

GLUTEN FREE

NOTE: Gluten is a naturally occurring protein that is present in wheat, barley, rye and oats, therefore none of these grains or anything made from them can be included in gluten-free cooking.

A microscopic amount of gluten - the amount in one bread crumb - can be dangerous for people who are gluten intolerant or coeliac, therefore it is not only important to use the correct ingredients but to also practice good food handling techniques to avoid cross-contamination from gluten-containing foods.

Always read the label carefully.

CLASS 200 - GLUTEN FREE SHORTBREAD. (4) Must use the recipe provided by Coeliac Society of Victoria Inc.

- 1379 Helen Blockley:
- 1 1380 Susan Campbell-Wright:
- 1381 Angela Fleay:
- 1382 Effie Harrison:
- 2 1383 Janet Macdonald:
- 3 1384 Louise Powell:
- 1385 Carina Riegel:

GLUTEN FREE SHORTBREAD 250g butter 125g icing sugar Plus (275g cornflour) (50g soya flour) (50g rice flour) OR (125g cornflour/tapioca flour) (125g fine rice flour) (125g Gluten Free plain flour) **METHOD** Cut butter into small cubes and rub into dry ingredients, making a ball with mixture. Divide mixture into half. Roll onto a gluten free floured board. Cut into fingers. Cook 150oc (no higher) for up to 1 hour. Remove from oven and sprinkle with caster sugar.

CLASS 201 - GLUTEN FREE FLOURLESS ORANGE CAKE- Must use the recipe provided by Coeliac Society of Victoria Inc. No decoration. Cake must be presented on a cardboard plate.

- 1 1386 Sharon Douglas:
- 1387 Helen Dow:
- 1388 Angela Fleay:
- 3 1389 Allison Hull:
- 2 1390 Janet Macdonald:
- 1391 Lorraine Mawson:
- 1392 Marg Parsons:
- 1393 Terry Whiting:

GLUTEN FREE FLOURLESS ORANGE CAKE 2 large navel oranges 250g sugar 1 teaspoon Gluten Free Baking Powder 5 eggs 250g ground almonds 1 tablespoon pure icing sugar **METHOD** Note: Choose navel oranges with an unmarked skin, as the whole orange, including the skin, is used. Place oranges in a saucepan and cover with water. Bring to the boil and simmer, with the lid on, for 45 minutes. Drain and cool, reserving a tablespoon or two of liquid. Place cooled oranges into a blender and puree until smooth and thick, adding only as much of the reserved liquid as needed (you may not need any). Keep the puree as dry as possible. Beat eggs and sugar until thick. Add orange puree, ground almonds and Gluten Free Baking Powder. Pour into a 23cm greased tin that has been lined with baking paper. Bake in a moderate oven (180oc) for approximate 1 hour. Leave to cool in tin. Serves 8-10.

CLASS 202 - GLUTEN FREE EASY CHRISTMAS PUDDING. Must use the recipe provided by Coeliac Society of Victoria Inc. No decoration. Pudding must be presented on a cardboard plate.

- 1394 Helen Blockley:
- 1 1395 Susan Campbell-Wright:
- 1396 Helen Dow:
- 2 1397 Angela Fleay:
- HC 1398 Janet Macdonald:
- 3 1399 Anne-Marie Primmer:
- 1400 Lenore Wesson:

GLUTEN FREE EASY CHRISTMAS PUDDING Soak overnight in brandy (approximate ½ cup) 120g currents, 400g sultanas, 400g raisins and 1 grated apple Next day Cream 180g butter with ¼ cup of brown sugar. Then add 3 well beaten eggs. Fruit mixture ¾ cup chopped almonds. 3 cups fresh, Gluten Free, white bread crumbs. ¼ cup Gluten Free sifted plain flour 1 teaspoon mixed spice ¼ teaspoon Bicarbonate soda and ¼ teaspoon salt **METHOD** Into a greased pudding basin, that has been lined with baking paper, spoon mixture. Cover with another piece of baking paper and foil, then the pudding basin lid. Have ready a large saucepan of boiling water with saucer on bottom. Lower pudding onto saucer (water should come 2/3 rds of the way up the basin). Boil for 4 ½ to 5 hours (water must be kept boiling and to the same level). Re-boil for 1 hour if using at a later date.

- 1394 Helen Blockley:
- 1 1395 Susan Campbell-Wright:

- 1396 Helen Dow:
- 2 1397 Angela Fleay:
- HC 1398 Janet Macdonald:
- 3 1399 Anne-Marie Primmer:
- 1400 Lenore Wesson:

BISCUITS, PASTRIES & SLICES

NOTE: No Packet mixes allowed.

CLASS 203 - SHORTBREAD. Cooked in the round. Not more than 18cm in diameter then cut into 8 equal triangles.

- 1401 Liz Brooks:
- 1402 David Brooks:
- 1403 Ruby Brooks:
- 1404 Sally Cameron:
- 1405 Angela Fleay:
- 1406 Millie Lee:
- 3 1407 Carol Lutz:
- 1 1408 Janet Macdonald:
- 1409 Daniel Maundrell:
- 2 1410 Maureen Neuschafer:
- 1411 Sara Pearson:
- 1412 Louise Powell:

CLASS 204 - SWEET BISCUITS. (6).3 varieties. Edible decoration allowed.

- GC 1414 Sharon Douglas:
- 1415 Angela Fleay:
- 1416 Roland Gibbons:
- 1417 Janet Macdonald:
- 1418 Daniel Maundrell:
- 1 1419 Eliza Mills:
- 3 1420 Jan Murphy:
- 1421 Sara Pearson:
- 2 1422 Anne-Marie Primmer:
- 1423 Zoe White:

CLASS 205 - ALMOND CRESCENTS. (4)

- 2 1424 Sarah Davidson:
- 1425 Angela Fleay:
- 1 1426 Janet Macdonald:
- 3 1427 Anne-Marie Primmer:

CLASS 206 - YO YO's. (4)

- 2 1428 Robyn Campbell:
- 1429 Angela Fleay:
- 3 1430 Philippa Gardner:
- VHC1431 Allison Hull:
- 1432 Lesley Lynch:
- HC 1433 Janet Macdonald:
- 1434 Jan Murphy:
- 1435 Maureen Neuschafer:
- 1 1436 Anne-Marie Primmer:
- HC 1437 Carina Riegel:
- 1438 Sue Schnaars:
- 1439 Zoe White:

CLASS 207 - BROWNIES. (4) Own recipe.

- 1440 Jessica Bendell:
- 1441 Sarah Davidson:
- 1442 Nadine Fisher:
- 1443 Angela Fleay:
- 1444 Debra Lee:
- 3 1445 Janet Macdonald:
- 1446 Daniel Maundrell:
- 1447 Jan Murphy:
- 1 1448 Anne-Marie Primmer:
- HC 1449 Cathey Vischer:
- 2 1450 Lenore Wesson:
- 1451 Zoe White:

CLASS 208 - SELECTION OF SLICES, COOKED. (6) 3 varieties, No longer than 6cm.

- 2 1413 Robyn Campbell:
- 3 1452 Sharon Douglas:
- 1453 Angela Fleay:
- 1454 Sandra Lynch:
- 1455 Lesley Lynch:
- 1456 Janet Macdonald:
- 1457 Jan Murphy:
- 1 1458 Anne-Marie Primmer:
- 1459 Janine Terry:
- 1460 Zoe White:

CLASS 209 - ÉCLAIRS OR CREAM PUFF CASES. (4) Preferred length of éclairs 12cm, cream puff - 7cm x 4cm. Unfilled.

