

# 102ND GRAND ANNUAL SUNBURY SHOW Saturday 12th October 2024

# Homecrafts Schedule

#### **Chief Steward:**

Tracy Bailey 0458 009 860

#### Online entries close 9th

See regulations for other dates



#### ADMISSION:

ADULT \$20.00

CHILD 6-16 Years \$5.00

YOUNG CHILD 5 & Under FREE

STUDENT/PENSIONERS \$15.00

FAMILY \$40.00 2 Adults 4 Children

# PRESIDENT'S WELCOME

On behalf of our loyal and hardworking Committee, Members and Volunteers, it is my pleasure to welcome one and all to our 102nd Grand Annual Sunbury Show.

We are very fortunate to have a dedicated band of volunteers, who work tirelessly throughout the year to bring together all the different sections of our Show, along with the fabulous support we receive from our Show Day helpers, Sponsors, and the community. It is highly

Owen Lambert

rewarding to see our Show so well received by all who attend. I would also encourage anyone interested in helping with the organisation and running of the Sunbury Show to reach out – we very much value the contributions of our volunteers and always welcome new members to be part of our team.

Please take time to explore the attractions on display today around the Showgrounds. From the Homecrafts Pavilion to the

Equestrian events and livestock, the stage entertainment to the carnival rides, from the Pet Parade to the Truck Show, the trade stalls to the Battle of the School Choirs, plus much, much more – there is something here for everyone!

Thank you all for your ongoing support of the Sunbury Show, I hope you enjoy your day!

Kate George President

CONTAC	TS	PAVILION Tracey Bailey	0458 009 860
www.sunburyshow.au info@sunburyshow.au		GROUND STEWARD Owen Lambert	0415 180 803
ENTERTAINMENT Narelle Reino	0407 892 723	TRADE SPACE COORDINATOR Amelia McPherson	0469 332 275
PET PARADE Alyssa Reino	0407 892 723	HORSES Gary Beaton	0419 548 554
HOMECRAFTS Tracey Bailey	0458 004 860	SHEEP Robin Viney	0409 864 996
STAGE MANAGER Narelle Reino	0407 892 723	CATTLE Marie Portz	0402 608 377
DOG HIGH JUMP / SMALL DOG DASH Georgia McPherson 0417 039 963		POULTRY Carolyn Colson	0404 467 108
RURAL & JUNIOR AMBASSADORS Narelle Reino	0407 892 723	TRUCKS Stuart McPherson Steve Pevitt	0417 039 963 0400 419 532
OFFICIAL PHOTOGRAPHER		Andrew Hayes	0400 419 332

0415 180 803

# SUNBURY AGRICULTURAL SOCIETY INC.

www.sunburyshow.au info@sunburyshow.au

VICE PRESIDENT(S)
Stuart McPherson
Gary Beaton

PRESIDENT
Kate George

SECRETARY Narelle Reino

TREASURER
Jarrod Champness

PLEASE EMAIL info@sunburyshow.org.au FOR MORE INFO

# COMMITTEE

MESDAMES Tracey Bailey, Melva Beer, Alex Braun, Melisa Champness, Anne Clements, Carolyn

Colson, Sonia Fenton, Jane Gerber, Rebecca Gerber, Kate George, Michelle Grover, Leah Jury, Teri Kirkham, Paige McIntosh, Deb McMahon, Amelia McPherson, Lisa Neagle, Faye O'Shea, Marie Portz, Narelle Reino, Christina Robinson, Bethany

Saliba, Betty Watson

MESSIEURS Gary Beaton, John Beer, Jarrod Champness, Ian Goss, Owen Lambert, Tom McGrath,

Stuart McPherson, Edward Troutbeck, Robin Viney

# LIFE MEMBERS

CURRENT Mr E. Troutbeck, Mrs I. Afford, Mrs N. Burrows, Mr G. Hann, Mr J. Beer, Mrs M. Beer,

Mrs M. Champness, Mr R. Viney, Mr S. McPherson, Mr G. Beaton, Mrs A. Clements,

Mrs K. George, Mr N. McMahon, Mrs C. Colson, Mrs B. Watson, Mr I. Goss

PASSED Mr P. Leyden, Mr J. T. McCormack, Mr A. Condie, Mr H. Kendall, Rev Fr T. Jennings,

Mr W. Dignam, Mr W. Aitken, Mr F. Mommsen, Mr J. J. McMahon, Mr R Alford, Mr B. W. McMahon, Mr D. Duggan, Mrs V. Mommsen, Mrs M. McKay, Mr A. Maxwell, Mr B. Beveridge, Mr D. Philpot, Mr J. Gillespie, Mrs M. Beer, Mrs N. Follett, Mr A. King, Mr R. Watkins, Mr R. Quarrell, Mrs J. Jenkins, Mr W. Maxwell, Mr A. McMahon,

Mrs C. Wood, Mr P. Free, Mrs K Tremlett, Mrs S. Braun, Mrs L. Hann

#### **PETER FREE**

Peter was a past Vice-President of our Society and official photographer, documenting and preserving the history of our Show over many years. Being such a keen photographer, he presented a perpetual trophy in the Homecrafts Pavilion for the best photograph by an amateur photographer. He was made a Life Member very shortly before he passed away in March 2023.

#### **KATHLEEN TREMLETT**

Awarded Life Membership in 2004, Kath was a guiding light of the Sunbury Show and was a driving force in horse riding events since the age of 6. Her remarkable talent and dedication to mentoring the next generation through the Sunbury Showgirl competitions, along with the Junior and Rural Ambassador Awards, made her a role model and mentor for many. Kath passed away in May 2024.

#### **LIL HANN**

Lil was a long serving member of the Sunbury Agricultural Society, being awarded Life Membership in 1975. Lil passed away in July 2023, aged 100 years.

# ALEXANDER MCPHERSON

Alexander was a very hard-working and dedicated volunteer of our Show from a very young age, and since officially joining our committee in more recent years, has served in the positions of Grounds Steward and OH&S Officer. At our 2014 Show, Alexander was awarded our Junior Ambassador Award, going through to compete and win at Group level, then representing the Central Camp & Upper Goulburn Group at the State Convention at Donald in 2015, placing 3rd overall. Alexander passed away in June 2024.

