

20 ART CRAFT COOKERY & SCHOOLS

CLASS 237 - MUFFINS - SAVOURY (3). Please state variety on back of Exhibit Ticket. Medium - large size.

- 2 1468 Peter Bennett
- 1469 Mrs Helen Blockley
- 1470 Mr Nick Cowling
- 3 1471 Helen Dow
- 1 1472 Miss Angela Fleay
- A 1473 Janet Macdonald
- 1474 Miss Anne-Marie Primmer
- 1475 Ms Johanne Scammell
- 1476 Peter Wallace
- 1477 Craig Wallace

SPONGES

NOTE: Round tins only, 18 - 21cm in diameter.

CLASS 238 - SPONGE SANDWICH. Not iced or filled.

- A 1478 Peter Bennett
- A 1479 Mrs Tali Cameron
- 2 1480 Mrs Sarah Davidson
- 3 1481 Miss Angela Fleay
- 1482 Master Matthew Fleay-Daly
- A 1483 Mrs Lorraine Mawson
- 1 1484 Helen Slattery

CLASS 239 - GINGER FLUFF SPONGE SANDWICH. Not iced or filled.

- 1485 Peter Bennett
- 1486 Mrs Sarah Davidson
- 2 1487 Miss Angela Fleay
- 1488 Nicholas Kay
- A 1489 Mrs Lorraine Mawson
- A 1490 Mrs Maureen Neuschafer
- 1 1491 Helen Slattery

CLASS 240 - CHOCOLATE SPONGE SANDWICH. Not iced or filled.

- 2 1492 Peter Bennett
- 3 1493 Miss Angela Fleay
- A 1494 Mrs Lorraine Mawson
- 1 1495 Helen Slattery

NOVICE CLASSES

NOTE: Entry in novice classes is restricted to an exhibitor who has not won a 1st prize in the same class at a previous Royal Melbourne Show. No packet mixes permitted.

CLASS 241 - ANZAC BISCUITS (5). Approximately 5 - 6cm.

- 1496 Peter Bennett
- 1497 Rachael Canfield
- 1498 Amber Currie
- 1499 Alison Dunemann
- 3 1500 Keren Eldridge
- 1 1501 Margaret Hill
- 1502 Janet Macdonald
- 1503 Mrs Jan Murphy
- 1504 David O'Brien
- 1505 Cathey Visscher
- 2 1506 Mrs Lenore Wesson

CLASS 242 - PLAIN SCONES (5). (Entries in this class must use the recipe provided). Approximately 5 - 6cm.

- A 1507 Mrs Tali Cameron
- A 1508 Kate Dickson
- 1 1509 Keren Eldridge
- 1510 Master Matthew Fleay-Daly
- 2 1511 Anna Jones
- 1512 Timothy Kay
- 3 1513 Eliza Mills
- 1514 Monique Whear

PLAIN SCONES:

2 cups self raising flour

¼ teaspoon salt

3 teaspoons icing sugar

1 ½ tablespoons butter or margarine

¾ cup milk

extra milk

METHOD:

Pre-heat oven to 250°C (475°F) gas or electric. Sift flour, salt and icing sugar into a bowl. Rub in butter or margarine with fingertips until mixture resembles fine breadcrumbs. Mix lightly to a soft dough with milk and knead gently on a floured surface. Pat out dough to 2cm (¾") thick and using a 5cm to 6cm (2 ½") scone cutter, cut out 10-12 scones. Place slightly apart onto a lightly greased tray and brush tops with milk. Bake for 12-15 minutes until golden brown. Yields 10-12 scones.

CLASS 243 - SAVOURY SCONES (5). Approximately 5-6cm. Please state flavour.

- A 1515 Mrs Tali Cameron
- 2 1516 Keren Eldridge
- A 1517 Ms Nadine Fisher
- 1518 Master Matthew Fleay-Daly
- 1 1519 Janet Macdonald

CLASS 244 - SPONGE SANDWICH. Not iced or filled. Round tins, 18-21cm in diameter. Entries in this class must use the recipe provided.

- 1520 Mr David Brooks
- 1521 Mr Jack Brooks
- 1522 Ruby Brooks
- 1 1523 Elizabeth Brooks
- A 1524 Mrs Tali Cameron
- 1525 Mr Craig Delphine
- 3 1526 Keren Eldridge
- 1527 Vana Evans
- A 1528 Ms Nadine Fisher
- 1529 Mrs Patsy Schnaars
- 2 1530 Mrs Lenore Wesson

SPONGE SANDWICH:

4 eggs

2/3 cup castor sugar

2/3 cup self raising flour

½ cup cornflour

1 tablespoon boiling water

METHOD:

Pre-heat oven to 180°C (350°F) gas or electric. Grease & flour two 20cm round sponge tins. Whisk eggs until thick, creamy & fluffy. Gradually add sugar whisking continuously until mixture holds its shape. Lightly & swiftly fold in sifted flours using back of a metal spoon. Fold in boiling water, fill mixture equally into the 2 prepared pans. 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.

FRUIT CAKES

CLASS 245 - AMERICAN FRUIT CAKE. Entries in this class must use the recipe provided.

- A 1531 Christine Connors
- 1 1532 Helen Dow
- 1533 Miss Angela Fleay
- 2 1534 Janet Macdonald
- 1535 Catherine Mcglead
- HC 1536 Miss Anne-Marie Primmer
- 1537 Joan Read
- 3 1538 Ms Johanne Scammell
- 1539 Mr R E Whitehead

AMERICAN FRUIT CAKE:

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:

Stone dates. Chop pineapple & apricots into fairly large pieces. Leave remaining fruits & nuts whole. Mix well together & reserve half cup combined nuts & glace fruits for garnishing. Beat eggs until light & fluffy. Add sugar, vanilla essence, rum and softened butter. Continue beating until well blended. Sift flour with baking powder & salt. Add to the creamed mixture with fruit & nuts.

Mix thoroughly. Lightly grease a loaf pan approximately 25cm x 10cm & line the base. Spoon mixture evenly into pan. Arrange reserved fruit & nuts over the top, pressing down gently. Bake in a slow oven for about 1 1/2 hours, or until cake is firm to touch. Allow to cool slightly in the tin before turning out.

CLASS 246 - BOILED FRUIT CAKE. Not iced. Entries in this class must use the recipe provided.

	1540	Mrs Helen Blockley
	1541	Helen Dow
C	1542	Miss Angela Fleay
	1543	Mrs Ann-Marie Holt
	1544	Mrs Susan Hooper
3	1545	Janet Macdonald
A	1546	Mrs Lorraine Mawson
HC	1547	Miss Anne-Marie Primmer
1	1548	Ms Johanne Scammell
	1549	Lyn Ann Skinner
2	1550	Mrs Lenore Wesson

BOILED FRUIT CAKE:

1 cup finely grated carrot
 3/4 cup fresh orange juice
 1 cup white sugar
 500g mixed fruit
 125g butter
 1 teaspoon bi-carb soda
 2 eggs
 2 teaspoons grated orange rind
 1 cup plain flour
 1 cup self raising flour

METHOD:

Place carrot, juice, fruit, sugar and butter in saucepan and stir over low heat until sugar has dissolved, then simmer for 5 minutes. Remove from heat and stir in soda. Cool.

Lightly beat eggs and fold eggs and rind into fruit mixture, mix until well blended. Add sifted flours. Place in a greased or line 20cm round or square tin. Bake in moderate/low oven for approximately 1 hour and 10 minutes or until cooked.

CLASS 247 - BOILED FRUIT CAKE. Not iced. Own recipe.

	1551	Peter Bennett
	1552	Amanda Best
	1553	Mrs Helen Blockley
	1554	Caroline Coleman
	1555	Jennifer Ellis
3	1556	Miss Angela Fleay
	1557	Mrs Ann-Marie Holt
HC	1558	Mrs Robyn Kent
A	1559	Ms Brenda Kittelty
1	1560	Janet Macdonald
A	1561	Finbar Milne
2	1562	Miss Anne-Marie Primmer
C	1563	Ms Johanne Scammell
	1564	Lyn Ann Skinner
	1565	Mrs Lenore Wesson

CLASS 248 - RICH FRUIT CAKE. Not iced. Approximately 20cm round or square tin. Entries in this class must use the recipe provided.

HC	1566	Peter Bennett
	1567	Mr Shane Bevis
	1568	Mrs Helen Blockley
	1569	Geoffrey Blundell
3	1570	Christine Connors
1	1571	Helen Dow
2	1572	Mrs Elizabeth Elliott
	1573	Janet Macdonald
	1574	Ian Pertzell
VHC	1575	Miss Anne-Marie Primmer
	1576	Ms Johanne Scammell
C	1577	Raymond Webster
	1578	Mrs Lenore Wesson
	1579	Mr R E Whitehead

RICH FRUIT CAKE:

315g each sultanas, currants
 250g seeded raisins, chopped
 90g red glace cherries, quartered
 90g blanched almonds, chopped
 1/3 cup brandy or sherry
 315g plain flour
 60g self raising flour
 2 teaspoons mixed spice
 250g butter, softened
 250g soft brown sugar
 1 teaspoon vanilla essence
 4 eggs

METHOD:

Mix together fruits, nuts and sprinkle with brandy or sherry. Cover and stand for at least one hour. Sift together flours and spices.

Cream together butter and sugar until light and fluffy, then add essence. Add eggs, one at a time, beating well after each addition. Add fruit and flour mixtures alternately, mixing thoroughly. Place mixture into a greased and lined cake pan no larger than 20cm square or 23cm round. Bake in a slow oven for approximately 4 - 4 1/2 hours or until cooked when tested. Allow cake to cool in the pan before turning out.

Note: To ensure uniformity, raisins to be snipped into 2 - 3 pieces, cherries into 4 - 6 pieces and almonds crosswise into 3 - 4 pieces.

CLASS 249 - RICH FRUIT CAKE. Own recipe. Not iced. Approximately 20cm round or square tin.

1	1580	Peter Bennett
	1581	Mr Shane Bevis
	1582	Ms Robyn Calder
3	1583	Mrs Sarah Davidson
2	1584	Helen Dow
	1585	Heather Hassett
	1586	Miss Sally Hopwood
	1587	Mrs Robyn Kent

- 1588 Mr Michael Kent
- 1589 Annelise Larsson
- 1590 Janet Macdonald
- 1591 David On
- C 1592 Ian Pertz
- HC 1593 Mrs Hermione Powell-Davies
- 1594 Miss Anne-Marie Primmer
- 1595 Ms Johanne Scammell
- 1596 Lyn Ann Skinner
- 1597 Neil Weatherson
- 1598 Raymond Webster
- 1599 Mrs Lenore Wesson

CLASS 250 - PLUM PUDDING. Cooked in cloth. Cloth to be removed. Own recipe.

- 2 1600 Janet Macdonald
- 1 1601 Ian Pertz
- A 1602 Miss Anne-Marie Primmer
- 3 1603 Lyn Ann Skinner
- 1604 Melanee Smith
- 1605 Neil Weatherson

CLASS 251 - PLUM PUDDING. Cooked in basin. Pudding to be removed from basin. Entries in this class must use the recipe provided.

- 1606 Peter Bennett
- 3 1607 Mrs Helen Blockley
- 1608 Geoffrey Blundell
- A 1609 Mrs Tali Cameron
- 1610 Mrs Sarah Davidson
- 2 1611 Helen Dow
- 1612 Mrs Petsa Gurrisi
- VHC 1613 Miss Sally Hopwood
- 1614 Janet Macdonald
- 1615 Miss Gabrielle O'Brien
- 1 1616 Miss Anne-Marie Primmer
- 1617 Ms Johanne Scammell
- HC 1618 Mrs Lenore Wesson
- VHC 1619 Mr R E Whitehead

PLUM PUDDING:

- 250g each sultanas, seeded raisins, currants
- 125g mixed peel
- 60g blanched almonds, chopped
- Finely grated rind of 1 lemon
- 125g plain flour
- 1/2 teaspoon salt
- 1/2 teaspoon nutmeg
- 1 teaspoon mixed spice
- 250g soft brown sugar
- 125g soft white breadcrumbs
- 4 eggs
- 250g butter, melted
- 1/2 cup milk
- 2 tablespoons brandy

METHOD:

Mix together the sultanas, chopped seeded raisins, currants, mixed peel, almonds and lemon rind. Sift together the flour, salt and spices. Combine the brown sugar and breadcrumbs with the fruit and flour mixtures. Lightly beat the eggs and combine with the slightly cooled melted butter, milk and brandy. Mix the dry ingredients with the moist ingredients. Place the mixture into a greased pudding basin, approximately two and half litres in capacity. Place one thickness of greaseproof paper over the basin followed by a thickness of foil. Tie securely with string. Place the basin on a trivet in a large boiler of boiling water, ensuring the water comes two thirds of the way up the side of the basin. Cover the boiler with a well fitting lid making sure the water is continually replenished and that it remains on the boil. Boil steadily for six hours, then allow to cool and refrigerate.

VAS Ltd.

PRIZES:

Victorian Agricultural Shows Ltd./Sunbeam Rich Fruit Cake - State Final. Prizes: 1st: \$50 donated by Sunbeam Foods and Plaque donated by Victorian Agricultural Shows Ltd; 2nd: \$30, 3rd \$20 donated by Sunbeam Foods.

(S134)

- 1 1621 Mrs Gloria Buck WESTERN
- 2 1631 Shirley Walker MURRAY VALLEY
- 3 1626 Mrs Lorraine Leask CENTRAL & UPPER GOULBURN

Victorian Agricultural Shows Ltd./Sunbeam Junior Boiled Fruit Cake - State Final. Prizes: 1st: \$55 and Plaque donated by Victorian Agricultural Shows Ltd; 2nd: \$30, 3rd: \$15 donated by Sunbeam Foods. (S139)

- 1 1642 Kelly Schaarschmidt CENTRAL & SOUTH GIPPSLAND
- 2 1632 Georgia Creighton GOULBURN VALLEY RIVERINA
- 3 1635 Heather Higgins CENTRAL & UPPER GOULBURN

CLASS 252 - VAS Ltd./SUNBEAM RICH FRUIT CAKE COMPETITION - STATE FINAL.