- 1 1461 Sharon Douglas:
- 3 1462 Angela Fleay:
- 1463 Janet Macdonald:
- 2 1464 Mrs Genevieve Schwarze: PORT PHILLIP

CLASS 210 - JAM TARTS .(4) Sweet pastry. Approximate size 6cm.

- 1 1465 Sharon Douglas:
- 3 1466 Angela Fleay:
- 1467 Annelise Larsson:
- 1468 Janet Macdonald:
- 2 1469 Anne-Marie Primmer:

CLASS 211 - FRUIT MINCE PIES, TOPPED. (4) Approximate size 6cm.

- 3 1470 Sharon Douglas:
- 1471 Helen Dow:
- 1472 Angela Fleay:
- 1 1473 Janet Macdonald:
- 2 1474 Anne-Marie Primmer:

BREADS - HAND MADE

NOTE: Preferred size tins 650gm. All bread to be made with Yeast.

CLASS 212 - WHITE BREAD.

- 1475 Simon Arnold:
- 1 1476 Christine Culliver:
- 3 1477 Louis D Cruz:
- 1478 Roland Gibbons:
- 2 1479 Karen Gough:
- 1480 Janet Macdonald:
- HC 1481 Anne-Marie Primmer:
- C 1482 Geoffrey Vaughan:
- 1483 Lenore Wesson:

CLASS 213 - WHOLEMEAL BREAD. At least 50% wholemeal to be used.

- 1484 Simon Arnold:
- 2 1485 Christine Culliver:
- 1486 Louis D Cruz:
- 1487 Janet Macdonald:
- 1 1488 Anne-Marie Primmer:
- 1489 Beverly Ross:
- 3 1490 Geoffrey Vaughan:
- C 1491 Lenore Wesson:

CLASS 214 - MULTI-GRAIN BREAD.

- 1492 Simon Arnold:
- 2 1493 Brian Coward:
- 1494 Christine Culliver:
- VHC 1495 Janet Macdonald:
- 3 1496 Anne-Marie Primmer:
- 1 1497 Geoffrey Vaughan:

CLASS 215 - ANY OTHER BREAD.. State variety on back of Exhibit Ticket e.g. Poppy seed, Fruit loaf, etc.

- 1498 Simon Arnold:
- 1499 Brian Coward:
- 1 1500 Christine Culliver:

- 2 1501 Sharon Douglas:
- 1502 Janet Macdonald:
- 1503 Anne-Marie Primmer:
- 3 1504 Geoffrey Vaughan:
- 1505 Terry Whiting:

CLASS 216 - BREAD ROLLS. Hand made (4), medium size.

- 1506 Simon Arnold:
- C 1507 Christine Culliver:
- 1508 F N House:
- 3 1509 Annelise Larsson:
- 2 1510 Anne-Marie Primmer:
- 1 1511 Geoffrey Vaughan:

BREADS - MACHINE MADE

CLASS 217 - WHITE BREAD.

- 2 1512 Angela Fleay:
- 3 1513 Matthew Fleay-Daly:
- C 1514 Janet Macdonald:
- 1 1515 Anne-Marie Primmer:
- C 1516 Lenore Wesson:
- 1517 Terry Whiting:

CLASS 218 - WHOLEMEAL BREAD.

- 1518 Angela Fleay:
- 2 1519 Matthew Fleay-Daly:
- 1520 Janet Macdonald:
- 1 1521 Anne-Marie Primmer:
- 3 1522 Lenore Wesson:

CLASS 219 - MULTI-GRAIN BREAD.

- 3 1523 Angela Fleay:
- 1 1524 Janet Macdonald:
- 2 1525 Anne-Marie Primmer:

CLASS 220 - ANY OTHER BREAD. State variety on back of Exhibit Ticket e.g. Poppyseed, Fruit loaf, etc.

- 1526 Charles Castle:
- 3 1527 Angela Fleay:
- 1 1528 Janet Macdonald:
- 2 1529 Anne-Marie Primmer:

CAKES

CLASS 221 - LAMINGTONS. (4) buttercake. Size approximate 4cm cube.

- 1530 Helen Blockley:
- 3 1531 Sharon Douglas:
- 2 1532 Angela Fleay:
- 1 1533 Maureen Neuschafer:
- 1534 Grace Schiripa:

CLASS 222 - CUP CAKES. (4) Not iced. Baked in paper cases.

- 1535 Ella Casey:
- 1536 Helen Dow:
- 1537 Angela Fleay:
- 1538 Janet Macdonald:
- 1 1539 Anne-Marie Primmer:
- 1540 Juliette Riddall:
- 1541 Shirley Sierins:
- 2 1542 Chulapom Thongthip:
- 3 1543 Lenore Wesson:

CLASS 223 - CUP CAKES. (4) Iced/Decorated. No Royal or Buttercream Icing. Baked in paper cases.

- 1544 Clementine Bastow:
- 1545 Sally Cameron:
- VHC 1546 Angela Fleay:
- 1547 Jan Murphy:
- 2 1548 Anne-Marie Primmer:
- 1 1549 Juliette Riddall:
- 1550 Lenore Wesson:
- 3 1551 Zoe White:

20 ART, CRAFT & SCHOOLS

CLASS 224 - ROCK CAKES. (4)

- 2 1552 Angela Fleay:
- 1553 Matthew Fleay-Daly:
- 1554 June Hassett:
- 3 1555 Annelise Larsson:
- 1556 Carol Lutz:
- 1557 Janet Macdonald:
- 1558 Anne-Marie Primmer:
- 1 1559 Robyn Wallace:

CLASS 225 - NUT & FRUIT LOAF. Baked in cylindrical tin, approx 17cm x 8cm.

- 1560 Clementine Bastow:
- 1561 Helen Blockley:
- 1562 Helen Dow:
- 1563 Angela Fleay:
- 1564 Paul Jones:
- 3 1565 Andrew Lee:
- 1566 Sandra Lynch:
- 1567 Janet Macdonald:
- VHC 1568 Jan Murphy:
- 1 1569 Sarah Nowlan:
- 1570 Gabrielle O'Brien:
- 2 1571 Anne-Marie Primmer:
- 1572 Shirley Sierins:

CLASS 226 - MUD CAKE. Top and sides covered. Tin may be round or square approximate 21cm in diameter. Presented on a board that has a maximum size of 25cm in any direction.

- 2 1573 Carla Cortese:
- 3 1574 Sharon Douglas:
- 1575 Angela Fleay:
- 1576 Debra Lee:
- 1577 Janet Macdonald:
- 1 1578 Ian Pertzelt:
- 1579 Anne-Marie Primmer:

CLASS 227 - CHOCOLATE CAKE. Not iced. Round tin, Approximate 21cm in diameter.

- 1580 Helen Blockley:
- 1581 Thea Casey:
- 1582 Helen Dow:
- 2 1583 Keren Eldridge:
- HC 1584 Angela Fleay:
- 1585 Matthew Fleay-Daly:
- 1586 Peter Hughes:
- 1587 Janet Macdonald:
- 3 1588 Lorraine Mawson:
- 1 1589 Anne-Marie Primmer:
- 1590 Brook Shaune:
- 1591 Lenore Wesson:

CLASS 228 - BUTTER CAKE. Not iced. Round tin, Approximate 21cm in diameter.

- 1592 Michelle Bartolome:
- 1593 Helen Blockley:
- 2 1594 Sarah Davidson:
- 1595 Helen Dow:
- 1596 Angela Fleay:
- 1597 Janet Macdonald:
- 3 1598 Lorraine Mawson:
- 1599 Sarah Nowlan:
- 1 1600 Anne-Marie Primmer:

CLASS 229 - BANANA CAKE. Not iced. Oblong tin, Approximate 25cm x 12cm.

