

Whitfield Excavations Swan Hill District Show



Swan Hill District Agricultural & Pastoral Society Inc.

Friday 2nd & Saturday 3rd October 2026

2026 MINI SCHEDULE

CENTENARY & STADIUM PAVILIONS COMPETITION SECTIONS

PLEASE NOTE

- This schedule is published to assist competitors who need additional lead time to prepare for some classes.
- Read the Show Rules and Regulations section as well as any additional Section rules that apply to the section/s you are entering; these are there to inform you what judges are looking for in an exhibit.
- Please refer to the **official 2026 Swan Hill Show Schedule** available on our website and socials in August when submitting entries as changes sometimes need to be made to the schedule.

RULES AND REGULATIONS

- Exhibits are the actual article that you have made/grown which need to be presented for judging. You enter your Exhibit into classes in the schedule. These are your entries, which need to be placed via Showday Online.
- Carefully read the rules and instructions relating to your Section to ensure your Entries are correctly entered and exhibits are delivered by the correct date.
- Professionals are NOT eligible to compete. A Professional is defined as someone that derives the greater percentage of their income in that craft, art form or technique.
- Late entries will NOT be accepted.
- Exhibit Tags MUST be attached to the Exhibit before delivery/benching Entries.
- Exhibits due EARLY are Handwriting, Photography and Schools - please refer to Section notes. These exhibits need to be delivered to the Show Office.
- ALL EXHIBITS MUST be benched by 10am Thursday 1st October. No late entries will be accepted.
- The Committee of the Society reserves the right to refuse or cancel any entry without giving reasons for doing so.
- The committee reserves the right to adjudicate any questionable entry, or any matter not provided for in the general conditions and regulations of the Society.
- The same exhibit cannot enter or compete in two Sections, except where specially permitted.
- All entries must be delivered to and removed from the Society's grounds at the expense of the exhibitor.
- Any prize left unclaimed for longer than 14 days shall be forfeited and cancelled by the Society.

Show Office is open on Wednesday's from 9am – 2pm

www.swanhillshow.com.au

E: secretary@swanhillshow.com.au Ph: 5032 4314

VAS Ltd COMPETITIONS

Winners and second place recipients of these Classes will compete at the next Group Final. Winners of the Group Final will then compete at the following VAS Ltd Finals.

VAS Ltd Rules and Regulations:

1. Each exhibit entered must be the bona fide work of the exhibitor.
2. 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.
3. All work is to have been completed in the last twelve (12) months prior to its entry at a local Show.
4. The competition follows the three levels of competition: Show Level, Group Level and State Level.
5. An exhibit having won at a Show will compete at the next Group Final. The winning exhibit at the Group Final will then compete in the State Final at the following Melbourne Royal Show.
6. An exhibitor having won at Show Level is not eligible to enter the VAS Ltd Crochet/Knitting 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. An exhibit having won at State Final is no longer eligible to compete in the competition.
10. 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.

VAS Ltd Knitting Competition

Hand Knitted Item

Hand Knitted Item – not more than 150cm on any one side.
Knitted in one piece incorporating at least 5 different patterns.
Each exhibit must be made from pure wool/wool blend of any ply.
Exhibitor to attach label from wool stitch.

VAS Ltd Embroidery Competition

The Exhibit to be an article of hand embroidery of any type, excluding cross stitch.

VAS Ltd Patchwork Competition

The exhibit is to be no larger than 90x125cm.
Machine/hand pieced and quilted by exhibitor only.
Minimal Embelishments. Small amount only, not to overpower patchwork.

VAS Ltd Article of Cross Stitch Competition

The exhibit to be an article of cross stitch, any type up to 60cm on all sides including frame. Minimal embellishments are allowed.

VAS Ltd Sewing Competition

Everyday Wearable Dress

Everyday Wearable Dress for an Adult or Child.
Dress should be part or fully lined. Lining can include facing. Machine sewn and may be hand finished, embellishments allowed.
Knitted/Crocheted items are not acceptable.
Dress to be judged on 50% presentation and 50% workmanship.

VAS Ltd Crochet Competition - Animal

Crocheted Animal NO larger than 30x30x30cm made from pure wool/wool blend or cotton of any ply.
Embroidered or crocheted embellishments are allowed.
No buttons or loose items as crocheted item must be safe for children.
Exhibitor to attach label from wool/cotton used.

VAS Ltd Open Photography - Architecture

Bridge, Building or Structure in Australia.
Unframed.
Print no larger than 20x30cm (8"x12").
Must be mounted on thick card (mount no larger than 3cm).

VAS Ltd Rich Fruit Cake - Only this recipe to be used.

Ingredients:

- | | | |
|----------------------------------|--------------------------|---|
| • 250g sultanas | • ½ cup sherry or brandy | • 250g soft brown sugar |
| • 250g chopped raisins | • 250g plain flour | • ½ tsp lemon essence OR finely grated lemon rind |
| • 250g currants | • 60g self-raising flour | • ½ tsp almond essence |
| • 125g chopped mixed peel | • ¼ tsp grated nutmeg | • ½ tsp vanilla essence |
| • 90g chopped red glace cherries | • ½ tsp ground ginger | • 4 large eggs |
| • 90g chopped blanched almonds | • ½ tsp ground cloves | |
| | • 250g butter | |

Method:

1. Cut the fruit and almonds into 3-4 pieces. Mix together all the fruits and nuts. Sprinkle with the sherry or brandy. Cover and leave for at least 1 hour, but preferably overnight.
2. Sift together the flours and spices. Cream together the butter and sugar with the essences. Add the eggs one at a time, beating well after each addition, and then alternately add the fruit and flour mixtures. Mix thoroughly. Mixture should be stiff enough to support a wooden spoon.
3. Place the mixture into a prepared tin **20cm square, straight sided, square cornered tin**. Bake in a slow oven for approximately 3½ - 4 hrs. Allow the cake to cool in the tin.

VAS Ltd Carrot Cake –

Only this recipe to be used

Ingredients:

- 375g plain flour
- 2tsp baking powder
- 1 ½ tsp bicarb soda
- 2 tsp ground cinnamon
- 4 eggs
- ½ tsp ground nutmeg
- ½ tsp allspice
- pinch salt
- 345g castor sugar
- 350ml vegetable oil
- 3 medium carrots, grated (350g)
- 220g tin crushed pineapple, drained
- 180g pecan nuts, coarsely crushed

Method:

1. Preheat the oven to 180C (160C fan). Grease a 23cm (9") 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 min.
4. Remove from the oven and allow to cool for 10 minutes in the tin on a wire rack. Up end and allow to cool on the wire rack.

VAS Ltd COMPETITIONS JUNIOR

Winners and second place recipients of these Classes will compete at the next Group Final.

VAS Ltd Rules and Regulations:

1. The entrant must be under 18 years on the day of their Local Show.
2. Each exhibit 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. All work is to have been completed in the last twelve (12) months prior to its entry at a local Show.
5. The competition follows the three levels of competition: Show Level, Group Level and State Level.
6. An exhibit having won at a Show will compete at the next Group Final. The winning exhibit at the Group Final will then compete in the State Final at the following Melbourne Royal Show.
7. An exhibitor having won at Show Level is not eligible to enter the VAS Ltd competition at any other Show until after the Group Final judging.
8. An exhibitor is only eligible to represent one Group in the State Final.
9. If for any reason a winner is unable to compete at Group or State Final Level, then the second placegetter is eligible to compete.
10. An exhibit having won at State Final is no longer eligible to compete in the competition.
11. 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.

VAS Ltd Junior Photography – Architecture - Bridge, Building or Structure in Australia.

- * Unframed. * Must be mounted on thick card (mount no larger than 3cm). * Print no larger than 20x30cm (8"x12").

VAS Ltd Junior Boiled Fruit Cake Recipe

Only this recipe to be used.

Ingredients:

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

Method:

1. Place 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 the stove. Add bicarbonate soda and allow to cool.
3. Add the sherry, eggs and marmalade, mixing well. *Tip: Do not overmix the mixture.*
4. Fold in the sifted dry ingredients then place in a greased and lined **20cm round cake tin**.
5. Bake in a moderately slow oven for 1.5hrs or until cooked when tested.

