



**MELBOURNE
ROYAL**
ART, CRAFT & COOKERY
COMPETITION



2024 Schedule

The 2024 Melbourne Royal Art, Craft & Cookery Competition. *Celebrating* community, passion and agriculture.



Offering 550 classes, exhibitors can explore their imagination across a diverse range of disciplines, catering for the novice through to the master.

From traditional handmade lace to contemporary photography, more than 1000 exhibitors showcase their skills; bringing ideas to life, to take their place in one of the biggest exhibitions of Australia's creativity.

Contents

Supporter List	4
Victoria's Largest Exhibition of Creativity	5
Entry Process	5
The Popular Choice Award	7
Spread the Warmth with KOGO	7
Live Judging	8
Have a Go	9
Art Competition	10
Photography Competition	11
Craft Competition	12
Cookery Competition	24
Confectionery Competition	31
Decorated Cake Competition	32
Preserves Competition	38
People with Disability Competition	41
Junior Competition	43
Victorian Agricultural Shows (VAS) Ltd State Final	59
Office Bearers	61

Supporter List



Australian Sewing Guild
 Cake Decorators Association of
 Victoria, Westgate Branch
 Christina Despoteris OAM
 Diana Gibson AO
 Edward and Keith Troutbeck
 In Memory of Joy Johnson

In Memory of Nola Cordell
 Kathleen Grass
 McRobert Family
 Ramona Barry
 Rutherford Fine Leather Binding
 Pty Ltd
 S & K Green

Sally Ridgway
 The Needlework Tapestry Guild of
 Victoria Inc
 The Society of Folk & Decorative
 Artists of Victoria Inc
 The Tatters' Guild of Australia
 (Victorian Branch) Inc
 Victorian Agricultural Shows Ltd

Victoria's *Largest* Exhibition of *Creativity*

Have your share in more than \$50,000 worth of prizes! Find your passion, with over 550 classes to choose from.

What's new?

The Melbourne Royal Art, Craft & Cookery Competition continues to inspire more than 1000 artists, creators, and makers to put their skills to the test. Check out the new ways you can get involved in 2024.

CNF10 – Other Confectionery

Want to make a confectionery item outside the scope of our other classes? Why not get creative and enter it here!

HAV5 – Pop Culture Craft

From friendship bracelets to bedazzled jackets fans are expressing their pop idol devotion in more creative ways than ever before. Enter your craft pieces with clear pop culture references in this fun new class.

CRA121 – Dog Fashion

Create a textile garment for your canine best friend.

CRA44 – Folk Craft

Utilitarian articles that are hand made by an individual based on cultural traditions.

Entry *Process*

Schedule

The Schedule lists Art, Craft & Cookery Competition conditions of entry, entry classes, entry fees and requirements for each section.

Complete your entry online at www.melbourneroyal.com.au

Entries close Wednesday 21 August 2024.

Entry Terms

All entries must abide by the Melbourne Royal General Regulations, and the Melbourne Royal Art, Craft and Cookery Special Regulations. These can both be found online at melbourneroyal.com.au/art-craft-cookery/competition-info.

On receipt of entry forms and fees

Online entries will receive an email entry acknowledgement and tax invoice once the entry has been paid and completed. Online entries and paper entries will receive an entry confirmation once all information has been verified.

After processing

All exhibitors will receive an exhibitor information pack once all entries have been processed and finalised.

Entry Process

Delivery of exhibits

Delivery dates

All exhibits in Art, Photography, Craft, Decorated Cakes, People with Disability and Vision Impaired Classes (including relative Junior classes) to be delivered:

Tuesday 10 September 2024, 12:00pm – 7:00pm

All exhibits in Cookery, Confectionery and Preserves (including relative Junior classes) to be delivered:

Saturday 21 September 2024, 9:00am – 12:00pm.

Deliver to:

Makers Pavilion
Melbourne Showgrounds,
Gate 5 Langs Road
Ascot Vale VIC 3032

Delivery of exhibits by courier or post

Please address your parcel to:

Art, Craft & Cookery
Melbourne Royal, Melbourne Showgrounds
Gate 5, Langs Road
Ascot Vale VIC 3032

Parcels must arrive by:

Friday 30th August 2024

Late post deliveries will not be granted entry into the competition and will not be refunded. When sending exhibits, ensure you have posted via registered post, and keep your tracking number. Melbourne Royal is not responsible for items lost in the post.

Display

If the number of exhibits exceeds the space available, Melbourne Royal reserves the right to display a selection of exhibits. All exhibits will remain on site for the duration of the Show.

Collection of exhibits

Collection dates

All exhibits are to be collected on:

Tuesday 8 October 2024, 12:00pm – 7:00pm.

Exhibits are to be collected from:

Makers Pavilion, Melbourne Showgrounds
Gate 5 Langs Road, Ascot Vale VIC 3032

Exhibitors, or their agent, collecting exhibits must present the identification portion of exhibit ticket to Pavilion staff in the Art, Craft & Cookery Pavilion.

After this time Melbourne Royal will dispose of any remaining exhibits.

Return by post or courier

- Dispatch details must be completed as part of the entry form at the time of entry.
- All fees must be paid in full to ensure entry is returned by post.
- Handling fee (non-refundable): \$26.00 for the first item and \$3.00 per item thereafter, inclusive of postage and packaging costs.
- Only cheques, money orders and payment by Visa or Mastercard accepted.
- Stamps and pre-paid packaging are not acceptable.
- Large or heavy items must be collected:
 - Large items, over 1.2m x 1.2m, will not be posted or couriered.
 - Heavy items, over 5kg, will not be posted or couriered.
 - No cakes returned by mail/courier.

Perishable Exhibits

Only Fruit Cakes/Puddings, Decorated Cakes, Confectionery and Preserves can be returned. However, these items have been judged and on show for over 11 days and have not been stored under ideal temperature conditions. Acceptance and use of returned items under these conditions is the responsibility of the exhibitor. All other food items (cakes, scones, biscuits, slices, muffins, confectionery) are disposed of during/end of Show and are NOT returned.

The Popular Choice Award

PCA1S – THE POPULAR CHOICE AWARD

Best Exhibit as voted by Show Patrons. Open to all Art, Craft & Decorated Cake classes.

PRIZE: 1ST STORE VOUCHER

PCA2S – THE POPULAR CHOICE AWARD, SHOW PATRON

Prize randomly chosen and given to a Show Patron who has participated in the voting of The Popular Choice Award.

PRIZE: 1ST STORE VOUCHER

Spread the Warmth with *KOGO*

Entry Fees

\$0.00 Member, \$0.00 Non Member

Number of Entries

Exhibitors may enter as many scarves or toys as desired in these classes but must complete an entry form to indicate the number of intended entries.

NOTE: These exhibits will not be returned to the exhibitor at the end of the Melbourne Royal Show but will be retained by Melbourne Royal to be presented to Knit One Give One (KOGO) to assist them in their mission to 'Spread the Warmth'.

KOG1 – WARM SCARVES FOR KOGO

KOG2 – CUDDLY TOYS FOR KOGO

Toys may be crocheted or knitted (hand or machine) from yarn. Toys must be made from all new materials, come from a smoke-free environment, and not contain any animal or pet hair. Faces must be embroidered or stitched on. No attached embellishments, eyes, etc. can be used. The judging criteria will include the usual standards of toy construction, tensions where applicable, appropriateness of yarns, originality and finishing plus the suitability of the toy as a cuddle/comfort toy for a child.



Live Judging

Entry Fees

\$13.00 Member, \$17.00 Non Member

Enter the live judging classes and see your work judged in front of a live audience eager to hear what makes an exhibit ribbon worthy.

Number of Entries

One entry per exhibitor.

LJC1 – APPLE PIE

Enter your family favourite recipe and watch as it's judged live on stage in the Makers Pavilion.

ENTRY: Exhibitors in this class will receive one general admission ticket to enter the Melbourne Royal Show on the nominated Live Judging day.

NOTE: Exhibit must be presented in disposable pie case. Exhibits will be judged on taste and appearance.

DELIVERY: All LJC1 exhibits to be delivered to: Makers Space, Makers Pavilion, Melbourne Showgrounds, Epsom Road, Ascot Vale VIC 3032 on Monday 30 September 2024, 11:00am – 11:45am. Judging will take place at 12:00pm.

DISPLAY: Exhibits will not be displayed and will be disposed of after judging.

PRIZE: 1ST STORE VOUCHER

LJC2 – SCONES

Enter your family favorite plain scone recipe and watch as it's judged live on stage in the Makers Pavilion. 4 pieces. Approximately 5-6cm

ENTRY: Exhibitors in this class will receive one general admission ticket to enter the Melbourne Royal Show on the nominated Live Judging day.

NOTE: Exhibit must be presented on a disposable plate with 4 individual pieces. Exhibits will be judged on taste and appearance.

DELIVERY: All LJC2 exhibits to be delivered to: Makers Space, Makers Pavilion, Melbourne Showgrounds, Epsom Road, Ascot Vale VIC 3032 on Tuesday 1 October 2024, 11:00am – 11:45am. Judging will take place at 12:00pm.

DISPLAY: Exhibits will not be displayed and will be disposed of after judging.

PRIZE: 1ST STORE VOUCHER

LJC3 – JUNIOR FASHION (YEAR 7–12)

Enter a piece of clothing that you've created or up-cycled and participate in our junior fashion parade! You can either wear it yourself or nominate a friend to model it on your behalf.

ENTRY: Exhibitors in this class will receive one general admission ticket to enter the Melbourne Royal Show on the nominated Live Judging day.

NOTE: Exhibit must be presented with a written explanation of no more than 250 words detailing the inspiration behind the piece and materials used (not equipment) used. Exhibits will be judged on technique and appearance

DELIVERY: All LJC3 exhibits to be delivered to: Makers Space, Makers Pavilion, Melbourne Showgrounds, Epsom Road, Ascot Vale VIC 3032 on Sunday 29th September 2024, 10:00am – 11:00am. Judging will take place at 12:00pm.

DISPLAY: Exhibits will not be displayed, and can be collected on the day, or post-Show during collection.

PRIZE: 1ST STORE VOUCHER

Have a Go

Entry Fees

\$8.00 Member, \$8.00 Non Member

Open to first time exhibitors who have never previously entered the Melbourne Royal Show Art, Craft & Cookery Competition.

HAV1 – FIRST TIME CRAFTS

Have you recently learnt a new craft skill? Enter something you made and show us your newfound skills. Any material, any techniques. Exhibits will be judged on skill and creativity.

HAV2 – FIRST TIME BAKING

Enter a new recipe for you that has become a favourite. Any tin, shape or flavour. May be iced or uniced.

Tell us in a few sentences how you discovered this recipe, and how long you have been baking. Affix your description to your entry on a plain (not blank) piece of paper.

NOTE: No fresh cream or perishable ingredients. Exhibits will be judged on taste and appearance.

PRIZE: 1ST \$250 GIFT PARCEL SUPPORTED BY MCKENZIE'S



HAV3 – FIRST TIME PRESERVES

Have you been trying your hand at Preserves? Enter a favourite preserve that you've recently learnt to make. For example (but not limited to): jam, jelly, marmalade, chutney, relish or any sauce.

NOTE: Exhibit must be in a plain glass jar. Approx size 250g. Jars must be clean for presentation. All exhibits are to be labelled with flavour and date. Exhibit ticket and label must be on the same face. Please place another exhibit ticket on the lid of jars for identification purposes.

When hand delivering your preserves, please bring cellophane covers and rubber bands. There will be space available in the receiving area for you to remove lids and attach cellophane covers. Please take your lids home on delivery day

PRIZE: 1ST \$25 CASH AND \$85 VALUED GIFT PARCEL
2ND AND 3RD \$85 VALUE GIFT PARCELS
SUPPORTED BY FOWLERS



HAV4 – NO BAKE COOKERY

Uncooked Slice from CWA's book What's the Country Women's Association of Victoria Cooking up Now.

Hedgehog
250g crushed plain biscuits
125g butter
3 tablespoon sugar
1 1/2 tablespoon milk
1 1/2 tablespoon of cocoa
2 teaspoon vanilla
1 egg beaten
3/4 cup chopped walnuts/ pecans/ sultanas if desired

Topping
290g dark or milk chocolate melts
60 g butter

Line 18 x 28 cm tin with baking paper allowing the paper to hang over the long edges to make it easier to lift out. Place sugar, milk, vanilla, cocoa and butter into saucepan. Heat until nearly boiling, remove from heat, cool slightly then add egg and stir well. Return to heat and cook for 1 minute.

Stir in biscuits and any other additions you desire.

Spread mixture evenly into prepared tin, pressing down firmly.

Melt chocolate and butter in a microwave safe bowl on 50% power, 3-4 minutes or until melted stirring every 30 seconds. Pour over the top of slice and refrigerate for a minimum of 3 hours.

Cut into even slices.

HAV5 – POP CULTURE CRAFT

From friendship bracelets to bedazzled jackets fans are expressing their pop idol devotion in more creative ways than ever before. Enter your craft pieces with clear pop culture references in this fun new class.

Art Competition

Entry Fees

\$20.00 Member, \$27.00 Non Member

NOTE: Items made available for sale incur an additional NON REFUNDABLE \$10 handling and administration fee.

35% royalty on sales (see Special Regulations for further information)

Limited wall space is available. However Melbourne Royal will endeavour to hang all entries.

Number of Entries

Maximum of 3 entries by an individual exhibitor in this section.

NOTE: Please see individual classes for size restrictions. All works must be original.

DECLARATION OF LEGAL RIGHTS:

Upon signing the entry form, it is declared that the exhibitor possesses the legal rights to present the work and content. For privacy reasons, exhibitors of images depicting persons must be able to prove the permission of the person, if required.

EXHIBITS THAT DO NOT MEET THE CRITERIA FOR EACH SECTION OR THE REGULATIONS AS SET OUT IN THIS SCHEDULE MAY NOT BE JUDGED OR DISPLAYED.

ART1S – BEST IN SHOW ART

Eligible Classes: ART2 – ART10

PRIZE: 1ST VALUE \$1,000 SUPPORTED BY **DIANA GIBSON AO**

ART2 – FIGURATIVE 2D ARTWORK

Human or animal forms. Any medium, including mixed media.

Size: Not to exceed 100cm x 100cm, including frame.

PRIZE: 1ST VALUE \$250, 2ND VALUE \$150, 3RD VALUE \$50 SUPPORTED BY **DIANA GIBSON AO**

ART3 – STILL LIFE 2D ARTWORK

Any medium, including mixed media.

Size: Not to exceed 100cm x 100cm, including frame.

PRIZE: 1ST VALUE \$250, 2ND VALUE \$150, 3RD VALUE \$50 SUPPORTED BY **DIANA GIBSON AO**

ART4 – RURAL, URBANSCAPE OR SEASCAPE 2D ARTWORK

Any medium, including mixed media.

Size: Not to exceed 100cm x 100cm, including frame.

PRIZE: 1ST VALUE \$250, 2ND VALUE \$150, 3RD VALUE \$50 SUPPORTED BY **DIANA GIBSON AO**

ART5 – ABSTRACT 2D ARTWORK

Any medium, including mixed media.

Size: Not to exceed 100cm x 100cm, including frame.

PRIZE: 1ST STORE VOUCHER

ART6 – PRINTMAKING – RELIEF PRINTING

Print making on paper using any relief method (woodcut, linocut, wood engraving). Prints must be suitably framed to be hung.

Size: Not to exceed 100cm x 100cm, including frame.

PRIZE: 1ST VALUE \$250, 2ND VALUE \$100, 3RD VALUE \$50 SUPPORTED BY **DIANA GIBSON AO**

ART7 – SMALL SCULPTURAL WORK

Any medium, including mixed media.

Size: Not to exceed 50cm in any direction including any plinth or support.

PRIZE: 1ST VALUE \$150 SUPPORTED BY **DIANA GIBSON AO**

ART8 – MOSAIC

2D or 3D. Tesserae can be ceramic, stone, glass or non-traditional material. Does not include sticker mosaic kits.

Size: Not to exceed 50cm in any direction.

PRIZE: 1ST VALUE \$50 SUPPORTED BY **DIANA GIBSON AO**

ART9 – DIGITAL ART

Submit a video of no more than 1 minute creating digital art.

Video must include your own voiceover detailing:

- Process taken
- Inspiration behind piece
- Materials/equipment used

Please send online link or file share to artcraftcooking@melbourneroyal.com.au in preparation for judging.

Include your full name and entry number in the email subject line.

ART10 – ART – CELEBRATING AGRICULTURAL HERITAGE

Create a themed piece to honor the heritage of your local agricultural region or Show. Any medium. 2D or 3D.

Size: Not to exceed 50cm in any direction.



Photography Competition

Entry Fees

\$16.00 Member, \$21.00 Non Member

NOTE: Items made available for sale incur an additional NON REFUNDABLE \$10 handling and administration fee.

35% royalty on sales (see Special Regulations for further information)

Limited wall space is available. However Melbourne Royal will endeavour to hang all entries.

Number of Entries

Maximum of 4 entries per class by an individual exhibitor in this section.

NOTE: To be presented on mount board, not framed. Image must be printed on either matt or gloss photography paper. All images must be the original work of the exhibitor.

SIZE: Not to exceed 40cm x 50cm (16" x 20") including mount board.

DECLARATION OF LEGAL RIGHTS:

Upon signing the entry form, it is declared that the exhibitor possesses the legal rights to present the work and content. For privacy reasons, exhibitors of photographs depicting persons must be able to prove the permission of the person, if required.

EXHIBITS THAT DO NOT MEET THE CRITERIA FOR EACH SECTION OR THE REGULATIONS AS SET OUT IN THIS SCHEDULE MAY NOT BE JUDGED OR DISPLAYED.

PHY1S – BEST IN SHOW PHOTOGRAPHY

Eligible Classes: PHY2 – PHY7

PHY2 – PORTRAIT – PEOPLE

Colour or black and white.

PHY3 – PORTRAIT – ANIMAL

Colour or black and white.

PHY4 – ARCHITECTURE / CONSTRUCTION

Colour or black and white.

PHY5 – NATURAL ENVIRONMENT

Colour or black and white.

PHY6 – EXPERIMENTAL PHOTOGRAPHY

Colour or black and white.

PHY7 – PHOTOGRAPHY – CELEBRATING AGRICULTURE CHALLENGE

Celebrate agriculture by entering a themed piece – particularly relating to youth and the future generations of agriculture as this year we host the Agricultural Shows Australia National Championships. Colour or black and white.



Craft Competition

Entry Fees

\$13.00 Member, \$17.00 Non Member

EXHIBITS THAT DO NOT MEET THE CRITERIA OF EACH SECTION OR REGULATIONS AS SET OUT IN THIS SCHEDULE MAY NOT BE JUDGED OR DISPLAYED.

Number of Entries

No limit on entries unless otherwise stated under the section notes.

CRA1S – FLORENCE MONOD MEMORIAL AWARD AND BEST IN SHOW CRAFT

Given in pursuit of excellence and chosen from the Best Exhibit from each craft class in memory of the long service given by the late Mrs Florence Monod.

Eligible Classes: CRA6S, CRA9S, CRA13S, CRA16S, CRA27S, CRA36S, CRA41S, CRA45S, CRA47S, CRA59S, CRA63S, CRA67S, CRA75S, CRA77S, CRA84S, CRA92S, CRA97S, CRA107S, CRA122S, CRA129S, CRA138S

PRIZE: 1ST STORE VOUCHER

CRA2S – MOST SUCCESSFUL EXHIBITOR – CRAFT

Three points will be awarded for 1st place in each class, two points for 2nd place, and one point for 3rd place. In the event of a tie, a count-back will take place.

Eligible Classes: CRA3, CRA4, CRA7, CRA8, CRA10 – CRA12, CRA14, CRA15, CRA17 – CRA26, CRA28 – CRA35, CRA37 – CRA40, CRA42, CRA43, CRA46, CRA48 – CRA58, CRA60 – CRA62, CRA64 – CRA66, CRA68 – CRA74, CRA76, CRA78 – CRA83, CRA86 – CRA91, CRA93 – CRA96, CRA98 – CRA105, CRA108 – CRA121, CRA123 – CRA128, CRA130 – CRA137, CRA139 – CRA149

PRIZE: 1ST STORE VOUCHER

CREATIVE DESIGN CHALLENGE

NOTE: Kit or project pieces will not be accepted.

CRA3 – CREATIVE DESIGN CHALLENGE – PHONE/TABLET COVER

Create a handcrafted phone or tablet cover using any material or technique. Phone and tablet covers will be judged on skill, creativity and functionality.