#### SANDIE BRAUN

Best known for her lengthy term as Secretary, Sandie was instrumental in the organisation and running of our annual Show. She wore many hats over her many years of involvement with the Sunbury Show as a sheep, cattle and Pavilion steward, entertainment and trade space coordinator, and leading the celebration of our 100th Show in 2022 as President. Sandie was made a Life Member in 2007 and passed away in March 2024 after a brief illness.

ENTRY FEES ADULT - FREE CHILD - FREE

Member Pass

\$35.00 x2 Adults OR x1 Adult & x1 Child (+vehicle incl.)

ONLINE ENTRIES CLOSE 9TH OCT

APPLY AT www.sunburyshow.au

POSTAL ENTRIES CLOSE 29TH SEPT

Confirmation of postal entries will not be made unless a stamped self-addressed envelope is enclosed

IN-PERSON ENTRIES OPEN 2ND & 8TH OCT 06:30 PM - 08:00 PM At Clarke Oval Social Clubrooms

\*ADDITIONAL ENTRIES FOR CLASSES FD VEGETABLES/PRODUCE & FF CUT FLOWERS ONLY Deliver to Pavillion 07:30 AM - 09:00 AM, 11th Oct

# **PRIZES**

**1ST PLACE** 

2ND PLACE

**3RD PLACE** 

Ribbon & Card

Ribbon & Card

Ribbon & Card

#### ROSETTES MAY BE AWARDED AT THE JUDGES' DISCRETION

#### KATHLEEN TREMLETT AWARD + (\$50.00)

Most Successful Exhibitor over all Pavilion events (Must have won a first prize in at least 2 sections)

#### MARJORIE MAXWELL MEMORIAL PERPETUAL AWARD + TROPHY & (\$20.00)

Most Outstanding Floral Exhibit (donated by J Burgmann and M Ohlsen)

#### **MELVA BEER TROPHY**

Most Outstanding Pavilion Exhibit

#### PETER FREE TROPHY

Best Overall Photograph by an Amateur Photographer

(\$20.00) & SASH Most Successful Exhibitor in each of the following sections

Cookery, Preserves, Vegetables/Produce, Pot Plants, Cut Flowers, Floral Art, Knitting, Crochet, Needlework, Other Craft, Best Decorated Cake, Most Outstanding Special Needs Exhibit

(\$15.00) & SASH Most Successful Junior Exhibitor Overall

(\$20.00) Most Outstanding Photography (Classes FM 272 - 289)

(\$15.00) Best photograph Junior Classes (Classes FM 291 - 315)

(\$15.00) Most Successful Junior Exhibitor in each of the following sections 6 Years & Under; 7-10 Years; 11-14 Years; 15-17 Years



#### **REGULATIONS**

- 1 All work must be the exhibitor's own bona-fide work.
- 2 Any piece or collection of work that has taken any first prize at a Sunbury Show MUST NOT compete again EXCEPT it may be entered into the appropriate VAS sections. Any VAS or Group exhibit which was a previous winner may not be entered again.
- 3 A novice is a person who has never won first prize in a similar class at a Sunbury Show.
- 4 Any article that is soiled, washed or worn will be disqualified.
- 5 Exhibitors must place all entries in allocated areas of the Pavilion between 4.00pm and 6.30pm on Thursday 10/10/2024 or between 7.30am and 9.00am Friday 11/10/24 as late entries will not be included in judging. No registration of entries will be accepted on Friday morning (except for classes FD & FF)
- 6 Judging commences on Friday 11th October 2024 at 10.00am.
- 7 Pavilion will close at 4.00 pm on Saturday 12th October 2024 for dismantling and will re-open at 4.30 pm until 5.00 pm for collection of exhibits. The exhibitor must produce entry forms for identification when collecting exhibits. Exhibits not collected by this time will be disposed of.

- 8 Exhibits will not be permitted to be collected under any circumstances before 4.30 pm.
- 9 All entries must have their ticket firmly attached by safety pin, adhesive tape or stitched. No straight pins. Exhibitor's name must be covered before judging, if visible the entry may be disqualified from judging.
- 10 Limit of FOUR Entries per class except where stated.
- 11 **DEFINITIONS** Article Particular item, piece or accessory Garment Article of clothing.
- 12 Classes may be amalgamated or sub-divided at the discretion of the Judges.
- 13 All prize money must be collected from the Pavilion Steward on Show Day
- 14 The Society will take all care, but will not be responsible for any loss or damage. All exhibits being sole responsibility of the exhibitor. The Judges' decision is final
- 15 Please note that Members Passes are only
- 16 available for exhibitors but a car park is not guaranteed for the Saturday

# INFORMATION REGARDING VAS Ltd. COOKING COMPETITIONS

An Exhibitor having won at a Show level will bake another cake for entry in the Group Final.

The winner of this final will then be required to bake a further cake for the State Final at the Royal Melbourne Show. The below recipes must be followed. A winner at Sunbury cannot enter this competition at another Show before the Group Final.

Recipes for VAS Carrot & Sultana Muffins (for Junior cake bakers under 18) and for VAS Carrot Cake competitions are set out above.

The winners of these next classes are to compete at Central & Upper Goulburn Group Level

# These rules apply to all VAS Ltd. Classes

- 1 All work must be the Bona Fide of the entrant.
- 2 An exhibitor may only represent one Society at the Group level and one Group at State level. If, for any reason, a winner is unable to compete at Group or State level, the second place-getter will be deemed eligible.
- 3 An article having won at State level is no longer eligible to compete.
- 4 Professionals not eligible.