VAS Ltd Junior Carrot & Sultana Muffin Recipe

Only this recipe to be used.

Ingredients:

- 2 ½ cups self-raising flour
- 1tsp ground cinnamon
- ¼ tsp ground nutmeg
- 1 cup brown sugar, firmly packed
- ½ cup sultanas, chopped in half
- 1 cup coarsely grated carrot
- 1 tablespoon 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 classic white muffin cases. Size can vary between 30-40mm height x 70-80mm wide x 45-55mm 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 them to cool.
7. Show Entries: 4 muffins per plate.

NDAS COMPETITIONS

Winners and second place recipients of these Classes will compete at the next Group Final.

All competitors must comply with the following NDAS competition regulations:

1. They must follow the specifications provided.
2. Each entry must be the bona fide work of the exhibitor.
3. Open to competitors of any age or gender.
4. 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.
5. An exhibitor having won first or second at their local Show will make another entry for the next Group Final.
6. If competing at multiple shows you can only represent one Show at the Group Finals in the respective Section that you were either first or second placegetter which must be the first show within the Show season that you entered.

NDAS FROM MY PANTRY

From my pantry - 3 Items – Own Choice eg. Jam, Sauce, Pickles, Jelly, Chutney. Each container to be labelled. Jars/bottles 250ml to 500ml, cellophane permitted. Lids must be easily opened.

NDAS Crochet Article - any yarn

No larger than 1m on any one side.

NDAS Hand Knitted Garment or Article

To be made from pure wool or wool blend. Label to be attached.

NDAS One Person's Work

One Person's Work - 3 items of different craft, non-perishable items, eg. Knitting, Painting, Sewing, Crochet etc. To fit space maximum 1 square metre.

NDAS Needlework - Cushion

Any medium. Maximum 50x50cm.

NDAS - Men's Handcraft

One Article of craft or hobby. Item up to 1 metre on any one side. Open to competitors of male gender only.

NDAS Handmade Greeting Card

Maximum size 20cm x 30cm. Must have envelope, doesn't have to be handmade. Not to be made from a kit.

NDAS PHOTOGRAPHY

Community Event

Colour or Black and White print accepted. Maximum size - 20x30cm (8x12"). Mounted on cardboard with edge/border up to 3cm.

NDAS Anzac Biscuits – 4 - Only this recipe to be used.

Ingredients:

- 1 cup Quick Oats
- 1 cup Sugar
- 1 cup Self-Raising Flour
- 125gm Butter
- 1 cup Desiccated Coconut
- 1 tbsp Golden Syrup
- 2 tbsp Boiling Water
- 1 tsp Bicarbonate Soda

Method:

1. Mix all the above dry ingredients in bowl, melt together butter, golden syrup, then add bicarb soda which has been dissolved in the boiling water.
2. Add to dry ingredients and mix well to a firm consistency.
3. Place 17gms of mixture (a tsp full) on well-greased baking tray (or baking paper lined), leaving room to spread.
4. Bake in a moderate oven until brown. Cool on tray.

Note - Roll mixture into balls before placing on tray - makes neat round shape biscuits for the Show Bench.

NDAS Mud Cake Uniced - Only this recipe to be used.

Ingredients:

- 250g Unsalted Butter, roughly chopped
- 1 cup (240g) Castor Sugar
- 200g Milk Chocolate Block, roughly chopped
- 1 ½ cups (375ml) Milk
- 1 cup (220g) Brown Sugar, packed
- 3 Eggs, approx. 55g each
- 1 tbsp (20ml) Vanilla Essence or 2tsp (10ml) Vanilla Extract
- 1 ½ cups (225g) Self-Raising Flour
- ½ tsp (2.5g) Salt
- ½ cup (50g) Unsweetened Cocoa Powder

Method:

1. Preheat the oven to 150C/300F (fan/convection) or 160C/320F (standard).
2. Grease and line a 20cm Round cake tin (NO spring tins to be used). The cake rises very high when baking, so make sure that the baking paper rises at least 6cm above the top of the tin.
3. Place chopped butter and chocolate in a large heat-proof bowl. Microwave for 1 minute on high power. Stir. Microwave for another 30 seconds.
4. Stir until the chocolate is completely smooth and melted. Microwave in further 10 second bursts, if needed, to completely melt the chocolate.
5. Add sugars. Stir well. Add milk, eggs and vanilla. Stir until well combined.
6. Sift flour, cocoa powder and salt. Stir until the batter is well combined.
7. Pour into the prepared tin.
8. Bake 80-90 minutes or until skewer inserted in the middle of cake comes out with only a few moist crumbs clinging to it.
9. Avoid opening the oven door during cooking as much as possible or the cake will sink in the middle.
10. Allow it to cool for 20 mins in the tin, then cover it with baking paper and turn tin upside down on wire cooling rack for about 30 mins (this will help flatten the top of the cake), then tip tin (and cake) upright again and leave cake in tin to cool completely.

NDAS COMPETITIONS JUNIORS

Winners and second place recipients of these Classes will compete at the next Group Final.

All competitors must comply with the following NDAS competition regulations:

1. The entrant must follow the specifications provided.
2. Each entry must be the bona fide work of the exhibitor.
3. Open to competitors of any gender aged under 18 years as of the date of their local show. Unless otherwise specified.
4. An exhibitor having won first or second at their local Show will make another entry for the next Group Final.
5. If competing at multiple shows you can only represent one Show at the Group Final in the respective section that you were either first or second placegetter which must be the first show within the Show season that you entered.

NDAS Handmade Greeting Card

Maximum 20x30cm. Must have envelope, doesn't need to be handmade. Not to be made from a kit.

NDAS Junior Photography - Flying

Black and white or coloured print. Maximum size -20cm x 30cm (8" x 12"). Mounted on cardboard with edge/border up to 3cm.

NDAS Cushion

Any medium. Maximum size 50x50cm.

NDAS Decorated Marie Biscuits - 3

12 years & under as of day of local Show. Judged on decorations only. Decorations MUST be edible.

NDAS Decorated Cupcakes - 3

12 years & under as of day of local Show. Judged on decoration only. Use patty pans NOT party cups. Decorations MUST be edible.

NDAS Chocolate Cake – Uniced - Only this recipe to be used.

Ingredients:

- 3 tbs butter
- 1 cup self-raising flour
- ½ cup milk
- 1 cup castor sugar
- 2 large eggs
- ½ tsp vanilla
- 2 tbs cocoa

Method:

1. Melt butter.
2. Put all other ingredients into a bowl, pour butter in.
3. Stir with a spoon until all ingredients are combined together. Beat on high using electric beater for 5 minutes.
4. Pour into a round greased and lined 18cm (7") round tin. NO spring tins allowed.
5. Bake in oven at 180C (160C for fan forced) for approximately 40 minutes until a skewer inserted in the middle of the cake comes out with only a few moist crumbs clinging to it.
6. Cool in tin for 5 minutes.
7. Turn out of the tin onto a tea towel covered cake cooler.

NDAS Orange Cake - Only this recipe to be used.

Ingredients:

- 1 orange
- 1 cup castor sugar
- 3 eggs
- 180gms butter, melted
- 1 ½ cups self-raising flour

Method:

1. Grease and line a log/loaf tin 11.5x21.5cm (4.5"x8.5") with baking paper.
2. Preheat oven to 180C.
3. Cut orange and remove any seeds and place it in food processor.
4. Pulse orange until liquid, add the remaining ingredients to the food processor and combine well.
5. Pour mixture into prepared tin.
6. Place in preheated oven for 40-45 minutes, or until cooked when tested with a fine skewer.
7. Remove from oven, let stand for five minutes.
8. Turn out onto tea towel covered cooling rack to cool.

NDAS Anzac Biscuits - Only this recipe to be used.

Ingredients:

- 1 cup Quick Oats
- 1 cup sugar
- 2 tbs boiling water
- 125gms
- 1 tbs golden syrup
- 1 cup desiccated coconut
- 1 cup self-raising flour
- 1 tsp bicarb soda

Method:

1. Mix all the above dry ingredients in bowl.
2. Melt together butter, golden syrup, then bicarb soda which has been dissolved in the boiling water.
3. Add to dry ingredients and mix well to a firm consistency.
4. Place 17gms of mixture on well-greased baking tray (or baking paper lined), leaving room to spread, bake in moderate oven until brown. Cool on tray.