PRIZE: 1ST STORE VOUCHER

CRA4 – CREATIVE DESIGN CHALLENGE – ARTIFICIAL INDOOR PLANT

Create a handcrafted artificial indoor plant using any material or technique. Not to exceed 25cm. Plants will be judged on skill and creativity.

PRIZE: 1ST STORE VOUCHER

BASKETRY

See Weaving section

BEADING



Bead Society of Victoria
FOR ALL AUSTRALIAN BEADERS

CRA6S – BEST EXHIBIT BEADING

Eligible Classes: CRA7, CRA8

CRA7 – JEWELLERY BEADING

A single piece of jewellery which fits into a 250mm height, depth and width space. Design must be original and made by the sole work of the exhibitor.

PRIZE: 1ST VALUE \$150, 2ND VALUE \$100 SUPPORTED BY BEAD SOCIETY OF VICTORIA

CRA8 – NON-JEWELLERY BEADING

A non-wearable beaded item made using, but not exclusively from, wirework, polymer clay or handmade beads.

Exhibits can be singular item, or items in a matching theme. All items must fit into a 250mm space including height, width and depth. Design must be original and made by the sole work of the exhibitor.

PRIZE: 1ST VALUE \$150, 2ND VALUE \$100 SUPPORTED BY BEAD SOCIETY OF VICTORIA

Craft Competition

BOOKBINDING

CRA9S – BEST EXHIBIT BOOK BINDING

Eligible Classes: CRA10 – CRA12

PRIZE: 1ST VALUE \$250 SUPPORTED BY LEFFLER

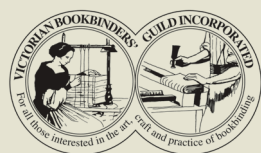


CRA10 – TRADITIONAL WESTERN BINDING

Using traditional hand binding techniques with minimal gilding, and boards covered with leather, cloth and/or paper.

PRIZE: 1ST VALUE \$100 SUPPORTED BY RUTHERFORD FINE LEATHER BINDING PTY LTD

PRIZE: 1ST VALUE \$100 SUPPORTED BY BOOKBINDING VICTORIA

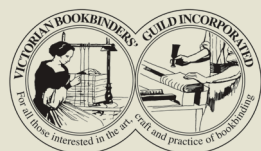


CRA11 – DESIGNER BINDING

Must include printed text. Binding and/or decorative cover on hand-bound book should be of relevance to the text. The focus is on imagination and expression.

PRIZE: 1ST VALUE \$100 SUPPORTED BY RUTHERFORD FINE LEATHER BINDING PTY LTD

PRIZE: 1ST VALUE \$100 SUPPORTED BY BOOKBINDING VICTORIA



CRA12 – CREATIVE ART BINDING

Entries in this category should be thought-provoking and creative in the choice of materials and binding styles. Any materials may be used and the core does not have to be a printed text block. Maximum size A3.

PRIZE: 1ST VALUE \$50 SUPPORTED BY LEFFLER



CERAMICS

NOTE: Not to exceed 35cm in any direction.

CRA13S – BEST EXHIBIT CERAMICS

Eligible Classes: CRA14, CRA15

PRIZE: 1ST STORE VOUCHER

CRA14 – CERAMICS – HAND BUILT

Can be fired commercially.

CRA15 – CERAMICS – WHEEL THROWN

Can be fired commercially.

CROCHET

NOTE: No mount may exceed 40cm. Exhibitors are requested to attach doilies and small pieces of crochet to a firm piece of cardboard at the top only, for judging and display purposes.

CRA16S – BEST EXHIBIT CROCHET

Eligible Classes: CRA17 – CRA26

PRIZE: 1ST STORE VOUCHER

NOVICE

NOVICE: An exhibitor with no more than two years' participation in that section and has not placed first in that section in the Art, Craft & Cookery Competition at the Melbourne Royal Show at any time. Must not work professionally in that craft, art form or technique.

CRA17 – NOVICE CREATIVE CROCHET CHALLENGE – CELEBRATING AGRICULTURE

Crochet an agricultural animal. Can be any yarn or design of choice. Exhibits will be judged on overall appearance, technique and creativity.

CRA18 – NOVICE CROCHET HOMEWARES

For example (but not limited to): cushions, cosies, washcloths, knee rugs, fun food.

CRA19 – NOVICE CROCHET ACCESSORIES

For example (but not limited to): mittens, beanies, socks, hats, cuffs, bags.



Craft Competition

OPEN

OPEN: Competition open to all.

CRA20 – CROCHET HOMEWARES

Excludes rugs. For example (but not limited to): cushions, cosies, fun food.

CRA21 – CROCHET ACCESSORIES

Excludes rugs. For example (but not limited to): mittens, beanies, socks, hats, scarves, bags.

CRA22 – CROCHET RUGS

For example (but not limited to): knee rugs.

Size: Not to exceed 125cm x 165cm.

PRIZE: 1ST STORE VOUCHER

CRA23 – CREATIVE CROCHET CHALLENGE – CELEBRATING AGRICULTURE

Crochet an agricultural animal. Can be any yarn or design of choice. Exhibits will be judged on overall appearance, technique and creativity.

CRA24 – CROCHET DOILY

NOTE: In cotton or linen thread. Not to exceed 30cm in diameter. Samples of yarn and ball labels must be submitted with entry. Exhibitors are requested to attach doilies and small pieces of crochet to a firm piece of cardboard at the top only, for judging and display purposes. No mount may exceed 40cm.

CRA25 – CROCHET BABY WEAR

Garment, outfit or shawl made for a baby from birth to 18 months old.

CRA26 – CROCHET GARMENT

A wearable article of crochet (child or adult). For example (but not limited to): jumper, shrug, wrap, dress, shawl.

EMBROIDERY

NOTE: Needlepoint canvas work should be entered in the Needlework Tapestry section of the competition.

SIZE: Framed works must not exceed 100cm x 100cm. Must be presented ready to hang.

CRA27S – BEST EXHIBIT EMBROIDERY

Eligible Classes: CRA28 – CRA35

PRIZE: 1ST TROPHY SUPPORTED BY CHRISTINA DESPOTERIS OAM

NOVICE

NOVICE: An exhibitor with no more than two years' participation in that section and has not placed first in that section in the Art, Craft & Cookery Competition at the Melbourne Royal Show at any time. Must not work professionally in that craft, art form or technique.

CRA28 – NOVICE CROSS STITCH ON AIDA CLOTH

PRIZE: 1ST VALUE \$50 SUPPORTED BY CHRISTINA DESPOTERIS OAM

CRA29 – NOVICE SURFACE STITCH EMBROIDERY

PRIZE: 1ST VALUE \$50 SUPPORTED BY CHRISTINA DESPOTERIS OAM

OPEN

OPEN: Competition open to all.

CRA30 – CROSS STITCH ON AIDA CLOTH

PRIZE: 1ST VALUE \$50 SUPPORTED BY CHRISTINA DESPOTERIS OAM

CRA31 – SURFACE STITCH EMBROIDERY

CRA32 – CROSS STITCH ON ANY EVEN WEAVE FABRIC

PRIZE: 1ST VALUE \$50 SUPPORTED BY CHRISTINA DESPOTERIS OAM

CRA33 – STUMP WORK OR RAISED EMBROIDERY

PRIZE: 1ST VALUE \$50 SUPPORTED BY CHRISTINA DESPOTERIS OAM

CRA34 – METAL THREAD EMBROIDERY

PRIZE: 1ST VALUE \$50 SUPPORTED BY CHRISTINA DESPOTERIS OAM

CRA35 – ANY OTHER EMBROIDERY TECHNIQUE

PRIZE: 1ST VALUE \$50 SUPPORTED BY CHRISTINA DESPOTERIS OAM



Craft Competition

FELTING

NOTE: Size of the article must not exceed 150cm x 150cm.

CRA36S – BEST EXHIBIT FELTING

Eligible Classes: CRA37 – CRA40

PRIZE: 1ST STORE VOUCHER

NOVICE

NOVICE: An exhibitor with no more than two years' participation in that section and has not placed first in that section in the Art, Craft & Cookery Competition at the Melbourne Royal Show at any time. Must not work professionally in that craft, art form or technique.

CRA37 – NOVICE NEEDLE FELTING

Must be original design.

PRIZE: 1ST \$50, ROSETTE SUPPORTED BY **KATHLEEN GRASS**

OPEN

OPEN: Competition open to all.

CRA38 – WEARABLE FELT

For example (but not limited to): hat, garment, jacket, boots, scarf. May incorporate other textile techniques and/or materials. Must be predominately felting.

PRIZE: 1ST VALUE \$50 SUPPORTED BY **KRAFTKOLOUR**



CRA39 – FELTED HOMEWARES

For example (but not limited to): soft furnishings, bags, cushions. May incorporate other textile techniques and/or other materials.

PRIZE: 1ST VALUE \$50 SUPPORTED BY **KRAFTKOLOUR**



CRA40 – NEEDLE FELTING

For example (but not limited to): soft furnishings, wall art, cushions, bags, and 3D objects/items.

PRIZE: 1ST VALUE \$100 SUPPORTED BY **SALLY RIDGWAY**



SALLY RIDGWAY
DESIGNS IN FELT & FIBRE

FOLK AND DECORATIVE ART

NOTE: No restriction on base materials.

SIZE: Not to exceed 76cm x 122cm at base.

Please indicate approximate size in exhibit description on entry form. Must be able to be easily handled by one person. Hanging devices required (where appropriate).

CRA41S – BEST EXHIBIT FOLK AND DECORATIVE ART

Eligible Classes: CRA42, CRA43, CRA44

PRIZE: 1ST VALUE \$200 SUPPORTED BY **DIANA GIBSON AO**

PRIZE: 1ST ONE YEAR'S MEMBERSHIP VALUE \$50 SUPPORTED BY **THE SOCIETY OF FOLK & DECORATIVE ARTISTS OF VICTORIA INC**

CRA42 – FOLK ART DECORATIVE

Including Christmas and Australian Themes.

CRA43 – FOLK ART TRADITIONAL

CRA44 – FOLK CRAFT

Utilitarian articles that are hand made by an individual based on cultural traditions.

JEWELLERY

CRA45S – BEST EXHIBIT JEWELLERY

Eligible Classes: CRA46

PRIZE: 1ST STORE VOUCHER

CRA46 – JEWELLERY

Create any article of handcrafted jewellery using any material or technique. For example (but not limited to): silver, resin, papercraft, crochet, ceramics, felting, leather, textiles.

Craft Competition

KNITTING BY HAND

NOTE: Unless otherwise stated, all knitting should be done by hand with hand worked seams, using natural or manmade fibres. Edging may be crocheted.

CRA47S – BEST EXHIBIT KNITTING BY HAND

Eligible Classes: CRA48 – CRA58

PRIZE: 1ST STORE VOUCHER

NOVICE

NOVICE: An exhibitor with no more than two years' participation in that section and has not placed first in that section in the Art, Craft & Cookery Competition at the Melbourne Royal Show at any time. Must not work professionally in that craft, art form or technique.

CRA48 – NOVICE CREATIVE KNITTING CHALLENGE – CELEBRATING AGRICULTURE

Celebrate agricultural animals by entering a themed piece. Exhibits will be judged on overall appearance, technique and creativity.

CRA49 – NOVICE KNITTED GARMENT

A wearable article of knitting (child or adult). For example (but not limited to): jumper, skirt, vest, shrug, shawl.

CRA50 – NOVICE KNITTED ACCESSORIES

For example (but not limited to): bags, scarves, beanies, mittens, gloves.

CRA51 – NOVICE KNITTED HOMEWARES

For example (but not limited to): cosies, cushions, knee rugs, fun food.

OPEN

OPEN: Competition open to all.

CRA52 – CREATIVE KNITTING CHALLENGE – CELEBRATING AGRICULTURE

Knit an agricultural animal. Can be any yarn or design of choice. Exhibits will be judged on overall appearance, technique and creativity.

CRA53 – KNITTED BABY WEAR

Garment or outfit made for a baby from birth to 18 months old.

CRA54 – KNITTED GARMENT

A wearable item of clothing (child or adult). Not including shawls (see separate class). For example (but not limited to): jumper, skirt, cardigan, shrug. Using wool or wool blended with other natural fibres (for example: alpaca, silk).

CRA55 – KNITTED SHAWL

A wearable item of clothing (child or adult) using wool or wool blended with other natural fibres (for example: alpaca, silk).

PRIZE: 1ST STORE VOUCHER

CRA56 – KNITTED ACCESSORIES

For example (but not limited to): bags, scarves, beanies, mittens, gloves.

CRA57 – KNITTED HOMEWARES

For example (but not limited to): cosies, cushions, knee rugs, fun food.

CRA58 – SOCK KNITTING BY HAND

Hand knit a pair of socks. Any size, style or technique.

PRIZE: 1ST VALUE \$50 SUPPORTED BY **DIANA GIBSON AO**

KNITTING BY MACHINE

CRA59S – BEST EXHIBIT KNITTING BY MACHINE

Eligible Classes: CRA60 – CRA62

PRIZE: 1ST STORE VOUCHER

CRA60 – MACHINE KNITTED GARMENT

A wearable item of clothing (child or adult). For example (but not limited to): jumper, skirt, cardigan, shrug, shawl. Any yarn or fibre. Cut & sew method permitted.

PRIZE: 1ST VALUE \$50 SUPPORTED BY **MACHINE KNITTERS ASSOCIATION OF VICTORIA INC**



Craft Competition

CRA61 – MACHINE KNITTED ACCESSORIES

For example (but not limited to): bags, scarves, gloves, socks, beanie, mittens, shrugs or wraps. Any yarn or fibre.

PRIZE: 1ST VALUE \$50 SUPPORTED BY MACHINE KNITTERS ASSOCIATION OF VICTORIA INC



CRA62 – MACHINE KNITTED HOMEWARES

For example (but not limited to): cosies, cushions, bolsters, table runners. Any yarn or fibre.

PRIZE: 1ST VALUE \$50 SUPPORTED BY MACHINE KNITTERS ASSOCIATION OF VICTORIA INC



LACE MAKING BY HAND

NOTE: Unframed. For display, entries may be attached to a board at the top only, to allow judges to view the back of the work. The board is limited to 3cm larger than the work. Ribbons, braid, buttons or beads are acceptable in the finished article. Please state if design is original.

CRA63S – BEST EXHIBIT LACE

Eligible Classes: CRA64 – CRA66

PRIZE: 1ST STORE VOUCHER

CRA64 – TATTING

PRIZE: 1ST DIANA ECKETT MEMORIAL MEDALLION SUPPORTED BY THE TATTERS' GUILD OF AUSTRALIA (VICTORIAN BRANCH) INC

CRA65 – BOBBIN LACE

CRA66 – CONTEMPORARY WEARABLE LACE

Using any lace technique, create a wearable object. For example (but not limited to): brooch, necklace, earrings, choker, gloves. Alternative materials encouraged (ie: wire, paper yarns).

LEATHERWORK

CRA67S – BEST EXHIBIT LEATHERWORK

Eligible Classes: CRA68 – CRA74

PRIZE: 1ST VALUE \$250 SUPPORTED BY LEFFLER



CRA68 – LEATHERWORK – SMALL ARTICLE

Item may be tooled, carved and/or stamped.

Size: Not to exceed 30cm in any direction.

PRIZE: 1ST VALUE \$50 SUPPORTED BY LEFFLER



CRA69 – LEATHERWORK – CUSTOM FOOTWEAR

PRIZE: 1ST VALUE \$50 SUPPORTED BY LEFFLER



CRA70 – LEATHERWORK – FASHION ACCESSORY

Any leatherwork technique.

Size: not to exceed 100cm in length.

PRIZE: 1ST VALUE \$50 SUPPORTED BY LEFFLER



CRA71 – LEATHERWORK – BAG HANDSTITCHED

Bag may be plain or decorated.

Size: Not to exceed 45cm in any direction.

PRIZE: 1ST VALUE \$50 SUPPORTED BY LEFFLER



CRA72 – LEATHERWORK – BAG MACHINE STITCHED

Bag may be plain or decorated.

Size: Not to exceed 45cm in any direction.

PRIZE: 1ST VALUE \$50 SUPPORTED BY LEFFLER



CRA73 – LEATHERWORK – PLAITED ARTICLE

PRIZE: 1ST \$50 SUPPORTED BY LEFFLER



CRA74 – LEATHERWORK – INNOVATIVE

Any technique.

Size: Not to exceed 45cm in any direction.



Craft Competition

MARQUETRY



NOTE: Not to exceed 80cm x 80cm. Wall hangings must have the necessary attachments for display.

CRA75S – BEST EXHIBIT MARQUETRY / WOOD INLAY

Eligible Classes: CRA76

CRA76 – MARQUETRY / WOOD INLAY

Any design, applied or pictorial.

PRIZE: 1ST VALUE \$60, 2ND VALUE \$30, 3RD VALUE \$20
SUPPORTED BY **MARQUETRY SOCIETY OF VICTORIA**

MILLINERY

NOTE: Indicate front of the article with a blank label or tag inside the crown. No maker or identification labels are to be attached. All hats are tried on and judged on wearability as well as appearance. Ensure that linings are not so tight that they shorten the head size.

CRA77S – BEST EXHIBIT MILLINERY

Eligible Classes: CRA78 – CRA82

PRIZE: 1ST STORE VOUCHER

CRA78 – WINTER MILLINERY

Handmade hat or headpiece using any method or materials.

PRIZE: 1ST VALUE \$50 SUPPORTED BY **MILLINERY AUSTRALIA**



THE MILLINERY ASSOCIATION
OF AUSTRALIA INC

CRA79 – FORMAL HEADWEAR

Special occasion handmade hat or headpiece.

PRIZE: 1ST VALUE \$50 SUPPORTED BY **MILLINERY AUSTRALIA**



THE MILLINERY ASSOCIATION
OF AUSTRALIA INC

CRA80 – SPRING MILLINERY

Handmade hat or headpiece using any method or materials.

PRIZE: 1ST VALUE \$50 SUPPORTED BY **MILLINERY AUSTRALIA**



THE MILLINERY ASSOCIATION
OF AUSTRALIA INC

CRA81 – MILLINERY TRIM

Handmade millinery trim using any method or materials. For example: silk flowers, feather work, sculptural trim.

CRA82 – THEMED WEARABLE ART – SPRINGTIME RACING

Celebrate springtime by creating a springtime racing-themed millinery item.

PRIZE: 1ST VALUE \$50 SUPPORTED BY **MILLINERY AUSTRALIA**



THE MILLINERY ASSOCIATION
OF AUSTRALIA INC

MASTERS



THE MILLINERY ASSOCIATION
OF AUSTRALIA INC

ENTRY FEES: \$13.00 Member, \$17.00 Non Member
MASTER: An Exhibitor who has won a 1st prize in the open classes of this section at any Royal Show, or by special invitation. Please state qualifying year and Show.

CRA83 – MASTERS MILLINERY

PRIZE: 1ST VALUE \$200 SUPPORTED BY **MILLINERY AUSTRALIA**



Craft Competition

NEEDLEWORK TAPESTRY

NOTE: Pre-worked canvases requiring background working only are not eligible. Must be on canvas, cotton, silk, congress cloth or plastic, using needlepoint stitches. Aida cloth is not acceptable in this section. Framed works must be presented ready to hang. Size must not exceed 100cm x 100cm. Judicious use of beading allowed. Entries selected for the Alan Barringer Memorial Award must feature texture effect top stitches. Please note base material on entry.

CRA84S – JOY POTTER MEMORIAL AWARD FOR BEST EXHIBIT NEEDLEWORK TAPESTRY

Eligible Classes: CRA86 – CRA90

CRA85S – ALAN BARRINGER MEMORIAL AWARD FOR BEST EXHIBIT OPEN TAPESTRY

Eligible Classes: CRA87 – CRA90

PRIZE: 1ST VALUE \$200 SUPPORTED BY THE NEEDLEWORK TAPESTRY GUILD OF VICTORIA INC



NOVICE

NOVICE: An exhibitor with no more than two years' participation in that section and has not placed first in that section in the Art, Craft & Cookery Competition at the Melbourne Royal Show at any time. Must not work professionally in that craft, art form or technique.

CRA86 – NOVICE TAPESTRY CHALLENGE – ARTICLE OR PICTURE WORKED IN ANY THREAD

May include kits. For example (but not limited to): pictures, ornaments, cushions, bags, jewellery, articles of clothing, footwear, bookmarks, needle cases, pin cushions.

OPEN



OPEN: Competition open to all.

CRA87 – TINY TREASURE CHALLENGE

Using any stitch or combination of stitches create a 'Tiny Treasure' article or picture. Must be on canvas. For example: ornament, needlework accessory, jewellery, 3D structure, keepsake.

Size: Not to exceed 10cm in any direction (excluding frame if applicable).

