

GROUP Q: COOKERY**Steward:** Judy Munro, ph 9408 1341**Assistants:** Alyssa Hince, Laurell Cockerell, Alix Coustley**ENTRIES CLOSE SATURDAY 12TH OCTOBER 2019 AT 4PM**

All exhibits must be home-made by exhibitor and cooked in a domestic oven.

Cook in round or square tin or as per instructions in schedule, not in a ring tin. No packet cakes. Exhibits must be presented on white paper plates & doilies available at show.**MOST SUCCESSFUL EXHIBITOR AWARD** - \$25 and a Society Rosette will be awarded to the exhibitor obtaining the highest number of points in this section.

Points will be awarded: 1st - 3 points; 2nd - 2 points, 3rd - 1 point

SPONSORED BY:

KEITH L. & JOAN HALL	\$165
CHAMPIONS IGA WHITTLESEA	\$110
THE COCHAUD FAMILY	\$100
VICKI B CREATIONS	\$50
PAINT SPOT, BUNDOORA	\$55
MARIAN & GRANT COLWELL	\$50
SOUTH MORANG NIGHT OWLS CWA	\$35
WHITTLESEA JUMBUNNA CWA NIGHT BRANCH - OVERALL BEST SCORES	\$20

**CHAMPIONS IGA BEST CAKE AWARD - SPONSORED BY CHAMPIONS IGA - WHITTLESEA
\$100 AWARDED TO THE WINNER OF THE BEST OVERALL EXHIBIT IN GROUP Q.****GENERAL CLASSES****ENTRY FEES: \$2.00 per entry (inc GST)**

Class No	PRIZES		
	1st	2nd	3rd
1. VAS Ltd - Rich Fruit Cake Competition			
Group Qualifier at Final in 2020 (pg98) single entrant only	\$15	\$6	\$4
2. VAS Ltd Carrot Cake Competition - Group Qualifier at Final in 2020 (pg98)	\$15	\$6	\$4
3. Plum Pudding cooked in basin presented on paper plate	\$7	\$5	\$3
4. Plain Sponge made in 2 tins (both to be submitted) 4 eggs. No filling, no icing##	\$7	\$5	\$3
5. Plain Cake	\$5	\$3	\$2
6. Sponge Gingerfluff made in 2 tins (both to be submitted) 4 eggs. No filling, no icing	\$5	\$3	\$2
7. Swiss Roll (no cut ends) filled with raspberry jam	\$5	\$3	\$2
8. Boiled Fruit Cake	\$5	\$3	\$2
9. Orange Cake (iced) approx. 24cm x 10cm oblong tin	\$5	\$3	\$2
10. Fruit and/or nut loaf made in cylinder	\$5	\$3	\$2
11. Tea cake topped with cinnamon and sugar - no fruit	\$5	\$3	\$2
12. Banana cake, uniced	\$5	\$3	\$2
13. Chocolate cake, iced	\$5	\$3	\$2
14. Marble cake, uniced	\$5	\$3	\$2
15. Plate of 4 Scones, plain##	\$5	\$3	\$2
16. Plate of 4 Fruit Scones	\$5	\$3	\$2
17. Plate of 4 Savoury Scones	\$5	\$3	\$2
18. Plate of 4 Cup Cakes, uniced	\$5	\$3	\$2
19. Plate of 4 Anzac Biscuits	\$5	\$3	\$2
20. Lamingtons, 4 pieces, 5cm cubed	\$5	\$3	\$2
21. Home-made biscuits, 2 varieties, 2 of each	\$5	\$3	\$2
22. Fancy joined or filled biscuits, 2 varieties, 2 of each	\$5	\$3	\$2
23. Uncooked slice, 2 varieties, 2 pieces of each, no larger than 6cm x 3½ cm	\$5	\$3	\$2
24. Muffins, 4 savoury, please state flavour	\$5	\$3	\$2