Note-Roll mixture into balls before placing on tray - makes neat round shape biscuits for the show bench.

HORTICULTURE

Head Steward: Laurel Parsons 0407 875 856

Entries Close: Wednesday 30th September 12pm

Rules and regulations can be found on pg. 1, to be used in conjunction with the following Rules:

- All entries must be from exhibitor's own garden.
- Exhibits may be displayed in own container or in bottles supplied.
- Paper or foam etc. may be used to stage the exhibits but must not protrude above the container.

Definitions:

- Container: any shaped vessel which contains water. A container unless specified otherwise must contain a minimum of three stems to be counted at the top of the container.
- Vase: is a vessel of which its height is greater than its width.
- Stem: must exit from bottles according to schedule e.g. one stem, means that only one stem can protrude from the bottle, all other branches must be well above the top of container.
- Spike: elongated axis usually unbranched bearing stalked or stalkless flowers as in cymbidium, foxglove, gladiolus or hollyhock.
- Truss: cluster of flowers as in agapanthus.
- Kinds: used in classification of plants, flowers, fruit etc. eg. daffodils and roses are kinds of flowers.
- Varieties: a term recommended for show purposes for all varieties within a "kind" eg. 'Golden Bunny' and 'Crimson Glory' are "varieties" of rose; 'Granny Smith' and 'Delicious' are "varieties" of apples.

POTTED PLANTS

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

Class 300 Maiden Hair Fern

Class 301 Indoor Foliage Plant
Not fern, cactus or succulent.

Class 302 Fern - any other variety
Not Maiden Hair Fern.

Class 303 Potted Herb Garden
At least 3 varieties.

Class 304 Pot Plant in Flower
Not Azalea or Orchid.

Class 305 Azalea

Class 306 Cyclamen

Class 307 Hanging Pot Plant

With 1 draping/trailing plant variety.

Class 308 Potted Cactus/Succulent
1 variety.

Class 309 Cactus/Succulent Garden
At least 4 varieties. Maximum size 25x25cm.

Class 310 Native Orchid
In bloom.

Class 311 Cymbidium Orchid
In bloom.

Class 312 Orchid - any other variety
In bloom.

CUT FLOWERS - Not Natives

Container exhibits generally have 4-6 stems permitted, unless otherwise specified.

Class 315 Zonal Pelargonium (Geranium)

3 stems, 3 colours. Single.

Class 316 Zonal Pelargoniums (Geraniums)

3 stems, 3 colours. Double.

Class 317 Ivy Geranium

3 stems, 3 colours.

Class 318 Geraniums

3 varieties, 3 stems, 3 colours.

Class 319 Variegated Geranium Leaves

3 stems, 3 colours, no buds, staged singly.

Class 320 Ranunculus

6 stems, 3 or more distinct colours.

Class 321 Marguerites

6 stems.

Class 322 Gerberas

3 stems.

Class 323 Camellias

3 stems.

Class 324 Sweet Peas

6 stems.

Class 325 Regal Pelargonium

3 stems, 3 colours.

Class 326 Pansies

4 blooms, 4 colours.

Class 327 Container of Alstroemerias

Class 328 One Container of Flowers

3-6 cuts.

Class 329 Container of Flowers

1 variety, bulb, tuber or corm.

Class 331 Three Blooms

1 colour, 1 variety not scheduled.

Class 332 Four Blooms

1 variety not scheduled.

Class 333 Four Blooms

4 varieties, most perfect match in colour.

Class 334 Bearded Iris

3 stems.

Class 335 Iris - not Bearded

3 stems.

TREES & SHRUBS

Not Australian Natives.

Class 340 Lilac

1 cut.

Class 341 Container of flowering shrubs

Containing at least 3 kinds.

AUSTRALIAN NATIVES

Class 345 Australian Natives

3 cut, 3 kinds.

Class 346 Bottlebrush

3 cuts, 1 kind.

Class 347 Eucalyptus

1 cut.

Class 348 Australian Native

1 cut. Not Eucalyptus.

SPECIMEN EXHIBITS

Specimen exhibits are to be staged singly with a maximum length of 45cm from the top of container. Containers must be free standing and stable on the bench.

Class 352 Single Bearded Iris

1 cut.

Class 353 Orchid

1 cut.

Class 354 Banksia Rose

1 cut.

Class 355 One Spike

Example - Gladiolus.

Class 356 One Truss

Example - Agapanthus.

Class 357 One Specimen Exhibit, not scheduled

ROSES

Class 360 Red Rose

1 bloom.

Class 361 Pink Rose, not Peace

1 bloom.

Class 362 Peace Rose

1 bloom.

Class 363 Rose, any Other Colour

1 bloom.

JAMS & BOTTLED PRESERVES

Head Steward: Marylin Chisholm 0421 726 522

Entries Close Sunday 20th September.

Rules and regulations can be found on pg. 1, to be used in conjunction with the following Rules:

- All jars/bottles to be clearly labelled, wax or cellophane are permitted.
- Lids must be easily removed otherwise they may not be judged.
- Other flavours may be added, as long as the named variety is dominate.
- Jars/bottles to be of uniform size. Jam, relish etc. 300-500gm. Sauce, cordial, honey etc. 300-500ml.
- All jars/bottles to be labelled with variety and date made.
- No advertising to be left on jars/bottles.
- All containers to be glass.

Hints for Jams & Preserves

Marmalades:

- Peel evenly cut.
- Ensure peel is thoroughly tender before adding sugar.
- Firm consistency.
- No crystallization.
- Jars sparkling clean.

Jams:

- Fruit nicely diced.
- Full flavour of fruit type.
- Same rules as above.

Preserves:

- Nice evenly packed fruit.
- No cloudiness in the syrup.
- Unmarked fruit.
- No staining under lid.
- Pickles are cooked.
- Pickled is to preserve in a brine/vinegar

NDAS JAMS & PRESERVES

Class 400 NDAS - From My Pantry - Refer to pg. 4 for NDAS Rules & Regulations.

OPEN

Class 410 Apricot Jam

Class 411 Fig Jam

Class 412 Plum Jam

Class 413 Strawberry Jam

Class 414 Jam, Any Other Variety

Class 415 Orange Marmalade

Class 416 Lemon Marmalade

Class 417 Grapefruit Marmalade

Class 418 Marmalade using food processor

Class 419 Marmalade - Any Other Variety

Class 420 Small jar of Candied Peel

Class 421 Lemon Butter

Class 422 Quince Jelly

Class 423 Apple Jelly

Class 424 Jar of Jelly, any other variety

Class 425 Tomato Sauce

Class 426 Plum Sauce

Class 427 Sauce, any other variety

Must be labelled with variety.

Class 428 Relish, any variety

Must be labelled with variety.

Class 429 Chutney, any variety

Must be labelled with variety.

Class 430 Pickles, any variety

Must be labelled with variety.

Class 431 Jar of Pickled Vegetables

In brine or vinegar, any variety, labelled.

Class 432 Bottle of Flavoured Oil/Vinegar

Class 433 Honey

Jar to be 300ml - 500ml.

Class 434 One Bottle Fruit Cordial

Must be clip sealed.

NOVICE

Open to exhibitors who have never won first prize at this or any other show.

Class 440 Jar of Jam

Class 441 Jar of Relish or Chutney

ALCOHOL

All bottles MUST be labelled with variety and date made, no advertising on bottles.

Class 450 Beer

Class 451 Alcoholic Ginger Beer

Class 452 Non-Alcoholic Ginger Beer

Class 453 Liqueur

COOKERY

Head Steward: Jenny Asling 0497 382 077

Entries Close: Sunday 20th September.

Rules and regulations can be found on pg. 1, to be used in conjunction with the following Rules:

- Plates to exhibit entries will be provided by the Society when staging.

Show Cooking Hints

Chocolate Cake:

- For a fine soft mixture, blend cocoa with a little warm water and cool before adding.
- Add vanilla at the creaming butter and sugar stage. This applies for all butter cake mixtures. This will enable you to get the full flavour and aroma throughout the cake.

