

# 2024 BALLARAT SHOW

Our Community, Our Show



## CRAFT, COOKERY, PHOTOGRAPHY and FLOWERS

**VICTORIAN AGRICULTURAL SHOW COMPETITIONS  
MIDLAND GROUP COMPETITIONS  
AND SCHOOL CHILDREN'S COLOURING COMPETITION.**



## SCHEDULE

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# CRAFT, COOKERY, FLOWERS, AND PHOTOGRAPHY.

## GENERAL REGULATIONS AND CONDITIONS

The regulations appearing in this schedule form part of the GENERAL REGULATIONS AND CONDITIONS of entry to an event at the Ballarat Show.

### 1. CONDITIONS OF ENTRY

An exhibit must be the bona fide work of the exhibitor. An exhibit cannot be entered in more than one class.

An exhibit must have been made by the one exhibitor unless entered in a group class.

An exhibit must not have been entered at a previous Ballarat Show.

Exhibits must not have been worn, used or marked, except in junior competition (including Schools) where exhibits may have been worn at other exhibitions.

Exhibitors may wash/rinse exhibits for presentation, that is to remove any soiling that may have occurred in the making of the exhibit. Judges may reject any exhibits they feel are too soiled for Exhibition.

Exhibit tickets must be attached to each exhibit Unless otherwise stated.

An exhibit must have the age of the child & year level written on the exhibitor's tickets.

Exhibits to be child's own work.

### 2. ENTRIES

Entries will be accepted by written entry and emailed to [admin@ballaratshow.org.au](mailto:admin@ballaratshow.org.au), posted to the Ballarat Showgrounds PO Box 401 Ballarat 3350. Or deliver to Ballarat Showgrounds, 6 Rosehill Rd, Mount Rowan.

**Entries close Friday 27<sup>th</sup> October, 2024,**

Entry fee \$2.50 for adults

Childrens sections FREE

Please pay online to Ballarat Agricultural & Pastoral Society. Bendigo Bank

BSB 633000

Account 1626 55906

### 3. DELIVERY OF ENTRIES

All craft and Photography exhibits to be delivered to the Ballarat Showgrounds, 6 Rosehill Rd, Mt Rowan during office hours Monday, Tuesday, Wednesday or Thursday.

**Or Friday morning before 11am as judging will commence at 11.30am.**

### CAKES & PASTRY

Cakes must be brought to the Showgrounds, 6 Rosehill Rd, Mount Rowan, by 11.00am on Friday 8<sup>th</sup> November to be judged at 11.30am.

### 6. COLLECTION OF EXHIBITS

Exhibits will be available for collection at Ballarat Showgrounds, during office hours Monday 11<sup>th</sup>, November, 2024 9am- 2pm or prior arrangements.

## MIDLAND GROUP COMPETITIONS

Midland Group classes are judged and move on to compete at the Midland Group Judging in 2025. Winners do not advance to State Level.

## VAS COMPETITION REGULATIONS

### VAS General Regulations

1. Each Exhibit must be the bona fide work of the exhibitor.
2. Professionals are not eligible, which is defined as someone that works professionally or derives the greater percentage of their income in that craft, art form or technique.
3. The competitions follow the three levels of competition: Show Level, Group Level and State Level.
4. All work is to have been completed in the last twelve (12) months prior to its entry at a local show.
5. An exhibitor having won at Show level is not eligible to enter any other Show until after the Group Final judging.
6. An exhibitor having won at a Show will compete at the 2025 Group Final. The winning exhibit at the Group Final will then compete in the State Final at the 2025 Royal Melbourne Show.
7. An exhibitor is only eligible to represent one Group in the State Final.
8. If for any reason a winner is unable to compete at Group or State Final level, the second place-getter is eligible to compete.
9. If an exhibitor is found to have won more than one Group Final the exhibitor must forfeit/refund all prizes and will be disqualified from exhibiting for 12 months.

