

## EXHIBIT SHED & STADIUM

### SECTION M (13) – GARDEN & FARM PRODUCE

*Sponsored by Prom Coast Hardware*

Entry fee: Adults \$1, FREE for Children & Show Affiliates

Prizes: 1<sup>st</sup> \$3, 2<sup>nd</sup> \$1

Start: To be judged at 4:00pm **Friday 24<sup>th</sup> February 2023**

Note: All entries to be delivered to Exhibit Shed between 10:00am & 4:00pm on the Friday before Showday.

Shed closes at 4:00pm for judging.

All prizes are to be collected from the Secretary's Office **after 3:30pm**.

Note: All vegetables to be shown with tops & stems (approx 10cm). All fruit to have stems & be unpolished.

Please attach name tag if variety known.



### **THE JOHN DAVIES MEMORIAL TROPHY**

Awarded to the exhibitor gaining the most points in Section M. 1<sup>st</sup> = 2 points, 2<sup>nd</sup> = 1 point

Sash & prize money awarded

### **CLASS - OPEN**

1301. Basket of fruit and/or vegetables from your garden (judged on presentation and quality of produce)

1302. 12 pods green peas

1303. 12 green beans

1304. 3 carrots

1305. 3 parsnips

1306. 3 red beets

1307. 2 cucumbers (any variety)

1308. 1 lettuce

1309. 3 peppers

1310. 3 red tomatoes

1311. 6 cherry tomatoes (diameter 1-3cm)

1312. 3 brown onions

1313. 10 shallots/spring onions

1314. 3 garlic

1315. 6 stalks silver beet

1316. 3 cobs sweet corn (partially pull back husk)

1317. 3 button squash

1318. 3 zucchini less than 23 cm

1319. One table pumpkin

1320. 5 potatoes, any variety

1321. Basket of fruit, min. 3 varieties, quantities as below

1322. 6 stalks rhubarb

1323. 3 lemons

1324. 3 pears

1325. 3 apples, any one variety

1326. 6 strawberries

1327. 3 stone fruit, any one variety

1328. An interesting/unusual item of fresh garden produce.

*May be new or heirloom variety, or item of produce out of the ordinary; may include a description/explanation*

*Special prize: 1<sup>st</sup> \$5, 2<sup>nd</sup> \$2*

1329. Biggest zucchini/marrow

### **CLASS – JUNIOR (Children under 16yo)**

1330. 3 cherry tomatoes

1331. 3 zucchini less than 23cm

1332. 3 lemons

1333. 3 strawberries

### **CLASS - SCHOOL & COMMUNITY GARDENS ENTRIES**

1334. A harvest basket of vegetables and/or fruit with at least 4 different varieties

### **CLASS – CREATIVE PRODUCE**

*Please deliver entries for these classes to the basketball stadium.*

	<b>Open (16+yo)</b>	<b>12-15yo</b>	<b>6-11yo</b>	<b>Under 6yo</b>
A produce person/animal (made from fruit and/or veg)	1335	1336	1337	1338

## **SECTION O (14) – HOME PRODUCE**

***Sponsored by Dawn Allan***

Start: To be judged at **4:00pm Friday 25<sup>th</sup> February 2023**

Entry fee: Adults \$1, FREE for Children & Affiliates

Prizes: 1<sup>st</sup> \$3, 2<sup>nd</sup> \$1 unless otherwise stated

Note: All entries to be delivered to Exhibit Shed between 10:00am & 4:00pm on the Friday before Showday. Shed closes at 4:00pm for judging.

All prizes are to be collected from the Secretary's Office **after 3:30pm.**

Entries **MUST** be on a white plastic plate. All food will be displayed uncovered for the day.

### **THE MARY MCDONALD MEMORIAL TROPHY**

Awarded to the exhibitor gaining the most points in Sections O,P,Q,R & S (excluding children's classes). 1<sup>st</sup> = 2 points, 2<sup>nd</sup> = 1 point