- 1620 Peter Barclay PORT PHILLIP
- 1 1621 Mrs Gloria Buck WESTERN
- 1622 Kay Christian NORTHERN
- 1623 Lynn Fleay MIDLANDS
- 1624 Mrs Rosemary Garoni NORTH EASTERN
- 1625 Mrs Leeanne Graham GOULBURN VALLEY RIVERINA
- 3 1626 Mrs Lorraine Leask CENTRAL & UPPER GOULBURN
- HC 1627 Fiona Lindsay CENTRAL & SOUTH GIPPSLAND
- 1628 Helen Lynn GIPPSLAND
- 1629 Ms Barbara Morrow WIMMERA
- 1630 Win Vallenge SOUTH WESTERN
- 2 1631 Shirley Walker MURRAY VALLEY

Regional judging will take place with regional finalists. An exhibitor is only eligible to compete in one Group Final in each year.

VAS LTD RICH FRUIT CAKE:

- 250g each sultanas, seeded raisins (chopped), currants
- 125g mixed peel, chopped
- 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 ground nutmeg
- 1/2 teaspoon 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:

Mix together all fruits and nuts and sprinkle with sherry or brandy. Cover and leave for at least 1 hour, but preferable overnight. Sift together the flours and spices. Cream together the butter and sugar with the essences. Add the eggs one at a time, beating well after each addition, then alternately add the fruit and flour mixtures. Mix thoroughly. The mixture should be stiff enough to support a wooden spoon. Place the mixture into a prepared tin no larger than 20cm and bake in a slow oven for approximately 3 1/2 to 4 hours or until cooked when tested. Allow the cake to cool in the tin.

NOTE: To ensure uniformity, and depending upon the size, it is suggested the raisins be snipped into 2 or 3 pieces; cherries into 4 - 6 pieces and almonds crosswise into 3 - 4 pieces.

CLASS 253 - SUNBEAM FOODS & VAS Ltd. BOILED FRUIT CAKE JUNIOR COMPETITION - STATE FINAL. Entrants in this class must be under 18 years of age on the day of the local Show. Regional judging will take place with regional finalists. An exhibitor is only eligible to compete in one Group Final in each year. Entries in this class must use recipe provided.

- 2 1632 Georgia Creighton GOULBURN VALLEY RIVERINA
- 1633 Andrew Ellis PORT PHILLIP

- 3 1634 Jayne Graham NORTH EASTERN
 1635 Heather Higgins CENTRAL & UPPER GOULBURN
 1636 Brittany Jeffs GIPPSLAND
 1637 Olivia King SOUTH WESTERN
 1638 Danielle Mathews MURRAY VALLEY
 A 1639 Ms Samantha Mayberry WIMMERA
 1640 Mr Christopher Phelan NORTHERN
 HC 1641 Rosanna Powell MIDLANDS
 1 1642 Kelly Schaarschmidt CENTRAL & SOUTH GIPPSLAND
 1643 Geoffrey Wood WESTERN

VAS LTD BOILED FRUIT CAKE:

375g Sunbeam Mixed Fruit

¾ cup brown sugar

1 teaspoon mixed spice

½ cup water

125g butter

½ teaspoon bicarbonate of soda

½ cup sherry

2 eggs lightly beaten

2 tablespoons marmalade

1 cup self raising flour

1 cup plain flour

¼ teaspoon salt

METHOD:

Place the Sunbeam 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-carbonate of 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 20 cm round cake tin. Bake in a moderately slow oven for 2¼ hours, or until cake is cooked when tested.

CONFECTIONERY COMPETITION

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

CLASS 260 - COCONUT ICE. (8)

- 1 1644 Miss Angela Fleay
 3 1645 Roz Simmons
 2 1646 Mrs Lenore Wesson

CLASS 261 - FUDGE. (8) State variety on back of Exhibit Ticket if mixed.

- 2 1647 Ms Robyn Calder
 1 1648 Miss Angela Fleay

CLASS 262 - MARSHMALLOWS. (8)

- 1649 Daniela Calabro
 1 1650 Ms Robyn Calder
 2 1651 Ms Robyn Campbell
 1652 Miss Angela Fleay
 3 1653 Mrs Lenore Wesson

CLASS 263 - RUM BALLS. (8)

- 2 1654 Miss Angela Fleay
 1655 Jacinta Goodwin
 1 1656 Mrs Maureen Neuschafer
 1657 Bronwyn Sexton
 3 1658 Cathey Visscher
 1659 Pauline Webster
 1660 Mrs Lenore Wesson

CLASS 264 - TRUFFLES. (8)

- 1661 Ms Robyn Calder
 1662 Miss Angela Fleay
 1663 Annelise Larsson
 1664 Miss Mary Michael
 2 1665 Jessica Nicoll
 3 1666 Mrs Ginta Pindard
 1667 Dr Lachlan Shackleton-Fergus

- 1668 Ms Janine Terry
 1 1669 Pauline Webster

CLASS 265 - CHOCOLATES. (8) Homemade. May be filled, moulded or solid.

- 1 1670 Mrs Ginta Pindard
 3 1671 Dr Lachlan Shackleton-Fergus
 2 1672 Roz Simmons

CLASS 266 - NOVELTY PRESENTATION OF SWEETS OR CHOCOLATES. e.g. Easter or Christmas decoration.

- 1 1673 Mrs Lisa Adam
 2 1674 Mrs Maria Austin
 3 1675 Mrs Ginta Pindard

CLASS 267 - PRESENTATION OF SWEETS OR CHOCOLATES. (8) State variety on back of Exhibit Ticket.

No entries

CLASS 268 - GINGER BREAD HOUSE. No larger than 30cm X 30cm with a base board no larger than 40cm X 40cm. No higher than 40cm, including cleats. Cleats must be attached to base boards for ease of lifting.

- A 1676 Heim Arumisore
 3 1677 Ross Coverdale
 A 1678 Rebecca Dewer
 HC 1679 Rebecca Dower
 A 1680 Kathryn Goldsmith
 1 1681 David On
 A 1682 Ms Johanne Scammell
 2 1683 Mrs Adrian Trevillian

DECORATED CAKE COMPETITION**SPECIAL AWARDS:**

Most Successful Exhibitor, \$100 and rosette, donated by Cake Decorators Association of Victoria. Three points will be awarded for 1st place in each class, 2 points for 2nd place, and one point for 3rd place. In the event of a tie, a count-back will take place. (\$144)

1771 Mrs Maureen Ball

Best Cake in Show: \$100 and perpetual trophy donated by Susie Q Cake Decorating Centre. (\$145)

1782 Mrs Janis O'Neill

Best Arrangement of Sugar Flowers: Rosette donated by Mrs Joy Johnson. (\$146)

1766 Sue Boekbinder

The Valda Seidel-Davies Memorial Award, judges choice, selected from Decorated Cakes classes, trophy donated by Seidel-Davies Family. (\$147)

1771 Mrs Maureen Ball

The Peter Williams Memorial Trophy, encouragement award, memorial trophy & \$30 gift voucher donated by Susie Q Cake Decorating Centre. (\$148)

1714 Janice Mcadam

NOTE: Free standing cakes must have a common base board. Base board not to exceed 60cm at widest point except in Masters Class. Elevated tiers must not overlap base board.

No wires must penetrate icing or cake.

Ribbon, tulle, wire, not-synthetic stamen, edible colouring, piping gel, coconut, post picks & manufactured pillars may be used. Braid, raffia, cord are permitted in presentation. No manufactured ornaments, dry gyp, lace or inedible glitter or cachous allowed unless otherwise stated.

Block, tins or other materials are not permitted in place of cakes. Minimum amount of cake - 250g mixture, 20cm cake. Presentation taken into consideration. Cleats must be attached to all presentation boards. Please indicate whether cake is an original design on entry form.

NOVICE**SPECIAL AWARD:**

Best Decorated Cake selected from the Novice section: \$100 donated by Susie Q Cake Decorating Centre and rosette donated by Mrs Joy Johnson. (\$151)

1707 Mrs Maureen Ball

24 ART CRAFT COOKERY & SCHOOLS

Encouragement Awards (3) selected from Novice Classes: Packet of pettinice icing donated by Australian Bakels Pty Ltd. (\$152)

- 1750 Maryann Borg
- 1744 Mrs Helen Robinson
- 1710 Rosanna Evans

PRIZE MONEY:

Celebration Cake: 1st \$50 donated by Orchard Ready Made icings.

Decorated Cakes Novice: 1st \$25, donated by Cake Decorators Association of Victoria.

except for:

Birthday or Anniversary Cake: 1st \$50 donated by Orchard Ready Made icings.

Traditional Wedding Cake: 1st \$100, donated by Mrs Judee Luke.

Modern Wedding Cake: 1st \$75, 2nd \$35 donated by Susie Q Cake Decorating Centre.

CLASS 275 - CELEBRATION CAKE. Open to exhibitors who have not previously entered the Royal Melbourne Show.

- 2 1684 Maryann Borg
- A 1685 Daniela Calabro
- 1 1686 Loan Thuy Le
- 3 1687 Jennifer Livera
- A 1688 Cathey Visscher

NOTE: Entry in Novice Decorated Cakes is restricted to exhibitors who have not won a 1st prize in the same class at a previous Royal Show.

CLASS 276 - ARRANGEMENT OF SUGAR FLOWERS, incorporating buds and leaves. Flowers should be presented on a background not necessarily a plaque. Wire, tulle, ribbon and non-synthetic stamens permitted. No manufactured ornaments in presentation.

- A 1689 Miss Karen Braybrooke
- 1 1690 Lynne Burch
- A 1691 Filomenia Towers
- A 1692 Julia Duncan
- A 1693 Mrs Janelle Jeffries
- A 1694 Rebecca Marnock
- A 1695 Heather Mccann
- 3 1696 David On
- 2 1697 Mrs Carmel Phillips
- A 1698 Hung Quang Quach
- A 1699 Joan Read
- 1700 Mrs Helen Robinson
- 1701 Mrs Adrian Trevillian

CLASS 277 - PIECE OF SUGAR CRAFT. Painted, flooded, sculptured, moulded or piped flowers presented on a sugar base. Size not to exceed 30cm at widest point including presentation board. Presentation may be on board with cleats.

- 1 1702 Mrs Maureen Ball
- 2 1703 Susan Burke
- A 1704 Rebecca Marnock
- A 1705 Mrs Melva Smith
- 3 1706 Mrs Melissa White

CLASS 278 - CHRISTMAS CAKE.

- 1 1707 Mrs Maureen Ball
- 2 1708 Lynne Burch
- A 1709 Michelle Costello
- 1710 Rosanna Evans
- A 1711 Frances Fairhall
- 3 1712 Lisa Hogan
- C 1713 Anna Lopiccio
- 1714 Janice Mcadam
- A 1715 Mrs Lily Papamihail
- A 1717 Mrs Adrian Trevillian
- A 1718 Mrs Effie Valavanis

CLASS 279 - CHRISTENING CAKE. No more than 2 tiers.

- A 1719 Miss Karen Braybrooke

- A 1720 Mrs Nola Cordell
- A 1721 Frances Fairhall
- 3 1722 Anna Lopiccio
- A 1723 Rebecca Marnock
- 1 1724 Mrs Carmel Phillips
- 2 1725 Mrs Samantha Plowright

CLASS 280 - NOVELTY CAKE. Artificial supports may be used in presentation of cake provided they are concealed.

- A 1726 Michelle Costello
- A 1727 Mrs Judith Crowe
- 3 1728 Kathryn Goldsmith
- A 1729 Vicki Kingdon
- 1 1730 Anna Lopiccio
- A 1731 Rebecca Marnock
- 1732 Janice Mcadam
- 1733 Dianna Spies
- 1734 Miss Leanne Walters
- 2 1735 Michelle Wickham
- 1736 Greg Williams

CLASS 281 - MINIATURE SPECIAL OCCASION CAKE - HAND WORK ONLY. Wire, ribbon, tulle, manufactured non-synthetic stamens or hand made stamens permissible. The base board including the immediate decoration must fit inside a 16cm square box or cube. The cake when covered must not exceed 11cm at the widest point. This class represents a single cake only.

- 2 1737 Carla Cortese
- 1 1738 Maureen Edwards

CLASS 282 - BIRTHDAY OR ANNIVERSARY CAKE. No more than 2 tiers. Candles may be used in presentation.

- 2 1739 Miss Karen Braybrooke
- 1 1740 Julia Duncan
- HC 1741 Kathryn Goldsmith
- 3 1742 Mrs Tas Konstadinopoulos
- A 1743 Anna Lopiccio
- 1744 Mrs Helen Robinson
- 1745 Mrs Melissa White

CLASS 283 - WEDDING CAKE - Traditional. Covered with rolled fondant icing. Free standing cakes to be presented on a common base board.

- 1 1746 Mrs Samantha Plowright
- A 1747 Mrs Helen Robinson
- 2 1748 Lynette Smith
- A 1749 Mrs Melva Smith

CLASS 284 - WEDDING CAKE - Modern. Lace and Extension work not to be included.

- 1750 Maryann Borg
- 1751 Miss Leia Bryant
- 1 1752 Lynne Burch
- A 1753 Filomenia Towers
- 1754 Carla Cortese
- A 1755 Frances Fairhall
- A 1756 Mrs Janelle Jeffries
- A 1757 Rebecca Marnock
- 1758 Heather Mccann
- A 1759 Francesca Mcgregor
- 2 1760 Mrs Josephine Piccolo
- 3 1761 Joan Read
- A 1762 Mrs Helen Robinson
- A 1763 Ms Kay Schaarschmidt
- C 1764 Mrs Effie Valavanis

OPEN

SPECIAL AWARD:

Best Decorated Cake selected from Open Classes: \$200 donated by Cecil and Co. Tinsmiths, and rosette donated by Mrs Joy Johnson. (\$157)

- 1782 Mrs Janis O'Neill

Encouragement Awards (3) selected from Open classes: Packet of pettinice icing donated by Australian Bakels Pty Ltd. (\$158)

- 1733 Dianna Spies
1811 Elsa Zaldivia
1790 Mrs Carmel Phillips

PRIZE MONEY:

Species of Flowers (Australian Natives): 1st \$30, 2nd \$15, donated by The Cake Place.