- 3 1601 Helen Blockley:
- 1602 Helen Dow:
- 1603 Angela Fleay:
- 1604 Mandy Jones:
- 1605 Sandra Lynch:
- 1 1606 Janet Macdonald:
- 1607 Lorraine Mawson:
- 1608 Jan Murphy:
- 2 1609 Margaret O'Brien:
- 1610 Anne-Marie Primmer:

CLASS 230 - CARROT CAKE. Not iced. Oblong tin, Approximate 25cm x 12cm. Cake may contain nuts and/or fruit.

- 1611 Helen Blockley:
- 1612 Helen Dow:
- 2 1613 Angela Fleay:
- 1 1614 Allison Hull:
- 1615 Paul Jones:
- 1616 Sandra Lynch:
- 1617 Janet Macdonald:
- 1618 Daniel Maundrell:
- 1619 Lorraine Mawson:
- 1620 Jan Murphy:
- 3 1621 Gabrielle O'Brien:
- 1622 Anne-Marie Primmer:

CLASS 231 - ORANGE CAKE. Top iced. Oblong tin, Approximate 25cm x 12cm.

- 1623 Helen Blockley:
- 1624 Helen Dow:
- 1625 Nadine Fisher:
- HC 1626 Angela Fleay:
- 2 1627 Allison Hull:
- 1628 Annelise Larsson:
- C 1629 Millie Lee:
- 1 1630 Janet Macdonald:
- 1631 Lorraine Mawson:
- 3 1632 Maureen Neuschafer:
- 1633 Anne-Marie Primmer:

SCONES & MUFFINS

CLASS 232 - PLAIN SCONES. (4) approximate 5-6cm.

- 1634 Helen Blockley:
- 1635 Nick Cowling:
- 2 1636 Sarah Davidson:
- 1637 Keren Eldridge:
- 1638 Nadine Fisher:
- VHC 1639 Angela Fleay:
- 1640 F N House:
- 1641 William Larmour:
- 1642 Janet Macdonald:
- 1643 Daniel Maundrell:
- 1644 Mary Michael:
- 1 1645 Marg Parsons:
- 1646 Ian Pertzelt:
- 1647 Anne-Marie Primmer:
- 1649 Lexi Rose:
- 1650 Beverly Ross:
- C 1651 Lenore Wesson:
- 1652 Monique Whear:
- C 1731 Craig Wallace:
- 1732 Gary Wallace:
- 3 1733 Peter Wallace:

CLASS 233 - FRUIT SCONES. (4) approximate 5-6cm.

- 1653 Helen Blockley:
- 1654 Nick Cowling:
- 1655 Keren Eldridge:
- HC 1656 Angela Fleay:
- 2 1657 William Larmour:
- 1 1658 Janet Macdonald:
- 1659 Ian Pertzelt:
- 1660 Anne-Marie Primmer:
- C 1662 Lexi Rose:
- 1663 Helen Slattery:
- 3 1664 Lenore Wesson:

CLASS 234 - SAVOURY SCONES. (4) Approximate 5-6cm. Please state flavour on back of Exhibit Ticket.

- 1665 Helen Blockley:
- 1666 Nick Cowling:
- C 1667 Angela Fleay:
- 2 1668 William Larmour:
- 1 1669 Janet Macdonald:
- 1670 Anne-Marie Primmer:
- 1671 Lexi Rose:

- C 1672 Helen Slattery:
1735 Peter Wallace:
1736 Gary Wallace:
1737 Craig Wallace:

CLASS 235 - MUFFINS SWEET. (4) Please state variety on back of Exhibit Ticket. Presented in Muffin cups.

- 1673 Helen Blockley:
1674 Thea Casey:
1675 Nick Cowling:
1676 Helen Dow:
2 1677 Angela Fleay:
3 1678 F N House:
1679 Janet Macdonald:
1 1680 Anne-Marie Primmer:
1681 Janine Terry:

CLASS 236 - MUFFINS SAVOURY. (4) Please state variety on back of Exhibit Ticket. Presented in Muffin cups.

- 1682 Helen Blockley:
1 1683 Eron Chapman:
1684 Nick Cowling:
1685 Helen Dow:
1686 Angela Fleay:
C 1687 Allison Hull:
1688 Janet Macdonald:
2 1689 Anne-Marie Primmer:
3 1690 Janine Terry:

SPONGES

NOTE: Round tins only, approximately 21cm in diameter. Cakes should not be iced or filled.

CLASS 237 - SPONGE SANDWICH.

- 1691 Sarah Davidson:
1 1692 Keren Eldridge:
1693 Vana Evans:
HC 1694 Angela Fleay:
3 1695 Matthew Fleay-Daly:
1696 Millie Lee:
1697 Janet Macdonald:
2 1698 Lorraine Mawson:
1699 Mary Michael:
1700 Patsy Schnaars:
1701 Helen Slattery:

CLASS 238 - GINGER FLUFF SPONGE SANDWICH.

- 1 1702 Sarah Davidson:
1703 Keren Eldridge:
2 1704 Angela Fleay:
1705 Lesley Lynch:
1706 Janet Macdonald:
1707 Lorraine Mawson:
1708 Helen Slattery:

CLASS 239 - CHOCOLATE SPONGE SANDWICH.

- 1709 Sharon Douglas:
1 1710 Angela Fleay:
1711 Janet Macdonald:
1712 Lorraine Mawson:
2 1713 Helen Slattery:

NOVICE CLASSES - PUBLIC JUDGING

NOTE: Entries in these classes are to be delivered to the Art & Craft Pavilion on Saturday 20 September 2008 between 9.00am and 10.30am only. Judging will commence at 11.00am. No packet mixes allowed.

NOTE: An Exhibitor with no more than two years experience in Cookery and who has not won a 1st prize in that section at any Royal Show.

CLASS 240 - ANZAC BISCUITS. (4) Approximate 5-6cm.

- 3 1714 Nadia Lerk:
1715 Susan Mc Donald:

- 1716 Venessa Mujica:
1717 Jan Murphy:
1 1718 Jeff Stammers:
2 1719 Zoe White:

CLASS 241 - BROWNIES. (4) Entries in this class must use the recipe provided.

- 1 1720 Alicia Goricane:
2 1721 Nadia Lerk:

BROWNIES 250g unsalted butter 200g dark chocolate broken up 150g dried sour cherries (optional) 150g chopped nuts (optional) 80g cocoa powder, sifted 65g plain flour, sifted 1 teaspoon baking powder 350g caster sugar 4 large eggs **METHOD:** Preheat oven to 180°C. Line a 30cm rectangular baking tin with greaseproof paper. In a large bowl over some simmering water, melt the butter and the chocolate and mix until smooth. Add cherries and nuts, if you are using them and stir together. In a separate bowl, mix together the cocoa powder, flour, baking powder and sugar, then add this to the chocolate, cherry and nut mixture. Stir together well. Beat the eggs and mix in until you have a silky consistency. Pour your brownie mix into the baking tray, and place in the oven for around 25 minutes. Do not overcook. The brownies should be slightly springy on the outside but still gooey in the middle. Allow to cool in the tray, then carefully transfer to a large chopping board and cut into chunky bite size squares.

CLASS 242 - COOKED SLICE. (4) One variety.