#### The winner goes on to compete at Central & Upper Goulburn Group Level. Then, if successful, at the State Final (Royal Melbourne Show or VAS Convention)

VASA Rich Fruit Cake
(according to recipe)
 OPEN (see recipe)
 VAS Carrot Cake
 OPEN (see recipe)
 VAS Ltd. Knitting
 Competition (as per instructions)
 VAS Ltd. Crochet
 Competition (as per instructions)
 VAS Ltd. Spotlight Sewing
 Competition (as per instructions)
 VAS Ltd. Hand Embroidery
 Competition (as per instructions)
 VAS Ltd. Hand Embroidery
 Competition (as per instructions)
 VAS Ltd. Patchwork

Competition (as per instructions)
218. VAS Ltd. Cross Stitch
Competition (as per instructions)
285. VAS Ltd. Photography Senior
(as per instructions)
311. VAS Ltd. Photography Junior
(as per instructions)
312. VAS Ltd. Junior Boiled
Fruitcake (see recipe)
313. VAS Ltd. 4 Carrot & Sultana

#### The winner goes on to compete at Central & Upper Goulburn Group Level

Muffins (see recipe)

7. Plain Sponge not iced, no filling15. Plain Scones, approx. 5 - 6cm

**150.** Baby's Knitted Jacket 4 ply & under **159.** Beanie

**162.** Knitted Coat Hanger using any yarn

**175.** Crocheted Baby's Jacket, 4 ply & under

**183.** Crocheted Toy no larger than 30 cm

223. Piece of Hand Beading

236. Decorated Greeting Card

**233.** Item of woodwork, max 1 metre on any side

**238.** Scrapbooking photo album, 1 page



#### Class 1 VAS Ltd.

# RICH FRUIT CAKE COMPETITION RECIPE

#### **STATE FINAL WINNERS**

1ST (\$300.00) SPOTLIGHT VOUCHER & VAS STATE FINAL TROPHY 2ND (\$150.00) SPOTLIGHT VOUCHER 3RD (\$50.00) SPOTLIGHT VOUCHER

#### **INGREDIENTS**

250g Sultanas¼ tsp grated Nutmeg250g chopped Raisins½ tsp ground Ginger250g Currants½ tsp ground Cloves

125g Chopped Mixed Peel 250g Butter

90g Chopped Red Glace Cherries 250g Soft Brown Sugar

90g Chopped Blanched Almonds ½ tsp Lemon Essence OR 1/3 Cup Brandy or Sherry finely grated

250g Plain Flour ½ tsp Almond Essence Lemon rind

60g Self Raising Flour ½ tsp Almond Essence 4 large Eggs ½ tsp Vanilla Essence

#### **METHOD**

- 1. Mix together fruits and nuts and sprinkle with the sherry or brandy. Cover and leave at least one hour, but preferably overnight.
- 2. Sift together the flours and spices.
- 3. Cream the butter and sugar, add the essences.
- 4. Add eggs one at a time, beating well after each addition.
- 5. Alternately add the fruit and flour mixtures.
- 6. Mix thoroughly. The mixture should be stiff enough to support a wooden spoon
- 7. Place the mixture into a prepared tin 20cm SQUARE STRAIGHT SIDED, SQUARE

CORNERED TIN and bake in a slow oven for approximately 3 ½ - 4 hours.

8. Allow to cool in the tin.

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

# Class 2 VAS Ltd. CARROT CAKE COMPETITION RECIPE

#### **STATE FINAL WINNERS**

**1ST** (\$250.00) & VAS STATE FINAL TROPHY **2ND** (\$100.00) **3RD** (\$50.00)

#### **INGREDIENTS**

375 grams plain flour

345 grams castor sugar

2 teaspoons baking powder

11/2 teaspoons bicarb soda

2 teaspoons ground cinnamon

½ teaspoons ground nutmeg

½ teaspoon allspice

4 eggs

350 ml vegetable oil

3 medium carrots, grated (350 grams)

220 gram tin crushed pineapple, drained

180 grams pecans, chopped

pinch of salt

#### **METHOD**

- 1. Pre-heat oven to 180° C (160°C fan). Grease a 23 cm round cake tln and line with baking paper.
- 2. Sift dry ingredients together into a bowl.
- 3. In a separate bowl beat the eggs and oil, then add to the dry ingredients. Mix well then add the carrots, crushed pineapple and pecans. Mix to form a smooth batter and pour into the cake tip.
- 4. Bake for approximately 1 hr 30 mins or 1 hr 40 mins hours or until a bamboo skewer inserted into the centre of the cake comes out clean.
- 5. Remove from the oven and allow to cool for 10 minutes in the tin on a wire rack. Upend and allow to cool on the wire rack.

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



# Section A - COOKING

- Class 1 VAS Rich Fruit Cake According To Recipe
- Class 2 VAS Carrot Cake According To Recipe
- Class 3 Boiled Fruit Cake Not Iced Not To Exceed 20CM Diameter
- Class 4 Carrot Cake Not Iced, Round Tin Not To Exceed 20CM Diameter
- Class 5 Chocolate Cake Plain Choc Icing On Top, Round Tin Max 20CM Diameter
- Class 6 Banana Cake Not Iced, Oblong Tin Approx. 25CM × 12CM
- Class 7 Plain Sponge Not Iced, No Filling Approx. 21CM
- Class 8 Mud Cake Top And Sides Iced Not To Exceed 20CM Diameter
- Class 9 Orange Cake Top Iced, Loaf Tin
- Class 10 Special Dietary Cake Specify Type
- Class 11 Packet Cake Label To Be Attached
- Class 12 ×3 Plain Cupcakes Not Iced Baked And Presented In Foil OR Paper Cases
- Class 13 Handmade Bread One Loaf, Any Variety, Specify Type
- Class 14 Machine Baked Bread One Loaf, Any Variety, Specify Type
- Class 15 ×4 Plain Scones
- Class 16 ×4 Plain Scones Not Going To Group Level
- Class 17 ×4 Fruit Scones
- Class 18 ×4 Savoury Scones
- Class 19 Novice Shortbread
- Class 20 ×3 Muffins Sweet, State Flavour Baked In Paper OR Foil Cases
- Class 21 ×3 Muffins Savoury, State Flavour Baked In Paper OR Foil Cases
- Class 22 ×3 Pieces Shortbread Not Iced
- Class 23 ×3 YoYo's
- Class 24 ×3 Pieces Cooked Slice Sweet, One Variety
- Class 25 ×3 Pieces Uncooked Slice Sweet, One Variety
- Class 26 ×3 Anzac Biscuits 5CM 6CM
- Class 27 ×3 Pieces Of Coconut Ice
- Class 28 Ginger Fluff Sponge Unfilled, No Icing
- Class 29 Baking Not Scheduled
- Class 30 MEN ONLY Choc Cake Top Only Iced Max. 20CM Diameter