Decorated Cakes Open: 1st \$30 donated by Cake Decorators Association of Victoria and The Cake Place.

except for:

Christmas Cake: 1st \$75 gift voucher, 2nd \$40 gift voucher donated by Susie Q Cake Decorating Centre.

Traditional Wedding Cake: 1st \$90, 2nd \$25 donated by Cake Decorators Association of Victoria.

Modern Wedding Cake: 1st \$60, donated by Cake Decorators Association of Victoria and The Cake Place.

CLASS 285 - ARRANGEMENT OF SUGAR FLOWERS incorporating buds and leaves. Flowers should be presented on a background not necessarily a plaque. Wire, tulle, ribbon and non-synthetic stamens permitted. No manufactured ornaments in presentation.

- 2 1765 Mrs Maureen Ball
1 1766 Sue Boekbinder
1767 Carla Cortese
A 1768 Mrs Heather Evans
A 1769 John Quai Hoi
3 1770 Elsa Zaldivia

CLASS 286 - PIECE OF SUGAR CRAFT. Painted, flooded, sculptured or moulded piped flowers presented on a sugar base. Size limit not to exceed 30cm at widest point including presentation board. Presentation must be on a board with cleats.

- 1 1771 Mrs Maureen Ball
3 1772 Susan Burke
A 1773 Mrs Nola Cordell
A 1774 Terry Kechayas
A 1775 John Quai Hoi
2 1776 Mr Ken Robinson

CLASS 287 - SPECIES OF FLOWER (AUSTRALIAN NATIVE). One specimen, to scale, with buds and leaves where appropriate. Non-sugar supports and containers (vases etc.) are permitted but will not be considered in judging. Base boards, where used, must not exceed 15cm X 15cm. Please state type on entry form. Will be judged on botanic accuracy as well as technical skill and presentation.

- A 1777 Terry Kechayas
A 1778 John Quai Hoi
A 1779 Mrs Melva Smith

CLASS 288 - DECORATED CAKE. Royal Show or rural theme.

- 3 1780 Mrs Maureen Ball
A 1781 Terry Kechayas
1 1782 Mrs Janis O'Neill
2 1783 Mr Ken Robinson
1784 Craig Wallace

CLASS 289 - BIRTHDAY OR ANNIVERSARY CAKE. One or two tiers. Candles permitted.

- A 1785 John Quai Hoi
1 1786 Mr Ken Robinson

CLASS 290 - MINIATURE SPECIAL OCCASION CAKE. Hand work only. Wire, ribbon, tulle, manufactured non-synthetic stamens or hand made stamens permissible. The base board including the immediate decoration must fit inside a 16cm square box or cube. The cake when covered must not exceed 11cm at the widest point. This class represents a single cake only.

- 3 1787 Mrs Maureen Ball
A 1788 Mrs Nola Cordell
2 1789 Maggie Davis
1790 Mrs Carmel Phillips
1 1791 Mr Ken Robinson

CLASS 291 - CHRISTMAS CAKE.

- 1 1716 Dianna Spies
A 1792 Russell Barker
2 1793 Sue Boekbinder
A 1794 Mrs Nola Cordell
3 1795 Mrs Janis O'Neill

CLASS 292 - WEDDING CAKE - TRADITIONAL. Covered with rolled fondant icing (2 or 3 tiers). Free standing cakes to be presented on a common base board.

- A 1796 Russell Barker
A 1797 Mrs Heather Evans
A 1798 Mrs Judee Luke
A 1799 John Quai Hoi
A 1800 Hung Quang Quach
1 1801 Mr Ken Robinson

CLASS 293 - WEDDING CAKE - MODERN. Lace and Extension work not to be included.

- A 1802 Russell Barker
1 1803 Mr Ken Robinson
A 1804 Mrs Melva Smith

CLASS 294 - NOVELTY CAKE. Artificial supports may be used in presentation of cake provided they are concealed.

- A 1805 Roshelle Assauw
2 1806 Mrs Maureen Ball
A 1807 Jean Marsh
A 1808 Ms Rosina Mattar
1 1809 Mrs Janis O'Neill
A 1810 Mr Ken Robinson
1811 Elsa Zaldivia

MASTERS

SPECIAL AWARD:

Best Decorated Cake selected from Masters class: rosette donated by Mrs Joy Johnson. (\$164)

1813 Mrs Nola Cordell

PRIZE MONEY:

Masters: 1st \$130, 2nd \$50 donated by Orchard Ready Made Icings.

CLASS 295 - MASTERS. Any design, not including plaques or flowers. Base board not to exceed 100cm at widest point.

- 2 1812 Mrs Maureen Ball
1 1813 Mrs Nola Cordell
A 1814 Terry Kechayas
A 1815 Mrs Judee Luke
A 1816 John Quai Hoi

SENIORS

PRIZE MONEY:

Decorated Cakes Seniors: 1st \$30, 2nd \$25, donated by Cake Decorators Association of Victoria Inc. - West Gate Branch.

CLASS 296 - SENIORS. Cake decorated by an exhibitor over 60 years of age. Please indicate date of birth on entry form.

- 2 1817 Mrs Maureen Ball
A 1818 Maureen Edwards
1 1819 Mrs Carmel Phillips

PRESERVES COMPETITION

One entry is permitted in each class by the one exhibitor. ENTRY FEES: \$9.00 per entry.

NOTE: Exhibits (with the exception of Mustards and Cottage Industry Classes) to be exhibited in uniform jars, containing approximately 350gm. Mustards may be in jars approximately 250gm.

Any exhibit which is submitted in a container other than those permitted, shall be excluded from judging and shall not be displayed. All jars to have paraffin or cellophane seals. If paraffin is used, it must be THIN and readily removable.

All exhibits to be labelled for identification e.g. apricot jam, orange marmalade etc. Exhibit ticket and label on same

NOVICE PRESERVES

PRIZE MONEY:

Novice Preserves: 1st \$25 donated by Country Women's Association of Victoria.

NOTE: Open to all exhibitors with no more than two years experience who have not won a 1st prize at any Royal Show.

CLASS 300 - JAM. 1 jar. Any variety.

- | | | |
|---|------|-------------------|
| 1 | 1820 | Clementine Bastow |
| 2 | 1821 | Mr Nick Cowling |
| 3 | 1822 | Janet Macdonald |
| | 1823 | Ms Anthea Parsons |
| | 1824 | Ms Brook Shaune |
| | 1825 | Ross Sprigg |

CLASS 301 - COLLECTION OF JELLIES. 2 varieties. 1 jar of each.

- | | | |
|---|------|-------------------|
| 1 | 1826 | Ms Anthea Parsons |
|---|------|-------------------|

CLASS 302 - HOUSEHOLD MARMALADE. 1 jar.

- | | | |
|---|------|-------------------|
| | 1827 | John Bastow |
| 3 | 1828 | Kenneth Clayton |
| 2 | 1829 | Ms Anthea Parsons |
| 1 | 1830 | Anastasia Salih |

CLASS 303 - LEMON BUTTER. 1 jar.

- | | | |
|---|------|-------------------|
| | 1831 | Jennifer Ellis |
| 1 | 1832 | Ms Anthea Parsons |
| 2 | 1833 | Ms Brook Shaune |
| 3 | 1834 | Mrs Lenore Wesson |

CLASS 304 - MUSTARD PICKLES. 1 jar.

- | | | |
|---|------|-------------------|
| 1 | 1835 | Ms Anthea Parsons |
|---|------|-------------------|

CLASS 305 - TOMATO RELISH. 1 jar.

- | | | |
|---|------|-------------------|
| 1 | 1836 | Ms Anthea Parsons |
| 2 | 1837 | Ms Brook Shaune |

OPEN PRESERVES

PRIZES:

Open Preserves: 1st, Gift basket of product, donated by McKenzie's Herbs and Spices.

BUTTERS

CLASS 306 - LEMON BUTTER. 1 jar.

- | | | |
|-----|------|--------------------|
| | 1838 | Peter Bennett |
| | 1839 | Mrs Helen Blockley |
| 1 | 1840 | Christine Connors |
| | 1841 | Mr Peter Heath |
| 3 | 1842 | Janet Macdonald |
| | 1843 | Jenni Manley |
| | 1844 | Dale Mason |
| | 1845 | Christine McMahon |
| | 1846 | Christine Milne |
| VHC | 1847 | Ms Anthea Parsons |

- | | | |
|----|------|------------------------------|
| 2 | 1848 | Mrs Marg Parsons |
| HC | 1849 | Miss Anne-Marie Primmer |
| | 1850 | Dr Lachlan Shackleton-Fergus |
| C | 1851 | Ms Brook Shaune |
| | 1852 | Lyn Ann Skinner |
| | 1853 | Mrs Lenore Wesson |

CLASS 307 - CURDS OR BUTTERS, other than lemon. 1 jar.

- | | | |
|-----|------|------------------------------|
| A | 1854 | Peter Bennett |
| 1 | 1855 | Mr Peter Heath |
| | 1856 | Janet Macdonald |
| 2 | 1857 | Jenni Manley |
| | 1858 | Dale Mason |
| VHC | 1859 | Mrs Marg Parsons |
| 3 | 1860 | Miss Anne-Marie Primmer |
| | 1861 | Dr Lachlan Shackleton-Fergus |

CHUTNEY AND RELISHES

CLASS 308 - CHUTNEY, FRUIT. Sweet. e.g. oranges, grapes etc. 1 jar.

- | | | |
|-----|------|---|
| | 1862 | Peter Bennett |
| | 1863 | Mrs Helen Dixon |
| 3 | 1864 | Joan Grant |
| VHC | 1865 | Annelise Larsson |
| | 1866 | Dale Mason |
| HC | 1867 | Catherine Mcglead |
| | 1868 | Christine McMahon |
| A | 1869 | Christine Milne |
| A | 1870 | Miss Gabrielle O'Brien |
| | 1871 | Ms Anthea Parsons |
| 1 | 1872 | Miss Anne-Marie Primmer |
| | 1873 | Ms Lexi Rose |
| | 1874 | Mrs Genevieve Schwarze CENTRAL & UPPER GOULBURN |
| | 1875 | Dr Lachlan Shackleton-Fergus |
| 2 | 1876 | Mitty Williams |

CLASS 309 - CHUTNEY, VEGETABLE. e.g. tomato, cucumber. 1 jar.

- | | | |
|-----|------|------------------------------|
| VHC | 1877 | Mrs Sarah Davidson |
| 1 | 1878 | Louis D'Cruz |
| | 1879 | Mrs Helen Dixon |
| | 1880 | Mr Mark Gannon |
| HC | 1881 | Dale Mason |
| 2 | 1882 | Miss Anne-Marie Primmer |
| 3 | 1883 | Ms Lexi Rose |
| | 1884 | Mary Ryan |
| | 1885 | Dr Lachlan Shackleton-Fergus |

CLASS 310 - TOMATO RELISH. 1 jar.

- | | | |
|----|------|-------------------------|
| | 1886 | Carol Coghlan |
| | 1887 | Mrs Helen Dixon |
| | 1888 | Mrs Margaret Eggers |
| 1 | 1889 | Clinton Mackay |
| 3 | 1890 | Dale Mason |
| | 1891 | Catherine Mcglead |
| | 1892 | Ms Anthea Parsons |
| | 1893 | Mrs Marg Parsons |
| HC | 1894 | Miss Anne-Marie Primmer |
| 2 | 1895 | Ms Lexi Rose |
| | 1896 | Ms Brook Shaune |
| | 1897 | June Smith |

FRUITS

CLASS 311 - FRUIT MINCE. 1 jar.

- | | | |
|---|------|-------------------------|
| A | 1898 | Peter Bennett |
| | 1899 | Mrs Helen Blockley |
| 2 | 1900 | Christine Connors |
| 3 | 1901 | Janet Macdonald |
| A | 1902 | Catherine Mcglead |
| | 1903 | Miss Gabrielle O'Brien |
| 1 | 1904 | Miss Anne-Marie Primmer |

CLASS 312 - PRESERVED FRESH FRUIT. Up to 3 jars, any variety. Exhibits in this class to be in Fowlers Vacola bottles.

- 1 1905 Mr Nick Cowling
A 1906 Miss Anne-Marie Primmer

JAMS AND JELLIES

CLASS 312A - BERRY JAM. 1 jar.

- 1907 Peter Bennett
1908 Mrs Sarah Davidson
1909 Louis D'Cruz
1910 Mrs Helen Dixon
3 1911 Mrs Margaret Eggers
1 1912 Joan Grant
2 1913 Mr Peter Heath
1914 Mr Paul Jones
VHC 1915 Janet Macdonald
1916 Jenni Manley
1917 Dale Mason
A 1918 Catherine Mcglead
1919 Mrs Marg Parsons
1920 Miss Anne-Marie Primmer
1921 Ms Lexi Rose
1922 Mrs Genevieve Schwarze CENTRAL & UPPER GOULBURN
1923 Dr Lachlan Shackleton-Fergus
1924 Ms Brook Shaune

CLASS 313 - JAM, OTHER THAN BERRY. 1 jar.