*Sash and prizemoney sponsored by Fiona & David Vuillermin*

### **CLASS – GENERAL**

1401. Handmade bread approx 1 kg

1402. 4 sweet or savory muffins

1403. 4 plain scones

1404. 4 fruit or savory scones

1405. Nut and/or fruit loaf

1406. 4 lamingtons

1407. 4 ANZAC biscuits ***sponsored by Foster RSL***

1408. 4 pieces Shortbread

1409. 4 yo-yos

1410. Slice baked, 4 pieces (size-5cm sq)

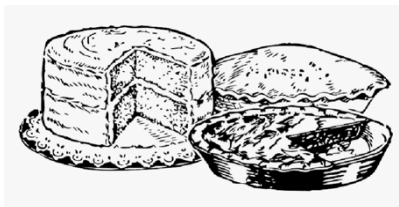
1411. Chocolate cake - iced

1412. Boiled Fruitcake

1413. 3 Gluten Free Muffins

1414. Gift Basket/box – A Collection of Homemade cookery, (4-6 items); may include baked & non-baked cookery, jams, sauces etc. (container not judged)

*Prizes: 1<sup>st</sup> \$8, 2<sup>nd</sup> \$4*



### **CLASS - INCLUSIVE COMMUNITIES, ALL ABILITIES' BAKING**

This inclusive section is open to all persons diagnosed and living with a physical, intellectual or mental disability

	<b>Junior (17yrs &amp; Under)</b>	<b>Adult (18yrs &amp; over)</b>
4 pieces decorated gingerbread	1415	1416
4 ANZAC biscuits	1417	1418

### **CLASS - SCHOOL CHILDREN'S SECTION - PRIMARY & SECONDARY SCHOOLS**

Will be judged separately. Indicate on entry which school level

	<b>Primary</b>	<b>Secondary</b>
4 sweet muffins	1419	1420
4 pieces decorated gingerbread	1421	1422
4 ANZAC biscuits	1423	1424

**BEST CHILDREN'S EXHIBIT** –Prize *sponsored by Gippsland Hills CWA*

### **BEST ANZAC BISCUIT EXHIBIT**

*(1<sup>st</sup> and 2<sup>nd</sup> place getters of classes 1407, 1418, 1419, 1423 & 1424 eligible)*

*1<sup>st</sup> \$60 cash, 2<sup>nd</sup> \$25 cash & 3<sup>rd</sup> \$15 cash **sponsored by Foster RSL***



## **CLASS - VAS COOKERY COMPETITIONS**

The winners of the following competitions qualify for regional finals & may go on to State finals.

**VAS Fruit Cakes sponsored by "The Sultana Sisters" at State Level.**

**VAS Carrot Cakes sponsored by Rocky Lamattina & Sons at State Level**

THE  
Sultana  
Sisters



### **1425. VAS Rich Fruit Cake**

Prizes: 1<sup>st</sup> Rosette & \$25, Second \$10 **Sponsored by Lionel Rockman, Yanakie**

All entries must be cooked in **square** tins. **The following recipe is compulsory for all entrants:**

#### Ingredients:

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

#### Method:

1. Mix together all the fruits and nuts and sprinkle with the sherry or brandy.
  2. Cover and leave for at least 1 hour, but preferably overnight.
  3. Sift together the flours and spices.
  4. Cream together the butter and sugar with the essences.
  5. Add the eggs one at a time, beating well after each addition, then 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 (20 cm 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.
- NOTE: To ensure uniformity and depending upon the size, it is suggested the raisins be snipped into 2 or 3 pieces, cherries into 4 or 6 pieces and almonds crosswise into 3 or 4 pieces.

### **1426. VAS Junior Boiled Fruit Cake**

First prize Rosette & \$20, Second \$10 **Sponsored by Jessica Taylor, Foster**

Entrants must be under 18 yrs on Show Day

All entries must be cooked in **round** tins. **The following recipe is compulsory for all entrants:**

#### Ingredients:

375g mixed fruit	1/2 cup sherry
3/4 cup brown sugar	2 eggs lightly beaten
1 teaspoon mixed spice	2 tablespoons marmalade
1/2 cup water	1 cup self raising flour
125g butter	1 cup plain flour
1/2 teaspoon bicarbonate soda	1/4 teaspoon 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 and allow to cool.
3. Add the bi carb, 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.

#### 1427. VAS Carrot Cake (Un-iced)

First Prize Rosette & \$15, Second \$5 *Sponsored by Howard & Jill Plowright, Foster*

All entries must be cooked in **20cm round tins**. Cake to be **un-iced**.