# CHILDREN COOKERY

## COOKERY FOR CHILDREN UNDER 10 YEARS

**Class 1001** Decorated Cupcakes- 4 (packet cake acceptable)

**Winner to go to Midland Group Competition**

## COOKERY FOR CHILDREN 10 – 16 YEARS

**Class 1002** Decorated cupcakes – 4 (packet cake acceptable)

**Winner to go to Midland Group Competition**

## VAS Competition Regulations

### VAS Ltd Junior Boiled Fruit Cake

### VAS Ltd Junior Carrot & Sultana Muffins

1. The entrant must follow the recipe and specifications provided in the relevant section.
2. The entrant must be under 18 years on the day of their local show.
3. An exhibitor having won at their Local Show will bake another cake/set of muffins for the 2024 Group Final and then the winner of the Group Final will bake another cake/set of muffins for the State Final at the 2024 Royal Melbourne Show.

### Class 1003 VAS Ltd Junior Boiled Fruit Cake

#### Recipe

#### Ingredients

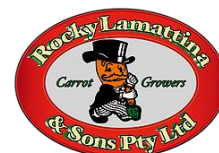
375g Mixed Fruit, 3/4 cup brown sugar, 1 tsp mixed spice, 1/2 cup water, 125g butter, 1/2 tsp bicarbonate of soda, 2 eggs lightly beaten, 2 tablespoons marmalade, 1 cup self-raising flour, 1 cup plain flour, 1/4 teaspoon salt, 1/2 cup sherry

#### Method

1. Place the mixed fruit, spice, sugar, water and butter in a large saucepan and bring to the boil.
2. Simmer gently for 3 minutes, then remove from 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 20 cm round cake tin.
5. Bake in a moderately slow oven for 1 1/2 hours, or until cooked when tested.

### Class 1004

### VAS Ltd Junior Carrot & Sultana Muffins



#### Recipe

#### Ingredients

2 1/2 cups of self raising flour, 1 teaspoon ground cinnamon, 1/4 teaspoon ground nutmeg, 1 cup brown sugar (firmly packed), 1 cup coarsely grated carrot, 1/3 cup chopped in half sultanas, 1 tablespoon orange marmalade, 1 cup canola oil, 2 eggs, lightly beaten, 3/4 cup orange juice, 1 cup reduced fat milk

#### Method

1. Pre heat oven to 190°C (moderately hot)
2. Line a 12 hole muffin pan with round paper muffin cases - Classic White Muffin Cases (35mm height x 90mm wide x 50mm base)
3. Sift dry ingredients into a large bowl; stir in sultanas and carrots. Then add the combined marmalade, oil, eggs, juice and milk. Mix until just combined.
4. Spoon mixture evenly into muffin paper cases in muffin pan.
5. Cook for 20 minutes. To test if muffins are cooked insert cake skewer; if it comes out clean the muffins are ready.
6. Stand muffins in pan for 5 minutes before removing to cool.
7. Show entries 4 muffins per paper plate



## **CRAFT FOR SCHOOL CHILDREN**

**Class 1005** Primary School Colouring Competition  
Name and age on the back of all entries.

### **CRAFT FOR CHILDREN UNDER 10 YEARS**

**Class 1006** Decorated shoe/boot - use eg  
diamante, paint, jewels etc.

**Winner to go into Midlands Group Competition**

**Class 1007** Decorated Rock

**Winner to go into Midlands Group Competition**

### **CRAFT FOR SCHOOL CHILDREN 10 – 16 YEARS**

**Class 1008** Decorated Boot/Shoe -eg use  
diamantes, paints, jewels etc.

**Winner to go into Midlands Group Competition**

**Class 1009** Decorated Rock

**Winner to go into Midlands Group Competition**



## **CHILDRENS PHOTOGRAPHY**

### **Regulations Including Midland Group competition**

1. Standard black and white, or color prints only
2. Exhibits to be mounted, not framed, no larger than 20 x 30cms
3. A Maximum of 4 entries per class per exhibitor.
4. Please state age on the entry