- 1925 Peter Bennett
VHC 1926 Mrs Sarah Davidson
1927 Mrs Helen Dixon
2 1928 Mrs Margaret Eggers
1929 Mr Paul Jones
1930 Dale Mason
1931 Catherine Mcglead
1932 Mrs Marg Parsons
HC 1933 Ms Anthea Parsons
1 1934 Miss Anne-Marie Primmer
1935 Ms Lexi Rose
3 1936 Mrs Genevieve Schwarze CENTRAL & UPPER GOULBURN
HC 1937 Ms Brook Shaune
1938 Ross Sprigg

CLASS 314 - COLLECTION OF JAMS excluding marmalade. 3 varieties, 1 jar of each.

- 1939 Peter Bennett
HC 1940 Dale Mason
1941 Catherine Mcglead
3 1942 Mrs Marg Parsons
1 1943 Miss Anne-Marie Primmer
HC 1944 Ms Lexi Rose
2 1945 Mrs Genevieve Schwarze CENTRAL & UPPER GOULBURN
1946 Dr Lachlan Shackleton-Fergus
1947 Ms Brook Shaune

CLASS 315 - COLLECTION OF JELLIES. 2 varieties, 1 jar of each.

- 1948 Peter Bennett
1949 Ms Robyn Calder
1950 Carol Coghlan
HC 1951 Louis D'Cruz
VHC 1952 Ken Dorr
1953 Mrs Susan Hooper
1954 Catherine Mcglead
1955 Mrs Marg Parsons
2 1956 Miss Anne-Marie Primmer
1 1957 Ms Lexi Rose
3 1958 Mrs Genevieve Schwarze CENTRAL & UPPER GOULBURN
HC 1959 Dr Lachlan Shackleton-Fergus

CLASS 316 - SAVOURY HERB JELLY. 1 jar.

- 3 1960 Louis D'Cruz

- 1961 Ken Dorr
A 1962 Christine McMahon
A 1963 Christine Milne
1964 Ms Anthea Parsons
1 1965 Miss Anne-Marie Primmer
2 1966 Mrs Genevieve Schwarze CENTRAL & UPPER GOULBURN

CLASS 317 - SHRED OR EXHIBITION MARMALADE. 1 jar.

- 1 1967 Peter Bennett
1968 John Challis
3 1969 Ken Dorr
2 1970 Ms Lexi Rose
1971 Mrs Genevieve Schwarze CENTRAL & UPPER GOULBURN

CLASS 318 - HOUSEHOLD MARMALADE, BREAKFAST/CHUNKY. 1 jar.

- 1972 John Bastow
1973 Peter Bennett
3 1974 Mrs Sarah Davidson
1975 Mrs Helen Dixon
1976 Ken Dorr
2 1977 Joan Grant
1978 Mrs Susan Hooper
1979 Annelise Larsson
1 1980 Janet Macdonald
1981 Dale Mason
A 1982 Catherine Mcglead
1983 Ms Lexi Rose
HC 1984 Mrs Genevieve Schwarze CENTRAL & UPPER GOULBURN
1985 Dr Lachlan Shackleton-Fergus

MUSTARDS AND PICKLES

NOTE: Pickles, whole in vinegar or brine, must be in jars containing approximately 375ml, which have screw top lids or clamped lids.

CLASS 319 - MUSTARDS MADE FROM SEED. 1 jar.

- A 1986 Peter Bennett
1987 Janet Macdonald
1988 Miss Gabrielle O'Brien
1 1989 Miss Anne-Marie Primmer
3 1990 Miss Sue Ramm
2 1991 Mitty Williams

CLASS 320 - MUSTARD PICKLES. 1 jar.

- HC 1992 Peter Bennett
1993 Dale Mason
1994 Miss Gabrielle O'Brien
3 1995 Ms Anthea Parsons
1 1996 Mrs Marg Parsons
VHC 1997 Miss Anne-Marie Primmer
2 1998 Ms Lexi Rose

SAUCES AND VINEGARS

NOTE: All exhibits of sauces to be in appropriate sauce bottles (swing or screw top) containing no more than 500 ml. No corked bottles allowed.

CLASS 321 - TOMATO SAUCE. 1 bottle.

- 1999 Carol Coghlan
VHC 2000 Mr Paul Jones
2001 Clinton Mackay
VHC 2002 Jenni Manley
2003 Catherine Mcglead
2 2004 Richard Mulvany
2005 Ms Anthea Parsons
2006 Mrs Marg Parsons
1 2007 Miss Anne-Marie Primmer
3 2008 Ms Lexi Rose
2009 Mitty Williams

CLASS 322 - PLUM SAUCE. 1 bottle.

- 3 2010 Peter Bennett
1 2011 Mrs Helen Blockley

28 ART CRAFT COOKERY & SCHOOLS

- VHC 2012 Louis D'Cruz
2013 Ms Teresa Hill
VHC 2014 Dale Mason
2015 Catherine Mcglead
2 2016 Mrs Marg Parsons
2017 Ms Anthea Parsons
2018 Miss Anne-Marie Primmer
2019 Mrs Genevieve Schwarze CENTRAL & UPPER GOULBURN

CLASS 323 - WORCESTERSHIRE SAUCE. 1 bottle.

- 1 2020 Jim Beasley
VHC 2021 Mrs Helen Blockley
2022 Mr Charlie Gall
2023 Lyn Gall
2024 Ms Teresa Hill
2025 Jenni Manley
2026 Dale Mason
VHC 2027 Catherine Mcglead
2028 Miss Gabrielle O'Brien
3 2029 Mrs Marg Parsons
2030 Ms Anthea Parsons
2031 Miss Anne-Marie Primmer
2032 Mrs Genevieve Schwarze CENTRAL & UPPER GOULBURN
2033 Dr Lachlan Shackleton-Fergus
2 2034 Mitty Williams

CLASS 324 - SWEET SAUCES. To be used as a dessert. 1 bottle.

- A 2035 Mark Bladon
3 2036 Dale Mason
A 2037 Catherine Mcglead
2038 Miss Gabrielle O'Brien
1 2039 Miss Anne-Marie Primmer
2 2040 Miss Sue Ramm

CLASS 325 - SAVOURY SAUCES. Used to accompany meat. 1 bottle.

- 3 2041 Mark Bladon
2 2042 Catherine Mcglead
A 2043 Richard Mulvany
1 2044 Miss Anne-Marie Primmer
HC 2045 Mitty Williams

CLASS 326 - HERBED VINEGAR. 1 bottle.

- 2046 Jenni Manley
1 2047 Catherine Mcglead
3 2048 Miss Anne-Marie Primmer
2049 Miss Sue Ramm
2 2050 Mrs Genevieve Schwarze CENTRAL & UPPER GOULBURN
2051 Dr Lachlan Shackleton-Fergus
2052 Ms Brook Shaune

ONE PERSON'S WORK

CLASS 327 - ONE PERSON'S WORK - PRESERVES. Exhibitors in this class are required to submit a choice of any 6 of the following, 1 jar of each. Presentation taken into consideration.

- VHC 2053 Peter Bennett
2 2054 Catherine Mcglead
3 2055 Miss Anne-Marie Primmer
1 2056 Ms Lexi Rose

All entries in this class MUST be in uniform standard 350g - 500g (375ml) jars.

Jar of jam, any variety

Jar of mustard pickles

Jar of lemon butter

Jar of tomato relish

Jar of relish (other than Tomato)

Jar of jelly, any variety

Jar of marmalade

Jar of chutney, any variety

Bottle of tomato sauce (500ml screw top bottle).

Bottle of Worcestershire sauce (500ml screw top bottle).

COTTAGE INDUSTRY

NOTE: Open to individuals or groups who make preserves to sell under a Cottage Industry name and labelled accordingly e.g. Mrs Jelly's Jams and Pickles. These classes may be entered under Company name AND be presented in jars and bottles ready for sale.

Exhibitors must include the following labelling requirements:

- name of product
- ingredient listing
- date marking
- directions for use & storage

CLASS 328 - BERRY JAM. 1 jar.

- VHC 2057 Banksia Fine Foods
2 2058 Mrs Helen Dixon
1 2059 Dale Mason
3 2060 Catherine Mcglead
HC 2061 Ms Lexi Rose

CLASS 329 - JAM, OTHER THAN BERRY. 1 jar.

- 1 2062 Banksia Fine Foods
3 2063 Mrs Helen Dixon
2064 Dale Mason
2 2065 Catherine Mcglead
2066 Ms Lexi Rose

CLASS 330 - CHUTNEY. 1 jar.

- 2067 Banksia Fine Foods
2 2068 Mrs Helen Dixon
3 2069 Dale Mason
2070 Catherine Mcglead
1 2071 Ms Lexi Rose

CLASS 331 - RELISH. 1 jar.

- 2 2072 Banksia Fine Foods
1 2073 Mrs Helen Dixon
2074 Dale Mason
2075 Catherine Mcglead
3 2076 Ms Lexi Rose

CLASS 332 - SAVOURY SAUCE. 1 bottle.

- 1 2077 Banksia Fine Foods
2078 Dale Mason
3 2079 Catherine Mcglead
2 2080 Yumm Dressings

CLASS 333 - SWEET SAUCE. 1 bottle.

- 2 2081 Banksia Fine Foods
1 2082 Dale Mason
A 2083 Catherine Mcglead

JUNIOR & SCHOOL COMPETITION

Exhibits which do not meet the criteria of each section as set out in this Schedule will not be judged or displayed.

One entry is permitted in each class by the one exhibitor unless otherwise stated. School entry limits apply. Please refer to notes in each section.

Open to Juniors and Students provided they are between the ages of 5 and 18 at the commencement of the current ENTRY FEE: \$5.00 per entry.

SPECIAL AWARDS:

The Janice Gray Memorial Award. Prize: \$100, Rosette and Plaque, awarded to the most successful school.

2343 Genazzano FCJ College:

The Royal Agricultural Society of Victoria Limited Student Championship awarded for the two most outstanding entries of art or craft in the Junior and School Competitions. Prize: Plaque donated by the Royal Agricultural Society of Victoria. (\$169)

2320 Norwood Secondary College: LIANA ABFALTER
2704 Jacinta Hogan

NOTE: It is the responsibility of the school to enter students into the correct class. Substitute names or transfers are not permitted in the Junior & School competitions.

Age of student must be included in the box provided on the exhibit ticket.

Students' names may be entered on the entry form. However, if a student's name is not submitted on the entry form, only the schools name will appear on the exhibit ticket and prize card. It will be the responsibility of the school to insert the correct student's name if required.

RESTRICTED - SPECIAL NEEDS

NOTE: Open to students who attend a special school, or have the assistance of an integration aid. Type of disability must be stated on entry form. No limit on entries.

CLASS 350 - GROUP ENTRY. Any article.

1 2084 Baltara School - Ascot Vale Campus
2 2085 Glenroy Specialist School Vcal: GROUP 1

CLASS 351 - POTTERY. Not more than 36cm in any direction.

1 2086 Western Autistic School: TREVOR CULLETON
2 2087 Western Autistic School: TEGAN CONNOR

CLASS 352 - MISCELLANEOUS. Articles not previously catered for.

1 2088 Baltara School - Ascot Vale Campus
2 2089 Adrian Salvatore

ART - PRIMARY

A limit of ten entries per class per school applies.

NOTE: Name, Year, Level, Age of student and school represented must appear on the back of each exhibit.

Exhibits to be no larger than A4 size.

CLASS 353 - PAINTING OR DRAWING. Original, in any medium. Grades 1 & 2.

C 2090 Ascot Vale West Primary School: ISAIAH LILIKAKIS
2091 Ascot Vale West Primary School: ALICE DAVENPORT
2092 Avoca Primary School: RORY MEAD
2093 Eleanor Bladon
2094 Sophia James
2095 Willis Medwell
2096 Mount Hira College: EMIR SAN
3 2097 Mount Hira College: RECEP ULUKAY Kookaburra
2098 Overnewton Anglican Community College: JOSHUA GEORGES
2099 Overnewton Anglican Community College: CAITLYN NGUYEN
2100 Overnewton Anglican Community College: ELEANOR BLADON
2101 Overnewton Anglican Community College: TIMOTHY BIZOS
2102 Overnewton Anglican Community College: LUKE PARKE
2103 Overnewton Anglican Community College: TIFFANY TRUONG
2104 Overnewton Anglican Community College: STUDENT 8
2105 Overnewton Anglican Community College: STUDENT 10
2106 Overnewton Anglican Community College: STUDENT 9
2107 Overnewton Anglican Community College: NATASHA BUHAGIAR
2108 Overnewton Anglican Community College: LUKE PARKE
2109 Renaissance School of Art: AMAR KAVAR
2110 Renaissance School of Art: SOHAM KAVAR
2111 Gabriella Serrano
C 2112 St Andrews Christian College: JACK CASSIDY
2113 St Andrews Christian College: JOE LAMPERD
2114 St Andrews Christian College: JOCELYN WIDJAJA
2115 St Andrews Christian College: KIT HO
2116 St Andrews Christian College: ADRIAN TAN
2117 St Andrews Christian College: HYELEE CHO
2118 St Andrews Christian College: RACHEL LY
2119 St Andrews Christian College: MATTHEW KAYE

2120 St Andrews Christian College: SCARLETT CHEN
2121 Strathmore North Primary School: JORDAN REDDISH
2122 Strathmore North Primary School: OLIVER NICHOLAS
2123 Strathmore North Primary School: MARCI SCOTT
1 2124 Strathmore North Primary School: ILUKA SAX
2125 Strathmore North Primary School: GRACIE HALL
2126 Strathmore North Primary School: ESRA DOGANER
2127 Strathmore North Primary School: ANUSHI ILANGAMAGE
2128 Strathmore North Primary School: EVA FOND
2129 Strathmore North Primary School: KATE BOUCKLEY
2 2130 Strathmore North Primary School: SELIN OGE

CLASS 354 - PAINTING OR DRAWING. Original, in any medium. Grades 3 & 4.