PRIZE: 1ST VALUE \$100 SUPPORTED BY THE NEEDLEWORK TAPESTRY GUILD OF VICTORIA INC

CRA88 – OPEN PICTURE IN ANY STITCH OR COMBINATION OF STITCHES

Not predominantly tent/continental stitches. May be exhibitor's own design.

PRIZE: 1ST VALUE \$100 SUPPORTED BY THE NEEDLEWORK TAPESTRY GUILD OF VICTORIA INC

CRA89 – OPEN ARTICLE IN ANY STITCH OR COMBINATION OF STITCHES

Not predominantly tent/continental stitches. May be exhibitor's own design.

PRIZE: 1ST VALUE \$100 SUPPORTED BY THE NEEDLEWORK TAPESTRY GUILD OF VICTORIA INC

CRA90 – OPEN PICTURE OR ARTICLE IN TENT/CONTINENTAL STITCH

Includes petit point and/or gros point. May be exhibitor's own design.

PRIZE: 1ST VALUE \$100 SUPPORTED BY THE NEEDLEWORK TAPESTRY GUILD OF VICTORIA INC

MASTERS

MASTER: An Exhibitor who has won a 1st prize in the Open classes of this section at any Royal Show. Please state qualifying year and Show.

CRA91 – MASTERS TAPESTRY – PICTURE OR ARTICLE IN ANY STITCH OR COMBINATION OF STITCHES

Includes petit point and/or gros point.

Craft Competition

PAPER CRAFT

NOTE: All framed items must be presented ready to hang.

CRA92S – BEST EXHIBIT PAPER CRAFTS

Eligible Classes: CRA93 – CRA96

PRIZE: 1ST STORE VOUCHER

CRA93 – 3D PAPER SCULPTURE

Create a 3D object using any type of paper and any technique. Exhibits will be judged on technique and creativity. Exhibits must be 100% paper. Gluing is permitted.

Size: Not to exceed 30cm in any direction.

CRA94 – 2D CARD

Gluing, embellishment, double sided tape, glue dots, glitter, gilding and embossing are permitted. Exhibits will be judged on creativity and innovation.

Size: Not to exceed 20cm x 20cm.

CRA95 – 3D CARD

Gluing, embellishment, double sided tape, glue dots, glitter, gilding and embossing are permitted. Exhibits will be judged on creativity and innovation.

Size: Not to exceed 20cm in any direction.

CRA96 – ARTIST BOOK

Size: Not to exceed 50cm x 50cm fully extended or open.

PATCHWORK, QUILTING AND APPLIQUE

SIZE & DISPLAY RESTRICTIONS APPLY.

NOTE: No side of the quilt can exceed 250cm. All quilt exhibits must visibly indicate size and be provided with a sleeve or loops for hanging. Owing to space restrictions, only exhibits awarded 1st prize may be displayed in full, other entries may be displayed with fold(s). **All quilting must be done by the exhibitor, no commercial quilting accepted.**

CRA97S – BEST EXHIBIT PATCHWORK, QUILTING AND APPLIQUE

Eligible Classes: CRA98 – CRA105

PRIZE: 1ST STORE VOUCHER

NOVICE

NOVICE: An exhibitor with no more than two years' participation in that section and has not placed first in that section in the Art, Craft & Cookery Competition at the Melbourne Royal Show at any time. Must not work professionally in that craft, art form or technique.

CRA98 – NOVICE PATCHWORK QUILT

Patchwork quilt, must be hand quilted. Quilts may be hand or machine pieced by the exhibitor.

OPEN

OPEN: Competition open to all.

CRA99 – ITTY BITTY MINI QUILT CHALLENGE

Any style or technique, may include embellishment.

Size: Not to exceed 60cm x 60cm.

CRA100 – PATCHWORK HAND OR MACHINE PIECED AND QUILTED BY EXHIBITOR

CRA101 – PATCHWORK HAND PIECED AND HAND QUILTED

Open to pieces that may have been started more than one year prior.

CRA102 – APPLIQUE HAND OR MACHINE PIECED

Minimum 50% applique.

CRA103 – ART QUILT

CRA104 – CRAZY PATCHWORK

Any item.

CRA105 – QUILT CHALLENGE – CELEBRATING AGRICULTURE

Celebrate our agricultural friends by incorporating an animal motif into the quilt design either as a repeat or focal point.



Craft Competition

TEXTILES

NOTE: Items to be made in fabric and contain at least 90% sewing by hand or machine. Items may be pressed for presentation.

CRA107S – BEST EXHIBIT TEXTILES

Eligible Classes: CRA108 – CRA121

PRIZE: 1ST STORE VOUCHER

NOVICE

NOVICE: An exhibitor with no more than two years' participation in that section and has not placed first in that section in the Art, Craft & Cookery Competition at the Melbourne Royal Show at any time. Must not work professionally in that craft, art form or technique.

CRA108 – NOVICE TEXTILE HOMEWARES

Hand or machine sewn. For example (but not limited to): cushions, napery, lamp shades, appliance covers, pencil case, cosies, fun food.

CRA109 – NOVICE TEXTILE GARMENT

Garment including casual wear, formal or costume for children or adults. Any material or sewing technique.

PRIZE: 1ST ONE YEAR'S MEMBERSHIP SUPPORTED BY AUSTRALIAN SEWING GUILD

CRA110 – NOVICE CREATIVE CHALLENGE – TOTES AMAZING!

Create a tote bag using any material and sewing technique. Bags will be judged on creativity, technique and functionality. NOTE: A tote bag is a large unfastened bag with parallel handles that emerge from the sides of its pouch.

PRIZE: 1ST STORE VOUCHER

CRA111 – NOVICE CREATIVE CHALLENGE – TAKING CARE OF BUSINESS

Using a men's business shirt, create a garment, accessory or homeware item. Judged on originality and skill.

CRA112 – NOVICE REPURPOSED FASHION

Create a wearable garment using repurposed materials. Exhibits will be judged on innovation and technique.

OPEN

CRA113 – TEXTILE HOMEWARES

Hand or machine sewn. For example (but not limited to): cushions, napery, lamp shades, appliance covers, pencil case, cosies, fun food.

CRA114 – TEXTILE ACCESSORIES

Hand or machine sewn. For example (but not limited to): pet clothing, hat, slippers, belt, brooch.

CRA115 – TEXTILE GARMENT

Garment including casual wear, formal or costume for children or adults. Any material or sewing technique.

CRA116 – CREATIVE CHALLENGE – TOTES AMAZING!

Create a tote bag using any material and sewing technique. Bags will be judged on creativity, technique and functionality. NOTE: A tote bag is a large unfastened bag with parallel handles that emerge from the sides of its pouch.

PRIZE: 1ST STORE VOUCHER

CRA117 – CREATIVE CHALLENGE – FUN FAT QUARTER PROJECT

Create an accessory or homeware item using only one fat quarter of quilting fabric with minimal fastenings, padding and bindings. Judged on originality and skill.

PRIZE: 1ST STORE VOUCHER

CRA118 – CREATIVE CHALLENGE – TAKING CARE OF BUSINESS

Using a men's business shirt, create a garment, accessory or homeware item. Judged on originality and skill.

CRA119 – WE LOVE BAGS

Create a lined bag using any material and sewing technique. For example (but not limited to): tote bag, messenger bag, beach bag, hand bag, back pack. Bags will be judged on creativity, technique and functionality.

PRIZE: 1ST VALUE \$100 SUPPORTED BY LEFFLER

LEFFLER  SADDLERY & CRAFT

CRA120 – REPURPOSED FASHION

Create a wearable garment using repurposed materials. Exhibits will be judged on innovation and technique.

CRA121 – DOG FASHION

Craft Competition

WEAVING

CRA122S – BEST EXHIBIT WEAVING

Eligible Classes: CRA123 – CRA128

PRIZE: 1ST VALUE \$200 SUPPORTED BY **RAMONA BARRY**

CRA123 – BASKETRY

Any technique (coiled, stitched, woven, freeform), any material.

CRA124 – BASKETRY – NATURAL MATERIALS

Any technique (coiled, stitched, woven, freeform), material must be sourced from the natural environment. (Commercial natural material for example raffia accepted).

CRA125 – WEAVING – WEARABLE

Produced on rigid heddle, tablet, Saori, inklette or multi-shaft loom. Must be wearable length of textile (for example scarf, jacket, top, bag, cowl).

PRIZE: 1ST VALUE \$100 SUPPORTED BY **RAMONA BARRY**

CRA126 – WEAVING – OTHER ITEM

Produced on rigid heddle, tablet, Saori, inklette or multi-shaft loom. (For example, cushion, table runner, napkins).

CRA127 – SMALL TAPESTRY WEAVING – PICTORIAL

Produced on tapestry frame loom
Work must be off the loom and finished for judging and display unless considered an important part of the work
Size limit of 25cm x 25 cm

CRA128 – SMALL TAPESTRY WEAVING – ABSTRACT

Produced on tapestry frame loom
Work must be off the loom and finished for judging and display unless considered an important part of the work
Size limit of 25cm x 25 cm

TOYS

NOTE: All toys must be hand crafted except in Dressed Doll classes where the doll can be commercially made but all clothing and accessories must be hand crafted.

CRA129S – BEST EXHIBIT TOYS

Eligible Classes: CRA130 – CRA137

PRIZE: 1ST STORE VOUCHER

NOVICE

NOVICE: An exhibitor with no more than two years' participation in that section and has not placed first in that section in the Art, Craft & Cookery Competition at the Melbourne Royal Show at any time. Must not work professionally in that craft, art form or technique.

CRA130 – NOVICE TOY MAKING

Any technique and medium.

OPEN

OPEN: Competition open to all.

CRA131 – SAFE AND SOFT BABY TOY

Suitable for a child from birth to 3 years old. Attachments such as buttons, beads, buckles and hard eyes are not permissible.

Size: Not to exceed 30cm in any direction.

CRA132 – DECORATIVE DRESSED DOLL

All clothing and accessories must be made by the exhibitor. Doll may be commercially made. Doll must be the model of a human figure.

CRA133 – CHILD-FRIENDLY DRESSED DOLL

All clothing and accessories must be made by the exhibitor. Doll may be commercially made. Doll must be the model of a human figure.

CRA134 – BEARS UNDRESSED

With minimal accessories.

Size: Not to exceed 65cm in any direction.

CRA135 – HANDMADE DOLL – SOFT

Any technique and medium.

CRA136 – HANDMADE DOLL – STRUCTURE

Any technique and medium.

CRA137 – AGRICULTURAL ANIMAL

Celebrate agriculture by making a toy animal. Any technique and medium.



Craft Competition

WOODCRAFT

NOTE: Size of any exhibit not to exceed 76cm x 122cm at base. Please indicate approximate size of exhibit on entry form. Must be able to be easily handled by one or two people. Hanging devices required (where appropriate).

CRA138S – BEST EXHIBIT WOODCRAFT

Eligible Classes: CRA139 – CRA149

PRIZE: 1ST STORE VOUCHER

NOVICE

NOVICE: An exhibitor with no more than two years' participation in that section and has not placed first in that section in the Art, Craft & Cookery Competition at the Melbourne Royal Show at any time. Must not work professionally in that craft, art form or technique.

CRA139 – NOVICE ARTICLE OF WOODCRAFT

Including traditional solid timber, jointed carpentry and joinery. Made with hand or power tools.

CRA140 – NOVICE BOX MAKING

Including traditional solid timber, jointed carpentry and joinery. Made with hand or power tools.

CRA141 – NOVICE WOODCARVING

All disciplines.

CRA142 – NOVICE WOOD TURNING

Article comprised mainly of turned components.

OPEN

OPEN: Competition open to all.

CRA143 – ARTICLE OF WOODCRAFT

Including traditional solid timber, jointed carpentry and joinery. Made with hand or power tools.

CRA144 – ARTICLE OF WOODCRAFT

Decorated with metal and/or other materials.

CRA145 – BOX MAKING

Including traditional solid timber, jointed carpentry and joinery. Made with hand or power tools.

CRA146 – WOODCARVING THREE-DIMENSIONAL/SCULPTURAL

CRA147 – WOODCARVING OTHER

CRA148 – WOOD TURNING

Article comprised mainly of turned components.

CRA149 – AGRICULTURAL ANIMAL

Celebrate agriculture by making a toy animal. Any technique.

Cookery Competition

Entry Fees

\$13.00 Member, \$17.00 Non Member

Number of Entries

One entry per exhibitor per class.

Presentation of Exhibits

Cookery exhibits must be delivered on a disposable plate/board, size relevant to the entry exhibited.

Plates/boards will not be returned.

Display of Cookery Exhibits

Due to space restrictions, only exhibits awarded first, second or third place may be displayed at the 2024 Melbourne Royal Show. Upon submitting your entries, it is agreed that those items that do not receive a place may be disposed of following judging.

Return of Exhibits

Only fruit cakes/puddings, preserves and dolls from Dolly Varden cakes can be returned. However, these items have been judged and on show for over 11 days and have not been stored under ideal temperature conditions. Acceptance and use of returned items under these conditions is the responsibility of the exhibitor.

ALL FRUIT CAKES AND PRESERVES NOT COLLECTED OR POSTED ON THE NOMINATED DISPATCH DATE WILL BE DISPOSED OF.

NOTE: The Judge has the right to sample all exhibits. Melbourne Royal reserves the right to dispose of cookery exhibits that ferment, show signs of mould, or are at risk of contaminating other exhibits. Exhibitors must use the recipe as prescribed where one is provided. In all other cases the exhibitor may use their own recipe. No commercial mixes or equipment to be used. Home made only. No ring tins.

NOVICE: An exhibitor with no more than two years' participation in that section and has not placed first in that section in the Art, Craft & Cookery Competition at the Melbourne Royal Show at any time. Must not work professionally in that craft, art form or technique.

OPEN: Competition open to all.

CKY1S – THE GRAND CULINARY AWARD

Awarded in pursuit of culinary excellence and chosen from the Best in Show from Cookery, Confectionery and Preserves.

Eligible Classes: CKY2S, CNF1S, PRE1S

PRIZE: 1ST \$1000 CASH 2ND \$750 CASH 3RD \$250 CASH SUPPORTED BY MCKENZIE'S



CKY2S – BEST IN SHOW COOKERY

Eligible Classes: CKY4S, CKY5S

PRIZE: 1ST STORE VOUCHER

CKY3S – MCROBERT MEMORIAL AWARD FOR MOST SUCCESSFUL COOKERY EXHIBITOR

Most Successful Exhibitor in the Cookery Competition (excluding Novice classes).

Three points will be awarded for 1st place in each class, two points for 2nd place, and one point for 3rd place. In the event of a tie, a count-back will take place.

Eligible Classes: CKY14 – CKY25, CKY27, CKY28, CKY30 – CKY38, CKY40 – CKY52, CKY54 – CKY56, CKY58 – CKY62, CKY64 – CKY67, CKY69 – CKY73

PRIZE: CHRISTOFLE SILVER SPOON SUPPORTED BY MCROBERT FAMILY

CKY4S – BEST EXHIBIT NOVICE COOKERY

Eligible Classes: CKY6 – CKY12

CKY5S – BEST EXHIBIT OPEN COOKERY

Eligible Classes: CKY13S, CKY26S, CKY29S, CKY39S, CKY53S, CKY57S, CKY63S, CKY68S

Cookery Competition

NOVICE

NOVICE: An exhibitor with no more than two years' participation in that section and has not placed first in that section in the Art, Craft & Cookery Competition at the Melbourne Royal Show at any time. Must not work professionally in that craft, art form or technique.

CKY6 – NOVICE ANZAC BISCUITS

4 pieces. Approximately 5-6cm.

INGREDIENTS:

1 cup rolled oats
1 cup plain flour
3/4 cup desiccated coconut
3/4 cup caster sugar
1/2 teaspoon bi-carb soda
2 tablespoons boiling water
125g butter, melted
2 tablespoons golden syrup

METHOD:

Preheat oven to 160°C. Combine oats, flour, coconut and sugar. Dissolve bi-carb soda in boiling water and add to melted butter and golden syrup. Pour wet ingredients into dry ingredients and mix. Place teaspoonsful on paper-lined baking trays. Bake for 15 minutes or until golden.

PRIZE: \$50 GIFT PARCEL SUPPORTED BY MCKENZIE'S



CKY7 – NOVICE SOFT ICED CUP CAKES

4 pieces. Iced with soft or butter icing. Decorations using same icing mixture. Baked and presented in paper/foil cases. Cake must be made by the exhibitor.

PRIZE: 1ST STORE VOUCHER

CKY8 – NOVICE COOKED SLICE

4 pieces. One variety.
Size: Not to exceed 6cm.

PRIZE: 1ST STORE VOUCHER

CKY9 – NOVICE PLAIN SCONES

4 pieces. Approximately 5-6cm.

PRIZE: 1ST STORE VOUCHER

CKY10 – NOVICE SPONGE SANDWICH

Not iced or filled. Round tins, approximately 21 cm.

INGREDIENTS:

4 eggs
3/4 cup caster sugar
3/4 cup self raising flour
1/2 cup cornflour
1 tablespoon boiling water

METHOD:

Pre-heat oven to 180°C. Grease and flour two round sponge tins, approximately 21cm. Whisk eggs until thick, creamy and fluffy. Gradually add sugar, whisking continuously until mixture holds its shape. Lightly and swiftly fold in sifted flours using back of a metal spoon. Fold in boiling water, fill mixture equally into the two prepared tins. Bake in a moderate oven 22-25 minutes or until cooked when tested. Turn out onto a cooling rack covered with a clean tea towel.

CKY11 – NOVICE DECORATED GINGERBREAD BISCUIT

2 pieces. Decorated gingerbread biscuits.

Size: Not to exceed 15cm.

CKY12 – NOVICE LAMINGTONS

4 pieces. Approximately 4cm cube. No cream.

PRIZE: 1ST STORE VOUCHER

Cookery Competition

OPEN

OPEN: Competition open to all.

BISCUITS, PASTRIES AND SLICES

CKY13S – BEST EXHIBIT BISCUITS, PASTRIES AND SLICES

Eligible Classes: CKY14 – CKY25

PRIZE: 1ST STORE VOUCHER

CKY14 – SHORTBREAD

Cooked in the round, cut into eight (8) equal triangles.

Size: Not to exceed 18cm.

CKY15 – PLAIN SWEET BISCUITS

4 pieces. Two distinct mixtures (2 of each). Edible decoration allowed.

CKY16 – FANCY SWEET BISCUITS

4 pieces. Two distinct varieties (2 of each). Edible decoration allowed. For example (but not limited to): joined, filled, decorated on top, dipped in chocolate.

CKY17 – YO YOS

4 pieces. Approximately 4cm.

PRIZE: 1ST STORE VOUCHER

CKY18 – FLORENTINES

4 pieces. Approximately 8-10cm.

PRIZE: 1ST STORE VOUCHER

CKY19 – MACARONS

4 pieces. French style, two halves of baked almond meringue joined with filling of consistent firmness to the meringue. State flavour.

PRIZE: 1ST STORE VOUCHER

CKY20 – ALMOND CRESCENTS

4 pieces.

Size: Not to exceed 8cm.

CKY21 – BROWNIES

4 pieces. Approximately 4cm square. No icing, no icing sugar, no decoration. Sample inclusions (but not limited to): nuts, chocolate.

CKY22 – COOKED SLICE SELECTION

4 pieces. Two distinct mixtures (2 of each).

Size: Not to exceed 6cm.

CKY23 – ECLAIR / PROFITEROLE CASES

4 pieces. Eclairs approximately 12cm, profiteroles approximately 7cm x 4cm. Unfilled.

PRIZE: 1ST STORE VOUCHER

CKY24 – JAM TARTS

4 pieces. Sweet pastry. Approximately 6cm.

PRIZE: 1ST STORE VOUCHER

CKY25 – FRUIT MINCE PIES

4 pieces. Approximately 6cm.

PRIZE: 1ST STORE VOUCHER

BIG BISCUIT CHALLENGE

CKY26S – BIG BISCUIT CHALLENGE

Eligible Classes: CKY27, CKY28

PRIZE: \$250 GIFT PARCEL SUPPORTED BY MCKENZIE'S



CKY27 – ANZAC CHALLENGE

4 pieces. Approximately 10cm.

Design Brief: Using the traditional Anzac Biscuit as a base, adapt the recipe to include your own 'blue ribbon' ingredient. State flavour/additional ingredient(s) on exhibit ticket.

CKY28 – CELEBRATING AGRICULTURE BISCUIT

4 pieces. Approximately 10cm.

Design Brief: Produce an original biscuit that creatively celebrates agriculture. For example, biscuits could be specific shapes, iced with animal motifs, or contain flavours and ingredients that remind you of our cute little agricultural friends.