##Eligible for Group Final at Seymour in April 2020

25. Muffins, 4 sweet, please state flavour	\$5	\$3	\$2
26. Cooked Slice, 2 varieties, 2 pieces of each, no larger than 6cm x 3½ cm	\$5	\$3	\$2
27. Gluten Free cake or slice	\$5	\$3	\$2
28. Sausage Rolls (4) no longer than 5cm	\$5	\$3	\$2
29. Sponge made by a Gentleman	\$5	\$3	\$2
30. Plate of 4 Meringues	\$5	\$3	\$2
31. 4 pieces of Shortbread	\$5	\$3	\$2
32. Plate of 4 Jam tarts	\$5	\$3	\$2
33. Jam Drops, 4 pieces	\$5	\$3	\$2
34. Cake made by a Gentleman, any variety excluding sponge	\$5	\$3	\$2

COOKERY - Secondary School Students - (Not eligible for Primary School Section)

MOST SUCCESSFUL EXHIBITOR AWARD - A Society Rosette and \$15 will be awarded to the exhibitor obtaining the highest number of points in this section, donated by **SOUTH MORANG NIGHT OWLS CWA in memory of Mrs Bev Gurney.**

Class No - \$1.00 each entry

Class No	PRIZES		
	1st	2nd	3rd
35. VAS Ltd. Junior Boiled Fruit Cake Competition - single entrant only Fruit Cake conditions as Class 1, winner to compete at Central & Upper Goulburn Group Final Fruit Cake Recipe listed at end of cookery section to be used (see pg 99)	\$11	\$6	\$4
36. VAS Ltd Carrot & Date Muffins (see pg 99) - single entrant only	\$11	\$6	\$4
37. Five Plain Scones	\$4	\$3	\$2
38. Five Cup Cakes (not iced)	\$4	\$3	\$2
39. Cooked Slice (5 pieces) one variety	\$4	\$3	\$2
40. Chocolate Cake (not iced)	\$4	\$3	\$2
41. Uncooked Slice (5 pieces 1 variety)	\$4	\$3	\$2
42. ANZAC Biscuits (5 pieces)	\$4	\$3	\$2
43. Muffins (5 of any recipe)	\$4	\$3	\$2
44. 4 plain scones - 14 years and under##	\$4	\$3	\$2

##Eligible for Group Final at Seymour in April 2019

COOKERY - Primary School Students - (Not eligible for Secondary School Section)

MOST SUCCESSFUL EXHIBITOR AWARD

MOST SUCCESSFUL EXHIBITOR AWARD - A Society Rosette and \$15 will be awarded to the exhibitor obtaining the highest number of points in this section, donated by **BLAIR SANDERSON.**

45. Five Cup Cakes. Not iced	\$4	\$3	\$2
46. Five Drop Scones or Pikelets	\$4	\$3	\$2
47. Two Gingerbread persons	\$4	\$3	\$2
48. Uncooked Slice (5 pieces) one variety	\$4	\$3	\$2
49. Five Scones	\$4	\$3	\$2
50. Chocolate Cake (iced)	\$4	\$3	\$2
51. Muffins (5 of any recipe)	\$4	\$3	\$2
52. Edible Necklace	\$4	\$3	\$2
Under 7 Years			
53. Uncooked slice (5 pieces) one variety	\$4	\$3	\$2
54. Chocolate Crackles (5 not decorated)	\$4	\$3	\$2
55. Edible Necklace			

HERITAGE PAVILION



Superintendent: Robert Sly Ph: 0407 402 759

Assistant Superintendents: Stephen Munro

Stewards:

Ian Burke, Tim Blake, Stuart Crane, James Crane, Robert Davison, Kelvin Gaskell, Gary Gay, Dave Gerlach, Kevin Le Poidevin, Allan Munro, Brian Murphy, Dale Murphy, Tony Rafferty, Shane Rankin, Graham Roberts, Graeme Simmons

FEATURING:

*Working Vintage Engines * Vintage Farm Equipment *

* Vintage Cars , Trucks & Tractors *

Including demonstrations of:

* Blacksmithing * Sheep Shearing * Hay Making * Lego Display *

SUPPORTED BY:

Woodroofe's Petroleum Lancefield

Comdain Civil Constructions

Graeme Simmons

Whittlesea Garden Supplies

Ian & Patricia Burke

Whittlesea Smash Repairs

K & J Thomas Motorcycles

BSP Diesel & Electrical (Aust.) Pty Ltd

Whittlesea H Hardware, Timber & Building Supplies

Australian Ultra Violet Services

Whittlesea Tyre & Battery

Luscombe's Automotive

A1 Auto Parts Whittlesea

Grab A Load Pty Ltd

David & Kerrie Gerlach

Whittlesea Tyrepower

Whittlesea Industrial Supplies

VAS Ltd COMPETITIONS - single entrants only

The winners in Classes 1 & 2 will be eligible to represent the Whittlesea Agricultural Society at the Group Final of the CENTRAL AND UPPER GOULBURN GROUP in 2020. (Date to be notified)