3 2131 Ascot Vale West Primary School: EWAN CLARKE-MCINTYRE
2132 Ascot Vale West Primary School: JOSEPH HALL
2133 Ascot Vale West Primary School: ELIZABETH BIRCH
2134 Avoca Primary School: ALEXANDER DIAZ
1 2135 Avoca Primary School: TIARNA PARENTE
2136 Oliver James
2137 Renaissance School of Art: TULSI KAVAR
2138 Isabella Serrano
2139 St Andrews Christian College: JESSICA SIM
2140 St Andrews Christian College: MATTHEW MAXIMILLIAN
2141 St Andrews Christian College: NATHAN MANN
2 2142 St Andrews Christian College: DAVID ANDERSON
2143 St Andrews Christian College: GLEN LAUW
2144 St Andrews Christian College: BETHANY CROTTY
2145 St Andrews Christian College: ALICE SIEN
2146 St Andrews Christian College: ISABELLA HARRE
2147 St Andrews Christian College: LAURA LIM
2148 St Andrews Christian College: YVONNE YONG
2149 Strathmore North Primary School: JACKSON LEACH
2150 Strathmore North Primary School: SHANELLE TOBGUI
2151 Strathmore North Primary School: RACHAEL HATHERLEY
2152 Strathmore North Primary School: CARLY HARRISON
2153 Strathmore North Primary School: STEPHANIE GILPIN
2154 Strathmore North Primary School: JULIA BOUCKLEY
2155 Strathmore North Primary School: JESSICA DORAN
C 2156 Strathmore North Primary School: ASHLEIGH FORD
2157 Strathmore North Primary School: HAYDEN EASON
2158 Strathmore North Primary School: KATE HORTIN

CLASS 355 - PAINTING AND DRAWING. Original, in any medium. Grades 5 & 6.

2 2159 Ascot Vale West Primary School: ZOE MALONE
2160 Ascot Vale West Primary School: LUIS ROMERO
2161 Ascot Vale West Primary School: MEGAN LOWRY
2162 Ascot Vale West Primary School: BONNIE LETHLEAN
2163 Ascot Vale West Primary School: BERNADETTE HALL
2164 Ascot Vale West Primary School: VICTORIA COTTEE
2165 Avoca Primary School: TAMARA WARDLAW
2166 Avoca Primary School: CARLEY HARRIS
2167 Avoca Primary School: JOHN KOERNER
2168 Avoca Primary School: BRIDGET EPWORTH
2169 Avoca Primary School: GEORGIA HOWELL
2170 Genazzano FCJ College: SANDRA MINAS
2171 Genazzano FCJ College: MADELINE AMPT
2173 Genazzano FCJ College: ALICIA CHEN
2174 Genazzano FCJ College: MADELINE WARRILLON
2175 Genazzano FCJ College: LUCY DAVIDSON
A 2176 Genazzano FCJ College: EMMA CHOONG
2178 Genazzano FCJ College: SHONA BISCHOF
2182 Pollyanna Guthrie
2183 Marcus Hicks
2184 Mount Hira College: NURCAN DURAK Greele Amphora
2185 Mount Hira College: HAKAN YILDIZ Monster Truck
2186 Mount Hira College: SELIN CICEK Cubist
1 2187 Mount Hira College: EDA SENER Spirit
2188 Mount Hira College: SINEM ERCINGOZ Dress Design
3 2189 Mount Hira College: YASIN DURAK
2190 Renaissance School of Art: LEFTERI EMBESLIDIS
2191 Renaissance School of Art: ANGEL ENGLISH
2192 Dominique Salvatore
2193 Audrey Seward

30 ART CRAFT COOKERY & SCHOOLS

- 2194 St Andrews Christian College: MATTHEW KUO
 2195 St Andrews Christian College: PHOEBE NAYLOR
 2196 St Andrews Christian College: ELLIE CATCHPOOLE
 C 2197 St Andrews Christian College: HANSOL LEE
 2198 St Andrews Christian College: KEE WHYE CHIN
 2199 St Andrews Christian College: THOMAS HARVEY
 2200 St Andrews Christian College: ALEX SPANOS
 2201 St Andrews Christian College: ANDREW CHOI
 2202 St Andrews Christian College: APRYL YII
 2203 Strathmore North Primary School: INUSHI ILANGAMAGE
 2204 Strathmore North Primary School: BETHANY ALLDAY
 2205 Strathmore North Primary School: MADELINE BREARLEY
 2206 Strathmore North Primary School: CHLOE BRUSHFIELD
 2207 Strathmore North Primary School: VIJAY DENINO
 2208 Strathmore North Primary School: JESSE HUF
 2209 Strathmore North Primary School: TIANNA CAIO
 2210 Strathmore North Primary School: MADDISON MCCONNELL
 2211 Strathmore North Primary School: MADELEINE FERRARA
 2212 Strathmore North Primary School: JOSEPH PICCIONE
 C 2213 Sarah-Rose Tooke
 A 2214 Lara Tsekouras
 A 2215 Clare Warren

ART - SECONDARY

A limit of ten entries per class per school applies.

PRIZE MONEY:

Art Secondary: 1st: \$25 donated by Mrs J.H.H. Sleigh.

NOTE: Name, Year Level, Age of student and School represented must appear on the back of each exhibit.

Entries in Art Secondary to be mounted and unframed, except V.C.E. work, which can be framed.

Framed pieces must have suitable hanging devices to take the weight of the paintings including canvas stretched on board without frames. Wire, when tight, must be 5cm from the top of the painting. String is NOT satisfactory.

Size, including mount, not larger than 100cm x 100cm. No more than 8cm border on mount. Any mounts over 8cm will not be accepted. Artwork exceeding these size restrictions will not be displayed.

CLASS 356 - PAINTING - OIL, WATER COLOUR OR ACRYLIC. Original, any subject. Levels 7 & 8.

- 2216 Marguerite Gibson
 3 2217 Tegan New
 2218 Norwood Secondary College: LAUREN VERDINO
 2219 Norwood Secondary College: JUSTIN MYERS
 2 2220 Renaissance School of Art: WALT ISAACSON
 2221 Renaissance School of Art: CLEMENTINE ISAACSON
 2222 St Andrews Christian College: KEVIN HONG
 C 2223 St Andrews Christian College: ESTHER CHOI
 1 2224 St Andrews Christian College: JESSICA BONG
 2225 St Andrews Christian College: KATELYN PARRY
 2226 St Andrews Christian College: CHRISTOPHER HEATH
 2227 St Andrews Christian College: JENNY YUN
 2228 St Andrews Christian College: FELICIA LAUW
 C 2229 St Andrews Christian College: LAURA LEE
 2230 St Andrews Christian College: MATTHEW SPENCER
 2231 St Andrews Christian College: MATTHEW GVALDA
 2232 Westall Secondary College: BILLIE HENRIQUEZ
 2233 Westall Secondary College: MILLA TOGAFAU
 2234 Westall Secondary College: NGA TANGA
 2235 Westall Secondary College: LETI FAATAURAA
 2236 Westall Secondary College: VIVIAN LAM

CLASS 357 - PAINTING - OIL, WATER COLOUR OR ACRYLIC. Original, any subject. Levels 9 & 10.

- 1 2237 Genazzano FCJ College: EDWENA PURNELL
 2238 Genazzano FCJ College: NICOLA BERTO
 2239 Genazzano FCJ College: CLARE WEBER
 2240 Genazzano FCJ College: TESS RANGELOV
 2241 Genazzano FCJ College: THERESE COLES
 2242 Genazzano FCJ College: CAMILLA FLOOK
 2243 Genazzano FCJ College: MEGAN HANDLEY
 3 2244 Loreto Mandeville Hall: BRIDGETTE GORMAN

- 2245 Loreto Mandeville Hall: STUDENT 1
 2246 Loreto Mandeville Hall: STUDENT 2
 HC 2247 Loreto Mandeville Hall: STUDENT 3
 2248 Loreto Mandeville Hall: STUDENT 4
 C 2249 Loreto Mandeville Hall: STUDENT 5
 2250 Loreto Mandeville Hall: STUDENT 6
 2251 Loreto Mandeville Hall: STUDENT 7
 2252 Loreto Mandeville Hall: STUDENT 12
 2 2253 Loreto Mandeville Hall: ELIZABETH PATTISON
 2254 Loreto Mandeville Hall: SUSAN HODGMAN
 2255 Loreto Mandeville Hall: STUDENT 9
 2256 Loreto Mandeville Hall: STUDENT 10
 2257 Loreto Mandeville Hall: STUDENT 8
 2258 Loreto Mandeville Hall: CAITLYN BURQI
 2259 Loreto Mandeville Hall: CHARLOTTE FELLAY
 2260 Loreto Mandeville Hall: STUDENT 11
 2261 Therese Montalto
 2262 Norwood Secondary College: NATHAN WOCKER
 2263 Norwood Secondary College: JAYDE CAMPBELL
 2264 Norwood Secondary College: KATE BETHUNE
 2265 Norwood Secondary College: CARLA JONES
 2266 Norwood Secondary College: BECKY BULLUSS
 2267 Norwood Secondary College: REBEKAH LAUKAVT

CLASS 358 - PAINTED IMAGE ANY MEDIA. Original. Levels 11 & 12.

- 2268 Genazzano FCJ College: STEPHANIE GALLAGHER
 2269 Genazzano FCJ College: ERIN DALTON
 C 2270 Genazzano FCJ College: OLIVIA LUKAITIS
 2271 Genazzano FCJ College: EDWINA STALTARI
 2272 Genazzano FCJ College: AMY MCNEILL
 3 2273 Genazzano FCJ College: STEPHANIE ONGARELLO
 2274 Genazzano FCJ College: GEORGIA UEBERGANG
 2 2275 Genazzano FCJ College: ADRIENNE GIULIANO
 2276 Genazzano FCJ College: SUZANNA DAINTON
 2277 Genazzano FCJ College: REBECCA TURTON
 A 2278 Overnewton Anglican Community College: STUDENT 6
 A 2279 Overnewton Anglican Community College: STUDENT 5
 2280 Overnewton Anglican Community College: STUDENT 2
 2281 Overnewton Anglican Community College: STUDENT 4
 1 2282 Overnewton Anglican Community College: STUDENT 3
 2283 Overnewton Anglican Community College: CORY ADLER
 HC 2284 Steven Tarkasis
 2346 Norwood Secondary College: ERIC FON

CLASS 359 - DRAWING. Original. Levels 7 & 8. Pencil, Ink Conte, Charcoal (which must be sprayed to set) and/or mixture of the stated medium may be used.

- 1 2285 Jessica Davidson
 2286 Genazzano FCJ College: ISABEL ZANDEGU
 2287 Genazzano FCJ College: CARLA DI FAGIO
 2288 Genazzano FCJ College: LEELA WILSON
 2289 Genazzano FCJ College: MADELINE RACKHAM
 2290 Genazzano FCJ College: EMILY FLOWERS
 2 2291 Highvale Secondary College: FEDOR SHUGAI
 C 2292 Norwood Secondary College: KYLIE LI
 3 2293 Norwood Secondary College: EMILY MISHIOS
 2294 Norwood Secondary College: MITCHELL MATT
 A 2295 Overnewton Anglican Community College: STUDENT 2
 A 2296 Overnewton Anglican Community College: STUDENT 1
 A 2297 Overnewton Anglican Community College: STUDENT 3
 A 2298 Overnewton Anglican Community College: STUDENT 5
 A 2299 Overnewton Anglican Community College: STUDENT 4

CLASS 360 - DRAWING. Original. Levels 9 & 10. Pencil, Ink Conte, Charcoal (which must be sprayed to set) and/or mixture of the stated medium may be used.

- 2 2300 Genazzano FCJ College: ALICE BERIZZI
 3 2301 Genazzano FCJ College: KATHARINE TAYLOR
 2302 Genazzano FCJ College: HILARY DUFF
 2303 Genazzano FCJ College: LAURA GARITA
 2304 Matthew Giannoukas
 2305 Penelope Hicks
 1 2306 Loreto Mandeville Hall: STUDENT 3

- 2307 Loreto Mandeville Hall: STUDENT 2
- C 2308 Loreto Mandeville Hall: STUDENT 1
- 2309 Therese Montalto
- 2310 Norwood Secondary College: SIBEL UGRASBUL
- 2311 Norwood Secondary College: MARCUS RADTKE
- 2312 Norwood Secondary College: JORDAN ANDREWS
- 2946 Loreto Mandeville Hall: STUDENT 4

CLASS 361 - DRAWING. Original. Levels 11 & 12. Pencil, Ink Conte, Charcoal (which must be sprayed to set) and/or mixture of the stated medium may be used.

- 2313 Genazzano FCJ College: MIA DI GIAMBATTISTA
- 2314 Genazzano FCJ College: NADIA MATTARUCCO
- 2315 Genazzano FCJ College: ERICA MARDJETKO
- C 2316 Genazzano FCJ College: EDWINA STALTARI
- 2 2317 Genazzano FCJ College: SARAH GILLISON
- 2318 Genazzano FCJ College: LUCY HALL
- C 2319 Genazzano FCJ College: ANTHEA SMITH
- 1 2320 Norwood Secondary College: LIANA ABFALTER
- 3 2321 Norwood Secondary College: ERIC FON
- 2322 Norwood Secondary College: STEVEN TARKASIS
- 2323 Norwood Secondary College: ROD LAWRENCE

CLASS 362 - PRINT MAKING. Copy and original work acceptable. May include screen print, etching, lino print, lithography and mono print. Excluding fabric print or batik work. Age of exhibitor must be included on the Exhibit ticket. Up to and including Year 9.