- 1722 Nadia Lerk:
2 1723 Sandra Lynch:
HC 1724 Eliza Mills:
3 1725 Sarah Nowlan:
1 1726 Kate Paras:
1727 Zoe White:

CLASS 243 - CUP CAKES. (4) Iced/Decorated. No Royal or Buttercream Icing. Baked in paper cases.

HC 1728 Zoe White:

CLASS 244 - PLAIN SCONES. (4) Entries in this class must use the recipe provided. Approximate 5- 6cm.

- 1648 Mary Roberts:
2 1729 Susan Mc Donald:
1 1730 Eliza Mills:

PLAIN SCONES 2 cups self raising flour ¼ teaspoon salt 3 teaspoons icing sugar ½ tablespoons butter or margarine ¼ cup milk extra milk **METHOD:** Pre-heat oven to 250°C. Sift flour, salt and icing sugar into a bowl. Rub in butter or margarine with fingertips until mixture resembles fine breadcrumbs. Mix lightly to a soft dough with milk and knead gently on a floured surface. Pat out dough to 2cm (¾") thick and using a 5cm to 6cm (2 ½") scone cutter, cut out 10-12 scones. Place slightly apart onto a lightly greased tray and brush tops with milk. Bake for 12-15 minutes until golden brown. Yields 10-12 scones.

CLASS 245 - SAVOURY SCONES. (4) Approximate 5-6cm. Please state flavour on back of exhibit ticket.

- C 1661 Mary Roberts:
C 1734 Andrew Lee:

CLASS 246 - SPONGE SANDWICH. Not iced or filled. Round tins, 18-21cm in diameter. Entries in this class must use the recipe provided.

1738 Millie Lee: No entry

SPONGE SANDWICH 4 eggs 2/3 cup castor sugar 2/3 cup self raising flour 1/2 cup cornflour 1 tablespoon boiling water **METHOD:** Pre-heat oven to 180°C. Grease and flour two 21cm (approximately) round sponge tins. Whisk eggs until thick, creamy & fluffy. Gradually add sugar whisking continuously until mixture holds its shape. Lightly and swiftly fold in sifted flours using back of a metal spoon. Fold in boiling water, fill mixture equally into the 2 prepared tins. Bake in a moderate oven 22 - 25 minutes or until cooked when tested. Turn out onto a cooling rack covered with a clean tea towel.

FRUIT CAKES

CLASS 247 - AMERICAN FRUIT CAKE. Entries in this class must use the recipe provided.

- 3 1739 Sharon Douglas:
1740 Helen Dow:
1 1741 Janet Macdonald:
2 1742 Anne-Marie Primmer:

AMERICAN FRUIT CAKE 250g dates 125g each glace pineapple, glace apricots, glace red cherries, glace green cherries, sultanas, whole blanched almonds 185g each seeded raisins, shelled brazil nuts 2 eggs ½ cup brown sugar, lightly packed 1 teaspoon vanilla essence 2 tablespoons rum 90g butter, softened 1 cup plain flour pinch of salt and ½ teaspoon baking powder **METHOD:** Stone dates. Chop pineapple and apricots into fairly large pieces. Leave remaining fruits and nuts whole. Mix well together and reserve half cup combined nuts and glace fruits for garnishing. Beat eggs until light and fluffy. Add sugar, vanilla essence, rum and softened butter. Continue beating until well blended. Sift flour with baking powder and salt. Add to the creamed mixture with fruit and nuts. Mix thoroughly. Lightly grease a loaf pan approximate 25cm x 10cm and line the base. Spoon mixture evenly into pan. Arrange reserved fruit and nuts over the top, pressing down gently. Bake in a slow oven for about 1½ hours, or until cake is firm to touch. Allow to cool slightly in the tin before turning out.

CLASS 248 - BOILED FRUIT CAKE Not iced. Entries in this class must use the recipe provided.

- 1743 Helen Blockley:
3 1744 Sarah Davidson:
1745 Helen Dow:
HC 1746 Angela Fleay:
2 1747 Janet Macdonald:
1748 Daniel Maundrell:
1749 Lorraine Mawson:
1750 Mary Michael:
1 1751 Anne-Marie Primmer:

BOILED FRUIT CAKE 1 cup finely grated carrot ¾ cup fresh orange juice 1 cup white sugar 500g mixed fruit 125g butter 1 teaspoon bi-carb soda 2 eggs 2 teaspoons grated orange rind 1 cup plain flour and 1 cup self raising flour **METHOD:** Place carrot, juice, fruit, sugar and butter in saucepan and stir over low heat until sugar has dissolved, then simmer for 5 minutes. Remove from heat and stir in soda. Cool. Lightly beat eggs and fold eggs and rind into fruit mixture, mix until well blended. Add sifted flours. Place in a greased or lined 21cm (approximately) round or square tin. Bake in moderate/low oven for approximate 1 hour and 10 minutes or until cooked.

CLASS 249 - BOILED FRUIT CAKE. Not iced. Own Recipe. Approximate 21cm round or square tin.

- 1752 Angela Fleay:
2 1753 Janet Macdonald:
1754 Jan Murphy:
3 1755 Gabrielle O'Brien:
1 1756 Anne-Marie Primmer:

CLASS 250 - RICH FRUIT CAKE. Not iced. Approximate 21cm round or square tin. Entries in this class must use recipe provided.

- HC 1757 Helen Blockley:
1758 Martina Bruce:
1759 Sharon Douglas:
1760 Helen Dow:
1761 Elizabeth Elliott:
1 1762 Janet Macdonald:
1763 Lily Papamihail:
1764 Ian Pertzal:
C 1765 Louise Powell:
2 1766 Anne-Marie Primmer:
3 1767 Ray Webster:
1768 Terry Whiting:

RICH FRUIT CAKE 315g each sultanas, currants 250g seeded raisins, chopped 90g red glace cherries, quartered 90g blanched almonds, chopped 1/3 cup brandy or sherry 315g plain flour 60g self raising flour 2 teaspoons mixed spice 250g butter, softened 250g soft brown sugar 1 teaspoon vanilla essence 4 eggs **METHOD:** Mix together fruits, nuts and sprinkle with brandy or sherry. Cover and stand for at least one hour. Sift together flours and spices. Cream together butter and sugar until light and fluffy, then add essence. Add eggs, one at a time, beating well after each addition. Add fruit and flour mixtures alternately, mixing thoroughly. Place mixture into a greased and lined cake pan approximate 21cm round or square tin. Bake in a slow oven for approximate 4 - 4 ½ hours or until cooked when tested. Allow cake to cool in the pan before turning out. Note: To ensure uniformity, raisins to be snipped into 2-3 pieces, cherries into 4-6 pieces and almonds crosswise into 3-4 pieces.

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

CLASS 251 - RICH FRUIT CAKE. Own recipe. Not iced. Approximate 20cm round or square tin.

- 1769 Bladon Family:
2 1770 Martina Bruce:
1771 Robyn Calder:
1772 Sheila Connor:
1773 Sarah Davidson:
1774 Helen Dow:
1775 Elizabeth Elliott:
1776 Sally Hopwood:
1777 Annelise Larsson:
1778 Summer J Luke:
1779 Lesley Lynch:
C 1780 Janet Macdonald:
1781 Louise Mc Cudden:
C 1782 Natalie Nardella:
1783 Ellie Norris:
1784 Sarah Nowlan:
HC 1785 Ian Pertzal:
1 1786 Louise Powell:
HC 1787 Hermione Powell-Davies:
1788 Anne-Marie Primmer:
1789 Jane Rosham:
1790 Bronwyn Smith:
3 1791 Ray Webster:

CLASS 252 - PLUM PUDDING. Cooked in cloth. Cloth to be removed. Own Recipe.

