



# 2021 NOORAT SHOW COMMUNITY HOMECRAFT EVENT

**Saturday 20 November**

*The show you have when you're not having a show !*

## Victorian Agricultural Shows Competitions

**Cooking (Open and Junior)**

**Fancy Work (Knitting, Emroidery, Patchwork,**

**Sewing, Crochet, Cross Stitch)**

**Photography (Open & Junior)**

## VAS Convention Competitions

## Community Classes

Entries close Friday 5th November.

Entry via Showday Online

or contact the Secretary on 0455 669 984

or Anne Lawlor 5592 2183 (AH)

Proudly sponsored by:



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# **NOORAT SHOW COMMUNITY HOMECRAFT EVENT**

**Saturday 20 November 2021**

**President:** Anne Lawlor Ph. 5592 2183 AH

**Secretary:** Kate McIntosh Ph. 5592 2338 AH

**Committee:** Donna Blain, Catherine Lawlor, Kristy Morgan, Carolynne Leddy, Frances Bryant, Joanne Heard, Amanda Castersen, Glen Fowler, Narelle Holliday

## **HOMECRAFTS PAVILION REGULATIONS**

**PLEASE READ ALL REGULATIONS CAREFULLY**

**CLOSING DATE: Friday 5 November 2021**

**ENTRIES VIA SHOWDAY ONLINE or contact Secretary 0455 669 984 or Anne Lawlor**

**ENTRY FEE: VAS Competitions: Open \$3.00; Junior \$1.50**

**VAS Convention Competition \$1.50**

**Community Sections FREE**

*A \$2.50 administration fee will be charged to cover postage of exhibit tickets.*

Prize Money as stated and cards for 1st and 2nd.

**Junior Sections:** 16 years and under unless otherwise specified.

All children's work to be entered under their own names.

**Due to Covid restrictions, this event will be held in the Noorat Community Centre.**

**Current CovidSafe requirements must be adhered to:**

- **QR Code in (or sign register)**
- **Masks must be worn at all times**
- **Hand sanitizer at entry/exit to community**
- **Only 20 people permitted in the venue at any one time**

## **EXHIBIT DROP OFF**

Exhibits may be dropped off on Friday afternoon between 2pm and 4pm or Saturday morning from 9am to 11am.

## **COLLECTION**

THE PAVILLION WILL BE CLOSED 4.00pm AND THE EXHIBITS MUST BE COLLECTED AFTER 4.30pm approximately. All cooking not collected by 5pm will be disposed of.

Exhibits must not be handled and must not be removed without written permission of the Show Secretary.

Please ensure you have collected your exhibits prior to leaving the shed. All reasonable care will be taken but no responsibility.

Perishables not collected by 5.00pm will be discarded.

## **JUDGING**

Judging in all sections commences at 12 noon on Saturday and will reopen for viewing once judging is completed (approximately 1.30pm).

Exhibits which do not comply with the conditions of entry may be withdrawn from judging.

Judges decision is final.

All classes in the Homecraft Pavilion are open to AMATEURS ONLY. An 'amateur' exhibitor is one who does/has not made their living from their craft. All work in the Homecraft Section must be the bona fide work of amateur exhibitors and, where applicable, must be new and not washed and must not have taken a prize at any previous show of this Society.

'Beginner' is an entrant who has never exhibited at an Agricultural Show before.

## **PRIZES**

No prizemoney for 2nd place unless 3 or more entries in the class (unless otherwise stated.)

# VAS COOKING (Open & Junior)

## REGULATIONS for VAS LTD COOKING COMPETITIONS

1. The entrant must follow the recipe and specifications provided.
2. Each cake entered must be the bona fide work of the exhibitor.
3. **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.
4. The Rich Fruit Cake Competition follows the three levels of competition: Show Level, Group Level and State Level.
5. An exhibitor having won at their local Show will bake another cake for the 2022 Group Final and then the winner of the Group Final will bake another cake for the State Final at the 2022 Royal Melbourne Show.
6. An exhibitor having won at Show Level is not eligible to enter any other Show until after the Group Final judging.
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, then the second placegetter is eligible to compete.

### Class 1 VAS Rich Fruit Cake Competition - Open

Prize money: 1st \$20, 2nd \$10

VAS Rich Fruit Cake Competition is proudly sponsored by *The Sultana Sisters*



The following recipe is compulsory for all entrants.

To be baked in a 20cm square, straight sided, square cornered tin

#### Here's what you need:

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

#### Here's what you do:

Mix together all the fruits and nuts and sprinkle with sherry or brandy. Cover and leave for at least 1 hour, but preferably overnight. Sift together the flours and spices.