- 2324 Genazzano FCJ College: NADINE MANOLY
- 2325 Genazzano FCJ College: HOLLY HAWKINS
- 2326 Genazzano FCJ College: ELEANOR DANEK
- 2327 Genazzano FCJ College: VICTORIA COSTA
- 2 2328 Genazzano FCJ College: ISABELLE MCMAHON
- 1 2329 Genazzano FCJ College: COURTNEY HERRON
- 2330 Genazzano FCJ College: KIRSTY KRUMPLES
- 2331 Genazzano FCJ College: MARLENE ATTALLAH
- 2332 Genazzano FCJ College: CLAIRE INGHAM
- 2333 Loreto Mandeville Hall: ELLEN COLLITY
- 3 2334 Loreto Mandeville Hall: MADELINE CENEDESE
- C 2335 Loreto Mandeville Hall: BRIDGET BOND
- C 2336 Renaissance School of Art: WALT ISAACSON
- 2337 Renaissance School of Art: CLEMENTINE ISAACSON
- 2338 Westall Secondary College: OLIVIA LEE
- 2339 Westall Secondary College: CHRISTINA TAPARA
- 2340 Westall Secondary College: SARA SANTOS-OLIVEIRA
- 2341 Westall Secondary College: AMIO CARLOS

CLASS 363 - PRINT MAKING. Copy and original work acceptable. May include screen print, etching, lino print, lithography and mono print. Excluding fabric print or batik work. Age of exhibitor must be included on the Exhibit ticket. Levels 10 to 12.

- C 2342 Genazzano FCJ College: MADELINE WOOD
- 1 2343 Genazzano FCJ College: ANNA MORRISON
- 2344 Genazzano FCJ College: CASSIE FUTCHER
- 2 2345 Mount Hira College: ESRA KIRMACI Self Portrait
- 2347 Norwood Secondary College: SAMANTHA COLLINS
- 2348 Norwood Secondary College: STEVEN TARKASIS
- 2349 Norwood Secondary College: KATHERINE LARSEN
- 3 2350 Norwood Secondary College: MONIQUE RADTKE

ART - EXPERIMENTAL

PRIZE MONEY:

Art experimental: 1st \$20, donated by Mrs J.H.H. Sleigh.

NOTE: Individual or school group entries may be submitted. Age of student must be printed on exhibit ticket.

There is no restriction on media. Entries to be 3-dimensional. Teachers please watch for overall measurement 100cm x 100cm, including supporting frame.

Must be free standing.

CLASS 364 - EXPERIMENTAL ART. Any subject. Levels 7 to 8.

- 2361 Overnewton Anglican Community College: GROUP 2 - KEILOR CAMPUS YEAR 8

- 1 2362 Overnewton Anglican Community College: GROUP 1 - KEILOR CAMPUS YEAR 8
- 2 2363 St Andrews Christian College: VIVIENNE ZEE
- 3 2364 St Andrews Christian College: DANIEL SIEN

CLASS 365 - EXPERIMENTAL ART. Any subject. Levels 9 to 10.

- 3 2365 Genazzano FCJ College: ELOISE HOLLINS
- 1 2366 Genazzano FCJ College: CAROLINE PIVA-GIBLETT
- 2 2367 Genazzano FCJ College: ALEXANDRA SIMPSON
- 2368 Genazzano FCJ College: JULIENNE O'ROURKE
- 2369 Chloe Rees

CLASS 366 - EXPERIMENTAL ART. Any subject. Levels 11 to 12.

- 1 2370 Norwood Secondary College: JARRYD RENTON

CLASS 367 - COLLAGE. Not larger than A3 size. Can use heavier grade of paper or cardboard. Pastels and watercolour can be used as outline and background only. Variety of materials can be used e.g. tissue Paper, material, Fabric, Paper, Plastic, String etc. Open Class. Age of exhibitor must be on exhibit ticket.

- 2371 Genazzano FCJ College: ELOISE HOLLINS
- 2372 Genazzano FCJ College: ALEXANDRA SIMPSON
- 2373 Genazzano FCJ College: SARAH EILENBERG
- 2374 Genazzano FCJ College: SARAH ONGARELLO
- 2375 Genazzano FCJ College: JULIENNE O'ROURKE
- C 2376 Genazzano FCJ College: CAROLINE PIVA GIBLETT
- 2377 Genazzano FCJ College: SAMANTHA SMITH
- 2378 Genazzano FCJ College: ANGELA RADATTI
- 2379 Genazzano FCJ College: REBECCA MEWIS
- 2380 Pollyanna Guthrie
- 2381 Mount Hira College: YASIN DURAK
- 2382 Overnewton Anglican Community College: THAO NGUYEN
- 2383 Overnewton Anglican Community College: IAN PRESTAGE
- 2384 Overnewton Anglican Community College: PATRICK SABO
- 2385 Overnewton Anglican Community College: VAN LY
- 2386 Overnewton Anglican Community College: TENEALLE HAWKE
- 2387 Overnewton Anglican Community College: SONJA DAWSON
- 2388 Overnewton Anglican Community College: REBECCA JOHNSON
- 2389 Overnewton Anglican Community College: MATTHEW HOUSE
- 2390 Overnewton Anglican Community College: LISA GARRETTO
- 2391 Overnewton Anglican Community College: ANTHONY HURST
- 3 2392 St Andrews Christian College: LAURA LEE
- 2393 St Andrews Christian College: PRIYA JEVAATH
- 2394 St Andrews Christian College: MARIA PARK
- 1 2395 St Andrews Christian College: LEE KERKVLIT
- C 2396 St Andrews Christian College: ISAAC NAYLOR
- 2 2397 St Andrews Christian College: DANIEL HARVEY

PHOTOGRAPHY

PRIZEMONEY:

Junior Photography: 1st \$25 donated by Mrs J.H.H. Sleigh.

NOTE: Exhibits must be fastened with velcro dots to avoid damage to exhibit and mounted ready to hang.

CLASS 368 - PHOTOGRAPHY BLACK & WHITE OR COLOUR. Original work of exhibitor to include developing and printing by the student. Size including mount must not exceed 25cm X 30cm. Levels 9 to 12.

- 2398 Genazzano FCJ College: SARA TREVISAN
- 3 2399 Genazzano FCJ College: GEORGIE AMAD
- 2400 Genazzano FCJ College: AINSLEY MEIGHAN
- 2 2401 Loreto Mandeville Hall: MARINA SAVENKOV
- 1 2402 Loreto Mandeville Hall: EMILY RUSSELL
- HC 2403 Loreto Mandeville Hall: ALEKSANDRA LOBAZA
- C 2404 Loreto Mandeville Hall: CLAIRE WELLER
- 2405 Loreto Mandeville Hall: BIANCA KOFFMAN

CLASS 369 - DIGITAL PHOTO MANIPULATED IMAGE. Black & white or colour. Size including mount must not exceed 25cm x 30cm. Levels 9 to 12.

- 2406 Berengarra School: JESKA CARROLL
- 2407 Berengarra School: NATHAN IANNUZOO
- 2408 Berengarra School: DONI JACKSON

32 ART CRAFT COOKERY & SCHOOLS

- 2409 Berengarra School: KAILEY MAULE-NUNN
2410 Berengarra School: IAIN WORTHINGTON
C 2411 Genazzano FCJ College: ROSIE WAUCHOPE
2412 Genazzano FCJ College: STEPHANIE GALLAGHER
2413 Genazzano FCJ College: PIRRI THOMSON-MANGLE
2414 Genazzano FCJ College: CLOTHILDE BRENAC
2415 Genazzano FCJ College: STUDENT 2
3 2416 Genazzano FCJ College: AMANDA BETLEHEM
C 2417 Genazzano FCJ College: MELISSA DI DONATO
2418 Genazzano FCJ College: STUDENT 1
2419 Genazzano FCJ College: LAUREN RAY
A 2420 Genazzano FCJ College: AINSLEY MEIGHAN
2421 Genazzano FCJ College: GEORGIE AMAD
A 2422 Loreto Mandeville Hall: GENEVIEVE BRADY
2 2423 Loreto Mandeville Hall: MICHELLE CAIN
C 2424 Loreto Mandeville Hall: GEORGINA DEMPSEY
2425 Loreto Mandeville Hall: MICHELLE KING
1 2426 Loreto Mandeville Hall: ALICE HALPIN
2427 Westall Secondary College: SARAH HENRY
2428 Westall Secondary College: SARAH HENRY
2429 Westall Secondary College: RAHOL BHANWAI
2430 Westall Secondary College: ANGONY AWEL
2431 Westall Secondary College: SARAH HENRY
2432 Westall Secondary College: SARAH HENRY

BATIK & SILK WORK

NOTE: Appropriate exhibits must be ready to hang. Cushions must not exceed 50cm x 50cm.

CLASS 370 - ARTICLE OF BATIK OR SILK WORK.

- 2 2433 Aspendale Gardens Primary School: SARAH TEHONG
2434 Aspendale Gardens Primary School: YANI LACH
2435 Aspendale Gardens Primary School: EMILY COLGAN
3 2436 Aspendale Gardens Primary School: EMMA TURNER
VHC 2437 Aspendale Gardens Primary School: LORENZ BERNARDINO
2438 Aspendale Gardens Primary School: EMILY PRATT
2439 Aspendale Gardens Primary School: PATRICK
HC 2440 Genazzano FCJ College: CHRISTY VU
C 2441 Genazzano FCJ College: SOPHIE NICHOLLS
2442 Genazzano FCJ College: LAURA GYSSLINK
2443 Genazzano FCJ College: ALANA RUSSO
2444 Genazzano FCJ College: AMELIA MCGRATH
2445 Genazzano FCJ College: KATHLEEN DONOVAN
HC 2446 Genazzano FCJ College: SAVANNAH KUNER
2447 Genazzano FCJ College: JOHANNA HOSKIN
2448 Genazzano FCJ College: ALICE KEITH
2449 Genazzano FCJ College: GRACE KNOX
2450 St Pauls Anglican Grammar School: GEORGIE PETTY
1 2451 St Pauls Anglican Grammar School: HILARY BROWN

BEAD CRAFT

CLASS 371 - ARTICLE OF BEAD CRAFT. Jewellery, clothing or accessories. Age of student to be printed on exhibit ticket.

- 3 2351 Genazzano FCJ College: ELIZABETH LOW
2352 Genazzano FCJ College: ALEXANDRA VALMORBIDA
2353 Genazzano FCJ College: GEORGIA O'HALLORAN
2354 Genazzano FCJ College: THUY LE
2355 Genazzano FCJ College: GRACE NOLAN
C 2356 Genazzano FCJ College: PAULA OUDE-VRIELINK
HC 2357 Genazzano FCJ College: CLAIRE PROWSE
2358 Genazzano FCJ College: EMILY RICHARDS
2 2359 Genazzano FCJ College: OLIVIA PSYHOGIOS
2360 Genazzano FCJ College: CRISTINA SGARBOSSA
1 2452 Penelope Hicks

BOOK BINDING

PRIZE MONEY:

Junior Book Arts: 1st: \$30, 2nd: \$25 donated by The Victorian Bookbinders Guild Inc.

CLASS 372 - HAND MADE BOOK. Any style of binding and any material may be used. No restriction on type of textbook. Must be student's own work. Age of student to be printed on exhibit ticket.

- 2 2453 Genazzano FCJ College: EDWINA STALTARI
1 2454 Genazzano FCJ College: STEPHANIE GALLAGHER

CALLIGRAPHY

SPECIAL AWARDS:

Best Exhibit selected from Junior Calligraphy: 1st: \$30, 2nd: \$25 donated by Calligraphy Society of Victoria. (\$175)

- 2463 Sorrento Primary School: EMA NEWTON

CLASS 373 - CALLIGRAPHY. May be framed or mounted. Size of work including frame or mount must not exceed A4. For students up to and including Level 9.

- 2455 Padua College: ANNA CROAD
2456 Padua College: COLLEEN HAMMOND
2457 Sorrento Primary School: SOPHIE STRINGER
2458 Sorrento Primary School: HANNAH O'BRIEN
C 2459 Sorrento Primary School: ROSE O'LEARY
2460 Sorrento Primary School: SAM PARDY
2461 Sorrento Primary School: DYLAN PETTIFORD
2462 Sorrento Primary School: MACK RILEY
1 2463 Sorrento Primary School: EMA NEWTON
2464 Sorrento Primary School: VIOLET NAGLE
2465 Sorrento Primary School: HANNAH TAYLOR
2466 Sorrento Primary School: JAYDEN TOMKINS
2467 Sorrento Primary School: EMILY RUSSELL
2468 Sorrento Primary School: JACK DUFF
C 2469 Sorrento Primary School: CHRISTOPHER KING
2470 Sorrento Primary School: JAYE KERR
2471 Sorrento Primary School: NICOLETTE HOLT
C 2472 Sorrento Primary School: TAYLA HARRIS
2473 Sorrento Primary School: SEAN LYNCH
2474 Sorrento Primary School: JAKE LYONS
2475 Sorrento Primary School: ZANE HACKING
2476 Sorrento Primary School: CASSANDRA LODER
2477 Sorrento Primary School: KAITLYN EGAN
2478 Sorrento Primary School: SEAN CASPAR
2 2479 Sorrento Primary School: MITCHELL ABBOTT
2480 Sorrento Primary School: JASPER NETTLEFOLD
2481 Sorrento Primary School: MAX MOODY
2482 Sorrento Primary School: AIMEE BALINT
3 2483 Sorrento Primary School: DYLAN MOROVAN
2484 Sorrento Primary School: REMY FALCK

COOKERY

PRIZE MONEY:

Junior Cookery: 1st \$20 donated by Victorian Home Economics & Textile Teachers' Association (VHETTA).

NOTE: Cakes entered in classes must be made from the recipes provided.

CLASS 374 - ANZAC BISCUITS (4). Grades Prep to Grade 6. Entries in this class must use recipe provided below.

- 2485 Eleanor Bladon
2 2486 Bridget Fleay-Daly
3 2487 Master Matthew Fleay-Daly
2488 Isabella Gilbert
2489 Lachlan Hull
2490 Sarah-Rose Tooke
2491 Flynn Tytherleigh
1 2492 Emma Wesson

CLASS 375 - ANZAC BISCUITS (4). Years 7 - 12. Entries in this class must use recipe provided below.