# Section B - CAKE DECORATING

#### OPEN

- Class 31 Celebration Cake
- Class 32 Gingerbread Construction Not To Exceed 40CM X 40CM
- Class 33 Arrangement Of Icing Flowers And Leaves
- Class 34 Novelty Cake Buttercream
- Class 35 ×3 Biscuits Decorated
- Class 36 ×3 Cup Cakes Decorated

#### NOVICE

Class 37 Celebration Cake

Class 38 Gingerbread Construction Not To Exceed 40 X 40 CM

Class 39 Arrangement Of Icing Flowers And Leave

Class 40 Novelty Cake - Buttercream

Class 41 ×3 Biscuits Decorated

Class 42 ×3 Cup Cakes Decorated

# Section C — PRESERVES

Class 43 Lemon Butter

Class 44 Passionfruit Butter

Class 45 Strawberry Jam

Class 46 Raspberry Jam

Class 47 Berry Jam, Any Other Variety

Class 48 Apricot Jam

Class 49 Plum Jam

Class 50 Jam Not Scheduled

Class 51 Marmalade, Any Variety

Class 52 Tomato Relish

Class 53 Relish, Any Other Variety

Class 54 Mustard Pickles

Class 55 Pickles, Any Other Variety

Class 56 Chutney, Any Variety

Class 57 Jelly, Any Variety

Class 58 Tomato Sauce, Screw Top Bottle

Class 59 Plum Sauce, Screw Top Bottle

Class 60 Jar Of Preserved Fruit OR Vegetables

Class 61 Bottle Of Herb Vinegar

# Section D — VEGETABLES & PRODUCE

Class 62 Silver Beet, ×4 Stalks In Container Of Water

Class 63 Rhubarb, ×4 Stalks In Container Of Water

Class 64 Pumpkin, Any Variety

Class 65 ×4 Pods Of Peas On Plate

Class 66 ×3 Potatoes, ×1 Variety On Plate

Class 67 ×3 Lemons On Plate

Class 68 ×1 Lemon On Plate

Class 69 Bunch Of Parsley In A Jar Of Water

Class 70 Bunch Of Mint In A Jar Of Water

Class 71 Variety Of Fresh Herbs In A Jar Of Water, To Be Labelled (Min. 3, Max 6)



Class 72 ×3 Onions Tied In A Bunch Any Variety

Class 73 Half Dozen Eggs

Class 74 Half Dozen Eggs Any Other Colour Or Fowl Variety

Class 75 Collection Of Produce And/Or Vegetables Min. 3 Varieties & No Preserves

Class 76 Vegetables Or Produce Not Scheduled No Preserves

# Section E - POTPLANTS

Class 77 Pot Of Fine Maiden Hair Fern

Class 78 Pot Of Coarse Maiden Hair Fern

Class 79 Pot Of Fern, Any Other Variety

Class 80 Pot Plant, Foliage Only

Class 81 Pot Plant In Bloom

Class 82 Pot Of Herb(s)

Class 83 One Cactus Or Succulent

Class 84 Collection Of Cacti

Class 85 Indoor Pot Plant

Class 86 Azalia In Bloom

Class 87 Geranium/Pelargonium In Bloom

Class 88 Native Orchid In Bloom In A Pot Or On Wood

Class 89 Orchid In Bloom

Class 90 Most Unusual Bloom, In Pot

Class 91 A Hanging Container

Class 92 Pot Of African Violets

Class 93 Potted Palm

Class 94 Plant Not Scheduled

# Section F - CUTFLOWERS

Class 95 ×3 Pansies

Class 96 ×1 Pansv

Class 97 ×1 Camelia

Class 98 ×1 Stem Of Azalea

Class 99 ×3 Stems Of Azalea, Distinct Colours

Class 100 ×1 Spike (Stem) Of Iris, More Than One Bloom, Not Bearded

Class 101 ×1 Single Bloom Of Iris, Off The Stem, Not Bearded

Class 102 ×1 Spike (Stem) Of Iris, More Than One Bloom

Class 103 Floribunda Rose, ×1 Stem

Class 104 ×1 Orchid Spike

Class 105 ×6 White Marguerites

Class 106 ×6 Pink Marguerites

Class 107 ×1 Single Bloom Of Iris, Off The Stem, Bearded

Class 108 Container Of Irises, Not Bearded, Max. ×3 Stems

Class 109 Container Of Bearded Irises, Max. ×3 Stems

Class 110 Ranunculus, ×1 Container

- Class 111 ×1 Rose Red
- Class 112 ×1 Rose White
- Class 113 ×1 Rose Yellow
- Class 114 ×1 Rose Pink
- Class 115 ×1 Rose Any Other Variety
- Class 116 ×1 Full Blown Rose
- Class 117 ×3 Roses, Distinctly Different Colours
- Class 118 Container Mixed Flowers Maximum 4
- Class 119 ×6 Marguerites Any Colour
- Class 120 ×1 Stem Pelargonium In Bloom
- Class 121 ×1 Stem Geranium In Bloom
- Class 122 ×1 Stem Of Fuchsia
- Class 123 ×3 Stalks Of Lavender
- Class 124 ×1 Stem Flowering Shrub
- Class 125 Native Australian Flower Any Variety
- Class 126 Container Of Pink Flowers Min ×2, Max ×4 Varieties
- Class 127 ×1 Stem Cut Flowers Not Scheduled
- Class 128 Container Of Flowers, ×1 Variety, Not Scheduled

# Section G = FLORALART

- Class 129 Centrepiece For A Table Not Exceeding 20CM In Height From Table
- Class 130 Christmas Decoration
- Class 131 Arrangement Flowers, ×1 Variety
- **Class 132** Miniature Flower Arrangement
- Class 133 Floral Arrangement In A Novel Container To Hold Water
- Class 134 Floral Arrangement In A Coffee Mug Or Teacup
- Class 135 Arrangement Mixed Flowers & Foliage Own Choice
- Class 136 Arrangement Featuring Native Australian Flowers
- Class 137 Arrangement White Flowers, At Least ×2 Varieties
- Class 138 Arrangement Pink Flowers, At Least ×2 Varieties
- Class 139 Arrangement Representing A Song/Nursery Rhyme Specify Name
- Class 140 Arrangement Own Choice