### **PHOTOGRAPHY FOR CHILDREN UNDER 10 YEARS**

**Class 1010 Midlands Group Junior Photography**  
Theme “ Letter box/boxes”

### **PHOTOGRAPHY FOR SCHOOL CHILDREN 10 – 16 YEARS**

**Class 1011 Midlands Group Junior Photography**  
Theme “ Letter box/boxes”

### **Class 1012 VAS Ltd Junior Photography**

**Theme for 2024- 2025**

**Architecture (Bridge, Building or Structure in Australia).**

1. General Regulations front page
2. Exhibitors to be aged under 18 years on the day of their local Show.
3. Unframed.
4. Print no larger than 20cm by 30 cm
5. Must be mounted on thick card (mount no larger than 3cm)
6. An exhibitor having won at a Show level is not eligible to enter the VAS Junior Photography competition at any other Show until after the Group Final Judging.

# OPEN SECTION

## PLANTS & FLOWERS

Entries of Plants and Flowers can be entered by written entries to the Ballarat showgrounds by **Friday 8th November.**

**Late Entries to be in by 11.00am Friday 8<sup>th</sup> November 2024**

All exhibits must be grown by the exhibitor. All exhibits to be delivered to the showgrounds between 9am and 11.00 am on **Friday 8th November, 2024.**

Exhibits can be collected during office hours on Monday 11th. November, 2024

Containers are provided for all cut flowers. Vases need to be provided by the exhibitor where specified

## FLOWER ARRANGEMENT

**Class 1013** Posy of Seasonal flowers and /or foliage

**Winner to go into Midlands Group Competition**

## JAMS, JELLIES and COOKERY

**Class 1014** 3 Items from my pantry

**Winner to go into Midland Group Competition**

## CAKES & PASTRY

Cakes must be brought to the Showgrounds, 6 Rosehill Rd, Mt Rowan by 11.00am on Friday 8<sup>th</sup>, November to be judged at 11.30am .

**Do not put on a cake rack to cool.**

**Class 1015** Plain scones – 5 (Max size 5 cms)

**Winner to go into Midland Group Competition**

**Class 1016** Plain Sponge Sandwich - not iced 4 Eggs

**Winner to go onto Midland Group Competition**

**Class 1017** Blokes Chocolate Cake – Iced –

**Winner to go on to Midland Group Competition**

## CHOCOLATE CAKE

### RECIPE

#### Ingredients

125 gm softened butter, 2/3 cup sugar, ½ cup icing sugar, 1 ¼ cups self raising flour, ½ cup cocoa, 1 teaspoon bicarbonate of soda, pinch of salt, 2 eggs, 1 cup milk, 1 teaspoon, vanilla extract

#### Icing

150 gms icing sugar, 2 tablespoons cocoa, 1 teaspoon softened or melted butter, 1-2 tablespoons warm water.

#### Method

1. Preheat the oven to 180c Lightly grease and flour a 23cm cake tin.
2. Cream butter with sugar and sifted icing sugar.
3. Sift flour, cocoa, bicarbonate of soda and salt into a separate bowl. Add dry ingredients and beat well.
4. Spoon batter into prepared tin and bake for 40 -55 minutes, or until a skewer inserted comes out clean.
5. Meanwhile, make the icing . Sift icing sugar and cocoa, add melted butter to warm water, then gradually stir into sugar mixture until a smooth paste is formed. Ice cake when cold.

## VAS Ltd Rich Fruit Cake

## VAS Ltd Carrot Cake

**REGULATIONS** also general VAS regulation at front of schedule

1. The entrant must follow the recipe and specification provided.
2. An exhibitor having won at their local Show will bake another cake for the 2025 Group Final and then the winner of the Group Final will bake another cake for the State Final at the 2025 Annual VAS Ltd Convention.