- 2 1792 Sharon Douglas:
VHC 1793 Janet Macdonald:
1794 Janine O'Neill:
3 1795 Ian Pertzal:
1796 Lyn Skinner:
1 1797 Jennifer Wait:

CLASS 253 - PLUM PUDDING. Cooked in basin. Pudding to be removed from basin. Entries in this class must use the recipe provided.

- 1798 Helen Blockley:
2 1799 Sarah Davidson:
1800 Helen Dow:
3 1801 Petsa Gurrisi:
1802 Sally Hopwood:
1803 Janet Macdonald:
1 1804 Anne-Marie Primmer:
C 1805 Lenore Wesson:

PLUM PUDDING 250g each sultanas, seeded raisins, currants 125g mixed peel 60g blanched almonds, chopped Finely grated rind of 1 lemon 125g plain flour ½ teaspoon salt ½ teaspoon nutmeg 1 teaspoon mixed spice 250g soft brown sugar 125g soft white breadcrumbs 4 eggs 250g butter, melted ½ cup milk and 2 tablespoons brandy **METHOD:** Mix together the sultanas, chopped seeded raisin, currants, mixed peel, almonds and lemon rind. Sift together the flour, salt and spices. Combine the brown sugar and breadcrumbs with the fruit and flour mixtures. Lightly beat the eggs and combine with the slightly cooled melted butter, milk and brandy. Mix the dry ingredients with the moist ingredients. Place the mixture into a greased pudding basin, approximate two and half litres in capacity. Place one thickness of greaseproof paper over the basin followed by a thickness of foil. Tie securely with string. Place the basin on a trivet in a large boiler of boiling water, ensuring the water comes two thirds of the way up the side of the basin. Cover the boiler with a well fitting lid making sure the water is continually replenished and that it remains on the boil. Boil steadily for six hours, then allow to cool and refrigerate.

VAS Ltd.

PRIZES:

Victorian Agricultural Shows Ltd./Sunbeam Rich Fruit Cake - State Final. Prizes: 1st: \$50 donated by Sunbeam Foods and Plaque donated by Victorian Agricultural Shows Ltd; 2nd: \$30, 3rd \$20 donated by Sunbeam Foods. (S134, S135, S136)

- 1 1810 Fiona Lindsay: PORT PHILLIP
- 2 1811 Helen Lynn: GIPPSLAND
- 3 1809 Alice Hirst: SOUTH WESTERN

Victorian Agricultural Shows Ltd./Sunbeam Junior Boiled Fruit Cake - State Final. Prizes: 1st: \$55 and Plaque donated by Victorian Agricultural Shows Ltd; 2nd: \$30, 3rd: \$15 donated by Sunbeam Foods. (S139, S140, S141)

- 1 1819 Melissa Butler: CENTRAL & UPPER GOULBURN
- 2 1824 Jess Mc Millan: NORTH EASTERN
- 3 1820 Lachlan Hull: MIDLANDS

CLASS 254 - VAS Ltd. SUNBEAM RICH FRUIT CAKE COMPETITION - STATE FINAL. An exhibitor is only eligible to compete in one Group Final in each year. Regional judging has taken place. Finalists will bake this cake and a winner selected.

- 1806 Paul Briody: MIDLANDS
- 1807 Deidre Gonion: NORTHERN
- 1808 Margot Green: CENTRAL & UPPER GOULBURN
- 3 1809 Alice Hirst: SOUTH WESTERN
- 1 1810 Fiona Lindsay: PORT PHILLIP
- 2 1811 Helen Lynn: GIPPSLAND
- 1812 Helen Mason: WESTERN
- 1813 Lawton Miles: GOULBURN VALLEY RIVERINA
- 1814 Jenny Roll: WIMMERA
- 1815 Mrs E A Schultz: NORTH EASTERN
- 1816 Shirley Walker: MURRAY VALLEY
- 1817 Valmai Walker: CENTRAL & SOUTH GIPPSLAND

Regional judging will take place with regional finalists. An exhibitor is only eligible to compete in one Group Final in each year.

VAS RICH FRUIT CAKE 250g each sultanas, seeded raisins (chopped) currants 125g mixed peel, chopped 90g red glace cherries, chopped 90g blanched almonds, chopped 1/3 cup sherry or brandy 250g plain flour 60g self raising flour 1/4 teaspoon ground nutmeg 1/2 teaspoon ground ginger and ground cloves 250g butter 250g soft brown sugar 1/2 teaspoon each almond essence and vanilla essence 1/2 teaspoon lemon essence or finely grated lemon rind 4 large eggs METHOD: Mix together all 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, then alternately add the fruit and flour mixtures. Mix thoroughly. The mixture should be stiff enough to support a wooden spoon. Place the mixture into a prepared tin no larger than 20cm and bake in a slow oven for approximately 3 1/2 to 4 hours or until cooked when tested. 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 - 6 pieces and almonds crosswise into 3 - 4 pieces.

CLASS 255 - SUNBEAM FOODS & VAS Ltd. BOILED FRUIT CAKE JUNIOR COMPETITION - STATE FINAL. An exhibitor is only eligible to compete in one Group Final in each year. Regional judging has taken place. Finalists will bake this cake and a winner selected.

- 1818 Natasha Anderson: PORT PHILLIP
- 1 1819 Melissa Butler: CENTRAL & UPPER GOULBURN
- 3 1820 Lachlan Hull: MIDLANDS
- 1821 Jessica Kirkbride: MURRAY VALLEY
- 1822 Matthew Lowe: NORTHERN
- 1823 Samantha Lynn: GIPPSLAND
- 2 1824 Jess Mc Millan: NORTH EASTERN
- 1825 Kamela Meyer: WIMMERA
- 1826 Rebecca Nunn: WESTERN
- VHC 1827 Beth Scott: CENTRAL & SOUTH GIPPSLAND
- 1828 Daniel Trevaskis: GOULBURN VALLEY RIVERINA

VAS BOILED FRUIT CAKE 375g Sunbeam Mixed Fruit 3/4 cup brown sugar 1 teaspoon mixed spice 1/2 cup water 125g butter 1/2 teaspoon bicarbonate of soda 1/2 cup sherry 2 eggs lightly beaten 2 tablespoons marmalade 1 cup self raising flour 1 cup plain flour 1/4 teaspoon salt METHOD: Place the Sunbeam Mixed Fruit, sugar, spice, water and butter in a large saucepan and bring to the boil. Simmer gently for 3 minutes, then remove from stove and add Bi-carbonate of Soda. Allow to cool then Add the sherry, eggs and marmalade, mixing well. Fold in the sifted dry ingredients then place in a greased and lined 20cm round cake tin. Bake in a moderately slow oven for 1 1/2 hours, or until cake is cooked when tested.

CONFECTIONERY COMPETITION

NUMBER OF ENTRIES: One entry permitted in the one class by the one exhibitor

PRIZEMONEY: 3 x Chocolate making classes 1st \$50, 2nd \$20 donated by Ace Craft Moulds.

NOTE: Presentation allowed. Home made only. No commercial entries. All decorations and embellishments on confectionery exhibits must be edible.