- 1 2493 Alexandra Kay
2 2494 Evan Kittelty

ANZAC BISCUITS:

- 1 cup rolled oats
½ cup sugar
¾ cup flour
1 tablespoon golden syrup
1 teaspoon bicarbonate of soda
½ cup butter, melted
2 tablespoons boiling water

METHOD:

Set oven at 160°C. Mix oats, sugar and flour. Mix golden syrup, bicarbonate of soda and boiling water. While frothing, add melted butter and pour into dry ingredients. Mix thoroughly. Drop spoonfuls onto tray allowing room for mixture to spread. Bake at 160°C, 18-20 minutes. Cool on cake cooler.

CLASS 376 - PATTY CAKES. Iced with or without edible decoration eg: Sprinkles, etc. Baked in paper cases.

- 2495 Thea Casey
2496 Ella Casey
2497 Dandenong High, Doveton Campus: JOSHUA RAE
HC 2498 Dandenong High, Doveton Campus: CHARLENE DIKE
HC 2499 Dandenong High, Doveton Campus: KRISTY CARLILE
2500 Alannah Ellis
2501 Bridget Fleay-Daly
2502 Master Matthew Fleay-Daly
A 2503 Jane Hull
A 2504 Isla Milne
2 2505 Pyper Ross
1 2506 Hudson Ross
2507 Rowville Secondary College: SHEREE HACK
2508 Rowville Secondary College: SARAH GLEESON
A 2509 Rowville Secondary College: ASHLEY BRETHERTON
2510 Rowville Secondary College: JENNY GOW
HC 2511 Rowville Secondary College: CHANTAL REGENER
3 2512 Rowville Secondary College: JAYDE DICKINSON
A 2513 Rowville Secondary College: KAYLA MCVICAR
2514 Sarah-Rose Tooke
2515 Emma Wesson

CLASS 377 - GINGERBREAD PERSON (2). Grades Prep to Grade 6. Decorated. No larger than 15cm. Entries in this class must use recipe provided below.

- 1 2516 Kaitlyn Adam
2 2517 Master Matthew Fleay-Daly
2518 Bridget Fleay-Daly
2519 Richard Hull
2520 Christopher Visscher
3 2521 Rachael Visscher
2522 Amy Wesson

CLASS 378 - GINGERBREAD PERSON (2). Years 7 - 12. Decorated. No larger than 15cm. Entries in this class must use recipe provided below.

- 2523 Berengarra School: XAVIER CLANCY
2524 Berengarra School: MOLLY GARRARD
2525 Berengarra School: CHRIS STEWART
2526 Berengarra School: ROWAN JOHNSON
2527 Berengarra School: JESSI SCIACCA
2528 Berengarra School: JACK WISTY KI
2529 Berengarra School: BROOK STORAGE
2530 Berengarra School: MARC PANETTA
3 2531 Berengarra School: IAN WORTHINGTON
2 2532 Berengarra School: MITCH DU BOIS
2533 Berengarra School: ASH MCCOY
2534 Berengarra School: KURSH NUMANOGLU
2535 Berengarra School: DYLAN LITTLEFORD
1 2536 Ms Alicia Goricane
2537 Rowville Secondary College: TAYLOR JENKINS

- 2538 Rowville Secondary College: BRITTNEY KRAUER
2539 Rowville Secondary College: MADELEINE GRACZYK
2540 Scoresby Secondary College: JOSHUA O'BRIEN
2541 Scoresby Secondary College: STUDENT 2
2542 Scoresby Secondary College: ASHLEIGH MC GRATH
2543 Scoresby Secondary College: EMMA WILKINSON
2544 Scoresby Secondary College: STUDENT 1
2545 Scoresby Secondary College: BROOK SMYTH
2546 Scoresby Secondary College: JOEL KOSEVEAR
2547 Scoresby Secondary College: SULIN KHUON
2548 Scoresby Secondary College: ALEX GUIDA
2549 Scoresby Secondary College: STUDENT 6
2550 Scoresby Secondary College: STEPHANIE ANDERSON
2551 Scoresby Secondary College: YEN HO
2552 Scoresby Secondary College: IAIN MC CARTNEY
2553 Scoresby Secondary College: STUDENT 10
2554 Scoresby Secondary College: STUDENT 11
2555 Scoresby Secondary College: STUDENT 12
2556 Scoresby Secondary College: STUDENT 13
2557 Scoresby Secondary College: CHRISTOPHER LE
2558 Scoresby Secondary College: PATRICK GRAY
2559 Scoresby Secondary College: ROBERT THOMPSON
2560 Scoresby Secondary College: STEPHANIE ANDERSON
2561 Scoresby Secondary College: NATALIE DI'ANTONIO
2562 Scoresby Secondary College: JARRYD GASKIN
2563 Scoresby Secondary College: DANYA HACKETT
2564 Scoresby Secondary College: TAYLOR MOFFIT
2565 Scoresby Secondary College: AMBER STARRS
2566 Scoresby Secondary College: BIAN TEN FERMER
2567 Scoresby Secondary College: NATHAN EIDEN
2568 Scoresby Secondary College: DANIEL BOUTEN
2569 Scoresby Secondary College: STUDENT 24
2570 Scoresby Secondary College: LUKE HARDY
2571 Scoresby Secondary College: STUDENT 27
2572 Scoresby Secondary College: SAM CAHILL
2573 Scoresby Secondary College: SARAH KISSLING
2574 Scoresby Secondary College: DANIEL MAC LEOD
2575 Scoresby Secondary College: DARIAN PANTER
2576 Scoresby Secondary College: ROBYN VAN WYK
2577 Scoresby Secondary College: ELLIE MACDONALD
2578 Scoresby Secondary College: MAX SMITH
2579 Scoresby Secondary College: NATHAN DOBLE
2580 Scoresby Secondary College: NICHOLAS MAGUIRE
2581 Scoresby Secondary College: JACK DOYLE
2582 Scoresby Secondary College: MICHAELA VOS
2583 Scoresby Secondary College: JOSIE VIOLA
2584 Scoresby Secondary College: ALANNAH PALRUNO
2585 Scoresby Secondary College: TAYLOR DWYER

GINGERBREAD PERSON:

- 175g plain flour
¼ teaspoon bicarbonate of 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 180°C. Grease baking trays. Sift together flour, bicarbonate of 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 mins. 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 mins, until just beginning to color around the edges. Leave on the trays for 3 minutes after baking before transferring to a wire rack. Decorate as preferred. Must be edible.

34 ART CRAFT COOKERY & SCHOOLS

CLASS 379 - CHOCOLATE CHIP BISCUITS (4). Grades Prep to Grade 6. Entries in this class must use recipe provided below.

- 2586 Vanessa Beattie
- 2587 Thea Casey
- 2588 Ella Casey
- 2 2589 Adam Davidson
- 3 2590 Master Matthew Fleay-Daly
- 1 2591 Bridget Fleay-Daly
- A 2592 Felim Milne
- 2593 Sarah-Rose Tooke
- 2594 Rachael Visscher
- 2595 Amy Wesson

CLASS 380 - CHOCOLATE CHIP BISCUITS (4). Year 7 - 12. Entries in this class must use recipe provided below.

- 2596 Berengarra School: WILLIAM DONNISON
- HC 2597 Berengarra School: LUKE MATHESON
- 2598 Berengarra School: LEIGH TIMMINS
- 2599 Berengarra School: STEVIE ROSE
- 2600 Berengarra School: MATT PATTERSON
- 2601 Berengarra School: JESKA CARROLL
- 2602 Berengarra School: NATHAN DANNUZZO
- 2603 Berengarra School: DEAN FLOCAS
- 2604 Berengarra School: STEVEN KAY
- 2605 Berengarra School: DYLAN LITTLEFORD
- 2606 Berengarra School: XAVIER CLANCY
- 2607 Berengarra School: MOLLY GARRAD
- 2608 Berengarra School: AARON WATERS
- 2609 Berengarra School: DONI JACKSON
- 2610 Berengarra School: ROWAN JOHNSON
- 2611 Dandenong High, Doveton Campus: EMMA BROWN
- 2612 Dandenong High, Doveton Campus: VAIMOLILA SITA
- 2613 Dandenong High, Doveton Campus: MATI ITULA
- 2614 Dandenong High, Doveton Campus: MELISSA MANNIX
- 3 2615 Katherine Ellis
- 2616 Ms Alicia Goricane
- 2617 Finbar Milne
- 1 2618 Victoria Olarenshaw
- 2619 Rowville Secondary College: SCOTT THOMPSON
- 2620 Rowville Secondary College: TAYLOR WILSON
- 2 2621 Rowville Secondary College: RYAN MENERE
- 2622 Rowville Secondary College: JACK LEFTLY
- 2623 Rowville Secondary College: ASTRID NOLL
- 2624 Rowville Secondary College: MATT HOEBOER
- 2625 Rowville Secondary College: CAITLIN PEIRIS
- 2626 Rowville Secondary College: MATT DUEZA
- HC 2627 Rowville Secondary College: DALE HEHIR

CHOCOLATE CHIP BISCUITS:

- 1 cup plain flour
- ¼ teaspoon bicarbonate soda
- 90g butter
- ¼ cup castor sugar
- ¼ cup soft brown sugar
- 1 teaspoon vanilla essence
- 1 egg
- ½ cup choc bits
- ¼ cup chopped walnuts or macadamia nuts

METHOD:

Heat oven to 190°C. Sift flour and bicarbonate of soda together. Beat butter and both sugars together until creamy and light in colour. Beat in vanilla and egg. Stir in sifted dry ingredients, choc chips and nuts. Drop heaped teaspoonfuls on to an un-greased baking tray, allowing space for the biscuits to spread. Bake for 8 to 10 minutes or until lightly brown. Cool on wire rack. Biscuits will become crisp on cooling.

CLASS 381 - CARROT AND ZUCCHINI LOAF. Grades Prep to Grade 6. Entries in this class must use recipe provided below.

- 2 2628 Master Matthew Fleay-Daly
- 1 2629 Bridget Fleay-Daly

- 2630 Zane Ross
- 3 2631 Amy Wesson

CLASS 382 - CARROT AND ZUCCHINI LOAF. Year 7 - 12. Entries in this class must use recipe provided below.

CARROT & ZUCCHINI LOAF:

- 1 cup plain flour
- 1 teaspoon baking power
- ¾ teaspoon bicarbonate soda
- ½ teaspoon cinnamon
- ¾ cup sugar
- 2 eggs, beaten
- 160ml vegetable oil
- 1 cup grated carrot
- 1 cup grated zucchini
- ¼ cup chopped nuts or sultanas
- Extra nuts for topping (pistachio or almonds recommended)

METHOD Sift together flour, baking powder, bicarbonate of soda and cinnamon. Add eggs and oil. Mix well until combined. Stir in carrot, zucchini and nuts. Place mixture in foil loaf tin and sprinkle with extra nuts. Bake for one hour at 180°C until golden brown.

CONFECTIONERY

CLASS 383 - RUM BALLS (8).

- 2632 Thea Casey
- 3 2633 Ella Casey
- 1 2634 Lisa Davidson
- 2 2635 Bridget Fleay-Daly
- 2636 Master Matthew Fleay-Daly
- A 2637 Isla Milne
- 2638 Emma Wesson

CLASS 384 - PRESENTATION OF SWEETS OR CHOCOLATES. (8). State variety on back of Exhibit ticket.

- 2639 Dandenong High, Doveton Campus: HAYLEY ROWLEY
- 1 2640 Rigan Tytherleigh

DECORATED CAKES

SPECIAL AWARDS:

Best Exhibit selected from Junior & Schools Cake Decorating classes: \$75 gift voucher donated by Susie Q Cake Decorating Centre.

2695 Canterbury Girls Secondary College: ALEXANDRA SMITH

Encouragement Award: Given for Junior Cake Decorating donated by Cake Decorators Association of Victoria Prize: 1 year junior membership subscription. (\$179)

2674 Our Lady of Mercy College: ALANA DUNCAN

PRIZE MONEY:

Junior Decorated Cakes: 1st: \$25 donated by Victorian Cake Decorating Society Inc..

Packets of icing and Leaflets given to all Junior & School exhibitors donated by Orchard Ready Made Icings.

NOTE: Base board not to exceed 30cm at widest point. No wires to penetrate icing or cake. No pins to be left in cake.

Ribbon, tulle, wire, non-synthetic stamen, edible colouring, piping gel, coconut, posy picks and manufactured pillars may be used. Manufactured dolls and candles allowed. Braid permitted in presentation. No manufactured ornaments, dry gyp, lace or glitter allowed unless otherwise stated. Blocks, tins or other materials are not permitted in place of cakes. Cleats must be attached to all cake and presentation boards. Presentation taken into consideration.

CLASS 385 - DECORATED CAKE. For students up to and including Year 8.

- A 2641 Natalie Assauw
- 2642 Ava Maria College: LAURA CASERTA
- 1 2643 Casey Brown

EMBROIDERY

- A 2644 Kaitlin Jeffries
 A 2645 Darcy McGregor
 A 2646 River Gum Primary School: BRENDON RETALLICK
 A 2647 Rowville Secondary College: GEORGIA LEIGH
 A 2648 Rowville Secondary College: ASHLEY MIRIKILIS
 2936 Mowbray College: LISA TIYAPUNJOINT
 2 2937 Mowbray College: SARAH MERRY
 3 2938 Mowbray College: KATHRYN STEWART

CLASS 386 - DECORATED CAKE. Levels 9 to 10.