# Section H — FLORAL ARTIFICIAL FLOWERS

- Class 141 Centrepiece For A Table Not Exceeding 30CM In Height From Table
- Class 142 Small Arrangement Not Exceeding 10CM In Height From Table
- Class 143 Arrangement In A Novel Container
- Class 144 Arrangement In A Coffee Mug Or Teacup
- Class 145 Arrangement Representing A Song/Nursery Rhyme Specify Name
- **Class 146** Miniature Flower Arrangement
- Class 147 Arrangement Own Choice
- **Class 148** Christmas Decoration



# VAS LTD SEWING, KNITTING & CROCHET COMPETITIONS

Supported by Spotlight

#### **State Final Winners**

1ST (\$300.00) & Spotlight Voucher & VAS State Final Trophy 2ND (\$150.00) Spotlight Voucher 3RD (\$50.00) Spotlight Voucher

Class 193 VAS Ltd Spotlight Sewing Competition (according to rules) VAS LTD SEWING COMPETITIONS - Supported by Spotlight
The item is to be a Tote bag up to 30cm width x 40cm height maximum, gusset depth up to 20cm, using approximately 50% recycled components.

**FJ Class 193** allowed, sewn by machine. May be hand-finished. Exhibitor must make item.

Class 199 VAS Ltd. Hand
Embroidery Competition (according to rules)
VAS LTD SEWING COMPETITIONS Supported by Spotlight
Hand Embroidery - An article
any type, excluding cross stitch
Embroidery.

Class 206 VAS Ltd. Patchwork competition (see instructions)
VAS LTD SEWING COMPETITIONS Supported by Spotlight
The exhibit is not to be more than
90cm x 125cme, machine pieced
& quilted (Minimal embellishments.
Small amount only not to overpower patchwork). Must be made in previous 12months.

Class 218 VAS Ltd. Cross Stitch competition (see instructions)
VAS LTD SEWING COMPETITIONS Supported by Spotlight
An article of cross stitch, any type,
up to 60 cm on all sides, including frame. Minimal embellishments
allowed.

Class 156 VAS Ltd. Competition (according to rules)
Hand knitted blanket not more than 1 m on any one side. Knitted in one piece, minimum of 5 different patterns, must be made from pure Wool or Wool Blend, any ply (must have attached sample of yarn used and label or receipt of Woollen Mill) and must have been made in the last 12 months.

Class 178 VAS Ltd. Crochet
Competition
(according to rules)
VAS LTD SEWING COMPETITIONS
- Supported by Spotlight
A 3D item, no larger than 50 cm on any one side, made from pure wool or wool blend of any ply. Must have attached sample of yarn used and label or receipt from Woollen Mill.
Must have been completed in last

12 months.

# These rules apply to all VAS Ltd. Classes

- 1 All work must be the Bona Fide of the entrant.
- 2 An exhibitor may only represent one Society at the Group level and one Group at State level. If, for any reason, a winner is unable to compete at Group or State level, the second place-getter will be deemed eligible.
- 3 An article having won at State level is no longer eligible to compete.
- 4 Professionals not eligible.

# Section I - KNITTING

Class 149 Baby's Shawl, Pram Rug Or Cot Cover

Class 150 Baby's Jacket, 4 Ply And Under

Class 151 Baby's Matinee Jacket, Any Ply

Class 152 Baby's Bootees, Any Ply

Class 153 Baby's Garment, Any Ply

Class 154 Child's Garment, Any Ply

Class 155 Adult's Garment, Any Ply

Class 156 Vas Ltd. Competition According To Rules

Class 157 Scarf, Any Yarn

Class 158 Knitted Shawl, Any Ply

Class 159 Beanie

Class 160 Socks, Any Ply, Knitted

Class 161 Soft Toy

Class 162 Coat Hanger, Knitted, Any Yarn

Class 163 Tea Cosy Or Coffee Pot Cover (Knitted Lining 8 Ply And Under)

Class 164 Tea Cosy, 8 Ply, No Lining

Class 165 ×1 Coat Hanger, Knitted With Lace (Any Type)

Class 166 Edging Suitable For Household Or Personal Item, Eg: Hanky, Towel

Class 167 Novelty Item

Class 168 Any Knitted Article Made By An Exhibitor 60 Years Of Age Or Older

Class 169 Any Article Made By First Time Entrant In Sunbury Show

Class 170 Article/Garment, Cotton

Class 171 Dressed Doll

Class 172 Knitting Not Scheduled

# Section J - CROCHET

Class 173 Shawl, Pram OR Cot Cover

Class 174 Baby's Matinee Jacket

Class 175 Baby's Jacket, 4 Ply & Under

Class 176 Child's Garment, Any Ply

Class 177 Adult's Garment, Any Ply

Class 178 Vas Ltd. Competition According To Rules

Class 179 Bootees

Class 180 Cap OR Hat OR Beanie

Class 181 Teapot Or Coffee Pot Cover, Crochet Lining, 8 Ply & Under

Class 182 Rug

Class 183 Crochet Toy, No Larger Than 30CM

Class 184 Doily, Cotton, ×1 Only

Class 185 Novelty Item

Class 186 Edging, For Household/Personal Item (Hanky/Towel)

Class 187 Article Of Crochet Made By Exhibitor 60 Years & Over

Class 188 Novice - Own Choice

Class 189 Any Crochet, Not To Exceed 20CM

Class 190 Scarf, Any Yarn

49ss 191 Crochet, Not Scheduled



#### Section K - NEEDLEWORK OTHERS

#### Sewing

Class 192 Machine Sewn Garment

Class 193 Vas Ltd Spotlight Sewing Competition (According To Rules)

Class 194 Article Of Smocking

Class 195 Article Of Applique

Class 196 Handmade/Machine Sewn Bag

Class 197 Soft Toy

#### **Embroidery**

Class 198 Any Article Of Embroidery, Excluding Cross Stitch

Class 199 Vas Ltd. Hand Embroidery Competition (According To Rules)

Class 200 Embroidered Baby Blanket

Class 201 Stitchery - Any Article

#### **Patchwork**

Class 202 Patchwork, Hand Or Machine Pieced And Hand Quilted

Class 203 Patchwork, Machine Made

Class 204 Patchwork, Hand Made

Class 205 Miniature Quilt, Hand And Machine Made, Not To Exceed 50CM Square

Class 206 Vas Ltd. Patchwork Competition (See Instructions)