CLASS 260 - COCONUT ICE. (8)

- 1829 Jessica Bendell:
- 1 1830 Angela Fleay:
- HC 1831 Daniel Maundrell:
- 1832 Catherine Middlemiss:
- 3 1833 Cathey Visscher:
- 2 1834 Pauline Webster:

CLASS 261 - FUDGE. (8) State variety on back of Exhibit Ticket if mixed,

- 1 1835 Angela Fleay:
- 1836 Jan Murphy:
- 2 1837 Gabrielle O'Brien:
- 3 1838 Cathey Visscher:

CLASS 262 - MARSHMALLOWS. (8)

- 2 1839 Robyn Campbell:
- 1840 Angela Fleay:
- 1841 Mrs Genevieve Schwarze: PORT PHILLIP
- 1 1842 Lenore Wesson:

CLASS 263 - RUM BALLS. (8)

- 1843 Lisa Davidson:
- C 1844 Angela Fleay:
- 1845 Mandy Jones:
- 1846 Maureen Neuschafer:
- 1847 Carina Riegel:
- 1848 Cathey Visscher:
- 1849 Pauline Webster:
- 1850 Lenore Wesson:

CLASS 264 - TRUFFLES. (8)

- 1851 Robyn Calder:
- 1 1852 Angela Fleay:
- 1853 Annelise Larsson:
- 1854 Daniel Maundrell:
- 3 1855 Mary Michael:
- 1856 Ginta Pindard:
- 2 1857 Pauline Webster:

CLASS 265 - PRESENTATION BOX OR BASKET OF HOMEMADE CHOCOLATES. (8) May be filled, moulded or solid.

- 1858 Maria Austin:
- 1 1859 Ginta Pindard:
- 1860 Wenonah Quayle:
- 2 1861 Pauline Webster:

CLASS 266 - NOVELTY PRESENTATION CHOCOLATES. Using moulds. e.g. Easter or Christmas decoration. Items can be hollow moulded or solid with good use of colour, not using icing for decoration.

- 1 1862 Maria Austin:
- 2 1863 Ginta Pindard:
- 1864 Judy Quayle:

CLASS 267 - DECORATED CHOCOLATE EASTER EGG. Must be edible and made with chocolate only. Icing flowers not permitted.

- 1 1865 Maria Austin:
1866 Wenonah Quayle:

CLASS 268 - PRESENTATION OF SWEETS.

No Entries

CLASS 269 - GINGER BREAD HOUSE. No larger than 30cm x 30cm with a baseboard no larger than 40cm x 40cm. No higher than 40cm, including cleats. Cleats must be attached to base board for ease of lifting.

- 1 1867 Hein Arumisore:
2 1868 Ross Coverdale:
1869 David On:

DECORATED CAKE COMPETITION

NUMBER OF ENTRIES: One entry per class per exhibitor.

SPECIAL AWARDS:

Most Successful Exhibitor, \$100 and rosette, donated by **Cake Decorators Association of Victoria.** Three points will be awarded for 1st place in each class, 2 points for 2nd place, and one point for 3rd place. In the event of a tie, a count-back will take place. (S144)

1999 Ken Robinson:

Best Cake in Show: \$100 and perpetual trophy donated by **Susie Q Cake Decorating Centre.** (S145)

1982 Shenaly Perera:

Best Arrangement of Sugar Flowers: Rosette donated by **Mrs Joy Johnson.** (S146)

1945 Lynne Burch:

The Valda Seidel-Davies Memorial Award, judges choice, selected from Decorated Cakes classes, trophy donated by **Seidel-Davies Family.** (S147)

1979 Nola Cordell:

The Peter Williams Memorial Trophy, encouragement award, memorial trophy & \$30 gift voucher donated by **Susie Q Cake Decorating Centre.** (S148)

1871 Sonia Micelotta:

NOTE: Free standing cakes must have a common base board. Base board not to exceed 60cm at widest point except in Masters Class. Elevated tiers must not overlap base board.

No wires must penetrate icing or cake.

Ribbon, tulle, wire, not-synthetic stamen, edible colouring, piping gel, coconut, post picks & manufactured pillars may be used. Braid, raffia, cord are permitted in presentation. No manufactured ornaments, dry gyp, lace or inedible glitter or cachous allowed unless otherwise stated.

Block, tins or other materials are not permitted in place of cakes. Minimum amount of cake - 250g mixture, 20cm cake. Presentation taken into consideration. Cleats must be attached to all presentation boards. Please indicate whether cake is an original design on entry form.

PRIZE MONEY: Celebration Cake: 1st \$50 donated by **Orchard Ready Made Icings.**

CLASS 275 - CELEBRATION CAKE. Open to exhibitors who have not previously entered the Royal Melbourne Show.

- 3 1870 Angela Mena:
E 1871 Sonia Micelotta:
VHC 1872 Ashley Norval:
1873 Bianca Paak:
E 1874 Wayne Peake:
1 1875 Norma Peters:
2 1876 Tiffany Robertson:

CLASS 276 - DECORATED CAKE. Royal Show or rural theme. Open to all exhibitors.

- 1877 Maureen Ball:
1878 Janis O'Neill:
1879 Evie Reynolds:
1 1880 Ken Robinson:

NOVICE

Best Decorated Cake selected from the Novice section: \$100 donated by **Susie Q Cake Decorating Centre** and rosette donated by **Mrs Joy Johnson.** (S151)

1923 Charlene Moseley:

Encouragement Awards (3) selected from Novice Classes: Packet of pettinice icing donated by **Australian Bakels Pty Ltd.** (S152)

1930 Shiranthi Cormie:

1925 Tiffany Robertson:

1874 Wayne Peake:

PRIZE MONEY:# Decorated Cakes Novice: 1st \$25, donated by **Cake Decorators Association of Victoria.**

except for:

Birthdays or Anniversary Cake: 1st \$50 donated by **Orchard Ready Made Icings.**

Traditional Wedding Cake: 1st \$100, donated by **Mrs Judee Luke.**

NOTE: Entry in Novice Decorated Cakes is restricted to exhibitors who have not won a 1st prize in the same class at a previous Royal Show.

SPECIAL AWARD:

CLASS 277 - ARRANGEMENT OF SUGAR FLOWERS. Incorporating buds and leaves. To be presented on a sugar base, not necessarily a plaque. Fabric permitted in presentation. Wire, tulle, ribbon and non synthetic stamens permitted.

1881 Karen Braybrooke:

C 1882 Keong Weng Loh:

1883 Rebecca Mamock:

C 1884 David On:

1 1885 Hung Quang Quach:

2 1886 Helen Robinson:

3 1887 Filomena Tavares:

CLASS 278 - PIECE OF SUGAR CRAFT. Painted, flooded, sculptured, moulded. May include moulded or piped flowers, presented on a sugar base. Size not to exceed 30cm at widest point including presentation board.

2 1888 Shiranthi Cormie:

3 1889 Therese Fernando:

1890 Rebecca Mamock:

1 1891 Helen Robinson:

CLASS 279 - CHRISTMAS CAKE.

2 1892 Rebecca Mamock:

1 1893 Lily Papamihail:

1894 Carmel Phillips:

CLASS 280 - CHRISTENING CAKE. No more than 2 tiers.

1 1895 Rosanna Evans:

2 1896 Rebecca Mamock:

1897 Lachlan Mc Fetridge:

CLASS 281 - NOVELTY CAKE. Artificial supports may be used in presentation of cake provided they are concealed.

1 1898 Maryann Borg:

2 1899 Lynne Burch:

HC 1900 Rosemary Elvey:

3 1901 Janelle Jeffries:

1902 Rebecca Mamock:

HC 1903 Perti Martin:

1904 Lachlan Mc Fetridge:

1905 Helen Robinson:

HC 1906 Nilla Russo:

1907 Karen Scott:

1908 Amanda Sutter:

CLASS 282 - MINIATURE SPECIAL OCCASION CAKE - HAND WORK ONLY. Wire, ribbon, tulle, manufactured non-synthetic stamens or hand made stamens permissible. The base board including the immediate decoration must fit inside a 16cm square box or cube. The cake when covered must not exceed 11cm at the widest point. This class represents a single cake only.