Cookery Competition

BREADS – HANDMADE

NOTE: Tin loaves and free-form loaves accepted.

CKY29S – BEST EXHIBIT BREADS HANDMADE

Eligible Classes: CKY30 – CKY38

PRIZE: 1ST STORE VOUCHER

CKY30 – WHITE BREAD

Made with yeast.

PRIZE: 1ST STORE VOUCHER

CKY31 – WHOLEMEAL BREAD

Made with yeast. Minimum 50% wholemeal flour.

PRIZE: 1ST STORE VOUCHER

CKY32 – MULTI-GRAIN BREAD

Made with yeast.

PRIZE: 1ST STORE VOUCHER

CKY33 – RYE BREAD

Made with yeast. Minimum 30% rye flour.

CKY34 – SOURDOUGH BREAD

CKY35 – GLUTEN FREE BREAD

CKY36 – ANY OTHER BREAD

State type/flavour on exhibit ticket. For example (but not limited to): savoury loaves, fruit loaves, brioche, panettone, challah.

PRIZE: 1ST STORE VOUCHER

CKY37 – BREAD ROLLS

4 pieces.

PRIZE: 1ST STORE VOUCHER

CKY38 – HOT CROSS BUNS

4 pieces.

CAKES

CKY39S – BEST EXHIBIT CAKES

Eligible Classes: CKY40 – CKY52

PRIZE: 1ST STORE VOUCHER

CKY40 – VINTAGE CHALLENGE – BIRTHDAY CAKE

In 1927, the birthday cake was introduced as a competition class. Enter your family favourite in any tin, shape or flavour. May be iced or un-iced.

NOTE: No fresh cream or perishable ingredients. Exhibits will be judged on taste and appearance.

CKY41 – CREATIVE CHALLENGE – BUNDT IN THE OVEN!

Bake a bundt cake in any flavour. May be glazed or unglazed. Flavour must be stated on exhibit ticket.

NOTE: No fresh cream or perishable ingredients.

PRIZE: 1ST STORE VOUCHER

CKY42 – LAMINGTONS

4 pieces. Approximately 4cm cube. No cream.

PRIZE: 1ST STORE VOUCHER

CKY43 – SOFT ICED CUP CAKES

4 pieces. Iced with soft or butter icing. Decorations using the same icing mixture. Baked and presented in paper/foil cases. Cake must be made by the exhibitor.

PRIZE: 1ST STORE VOUCHER

CKY44 – NUT AND FRUIT LOAF

Cylindrical tin. Approximately 17cm x 8cm. Must contain both nuts and fruit.

PRIZE: 1ST STORE VOUCHER

CKY45 – CHOCOLATE CAKE

Not iced. Round tin. Approximately 21cm in diameter.

PRIZE: 1ST STORE VOUCHER

CKY46 – BUTTER CAKE

Not iced. Round tin. Approximately 21cm in diameter.

PRIZE: 1ST STORE VOUCHER

CKY47 – MARBLE CAKE

Not iced. Round tin. Approximately 21cm in diameter.

PRIZE: 1ST STORE VOUCHER

Cookery Competition

CKY48 – BANANA CAKE

Not iced. Oblong tin. Approximately 25cm x 12cm.

PRIZE: 1ST STORE VOUCHER

CKY49 – CARROT CAKE

Not iced. Oblong tin. Approximately 25cm x 12cm.

PRIZE: 1ST STORE VOUCHER

CKY50 – ORANGE CAKE

Top iced. Oblong tin. Approximately 25cm x 12cm.

PRIZE: 1ST STORE VOUCHER

CKY51 – BATTENBERG CAKE

Held together with jam and covered in marzipan. Must display the distinct pink and yellow check pattern when cut.

PRIZE: 1ST STORE VOUCHER

CKY52 – JUDGE'S CHALLENGE – SULTANA CAKE

We celebrate long standing judge Ann Marston with one of her signature recipes.

INGREDIENTS:

350g plain flour
1 teaspoon baking powder
250g butter
3 eggs
250g caster sugar
1 1/2 cups sultanas
1 cup water
1 rounded dessert spoon cornflour

METHOD:

Cream butter and sugar well, add eggs one at a time beating well after each addition.

In a saucepan place the cup of water, mix in the cornflour and cook until boiling and becomes clear. Cool this mixture then add to the butter, sugar and egg mix.

Lightly flour the sultanas. Sift the flour with the baking powder into the mixture, then fold in the sultanas. Place in a baking paper lined deep 20 cm round or square tin.

Bake in pre-heated very moderate oven for approximately 1 hour and 15 mins or until cooked.

PRIZE: 1ST STORE VOUCHER

GLUTEN FREE

NOTE: Gluten is a naturally occurring protein that is present in wheat, barley, rye and oats. Therefore none of these grains or anything made from them can be included in gluten-free cooking. It is important to use the correct ingredients and practice good food-handling techniques to avoid cross-contamination from gluten-containing foods. Always read the label carefully.

CKY53S – BEST EXHIBIT GLUTEN FREE COOKERY

Eligible Classes: CKY35, CKY54 – CKY56

PRIZE: 1ST STORE VOUCHER

CKY54 – GLUTEN FREE SHORTBREAD

4 pieces. Must use the following recipe provided by Coeliac Australia.

INGREDIENTS:

250g butter
125g caster sugar

Flour Options:

275g gluten-free maize cornflour; 50g soya flour; 50g rice flour

OR

125g cornflour/tapioca flour; 125g fine rice flour; 125g gluten-free plain flour

METHOD:

Cut butter into small cubes and rub into dry ingredients, making a ball with mixture. Divide mixture in half. Roll onto a gluten-free floured board. Cut into fingers. Bake at 150°C (no higher) for up to one hour. Remove from oven and sprinkle with caster sugar.

PRIZE: 1ST STORE VOUCHER



Cookery Competition

CKY55 – GLUTEN FREE ANZAC BISCUITS

4 pieces. Must use the following recipe provided by Coeliac Australia.

INGREDIENTS:

2 cups gluten-free cornflakes
3/4 cup desiccated coconut
1 cup sugar
1 cup of gluten-free plain flour
1/2 cup butter
1 tablespoon golden syrup
1 teaspoon bi-carb soda

METHOD:

Preheat oven to 150°C. Grease baking trays. Combine cornflakes, coconut, sugar and flour. Melt the butter and golden syrup together. Add the bi-carb soda to the butter mixture. Add the liquid mixture to the dry ingredients and mix. Roll into balls and flatten a little. Bake for 20 minutes or until golden. Cool for ten minutes on trays and then place on a rack. Store in an airtight container.

PRIZE: \$50 GIFT PARCEL SUPPORTED BY MCKENZIE'S



CKY56 – GLUTEN FREE EASY CHRISTMAS PUDDING

Must use the following recipe provided by Coeliac Australia. No decoration.

INGREDIENTS:

Soak overnight in brandy: 120g currants, 400g sultanas, 400g raisins, 1 grated apple. Next day cream 180g butter with 1/4 cup of brown sugar. Then add 3 eggs beaten well, fruit mixture, 3/4 cup chopped almonds, 3 cups fresh gluten-free white bread crumbs, 1/4 cup gluten-free sifted plain flour, 1 teaspoon mixed spice, 1/4 teaspoon bi-carb soda, 1/4 teaspoon salt.

METHOD:

Spoon mixture into a greased pudding basin that has been lined with baking paper. Cover with another piece of baking paper and foil, then the pudding basin lid. Have ready a large saucepan of boiling water with a saucer on the bottom. Lower pudding onto saucer (water should come 2/3 of the way up the basin). Boil for 4 1/2 to 5 hours (water must be kept boiling and to the same level). Re-boil for 1 hour if using at a later date.

PRIZE: 1ST STORE VOUCHER

SCONES AND MUFFINS

CKY57S – BEST EXHIBIT SCONES AND MUFFINS

Eligible Classes: CKY58 – CKY62

PRIZE: 1ST STORE VOUCHER

CKY58 – PLAIN SCONES

4 pieces. Approximately 5-6cm.
See also, Live Judging Scones LJC2

PRIZE: 1ST STORE VOUCHER

CKY59 – FRUIT SCONES

4 pieces. Approximately 5-6cm.

PRIZE: 1ST STORE VOUCHER

CKY60 – SAVOURY SCONES

4 pieces. Approximately 5-6cm. Flavour must be stated on exhibit ticket.

PRIZE: 1ST STORE VOUCHER

CKY61 – SWEET MUFFINS

4 pieces. Baked and presented in paper/foil cases. Flavour must be stated on exhibit ticket.

PRIZE: 1ST STORE VOUCHER

CKY62 – SAVOURY MUFFINS

4 pieces. Baked and presented in paper/foil cases. Flavour must be stated on exhibit ticket.

PRIZE: 1ST STORE VOUCHER

SPONGES

CKY63S – BEST EXHIBIT SPONGES

Eligible Classes: CKY64 – CKY67

PRIZE: 1ST STORE VOUCHER

CKY64 – SPONGE SANDWICH

Round tins only. Approximately 21cm. Not iced or filled.

CKY65 – CHOCOLATE SPONGE SANDWICH

Round tins only. Approximately 21cm. Not iced or filled.

CKY66 – GINGER FLUFF SPONGE SANDWICH

Round tins only. Approximately 21cm. Not iced or filled.

CKY67 – SWISS ROLL

Approximately 25cm. Filled with jam. No cream.



Cookery Competition

FRUIT CAKES

CKY68S – BEST EXHIBIT FRUIT CAKES

Eligible Classes: CKY69 – CKY73

PRIZE: 1ST STORE VOUCHER

CKY69 – AMERICAN FRUIT CAKE

Entries in this class must use the recipe provided.

INGREDIENTS:

250g dates

125g each glace pineapple, glace apricots, glace red cherries, glace green cherries, sultanas, whole blanched almonds

185g each seeded raisins, shelled brazil nuts

2 eggs

1/2 cup brown sugar lightly packed

1 teaspoon vanilla essence

2 tablespoons rum

90g butter, softened

1 cup plain flour

pinch of salt

1/2 teaspoon baking powder

METHOD:

Chop pineapple and apricots into fairly large pieces.

Leave remaining fruits and nuts whole. Mix well together and reserve 1/2 cup combined nuts and glace fruits for garnishing. Beat eggs until light and fluffy. Add sugar, vanilla essence, rum and softened butter. Continue

beating until well blended. Sift flour with baking powder and salt. Add to the creamed mixture with fruit and nuts. Mix thoroughly. Lightly grease a loaf pan approximately

25cm x 12cm and line the base. Spoon mixture evenly into pan. Arrange reserved fruit and nuts over the top, pressing down gently. Bake in a slow oven for approx. 1 1/2 hours, or until cake is firm to touch. Allow to cool slightly in the tin before turning out.

CKY70 – BOILED FRUIT CAKE

Not iced.

INGREDIENTS:

375g mixed fruit

3/4 cup brown sugar

1 teaspoon mixed spice

1/2 cup water

125g butter

1/2 teaspoon bi-carb soda

1/2 cup sherry

2 eggs lightly beaten

2 tablespoons marmalade

1 cup self-raising flour

1 cup plain flour

1/4 teaspoon salt

METHOD:

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

CKY71 – RICH FRUIT CAKE

Not iced. Round or square tin. Approximately 21cm.

CKY72 – PLUM PUDDING

Cooked in basin. Must be removed from basin.

CKY73 – PANFORTE

Must be dusted with icing sugar.

Size: Not to exceed 25cm.



Confectionery Competition

Entry Fees

\$13.00 Member, \$17.00 Non Member

Number of Entries

One entry per exhibitor per class.

Presentation and Display

Presentation will be taken into account and confectionery will be displayed as presented for judging. Confectionery packaging can be returned to exhibitors post Show.

NOTE: Home made only. No commercial entries. All decorations and embellishments on confectionery exhibits must be edible.

CNF1S – BEST IN SHOW CONFECTIONERY

Eligible Classes: CNF2 – CNF10

PRIZE: 1ST STORE VOUCHER

CNF2 – FUDGE

8 pieces. Entry may include up to 2 varieties. Flavour must be stated on exhibit ticket.

PRIZE: 1ST VALUE \$50 SUPPORTED BY **SUNSHINE SUGAR**



CNF3 – NOUGAT

4 pieces and 1 block for display. Flavour/type must be stated on exhibit ticket.

CNF4 – CAKE POPS

4 pieces. Decorated. Please deliver with suitable display container.

Size: Not to exceed 6cm in diameter.

CNF5 – HONEYCOMB

4 pieces. May be shards or uniform shape.

PRIZE: 1ST VALUE \$50 SUPPORTED BY **SUNSHINE SUGAR**



CNF6 – NUT BRITTLE

4 pieces. May be shards or uniform shape. Type/flavour must be stated on exhibit ticket.

CNF7 – TRUFFLES

4 pieces. Flavour must be stated on exhibit ticket.

CNF8 – CREATIVE CHALLENGE – ROCKY ROAD

4 pieces. Judged on appearance, presentation, taste and texture. Flavour/ingredient(s) must be stated on exhibit ticket.

CNF9 – CREATIVE CHALLENGE – AGRICULTURE LOLLIPOP

4 pieces. Using shapes, decorations, flavours or ingredients that creatively celebrate agricultural animals. Please deliver with suitable display container.

Size: Not to exceed 6cm in diameter.

PRIZE: 1ST STORE VOUCHER

CNF10 – ANY OTHER CONFECTIONERY

Decorated Cake Competition

Number of Entries

One entry per exhibitor per class.

General

Exhibitors are advised to read the schedule carefully as entries which do not comply with the schedule may lose points. Entry must be the sole unaided work of the Exhibitor, and be less than 12 months old. Please indicate on the entry form whether cake is an original design. No photographs will be permitted onsite until the opening of the Show. Exhibits will not be refrigerated. Any cakes that do not keep their form/structure may be removed from the display.

Exhibits must fit within a 50cm square, except in the Master and Wedding Cake classes. Cleats (Support feet placed underneath board for ease of movement) must be a minimum 10mm in height and must be attached to all presentation/base boards. Freestanding cakes must have a common baseboard. Dummy cakes are permitted unless otherwise specified. When a dummy cake is used, the design must be achievable in cake, and must be covered.

DECORATED CAKES CANNOT BE POSTED FOR RETURN.

DCA1S – BEST IN SHOW DECORATED CAKE

Eligible Classes: DCA3S, DCA10S, DCA19, DCA20S, DCA25S, DCA27S

PRIZE: 1ST VALUE \$1,000 SUPPORTED BY **BAKE ME UP**



DCA2S – MOST SUCCESSFUL EXHIBITOR – DECORATED CAKE

Three points will be awarded for 1st place in each class, two points for 2nd place, and one point for 3rd place. In the event of a tie, a count-back will take place.

Eligible Classes: DCA4 – DCA9, DCA11 – DCA19, DCA21 – DCA24, DCA26, DCA28

PRIZE: \$250, GIFT PARCEL VALUE \$310 SUPPORTED BY **CESCO**

PRIZE: GIFT VOUCHER VALUE \$200 SUPPORTED BY **MY DREAM CAKE**



TRADITIONAL

ENTRY FEES:

\$16.00 Member, \$22.00 Non Member

ALLOWED IN ENTRIES:

- Ribbon, tulle, wire, stamens, edible colouring, gold or silver leaf, edible glitter, cachous, piping gel, coconut, posy picks, manufactured pillars, raffia, braid and cord in presentation
- Internal supports
- Non sugar edible products – use minimally to enhance exhibit

PROHIBITED IN ENTRIES:

- Buttercream or ganache (unless specified)
- Wires which penetrate cake or icing
- Cold porcelain

[Judging Information/Technical Sheet](#) to be included with each entry to advise the use of specific techniques or construction, and/or the use of an innovative idea. Progressive photographs welcomed for Sculptured Cakes to show inclusion of real cake.

NOVICE

NOVICE: An exhibitor with no more than three years' participation in that class and has not placed first in that class in the Art, Craft & Cookery Competition at the Melbourne Royal Show at any time. Must not work professionally in that craft, art form or technique.

DCA3S – BEST EXHIBIT NOVICE DECORATED CAKE

Eligible Classes: DCA4 – DCA9

PRIZE: 1ST ROSETTE SUPPORTED IN MEMORY OF **JOY JOHNSON**

PRIZE: 1ST ONE YEAR'S MEMBERSHIP VALUE \$84 SUPPORTED BY **AUSTRALIAN CAKE DECORATING NETWORK**

PRIZE: 2ND 6 MONTH SUBSCRIPTION FOR BAKING BUSINESS LOUNGE VALUE \$220 SUPPORTED BY **CAKE TV**



Decorated Cake Competition

DCA4 – FIRST TIMERS DECORATED CAKE

Open to any exhibitor who has never entered the Melbourne Royal Show in this section. Buttercream and ganache permitted. Fresh flowers not permitted.

PRIZE: 1ST ONE YEAR'S MEMBERSHIP VALUE \$84 SUPPORTED BY **AUSTRALIAN CAKE DECORATING NETWORK**



DCA5 – NOVICE FLORAL ARRANGEMENT

Floral arrangement sugar work, to be presented as desired. Foliage and buds optional.

PRIZE: 1ST \$50, 2ND \$30, 3RD \$20 SUPPORTED BY **SUNSHINE SUGAR**



DCA6 – NOVICE CHRISTMAS CAKE

PRIZE: 1ST \$50, 2ND \$30, 3RD \$20 SUPPORTED BY **SUNSHINE SUGAR**



DCA7 – NOVICE NOVELTY CAKE

Must be 60% real cake. Cake must be carved or sculpted. Artificial supports may be used if concealed.

PRIZE: 1ST \$50, 2ND \$30, 3RD \$20 SUPPORTED BY **SUNSHINE SUGAR**



In Memory Of Nola Cordell



DCA8 – NOVICE MINIATURE CAKE

Size: Decoration must be scaled to size and fit inside a 16cm square box or cube including baseboard.

PRIZE: 1ST ONE YEAR'S MEMBERSHIP VALUE \$65 SUPPORTED BY **CAKE DECORATORS ASSOCIATION OF VICTORIA**



DCA9 – NOVICE DECORATED CAKE: ANY THEME

Themed or special occasion cake such as birthday, wedding cake, anniversary or other. Buttercream or ganache permitted.

PRIZE: 1ST VALUE \$50 SUPPORTED BY **CAKE DECORATORS ASSOCIATION OF VICTORIA**



OPEN

OPEN: Competition open to all.

DCA10S – BEST EXHIBIT OPEN DECORATED CAKE

Eligible Classes: DCA11 – DCA18

PRIZE: 1ST ROSETTE SUPPORTED **IN MEMORY OF JOY JOHNSON**

PRIZE: 1ST ONE YEAR'S MEMBERSHIP VALUE \$84 SUPPORTED BY **AUSTRALIAN CAKE DECORATING NETWORK**

PRIZE: 1ST GIFT VOUCHER VALUE \$200 SUPPORTED BY **MY DREAM CAKE**

PRIZE: 2ND 6 MONTH SUBSCRIPTION FOR BAKING BUSINESS LOUNGE VALUE \$220 SUPPORTED BY **CAKE TV**



Decorated Cake Competition

DCA11 – FLORAL ARRANGEMENT

Sugar work to be presented on/in a handmade sugar vase/container/holder. Fabric permitted in presentation. Foliage and buds to be included.

PRIZE: 1ST VALUE \$50 SUPPORTED BY **CAKE DECORATORS ASSOCIATION OF VICTORIA**



DCA12 – CHRISTMAS CAKE

PRIZE: 1ST VALUE \$50 SUPPORTED BY **CAKE DECORATORS ASSOCIATION OF VICTORIA**
PRIZE: 1ST VALUE \$100, ROSETTE, TROPHY SUPPORTED BY **IN MEMORY OF NOLA CORDELL**



DCA13 – NOVELTY CAKE

Must be 60% real cake. Cake must be carved or sculpted. Artificial supports may be used if concealed.

PRIZE: 1ST VALUE \$100 SUPPORTED BY **CAKE DECORATORS ASSOCIATION OF VICTORIA**



DCA14 – MINIATURE CAKE

Size: Decoration must be scaled to size and fit inside a 16cm square box or cube including baseboard.

PRIZE: 1ST ONE YEAR'S MEMBERSHIP VALUE \$65 SUPPORTED BY **CAKE DECORATORS ASSOCIATION OF VICTORIA**



DCA15 – DECORATED CAKE – ANY THEME!

Buttercream or ganache permitted. Note; exhibits will not be refrigerated, ensure your ratios are correct to avoid melting.

PRIZE: 1ST VALUE \$100 SUPPORTED BY **CAKE DECORATORS ASSOCIATION OF VICTORIA**



DCA16 – WEDDING CAKE MODERN OR TRADITIONAL

Minimum three tiers.