Boiled Fruit Cake:

- Fruit well mixed in.
- Should have a nice shiny surface.
- No cracks.
- No soggy core.

Plain Scones:

- Dainty 5cm round.
- Uniform in shape and colouring.
- Free from excess flour, particularly the base.

- Texture light and fluffy when opened.

Plain Patty cakes, 4cm:

- Moist fine texture.
- Peak to rise above paper.
- If oven is not hot enough, they will spread rather than rise.

Biscuits:

- Daintiness of size and shape, uniform size.
- Where distinct varieties are called for, separate mixtures must be used.
- Should be crisp i.e. snap in half cleanly.

Cooked Slices:

- Dainty even shapes.
- Do not exhibit the outside crusty pieces.
- If weeping, sign of over cooking.

Sponge Sandwich:

- Two layers of identical thickness and colour.
- Must be from the same mixture.

Rich Fruit Cake:

- Add essence with butter and sugar.
- Bake at least 3 weeks before exhibiting. This allows cake to get full bloom and aroma.
- All Fruit and nuts should be similar size.
- Slow oven, 130-150 degrees Celsius.

Rum Balls:

- To get the rum balls an even size, weigh them.

Muffins:

- Muffins must be cooked in paper cases.

Rack marks on cakes:

- Rack marks should NOT be seen on cakes. To ensure this place a tea towel on the rack before turning cake onto it.
- Turn the cake over so the bottom is on the tea towel, and the top can then cool naturally, without marks.

VAS Ltd & NDAS COOKERY

Class 500 VAS Ltd Rich Fruit Cake

Refer to pg. 2 for VAS Ltd Rules & Regulations.

Only use recipe provided on pg.2.

Class 501 VAS Ltd Carrot Cake

Refer to pg. 2 for VAS Ltd Rules & Regulations.

Only use recipe provided on pg. 3.

Class 510 Decorated Cake

Judged on decorations only. Cake or dummy form is acceptable. Please provide suitable cover for displaying.

Class 511 Business House Cookery Challenge

Muffins, any variety - 5. Business to be listed.

Class 512 Sponge Sandwich Plain

Class 513 Tea Cake

Class 514 Fruit Loaf

Oblong Tin to be used.

Class 515 Boiled Fruit Cake

Class 516 Any Other Cake, uniced

Flavour to be listed.

Class 517 Vanilla Patty Cakes - 5

Class 518 Plain Scones - 5

Scones to be 5cm in size.

Class 519 Date Scones - 5

Scones to be 5cm in size.

Class 520 Biscuits - 5

Class 502 NDAS Anzac Biscuits - 4

Refer to pg. 4 for NDAS Rules & Regulations.

Only use recipe provided on pg. 4.

Class 503 NDAS Chocolate Mud Cake

Refer to pg. 4 for NDAS Rules & Regulations.

Only use recipe provided on pg. 5.

OPEN

One variety. Flavour to be listed.

Class 521 Shortbread - 5

To be cut into triangle shapes.

Class 522 Yo Yo's - 5

Must be dainty in size.

Class 523 Cooked Slice - 6

2 varieties of slice, 3 pieces of each variety cut into 4cm x 5cm pieces.

Class 524 Un-Cooked Slice - 6

2 varieties, 3 pieces of each. Cut into 4cm x 5cm pieces.

Class 525 Tartlets - 3

3 tarts, 1 variety, no bought pastry cases.

Class 526 Truffles - 6

Chocolate only. To be presented in patty pan papers.

Class 527 Homemade Sweets / Chocolates - 6

Any Variety.

Class 528 Loaf of Sour Dough Bread

To be handmade.

Class 540 Chocolate Cake - Uniced

MEN

Class 541 Biscuits - 5

Flavour to be listed.

SPECIAL NEEDS

Open to adults with special needs only.

Class 550 Packet Cake - Uniced

Any flavour. Packet top to accompany entry.

Class 551 Chocolate/Rum Balls - 5

Class 552 Uncooked Slice - 6

2 varieties, 3 pieces of each.

Class 553 Decorated Cupcakes - 5

Judged on cake and decoration. Decorations MUST be edible. Use patty pans, not party cups.

Class 554 Honey Joys - 3

Patty pans to be used NOT party cups.

JUNIOR COOKERY

Head Steward: Jenny Asling 0497 382 077

Entries Close: Sunday 20th September.

Rules and regulations can be found on pg. 1, to be used in conjunction with the following Rules:

- Cakes must be baked prior to day of judging.
- This section is open to all children 18 years of age and under.

Show Cooking Hints: No springform tins to be used.

Packet Cakes:

- All components of the packet cake must be used, except icing.
- The cake should not be iced.

• Include the label/top from the box with your exhibit.
Honey Joys, Chocolate Crackles, Patty Cakes:

- Use patty pans, not party cups.

More hints in Cookery Section.

VAS Ltd & NDAS JUNIOR COOKERY

Class 600 VAS Ltd Junior Boiled Fruit Cake

Refer to pg. 3 for VAS Ltd Rules & Regulations. Only use recipe provided on pg.3.

Class 601 VAS Ltd Junior Carrot & Sultana Muffins - 4

Refer to pg. 3 for VAS Ltd Rules & Regulations. Only use recipe provided on pg. 4.

Class 602 NDAS Junior Chocolate Cake - Uniced

Refer to pg. 5 for NDAS Rules & Regulations. Only use recipe provided on pg. 5.

Class 603 NDAS Junior Orange Cake - Uniced

Refer to pg. 5 for NDAS Rules & Regulations. Only use recipe provided on pg. 6.

Class 604 NDAS Anzac Biscuits - 4

Refer to pg. 5 for NDAS Ltd Rules & Regulations. Only use recipe provided on pg. 6..

Class 605 NDAS Decorated Marie Biscuits - 3

Refer to pg. 5 for NDAS Rules & Regulations. Only use recipe provided on pg. 5.

Class 606 NDAS Decorated Cupcakes - 3

Refer to pg. 5 for NDAS Rules & Regulations. Only use recipe provided on pg. 5.

18 YEARS & UNDER

Class 610 Decorated Cake

Judged on decorations only. Cake or dummy form is acceptable. Please provide suitable cover for displaying.

Class 611 Cake of Own Choice - Uniced

Cake to be round, 20cm (8"). Flavour to be listed.

Class 612 Cooked Slice - 5

Pieces to be 4x5cm in size.

Class 613 Uncooked Slice - 5

Pieces to be 4x5cm in size.

Class 614 Biscuits - 6

2 varieties, 3 of each. Varieties to be listed.

Class 615 Yo Yo's - 5

15 YEARS & UNDER

Class 620 Decorated Cupcakes - 3

Judged on decoration only. Use patty pans NOT party cups. Decorations MUST be edible.

Class 621 Cake of Own Choice - Uniced

Cake to be round, 20cm (8"). Flavour to be listed.

Class 622 Cooked Slice - 5

Pieces to be 4x5cm in size.

Class 623 Uncooked Slice - 5

Pieces to be 4x5cm in size.

Class 624 Biscuits - 6

2 varieties, 3 of each. Varieties to be listed.

Class 625 Yo Yo's

12 YEARS & UNDER

Class 630 Packet Chocolate Cake - Uniced

Packet top to accompany entry.

Class 631 Uncooked Slice - 5

Pieces to be 4x5cm in size.

Class 632 Biscuits - 6

One variety. Variety to be listed.

Class 633 Yo Yo's - 5

Class 634 Chocolate/Rum Balls - 5

Class 635 Honey Joys - 3

Use patty pans NOT party cups.

9 YEARS & UNDER

Class 640 Packet Butter Cake - Uniced

Packet top to accompany entry.

Class 641 Decorated Cupcakes - 3

Use patty pans NOT party cups. Judged on decoration only. Decorations MUST be edible.

Class 642 Uncooked Slice - 5

Pieces to be 4x5cm in size.

Class 643 Yo Yo's - 5

Class 644 Chocolate/Rum Balls - 5

Class 645 Honey Joys - 3

Use patty pans NOT party cups.

6 YEARS & UNDER

Class 650 Uncooked Slice - 5

Pieces to be 4x5cm in size.

Class 651 Yo Yo's - 5

Class 652 Chocolate/Rum Balls - 5

Class 653 Chocolate Crackles - 3

Use patty pans NOT party cups.