#### **Other Needlework**

Class 207 Prettiest Coat Hanger

Class 208 Prettiest Apron

Class 209 Prettiest Cushion - Pillow OR Bolster

Class 210 Heirloom, E.g. Lavender Bag, Pillow, Horseshoe Etc

Class 211 Article Of Needlework Made By An Exhibitor 60 Years & Over

Class 212 Needlework Not Scheduled

Class 213 Piece Of Tatting – Own Choice

Class 214 Lace Making – Bobbin Lace (1 Piece)

Class 215 Piece Of Lace Work - Own Choice

#### **Cross-Stitch**

Class 216 Cross-Stitch Picture, Framed, Max. 30CM Wide Including Frame

Class 217 Cross-Stitch Picture, Framed, Over 30CM Wide Including Frame

Class 218 Vas Ltd. Cross Stitch Competition See Instructions

Class 219 Cross-Stitch - Any Other

#### **Tapestry / Long Stitch**

Class 220 Tapestry Picture - Framed, Any Stitch Using Wool

Class 221 Long Stitch Picture

Class 222 Cross-Stitch - Tapestry OR Long Stitch By An Exhibitor 60 Years & Over

#### **Beading**

Class 223 Piece Of Hand Beading

Class 224 Beading - Own Choice

# Section L - OTHER CRAFT

#### **Painting/Drawing**

Class 225 Oils, Painting, Framed/Unframed Max Size Including Frame 75CM × 75CM

Class 226 Acrylic Painting, Framed/Unframed Max Size Including Frame 75CM X 75CM

Class 227 Watercolour Painting, Framed/Unframed Max Size Including Frame 75CM × 75CM

Class 228 Charcoal Illustration, Framed/Unframed Max Size Including Frame 75CM × 75CM

Class 229 Pastel Illustration, Framed/Unframed Max Size Including Frame 75CM × 75CM

Class 230 Other Illustration, Framed/Unframed Max Size Including Frame 75CM × 75CM

Class 231 Painting Or Illustration – Novice

#### **Wood & Leather Crafts**

Class 232 Leather Article

Class 233 Item Of Woodwork, Max 1M On Any Side

#### **China Painting & Folk Art**

Class 234 China Painting, Any Piece

Class 235 Folkart, Any Piece

#### **Paper Crafts**

Class 236 Decorated Greeting Card, E.g. Birthday, Get Well Etc.

Class 237 Decorated Invitation

Class 238 Scrapbooking Photo Album ×1 Page

Class 239 Scrapbooking Photo Album ×2 Pages

Class 240 Paper Craft - Off The Page

Class 241 Paper Craft – Mixed Media

Class 242 Decoupage

#### General

Class 243 Ceramics, Any Piece

Class 244 Any Humorous Or Novelty Article, Judged 50% Technique, 50% Design

Class 245 Christmas Decoration

Class 246 Any Article Made By An Exhibitor 60 Years & Over

Class 247 ×1 Decorated Egg

Class 248 Piece Of Leadlight

Class 249 Doll, Any Type

Class 250 Craft – Own Choice, Not Scheduled

Class 251 3d/5d Diamond Painting Max. Size Including Frame 30CM × 30CM

Class 252 3d/5d Diamond Painting Max. Size Including Frame 40CM × 40CM

Class 253 3d/5d Diamond Painting Max. Size Including Frame 75CM × 75CM

Class 254 3d/5d Diamond Painting (Any Other)

#### Section M — SPECIAL NEEDS

Class 255 Needlework

Class 256 Illustration OR Painting

Class 257 Decorated Greeting Card

Class 258 Crochet

Class 259 Knitting

Class 260 Woodwork

Class 261 Soft Toy

Class 262 Piece Of Jewellery / Sets

Class 263 Group Entry Article, To Be Made By ×2 Or More People

Class 264 Own Choice - 17 Years & Under

Class 265 Article Not Scheduled

Class 266 Photography (Flowers / Blossoms) Max Size 16CM × 11CM

# Section N - PHOTOGRAPHY

Cass 267 Child Study

Class 268 Adult Study

Class 269 Family Gathering

Class 270 Wildlife

Class 271 Pet Study

Class 272 Landscape

Class 273 Night Photography

Class 274 Seascape

Class 275 Flower ×1 Flower Only

Class 276 Flowers / Blossoms

Class 277 Sunset

Class 278 Action

Class 279 Buildings

Class 280 Wet / Reflections

Class 281 Shadows

Class 282 Open

Class 283 Novice - Own Choice

Class 284 Own Choice – Large Printm Unframed 20CM  $\times$  15CM

Class 285 Vas Ltd 1 Photo "Architecture, Bridge, Building Or Structure In Aust"

# Section O = JUNIOR PHOTOGRAPHY

#### 12 Years & Under

Class 286 Child / Adult Study

Class 287 Wildlife

Class 288 Landscape

Class 289 Seascape

Class 290 Flower ×1 Flower Only

Class 291 Flowers / Blossom

Class 292 Sunset

Class 293 Building

Class 294 Wet / Reflections

Class 295 Shadows

Class 296 Any Subject – Own Choice

#### 13 — 17 Years

Class 297 Child/Adult Study

Class 298 Wildlife

Class 299 Family Gathering

Class 300 Landscape

Class 301 Seascape

Class 302 Flower ×1 Flower Only

Class 303 Flowers / Blossom

Class 304 Sunset

Class 305 Night Photography

Class 306 Action

Class 307 Building

Class 308 Wet / Reflections

Class 309 Shadows

Class 310 Own Choice (Any Subject)

Class 311 Vas Ltd 1 Photo "Architecture, Bridge, Building Or Structure In Aust"

# Section P — GROUP LEVEL and VAS CLASSES

Class 312 VAS Ltd. Junior Boiled Fruit Cake According To Rules And Recipe

Class 313 VAS Ltd. 4 Carrot And Sultana Muffins According To Rules And Recipe

Class 314 Group 1 Decorated Teddy Bear Biscuit 10 Years & Under

Class 315 Group 2 Decorated Cup Cakes/Muffins 14 Years & Under

Class 316 Group 3 Plain Scones 14 Years & Under

Class 317 Group 4 Decorated Greeting Card 14 Years & Under

Class 318 Group 5 Pet Rock Not To Exceed 15CM 14 Years & Under

Class 319 Group 6 Essay For Grades 5 And 6: "School Holidays Are Too Long"