Cream together the butter and sugar with the essences.

Add the eggs one at a time, beating well after each addition, and then alternatively add the fruit and flour mixtures. Mix thoroughly. The mixture should be stiff enough to support a wooden spoon. Place the mixture in to 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.

#### Hot Tips for Exhibitors:

To ensure uniformity, and depending on 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.

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.

## Class 2 VAS Carrot Cake Competition - Open

Prize money: 1st \$20, 2nd \$10

VAS Carrot Cake Competitions proudly sponsored by *Rocky Lamattina & Sons*



### Ingredients

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

### Steps

1. Preheat the oven to 180C (160C fan), Grease a 23cm (9 inch) 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 3 VAS Junior Boiled Fruit Cake

Prizemoney: 1st \$10, 2nd \$5

VAS Junior Boiled Fruit Cake Competition is proudly sponsored by *The Sultana Sisters*



**NB** As with Class 1 & 2 regulations, this Class is included in a State Competition with the winning exhibitor being eligible to compete at Group level to qualify for the State Final at the next Royal Melbourne Show.

**Exhibitors must be under 18 years on the date of the local show.**

### Here's what you need

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
125 g butter	1 cup plain flour
1/2 teaspoons bicarbonate of soda	1/4 teaspoon of salt

### Here's what you do:

1. Place the mixed fruit, sugar, spice, water and butter in a large saucepan and bring to 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 greased and lined 20cm round cake tin
5. Bake in moderately slow oven for 1.5 hours, or until cooked when tested.

## **Class 4 VAS Junior Carrot & Date Muffins**

**Prizemoney: 1st \$10, 2nd \$5**

VAS Carrot Cake Competitions proudly sponsored by

**Rocky Lamattina & Sons**

**NB** As with Class U1 & U2 regulations, this Class is included in a State Competition with the winning exhibitor being eligible to compete at Group level to qualify for the State Final at the next Royal Melbourne Show.

**Exhibitors must be under 18 years on the date of the local show.**

### **Ingredients:**

2 ½ cups self-raising flour	1 cup coarsely grated carrot
1 teaspoon ground cinnamon	1 tablespoon orange marmalade
1/4 teaspoon ground nutmeg	1 cup canola oil
1 cup brown sugar (firmly packed)	2 eggs, lightly beaten
1/3 cup chopped pitted dates	3/4 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 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 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 then turn out onto a wire rack to cool
7. Show entries: Four (4) muffins per plate



# VAS FANCY WORK

All below VAS Classes have been generously sponsored by "Spotlight"



## **VAS LTD COMPETITION REGULATIONS FOR KNITTING, EMBROIDERY, PATCHWORK, SEWING and CROCHET COMPETITIONS**

**NOTE: These rules apply to all VAS COMPETITIONS, RULES ARE AS FOLLOWS:**

1. An exhibitor may represent only one Society or Group Level and one Group at State Level.
2. An article having won at a Show will compete at a Group Final; the winning article will then compete at the next Royal Melbourne Show.
3. An article having won a State Final is no longer eligible to compete in this competition.
4. Each article entered must be the bona fide work of the exhibitor and completed in the last twelve (12 months) prior to its entry at a local show.
5. If, for any reason a winner is unable to compete at Group or State Final Level, then the second placegetter is eligible to compete.
6. A person will not be permitted to win at more than one show within the State in any one Show year. Persons not adhering to this rule will be required to forfeit/refund prize money.

**The winners of Classes 5 – 10 must consent to provide the winning garment for competition in the South Western Group Final; the winning garment will then compete at the next Royal Melbourne Show**

### **Class 5 VAS Ltd Knitting Competition**

**A HAND KNITTED GARMENT FOR A CHILD, 3 - 5 YEARS OF AGE** made from pure wool/wool blend of any ply and must have attached label from wool used or receipt from woolen mill.

1st Prize \$10.00 2nd Prize \$5.00

### **Class 6 VAS Ltd Hand Embroidery Competition**

**AN ARTICLE OF HAND EMBROIDERY ANY TYPE, EXCLUDING CROSS STITCH.**

1st Prize \$10.00 2nd Prize \$5.00

### **Class 7 VAS Ltd Patchwork Competition**

**A PIECE OF PATCHWORK - NO MORE THAN ONE METER ON ANY SIDE, MACHINE/HAND PIECED AND QUILTED BY EXHIBITOR.**

Minimal Embellishments. Small amount only not to overpower patchwork.