CLASS 1 ONLY - Single Entrants Only

VAS Ltd RICH FRUIT CAKE COMPETITION

At State Level (Melbourne Show September) prizes are: 1st Prize - \$200 & Trophy, 2nd Prize - \$100 & 3rd Prize - \$50

Rules and Regulations 1. The fruit cake competitions follow the show-group-state level of competition

2. An exhibitor having won at a Show, will bake another cake for entry in the Group Final; the winner will then be required to bake a further cake for the State Final.

3. Exhibitors are to follow the recipe and specifications below.

4. An exhibitor having won at show/field day level is not eligible to enter any other show/field day until after the Group judging, when, if not the winning entry, can compete further.

5. An exhibitor is only eligible to represent one Group in the State Final.

6. Each cake entered must be the bona fide work of the exhibitor.

7. If for any reason a winner is unable to compete at Group or State Final level, then the second placegetter is eligible to compete.

Here's what you need: SQUARE TIN 20CM

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

Here's what you do:

1. 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 in a square tin no larger than 20cm square, straight sided, square cornered tin and bake in a slow oven for approximately 3½-4 hours. Allow the cake to cool in the tin.

CLASS 2 ONLY - Single Entrants Only

VAS Ltd CARROT CAKE COMPETITION - Sponsored by Rocky Lamattina & Sons



At State Level (VAS Ltd Convention July) prizes are: 1st Prize - \$250 & Trophy, 2nd prize - \$100 & 3rd Prize - \$50.

Rules and Regulations 1. The carrot cake competitions follow the show-group-state level of competition.

2. An exhibitor having won at a Show, will bake another cake for entry in the Group Final; the winner will then be required to bake a further cake for the State Final.

3. Exhibitors are to follow the recipe and specifications (listed below).

4. An exhibitor having won at show/field day level is not eligible to enter any other show/field day until after the Group judging, when, if not the winning entry, can compete further.

5. An exhibitor is only eligible to represent one Group in the State Final.

6. Each cake entered must be the bona fide work of the exhibitor.

7. If for any reason a winner is unable to compete at Group or State Final level, then the second placegetter is eligible to compete

Open to carrot cake enthusiasts everywhere. Competitors to only use the recipe below. PLEASE NOTE: The glaze has been removed from this recipe.

Ingredients

375 g Plain Flour	2 tsp Baking Powder	1 1/2 tsp bicarb soda
1/2 tsp ground cinnamon	1/2 tsp ground nutmeg	1/2 tsp allspice
2 tsp salt	345 g castor sugar	375 ml vegetable oil
4 eggs	3 medium carrots grated (350 grams)	180 g pecans chopped
220g tin crushed pineapple, drained		

Steps

1. Preheat the oven to 180C (160C fan), Grease a 23cm 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. Upend and allow to cool on the wire rack.

CLASS 35 - VAS LTD. JUNIOR BOILED FRUIT CAKE - COMPETITION - single entrants only

A competition for junior cake bakers under 18 years of age on the day of their local show/field day.
Round Cake Tin 20cm

Prizes at State Level (Melbourne Show September) are: 1st Prize - \$200 plus trophy, 2nd Prize - \$100 & 3rd Prize - \$50

Rules and Regulations 1. The fruit cake competitions follow the show-group-state level of competition

2. An exhibitor having won at a Show, will bake another cake for entry in the Group Final; the winner will then be required to bake a further cake for the State Final.

3. Exhibitors are to follow the recipe and specifications below.

4. An exhibitor having won at show/field day level is not eligible to enter any other show/field day until after the Group judging, when, if not the winning entry, can compete further.

5. An exhibitor is only eligible to represent one Group in the State Final.

6. Each cake entered must be the bona fide work of the exhibitor.

7. If for any reason a winner is unable to compete at Group or State Final level, then the second placegetter is eligible to compete.