Class 654 Decorated Marie Biscuits - 3

Judged on decoration only. Decorations MUST be edible.

Class 655 Pikelets - 5

SPECIAL NEEDS 18 YEARS & UNDER

Class 660 Packet Chocolate Cake - Uniced

Packet top to accompany entry.

Class 661 Honey Joys - 3

Use patty pans NOT party cups.

Class 662 Decorated Cupcakes - 3

Judged on decoration only. Use patty pans NOT party cups. Decorations MUST be edible.

Class 663 Chocolate/Rum Balls - 5

CROCHET & KNITTING

Head Steward: Liz Cox 0407 850 418

Entries Close: Sunday 20th September.

Rules and regulations can be found on pg. 1, to be used in conjunction with the following Rules:

- Work to have been done within the last 2 years.
- Laundered or soiled work will be disqualified.
- When more than one article makes up an exhibit, each article must bear a card with class and exhibit number attached, or all articles must be mounted on one card/board.
- Exhibit cards must be firmly attached to entries with safety pins.

VAS Ltd & NDAS CROCHET & KNITTING

Class 700 VAS Ltd Knitting Competition - Hand Knitted Item

Refer to pg. 2 for VAS Ltd Rules & Regulations.

Class 701 VAS Ltd Crochet Competition - Animal

Refer to pg. 2 for VAS Ltd Rules & Regulations.

Class 702 NDAS Crochet Article - any yarn

Refer to pg. 4 for NDAS Rules & Regulations.

Class 703 NDAS Hand Knitted Garment or Article

Refer to pg. 4 for NDAS Rules & Regulations.

Class 704 NDAS One Person's Work

Refer to pg. 4 for NDAS Rules & Regulations.

OPEN

Babies' articles to fit child up to 18 months in age. Crochet finish allowable on baby knitting.

Class 710 Dressed Doll

Crochet or knitted. Commercial doll may be used.

Class 711 Baby's Booties

Crochet or knitted.

Class 712 Baby's Bonnet

Crochet or knitted.

Class 713 Baby's Cardigan/Jacket

Crochet or knitted.

Class 714 Baby's Dress

Crochet or knitted.

Class 715 Baby's 3 Piece Set

Crochet or knitted.

Class 716 Baby's Shawl, 3ply

Crochet or knitted.

Class 717 Baby's Cot/Pram Blanket

Crochet or knitted.

Class 718 Knee Rug, Crochet

No larger than 1.5x1.5m.

Class 719 Knee Rug, Knitted

No larger than 1.5x1.5m.

Class 720 Coat Hanger, Crochet

Class 721 Coat Hanger, Knitted

Class 722 Childs Cardigan/Jumper/Vest

Knitted.

Class 723 Adults Cardigan/Jumper/Vest
Knitted.

Class 724 Scarf, Synthetic

Crochet or knitted.

Class 725 Scarf, Wool/Wool Blend

Crochet or knitted.

Class 726 Cap/Hat

Crochet or knitted.

Class 727 Toy

Crochet or knitted.

Class 728 Doll

Crochet or knitted.

Class 729 Cotton Article

Crochet or knitted.

Class 730 Doily/Table Center

Crochet or knitted.

Class 731 Crochet Edge on Towel/Washer

Class 732 Blanket

Crochet or knitted. No larger than 1.5x1.5m.

Class 733 Article made from Home Spun Wool

Can be purchased or outsourced home spun wool.

Class 734 Article not Scheduled

Crochet or knitted. Maximum size 50x50cm.

NOVICE

Open to exhibitors who have never won first prize at this or any other show.

Class 740 Knitting, any article

Class 741 Crochet, any article

SENIORS

All works to be commenced by competitors after the age of 65 years.

Class 745 Crochet/Knitted Blanket

Class 746 Crochet/Knitted Scarf

Class 747 Crochet/Knitted Tea Cosy

Class 748 Crochet/Knitted Article not Scheduled

BEANIE SECTION

Class 750 Traditional Beanie - crochet or knitted

Class 751 Most Adventurous Beanie

Class 752 Most Colourful Beanie

Class 753 Beanie - Tantalizing Teal

Class 754 Beanie - any other medium

HANDCRAFTS & HOBBIES

Head Steward: Sue Brassler 0409 503 010

Entries Close: Sunday 20th September.

Rules and regulations can be found on pg. 1, to be used in conjunction with the following Rules:

- Every framed artwork must include a hanging wire, if it does not, one will be installed for a fee of \$5.50, otherwise the piece will not be accepted.
- Work to have been done within the last 2 years.
- First Prize Winning Exhibits at previous Show can NOT compete again in same class.
- Laundered or soiled work will be disqualified.
- When more than one article makes up an exhibit, each article must bear a card with class and exhibit number on it or all articles must be mounted on one card or board.
- Exhibit cards must be firmly attached to entries.

VAS Ltd & NDAS HANDCRAFTS & HOBBIES

Class 704 NDAS One Person's Work

Refer to pg. 4 for NDAS Rules & Regulations.

Class 800 VAS Ltd Sewing Competition - Everyday Wearable Dress

Refer to pg. 2 for VAS Ltd Rules & Regulations.

Class 801 VAS Ltd Embroidery Competition

Refer to pg. 2 for VAS Ltd Rules & Regulations.

Class 802 VAS Ltd Article of Cross Stitch Competition

Refer to pg. 2 for VAS Ltd Rules & Regulations.

Class 804 NDAS Needlework - Cushion

Refer to pg. 4 for NDAS Rules & Regulations.

Class 805 NDAS - Men's Handcraft

Refer to pg. 4 for NDAS Rules & Regulations.

Class 806 NDAS Handmade Greeting Card

Refer to pg. 4 for NDAS Rules & Regulations.

NEEDLE & FANCYWORK

Class 810 Any other Hand Embroidery eg. Bookmark.

Class 811 Counted Threadwork on Aida Cloth Article may be framed.

Class 812 Counted Threadwork on Even Weave Linen Article may be framed.

Class 813 Counted Cross Stitch

Class 814 Fabric/Mesh Bag, machine or handsewn

Class 815 Cushion, decorated any style

Class 816 Machine Made Garment Child's

Size up to 12yrs old, some hand sewing is allowed.

Class 817 Machine Made Garment - Adult Some hand sewing is allowed.

Class 818 Fidget Article eg. Book, Cushion, Quilt. Any medium. Maximum size 77sq cm. To be sensory with zips, buttons etc.

Class 819 Waist Apron

Class 820 Utility Apron

Class 821 Article/Garment, using denim

Class 822 Article, not scheduled

Class 823 Something new from something old

CANVAS WORK

Rules and regulations can be found on pg. 1, to be used in conjunction with the following Rules:

- All work to be done by exhibitor and mounted.
- Any framed work must NOT exceed 80x60cm including frame.
- No commercial petit points allowed.
- All work to be done on canvas (other classes under Needlework and Fancywork for items not on canvas).

Class 824 Any Canvas Article

TEDDY BEAR & DOLL SECTION

Class 825 Bear

Class 826 Dressed Doll - home sewn outfit

Class 827 Sculptured Doll

Class 828 Reborn Doll

HANDCRAFTS & HOBBIES

Class 835 Rhinestone Art, Framed

Class 836 Folk Art

Class 837 Coat Hanger, not crochet or knitted

Class 838 Pin Cushion, any medium

Class 839 Wrapped Special Occasion Box

Most attractive box. Maximum size 25 square cm.

Class 840 Dreamcatcher

Class 841 Papercraft

Class 842 Macrame

Class 843 Christmas Decoration

Includes decorated Christmas Tree - see notes for Novelty decorated Christmas tree in Junior Section.

Class 844 Felt Article, using commercial felt

Class 845 Felt Article, using handmade felt

Class 846 Arrangement, using artificial/dried flowers

Class 847 Calligraphy on Card

Maximum size 13cm x 18cm using verse provided.

When your hobbies get in the way of your work -that's ok; but when your hobbies get in the way of themselves...well.