1st Prize \$10.00 2nd Prize \$5.00

### **Class 8 VAS Ltd Machine Sewing Competition**

**WEARABLE VEST, FULLY LINED WITH EMBELLISHMENTS ALLOWED.**

Sewn by machine. May be hand finished.

Knitted or crocheted items are not accepted.

1st Prize \$10.00 2nd Prize \$5.00

### **Class 9 VAS Ltd Crochet Competition**

**A 3D ITEM, NO LARGER THAN 50CMS ON ANY ONE SIDE MADE FROM PURE WOOL/WOOL BLEND OF ANY PLY.**

(Label must be attached or receipt from The Woolen Mill).

1st Prize \$10.00 2nd Prize \$5.00

## **Class 10 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.

1st Prize \$10.00 2nd Prize \$5.00

## **VAS PHOTOGRAPHY (Open & Junior)**

**VAS LTD COMPETITION REGULATIONS OPEN AND JUNIOR PHOTOGRAPHY COMPETITIONS**

**NOTE: These rules apply to all VAS COMPETITIONS, RULES ARE AS FOLLOWS:**

1. An exhibitor may represent only one Society or Group Level and one Group at State Level.
2. An article having won at a Show will compete at a Group Final; the winning article will then compete at the next Royal Melbourne Show.
3. An article having won a State Final is no longer eligible to compete in this competition.
4. Each article entered must be the bona fide work of the exhibitor and completed in the last twelve (12 months)
5. prior to its entry at a local show.
6. If, for any reason a winner is unable to compete at Group or State Final Level, then the second placegetter is eligible to compete.
7. A person will not be permitted to win at more than one show within the State in any one Show year. Persons not adhering to this rule will be required to forfeit/refund prize money.

**The winners of Classes 11 and 12 must consent to provide the winning garment for competition in the South Western Group Final; the winning photograph will then compete at the next Royal Melbourne Show**

### **Class 11 VAS Ltd Senior Photography**

**SUBJECT: 'ANIMAL/S IN ACTION'**

- Unframed
- Print no larger than 20cm by 30cm
- Must be mounted on thick card (mount no larger than 3cm larger than photo)
- Each exhibit must be the bona fide work of the exhibitor
- 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.

1st Prize \$20, 2nd Prize \$10

### **Class 12 VAS Ltd Junior Photography**

**SUBJECT: 'ANIMAL/S IN ACTION'**

- Unframed
- Print no larger than 20cm by 30cm
- Must be mounted on thick card (mount no larger than 3cm larger than photo)
- Each exhibit must be the bona fide work of the exhibitor
- 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.

1st Prize \$10, 2nd Prize \$5

## VAS CONVENTION COMPETITIONS

### ENTRY : \$1.50

1st Prize \$5.00 & prize card; 2nd Prize \$3.00 & prize card

1st and 2nd placegetters to represent Noorat Show at the Annual VAS Convention each year. Items stay in the possession of the Show Secretary between Noorat Show (November) and the Annual VAS Convention in June the following year.

### Class 13 Article made of Show Ribbons

Any item, up to 1.5m on any one side, any medium.

### Class 14 Convention Photography Competition

Theme 'After Dark' and 'Sunrise/Sunset'

As per VAS Photography Competition Rules



## COMMUNITY CLASSES

### ENTRY FREE in all Community Classes

1st Prize \$5.00 & prize card; 2nd Prize \$3.00 & prize card

### 12 - 16 YEARS

**Class 15** Posy, must be tied

**Class 16** Novelty made from vegetable/fruit. May include dried material. Exhibit to be identified, eg clock, echidna

**Class 17** Four decorated cup cakes

**Class 18** Plate of slices, 2 varieties, 2 of each

**Class 19** Article of craft

**Class 20** Article made from recycled material

### 11 YEARS & UNDER

**Class 21** Floral Saucer. Small flowers, saucer to be completely covered.

**Class 22** Novelty made from vegetable/fruit. May include dried material. Exhibit to be identified, eg. clock, echidna

**Class 23** Plate of four biscuits, 2 varieties

**Class 24** Four decorated cup cakes

**Class 25** Article of craft

**Class 26** Article of Christmas craft

### JUNIOR PHOTOGRAPHY

As per the VAS Photography Competition Rules

Class 27 13 - 16 Years - Portrait

Class 28 10 - 12 Years - Land or Seascape

Class 29 9 Years & Under - Pets or animals

### RESTRICTED CLASSES

Special Development schools, Cooina, Day Centre/Aged Care Facilities, May Noonan

**Class 30** Plate of 4 pieces of slice, 1 variety

**Class 31** Plate of 4 decorated cup cakes

**Class 32** Craft Article

**Class 33** Painting, any medium