola oil
2 eggs, lightly beaten	¾ cup orange juice
1 cup reduced fat milk	

Method

1. Pre-heat oven to 190C (moderately hot).
2. Line a 12-hole muffin pan with round paper muffin cases - Classic white muffin case size can vary between (30mm – 40mm Height x 70mm - 80mm Wide x 45mm – 55mm Base).
3. Sift dry ingredients into a large bowl, stir in sultanas and 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.
7. Show Entries: Four (4) muffins per paper plate.

BENALLA TRAVEL

[EXCEPTIONAL GLOBAL TRAVEL]

Benalla
VETERINARY CLINIC

PH: 03 5762 2788

16 Church Street Benalla

Email: admin@benallavetclinic.com.au
www.benallavetclinic.com.au



‘Caring for your animals like family’

CAKE DECORATING

ENTRY FEES: Members \$1.00, Non-Members \$2.00 per entry.

All entries in Junior Section FREE

REGISTER BY: Friday 9th October

DELIVERY: All registered exhibits to be staged by 9.30am Thursday 15th October. This rule will be strictly adhered to.

EXHIBIT COLLECTION: Nominate your intended time on the entry form either 5.00-6.00pm Saturday 17th October or 2pm-4.30pm Monday 19th or by appointment. **Entry confirmation print out required.**

PRIZE MONEY: First: Workshop Voucher from CDAV – Benalla Branch valued at \$20-25, Second \$3.00 (Open – Novice, unless otherwise noted); Junior: Certificate & ribbon

SPONSORS

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

CHAMPION CAKE DECORATING EXHIBIT

CDAV – Benalla Branch Rosette & \$50

RESERVE CHAMPION CAKE DECORATING EXHIBIT

Hides Bakery Rosette & \$20

BEST JUNIOR CAKE DECORATING EXHIBIT

Sponsored by **CDAV – Benalla Branch** (1 year Junior membership of Cake Decorator's Association of Victoria. (Value: \$35))

Encouragement Awards: Novice & Junior

Sponsored by **Mrs F. Norman**

SPECIAL CAKE DECORATING AWARD for Best Exhibit using (optional) Theme. ****Theme for 2026: Myths & Legends**

Special Regulations for all Decorated Cake Classes:

- **IMPORTANT:** Exhibits must be presented on cake boards with cleats (exceptions being classes 361 & 362) (Cleats raise the board by a few centimetres to assist safe handling of exhibit.)
- NO disposable plates. (classes 361 & 362 excepted)
- All fondant/sugar paste elements (eg. Flowers, figures, embellishments) to be handcrafted by the exhibitor.
- 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/purchased ornaments, dry gyp, lace or inedible glitter allowed unless otherwise stated.
- Blocks, tins or other materials ARE permitted in place of cakes provided it can be replicated in cake.
- Presentation taken into consideration.
- Board to be at least 2cm wider than cake.
- Maximum board size is 30cm (12") square (or equivalent).
- Height limit is 30cm (incl. cleats & decorations) unless otherwise specified.
- "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 cake design. Artificial supports may be used in presentation provided they are concealed.
- No wires may penetrate icing or cake (eg. Flower wires)
- Boards to be covered – with foil, icing, etc.
- Juniors are welcome to enter the non-Junior classes.
- Decorated Biscuits: Biscuits and all decorations (floodwork, lace, flowers etc) to be hand crafted by the exhibitor

OPEN

336 Feature Class: Fantasy

337 Wedding Cake, 2 tiers permitted, within size limits. Max board size 30cm x 30cm (equiv.) Max height: 40 cm

338 Decorated Cake

339 Novelty Cake, Cake must be carved or sculpted to suit cake design.

340 Christmas Cake

341 Sugarcraft, eg. Model, cake topper or plaque

342 Arrangement of Sugar Flowers, presentation to compliment the arrangement, not necessarily sugar or handmade. Leaves and buds optional.