- HC 2649 Kilvington Girls Grammer: CARISSA COLE
 3 2650 Kilvington Girls Grammer: KIWI CASEY
 VHC 2651 Kilvington Girls Grammer: SARAH HOLPER
 2652 Kilvington Girls Grammer: ANGELA NGO
 2653 Kilvington Girls Grammer: ALYSIA RAWLINGS
 C 2654 Kilvington Girls Grammer: ELIZABETH CASSAR
 2655 Kilvington Girls Grammer: HAYLEY KOSTER
 A 2656 Mac Robertson Girls High School: STUDENT 7
 A 2657 Mac Robertson Girls High School: STUDENT 4
 A 2658 Mac Robertson Girls High School: STUDENT 10
 2 2659 Mac Robertson Girls High School: STUDENT 1
 A 2660 Mac Robertson Girls High School: STUDENT 2
 A 2661 Mac Robertson Girls High School: STUDENT 6
 A 2662 Mac Robertson Girls High School: STUDENT 9
 A 2663 Mac Robertson Girls High School: STUDENT 8
 A 2664 Mac Robertson Girls High School: STUDENT 3
 A 2665 Mac Robertson Girls High School: STUDENT 5
 2666 Preston Girls Secondary College: MARISA MELLA
 2667 Preston Girls Secondary College: JAWERIYA HASSAN
 C 2668 Preston Girls Secondary College: STEPHANIE CVITAREALE
 2669 Rowville Secondary College: SAM TSIVILIS
 1 2939 Mowbray College: JANNA FORD
 VHC 2940 Mowbray College: LAUREN HORNE
 2941 Mowbray College: EBONY MILES
 C 2942 Mowbray College: BELINDA MERCIECA
 2943 Mowbray College: KIAH NICHOLS
 HC 2944 Mowbray College: SHARNEE VILLIERS
 VHC 2945 Mowbray College: ALEISHA MOORE

CLASS 387 - DECORATED CAKE. Levels 11 to 12.

- C 2670 Our Lady of Mercy College: SYLVIE SUCCAR
 2671 Our Lady of Mercy College: MEGHAN COGDON
 2672 Our Lady of Mercy College: LAURA BEATTIE
 2673 Our Lady of Mercy College: ALANNA ALLDRITT
 C 2674 Our Lady of Mercy College: ALANA DUNCAN
 2675 Our Lady of Mercy College: GLEANOR DUNNACHI
 2676 Our Lady of Mercy College: BRIDGID ARNOTT
 2677 Our Lady of Mercy College: LAUREN BONOLLO
 2678 Our Lady of Mercy College: JULIA MADAFFERI
 1 2679 Our Lady of Mercy College: NATASHA BOSCARO
 2680 Our Lady of Mercy College: LAUREN BAYLIE
 2 2681 Our Lady of Mercy College: ANGELIQUE TOLONGS
 2682 Our Lady of Mercy College: TESSA WAKELING
 3 2683 Our Lady of Mercy College: MONICA COSTELLO
 2684 Our Lady of Mercy College: GEMMA MACDONALD
 C 2685 Our Lady of Mercy College: REBECCA SUCCAR
 2686 Our Lady of Mercy College: NARELLE BERTONCELLO
 C 2687 Our Lady of Mercy College: EMMA ORLANDO
 2688 Our Lady of Mercy College: CAITLYN PORRECA
 C 2689 Our Lady of Mercy College: TESSA BORIN
 A 2690 Rowville Secondary College: SAMANTHA MARFITT

CLASS 388 - DECORATION SUITABLE FOR USE ON A CAKE - Painted or flooded plaque, moulded or piped flowers or sculpture. All students up to and including Year 12. Must be presented on a board with cleats.

- 3 2691 Canterbury Girls Secondary College: JENNIFER ARMOUR
 2692 Canterbury Girls Secondary College: ANDREA SON
 2693 Canterbury Girls Secondary College: ANNA JOHNSON
 2 2694 Canterbury Girls Secondary College: EMILY FLOWER
 1 2695 Canterbury Girls Secondary College: ALEXANDRA SMITH
 2696 Canterbury Girls Secondary College: SHAYLEE TAYLOR

NOTE: Where a collection of matching items is submitted as one entry, only one piece will be judged. Originality of design will be taken into account when judging classes. Kits allowed.

SPECIAL AWARD:

Encouragement Award: Three awards given to encourage embroidery by a Junior. Not necessarily through a School group or 1st, 2nd or 3rd placegetters, donated by The Embroiders Guild of Victoria. (\$182)

- 2709 St Pauls Anglican Grammar School: RACHAEL KRAUSE
 2707 Amy Mcqualter
 2701 Genazzano FCJ College: TASHNEEY LEWIS

CLASS 389 - EMBROIDERY BY HAND. 1 article. Levels 7 & 9.

- 2697 Joshua Conner
 2698 Genazzano FCJ College: LE-MAY VU
 2 2699 Genazzano FCJ College: CAITLIN RYAN
 2700 Genazzano FCJ College: GENEVIEVE RATHGEBER
 2701 Genazzano FCJ College: TASHNEEY LEWIS
 3 2702 Marguerite Gibson
 2703 Hanna Hogan
 1 2704 Jacinta Hogan
 HC 2705 Gabby King
 2706 Alex Mckenna
 2707 Amy Mcqualter
 2708 Caitlyn Powell
 VHC 2709 St Pauls Anglican Grammar School: RACHAEL KRAUSE
 2710 Taylors Lakes Secondary College: CASSIE CHILCOTT
 2711 Taylors Lakes Secondary College: GETTY HAMIDI
 2712 Taylors Lakes Secondary College: KAYLA BURTON

CLASS 390 - EMBROIDERY BY HAND. 1 article. Levels 10 & 12.

- 1 2713 St Pauls Anglican Grammar School: ALANA WINFIELD
 2 2714 St Pauls Anglican Grammar School: MADALEINE WALLACE

CLASS 391 - EMBROIDERY WITH EMBELLISHMENT INCLUDING BEADING. Open year levels.

- 2 2715 Highvale Secondary College: DARCY-LEIGH MARCHESANI
 2716 Highvale Secondary College: ADRIANA DI BATTIST
 3 2717 Taylors Lakes Secondary College: SARAH HONEYCOMBE
 1 2718 Taylors Lakes Secondary College: EMITA AMIRKHAS-ADEH

CLASS 392 - EMBROIDERY BY MACHINE. Cushions. Levels 7 & 8.

No entries

CLASS 393 - EMBROIDERY - ORIGINAL DESIGN. Must be exhibitors own design. Open year levels.

- 1 2719 Rebekah Cole
 2 2720 Alex Mckenna
 2721 Josephine Montalto
 2722 Seymour Technical High School: SAMANTHA MCCUBBIN
 3 2723 Seymour Technical High School: MEGAN FITZGIBBON
 HC 2724 St Pauls Anglican Grammar School: VANESSA KIRKBRIGHT

FASHION AND DESIGN

SPECIAL AWARDS:

Best Original Design garment or outfit selected from Fashion and Design, \$80 donated by Victorian Home Economics & Textile Teachers' Association (VHETTA). (\$187)

- 2744 Seymour Technical High School: KATE STEELE

Best Commercial or Adaptation of a Pattern selected from Fashion and Design, \$80 donated by Victorian Home Economics & Textile Teachers' Association (VHETTA). (\$188)

- 2757 Seymour Technical High School: NAOMI MCQUEEN

NOTE: Garment constructions must be the work of the student.

36 ART CRAFT COOKERY & SCHOOLS

Year levels must be entered on exhibit ticket. Any article deemed to be soiled by the steward/judge will not be CLASS 394 - LINGERIE OR SLEEPWEAR. Level 7 to 9.

- 3 2725 Seymour Technical High School: MADELYN MCQUEEN
- 1 2726 St Pauls Anglican Grammar School: LAUREN HEARD
- 2 2727 St Pauls Anglican Grammar School: SCOTT CULLEN

CLASS 395 - LINGERIE OR SLEEPWEAR. Level 10 to 12.

No entries

CLASS 396 - CASUAL WEAR. Level 7 to 9.

- 1 2728 Highvale Secondary College: ROBERTA BERTONI
- C 2729 Therese Montalto
- 2730 Seymour Technical High School: HANNAH WARD
- 2 2731 Seymour Technical High School: MADELYN MCQUEEN
- 2732 Seymour Technical High School: ELIZABETH FUHRMEISTER
- 3 2733 Seymour Technical High School: TIFFANY STUTE

CLASS 397 - CASUAL WEAR. Level 10 to 12.

- 2734 Highvale Secondary College: JULIA GROVES
- 2 2735 Highvale Secondary College: EMMA GRAHAM
- 2736 Highvale Secondary College: MEGAN PEPPRELL
- 2737 Overnewton Anglican Community College: LAUREN GRIXTI
- 2738 Overnewton Anglican Community College: SHENEL IBRAHIM
- 1 2739 Overnewton Anglican Community College: NHU TRAN
- 2740 Overnewton Anglican Community College: ALELI OBEIN
- 2741 Overnewton Anglican Community College: VANESSA LEUNG
- C 2742 Seymour Technical High School: NAOMI MCQUEEN
- 3 2743 St Pauls Anglican Grammar School: LYDIA BEAMISH

CLASS 398 - FORMAL WEAR. Levels 7 to 8.

- 1 2744 Seymour Technical High School: KATE STEELE
- 2 2745 Seymour Technical High School: LEAH BEAUCHAMP

CLASS 399 - FORMAL WEAR. Levels 9 to 10.

- 2746 Caroline Chisholm Catholic College: CHING SIN NG
- 2747 Caroline Chisholm Catholic College: AMY SMITH
- 2 2748 Caroline Chisholm Catholic College: KATHRINE POLAK
- c 2749 Seymour Technical High School: BRONTE HALSALL
- 3 2750 Seymour Technical High School: HANNAH FUHRMEISTER
- 2751 Seymour Technical High School: NAOMI MCQUEEN
- 2752 St Pauls Anglican Grammar School: ALLINA BEADLE
- 1 2753 St Pauls Anglican Grammar School: GABY BROWN
- 2754 St Pauls Anglican Grammar School: HILARY BROWN

CLASS 400 - FORMAL WEAR. Levels 11 to 12.

- 2755 Kristen Eadie
- 3 2756 Highvale Secondary College: KATE TREVANION
- 1 2757 Seymour Technical High School: NAOMI MCQUEEN
- 2 2758 St Pauls Anglican Grammar School: KATHRYN MCAULIFFE
- 2759 Williamstown High School: RUBY KEDDIE
- 2760 Williamstown High School: PENELOPE EFTHIMIADES

CLASS 401 - IMAGINATIVE OR THEATRICAL COSTUME. Open year level.

- 2 2761 Caroline Chisholm Catholic College: THU THACH Alice's Nightmare
- 1 2762 Highvale Secondary College: LIESEL HOUGHTON
- 3 2763 Seymour Technical High School: NAOMI MCQUEEN
- 2764 Seymour Technical High School: BEN MOORE
- 2765 Williamstown High School: PENELOPE EFTHIMIADES

GLASS ARTS

SPECIAL AWARD:

Best Exhibit selected from Glass Arts: Gift Voucher donated by Axess Glass Products Australia in conjunction with United Glass Studios. (\$192)

PRIZES:

Junior Glass Arts: 1st, 2nd & 3rd Gift Vouchers donated by Axess Glass Products Australia and United Glass Studios.

NOTE: Artworks can be of a functional or non-functional nature. Wall hangings must have necessary attachments for display. All work to be completed solely by exhibiting artist. Size and weight of exhibits must be appropriate for handling of the exhibit by one person and fitted with hanging devices where necessary.

Open to exhibitors who are Junior or up to the age of 18 years at the commencement of Show.

CLASS 402 - LEADLIGHT. Leadlight panels maximum size 600mm x 600mm. May include hand painted panels, jewels, rondels, bevels.

CLASS 403 - COPPERFOILING. Lampshades to be displayed on suitable bases/stands.

CLASS 404 - GLASS MOSAIC. Actual mosaic work to consist of 60% glass product (not including mirrors). Work may include "found objects" (mosaic tables and birdbaths - height max - 800mm).

CLASS 405 - FLAME-WORKED GLASS. May include sculptured or jewellery pieces. Jewellery pieces must consist of 60% artists produced components.

CLASS 406 - KILN WORKED. Submissions may include functional slumped (vases/bowls) hanging art pieces or jewellery. (Jewellery to consist of 60% kiln-worked by artist components).

KNITTING

CLASS 407 - ANY ARTICLE OR SET. Any medium, including new yarns eg: feathers. Open year level.

- 1 2766 Penelope Hicks
- A 2767 Angela Kane
- 2 2768 Josephine Montalto

METAL CRAFT

CLASS 408 - ART METAL WORK. Silverware, ferrous metal or like work. Levels 7 to 9.

- 3 2769 Mazenod College: STEVEN PHAN
- 1 2770 Mazenod College: QUANG NGUYEN
- 2 2771 Mazenod College: KENNY YEOH

CLASS 409 - ART METAL WORK. Silverware, ferrous metal or similar work. Levels 10 to 12.

- A 2772 Mazenod College: RYAN GILLIN
- 2773 Mazenod College: HO NGUYEN
- 3 2774 Mazenod College: VINCENT PHAM
- 2 2775 Taylors Lakes Secondary College: ELISE FIORE
- 1 2776 Taylors Lakes Secondary College: KRISTIAN MIFSUD
- 2777 Taylors Lakes Secondary College: JAYE WHITE

MISCELLANEOUS

CLASS 410 - SCHOOL GROUP ENTRY - ANY MEDIUM. (Other than paintings, drawings or experimental art). To be made by more than one person. If hanging required, suitable devices should be attached. Year levels to be entered on exhibit ticket.

- 2 2778 Aspendale Gardens Primary School: GROUP 1
- c 2779 Aspendale Gardens Primary School: GROUP 2
- 2780 Aspendale Gardens Primary School: GROUP 3
- 1 2781 Rosanna Primary School: GROUP 1
- 2782 St Pauls Anglican Grammar School: GROUP 1
- 3 2783 St Pauls Anglican Grammar School: GROUP 2

CLASS 411 - MOSAICS (NON GLASS). Open Age.

- 1 2784 Miss Jessica Cooke
- 2785 Christopher Pratt
- 2786 Strathmore North Primary School: JAMES THOMPSON-MANCEVSKI
- 3 2787 Strathmore North Primary School: JACK TOMLINSON
- C 2788 Strathmore North Primary School: NISHA TOBGUI