# Section Q - JUNIOR COOKING

#### 6 Years & Under

Class 320 ×1 Decorated Teddy Bear Biscuit

Class 321 ×3 Decorated Patty Cakes/Muffins Decoration Only Judged

Class 322 ×1 Decorated Marie Biscuit

Class 323 Decorated Cake Decoration Only To Be Judged



#### Class 312 VAS Ltd.

# JUNIOR BOILED FRUIT CAKE RECIPE

\*Entrants must be Under 18 Years on the day of the Sunbury Show

#### **STATE FINAL WINNERS**

1ST (\$300.00) SPOTLIGHT VOUCHER & VAS STATE FINAL TROPHY 2ND (\$150.00) SPOTLIGHT VOUCHER 3RD (\$50.00) SPOTLIGHT VOUCHER

#### **INGREDIENTS**

375g Mixed Fruit 3/4 Cup Brown Sugar 1 tsp Mixed Spice 1/2 Cup Water 125g Butter

½ tsp Bicarbonate Soda

#### ½ Cup Sherry

2 Eggs, lightly beaten

2 Tablespoons Marmalade

1 Cup Self Raising Flour

1 Cup Plain Flour

1/4 tsp Salt

#### **METHOD**

- 1. Place the mixed fruit, sugar, spice, water and butter in a large saucepan and bring to the boil.
- 2. Simmer gently for 3 minutes, then remove from the stove, add bicarb soda and allow to cool.
- 3. Add the sherry, eggs and marmalade, mixing well.
- 4. Fold in the sifted dry ingredients then place in a greased and lined 20cm ROUND CAKE TIN.
- 5. Bake in a moderately slow oven for 11/2 hours, or until cake is cooked when tested

#### HOME Crafts

#### Class 313 VAS Ltd. 4

# CARROT & SULTANA MUFFINS RECIPE

\*Entrants must be Under 18 Years on the day of the Sunbury Show

#### **STATE FINAL WINNERS**

**1ST** (\$250.00) & VAS STATE FINAL TROPHY **2ND** (\$100.00) **3RD** (\$50.00)

#### **INGREDIENTS**

21/2 cups Self Raising Flour

1 teaspoon ground cinnamon

1 cup Brown Sugar (firmly packed)

1/4 teaspoon ground nutmeg

1 cup coarsely grated carrot

1/3 cup chopped in 1/2 sultanas

1 tablespoon orange marmalade

1 cup Canola oil

2 eggs, lightly beaten

34 cup orange juice

1 cup reduced fat milk

#### **METHOD**

- 1. Heat oven to 190 C. (moderately hot)
- 2. Line a 12 hole muffin pan with round paper muffin cases Classic White Muffin Cases Size (35 mm Height x 80 mm Wide x 50 mm Base)
- 3. Sift dry ingredients into a large bowl; stir in sultanas & carrots. Then add the combined marmalade, oil, eggs, juice & milk. Mix until just combined.
- 4. Spoon mixture evenly into Muffin paper cases in muffin pan.
- 5. Cook for 20 minutes (to test muffins are cooked, insert cake skewer. If it comes out clean, the muffins are ready.
- 6. Stand muffins in pan for 5 minutes, before removing to cool.

TIP: A well kept competition cake-making secret: lay a tea towel over the cake rack before turning the cake out to prevent the imprint of the cake rack appearing on your competition cake.



#### 7 — 10 Years

Class 324 ×1 Decorated Teddy Bear Biscuit

Class 325 ×3 Decorated Patty Cakes/Muffins Decoration Only Judged

Class 326 ×1 Decorated Marie Biscuit

Class 327 ×3 Pieces Uncooked Slice/Biscuits One Variety

Class 328 Packet Cake/Biscuits Label To Be Attached

Class 329 Chocolate Cake, Plain Choc Icing, Top Only Iced Tin Not To Exceed 20CM

Class 330 Decorated Cake Decoration Only To Be Judged

Class 331 Baking Not Scheduled

#### 11 — 14 Years

Class 332 ×3 Patty Cakes/Muffins Decoration Only To Be Judged

Class 333 ×1 Decorated Teddy Bear Biscuit

Class 334 ×1 Decorated Marie Biscuit

Class 335 Packet Cake/Biscuits Label To Be Attached

Class 336 ×3 Pieces Uncooked Biscuits/Slice, One Variety

Class 337 Chocolate Cake, Plain Choc Icing, Top Only Iced, Tin Not To Exceed 20CM

Class 338 Decorated Cake Decoration Only To Be Judged

Class 339 Baking Not Scheduled

#### 15 — 17 Years

Class 340 ×3 Cup Cakes Baked And Presented In Foil/Paper Cases

Class 341 ×3 Decorated Patty Cakes Decoration Only Judged

Class 342 ×3 Pieces Uncooked Slice/Biscuits, One Variety

Class 343 Packet Cake OR ×3 Muffins Label To Be Attached

Class 344 Chocolate Cake Decoration Only To Be Judged

Class 345 Decorated Cake Decoration Only To Be Judged

Class 346 Baking Not Scheduled

# Section R = JUNIOR FLORAL ART

#### 6 Years & Under

Class 347 Potato Person

Class 348 Garden In A Shoe Box

Class 349 Egg Cup Arrangement

Class 350 Necklace, Doll Or Creature

Class 351 Teacup OR Coffee Mug Arrangement

Class 352 Floral Arrangement In A Novel Container Must Hold Water

Class 353 Potted Plant

#### 7 — 10 Years

Class 354 Potato Person

Class 355 Garden In A Shoe Box

Class 356 Egg Cup Arrangement

Class 357 Necklace, Doll Or Creature

Class 358 Teacup OR Coffee Mug Arrangement

Class 359 Floral Arrangement In A Novel Container Must Hold Water

Class 360 Potted Plant

#### 11 — 14 Years

Class 361 Potato Person

Class 362 Egg Cup Arrangement

Class 363 Necklace - Doll Or Creature

Class 364 Teacup Or Coffee Mug Arrangement

Class 365 Floral Arrangement In A Novel Container Must Hold Water

Class 366 Potted Plant

Class 367 Arrangement - Own Choice

# Section S = JUNIORART & CRAFT

#### 6 Years & Under

Class 368 Painting 3 Years & Under

Class 369 Drawing 3 Years & Under

Class 370 Painting 4 Years

Class 371 Drawing 4 Years

Class 372 Painting 5 Years

Class 373 Drawing 5 Years

Class 374 Painting 6 Years

Class 375 Drawing 6 Years

Class 376 Collage (Not To Exceed A4 Size)