Class 848 Any Bead Work

Class 849 Any Other Craft, not scheduled

SCRAPBOOKING

Rules and regulations can be found on pg. 1, to be used in conjunction with the following Rules:

- Scrapbooking: pages must include one or more photos, journaling and a variety of techniques used.
- Off the page: projects must make use of paper and embellishments. Photos are not required except for in frames.
- Card making: Cards must be embellished and employ a range of techniques. Envelope NOT required.

Class 850 Adult's - Birthday Card

Cards must be embellished and employ a range of techniques. Envelope NOT required.

Class 851 Child's Birthday Card

Cards must be embellished and employ a range of techniques. Envelope NOT required.

Class 852 Special Occasion Greeting Card

Cards must be embellished and employ a range of techniques. Envelope NOT required.

Class 853 One Page - Baby

Must include at least one photo and journaling.

Class 854 One Page - Traditional

Minimal embellishments.

Class 855 One Page, mixed medium

Class 856 Double Page - Any Theme

Must include at least one photo and journaling. Maximum size 30 square cm.

Class 857 Off the Page - Any Project

Paper and embellishments must be used.

CRAFT SENIORS

All work to be commenced by competitors after the age of 65 years.

Class 870 Greeting Card

Class 871 Toy

Class 872 Coat Hanger

Class 873 Any other Craft

Class 874 Any other Artwork

CRAFT SPECIAL NEEDS/ASSISTED LIVING

Open to adults with special needs and those living in nursing homes/residential care facilities.

Class 880 Wool/Thread Article

Class 881 Woodwork/Metalwork

Class 882 Clay Article

Class 883 Mosaic Craft

Class 884 Paper/Fabric Craft

Class 885 Crochet/Knitted Article

Class 886 Toy, any medium

Class 887 Any other Craft

JUNIOR HANDCRAFTS & HOBBIES

Head Steward: Mia Harrop 0456 778 578

Rules and regulations can be found on pg. 1, to be used in conjunction with the following Rules:

- First prize winning exhibits at previous Swan Hill Shows CAN NOT compete again in the same class.
- Work to have been done within the last two years.
- Laundered or soiled work: will be disqualified.
- Exhibits cards must be firmly attached to entries.
- When more than one article makes up an exhibit, each article must have a card with class and exhibit number on it or all articles must be mounted on 1 card or board.
- Paintings, drawings etc. are to be no bigger than A3.

Entries Close: Sunday 20th September.

NDAS JUNIOR HANDCRAFTS & HOBBIES

Class 890 NDAS Handmade Greeting Card

Refer to pg. 5 for NDAS Rules & Regulations

Class 891 NDAS Cushion

Refer to pg. 5 for NDAS Rules & Regulations

18 YEARS & UNDER

Class 892 Needlework/Craft Article

Class 893 Crochet/Knitted Article

Class 894 Key Ring

Handmade, using any medium.

Class 895 Easter Decoration

Class 896 Rhinestone Art

Needs to be framed and able to be hung.

Class 897 Wood/Metalwork Article

Class 898 Origami

Class 899 Bookmark

Class 900 Any Other Needlework/Craft

15 YEARS & UNDER

Class 901 Needlecraft Article

Class 902 Crochet/Knitted Article

Class 903 Key Ring

Handmade, using any medium.

Class 904 Easter Decoration

Class 905 Rhinestone Art

Needs to be framed and able to be hung.

Class 906 Wood/Metalwork Article

Class 907 Origami

Class 908 Bookmark

Class 909 Modelling

Clay, dough, pottery etc.

Class 910 Any Other Needlework/Craft

12 YEARS & UNDER

Class 915 Needlecraft

Class 916 Key Ring

Handmade, using any medium.

Class 917 Easter Decoration

Class 918 Rhinestone Art

Needs to be framed and able to be hung.

Class 919 Wood/Metalwork Article

Class 920 Origami

Class 921 Bookmark

Class 922 Modelling

Clay, dough, pottery etc.

Class 923 Paper Mache

Class 924 Pet/Painted Rock

Class 925 Decorated Wooden Spoon

Class 926 Craft Assembled from a Kit

Class 927 Any Other Needlework/Craft

9 YEARS & UNDER

Class 930 Key Ring

Handmade, using any medium.

Class 931 Easter Decoration

Class 932 Rhinestone Art

Needs to be framed and able to be hung.

Class 933 Origami

Class 934 Bookmark

Class 935 Modelling

Clay, Dough, Pottery etc.

Class 936 Paper Mache

Class 937 Pet/Painted Rock

Class 938 Craft Assembled from a Kit

Class 939 Decorated Wooden Spoon

Class 940 Decorated Disposable Plate

Class 941 Article made from Recycled Materials
Creations to fit within 45x45cm display space.

Class 942 Threaded Necklace/Bracelet

Class 943 Any Other Needlework/Craft

6 YEARS & UNDER

Class 945 Easter Decoration

Class 946 Bookmark

Class 947 Modelling

Clay, Dough, Pottery etc.

Class 948 Paper Mache

Class 949 Pet/Painted Rock

Class 950 Craft Assembled from a Kit

Class 951 Decorated Wooden Spoon

Class 952 Decorated Disposable Plate

Class 953 Article made from Recycled Materials
Creations to fit within 45x45cm display space.

Class 954 Threaded Necklace/Bracelet

Class 955 Any Other Needlework/Craft

eg. Loom bands

SPECIAL NEEDS 13-18 YEARS

Class 956 Key Ring

Handmade. Using any Medium.

Class 957 Easter Decoration

Class 958 Rhinestone Art

Artwork to be framed.

Class 959 Bookmark

Class 960 Pet/Painted Rock

Class 961 Craft Assembled from a Kit

Class 962 Decorated Wooden Spoon

Class 963 Any other Needlework/Craft

SPECIAL NEEDS 6-12 YEARS

Class 965 Easter Decoration

Class 966 Bookmark

Class 967 Pet/Painted Rock

Class 968 Craft Assembled from a kit

Class 969 Decorated Disposable Plate

Class 970 Decorated Wooden Spoon

Class 971 Article made from Recycled Material

Creation to fit within 45x45cm allocated display space.

Class 972 Threaded Necklace/Bracelet

Class 973 Any other Needlework/Craft

SCRAPBOOKING & CARD MAKING

Rules and regulations can be found on pg. 1, to be used in conjunction with the following Rules:

- **Scrapbooking pages** must include one or more photos, journaling and a variety of techniques.
- **Off the page projects** must make use of paper and embellishments. Photos are not required, except for in frames.
- Card making must be embellished and employ a range of techniques.

Class 975 One Page, 18 Years & Under

Class 976 One Page, 15 Years & Under

Class 977 One Page, 12 Years & Under

Class 978 One Page, 9 Years & Under

Class 979 One Page, 6 Years & Under

Class 980 Handmade Greeting Card, 18 Years & Under
Must have envelope to fit. Doesn't have to be handmade.

Class 981 Handmade Greeting Card, 15 Years & Under
Must have envelope to fit. Doesn't have to be handmade.

Class 982 Handmade Greeting Card, 12 Years & Under
Must have envelope to fit. Doesn't have to be handmade.

Class 983 Handmade Greeting Card, 9 Years & Under
Must have envelope to fit. Doesn't have to be handmade.

Class 984 Handmade Greeting Card, 6 Years & Under
Must have envelope to fit. Doesn't have to be handmade.

BUILDING BLOCKS eg. Lego

All Exhibits in these Classes MUST be own design. Firmly mounted on a base. Presented in a shallow sided box not greater 45x45cm in size. Special Needs Classes open to children with Special Needs, who work with a teachers aid.

Class 985 Building Blocks, 12 Years & Under

Class 986 Building Blocks, 9 Years & Under

Class 987 Building Blocks, 6 Years & Under

Class 988 Building Blocks - Special Needs, 13-18 Years

Class 989 Building Blocks - Special Needs, 6-12 Years

NOVELTY DECORATED CHRISTMAS TREE

MUST use wooden Christmas Tree provided. Tree to be collected from the Show Office at a cost of \$2 each.

This Section has NO ENTRY FEE. Trees are to be decorated on both sides.