## Class 1018 VAS Ltd Carrot Cake

### Recipe

#### Ingredients

375g plain flour, 2 teaspoon baking Powder, 1 1/2 teaspoon Bicarb Soda, 2 teaspoon ground cinnamon, 1/2 teaspoon nutmeg, 1/2 teaspoon allspice, Pinch of salt, 345g castor sugar, 350ml vegetable Oil, 4 eggs, 3 medium carrots grated (350 Grams), 220g tin crushed pineapple drained, 180g pecan nuts coarsely crushed

#### Method

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



## Class 1019 VAS Ltd Rich Fruit Cake Competition

### RECIPE

#### Ingredients

250g sultanas, 250g chopped raisins, 250g currants, 125g chopped mixed peel, 90g chopped red glace cherries, 90g chopped blanched almonds, 1/3 cup sherry or brandy, 250g plain flour, 60g self-raising flour, 1/4 teaspoon grated nutmeg, 1/2 teaspoon ground ginger, 1/2 teaspoon ground cloves, 250g butter, 250g soft brown sugar, 1/2 teaspoon lemon essence OR finely grated lemon rind, 1/2 teaspoon almond essence, 1/2 teaspoon vanilla essence, 4 large eggs

#### Method

1. Cut the fruit & almonds into 3-4 pieces and mix together all the fruits and nuts and sprinkle with the sherry or brandy. Cover and leave for at least 1 hour, but preferably overnight.
2. Sift together the flours and spices. 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.
3. Place the mixture into a prepared 20cm square, straight sided, square cornered tin and bake in a slow oven for approximately 3 1/2 - 4 hours. Allow the cake to cool in the tin.



## CRAFT

### VAS competitions sponsored by

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#### EMBROIDERY

##### Class 1020 VAS Ltd Embroidery Competition

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

Other Regulations refer page 1.

#### CROSS STITCH

##### Class 1021 VAS Ltd Cross Stitch Competition

The Exhibit to be an article of cross stitch any type up to 60cms on all sides including frame. Minimal embellishments allowed.

Other Regulations refer page 1

#### SEWING

##### Class 1022 VAS Ltd Sewing Competition

1. Tote Bag up to 30cm width x 40cm height maximum, gusset depth up to 20cm, using approximately 50% recycled components.

2. Machine sewn & may be hand finished, embellished allowed.

3. Knitted/Crocheted items not acceptable

Other regulations see page 1

#### PATCHWORK

##### Class 1023 VAS Ltd Patchwork Competition

1. The Exhibit is to be no larger than 90cm x 125cm.

2. Machine/hand pieced and quilted by exhibitor only.

3. Minimal Embellishments. Small amount only, not to overpower patchwork

Other regulations see page 1

#### CROCHET

##### Class 1024 VAS Ltd Crochet Competition

1. A 3D Item, no larger than 50cms on any one side made from pure wool/ wool blend of any ply .

2. Exhibitor to attach label from wool/cotton used.

Other regulations see page 1.

#### KNITTING

##### Class 1025 VAS LTD Knitting Competition

1. A Hand Knitted blanket not more than 1 metre on any one side.

2. Knitted in one piece, minimum of 5 different patterns.

3. Each exhibit must be made from pure wool/ wool blend of any ply.

4. Exhibitor to attach label from wool used.

Other regulations refer page 1

#### CRAFTWORK

##### Class 1026 Home made Greeting Cards Winner to go onto Midland Group Competition

**Class 1027 Mens Craft** – one article of craft/hobby, max size 1 sq metre, advise size on entry form

##### Winner to go onto Midland Group Competition

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# PHOTOGRAPHY

## Class 1028 VAS Photography Competition

1. Theme for 2024/2025 : “ ARCHITECTURE (Bridge, Building or Structure in Australia)”
  2. Unframed,
  3. Print no larger than 20cm by 30cm
  4. Must be mounted on thick card (mount no larger than 3cms)
- Other Regulations refer page 1

## Class 1029 Midlands Group Photography Theme is “ Letter Box/boxes”

- NOTE:** 1. To be presented on mount board, not in frames. Size, including mount must not exceed 20 x 30cms. Images must be printed on either matt or gloss photography paper.
2. Must be mounted on thick card (mount no larger than 3cms)
- Images must be printed on either matt or gloss photography paper.
- All images must be the original work of the exhibitor.

# Sponsors

We gratefully acknowledge the support given by our sponsors. When purchasing good and services please consider the following who make it possible to run this event.

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***Stems flower market***