INGREDIENTS

375g (12oz) mixed fruit	2 eggs, lightly beaten
3/4 cup brown sugar	2 tablespoons marmalade
1 teaspoon mixed spice	1 cup self-raising flour
1/2 cup water	1 cup plain flour
125g butter	1/4 teaspoon salt
1/2 teaspoon bicarbonate soda	1/2 cup sherry

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 stove, add bicarbonate 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 1.5 hours or until cooked when tested

CLASS 36 - VAS LTD. JUNIOR CARROT & DATE MUFFINS - COMPETITION - single entrants only - Proudly sponsored by Rocky Lamattina & Sons

Prizes at State Level (VAS Ltd Convention July) are: 1st Prize - \$250 plus trophy, 2nd Prize - \$100 & 3rd Prize - \$50

A competition for junior cake bakers under 18 years of age on the day of their local Show/Field day.

INGREDIENTS - Entries to include 4 muffins per plate

2 1/2 cups self-raising flour	1 teaspoon ground cinnamon
1/4 teaspoon ground nutmeg	1 cup brown sugar (firmly packed)
1/3 cup chopped pitted dates	1 cup coarsely grated carrot
1 tablespoon orange marmalade	1 cup canola oil
2 eggs, lightly beaten	3/4 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 (35mm height x 90mm wide x 50mm base).
3. Sift dry ingredients into a large bowl; stir in dates & 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: Four (4) muffins per plate.

GROUP Qa: DECORATED CAKES

Stewards: Fiona Leadbeater Ph: 57861829, Sally Perry 5773 4360

ENTRIES CLOSE SATURDAY 12TH OCTOBER 2019 AT 4PM

A SPECIAL AWARD of \$50 will be awarded to the outstanding exhibit in the Open Decorated Cake Section plus a Rosette.

A SPECIAL AWARD of \$20 will be awarded to the outstanding exhibit in the Novice Decorated Cake Section plus a Rosette.

MOST SUCCESSFUL EXHIBITOR IN NOVICE SECTION - Society Rosette & \$20

MOST SUCCESSFUL EXHIBITOR IN OPEN SECTION - Society Rosette & \$20

MOST SUCCESSFUL EXHIBITOR IN MASTERS SECTION - Society Rosette & \$40

**THE NORMA BROCK PERPETUAL TROPHY AWARDED TO THE OUTSTANDING EXHIBIT IN THE OPEN OR NOVICE DECORATED CAKE CLASSES.
SPONSORED BY WHITTLESEA AGRICULTURAL SOCIETY LIFE MEMBERS**

DONORS TOWARDS PRIZE MONEY

CECIL & CO PTY LTD - BAYSWATER	\$165
MARG ROBSON	\$150
THE CAKE DECORATORS ASSOCIATION OF VIC - DIAMOND VALLEY BRANCH	\$50
JACOB HINCE	\$50
FRESH FOOD INDUSTRIES	Icing & Books

For full Regulations & Definitions refer to Homecrafts Regulations at the start of the Homecrafts Section.

Ribbon, tulle, wire, stamens and manufacturing pillars may be used, but no manufactured ornaments.

Wire or pins must not penetrate the surface of icing or cake.

Decorations must be home made from icing. Edible colouring may be used.

Presentation taken into consideration. Blocks, tins or other materials not permitted in place of cakes (unless specified).

Artificial Dolls and cachous may be used.

THIS WILL APPLY TO "OPEN, NOVICE AND JUNIOR CLASSES"

ALL BOARDS MUST BE CLEATED - For enquiries about sale of exhibits, please see Superintendent.

Measurement of Board includes diagonal.

No Confectionery to be used in Novice, Open & Masters Classes. Confectionery permitted in school classes.

NOVICE CLASSES

Entry Fees \$2.00 (Inc GST)

Restricted to amateur exhibitors who have not won a first prize in the same class at any Show.