343 3 Decorated Biscuits - All handmade

344 3-D Decorated Biscuit construction - all handmade. No lollies / confectionery. Incl. Gingerbread house

345 3 Decorated Cup Cakes - all handcrafted. No Lollies / confectionery

NOVICE

Open to exhibitors who have not won more than 2 first prizes at the Benalla Show in the Cake Decorating section. Amateurs only.

Regulations as per Open Classes

346 First-time Exhibitor - Item of Cake Decorating

For an exhibitor who has never exhibited at a Show before. Amateur only. Exhibit can be Decorated/Novelty cake, sugarcraft or decorated biscuit (as per other classes listed)

347 Feature Class: Fantasy

348 Decorated Celebration Cake - regulations as per Open

349 Novelty Cake - regulations as per Open

350 Sugarcraft, Eg. Model, cake topper or plaque. - regulations as per Open

351 Arrangement of Sugar Flowers - regulations as per Open

352 3 Decorated Biscuits - All handmade

353 3-D Decorated Biscuit construction - all handcrafted. No Lollies / confectionery Incl. Gingerbread House

354 3 Decorated Cup Cakes - all handcrafted. No Lollies / confectionery

JUNIOR

Regulations as per Open Classes

355 Feature Class: All Things Dino

356 Decorated Cake - regulations as per Open

357 Novelty Cake - regulations as per Open

358 3-D Biscuit construction - handcrafted. Lollies permitted

359 Sugarcraft: Flowers, Plaque or Cake Topper

360 3 Decorated Biscuits - All handcrafted

361 3 Decorated Cupcakes -18 yrs and under

362 3 Decorated Cupcakes -13 yrs and Under

RESTRICTED

For exhibitors in aged care facilities, assisted living, day-activity programs. (Eg. Cooyinda, Estia, Yooralla etc)

Undecorated base cake may be purchased. Purchased decoration elements permitted.

363 Decorated Cake

364 3 Decorated Biscuits, biscuits to be fully covered



Tree House Conveyancing

Formerly Sargeants Benalla Wangaratta

Sales | Purchases | Family Law Transfers

Suite 6 Cecily Court | 66 Nunn Street BENALLA VIC 3672

PO Box 279 BENALLA VIC 3671

03 5762 5300

kelly@treehouseconveyancing.com.au

**Best Wishes to the A&P Society
for the
2026 Benalla Spring Show
From Cr Puna Hewa Gunaratne.**



Authorised by Puna Hewa Gunaratne PO box 672 Benalla Vic 3671

CRAFTS

ENTRY FEES: Members \$1.00, Non-Members \$2.00 per entry.

All entries in Restricted & Junior Section FREE

REGISTER BY: Manual/office delivery 5pm Friday 9th October

DELIVERY: All exhibits in this Section must be in the Secretary's hands not later than 4pm Monday, 12th October. This rule will be strictly adhered to. No un-registered exhibits will be accepted on Judging day.

EXHIBIT COLLECTION: Nominate your intended time on the entry form either 5.00-6.00pm Saturday 17th October or 2pm-4.30pm Monday 19th or by appointment. **Entry confirmation print out required.**

SPONSORS: **G & J Crothers Joinery P/L**
Helen Haines MP

Benalla Bus Lines

Councillor Punjari Gunaratne

CHAMPION CRAFT EXHIBIT

G & J Crothers Joinery P/L Rosette & \$50

RESERVE CHAMPION CRAFT EXHIBIT

Rosette & \$20

PRIZE MONEY: First: \$4.00, 2nd: \$2.00. (unless otherwise noted) ;
Restricted and Junior – Certificate & Ribbon to Third Place.
Prize money paid at prize desk **after 5.00pm Saturday.**

NOTE: Any work previously winning a First Prize in this Show is not eligible in this Section.

ALL ENTRIES MUST BE THE WORK OF THE EXHIBITOR.

Stewards are eligible to enter in this Section.

Limit of three (3) entries per exhibitor in each class unless otherwise stated.