Size: Not to exceed 70cm at widest point, including presentation board.

PRIZE: 1ST VALUE \$100 SUPPORTED BY **CAKE DECORATORS ASSOCIATION OF VICTORIA**



DCA17 – THEME CAKE

Celebrate the Melbourne Royal Show!

PRIZE: 1ST ONE YEAR'S MEMBERSHIP VALUE \$65 SUPPORTED BY **CAKE DECORATORS ASSOCIATION OF VICTORIA**

PRIZE: 1ST ROSETTE SUPPORTED **IN MEMORY OF JOY JOHNSON**



DCA18 – CREATIVE CHALLENGE – DOLLY VARDEN CAKE

The home cook's birthday classic is back in fashion! Must include dolly (handcrafted, or commercially produced) with cake creating her 'skirt'.

PRIZE: 1ST ONE YEAR'S MEMBERSHIP VALUE \$65 SUPPORTED BY **CAKE DECORATORS ASSOCIATION OF VICTORIA**



Decorated Cake Competition

MASTERS

MASTER: An Exhibitor who has won a 1st prize in the Open classes of this section at any Royal Show. Please state qualifying year. Past Open winners can continue to enter Open classes.

NOTE: Ribbons MUST be fabric or sugar. Flowers, lace, etc. should be made out of sugar. No artificial ornaments to be used in presentation. Base board not to exceed 100cm at widest point including diagonal. Exhibits must be 80% cake.

DCA19 – BEST EXHIBIT MASTERS DECORATED CAKE

Any design, not including plaques or flowers. Must include a minimum of four (4) different techniques.

PRIZE: 1ST ROSETTE SUPPORTED IN MEMORY OF JOY JOHNSON

PRIZE: 1ST ONE YEAR'S MEMBERSHIP VALUE \$84 SUPPORTED BY AUSTRALIAN CAKE DECORATING NETWORK

PRIZE: 2ND 6 MONTH SUBSCRIPTION FOR BAKING BUSINESS LOUNGE VALUE \$220 SUPPORTED BY CAKE TV



INNOVATION CAKES

ENTRY FEES: \$16.00 Member, \$22.00 Non Member

Use your imagination to create decorated cakes which may stray from the traditional decorated cake techniques, traditions and rules! Limited only by what you can create.

Exhibitors are welcome to provide written information for the judges explaining design inspiration and techniques used.

DCA20S – BEST EXHIBIT INNOVATION DECORATED CAKE

Eligible Classes: DCA21 – DCA24

PRIZE: 1ST ONE YEAR'S MEMBERSHIP VALUE \$84 SUPPORTED BY AUSTRALIAN CAKE DECORATING NETWORK

PRIZE: 1ST GIFT VOUCHER VALUE \$200 SUPPORTED BY MY DREAM CAKE

PRIZE: 2ND 6 MONTH SUBSCRIPTION FOR BAKING BUSINESS LOUNGE VALUE \$220 SUPPORTED BY CAKE TV



DCA21 – CREEPY CAKE

Devise a creepy theme for your decorated cake.

Note: For full display, cakes will need to be appropriate for children's eyes.

PRIZE: 1ST ONE YEAR'S MEMBERSHIP VALUE \$84 SUPPORTED BY AUSTRALIAN CAKE DECORATING NETWORK



DCA22 – TOO CUTE!

A ridiculously cute or cartoon style cake. Draw on inspiration from Comic Book Cake trends, Kawaii or anime to bring out the cutest cakes.

PRIZE: 1ST ONE YEAR'S MEMBERSHIP VALUE \$84 SUPPORTED BY AUSTRALIAN CAKE DECORATING NETWORK



Decorated Cake Competition

DCA23 – BUTTERCREAM DREAM

CRUSTING BUTTERCREAM RECIPE

Decorate a cake using only buttercream made with the following recipe:

Ingredients:

125g unsalted butter, softened/room temperature
125g Hi-Ratio vegetable shortening such as SoLite, SNO Cream, Crisco
1 teaspoon vanilla extract (if desired)
4 cups sifted pure icing sugar (Icing Sugar Mix will also work)
2 tablespoons water

Step 1: Using an electric mixer, cream the butter and the shortening together on medium speed until it's light and fluffy. This should take about 1 minute. If using a stand mixer, the whisk attachment is best at this stage.

Step 2: Add the vanilla, scraping down the sides of the bowl as needed.

Step 3: Turn the mixer to low speed. Gradually add the icing sugar, 1 cup at a time, then beating well on medium speed. Scrape down the sides of the bowl as needed to help everything incorporate.

Step 4: Once all the icing sugar has been mixed in, your frosting may appear dry and stiff. Gradually add a little of the water (half teaspoon at a time) until the desired consistency is reached.

Step 5: If using a stand mixer, beat at medium speed until light and fluffy. Change to the paddle attachment and beat a further minute or so until smooth. If using a hand mixer, beat at medium speed until light and fluffy, then remove the mixer. With a large spatula (the silicon type is great!) fold the icing to help smooth out bubbles. Color as desired and use immediately. Makes approx. 2 cups of buttercream.

****This recipe can be made with all shortening. For competition work its recommended that the shortening must be minimum 50% of the total butter/fat component.**

PRIZE: 1ST ONE YEAR'S MEMBERSHIP VALUE \$84 SUPPORTED BY **AUSTRALIAN CAKE DECORATING NETWORK**



DCA24 – IS IT A CAKE?

How close can you get your decorated cake to the real thing? All decorations must be edible, dummy cakes permitted.

PRIZE: 1ST ONE YEAR'S MEMBERSHIP VALUE \$84 SUPPORTED BY **AUSTRALIAN CAKE DECORATING NETWORK**

PRIZE: 1ST GIFT VOUCHER SUPPORTED BY **MY DREAM CAKE**



My Dream Cake
Decorating Supplies Superstore

DECORATED CUPCAKES

ENTRY FEES: \$13.00 Member, \$17.00 Non Member

NOVICE

DCA25S – BEST EXHIBIT NOVICE DECORATED CUPCAKE

Eligible Classes: CKY7, DCA26

PRIZE: 1ST ONE YEAR'S MEMBERSHIP VALUE \$84 SUPPORTED BY **AUSTRALIAN CAKE DECORATING NETWORK**

PRIZE: 2ND 6 MONTH SUBSCRIPTION FOR BAKING BUSINESS LOUNGE VALUE \$220 SUPPORTED BY **CAKE TV**



DCA26 – NOVICE DECORATED CUPCAKES

4 pieces. Decorated. Baked and presented in paper/foil cases. Cake must be made by the exhibitor.

PRIZE: ONE YEAR'S MEMBERSHIP VALUE \$84 SUPPORTED BY **AUSTRALIAN CAKE DECORATING NETWORK**



Decorated Cake Competition

OPEN

DCA27S – BEST EXHIBIT OPEN DECORATED CUPCAKE

Eligible Classes: CKY43, DCA28

PRIZE: 1ST ONE YEAR'S MEMBERSHIP VALUE \$84

SUPPORTED BY **AUSTRALIAN CAKE DECORATING NETWORK**

PRIZE: 1ST GIFT VOUCHER VALUE \$200 SUPPORTED BY

MY DREAM CAKE

PRIZE: 2ND 6 MONTH SUBSCRIPTION FOR BAKING

BUSINESS LOUNGE VALUE \$220 SUPPORTED BY **CAKE TV**



DCA28 – DECORATED CUPCAKES

4 pieces. Decorated. Baked and presented in paper/foil cases. Cake must be made by the exhibitor.

PRIZE: ONE YEAR'S MEMBERSHIP VALUE \$84 SUPPORTED BY **AUSTRALIAN CAKE DECORATING NETWORK**



Preserves Competition



Entry Fees

\$13.00 Member, \$17.00 Non Member

Number of Entries

No limit on entries unless otherwise stated under section notes.

Presentation of Exhibits

Exhibits must be in plain glass jars. Minimum size 350g. Mustards must be in plain glass jars. Minimum size 250g. Sauces and vinegars must be in plain bottles containing approximately 500ml. Any exhibit that is submitted in a container other than those permitted, shall be excluded from judging and will not be displayed.

Jars and bottles must be clean for presentation. The Judge reserves the right to reject any food items that are not to a standard expected.

When hand delivering your preserves, please bring cellophane covers and rubber bands. There will be space available in the receiving area for you to remove lids and attach cellophane covers. Please take your lids home on delivery day.

All exhibits are to be labelled with flavour and date.

Exhibit ticket and label must be on the same face. Please place another exhibit ticket on the lid of jars for identification purposes.

PRE1S – BEST IN SHOW PRESERVES

Eligible Classes: PRE3S, PRE8S, PRE11S, PRE15S, PRE19S, PRE28S, PRE38S

PRIZE: 1ST \$100 CASH, GIFT PARCEL VALUED \$85
SUPPORTED BY **FOWLERS**

PRE2S – MOST SUCCESSFUL EXHIBITOR – PRESERVES

Three points will be awarded for 1st place in each class, two points for 2nd place, and one point for 3rd place. In the event of a tie, a count-back will take place.

Eligible Classes: PRE4 – PRE7, PRE9, PRE10, PRE12 – PRE14, PRE16 – PRE18, PRE20 – PRE27, PRE29 – PRE37, PRE39 – PRE46

PRIZE: 1ST \$25 CASH, GIFT PARCEL VALUED \$85
SUPPORTED BY **FOWLERS**

NOVICE

NOVICE: An exhibitor with no more than two years' participation in that section and has not placed first in that section in the Art, Craft & Cookery Competition at the Melbourne Royal Show at any time. Must not work professionally in that craft, art form or technique.

PRE3S – BEST EXHIBIT NOVICE PRESERVES

Eligible Classes: PRE4 – PRE7

PRIZE: 1ST \$25 CASH, GIFT PARCEL VALUED \$85
SUPPORTED BY **FOWLERS**



PRE4 – NOVICE JAM OR JELLY

1 jar. Any variety.

PRE5 – NOVICE HOUSEHOLD MARMALADE, BREAKFAST/CHUNKY

1 jar.

PRE6 – NOVICE LEMON CURD/BUTTER

1 jar.

PRE7 – NOVICE TOMATO RELISH

1 jar.

OPEN

OPEN: Competition open to all.

CURDS/BUTTERS

PRE8S – BEST EXHIBIT CURD/BUTTER PRESERVES

Eligible Classes: PRE9, PRE10

PRE9 – LEMON CURD/BUTTER

1 jar.

PRE10 – CURD/BUTTER

Other than lemon. 1 jar.

Preserves Competition

CHUTNEY AND RELISH

PRE11S – BEST EXHIBIT CHUTNEY AND RELISH PRESERVES

Eligible Classes: PRE12 – PRE14

PRIZE: 1ST \$25 CASH, GIFT PARCEL VALUED \$85
SUPPORTED BY **FOWLERS**



PRE12 – CHUTNEY, FRUIT

1 jar. For example (but not limited to): mango, grape, apple, fig, rhubarb, plum.

PRE13 – CHUTNEY, VEGETABLE

1 jar. For example (but not limited to): tomato, cucumber, beetroot, zucchini, eggplant.

PRE14 – TOMATO RELISH

1 jar.

FRUITS



PRE15S – BEST EXHIBIT FRUIT PRESERVES

Eligible Classes: PRE16 – PRE18

PRIZE: 1ST \$25 CASH, GIFT PARCEL VALUED \$85
SUPPORTED BY **FOWLERS**

PRE16 – FRUIT MINCE

1 jar.

PRE17 – PRESERVED FRESH FRUIT

In syrup. Up to 3 jars. Any variety.

PRIZE: 1ST \$25 CASH, GIFT PARCEL VALUED \$85
2ND & 3RD GIFT PARCEL EACH VALUED \$85 SUPPORTED
BY **FOWLERS**

PRE18 – FRUIT CORDIAL

Type/flavour must be stated on exhibit ticket. Presented in glass bottle, maximum 275ml.

JAMS AND JELLIES



PRE19S – BEST EXHIBIT JAM AND JELLY PRESERVES

Eligible Classes: PRE20 – PRE27

PRIZE: 1ST \$25 CASH, GIFT PARCEL VALUED \$85
SUPPORTED BY **FOWLERS**

PRE20 – RASPBERRY JAM

PRIZE: 1ST \$25 CASH, GIFT PARCEL VALUED \$85
2ND & 3RD GIFT PARCEL EACH VALUED \$85 SUPPORTED
BY **FOWLERS**

PRE21 – BERRY JAM OTHER THAN RASPBERRY

Flavour must be stated on exhibit ticket.

PRIZE: 1ST \$25 CASH, GIFT PARCEL VALUED \$85
2ND & 3RD GIFT PARCEL EACH VALUED \$85 SUPPORTED
BY **FOWLERS**

PRE22 – JAM OTHER THAN BERRY

Flavour must be stated on exhibit ticket.

PRIZE: 1ST \$25 CASH, GIFT PARCEL VALUED \$85
2ND & 3RD GIFT PARCEL EACH VALUED \$85 SUPPORTED
BY **FOWLERS**

PRE23 – COLLECTION OF JAMS

Excluding marmalade. 3 varieties, 1 jar of each.

PRIZE: 1ST \$25 CASH, GIFT PARCEL VALUED \$85
2ND & 3RD GIFT PARCEL EACH VALUED \$85 SUPPORTED
BY **FOWLERS**

PRE24 – COLLECTION OF JELLIES

2 varieties, 1 jar of each.

PRIZE: 1ST \$25 CASH, GIFT PARCEL VALUED \$85
2ND & 3RD GIFT PARCEL EACH VALUED \$85 SUPPORTED
BY **FOWLERS**

PRE25 – SAVOURY HERB JELLY

PRIZE: 1ST \$25 CASH, GIFT PARCEL VALUED \$85
2ND & 3RD GIFT PARCEL EACH VALUED \$85 SUPPORTED
BY **FOWLERS**



Preserves Competition

PRE26 – SHRED/EXHIBITION MARMALADE

PRIZE:1ST \$25 CASH, GIFT PARCEL VALUED \$85
2ND & 3RD GIFT PARCEL EACH VALUED \$85 SUPPORTED
BY **FOWLERS**

PRE27 – HOUSEHOLD MARMALADE, BREAKFAST/ CHUNKY

PRIZE:1ST \$25 CASH, GIFT PARCEL VALUED \$85
2ND & 3RD GIFT PARCEL EACH VALUED \$85 SUPPORTED
BY **FOWLERS**

MUSTARDS AND PICKLES

PRE28S – BEST EXHIBIT MUSTARD AND PICKLE PRESERVES

Eligible Classes: PRE29 – PRE37

PRIZE:1ST \$25 CASH, GIFT PARCEL VALUED \$85
SUPPORTED BY **FOWLERS**



PRE29 – MUSTARDS MADE FROM SEED

PRE30 – MUSTARD PICKLES

PRE31 – GHERKINS

PRE32 – PICKLED ONIONS

PRE33 – OLIVES

Type/flavour must be stated on exhibit ticket.

PRE34 – KIMCHI

PRE35 – PRESERVED LEMONS

PRE36 – SAUERKRAUT

PRE37 – FRUIT OR VEGETABLES IN CLEAR VINEGAR OR BRINE

SAUCES AND VINEGARS

NOTE: All exhibits to be in appropriate sauce bottles
(swing or screw top) containing approximately 500ml of
sauce or vinegar. No corked bottles allowed. One bottle
only.

PRE38S – BEST EXHIBIT SAUCES AND VINEGARS PRESERVES

Eligible Classes: PRE39 – PRE45

PRIZE:1ST \$25 CASH, GIFT PARCEL VALUED \$85
SUPPORTED BY **FOWLERS**



PRE39 – TOMATO SAUCE

PRE40 – PLUM SAUCE

PRE41 – WORCESTERSHIRE SAUCE

PRE42 – HERBED VINEGAR

PRE43 – SALTED CARAMEL

PRE44 – SWEET SAUCE

To be used for a dessert.

PRE45 – SAVOURY SAUCE

To accompany a savoury dish.

ONE PERSON'S WORK



PRE46 – ONE PERSON'S WORK PRESERVES

Exhibitors in this class are required to submit a selection
of any 6 of the following, 1 jar of each:
Jam, any variety; mustard pickles; lemon butter; tomato
relish; relish (other than tomato); jelly, any variety;
marmalade; chutney, any variety; green tomato pickles;
bottle of Worcestershire sauce (500ml screw-top bottle).

PRIZE:1ST \$25 CASH, GIFT PARCEL VALUED \$85
2ND & 3RD GIFT PARCEL EACH VALUED \$85 SUPPORTED
BY **FOWLERS**



People with Disability Competition

Entry Fees

\$8.00 Member, \$8.00 Non Member

Delivery

Melbourne Royal encourages disability pride and offers the option to include maker's disabilities along with their entry on display at the Melbourne Royal Show if they choose.

Number of Entries

No limit on entries unless otherwise stated.

PEOPLE WITH DISABILITY – CRAFTS & COOKERY

Open to all adult persons with disabilities. Not including visually impaired persons (refer to following section).

RES1S – HEBE RANSFORD MEMORIAL AWARD FOR BEST IN SHOW PEOPLE WITH DISABILITY

Eligible Classes: RES2 – RES8

PRIZE: 1ST STORE VOUCHER

RES2 – ARTWORK

Must be presented ready to hang.

Size: Not to exceed 100cm x 100cm including frame.

PRIZE: 1ST VALUE \$75 SUPPORTED BY **DIANA GIBSON AO**

RES3 – CROCHET

RES4 – KNITTING

RES5 – PAPER CRAFT INCLUDING CARD MAKING

RES6 – CELEBRATING AGRICULTURE CHALLENGE

Celebrating agricultural animals by entering an agriculture-themed work in any art or craft form.

Size: Not to exceed 50cm in any direction.

RES7 – ANY OTHER ARTICLE

Does not meet the criteria for any other class within this section. Judges reserve the right to judge and display as they see fit.

Size: Not to exceed 50cm in any direction.

RES8 – UNCOOKED SLICE

Uncooked Slice from CWA's book What's the Country Women's Association of Victoria Cooking up Now.

Hedgehog

250g crushed plain biscuits

125g butter

3 tablespoon sugar

1 1/2 tablespoon milk

1 1/2 tablespoon of cocoa

2 teaspoon vanilla

1 egg beaten

3/4 cup chopped walnuts/ pecans/ sultanas if desired

Topping

290g dark or milk chocolate melts

60 gs butter

Line 18 x 28 cm tin with baking paper allowing the paper to hang over the long edges to make it easier to lift out.

Place sugar, milk, vanilla, cocoa and butter into saucepan.

Heat until nearly boiling, remove from heat, cool slightly then add egg and stir well. Return to heat and cook for 1 minute.

Stir in biscuits and any other additions you desire.

Spread mixture evenly into prepared tin, pressing down firmly.

Melt chocolate and butter in a microwave safe bowl on 50% power, 3-4 minutes or until melted stirring every 30 seconds. Pour over the top of slice and refrigerate for a minimum of 3 hours.

Cut into even slices.

People with Disability Competition

VISION IMPAIRED – CRAFTS

Restricted to persons who are visually impaired as their primary disability.

RES9S – ELSIE HENDERSON MEMORIAL AWARD FOR BEST IN SHOW VISION IMPAIRED

Eligible Classes: RES10 – RES14

RES10 – SILK PAINTING

Must be presented ready to hang.

Size: Not to exceed 100cm x 100cm including frame.

PRIZE: 1ST VALUE \$75 SUPPORTED BY **DIANA GIBSON AO**

RES11 – BASKETRY

RES12 – CROCHET

PRIZE: 1ST VALUE \$75 SUPPORTED BY **DIANA GIBSON AO**

RES13 – KNITTING

RES14 – ANY OTHER ARTICLE

Does not meet the criteria for any other class within this section. Judges reserve the right to judge and display as they see fit.

Size: Not to exceed 50cm in any direction.

Junior Competition

Entry Fees

\$8.00 Member, \$8.00 Non Member

PLEASE NOTE:

It is the responsibility of the exhibitor, individual, school or guardian to enter into the correct class. Name, year level and age of student/exhibitor must be included on the entry form. If a student's name is not submitted on the entry form, only the school's name will appear on the certificate and prize card.

It is the responsibility of the school to enter the correct student's name if required.