	1st	2nd	3rd
1. Decorated Celebration Cake maximum 2 tiers eg Christmas, Christening, Birthday, Anniversary, etc	\$30	\$15	\$10
2. Decorated Wedding Cake, minimum 2 tier 60cm board limit	\$40	\$25	\$15
3. Novelty Cake with 60cm board limit	\$30	\$15	\$10
4. Miniature Decorated Cake not to exceed 11cm iced. Board and decorations not to exceed 16cm cube	\$30	\$15	\$10
5. Three Decorated Cup Cakes	\$10	\$5	\$4
6. Arrangement of flowers (a minimum of 3 flowers, not including buds & leaves)	\$30	\$15	\$10
7. Block Cake (polystyrene and must be able to be replicated in cake)	\$20	\$10	\$5

OPEN CLASSES**Entry Fees \$2.00 (Inc GST)**

Class No	PRIZES		
	1st	2nd	3rd
8. Decorated Celebration Cake maximum 2 tiers eg Christmas, Christening, Birthday, Anniversary, etc	\$30	\$15	\$10
9. Decorated Wedding Cake, minimum 2 tier 60cm board limit	\$40	\$25	\$15
10. Novelty Cake with 60cm board limit	\$30	\$15	\$10
11. Miniature Decorated Cake not to exceed 11cm iced. Board & decorations not to exceed 16cm cube	\$30	\$15	\$10
12. Three Decorated Cup Cakes	\$10	\$5	\$4
13. Arrangement of flowers (a minimum of 3 flowers, not including buds & leaves)	\$30	\$15	\$10
14. Block Cake (polystyrene and must be able to be replicated in cake)	\$20	\$10	\$5

MASTERS CLASSES**ENTRY FEES: \$2.00 (inc GST)**

Class No	PRIZES		
	1st	2nd	3rd
15. Decorated Celebration Cake maximum 2 tiers eg Christmas, Christening, Birthday, Anniversary, etc	\$30	\$15	\$10
16. Decorated Wedding Cake, minimum 2 tier 60cm board limit	\$40	\$25	\$15
17. Novelty Cake with 60cm board limit	\$30	\$15	\$10
18. Miniature Decorated Cake not to exceed 11cm iced. Board & decorations not to exceed 16cm cube	\$30	\$15	\$10
19. Three Decorated Cup Cakes	\$10	\$5	\$4
20. Arrangement of flowers (a minimum of 3 flowers, not including buds & leaves)	\$30	\$15	\$10
21. Block Cake (polystyrene and must be able to be replicated in cake)			

SCHOOL CLASSES**Entry Fees \$1.00 (inc GST)**

A Special Award of \$20 donated by **MARG ROBSON**, South Morang, plus Rosette will be awarded to the outstanding exhibit in both the Secondary & Primary Sections.

SECONDARY SCHOOL SECTION - (NOT ELIGIBLE FOR PRIMARY SCHOOL SECTION)

22. Plate of Cup Cakes decorated (3)	\$11	\$6	\$4
23. Miniature Decorated Cake not to exceed 11cm iced. Board and decorations not to exceed 16cm square	\$11	\$6	\$4
24. Decorated Celebration Cake, max. 2 tiers candles may be used in presentation	\$11	\$6	\$4
25. Decorated Novelty Cake not to exceed 36cm overall	\$11	\$6	\$4

PRIMARY SCHOOL AGE SECTION - (NOT ELIGIBLE FOR SECONDARY SCHOOL SECTION)

26. Decorated Cake - butter cream may be used	\$11	\$6	\$4
27. Decorated Novelty Cake, confectionery allowed, not to exceed 36cm overall	\$11	\$6	\$4
28. Decorated Cup Cakes, plate of 3	\$11	\$6	\$4
29. Decorated Marie Biscuits, plate of 3, confectionery allowed.	\$11	\$6	\$4
30. Decorated Chocolate Crackles, 3 pieces	\$11	\$6	\$4
31. 3 Decorated Cup Cakes - 14 years and under##	\$4	\$3	\$2
32. 1 x Decorated Teddy Bear Biscuit - 10 years and under##	\$4	\$3	\$2

##Eligible for Group Final at Seymour in April 2020

GROUP Qb: CONFECTIONERY**Stewards:** Anne Leadbeater, Kate Stubbings (0418 596 937)**ENTRIES CLOSE SATURDAY 12TH OCTOBER 2019 AT 4PM****REGULATIONS**

1. All exhibits must be homemade by exhibitor. 2. Each entry must be from a single batch.

Prize money in Classes 5, 6 and 7 donated by MARJORY BRENNAN**OPEN SECTION - \$2.00 per Entry (inc. GST)**