3 1909 Carla Cortese:

1910 Jessica Keating:

2 1911 Rebecca Mamock:

- 1 1912 David On:
1913 Patricia Williams:

CLASS 283 - BIRTHDAY OR ANNIVERSARY CAKE. No more than 2 tiers. Candles may be used in presentation.

- VHC 1914 Karen Braybrooke:
3 1915 Kathryn Goldsmith:
1916 Chelsea Hale:
1 1917 Rebecca Marnock:
1918 Ashley Norval:
2 1919 Helen Robinson:

CLASS 284 - WEDDING CAKE - TRADITIONAL. Covered with rolled fondant icing. Free standing cakes to be presented on a common base board.

- 3 1920 Virginia Braz:
1921 Rachel Jenner:
1922 Jean Marsh:
1 1923 Charlene Moseley:
1924 Sally Murphy:
VHC 1925 Tiffany Robertson:
1926 Filomena Tavares:
2 1927 Chulaporn Thongthip:
1928 Anoma Wilson:
HC 1985 Vivian Wojcicki:

CLASS 285 - WEDDING CAKE - MODERN. Lace and Extension work not to be included.

- 1929 Karen Braybrooke:
E 1930 Shiranthi Cormie:
1 1931 Carla Cortese:
1932 Ross Coverdale:
1933 Maureen Edwards:
1934 Janelle Jeffries:
1935 Rebecca Marnock:
VHC 1936 Perri Martin:
1937 Josephine Piccolo:
C 1938 Joan Read:
3 1939 Helen Robinson:
2 1940 Kay Schaarschmidt:
1941 Amanda Sutter:
HC 1942 Suthini Uengkhachomsak:

OPEN

SPECIAL AWARD:

Best Decorated Cake selected from Open Classes: \$200 donated by Cecil and Co. Tinsmiths, and rosette donated by Mrs Joy Johnson. (S157)

- 1982 Shenaly Perera:

Encouragement Awards (3) selected from Open classes: Packet of pettinice icing donated by Australian Bakels Pty Ltd. (S158)

- 1969 Lynne Burch:

- 1980 Marta Igllic:

PRIZE MONEY: Decorated Cakes Open: 1st \$30 donated by Cake Decorators Association of Victoria and The Cake Place. except for:

Christmas Cake: 1st \$75 gift voucher, 2nd \$40 gift voucher donated by Susie Q Cake Decorating Centre.

Christening Cake: 1st \$30, 2nd \$15, donated by The Cake Place.

Traditional Wedding Cake: 1st \$90, 2nd \$25 donated by Cake Decorators Association of Victoria.

Modern Wedding Cake: 1st \$60, donated by Cake Decorators Association of Victoria and The Cake Place.

CLASS 286 - ARRANGEMENT OF SUGAR FLOWERS. Incorporating buds and leaves. To be presented on a sugar base, not necessarily a plaque. Fabric permitted in presentation. Wire, tulle, ribbon and non synthetic stamens permitted.

- 2 1943 Stella Abraham:
1944 Maureen Ball:
1 1945 Lynne Burch:
1946 Carla Cortese:
1947 Shenaly Perera:

- 3 1948 Ken Robinson:
1949 Loan Thuyle:

CLASS 287 - PIECE OF SUGAR CRAFT. Painted, flooded, sculptured, moulded. May include moulded or piped flowers, presented on a sugar base. Size not to exceed 30cm at widest point including presentation board.

- 2 1950 Stella Abraham:
1951 Maureen Ball:
1952 Nola Cordell:
1953 Summer J Luke:
3 1954 Shenaly Perera:
1 1955 Ken Robinson:

CLASS 288 - BIRTHDAY OR ANNIVERSARY CAKE. One or two tiers. Candles permitted.

No entry

- 1956 Persefoni Christofis:
1957 Summer J Luke:
1958 Ken Robinson:

CLASS 289 - MINIATURE SPECIAL OCCASION CAKE. Hand Work Only. Wire, ribbon, tulle, manufactured non-synthetic stamens or hand made stamens permissible. The base board including the immediate decoration must fit inside a 16cm square box or cube. The cake when covered must not exceed 11cm at the widest point. This class represents a single cake only.

- 1 1959 Maureen Ball:
2 1960 Nola Cordell:
1961 Maureen Edwards:
VHC 1962 Shenaly Perera:
1963 Carmel Phillips:
1964 Lynette Reid:
3 1965 Ken Robinson:

CLASS 290 - CHRISTMAS CAKE.

- 3 1966 Maureen Ball:
1967 Russell Barker:
1 1968 Sue Boekbinder:
E 1969 Lynne Burch:
1970 Nola Cordell:
1971 Summer J Luke:
1972 Janice Mc Adam:
1973 Mandy Ng:
C 1974 Janis O'Neill:
2 1975 Shenaly Perera:
1976 Lynette Reid:

CLASS 291 - CHRISTENING CAKE. No more than 2 tiers.

- 1977 Maureen Ball:
2 1978 Sue Boekbinder:
1 1979 Nola Cordell:

CLASS 292 - WEDDING CAKE - TRADITIONAL. Covered with rolled fondant icing (2 or 3 tiers). Free standing cakes to be presented on a common base board.

- E 1980 Marta Igllic:
3 1981 Tas Konstadinopoulos:
1 1982 Shenaly Perera:
1983 Ken Robinson:
2 1984 Loan Thuyle:

CLASS 293 - WEDDING CAKE - MODERN. Lace and Extension work not to be included.

- 1 1986 Stella Abraham:
1987 Russell Barker:
3 1988 Lynne Burch:
1989 Marta Igllic:
1990 Lynette Reid:
2 1991 Ken Robinson:

CLASS 294 - NOVELTY CAKE. Artificial supports may be used in presentation of cake provided they are concealed.

- 1992 Russell Barker:
1993 Nola Cordell:
1 1994 Jean Marsh:
2 1995 Ken Robinson:

MASTERS**SPECIAL AWARD:**

Best Decorated Cake selected from Masters class: rosette donated by Mrs Joy Johnson. (S164)

1996 Stella Abraham:

PRIZE MONEY: Masters: 1st \$130, 2nd \$50 donated by Orchard Ready Made Icings.

CLASS 295 - MASTERS. Any design, not including plaques or flowers. Base board not to exceed 100cm at widest point. Open to Exhibitors who have won a 1st prize in Decorated Cakes Open Section at Royal Melbourne Show. Please state qualifying year.

- 1 1996 Stella Abraham:
1997 Nola Cordell:
1998 Maggie Davis:
2 1999 Ken Robinson:

SENIORS

PRIZE MONEY: Decorated Cakes Seniors: 1st \$30, 2nd \$25, donated by Cake Decorators Association of Victoria Inc. - West Gate Branch.

CLASS 296 - SENIORS. Cake decorated by an exhibitor over 60 years of age. Please indicate date of birth on entry form.

- 2 2000 Sheila Connor:
2001 Summer J Luke:
1 2002 Carmel Phillips:

PRESERVES COMPETITION

NUMBER OF ENTRIES: One entry is permitted in each class by the one exhibitor.

NOTE: Exhibits (with the exception of Mustards and Cottage Industry Classes) to be exhibited in uniform jars, containing approximately 350gm. Mustards may be in jars approximately 250gm.

Any exhibit which is submitted in a container other than those permitted, shall be excluded from judging and shall not be displayed. All jars to have paraffin or cellophane seals. If paraffin is used, it must be THIN and readily removable.