JNR1S – JANICE GRAY MEMORIAL AWARD FOR MOST SUCCESSFUL SCHOOL EXHIBITOR

Eligible Classes: JNR4 – JNR18, JNR20 – JNR33, JNR35 – JNR42, JNR44 – JNR60, JNR63 – JNR70, JNR72 – JNR74, JNR76 – JNR90, JNR92 – JNR97, JNR99 – JNR101, JNR103 – JNR110, JNR112 – JNR119, JNR121 – JNR126, JNR128, JNR163, JNR165 – JNR170

ART

JNR2S – BEST IN SHOW JUNIOR ART

Eligible Classes: JNR3S, JNR19S, JNR34S

PRIZE: 1ST STORE VOUCHER

PRIMARY

Presentation of Exhibits:

Exhibits can be presented on card, but not mounted. Name, year level, age of student and school represented must appear on the **back** of each exhibit. Exhibits may be signed on the front by the artist.

PLEASE CHECK SIZE RESTRICTIONS FOR EACH CLASS AS OVERSIZED EXHIBITS WILL NOT BE DISPLAYED.

NOTE: NO FRAMES OR MOUNTS

JNR3S – BEST EXHIBIT JUNIOR ART PRIMARY

Eligible Classes: JNR4 – JNR18

PRIZE: 1ST VALUE \$50 SUPPORTED BY DIANA GIBSON AO

JNR4 – PAINTING PREP – GRADE 2

Figurative, landscape, still life or abstract.

Size: Max. A3. No mounts.

JNR5 – PAINTING GRADE 3 & 4

Figurative, landscape, still life or abstract.

Size: Max. A3. No mounts.

JNR6 – PAINTING GRADE 5 & 6

Figurative, landscape, still life or abstract.

Size: Max. A3. No mounts.

JNR7 – DRAWING PREP – GRADE 2

Figurative, landscape, still life or abstract.

Size: Max. A3. No mounts.

JNR8 – DRAWING GRADE 3 & 4

Figurative, landscape, still life or abstract.

Size: Max. A3. No mounts.

JNR9 – DRAWING GRADE 5 & 6

Figurative, landscape, still life or abstract.

Size: Max. A3. No mounts.

JNR10 – PRINT MAKING PREP – GRADE 2

May include screen print, etching, lino print, woodblock, lithography, or mono print. Hand or pressed. Excludes fabric print or batik work.

Size: Max. A3. No mounts.

JNR11 – PRINT MAKING GRADE 3 & 4

May include screen print, etching, lino print, woodblock, lithography, or mono print. Hand or pressed. Excludes fabric print or batik work.

Size: Max. A3. No mounts.

JNR12 – PRINT MAKING GRADE 5 & 6

May include screen print, etching, lino print, woodblock, lithography, or mono print. Hand or pressed. Excludes fabric print or batik work.

Size: Max. A3. No mounts.

JNR13 – COLLAGE PREP – GRADE 2

Work must be on cardboard or similar weight surface.

Size: Max. A3. No mounts.

JNR14 – COLLAGE GRADE 3 & 4

Work must be on cardboard or similar weight surface.

Size: Max. A3. No mounts.

JNR15 – COLLAGE GRADE 5 & 6

Work must be on cardboard or similar weight surface.

Size: Max. A3. No mounts.

Junior Competition

JNR16 – DIGITAL ART: GRADE 5 & 6

Submit as a digital piece via email, or printed piece. Can include digital painting, illustration, 3D renderings and other forms of visual expression or combinations that are created entirely within digital software.

Please send online link or file share to artcraftcooking@melbourneroyal.com.au in preparation for judging. Include the Artists name per their entry and entry number in the email subject line.

JNR17 – CELEBRATING AGRICULTURE CHALLENGE: PAINTING PREP – GRADE 6

Celebrating agricultural animals.

Size: Max. A3. No mounts.

JNR18 – REPURPOSED/UPCYCLED CHALLENGE: COLLAGE PREP – GRADE 6

Create a collage using repurposed or upcycled materials.

Size: Max. A3. No mounts.

SECONDARY

Presentation of Exhibits:

All artwork must be mounted but not framed. Black mount boards preferred. Name, year level, age of student and school represented must appear on the back of each exhibit. Exhibit may be signed on the front by the artist.

PLEASE CHECK SIZE RESTRICTIONS FOR EACH CLASS AS OVERSIZED EXHIBITS WILL NOT BE DISPLAYED.

NOTE: NO FRAMES

JNR19S – BEST EXHIBIT JUNIOR ART SECONDARY

Eligible Classes: JNR20 – JNR33

PRIZE: 1ST VALUE \$100 SUPPORTED BY **DIANA GIBSON AO**

JNR20 – PAINTING YEAR 7 & 8

Water colour, acrylic or gouache. Figurative, landscape, still life or abstract.

Size: Max. A3 including mount.

JNR21 – PAINTING YEAR 9 & 10

Water colour, acrylic or gouache. Figurative, landscape, still life or abstract.

Size: Max. A3 including mount.

PRIZE: 1ST VALUE \$50 SUPPORTED BY **DIANA GIBSON AO**

JNR22 – PAINTING YEAR 11 & 12

Water colour, acrylic or gouache. Figurative, landscape, still life or abstract.

Size: Max. A3 including mount.

JNR23 – DRAWING YEAR 7 & 8

Pencil, ink, pastel, crayon, graphite, marker or combination of stated media. Figurative, landscape, still life or abstract.

Note: Work must be sprayed with fixative.

Size: Max. A3 including mount.

JNR24 – DRAWING YEAR 9 & 10

Pencil, ink, pastel, crayon, graphite, marker or combination of stated media. Figurative, landscape, still life or abstract.

Note: Work must be sprayed with fixative.

Size: Max. A3 including mount.

PRIZE: 1ST VALUE \$50 SUPPORTED BY **DIANA GIBSON AO**

JNR25 – DRAWING YEAR 11 & 12

Pencil, ink, pastel, crayon, graphite, marker or combination of stated media. Figurative, landscape, still life or abstract.

Note: Work must be sprayed with fixative.

Size: Max. A3 including mount.

JNR26 – PRINT MAKING YEAR 7 & 8

May include screen print, etching, lino print, woodblock, lithography or mono print. Hand or pressed. Excludes fabric print or batik work.

Size: Max. A3 including mount.

JNR27 – PRINT MAKING YEAR 9 & 10

May include screen print, etching, lino print, woodblock, lithography or mono print. Hand or pressed. Excludes fabric print or batik work.

Size: Max. A3 including mount.

PRIZE: 1ST VALUE \$50 SUPPORTED BY **DIANA GIBSON AO**

JNR28 – PRINT MAKING YEAR 11 & 12

May include screen print, etching, lino print, woodblock, lithography or mono print. Hand or pressed. Excludes fabric print or batik work.

Size: Max. A3 including mount.

JNR29 – COLLAGE YEAR 7 & 8

Work must be on cardboard or similar weight surface.

Size: Max. A3 including mount.

JNR30 – COLLAGE YEAR 9 & 10

Work must be on cardboard or similar weight surface.

Size: Max. A3 including mount.

PRIZE: 1ST VALUE \$50 SUPPORTED BY **DIANA GIBSON AO**

Junior Competition

JNR31 – COLLAGE YEAR 11 & 12

Work must be on cardboard or similar weight surface.
Size: Max. A3 including mount.

JNR32 – DIGITAL ART: YEAR 7–12

Submit as a digital piece via email, or printed piece. Can include digital painting, illustration, 3D renderings and other forms of visual expression or combinations that are created entirely within digital software.

Please send online link or file share to artcraftcooking@melbourneroyal.com.au in preparation for judging. Include the Artists name per their entry and entry number in the email subject line.

JNR33 – REPURPOSED/UPCYCLED CHALLENGE: COLLAGE YEAR 7–12

Create a collage using repurposed or upcycled materials.
Size: Max. A3 including mount.

SCULPTURE AND 3D FORM

NOTE: Entries to be three-dimensional and free-standing. Please ensure that overall measurement is not more than 35cm in any direction, including supports.

JNR34S – BEST EXHIBIT JUNIOR SCULPTURE AND 3D FORM

Eligible Classes: JNR35 – JNR42

PRIZE: 1ST STORE VOUCHER

PRIMARY

JNR35 – SCULPTURE AND 3D FORM PREP – GRADE 2

Size: Not to exceed 35cm in any direction including supports.

JNR36 – SCULPTURE AND 3D FORM GRADE 3 & 4

Size: Not to exceed 35cm in any direction including supports.

JNR37 – SCULPTURE AND 3D FORM GRADE 5 & 6

Size: Not to exceed 35cm in any direction including supports.

JNR38 – REPURPOSED/UPCYCLED CHALLENGE: SCULPTURE AND 3D FORM PREP – GRADE 6

Create a sculpture or 3D object using repurposed or upcycled materials.

Size: Not to exceed 35cm in any direction including supports.

SECONDARY

JNR39 – SCULPTURE AND 3D FORM YEAR 7 & 8

Size: Not to exceed 35cm in any direction including supports.

PRIZE: 1ST STORE VOUCHER

JNR40 – SCULPTURE AND 3D FORM YEAR 9 & 10

Size: Not to exceed 35cm in any direction including supports.

PRIZE: 1ST VALUE \$50 SUPPORTED BY DIANA GIBSON AO

JNR41 – SCULPTURE AND 3D FORM YEAR 11 & 12

Size: Not to exceed 35cm in any direction including supports.

JNR42 – REPURPOSED/UPCYCLED CHALLENGE: SCULPTURE AND 3D FORM YEAR 7–12

Create a sculpture or 3D object using repurposed or upcycled materials.

Size: Not to exceed 35cm in any direction including supports.

PHOTOGRAPHY

Presentation of Exhibits:

Photographs must be mounted on mountboard or similar weight cardboard. Black mount board preferred.

PLEASE CHECK SIZE RESTRICTIONS FOR EACH CLASS AS OVERSIZED EXHIBITS WILL NOT BE DISPLAYED.

NOTE: NO GLASS/FRAMES ALLOWED.

JNR43S – BEST IN SHOW JUNIOR PHOTOGRAPHY

Eligible Classes: JNR44 – JNR60

PRIZE: 1ST STORE VOUCHER

PRIMARY

JNR44 – PHOTOGRAPHY PREP – GRADE 2

Colour or black and white.

Size: Not to exceed 34cm x 42cm including mount.



Junior Competition

JNR45 – PHOTOGRAPHY GRADE 3 & 4

Colour or black and white.

Size: Not to exceed 34cm x 42cm including mount.

JNR46 – PHOTOGRAPHY GRADE 5 & 6

Colour or black and white.

Size: Not to exceed 34cm x 42cm including mount.

JNR47 – CELEBRATING AGRICULTURE CHALLENGE: PHOTOGRAPHY PREP – GRADE 6

Celebrating agricultural animals.

Size: Not to exceed 34cm x 42cm including mount.

SECONDARY

JNR48 – PHOTOGRAPHY PORTRAIT – PEOPLE/ANIMAL YEAR 7 & 8

Colour or black and white.

Size: Not to exceed 34cm x 42cm including mount.

JNR49 – PHOTOGRAPHY PORTRAIT – PEOPLE/ANIMAL YEAR 9 & 10

Colour or black and white.

Size: Not to exceed 34cm x 42cm including mount.

JNR50 – PHOTOGRAPHY PORTRAIT – PEOPLE/ANIMAL YEAR 11 & 12

Colour or black and white.

Size: Not to exceed 34cm x 42cm including mount.

JNR51 – PHOTOGRAPHY ARCHITECTURE/ CONSTRUCTION YEAR 7 & 8

Colour or black and white.

Size: Not to exceed 34cm x 42cm including mount.

JNR52 – PHOTOGRAPHY ARCHITECTURE/ CONSTRUCTION YEAR 9 & 10

Colour or black and white.

Size: Not to exceed 34cm x 42cm including mount.

JNR53 – PHOTOGRAPHY ARCHITECTURE/ CONSTRUCTION YEAR 11 & 12

Colour or black and white.

Size: Not to exceed 34cm x 42cm including mount.

JNR54 – PHOTOGRAPHY NATURE/LANDSCAPE YEAR 7 & 8

Colour or black and white.

Size: Not to exceed 34cm x 42cm including mount.

JNR55 – PHOTOGRAPHY NATURE/LANDSCAPE YEAR 9 & 10

Colour or black and white.

Size: Not to exceed 34cm x 42cm including mount.

JNR56 – PHOTOGRAPHY NATURE/LANDSCAPE YEAR 11 & 12

Colour or black and white.

Size: Not to exceed 34cm x 42cm including mount.

JNR57 – PHOTOGRAPHY EXPERIMENTAL YEAR 7 & 8

Colour or black and white.

Size: Not to exceed 34cm x 42cm including mount.

JNR58 – PHOTOGRAPHY EXPERIMENTAL YEAR 9 & 10

Colour or black and white.

Size: Not to exceed 34cm x 42cm including mount.

JNR59 – PHOTOGRAPHY EXPERIMENTAL YEAR 11 & 12

Colour or black and white.

Size: Not to exceed 34cm x 42cm including mount.

JNR60 – CELEBRATING AGRICULTURE CHALLENGE: PHOTOGRAPHY YEAR 7-12

Celebrating agricultural animals.

Size: Not to exceed 34cm x 42cm including mount.

CRAFT

JNR61S – BEST IN SHOW JUNIOR CRAFT

Eligible Classes: JNR62S, JNR71S, JNR75S, JNR91S, JNR98S, JNR102S, JNR111S, JNR120S

PRIZE: 1ST STORE VOUCHER



Junior Competition

CERAMICS

NOTE: Exhibits may be any technique including hand crafted, wheel thrown, slip cast or sculptural.

Size: Not to exceed 35cm in any direction.

JNR62S – BEST EXHIBIT JUNIOR CERAMICS

Eligible Classes: JNR63 – JNR70

PRIZE: 1ST VALUE \$100 SUPPORTED BY **DIANA GIBSON AO**

PRIMARY

JNR63 – CERAMICS PREP – GRADE 2

Size: Not to exceed 35cm in any direction.

JNR64 – CERAMICS GRADE 3 & 4

Size: Not to exceed 35cm in any direction.

JNR65 – CERAMICS GRADE 5 & 6

Size: Not to exceed 35cm in any direction.

JNR66 – CELEBRATING AGRICULTURE CHALLENGE: CERAMICS PREP – GRADE 6

Celebrating agricultural animals.

Size: Not to exceed 35cm in any direction.

SECONDARY

JNR67 – CERAMICS YEAR 7 & 8

Size: Not to exceed 35cm in any direction.

JNR68 – CERAMICS YEAR 9 & 10

Size: Not to exceed 35cm in any direction.

PRIZE: 1ST VALUE \$50 SUPPORTED BY **DIANA GIBSON AO**

JNR69 – CERAMICS YEAR 11 & 12

Size: Not to exceed 35cm in any direction.

JNR70 – CELEBRATING AGRICULTURE CHALLENGE: CERAMICS YEAR 7–12

Celebrating agricultural animals.

Size: Not to exceed 35cm in any direction.

DECORATIVE TEXTILES

Note: For display purposes, loops or other hanging devices must be attached to all exhibits.

JNR71S – BEST EXHIBIT JUNIOR DECORATIVE TEXTILES

Eligible Classes: JNR72 – JNR74

PRIZE: 1ST STORE VOUCHER

PRIMARY

JNR72 – CELEBRATING AGRICULTURE CHALLENGE: DECORATIVE TEXTILES PREP – GRADE 6

Celebrating agricultural animals by creating a piece using applique and/or patchwork together with other techniques.

Size: Not to exceed 45cm x 45cm including trim.

SECONDARY

JNR73 – CELEBRATING AGRICULTURE CHALLENGE: DECORATIVE TEXTILES YEAR 7–12

Celebrating agricultural animals by creating a piece using applique and/or patchwork together with other techniques.

Size: Not to exceed 45cm x 45cm including trim.

JNR74 – DECORATIVE CUSHION OR HOUSEHOLD PRODUCT YEAR 7–12

Design Brief: Choose a household product from the last 70 years and create a piece inspired by that era. Product must include at least one decorative process, for example patchwork, applique, screen printing.

Size: Not to exceed 45cm x 45cm including trim.

PRIZE: 1ST STORE VOUCHER



Junior Competition

DESIGN AND TECHNOLOGY

JNR75S – BEST EXHIBIT JUNIOR DESIGN AND TECHNOLOGY

Eligible Classes: JNR76 – JNR90

PRIZE: 1ST VALUE \$50 SUPPORTED BY **DIANA GIBSON AO**

PRIMARY

JNR76 – DESIGN AND TECHNOLOGY – RESISTANT MATERIALS PREP – GRADE 4

Create a structure or object using glass, wood, plastic and/or metal (including metal fabrication).

For example: containers, homewares, small furniture items, model vehicles, toys.

Size: Not to exceed 60cm in any direction.

JNR77 – DESIGN AND TECHNOLOGY – RESISTANT MATERIALS GRADE 5 & 6

Create a structure or object using glass, wood, plastic and/or metal (including metal fabrication).

For example: containers, homewares, small furniture items, model vehicles, toys.

Size: Not to exceed 60cm in any direction.

JNR78 – CELEBRATING AGRICULTURE CHALLENGE: DESIGN AND TECHNOLOGY PREP – GRADE 6

Celebrating agricultural animals.

Size: not to exceed 60cm in any direction.

SECONDARY

JNR79 – DESIGN AND TECHNOLOGY – RESISTANT MATERIALS YEAR 7 & 8

Create a structure or object using glass, wood, plastic and/or metal (including metal fabrication).

For example: containers, homewares, small furniture items, model vehicles, toys.

Size: Not to exceed 60cm in any direction.

NOTE: Drawings, designs and/or description setting out the intention of the object, must accompany the model or exhibit. Works may show several disciplines such as sawing, planing, biscuit joining, dowel and mitre-joint making, shaping, wood turning, grinding, drilling, routing, metal cutting, varnishing, metal and wood inlay, pipe flaring, welding, bending, heat treating or fitting of electrical components.

PRIZE: 1ST VALUE \$50 SUPPORTED BY **DIANA GIBSON AO**

JNR80 – DESIGN AND TECHNOLOGY – RESISTANT MATERIALS YEAR 9 & 10

Create a structure or object using glass, wood, plastic and/or metal (including metal fabrication).

For example: containers, homewares, small furniture items, model vehicles, toys.

Size: Not to exceed 60cm in any direction.

NOTE: Drawings, designs and/or description setting out the intention of the object, must accompany the model or exhibit. Works may show several disciplines such as sawing, planing, biscuit joining, dowel and mitre-joint making, shaping, wood turning, grinding, drilling, routing, metal cutting, varnishing, metal and wood inlay, pipe flaring, welding, bending, heat treating or fitting of electrical components.

PRIZE: 1ST VALUE \$50 SUPPORTED BY **DIANA GIBSON AO**

JNR81 – DESIGN AND TECHNOLOGY – RESISTANT MATERIALS YEAR 11 & 12

Create a structure or object using glass, wood, plastic or metal (including metal fabrication).

For example: containers, homewares, small furniture items, model vehicles, toys.

Size: Not to exceed 60cm in any direction.

NOTE: Drawings, designs and/or description setting out the intention of the object, must accompany the model or exhibit. Works may show several disciplines such as sawing, planing, biscuit joining, dowel and mitre-joint making, shaping, wood turning, grinding, drilling, routing, metal cutting, varnishing, metal and wood inlay, pipe flaring, welding, bending, heat treating or fitting of electrical components.

JNR82 – EMERGING TECHNOLOGIES YEAR 7 & 8

Use an emerging technology such as 3D printing, laser cutting or computer numerical control technology to produce an original design object.

NOTE: Drawings, designs and/or description setting out the intention of the object, must accompany the model or exhibit.

Size: Not to exceed 25cm in any direction

JNR83 – EMERGING TECHNOLOGIES YEAR 9 & 10

Use an emerging technology such as 3D printing, laser cutting or computer numerical control technology to produce an original design object.

NOTE: Drawings, designs and/or description setting out the intention of the object, must accompany the model or exhibit.

Size: Not to exceed 25cm in any direction



Junior Competition

JNR84 – EMERGING TECHNOLOGIES YEAR 11 & 12

Use an emerging technology such as 3D printing, laser cutting or computer numerical control technology to produce an original design object.

NOTE: Drawings, designs and/or description setting out the intention of the object, must accompany the model or exhibit.

Size: Not to exceed 25cm in any direction

JNR85 – CONTEMPORARY FASHION ACCESSORY YEAR 7 & 8

Create a contemporary fashion accessory using material of any description. For example: bag, jewellery, millinery or scarf. Item will be judged on creativity, innovation and wearability.

PRIZE: 1ST STORE VOUCHER

JNR86 – CONTEMPORARY FASHION ACCESSORY YEAR 9 & 10

Create a contemporary fashion accessory using material of any description. For example: bag, jewellery, millinery or scarf. Item will be judged on creativity, innovation and wearability.

JNR87 – CONTEMPORARY FASHION ACCESSORY YEAR 11 & 12

Create a contemporary fashion accessory using material of any description. For example: bag, jewellery, millinery or scarf. Item will be judged on creativity, innovation and wearability.