Class No	1st	2nd	3rd
A special award of \$30 and Society Rosette will be awarded to the Most Successful Exhibitor in this Section			
1. Toasted Marshmallows (4 pieces)	\$5	\$3	\$2
2. Turkish Delight (4 pieces)	\$5	\$3	\$2
3. Toffee in patty pans (4 pieces)	\$5	\$3	\$2
4. Nougat (4 pieces)	\$5	\$3	\$2
5. Coconut Ice (4 pieces)	\$5	\$3	\$2
6. Fudge (2 varieties, 3 pieces of each)	\$5	\$3	\$2
7. Rum Balls - cake mixture (4 pieces)	\$5	\$3	\$2
8. Snow Balls (4)	\$5	\$3	\$2
9. Marzipan Fruit (8 pieces)	\$5	\$3	\$2
10. Coconut Roughs (4 pieces)	\$5	\$3	\$2
11. Truffles - chocolate/ganache centre (4 pieces)	\$5	\$3	\$2
12. Rocky Road (4 pieces)	\$5	\$3	\$2
13. Honeycomb, chocolate coated (4 pieces)	\$5	\$3	\$2
14. Homemade confectionery packaged as a gift - not to exceed 25cm overall	\$5	\$3	\$2
15. Gingerbread House <small>(may include purchased or home-made confectionery) Board not to exceed 40cm x 40cm</small>	\$20	\$10	\$5
16. Novelty made from Gingerbread <small>(may include purchased or home-made confectionery) Board not to exceed 40cm x 40cm</small>	\$20	\$10	\$5

CLASSES 14, 15 & 16 TO BE JUDGED ON QUALITY & PRESENTATION**School Entries \$1.00 (inc GST) per entry****SECONDARY SCHOOL SECTION (NOT ELIGIBLE FOR PRIMARY SCHOOL SECTION)****A special award of \$20 and Society Rosette will be awarded to the Most Successful Exhibitor in this Section donated by NESTA & ROBIN RUSSELL**

17. Coconut Ice (4 pieces)	\$4	\$3	\$2
18. Fudge (4 pieces)	\$4	\$3	\$2
19. Toffee in patty pans (4 pieces)	\$4	\$3	\$2
20. Homemade Chocolates (3 varieties, 2 of each)	\$4	\$3	\$2
21. Nougat (4 pieces)	\$4	\$3	\$2
22. Rocky Road (4 pieces)	\$4	\$3	\$2
23. Honeycomb, chocolate coated (4 pieces)	\$4	\$3	\$2
24. Homemade confectionery packaged as a gift - not to exceed 25cm overall	\$4	\$3	\$2
25. Gingerbread House <small>(may include purchased or home-made confectionery) Board not to exceed 40cm x 40cm</small>	\$11	\$6	\$4

CLASSES 24 & 25 TO BE JUDGED ON QUALITY AND PRESENTATION**PRIMARY SCHOOL CLASSES (NOT ELIGIBLE FOR SECONDARY SCHOOL SECTION)****A special award of \$20 and Society Rosette will be awarded to the Most Successful Exhibitor in this Section donated by ANNE GREER**

26. Coconut Ice (4 pieces)	\$4	\$3	\$2
27. Truffles - biscuit mix (4 pieces)	\$4	\$3	\$2
28. Toffee in patty pans (4 pieces)	\$4	\$3	\$2
29. Homemade Chocolates using moulds (6 pieces)	\$4	\$3	\$2
30. Fudge (4 pieces)	\$4	\$3	\$2
31. Rocky Road (4 pieces)	\$4	\$3	\$2

QY: YEAST COOKERY**ENTRY FEE: \$2.00 per entry (inc GST)**

Entries in classes 1-10 are to be hand made by traditional methods.

ENTRIES CLOSE SATURDAY 12TH OCTOBER 2019 AT 4PM**MOST SUCCESSFUL EXHIBITOR in classes 1-10.**

Aggregate points allotted 1st - 3 points, 2nd - 2 points, 3rd - 1 point.

First \$25, Second \$15, Third \$10 **Donated by CLAIRE MOTT**

Classes 11-15 made in Bread Making machines.

Exhibits are not to be baked in a bakers oven.