CRAFTS - OPEN

CRAFTWORK

401 Feature Class: Fantasy

402 Article made from Recycled items, sizing - not to exceed 50cm on any one side

403 Diorama / Miniature Scene - [note size restrictions]

404 Framed item/s of craft, 1 only - 3D item/s framed. Max size 1m on any one side.

405 Christmas Tree Ornament

406 Scrapbooking - 1 single-side page in a plastic pocket

407 Article made from Polymer Clay
Size limit: no more than 20cm high/wide

408 Folk Art & Decorative Painting

409 Hand-made Card - painted/drawn only, any subject. No embellishments permitted

410 Hand-made Card - embellished, any subject - All hand-made.
No manufactured/commercial embellishments eg. stickers, kit items

411 Home-made Celebration Card. Made using tools such as a Cricut

412 Home-made Card, any subject

413 Home-made Christmas Card

414 Diamond Dot, No larger than 1m on any one side

415 Any other item of craft - not provided for

416 Painted Rock - max rock size 15cm x 15cm

Best in Craftwork

Rosette and \$10

CERAMICS & MOSAIC

417 Ceramics/Pottery - Bowl

418 Ceramics/Pottery - Dish or plate

419 Ceramics/Pottery - Mug or Jug

420 Ceramics/Pottery – Sculpture, max size 30cm x 30cm

421 Ceramics/Pottery - Any other article

422 Article featuring Mosaic

423 Mosaic picture, not exceeding 40cm on any one side

424 Mosaic - Any other article, not exceeding 50cm on any one side

Best in Ceramics & Mosaic

*Rosette and \$50, Sponsored by **Councillor Punjari Gunaratne***

JEWELLERY & BEADWORK

All items to be mounted on sturdy card no more than 2cm larger than item.

425 Jewellery – Bracelet, not beadwork

426 Jewellery – Necklace, not beadwork

427 Jewellery – Earrings, not beadwork

428 Jewellery, Set of 3, not beadwork

429 Jewellery - Any other article, not beadwork

430 Beadwork - Necklace - articles on fabric not permitted

431 Beadwork - Bracelet - articles on fabric not permitted

432 Beadwork - Earrings - articles on fabric not permitted

433 Beadwork - Set of jewellery - articles on fabric not permitted

434 Beadwork - Any other article

Best in Jewellery & Beadwork

Rosette and \$10

LEATHERWORK

435 Plaited or Braided article

436 Punched, Stamped, Stitched or Thonged article

437 Carved or Embossed article

438 Any other Leatherwork not specified

Best in Leatherwork

Rosette and \$10

SOAP-MAKING

"Melt & Pour" method soaps not eligible.

439 Soap - handmade

440 Soap - Castile - handmade

441 Soap - Unscented - handmade

442 Soap - Natural ingredients - handmade

443 Soap - Any 3 soaps in a basket or box

444 Soap Collection - Handmade, 2 each of 3 varieties, displayed in a basket or box

445 Soap - Hot Processed

446 Soap - Salt Bar

447 Soap - Liquid, in a bottle

Best in Soap-making

Rosette & \$50

WOODWORK

448 Article of Woodcraft. Including traditional solid timber, jointed carpentry and joinery.

449 Box making. Including traditional solid timber, jointed carpentry & joinery.

450 Article of Woodcarving

451 Bowl/Platter or spindle turned item - Except for segmented work

452 Model or Miniature in Wood

453 Set of Related Items made from wood (3 or more), max space occupied to be no greater than 30x30x30cm

454 Any other Article of Woodwork not provided for eg. Segmented work, Wood Inlay & Marquetry

Best in Woodwork

Rosette and \$10

CRAFTS (cont)

CRAFTS - RESTRICTED

For exhibitors in aged care facilities, assisted living, day-activity programs. (Eg. Cooina, Estia, Royal Freemasons, Yooralla etc)

No item to be more than 50cm on any one side

455 Feature Class: Fantasy - any medium

456 Home-made Card, any subject

457 Bookmark

458 Decorative Painting - on glassware

459 Decorative Painting - other

460 Article of Woodcraft Size Limit: 0.5m x 0.5m

461 Article of handmade Ceramics, Pottery or Mosaic

462 Any other item of craft

463 Scrap Art

464 Diamond Dot, No larger than 50cm on any one side

Best in Restricted Craft

Rosette and \$10

CRAFTS - JUNIOR

• **Dioramas** – to be constructed within a standard-sized shoe box (no longer than 40cm on any one side, no higher than 25cm).