Class 990 Novelty Decorated Christmas Tree, 18 Yrs & Under

Class 991 Novelty Decorated Christmas Tree, 15 Yrs & Under

Class 992 Novelty Decorated Christmas Tree, 12 Yrs & Under

Class 993 Novelty Decorated Christmas Tree, 9 Yrs & Under

Class 994 Novelty Decorated Christmas Tree, 6 Yrs & Under

Class 995 Novelty Decorated Christmas Tree

Special Needs, 13-18 Yrs

Class 996 Novelty Decorated Christmas Tree

Special Needs, 6-12 Yrs

WOODWORK

Head Steward: Bec Sinclair 0419 308 016

Rules and regulations can be found on pg. 1, to be used in conjunction with the following Rules:

- Section items judged on wood working techniques.
- An exhibitor can only exhibit a maximum of two entries in any class.

Entries Close: Sunday 20th September

- If an exhibit includes multiple articles, each must have a card attached showing the class and exhibit number.
- Exhibits cards must be firmly attached to entries.

WOODWORK

Class 1000 Turned Object

Class 1001 Scroll Saw Article

Class 1002 Recycled or Pallet Wood Article

Class 1003 Box with lid

Class 1004 Piece of Furniture

Maximum size 1m square.

Class 1005 Any other Woodwork not scheduled

Class 1006 Article of Woodwork - 18 Years & Under

PATCHWORK

Head Steward: Leonie Conway 0407 090 523

Rules and regulations can be found on pg. 1, to be used in conjunction with the following Rules:

- **All Patchwork must have a permanent/temporary sleeve to allow for work to be hung on a rod for display**
- All Patchwork to be made by one person unless stated

Entries Close: Sunday 20th September.

- MAXIMUM 2 ENTRIES PER CLASS

VAS Ltd & NDAS PATCHWORK & QUILTING

Class 1100 VAS Ltd Patchwork Competition

Refer to pg. 2 for VAS Ltd Rules & Regulations.

Class 704 NDAS One Person's Work

Refer to pg. 4 for NDAS Rules & Regulations.

PATCHWORK & QUILTING

Class 1102 Patchwork Table Runner

Class 1103 Beginners First Piece, Machine/Hand Quilted

A beginner is a person who has been learning the art for less than 2 years.

Class 1104 Bag, pieced/embroidered

Class 1105 Article Hand Pieced

May include a little machine sewing. Machine or hand quilted.

Class 1106 Machine Pieced Patchwork

May include a little hand sewing. Machine or hand quilted.

Class 1107 Piece of Appliqued Patchwork

Class 1108 Wall Hanging, not exceeding 1x1m.

Class 1109 Patchwork Baby Quilt

Can be pieced, appliqued or stitched.

Class 1110 Any other Quilt or Article

Class 1111 Contemporary Art Quilt

Incorporating different mixed media techniques such as collage, painting, beading or stitching.

Class 1112 Patchwork Includes Design in Stitchery

Patchwork which includes design in Stitchery either by hand or machine pieced which is professionally quilted, to be judged on colour and design.

Class 1113 Cushion

Hand or machine pieced. May have embroidery, applique.

Class 1114 Appliqued Patchwork Professionally Quilted

To be judged on colour and design.

Class 1115 Embroidered Patchwork Professionally Quilted

To be judged on colour and design.

Class 1116 Patchwork Professionally Quilted

Judged on colour and design.

Class 1117 Article of Patchwork made by more than one person.

Class 1118 Article of Patchwork Design in Stitchery

Hand or machine pieced/quilted.

Class 1119 Article of Embroidered Patchwork

Hand or machine pieced/quilted.

JUNIOR PATCHWORK

Head Steward: Leonie Conway 0407 090 523

Entries Close: Sunday 20th September

Rules and regulations can be found on pg. 1, to be used in conjunction with the following Rules:

- **All Patchwork must have a permanent/temporary sleeve to allow for work to be hung on a rod for display**
- All Patchwork to be made by one person unless stated
- MAXIMUM 2 ENTRIES PER CLASS

PRIMARY STUDENT

Class 1125 Article of Patchwork

Can be professionally quilted. Will be judged on colour and design.

Class 1126 Article of Patchwork including Applique

Must include Applique.

SECONDARY STUDENT

Class 1127 Article of Patchwork

Can be professionally quilted. Will be judged on colour and design.

Class 1128 Article of Patchwork including Applique

Must include Applique.

18 YEARS & UNDER

Class 1129 Quilt or Wall Hanging

To be made by more than one person.

Class 1130 Piece of Patchwork

No greater than 40x40cm. Any technique may be used.

COUNTRY WOMENS ASSOCIATION

Steward: Meg Irvin 0428 030 161

Entries Close: Sunday 20th September

Rules and regulations can be found on pg. 1, to be used in conjunction with the following Rules:

- **ENTRIES FROM REGISTERED CWA MEMBERS.**
- Backdrops and entries must be set up for overall judging by 10am Thursday.
- Space Allocated for Branch Entries: Depth 76cm x Height 93cm x Length 182cm. No sidewalls allowed.
- All articles must have been completed in the last two (2) years and not shown previously in the CWA section.
- Each article will be judged on its own merit and points awarded. Ten points will be allocated for variety and ten points for presentation.
- Backdrops must not hang over the edge of the bench.
- Fresh flowers may be used to enhance presentation only, not to be judged. No artificial flowers, leaves, etc. may be used.

CWA EXHIBITS

Class 1200 Home Industries & Handcrafts

Exhibit requires 5 items of each type.

Exhibit requires 3 distinct items of craft.

Space Allocated: 45cm square.

Class 1201 One Woman's Work - Handcrafts

CWA JUNIOR SECTION

Entries Close: Sunday 20th September.

Rules and regulations can be found on pg. 1, to be used in conjunction with the following Section Rules:

ENTRIES FROM REGISTERED CWA JUNIOR MEMBERS.

Class 1205 Home Industries & Homecraft - Primary

Exhibit requires 1 item of each craft.

Class 1207 Home Industries & Homecraft - Post Secondary

Competitor aged 18-25 years. Exhibit requires 1 item of each craft.

Class 1206 Home Industries & Homecraft - Secondary

Exhibit requires 1 item of each craft.

FARMYARD PRODUCE

Head Steward: Janette Davison 0408 363 007

Entries Close: Wednesday 30th September 12pm.

Rules and regulations can be found on pg. 1, to be used in conjunction with the following Rules:

- All produce must be grown by the exhibitor on their property.
- Diseased entries disqualified.
- No Commercial entries.
- Half Dozen Eggs must be displayed in an egg carton.
- Eggs are to be uniform in size and colour, to be clean but not polished and must not be tampered with.

Definitions:

Microgreens - Young vegetable greens harvested just after the cotyledon leaves have developed, typically measuring 2.5-7.5cm long.

Sprouts - Young shoots that grow when a seed begins to germinate that can be eaten raw eg. alfalfa, mung bean.

EGGS

Class 1400 Hen Eggs, white shells
Class 1401 Hen Eggs, brown shells

Class 1402 Hen Eggs, any other colour
Class 1403 Any other Eggs

VEGETABLES

Class 1405 Bunch Asparagus - 5 Spears
Class 1406 Cabbage - 1
With leaves.
Class 1407 Green Peas - 10 pods
Class 1408 Rhubarb - 3 sticks
Approximately 10cm of leaf.
Class 1409 Beetroot - 3
With tops.
Class 1410 Silverbeet - 3 sticks

Class 1411 Pumpkin - 1
Class 1412 Any Other Vegetable
Class 1413 Single Herb Variety - 5 Stems
Class 1414 Bunch of Fresh Herbs
More than 3 varieties, variety list to be provided.
Class 1415 Microgreens, small container
Present in a container no greater than 12cm x 17cm.
Class 1416 Sprouts, small container
Present in a container no greater than 12cm x 17cm.

FRUIT & NUTS

Class 1420 Navel Oranges (3)
Class 1421 Lemons (3)
Class 1422 Grapefruit (3)
Class 1423 Citrus any other variety (3)
Variety to be listed.

Class 1424 Any Variety Nuts (10)
Class 1425 Collection of Farmyard Produce
Minimum 3 distinct varieties, displayed in a box or basket,
size no greater than 40x40cm.