Using the **Good Foods Australia award winning recipe**. The following recipe is compulsory for all entrants:

##### Ingredients:

375g plain flour  
2 tsp baking powder  
1 ½ tsp bicarb soda  
2 tsp ground cinnamon  
½ tsp ground nutmeg  
½ tsp allspice  
2 tsp salt

345g castor sugar  
375ml vegetable oil  
4 eggs  
3 medium carrots, grated (350g)  
220g tin crushed pineapple, drained  
180g pecan nuts, crushed

##### Method:

1. Preheat oven to 180C (160C fan), grease a 20cm (8") round cake tin & line with baking paper.
2. Sift dry ingredients together. In separate bowl beat eggs & oil, then add to dry ingredients. Mix well then add carrots, crushed pineapple & pecans. Mix to form a smooth batter & pour into cake pan.
3. Bake for approximately 90-100 minutes.
4. Remove from oven, allow to cool for 10 mins in the tin on a wire rack. Upend and allow to cool on the rack.

#### 1428. VAS Junior Carrot and Date Muffins

First prize Rosette & \$15, Second \$5 *Sponsored by Howard & Jill Plowright, Foster*

Entrants must be under 18 yrs on Show Day

The following recipe is compulsory for all entrants:

##### Ingredients:

2 ½ cups self-raising flour  
1 teaspoon ground cinnamon  
¼ teaspoon ground nutmeg  
1 cup brown sugar (firmly packed)  
1/3 cup pitted dates  
1 cup coarsely grated carrot  
1 tablespoon orange marmalade  
1 cup canola oil  
2 eggs, lightly beaten  
¾ cup orange juice  
1 cup reduced fat milk

##### Method:

1. Heat oven to 190C (moderately hot)
2. Line a 12 hole muffin pan with round paper muffin cases. Classic White Muffin Cases (size 35mm H x 90mm W 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 prepared pan holes
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 completely.

**Present 4 muffins for judging.**

## Pulham's Furniture and Carpet

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**Free  
Measure &  
Quote**

*We've got it all and then some more*

## **SECTION P (15) – JAMS, PRESERVES & SAUCES**

***Sponsored by Paragreen Real Estate***

Start: To be judged at 4:00pm Friday 24<sup>th</sup> February 2023

Entry fee: Adults \$1, FREE for Children & Show Affiliates

Prizes: 1<sup>st</sup> \$3, 2<sup>nd</sup> \$1

Note: All entries to be delivered to Exhibit Shed between 10.00am & 4.00pm on the Friday before Showday.

Name of contents & date of making to be shown on all jars & bottles

**Clear covers on ALL jars & bottles** (for easy access)

Shed closes at 9.00 am for judging. All prizes are to be collected from the Secretary's Office **after 3:30pm**.



### **CLASS - OPEN**

1501. Preserved fruit, one variety

1502. Preserved vegetable, one variety

1503. Apricot Jam

1504. Blackberry Jam

1505. Plum/Damson Jam

1506. Raspberry jam

1507. Strawberry Jam

1508. Jam, any other berry not specified

1509. Jam, any other type/plain not specified

1510. Marmalade, any type

1511. Lemon Butter

1512. Jelly, any variety

1513. Honey

### ***Sauces to be presented in bottles***

1514. Plum Sauce

1515. Tomato Sauce

1516. Sauce, any type not specified

1517. Tomato Chutney

1518. Chutney, any type not specified

1519. Green Tomato Pickle

1520. Pickle, any type not specified

1521. Tomato Relish

1522. Relish, any type not specified

1523. Collection of 3 preserves must include; a Jam/Marmalade/Jelly & a Sauce & a Relish/Pickle/Chutney.

### **BEST EXHIBIT IN SECTION**

Rosette & prize money ***Sponsored by Golden Creek Olives***

## **SECTION P (15) – HOME MADE BEER & WINE**

Start: To be judged at 4:00pm Friday 24<sup>th</sup> February 2023

Judge: Andrew Oldroyd

Entry fee: Adults \$1, FREE for Children & Affiliates

Prizes: 1<sup>st</sup> \$3, 2<sup>nd</sup> \$1

All entries to be delivered to Exhibit Shed between 10:00am & 4:00pm on the Friday before Showday.

Name of contents & date of making to be shown on all bottles

All prizes are to be collected from the Secretary's Office **from 3:30pm**

### **CLASS**

1524. Grape wine

1525. Non-Grape wine

1526. Beer – Lager

1527. Beer – Ale

1528. Beer – Stout

1529. Cider

1530. Ginger Beer

### **BEST EXHIBIT**

Voucher & prizecard ***Sponsored by Foster Seafoods***