Front to be covered securely with cellophane/clear plastic.

18 YEARS & UNDER

465 Feature Class: Myths & Legends

Theme: eg. Dinosaurs, Fairies, Fantasy elements

Construction: eg. Craft, model or diorama etc. Not to exceed 50cm on any side

466 Nature - item made from articles collected in Nature

467 Recycled, item made from recycled articles, sizing - not to exceed 1m on any one side

468 Home-made Card

469 Decorated Terracotta Pot

470 Mosaic No larger than 50cm on any one side

471 Beadwork or Jewellery, Article to be mounted on sturdy card

472 Item of Woodwork, No larger than 50cm on any one side

473 Scrapbooking, 1 single-side page in a plastic pocket

474 Model made from Polymer Clay or Resin

475 Snowglobe, made from glass jar, novelties and glitter

476 Diamond Dot, No larger than 60cm on any one side

477 Any other article of Craft not provided for

Best in Junior Craft 18 yrs & under

Rosette

13 YEARS & UNDER

478 Feature Class: Myths & Legends

Theme: eg. Dinosaurs, Fairies, Fantasy elements

Construction: eg. Craft, model or diorama etc. Not to exceed 50cm on any side

479 Nature - item made from articles collected in Nature

480 Recycled, item made from recycled articles, sizing - not to exceed 1m on any one side

481 A Diorama, [note size regulations]

482 Model made from Polymer Clay or Resin

483 Home-made Card

484 Decorated Terracotta Pot

485 Mosaic, No larger than 50cm on any one side

486 Beadwork or Jewellery

487 Item of Woodwork, No larger than 50cm on any one side

488 Scrapbooking, 1 single-side page in a plastic pocket

489 Snowglobe, made from glass jar, novelties and glitter

490 "Working Together", a piece of art or craft undertaken by 2-3 children aged 13 and under

491 Any other article of Craft not provided for

Best in Junior Craft 13 yrs & under

Rosette

10 YEARS & UNDER

492 Feature Class: Myths & Legends

Theme: eg. Dinosaurs, Fairies, Fantasy elements

Construction: eg. Craft, model or diorama etc. Not to exceed 50cm on any side

493 Nature - item made from articles collected in Nature

494 Decorated Shoe or Gumboot

495 A Diorama - [note size regulations]

496 Snowglobe, made from glass jar, novelties & glitter

497 Painted Rock - max rock size 15cm x 15cm

498 Model made from Polymer Clay or Resin

499 Home-made Card

500 Beadwork or Jewellery

501 "Working Together", a piece of art or craft undertaken by 2-3 children aged 10 and under

502 Any other article of Craft not provided for

Best in Junior Craft 10 yrs & under

Rosette

6 YEARS & UNDER

503 Feature Class: Myths & Legends

Theme: eg. Dinosaurs, Fairies, Fantasy elements

Construction: eg. Craft, model or diorama etc. Not to exceed 50cm on any side

504 Nature - item made from articles collected in Nature

505 Christmas Decoration

506 Macaroni Macaroni - Article made from pasta

507 Painted Rock - max rock size 15cm x 15cm

508 Decorated Terracotta Pot

509 Home-made Birthday Card

510 "Working Together", a piece of art or craft undertaken by 2-3 children aged 6 and under

511 Any other article of Craft not provided for

Best in Junior Craft 6 yrs & under

Rosette