Class No	PRIZES		
	1st	2nd	3rd
<u>HANDMADE</u>			
1. Hand made White Bread	\$5	\$3	\$2
2. Hand made Wholemeal Bread	\$5	\$3	\$2
3. Hand made Wholegrain Bread	\$5	\$3	\$2
4. Hand made Savoury Loaf	\$5	\$3	\$2
5. Hand made Plaited Loaf, any variety	\$5	\$3	\$2
6. Hand made Foccacia Bread	\$5	\$3	\$2
7. Hand made Bread Rolls, White (4).	\$5	\$3	\$2
8. Hand made Bread Rolls, Wholegrain (4)	\$5	\$3	\$2
9. Hand made Fruit Loaf	\$5	\$3	\$2
10. Hand made Hot Cross Buns (4)	\$5	\$3	\$2

MACHINE MADE

11. Machine made White Bread	\$5	\$3	\$2
12. Machine made Wholemeal Bread	\$5	\$3	\$2
13. Machine made Wholegrain Bread	\$5	\$3	\$2
14. Machine made Fruit Loaf	\$5	\$3	\$2
15. Machine made Savoury Loaf	\$5	\$3	\$2

Sponsored by CLAIRE MOTT and THE WHITTLESEA BAKEHOUSE

GROUP R: PRESERVES**Stewards:** Pauline Lord - 9408 1494, Karyne Dundas, Lorna Murphy**ENTRIES CLOSE SATURDAY 12TH OCTOBER 2019 AT 4PM****The Eric Jemmeson Perpetual Trophy awarded to the best exhibit.
In memory of Eric – Past Secretary and Life Member of the Society.**

- | | |
|------------------------------------------------------------------|---------------------------------------------------|
| 1. New lids should be on bottles of preserves. | 4. All jars to be full |
| 2. Cellophane tops ONLY on all Jams and Pickles (NO Metal LIDS). | 5. No commercial Labels on jars unless specified. |
| 3. Exhibit Tickets to be adhered to jars with cello tape | 6. All jars must be cleaned and not sticky. |

**(Special Prize of \$25) Classes 10-44
Junior Most Successful Exhibitor - Class 45-50****Classes 3 & 50 sponsored by EMERSION SOFTWARE SYSTEMS Pty Ltd****ENTRY: \$2.00 per entry****Class No****PRIZES**

	1st	2nd	3rd
1. Jar of Honey	\$5	\$3	\$2
2. Comb Honey	\$5	\$3	\$2
3. 1 Bottle Chilli Sauce	\$15	\$10	\$5
4. 1 Bottle Craft Beer	\$5	\$3	\$2
5. Best collection of Preserved Fruit and Vegetables To include 6 bottles - 3 fruit and 3 vegetables. - labelled with type	\$11	\$6	\$3
6. Collection of bottled Fruit, 3 varieties - labelled with type	\$11	\$6	\$3
7. Collection of Jellies, 3 varieties in uniform jars - labelled with type	\$11	\$6	\$3
8. Collection of Jams, 4 varieties in uniform jars - labelled with type	\$11	\$6	\$3
9. Two Bottles of Fruit any variety (Novice only) - labelled with type	\$11	\$6	\$3
ONE BOTTLE OF THE FOLLOWING			
10. Bottle of Fruit, any variety - labelled with type	\$5	\$3	\$2
11. Tomatoes	\$5	\$3	\$2
12. Christmas Fruit Mince	\$5	\$3	\$2
13. Crab Apple Jelly	\$5	\$3	\$2
14. Quince Jelly	\$5	\$3	\$2
15. Apple Jelly	\$5	\$3	\$2
16. My Choice Jelly - label of type required	\$5	\$3	\$2
17. Marmalade - two fruits	\$5	\$3	\$2
18. Sweet Orange Marmalade	\$5	\$3	\$2
19. Marmalade - any fruit	\$5	\$3	\$2
20. Quince Jam	\$5	\$3	\$2
21. Fig Jam	\$5	\$3	\$2
22. Light Plum Jam	\$5	\$3	\$2
23. Dark Plum Jam	\$5	\$3	\$2
24. Apricot Jam	\$5	\$3	\$2
25. Strawberry Jam	\$5	\$3	\$2
26. Strawberry Conserve	\$5	\$3	\$2
27. Raspberry Jam	\$5	\$3	\$2
28. Blackberry Jam	\$5	\$3	\$2
29. My Choice Jam	\$5	\$3	\$2
30. Lemon Butter	\$5	\$3	\$2
31. "My Choice" Fruit Butter - label of type required	\$5	\$3	\$2
32. Tomato Sauce	\$5	\$3	\$2
33. "My Choice" Chutney - label of type required	\$5	\$3	\$2
34. Tomato Relish	\$5	\$3	\$2