Class 377 Article Made From Scrap Or Recycled Materials Max 30CM × 30CM

Class 378 Construction Using Commercial Material E.g. Lego, Meccano, Max 30CM × 30CM

Class 379 One Decorated Equ

Class 380 Painted Plaster Article

Class 381 Pet Rock Not To Exceed 15CM

Class 382 Handmade Greeting Card

Class 383 Christmas Decoration

Class 384 Piece Of Beaded Jewellery

Class 385 Lego Model Kit Not To Exceed 30CM × 30CM

Class 386 Diamond Dot Painting - Own Choice

Class 387 Article Of Craft Not Scheduled

Class 388 Best Dressed Doll Or Teddy Bear - Exhibitor Does Not Have To Have Made

Class 389 Most Loved Soft Toy - Exhibitor Does Not Have To Have Made

Class 390 Friendship Bracelet

Class 391 Handmade Puppet

#### 7 — 10 Years

Class 392 Painting 7 – 8 Years

Class 393 Drawing - Pencil 7 - 8 Years

Class 394 Drawing – Pastel / Crayon 7 – 8 Years

Class 395 Drawing – Texta 7 – 8 Years

Class 396 Painting 9 - 10 Years

Class 397 Drawing - Pencil 9 - 10 Years

Class 398 Drawing – Texta 9 – 10 Years

Class 399 Drawing - Paste / Crayon 9 - 10 Years

Class 400 Collage Not To Exceed A4 Size

Class 401 Article Made From Scrap Or Recycled Materials Max 30CM × 30CM



Class 402 Construction Using Commercial Material E.g. Lego, Meccano, Max 30CM × 30CM

Class 403 One Decorated Egg

Class 404 Painted Plaster Article

Class 405 Pet Rock Not To Exceed 15CM

Class 406 Handmade Greeting Card

Class 407 Christmas Decoration

Class 408 Piece Of Beaded Jewellery

Class 409 Lego Model Kit Not To Exceed 30CM × 30CM

Class 410 Diamond Dot Painting - Own Choice

Class 411 Papier Mache Article Not To Exceed 30CM × 30CM

Class 412 Needlework - Machine Made

Class 413 Needlework - Hand Made

Class 414 Item Of Knitting / Crochet

Class 415 Decorated Greeting Card (Computer Generated)

Class 416 Hand Drawn Greeting Card

Class 417 Decorated Greeting Card – Other

Class 418 Decorated Footwear E.g. Boot, Shoe, Sandal (May Be Pre-Loved) ×1 Piece

Class 419 Neatest Handwritten Addressed Envelope C6 Size Only

Class 420 Article Of Craft Not Scheduled

Class 421 Best Dressed Doll OR Teddy Bear Exhibitor Does Not Have To Have Made

Class 422 Most Loved Soft Toy Exhibitor Does Not Have To Have Made

Class 423 Friendship Bracelet

Class 424 Handmade Puppet

#### 11 — 14 Years

**Class 425** Painting 11 – 12 Years

Class 426 Drawing - Pencil 11 - 12 Years

Class 427 Drawing – Pastel / Crayon 11 – 12 Years

Class 428 Drawing - Texta 11 - 12 Years

**Class 429** Painting 13 – 14 Years

Class 430 Drawing - Pencil 13 - 14 Years

Class 431 Drawing - Pastel / Crayon 13 - 14 Years

Class 432 Drawing – Texta 13 – 14 Years

Class 433 Computer Generated Art Work Max Size A4

Class 434 Collage Not To Exceed A4 Size

Class 435 Article Made From Scrap OR Recycled Materials Max 30CM × 30CM

Class 436 Construction Using Commercial Material E.g. Lego, Meccano Max 30CM × 30CM

Class 437 One Decorated Egg

Class 438 Pet Rock Not To Exceed 15CM

Class 439 Handmade Greeting Card

Class 440 Decorated Greeting Card (Computer Generated)

Class 441 Christmas Decoration

Class 442 Piece Of Beaded Jewellery

Class 443 Diamond Dot Painting - Own Choice

Class 444 Decorated Footwear E.g. Boot, Shoe, Sandal (May Be Pre-Loved) - ×1 Piece

Class 445 Scrapbooking Photo Album, One Page

Class 446 Needlework - Machine

Class 447 Needlework - Child's Garment Machine Or Hand Made

Class 448 Metalwork / Woodwork

Class 449 Neatest Handwritten Addressed Envelope (C6 Size Only)

Class 450 Item Of Knitting / Crochet

Class 451 Mixed Media

Class 452 Article Not Scheduled

Class 453 Best Dressed Doll OR Teddy Bear - Exhibitor Does Not Have To Have Made

Class 454 Most Loved Soft Toy - Exhibitor Does Not Have To Have Made

Class 455 Friendship Bracelet

Class 456 Handmade Puppet

#### 15 — 17 Years

Class 457 Painting

Class 458 Drawing - Pencil

Class 459 Drawing - Pastel

Class 460 Drawing - Texta

Class 461 Drawing - Mixed Media

Class 462 Machine OR Hand Sewn Article / Garment

Class 463 Item Of Knitting / Crochet

Class 464 Diamond Dot Painting - Own Choice

Class 465 Decorated Footwear, E.g. Boot, Shoe, Sandal (May Be Pre-Loved) - 1 Piece

Class 466 Neatest Handwritten Addressed Envelope (C6 Size Only)

Class 467 Article Of Clothing – Machine Or Handmade

Class 468 Article Of Craft Not Scheduled

Class 469 Friendship Bracelet

Class 470 Handmade Puppet

# Section T - OTHER

Class 471 Heritage Scarecrow Competition

Class 472 Painting OR Sketch Of Organ Pipes National Park

Class 473 Diorama Of Organ Pipes National Park