JNR88 – UPCYCLED FASHION ACCESSORY YEAR 7-10

Create a contemporary fashion accessory using a combination of recycled (min. 50%) and new materials. For example: bag, jewellery, millinery or scarf. Item will be judged on creativity, innovation and wearability.

PRIZE: 1ST STORE VOUCHER

JNR89 – UPCYCLED FASHION ACCESSORY YEAR 11 & 12

Create a contemporary fashion accessory using a combination of recycled (min. 50%) and new materials. For example: bag, jewellery, millinery or scarf. Item will be judged on creativity, innovation and wearability.

Students who have completed work for year 12 in previous year permitted to enter.

JNR90 – CELEBRATING AGRICULTURE CHALLENGE: DESIGN AND TECHNOLOGY YEAR 7-12

Celebrating agricultural animals.

Size: not to exceed 60cm in any direction.

EMBROIDERY AND HAND STITCHING

JNR91S – BEST EXHIBIT JUNIOR EMBROIDERY & HAND STITCHING

Eligible Classes: JNR92 – JNR97

PRIMARY

JNR92 – DRAWING WITH THREAD PREP – GRADE 2

Hand stitching with embroidery or woollen threads to embellish existing items or create new ones. For example: clothing, cushion, postcard, homewares, fashion accessory, bags, jewellery, toy or art work. Kits allowed.

Size: Not to exceed 35cm in any direction.

JNR93 – DRAWING WITH THREAD GRADE 3 & 4

Hand stitching with embroidery or woollen threads to embellish existing items or create new ones. For example: clothing, cushion, postcard, homewares, fashion accessory, bags, jewellery, toy or art work. Kits allowed.

Size: Not to exceed 35cm in any direction.

JNR94 – DRAWING WITH THREAD GRADE 5 & 6

Hand stitching with embroidery or woollen threads to embellish existing items or create new ones. For example: clothing, cushion, postcard, homewares, fashion accessory, bags, jewellery, toy or art work. Kits allowed.

Size: Not to exceed 35cm in any direction.

SECONDARY

JNR95 – DRAWING WITH THREAD YEAR 7 & 8

Hand stitching with embroidery or woollen threads to embellish existing items or create new ones. For example: clothing, cushion, postcard, homewares, fashion accessory, bags, jewellery, toy or art work. Kits allowed.

Size: Not to exceed 35cm in any direction.

JNR96 – DRAWING WITH THREAD YEAR 9 & 10

Hand stitching with embroidery or woollen threads to embellish existing items or create new ones. For example: clothing, cushion, postcard, homewares, fashion accessory, bags, jewellery, toy or art work. Kits allowed.

Size: Not to exceed 35cm in any direction.

JNR97 – DRAWING WITH THREAD YEAR 11 & 12

Hand stitching with embroidery or woollen threads to embellish existing items or create new ones. For example: clothing, cushion, postcard, homewares, fashion accessory, bags, jewellery, toy or art work. Kits allowed.

Size: Not to exceed 35cm in any direction.

Junior Competition

FELTING

JNR98S – BEST EXHIBIT JUNIOR FELTING

Eligible Classes: JNR99 – JNR101

PRIMARY

JNR99 – FELTING PREP – GRADE 4

Felted article.

Size: Not to exceed 45cm in any direction.

JNR100 – FELTING GRADE 5 & 6

Felted article.

Size: Not to exceed 45cm in any direction.

SECONDARY

JNR101 – FELTING YEAR 7–12

Felted article.

Size: Not to exceed 45cm in any direction.

PRIZE: 1ST STORE VOUCHER

TEXTILE ART

JNR102S – BEST EXHIBIT JUNIOR TEXTILE ART

Eligible Classes: JNR103 – JNR110

PRIZE: 1ST STORE VOUCHER

PRIMARY

JNR103 – FIBRE, FABRIC, YARN PREP – GRADE 2

Note: Entries can be made by one student or by a small group of 2 to 4 students.

Using any natural fibre, fabric or yarn as the basis, create an item using any type of textile technique such as knitting, crochet, spinning, felting, weaving, embroidery, collage, pom poms, tassels or fringes. Entries will be judged on originality, creativity and use of colour.

Size: Not to exceed 35cm in any direction.

JNR104 – FIBRE, FABRIC, YARN GRADE 3 & 4

Note: Entries can be made by one student or by a small group of 2 to 4 students.

Using any natural fibre, fabric or yarn as the basis, create an item using any type of textile technique such as knitting, crochet, spinning, felting, weaving, embroidery, collage, pom poms, tassels or fringes. Entries will be judged on originality, creativity and use of colour.

Size: Not to exceed 35cm in any direction.

JNR105 – FIBRE, FABRIC, YARN GRADE 5 & 6

Note: Entries can be made by one student or by a small group of 2 to 4 students.

Using any natural fibre, fabric or yarn as the basis, create an item using any type of textile technique such as knitting, crochet, spinning, felting, weaving, embroidery, collage, pom poms, tassels or fringes. Entries will be judged on originality, creativity and use of colour.

Size: Not to exceed 35cm in any direction.

JNR106 – REPURPOSED/UPCYCLED CHALLENGE: FIBRE, FABRIC, YARN PREP – GRADE 6

Note: Entries can be made by one student or by a small group of 2 to 4 students.

Using any repurposed or upcycled fibre, fabric or yarn as the basis, create an agriculture-themed item using any type of textile technique such as knitting, crochet, spinning, felting, weaving, embroidery, collage, pom poms, tassels or fringes.

Size: not to exceed 35cm in any direction.

SECONDARY

JNR107 – FIBRE, FABRIC, YARN YEAR 7 & 8

Using any natural fibre, fabric or yarn as the basis, create an item using any type of textile technique such as knitting, crochet, spinning, felting, weaving, embroidery, collage, pom poms, tassels or fringes. Entries will be judged on originality, creativity and use of colour.

Size: Not to exceed 35cm in any direction.

JNR108 – FIBRE, FABRIC, YARN YEAR 9 & 10

Using any natural fibre, fabric or yarn as the basis, create an item using any type of textile technique such as knitting, crochet, spinning, felting, weaving, embroidery, collage, pom poms, tassels or fringes. Entries will be judged on originality, creativity and use of colour.

Size: Not to exceed 35cm in any direction.

PRIZE: 1ST STORE VOUCHER

JNR109 – FIBRE, FABRIC, YARN YEAR 11 & 12

Using any natural fibre, fabric or yarn as the basis, create an item using any type of textile technique such as knitting, crochet, spinning, felting, weaving, embroidery, collage, pom poms, tassels or fringes. Entries will be judged on originality, creativity and use of colour.

Size: Not to exceed 35cm in any direction.

JNR110 – REPURPOSED/UPCYCLED CHALLENGE: FIBRE, FABRIC, YARN YEAR 7–12

Using any repurposed or upcycled fibre, fabric or yarn as the basis, create an agriculture-themed item using any type of textile technique such as knitting, crochet, spinning, felting, weaving, embroidery, collage, pom poms, tassels or fringes.

Size: not to exceed 35cm in any direction.



Junior Competition

TEXTILE DESIGN

JNR111S – BEST EXHIBIT JUNIOR TEXTILE DESIGN

Eligible Classes: JNR112 – JNR119

PRIZE: 1ST STORE VOUCHER

SECONDARY

JNR112 – TEXTILE BAG YEAR 7 & 8

Design Brief: "Don't forget your shopping bag!"
Create a shopping bag using either recycled or repurposed materials. Be innovative in your design and use of materials.

Size: Not to exceed 45cm in any direction.

PRIZE: 1ST \$50 SUPPORTED BY HOME ECONOMICS VICTORIA



JNR113 – TEXTILE BAG YEAR 9 & 10

Design Brief: "Don't forget your shopping bag!"
Create a shopping bag using either recycled or repurposed materials. Be innovative in your design and use of materials.

Size: Not to exceed 45cm in any direction.

JNR114 – TEXTILE BAG YEAR 11 & 12

Design Brief: "Don't forget your shopping bag!"
Create a shopping bag using either recycled or repurposed materials. Be innovative in your design and use of materials.

Size: Not to exceed 45cm in any direction.

JNR115 – CASUAL, FORMAL OR COSTUME WEAR YEAR 7 & 8

May include sleep wear.

JNR116 – CASUAL WEAR YEAR 9 & 10

May include sleep wear.

JNR117 – CASUAL WEAR YEAR 11 & 12

May include sleep wear.

JNR118 – FORMAL WEAR OR COSTUME YEAR 9 & 10

JNR119 – FORMAL WEAR OR COSTUME YEAR 11 & 12

TOY MAKING

Size: Not to exceed 40cm in any direction.

JNR120S – BEST EXHIBIT JUNIOR TOY MAKING

Eligible Classes: JNR121 – JNR126

PRIZE: 1ST STORE VOUCHER

PRIMARY

JNR121 – SOFT TOY PREP – GRADE 4

Design Brief: Create a soft toy suitable for a young child. Toy will need to be safe and age appropriate. Any medium.

Size: Not to exceed 40cm in any direction.

PRIZE: 1ST STORE VOUCHER

JNR122 – SOFT TOY GRADE 5 & 6

Design Brief: Create a soft toy suitable for a young child. Toy will need to be safe and age appropriate. Any medium.

Size: Not to exceed 40cm in any direction.

JNR123 – CELEBRATING AGRICULTURE CHALLENGE: SOFT TOY PREP – GRADE 6

Celebrating agricultural animals through construction of an agriculture-themed piece using any medium.

Size: Not to exceed 40cm in any direction.

SECONDARY

JNR124 – SOFT TOY YEAR 7 & 8

Design Brief: Create a soft toy suitable for a young child. Toy will need to be safe and age appropriate. Any medium.

Size: Not to exceed 40cm in any direction.

PRIZE: 1ST STORE VOUCHER

JNR125 – SOFT TOY YEAR 9-12

Design Brief: Create a soft toy suitable for a young child. Toy will need to be safe and age appropriate. Any medium.

Size: Not to exceed 40cm in any direction.

JNR126 – REPURPOSED/UPCYCLED CHALLENGE: SOFT TOY YEAR 7-12

Create a soft toy using repurposed or upcycled materials.

Size: Not to exceed 40cm in any direction.

Junior Competition

COOKERY

NOTE: Entries must be made from the specified recipes where provided. Number in brackets indicates how many are required. Due to Health and Safety regulations, cookery exhibits will not be returned to exhibitors.

JNR127S – BEST IN SHOW JUNIOR COOKERY

Eligible Classes: JNR128 – JNR163

PRIZE: 1ST STORE VOUCHER

PRIMARY

JNR128 – ANZAC BISCUITS PREP – GRADE 4

Batch of four (4). Recipe provided.

JNR129 – ANZAC BISCUITS GRADE 5 & 6

Batch of four (4). Recipe provided.

PRIZE: \$50 GIFT PARCEL SUPPORTED BY MCKENZIE'S



ANZAC BISCUITS RECIPE – JNR128 & JNR129

INGREDIENTS:

1 cup rolled oats
1 cup plain flour
 $\frac{3}{4}$ cup desiccated coconut
 $\frac{3}{4}$ cup caster sugar
 $\frac{1}{2}$ teaspoon bi-carb soda
2 tablespoons boiling water
125g butter, melted
2 tablespoons golden syrup

METHOD:

Preheat oven to 160C. Combine oats, flour, coconut and sugar. Dissolve bi-carb soda in boiling water and add to melted butter and golden syrup. Pour wet ingredients into dry ingredients and mix. Place teaspoonsful on paper-lined baking trays. Bake for 15 minutes or until golden.

JNR130 – DECORATED CUP CAKES PREP – GRADE 4

Batch of four (4). Decorated, with decorations suitable to size of cake. Baked and presented in paper/foil cases. Cake must be made by exhibitor. Exhibits will be judged on creativity and appearance and therefore will not be tasted.

JNR131 – DECORATED CUP CAKES GRADE 5 & 6

Batch of four (4). Decorated, with decorations suitable to size of cake. Baked and presented in paper/foil cases. Cake must be made by exhibitor. Exhibits will be judged on creativity and appearance and therefore will not be tasted.

JNR132 – GINGERBREAD PERSON PREP – GRADE 2

Batch of two (2). Decorated. Recipe provided.

Size: Not to exceed 15cm.

JNR133 – GINGERBREAD PERSON GRADE 3 & 4

Batch of two (2). Decorated. Recipe provided.

Size: Not to exceed 15cm.

JNR134 – GINGERBREAD PERSON GRADE 5 & 6

Batch of two (2). Decorated. Recipe provided.

Size: Not to exceed 15cm.

GINGERBREAD PERSON RECIPE – JNR132, JNR133 & JNR134

INGREDIENTS:

175g plain flour
 $\frac{1}{4}$ teaspoon bi-carb soda
Pinch of salt
1 teaspoon ground ginger
1 teaspoon ground cinnamon
65g unsalted butter
75g caster sugar
2 tablespoons golden syrup
1 egg yolk, beaten

METHOD:

Preheat oven to 180C. Grease baking trays. Sift together flour, bi-carb soda, salt and spices into a large bowl. Rub the butter into the flour until the mixture resembles fine breadcrumbs. Stir in the sugar, golden syrup and egg yolk and mix to a firm dough. Knead lightly. Wrap and chill for 30 minutes. Roll out the gingerbread dough on a floured surface and cut out gingerbread persons using a floured cutter. Transfer to the prepared tray and bake for 10-15 minutes, until just beginning to colour around the edges. Leave on the trays for 3 minutes after baking before transferring to a wire rack. Decorate as preferred. Decoration must be edible. Exhibits will be judged on appearance and creativity.

JNR135 – HEALTHY BREAKFAST MUFFIN PREP – GRADE 4

Batch of four (4).

Design Brief: Create muffins using at least 2 vegetables, 1 wholegrain and 1 seed suitable to be placed in a child's lunchbox. Vegetables, wholegrain and seed used must be stated on exhibit ticket.

JNR136 – HEALTHY BREAKFAST MUFFIN GRADE 5 & 6

Batch of four (4).

Design Brief: Create muffins using at least 2 vegetables, 1 wholegrain and 1 seed suitable to be placed in a child's lunchbox. Vegetables, wholegrain and seed used must be stated on exhibit ticket.

Junior Competition

JNR137 – WHOLEMEAL OR WHOLEGRAIN BREAD LOAF – PREP – GRADE 4

One wholemeal or wholegrain loaf of bread using a leavening agent such as yeast or sourdough starter.

JNR138 – WHOLEMEAL OR WHOLEGRAIN BREAD LOAF – GRADE 5 & 6

One wholemeal or wholegrain loaf of bread using a leavening agent such as yeast or sourdough starter.

JNR139 – RAW BALLS PREP – GRADE 4

Batch of four (4).

Design Brief: Create raw balls using at least 1 fruit, 1 nut, 1 seed and minimal use of sweetener such as honey, maple/coconut syrup, agave nectar etc. Raw balls should be suitable to be placed in a child's lunchbox. Flavour and ingredients used must be stated on exhibit ticket.

JNR140 – RAW BALLS GRADE 5 & 6

Batch of four (4).

Design Brief: Create raw balls using at least 1 fruit, 1 nut, 1 seed and minimal use of sweetener such as honey, maple/coconut syrup, agave nectar etc. Raw balls should be suitable to be placed in a child's lunchbox. Flavour and ingredients used must be stated on exhibit ticket.

JNR141 – GRANOLA PREP – GRADE 4

Design Brief: Create a baked granola using at least 3 different wholegrains/seeds, at least 2 dried fruits/nuts and minimal use of sweetener such as honey, maple/coconut syrup, agave nectar etc. Granola should be suitable for a healthy breakfast. Must be presented in glass jar and labelled with ingredients and flavour.

JNR142 – GRANOLA GRADE 5 & 6

Design Brief: Create a baked granola using at least 3 different wholegrains/seeds, at least 2 dried fruits/nuts and minimal use of sweetener such as honey, maple/coconut syrup, agave nectar etc. Granola should be suitable for a healthy breakfast. Must be presented in glass jar and labelled with ingredients and flavour.

JNR143 – FLAVOURED VINEGAR – PREP – GRADE 6

One plain glass bottle, approximately 500mL of vinegar flavoured with herbs. Include label that specify ingredients used.

SECONDARY

JNR144 – WHOLEGRAIN LOAF OF BREAD OR ROLLS – YEAR 7-10

One wholegrain loaf of bread or four bread rolls using a leavening agent such as yeast or sourdough starter. Must include at least three different types of grains or seed. Include label with ingredient list.

JNR145 – WHOLEGRAIN LOAF OF BREAD OR ROLLS – YEAR 11 & 12

One wholegrain loaf of bread or four bread rolls using a leavening agent such as yeast or sourdough starter. Must include at least three different types of grains or seed. Include label with ingredient list.

JNR146 – DECORATED FOCACCIA – YEAR 7-12

One homemade focaccia decorated using at least three different vegetables or herbs.

JNR147 – MELBOURNE ROYAL SHOW BISCUIT CHALLENGE YEAR 7-12

Batch of four (4) biscuits.

Design Brief: Produce an original biscuit that creatively represents the Melbourne Royal Show. For example: biscuits could be specific shapes, iced with Show motifs, or contain flavours and ingredients that are a reflection of the Show.

JNR148 – DECORATED CUP CAKES YEAR 7 & 8

Batch of four (4).

Decorated, with decorations suitable to size of cake. Baked and presented in paper/foil cases. Cake must be made by exhibitor. Exhibits will be judged on appearance and creativity and therefore will not be tasted.

JNR149 – DECORATED CUP CAKES YEAR 9 & 10

Batch of four (4).

Decorated, with decorations suitable to size of cake. Baked and presented in paper/foil cases. Cake must be made by exhibitor. Exhibits will be judged on appearance and creativity and therefore will not be tasted.

JNR150 – DECORATED CUP CAKES YEAR 11 & 12

Batch of four (4).

Decorated, with decorations suitable to size of cake. Baked and presented in paper/foil cases. Cake must be made by exhibitor. Exhibits will be judged on appearance and creativity and therefore will not be tasted.



Junior Competition

JNR151 – GINGERBREAD PERSON YEAR 7 & 8

Batch of two (2). Decorated. Recipe provided.

Size: Not to exceed 15cm.

PRIZE: \$50 GIFT PARCEL SUPPORTED BY MCKENZIE'S



JNR152 – GINGERBREAD PERSON YEAR 9 & 10

Batch of two (2). Decorated. Recipe provided.

Size: Not to exceed 15cm.

PRIZE: \$50 GIFT PARCEL SUPPORTED BY MCKENZIE'S



GINGERBREAD PERSON RECIPE – JNR151 & JNR152

Batch of two (2). Decorated. Recipe provided.

Size: Not to exceed 15cm.

INGREDIENTS:

175g plain flour
 $\frac{1}{4}$ teaspoon bi-carb soda
Pinch of salt
1 teaspoon ground ginger
1 teaspoon ground cinnamon
65g unsalted butter
75g caster sugar
2 tablespoons golden syrup
1 egg yolk, beaten

METHOD:

Preheat oven to 180C. Grease baking trays. Sift together flour, bi-carb soda, salt and spices into a large bowl. Rub the butter into the flour until the mixture resembles fine breadcrumbs. Stir in the sugar, golden syrup and egg yolk and mix to a firm dough. Knead lightly. Wrap and chill for 30 minutes. Roll out the gingerbread dough on a floured surface and cut out gingerbread persons using a floured cutter. Transfer to the prepared tray and bake for 10 – 15 minutes, until just beginning to colour around the edges. Leave on the trays for 3 minutes after baking before transferring to a wire rack. Decorate as preferred. Decoration must be edible. Exhibits will be judged on appearance and creativity.

JNR153 – HEALTHY BREAKFAST MUFFIN YEAR 7–10

Batch of four (4).

Design Brief: Create muffins using at least 2 vegetables, 1 wholegrain and 1 seed suitable to be placed in a child's lunchbox. Vegetables, wholegrain and seed used must be stated on exhibit ticket.

PRIZE: 1ST VALUE \$100 SUPPORTED BY HOME ECONOMICS VICTORIA



JNR154 – HEALTHY BREAKFAST MUFFIN YEAR 11 & 12

Batch of four (4).

Design Brief: Create muffins using at least 2 vegetables, 1 wholegrain and 1 seed suitable to be placed in a child's lunchbox. Vegetables, wholegrain and seed used must be stated on exhibit ticket.

JNR155 – RAW BALLS YEAR 7–10

Batch of four (4).

Design Brief: Create raw balls using at least 1 fruit, 1 nut, 1 seed and a natural sweetener (no added sugar). Raw balls should be suitable to be placed in a child's lunchbox. Flavour and ingredients used must be stated on exhibit ticket.