JUNIOR FARMYARD PRODUCE

Head Steward: Janette Davison 0408 363 007

Entries Close: Wednesday 30th September 12pm

Rules and regulations can be found on pg. 1, to be used in conjunction with the following Rules:

- Open to ages 12 years & under.
- All eggs must be produced by the exhibitor's poultry on their property.
- Half Dozen Eggs must be displayed in an egg carton.
- Eggs are to be uniform in size and colour, to be clean but not polished and must not be tampered with.
- Decorated eggs must be freshly hard boiled or blown, supported and will be judged on decoration and proportion.

JUNIOR FARMYARD PRODUCE

Class 1430 Hen Eggs, white shell
Class 1431 Hen Eggs, brown shell
Class 1432 Hen Eggs, any other colour
Class 1433 Any other Eggs
Class 1434 Collection of Farmyard Produce
Minimum 3 distinct varieties, displayed in a box or basket,
size no greater than 40x40cm
Class 1435 Necklace - 6 Years & under
May use flowers, berries, seed pods etc. threaded on cotton
or fishing line.

Class 1436 Necklace - 12 Years & under
May use flowers, berries, seed pods etc. threaded on cotton
or fishing line.
Class 1437 Novelty Creature - 6 Years & under
Made from edible produce, to be displayed on suitable
board/plate, toothpick can be used.
Class 1438 Novelty Creature - 12 Years & under
Made from edible produce, to be displayed on suitable
board/plate, toothpicks can be used.
Class 1439 Decorated Egg - 6 Years & under
Class 1440 Decorated Egg - 12 Years & under

ART

Head Steward: Judy Brawn 0448 918 771

Entries Close: Sunday 20th September.

Rules and regulations can be found on pg. 1, to be used in conjunction with the following Rules:

- All work must be ready to hang.
- All framed works must have a hanging wire
- All entries must be the original uncopied work of the exhibitor.
- Work must have been completed in the past 2 years and not previously exhibited at the Swan Hill Show.
- Please note, limit of 2 exhibits per person per class.
- Maximum size including frame is not to exceed 78cm x 81cm.
- Signatures on work: Artists signatures should not be visible to judges and must be taped over by the competitor before exhibiting.

NDAS ART

Class 704 NDAS One Person's Work - Refer to pg.4 for NDAS Rules & Regulations.

OPEN ART

Class 1501 Acrylic
Class 1502 Oils
Class 1503 Water Colour
Class 1504 Pencil, Pen, Charcoal
Class 1505 Pastel

Class 1506 Mixed Medium
Including collage.
Class 1507 Miniatures
Any medium, size restriction of actual art 10x10cm.
Class 1508 Artwork, not scheduled

SPECIAL NEEDS ART

Open to Adults with special needs.

Class 1510 Painting, any medium
Class 1511 Pencil, Pen, Charcoal

Class 1512 Mixed Medium - Including collage.
Class 1513 Artwork, not scheduled

ASSISTED LIVING

Open to adults who live in nursing homes and residential care facilities.

Class 1520 Artwork, any medium
Class 1521 Colouring - Pre-drawn picture

Class 1522 Painting - Pre-drawn picture
Class 1523 Painting

PHOTOGRAPHY

Head Steward: Paige Davison 0457 149 347

Rules and regulations can be found on pg. 1, to be used in conjunction with the following Rules:

- Colour or Black & White prints accepted, unless otherwise stated.
- Photos MUST be a maximum of 15x21cm (6"x 8") unless otherwise stated.
- Photographs should be mounted on BLACK or WHITE card only with a maximum border of 3cm.
- This is an amateur competition, open to all ages.
- All work is to have been completed in the last 12 months prior to its entry at a local Show.

Entries Close: Sunday 20th September.

Entries Close: Sunday 20th September.

- Professional photographers are not eligible to enter. A Professional is someone that derives the greater percentage of their income as a Photographer.
- All exhibits must be photographed by the exhibitor.
- All entries are to be plainly marked with the name and address of the exhibitor on the BACK of the photograph. Please do not use permanent marker.
- No framed photographs.
- Maximum of 2 prints may be entered per class.

VAS Ltd & NDAS OPEN

Colour or Black & White prints accepted.

Class 1700 VAS LTD Open Photography - Architecture
Refer to pg. 2 for VAS Ltd Rules & Regulations.

Class 1701 NDAS - Community Event
Refer to pg. 4 for NDAS Rules & Regulations.

OPEN

Class 1705 Open Feature - Portrait or Group of People
Class 1706 Monochrome - any subject
A photograph or picture developed or executed in black & white or in varying tones of only one colour.
Class 1707 Nature Study
Class 1708 Landscape or Panoramic
Max print size accepted is 15x45cm (6"x18").
Class 1709 Night Lights
Class 1710 Sunrise/Sunset
Class 1711 Series of 3 Photographs
Total size no larger than 50x50cm.

Class 1712 Close Up
Class 1713 Reflections
Class 1714 My Mallee
Photo representing theme.
Class 1715 All Creatures Great & Small
Class 1716 Structure
Class 1717 Artistically Enhanced Photo
NOT to be AI Generated.
Class 1718 Event/Special Occasion
Class 1719 Any Other Subject

NOVICE

Open to people learning photography who have received less than 3 First Places at any Agricultural Show.

Class 1720 Nature Study
Class 1721 Portrait or Group of People

Class 1722 Structure
Class 1723 Any Other Subject

SPECIAL NEEDS

Open to Adults with special needs.

Class 1725 Nature Study
Class 1726 Portrait or Group of People

Class 1727 Animals
Class 1728 Any Other Subject

JUNIOR PHOTOGRAPHY

Head Steward: Paige Davison 0457 149 347

Entries Close: Sunday 20th September.

Rules and regulations can be found on pg. 1, to be used in conjunction with the following Rules:

- This is an amateur competition, open to all aged 18 years & under on the day of the Show.
- Professional photographers are not eligible to enter. A Professional is someone that derives the greater percentage of their income as a Photographer.
- Colour & Black & White prints accepted for all sections.
- Photographs should be mounted on BLACK or WHITE card only with a maximum border of 3cm.
- Photos MUST be a maximum of 15x21cm (6"x8"), unless otherwise stated.
- No framed photographs.
- All work is to have been completed in the last 12 months prior to its entry at a local Show.
- All exhibits must be photographed by the exhibitor.
- All entries are to be plainly marked with the name and address of the exhibitor on the BACK of the photograph. Please do not use permanent marker.
- Maximum of 2 prints may be entered per Class.

VAS Ltd. & NDAS JUNIOR PHOTOGRAPHY

Class 1750 VAS Ltd Junior Photography - Architecture

Refer to page 3 for VAS Ltd Rules & Regulations.

Class 1751 NDAS Junior Photography - Flying

Refer to page 5 for NDAS Rules & Regulations.

18 YEARS & UNDER

Class 1752 Feathers/Fur/Scales

Class 1753 Nature Study

Class 1754 Landscape/Waterscape

Class 1755 Sunrise/Sunset

Class 1756 Portrait or Group of People

Class 1757 Any Other Subject

15 YEARS & UNDER

Class 1758 Feathers/Fur/Scales

Class 1759 Nature Study

Class 1760 Landscape/Waterscape

Class 1761 Sunrise/Sunset

Class 1762 Portrait or Group of People

Class 1763 Any Other Subject

12 YEARS & UNDER

Class 1764 Animals/Birds

Class 1765 Nature Study

Class 1766 Landscape/Waterscape

Class 1767 Portrait or Group of People

Class 1768 Any Other Subject

9 YEARS & UNDER

Class 1769 Animals/Birds

Class 1770 Nature Study

Class 1771 Landscape/Waterscape

Class 1772 Portrait or Group of People

Class 1773 Any Other Subject

6 YEARS & UNDER

Class 1774 Animals/Birds

Class 1775 Nature Study

Class 1776 Portrait or Group of People

Class 1777 Any Other Subject

SPECIAL NEEDS 18 YEARS & UNDER

Open to juniors 18 years & under on day of Local Show with special needs, who work with a teacher aid.

Class 1778 Animals/Birds

Class 1779 Nature Study

Class 1780 Portrait or Group of People

Class 1781 Any Other Subject

The Pavilion Supporters Committee of the Swan Hill District Agricultural & Pastoral Society Inc. sincerely thanks all Sponsors, Stewards and Volunteers for their ongoing valued support.

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