35. Green Tomato Pickles	\$5	\$3	\$2
36. Pickled Onions	\$5	\$3	\$2
37. Mustard Pickles	\$5	\$3	\$2
38. Plum Sauce	\$5	\$3	\$2
39. Worcestershire Sauce	\$5	\$3	\$2
40. Cordial, 1 bottle - labelled with type	\$5	\$3	\$2
41. Herb vinegar, 1 bottle	\$5	\$3	\$2
42. Collection of Preserves, presented as a gift. Exhibits will be tasted, points for taste and presentation (jams, sauce, olives, etc) - label of type required	\$20	\$15	\$10
43. 1 Bottle of Olives	\$5	\$3	\$2
44. 1 Bottle of Olive Oil	\$5	\$3	\$2

JUNIOR SECTION - Boys & Girls Under 17 yrs of age & under ENTRY: \$1.00 per entry**MOST SUCCESSFUL EXHIBITOR****A Special Prize of \$10** donated by **JOAN HALL** will be awarded to the **Most Outstanding Exhibit.**

45. 1 Bottle of Tomato Relish	\$4	\$3	\$2
46. 1 Bottle of Jam	\$4	\$3	\$2
47. 1 Bottle of Lemon Butter	\$4	\$3	\$2
48. 1 Bottle of Chutney	\$4	\$3	\$2
49. Collection of Preserves, presented as a gift. Exhibits will be tasted, points for taste and presentation (jams, sauces, olives, etc) - label of type required	\$20	\$15	\$10
50. Chilli Sauce	\$15	\$10	\$5

GROUP SB: SENIOR PERSONS (Age 60 years and over)*Articles must not have been previously worn or washed.***SPECIAL PRIZES**

- \$25 – Prize Money Sponsored by **JUDY CLEMENTS**
- All competitors in this section are eligible for the "Frank Ricardo Encouragement Award" Rosette.
- 1st Prize Winners in all Classes are eligible for a Society Sash and \$20 for the Most Outstanding Exhibit, awarded in memory of **Mrs Sue Swart** - donated by **JUDY HENRY**
- Most Outstanding Exhibit in Group SB. Brother NS 5 sewing machine donated by Shepperton Sewing Centre.

Entry Fee - \$2.00 (inc GST)**Class No****PRIZES**

	1st	2nd	3rd
1. Baby's Jacket in Crochet - no ribbons	\$5	\$3	\$2
2. Article of Needlework	\$5	\$3	\$2
3. Baby's Jacket Knitted - no ribbons	\$5	\$3	\$2
4. Jumper or Cardigan Knitted (lady's or gent's)	\$5	\$3	\$2
5. Article of Patchwork	\$5	\$3	\$2
6. Crocheted Rug	\$5	\$3	\$2
7. Child's knitted jumper or cardigan	\$5	\$3	\$2
8. Knitted Coathanger	\$5	\$3	\$2
9. Crocheted Coathanger	\$5	\$3	\$2
10. Small article of Woodwork (75cm x 75cm) no kits	\$5	\$3	\$2
11. Article of Cottage Craft	\$5	\$3	\$2
12. Dressed Doll - to be judged overall	\$5	\$3	\$2
13. Long Stitch Tapestry	\$5	\$3	\$2
14. Machine Sewn Article	\$5	\$3	\$2
15. Machine or hand sewn bag	\$5	\$3	\$2
16. Patchwork Cushion	\$5	\$3	\$2
17. Article of Crochet - wool	\$5	\$3	\$2
18. Knitted Rug	\$5	\$3	\$2
19. Knitted Socks	\$5	\$3	\$2
20. Article of Knitting - not previously mentioned	\$5	\$3	\$2
21. Article made from handmade felt	\$5	\$3	\$2