JNR156 – RAW BALLS YEAR 11 & 12

Batch of four (4).

Design Brief: Create raw balls using at least 1 fruit, 1 nut, 1 seed and a natural sweetener (no added sugar). Raw balls should be suitable to be placed in a child's lunchbox. Flavour and ingredients used must be stated on exhibit ticket.

JNR157 – GRANOLA YEAR 7–12

Design Brief: Create a baked granola using at least 3 different wholegrains/seeds, at least 2 dried fruits/nuts and minimal use of sweetener such as honey, maple/coconut syrup, agave nectar, etc. No added white, raw or brown sugar. Granola should be suitable for a healthy breakfast. Must be presented in glass jar and labelled with ingredients and flavour.

JNR158 – PICKLED VEGETABLES – YEAR 7–10

One bottle/jar containing 350g of pickled vegetables; can be single vegetables or mixed vegetables. Include label with ingredients.

Junior Competition

JNR159 – PICKLED VEGETABLES – YEAR 11 & 12

One bottle/jar containing 350g of pickled vegetables; can be single vegetables or mixed vegetables. Include label with ingredients.

JNR160 – KIM CHI – YEAR 7-10

Using a fermentation process, create one plain glass bottle or jar with a minimum 350g of Kim Chi. Use at least three vegetables. Include label with ingredients.

JNR161 – KIM CHI – YEAR 11 & 12

Using a fermentation process, create one plain glass bottle or jar with a minimum 350g of Kim Chi. Use at least three vegetables. Include label with ingredients.

JNR162 – INDIAN CHUTNEY – YEAR 7-10

One bottle/jar containing 350g of Indian-style chutney that includes at least two vegetables, one fruit, one herb, and one spice. Include label of ingredients.

JNR163 – INDIAN CHUTNEY – YEAR 11 & 12

One bottle/jar containing 350g of Indian-style chutney that includes at least two vegetables, one fruit, one herb, and one spice. Include label of ingredients.

DECORATED CAKES

NOTE: Free-standing cakes must have a common base board. Elevated tiers must not overlap the base board. No wires must penetrate icing or cake. Ribbon, tulle, wire, non-synthetic stamens, edible colouring, edible glitter (minimum amount), cachous, piping gel, coconut, posy picks and manufactured pillars may be used. Raffia and cord are permitted in presentation. No manufactured ornaments, diamantes, dry gyp, lace or inedible glitter allowed unless otherwise stated. Dummy cakes are permitted as long as the same shape can be constructed in cake. Presentation taken into consideration. Cleats (support feet) of minimum 10mm must be attached to the underside of all presentation boards that come into contact with the exhibition surface, to enable sufficient ease of handling.

SIZE: THE BASE BOARD IS NOT TO EXCEED 25CM IN ANY DIRECTION INCLUDING DIAGONAL.

JNR164S – BEST IN SHOW JUNIOR DECORATED CAKE

Eligible Classes: JNR165 – JNR170

PRIZE: 1ST STORE VOUCHER

PRIMARY

My Dream Cake
Decorating Supplies Superstore

JNR165 – CELEBRATING AGRICULTURE CHALLENGE: DECORATED CAKE PREP – GRADE 6

Celebrating agricultural animals by creating an agriculture-themed decorated cake.

Size: Base board not to exceed 25cm in any direction.

PRIZE: 1ST GIFT VOUCHER VALUE \$50 SUPPORTED BY MY DREAM CAKE

SECONDARY

JNR166 – DECORATED CAKE YEAR 7 & 8

Size: Base board not to exceed 40cm in any direction.

PRIZE: 1ST \$30, 2ND \$20 SUPPORTED BY SUNSHINE SUGAR



JNR167 – DECORATED CAKE YEAR 9 & 10

Size: Base board not to exceed 40cm in any direction.

PRIZE: 1ST \$30, 2ND \$20 SUPPORTED BY SUNSHINE SUGAR



JNR168 – DECORATED CAKE YEAR 11 & 12

Size: Base board not to exceed 40cm in any direction.

PRIZE: 1ST \$30, 2ND \$20 SUPPORTED BY SUNSHINE SUGAR



JNR169 – NOVELTY CAKE YEAR 9 & 10

Cake must be carved or shaped to suit theme.

Size: Base board not to exceed 40cm in any direction.

PRIZE: 1ST GIFT VOUCHER VALUE \$100 SUPPORTED BY MY DREAM CAKE

My Dream Cake
Decorating Supplies Superstore



Junior Competition

JNR170 – NOVELTY CAKE YEAR 11 & 12

Cake must be carved or shaped to suit theme.

Size: Base board not to exceed 40cm in any direction.

PRIZE: 1ST GIFT VOUCHER VALUE \$100 SUPPORTED BY MY DREAM CAKE

My Dream Cake
Decorating Supplies Superstore

JUNIORS WITH DISABILITIES

Open to all makers under the age of 18.

Melbourne Royal encourages disability pride and offers the option to print maker's disabilities along with their entry on display at the Melbourne Royal Show if they choose.

JNR171S – BEST IN SHOW JUNIOR WITH DISABILITY

Eligible Classes: JNR172 – JNR192

PRIZE: 1ST STORE VOUCHER

PRIMARY

JNR172 – 2D ARTWORK PREP – GRADE 6

Painting, drawing, printmaking or collage. Figurative, landscape, still life or abstract.

Size: Max. A4. No mounts.

PRIZE: 1ST \$25 SUPPORTED BY S & K GREEN

JNR173 – SCULPTURE AND 3D FORM PREP – GRADE 6

Entries to be three-dimensional and free-standing.

Size: Not to exceed 35cm in any direction including supports.

PRIZE: 1ST \$25 SUPPORTED BY S & K GREEN

JNR174 – MISCELLANEOUS ARTICLE PREP – GRADE 6

For example: ceramics, textiles, toys.

Size: Not to exceed 40cm in any direction.

JNR175 – EMERGING TECHNOLOGIES

PREP – GRADE 6

Use an emerging technology such as 3D printing, laser cutting or computer numerical control technology to produce an original design object.

NOTE: Drawings, designs and/or description setting out the intention of the object, must accompany the model or exhibit.

Size: Not to exceed 25cm in any direction.

PRIZE: 1ST \$25 SUPPORTED BY S & K GREEN

JNR176 – CELEBRATING AGRICULTURE CHALLENGE: MISCELLANEOUS ARTICLE

PREP – GRADE 6

Celebrating agricultural animals by creating an agriculture-themed article through use of any medium.

For example: 2D or 3D artworks, ceramics, textiles, toys.

Size: Not to exceed 40cm in any direction.

JNR177 – DECORATED CUP CAKES PREP – GRADE 6

Batch of four (4).

Decorated, with decorations suitable to size of cake.

Baked and presented in paper/foil cases. Cake must be made by exhibitor. Exhibits will be judged on appearance and creativity and therefore will not be tasted.

PRIZE: 1ST GIFT VOUCHER VALUE \$100 SUPPORTED BY MY DREAM CAKE

My Dream Cake
Decorating Supplies Superstore

Junior Competition

JNR178 – GINGERBREAD PERSON PREP – GRADE 6

Batch of two (2). Decorated. Recipe provided.

Size: Not to exceed 15cm.

INGREDIENTS:

175g plain flour
¼ teaspoon bi-carb soda
Pinch of salt
1 teaspoon ground ginger
1 teaspoon ground cinnamon
65g unsalted butter
75g caster sugar
2 tablespoons golden syrup
1 egg yolk, beaten

METHOD:

Preheat oven to 180C. Grease baking trays. Sift together flour, bi-carb soda, salt and spices into a large bowl. Rub the butter into the flour until the mixture resembles fine breadcrumbs. Stir in the sugar, golden syrup and egg yolk and mix to a firm dough. Knead lightly. Wrap and chill for 30 minutes. Roll out the gingerbread dough on a floured surface and cut out gingerbread persons using a floured cutter. Transfer to the prepared tray and bake for 10-15 minutes, until just beginning to colour around the edges. Leave on the trays for 3 minutes after baking before transferring to a wire rack. Decorate as preferred. Decoration must be edible.

JNR179 – RAW BALLS – PREP – GRADE 6

Create raw balls using at least 1 fruit, 1 nut, 1 seed and minimal use of sweetener such as honey maple/coconut syrup. Flavour and ingredients used must be stated on exhibit ticket.

JNR180 – GRANOLA – PREP – GRADE 6

Create a baked granola using at least 3 different wholegrains/seeds, at least 2 dried fruits/nuts and minimal use of sweetener such as honey, maple/coconut syrup.

JNR181 – WHOLEGRAIN LOAF OF BREAD OR ROLLS – PREP – GRADE 6

One wholegrain loaf of bread or four bread rolls using a leavening agent such as yeast or sourdough starter.

SECONDARY

JNR182 – 2D ARTWORK YEAR 7-12

Painting, drawing, printmaking or collage. Figurative, landscape, still life or abstract.

Size: Max. A3 including mount.

PRIZE: 1ST \$25 SUPPORTED BY S & K GREEN

JNR183 – SCULPTURE AND 3D FORM YEAR 7-12

Entries to be three-dimensional and free-standing.

Size: Not to exceed 35cm in any direction including supports.

PRIZE: 1ST \$25 SUPPORTED BY S & K GREEN

JNR184 – MISCELLANEOUS ARTICLE YEAR 7-12

For example: ceramics, textiles, toys.

Size: Not to exceed 40cm in any direction.

JNR185 – EMERGING TECHNOLOGIES YEAR 7-12

Use an emerging technology such as 3D printing, laser cutting or computer numerical control technology to produce an original design object.

NOTE: Drawings, designs and/or description setting out the intention of the object, must accompany the model or exhibit.

Size: Not to exceed 25cm in any direction.

PRIZE: 1ST \$25 SUPPORTED BY S & K GREEN

JNR186 – CELEBRATING AGRICULTURE CHALLENGE: MISCELLANEOUS ARTICLE YEAR 7-12

Celebrating agricultural animals by creating an agriculture-themed article through use of any medium. For example: 2D or 3D artworks, ceramics, textiles, toys.

Size: Not to exceed 40cm in any direction.

JNR187 – DECORATED CUP CAKES YEAR 7-12

Batch of four (4).

Decorated, with decorations suitable to size of cake. Baked and presented in paper/foil cases. Cake must be made by exhibitor. Exhibits will be judged on appearance and creativity and therefore will not be tasted.

PRIZE: 1ST GIFT VOUCHER VALUE \$100 SUPPORTED BY MY DREAM CAKE

My Dream Cake
Decorating Supplies Superstore

Junior Competition

JNR188 – GINGERBREAD PERSON YEAR 7–12

Batch of two (2). Decorated. Recipe provided.

Size: Not to exceed 15cm.

INGREDIENTS:

175g plain flour
¼ teaspoon bi-carb soda
Pinch of salt
1 teaspoon ground ginger
1 teaspoon ground cinnamon
65g unsalted butter
75g caster sugar
2 tablespoons golden syrup
1 egg yolk, beaten

METHOD:

Preheat oven to 180C. Grease baking trays. Sift together flour, bi-carb soda, salt and spices into a large bowl. Rub the butter into the flour until the mixture resembles fine breadcrumbs. Stir in the sugar, golden syrup and egg yolk and mix to a firm dough. Knead lightly. Wrap and chill for 30 minutes. Roll out the gingerbread dough on a floured surface and cut out gingerbread persons using a floured cutter. Transfer to the prepared tray and bake for 10-15 minutes, until just beginning to colour around the edges. Leave on the trays for 3 minutes after baking before transferring to a wire rack. Decorate as preferred. Decoration must be edible. Exhibits will be judged on appearance and creativity.

JNR189 – RAW BALLS – YEAR 7–12

Create raw balls using at least 1 fruit, 1 nut, 1 seed and minimal use of sweetener such as honey maple/coconut syrup. Flavour and ingredients used must be stated on exhibit ticket.

JNR190 – GRANOLA – YEAR 7–12

Create a baked granola using at least 3 different wholegrains/seeds, at least 2 dried fruits/nuts and minimal use of sweetener such as honey, maple/coconut syrup.

JNR191 – WHOLEGRAIN LOAF OF BREAD OR ROLLS – YEAR 7–12

One wholegrain loaf of bread or four bread rolls using a leavening agent such as yeast or sourdough starter.

JNR192 – DECORATED FOCACCIA – YEAR 7–12

One homemade focaccia decorated using at least three different vegetables or herbs.

Victorian Agricultural Shows (VAS) Ltd

State Final

NOTE: ENTRY FEES SUPPORTED BY VAS

VAS1 – VAS LTD STATE FINAL PHOTOGRAPHY

Open to VAS Photography regional finalists only.

Theme: "Animal/s in Action"

Colour or black and white. All images must be the original work of the exhibitor.

NOTE: To be printed on photographic paper and presented on mount board, unframed.

Size: Not to exceed 20cm x 30 cm (16" x 20") excluding mount no larger than 3cm.

PRIZE: 1ST VAS LTD PLAQUE SUPPORTED BY VICTORIAN AGRICULTURAL SHOWS LTD AND STORE VOUCHER

VAS2 – VAS LTD STATE FINAL JUNIOR PHOTOGRAPHY

Open to VAS Junior Photography regional finalists only.

Theme: "Animal/s in Action"

Colour or black and white. All images must be the original work of the exhibitor.

NOTE: To be printed on photographic paper and presented on mount board, unframed.

Size: Not to exceed 20cm x 30 cm (16" x 20") excluding mount no larger than 3cm.

PRIZE: 1ST VAS LTD PLAQUE SUPPORTED BY VICTORIAN AGRICULTURAL SHOWS LTD AND STORE VOUCHER

VAS3 – VAS LTD STATE FINAL CROCHET

Open to VAS Crochet regional finalists only.

One 3D item of crochet, made from pure wool or wool blend of any ply. Please have label attached or receipt from woollen mill.

Size: Not to exceed 50cm on any one side.

PRIZE: 1ST VAS LTD PLAQUE SUPPORTED BY VICTORIAN AGRICULTURAL SHOWS LTD AND STORE VOUCHER

VAS4 – VAS LTD STATE FINAL EMBROIDERY

Open to VAS Embroidery regional finalists only.

An article of hand embroidery, any type, excluding cross stitch.

PRIZE: 1ST VAS LTD PLAQUE SUPPORTED BY VICTORIAN AGRICULTURAL SHOWS LTD AND STORE VOUCHER

VAS5 – VAS LTD STATE FINAL KNITTING

Open to VAS Knitting regional finalists only.

A hand knitted blanket not more than 1 metre on any one side. Knitted in one piece, minimum of 5 different patterns. Each exhibit must be made from pure wool/wool blend of any ply. Exhibitor to attach label from wool used.

PRIZE: 1ST VAS LTD PLAQUE SUPPORTED BY VICTORIAN AGRICULTURAL SHOWS LTD AND STORE VOUCHER

VAS6 – VAS LTD STATE FINAL PATCHWORK

Entry open to VAS Patchwork regional finalists only.

Size: Not to exceed 1m on any one side.

Machine/Hand pieced and machine quilted by exhibitor only. Minimal embellishments. Small amount only, not to overpower patchwork.

PRIZE: 1ST VAS LTD PLAQUE SUPPORTED BY VICTORIAN AGRICULTURAL SHOWS LTD AND STORE VOUCHER

VAS7 – VAS LTD STATE FINAL SEWING

Entry open to VAS Sewing regional finalists only.

Wearable vest, fully lined with embellishments allowed. Sewn by machine or may be hand finished.

PRIZE: 1ST VAS LTD PLAQUE SUPPORTED BY VICTORIAN AGRICULTURAL SHOWS LTD AND STORE VOUCHER



Victorian Agricultural Shows (VAS) Ltd State Final

VAS8 – VAS LTD STATE FINAL CROSS STITCH

Entry open to VAS Sewing regional finalists only.

An article of cross stitch, any type. Minimal embellishments allowed.

Size: Not to exceed 60cm on all sides, including frame.

PRIZE: 1ST VAS LTD PLAQUE SUPPORTED BY VICTORIAN AGRICULTURAL SHOWS LTD AND STORE VOUCHER

VAS9 – VAS LTD STATE FINAL RICH FRUIT CAKE

Open to VAS Rich Fruitcake regional finalists only.

Exhibitors must use the following recipe:

AS RICH FRUIT CAKE

INGREDIENTS

250g each sultanas, chopped raisins, currants

125g mixed peel

90g red glace cherries (chopped)

90g blanched almonds (chopped)

1/3 cup sherry or brandy

250g plain flour

60g self-raising flour

1/4 teaspoon grated nutmeg

1/2 teaspoon each ground ginger and ground cloves

250g butter

250g soft brown sugar

1/2 teaspoon each almond essence and vanilla essence

1/2 teaspoon lemon essence or finely grated lemon rind

4 large eggs

METHOD:

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. Sift together the flours and spices.

Cream together the butter and sugar with the essences. Add the eggs one at a time, beating well after each addition, and then alternately add the fruit and flour mixtures. Mix thoroughly. The mixture should be stiff enough to support a wooden spoon.

Place the mixture into a prepared tin 20 cm square, straight sided, square cornered tin and bake in a slow oven for approximately 3 1/2 – 4 hours.

Allow the cake to cool in the tin.

PRIZE: 1ST VAS LTD PLAQUE SUPPORTED BY VICTORIAN AGRICULTURAL SHOWS LTD AND STORE VOUCHER

VAS10 – VAS LTD STATE FINAL JUNIOR BOILED FRUIT CAKE

Open to VAS Junior Boiled Fruitcake regional finalists only.

Exhibitors must use the following recipe:

INGREDIENTS

375g mixed fruit

3/4 cup brown sugar

1 teaspoon mixed spice

1/2 cup water

125g butter

1/2 teaspoon bi-carb soda

1/2 cup sherry

2 eggs lightly beaten

2 tablespoons marmalade

1 cup self-raising flour

1 cup plain flour

1/4 teaspoon salt

METHOD:

Place the mixed fruit, sugar, spice, water and butter in a large saucepan and bring to the boil. Simmer gently for 3 minutes, then remove from stove and add bi-carb soda.

Allow to cool then add the sherry, eggs and marmalade, mixing well.

Fold in the sifted dry ingredients then place in a greased and lined 20cm round cake tin.

Bake in a moderately slow oven for 1 1/2 hours, or until cake is cooked when tested.

PRIZE: 1ST VAS LTD PLAQUE SUPPORTED BY VICTORIAN AGRICULTURAL SHOWS LTD AND STORE VOUCHER

Melbourne Royal Art, Craft & Cookery Competition

Schedule 2024

Melbourne Royal® is a registered trademark of
The Royal Agricultural Society of Victoria Limited

ABN 66 006 728 785

ACN 006 728 785

Melbourne Showgrounds

Epsom Road, Ascot Vale 3032

www.melbourneroyal.com.au

List of Office Bearers

As at 9/8/2023

Patron

Her Excellency Professor the Honourable
Margaret Gardner AC – Governor of Victoria

Board of Directors

MJ (Matthew) Coleman (President)
Dr. CGV (Catherine) Ainsworth (Deputy President)
D (Darrin) Grimsey
NE (Noelene) King OAM
PJB (Jason) Ronald OAM
Dr. P (Peter) Hertan
R (Robert) Millar
T (Tina) Savona
K (Kate) O’Sullivan

Chief Executive Officer

B. Jenkins

Company Secretary

D. Ferris

Committee

M. Sanders – Chair
A. Fitton
C. Despoteris OAM
C. Wearne
C. Warren
C. Spurrell
K. Wheaton-Penniall
L. Compton
M. Laws
P. Mawson OAM
R. Barry
S. Campbell-Wright

Competition Event Manager

Nadine Tabak
artcraftcookery@melbourneroyal.com.au



Become a member today and save up to 27% on your entry fees!



Become a Melbourne Royal member in 2024 for exclusive member discounts on your Art, Craft & Cookery Competition entry fees and enjoy up to 11 days free entry to the Melbourne Royal Show, which includes access to member dining areas, free guest passes, discounted parking and more.

To join today visit melbourneroyal.com.au
or call 03 9281 7444





**MELBOURNE
ROYAL**
ART, CRAFT & COOKERY
COMPETITION



For more than 175 years, Melbourne Royal has been inspiring excellence in agriculture and food production.

In this pursuit of excellence, Melbourne Royal conducts a range of world-class agricultural and leisure events throughout the year.

For more information, visit melbourneroyal.com.au

Contact us

+61 3 9281 7444
info@melbourneroyal.com.au
melbourneroyal.com.au

 [ArtCraftandCookery](https://www.facebook.com/ArtCraftandCookery)
 [artcraftcookery](https://www.instagram.com/artcraftcookery)