All exhibits to be labelled for identification e.g. apricot jam, orange marmalade etc. Exhibit ticket and label on same face.

NOVICE PRESERVES

PRIZE MONEY: Decorated Cakes Seniors: 1st \$30, 2nd \$25, donated by Cake Decorators Association of Victoria Inc. - West Gate Branch.

NOTE: An Exhibitor with no more than two years experience in Preserving and who has not won a 1st prize in that section at any Royal Show.

CLASS 300 - JAM. 1 jar. Any variety.

- 2003 Robert Cody:
2004 Chris Goethel:
2005 Joanne Heard:
2006 Daniel Maundrell:
1 2007 Kate Parsons:
2 2008 Ross Sprigg:
2009 Marg Stammers:
3 2010 Alex van Harmelen:

CLASS 301 - COLLECTION OF JELLIES. 2 varieties. 1 jar of each.

- 1 2011 Carol Ann Groves:
2 2012 Kate Parsons:

CLASS 302 - HOUSEHOLD MARMALADE. 1 jar.

- 1 2013 Marjorie Dunstan:
2 2014 Kate Parsons:
3 2015 Ross Sprigg:

CLASS 303 - LEMON BUTTER. 1 jar.

- 2 2016 Jane Lee:
1 2017 Eliza Mills:
2018 Sarah Nowlan:

- 3 2019 Kate Parsons:
2020 Beverly Ross:

CLASS 304 - MUSTARD PICKLES. 1 jar.

- 2021 Joanne Heard:
1 2022 Kate Parsons:

CLASS 305 - TOMATO RELISH. 1 jar.

- 2 2023 Joy Fallon:
3 2024 Sarah Nowlan:
1 2025 Kate Parsons:

OPEN PRESERVES

PRIZES: Open Preserves: 1st, Gift basket of product, donated by Ward McKenzie's Pty Ltd.

BUTTERS

CLASS 306 - LEMON BUTTER. 1 jar.

- VHC 2026 Helen Blockley:
2027 Vivien Bortot:
2028 Christine Connors:
2029 Paul Jones:
1 2030 Jane Lee:
2031 Janet Macdonald:
2032 Jenni Manley:
2033 Marg Parsons:
HC 2034 Anthea Parsons:
HC 2035 Anne-Marie Primmer:
2036 Juliette Riddall:
2 2037 Brook Shaune:
3 2038 Lyn Skinner:

CLASS 307 - CURDS OR BUTTERS. Other than lemon. 1 jar.

- 2039 Michelle Bartolome:
2040 Vivien Bortot:
2 2041 Paul Jones:
2042 Janet Macdonald:
3 2043 Jenni Manley:
2044 Anthea Parsons:
1 2045 Marg Parsons:
2046 Anne-Marie Primmer:

CHUTNEY AND RELISHES

CLASS 308 - CHUTNEY, FRUIT. Sweet. e.g. oranges, grapes etc. 1 jar.

- 2047 Helen Dixon:
2048 Sarah Gorman:
2049 Annelise Larsson:
2050 Dale Mason:
3 2051 Catherine Mc Glead:
VHC 2052 Laura Parry:
2 2053 Anne-Marie Primmer:
1 2054 Lexi Rose:
2055 Mitty Williams:

CLASS 309 - CHUTNEY, VEGETABLE. e.g. tomato, cucumber. 1 jar.

- 2056 Michelle Bartolome:
2057 Louis D Cruz:
2 2058 Sarah Davidson:
VHC 2059 Sarah Gorman:
2060 Gabrielle O'Brien:
1 2061 Anne-Marie Primmer:
VHC 2062 Lexi Rose:
3 2063 Brook Shaune:

CLASS 310 - TOMATO RELISH. 1 jar.

- 2064 Helen Dixon:
VHC 2065 Joy Fallon:
HC 2066 Annelise Larsson:

- 2067 Clinton Mackay:
 3 2068 Dale Mason:
 2069 Catherine Mc Glead:
 HC 2070 Anthea Parsons:
 2 2071 Marg Parsons:
 1 2072 Anne-Marie Primmer:
 HC 2073 Lexi Rose:
 VHC 2074 Brook Shaune:
 2075 Bronwyn Smith:

FRUITS

CLASS 311 - FRUIT MINCE. 1 jar.

- HC 2076 Helen Blockley:
 3 2077 Christine Connors:
 1 2078 Janet Macdonald:
 2 2079 Anne-Marie Primmer:
 C 2080 Mitty Williams:

CLASS 312 - PRESERVED FRESH FRUIT. Up to 3 jars, any variety. Exhibits in this class to be in Fowlers Vacola bottles.

- C 2081 Nick Cowling:

JAMS AND JELLIES

CLASS 313 - BERRY JAM. 1 jar.

- 2082 Clementine Bastow:
 2083 Nick Cowling:
 3 2084 Sarah Davidson:
 2085 Helen Dixon:
 2 2086 Margaret Eggers:
 1 2087 Janet Macdonald:
 2088 Jenni Manley:
 2089 Dale Mason:
 HC 2090 Catherine Mc Glead:
 2091 Laura Parry:
 VHC 2092 Kate Parsons:
 2093 Marg Parsons:
 VHC 2094 Anthea Parsons:
 VHC 2095 Anne-Marie Primmer:
 VHC 2096 Lexi Rose:
 VHC 2097 Mrs Genevieve Schwarze: PORT PHILLIP
 2098 Lachlan Shackleton-Fergus:
 2099 Brook Shaune:
 2100 Bev Sutherland:

CLASS 314 - JAM OTHER THAN BERRY. 1 jar.

- 3 2101 Clementine Bastow:
 1 2102 Sarah Davidson:
 2103 Helen Dixon:
 HC 2104 Margaret Eggers:
 2105 Dale Mason:
 VHC 2106 Catherine Mc Glead:
 2107 Gabrielle O'Brien:
 HC 2108 Laura Parry:
 2109 Marg Parsons:
 2110 Kate Parsons:
 VHC 2111 Anthea Parsons:
 2 2112 Anne-Marie Primmer:
 HC 2113 Lexi Rose:
 VHC 2114 Mrs Genevieve Schwarze: PORT PHILLIP

CLASS 315 - COLLECTION OF JAMS. excluding marmalade. 3 varieties, 1 jar of each.

- B 2115 Clementine Bastow:
 2116 Nick Cowling:
 2117 Danielle Hollingsworth:
 2118 Dale Mason:
 2119 Catherine Mc Glead:
 VHC 2120 Marg Parsons:
 2 2121 Anne-Marie Primmer:
 3 2122 Lexi Rose:
 1 2123 Mrs Genevieve Schwarze: PORT PHILLIP

CLASS 316 - COLLECTION OF JELLIES. 2 varieties, 1 jar of each.

- C 2124 Diana Braida:
 2 2125 Robyn Calder:
 2126 John Challis:
 3 2127 Louis D Cruz:
 2128 Jenny Diggle:
 2129 Ken Dorr:
 HC 2130 Dale Mason:
 2131 Marg Parsons:
 2132 Anthea Parsons:
 1 2133 Anne-Marie Primmer:
 2134 Lexi Rose:
 VHC 2135 Mrs Genevieve Schwarze: PORT PHILLIP

CLASS 317 - SAVOURY HERB JELLY. 1 jar.

- VHC 2136 John Challis:
 2137 Louis D Cruz:
 3 2138 Ken Dorr:
 2 2139 Anne-Marie Primmer:
 1 2140 Mrs Genevieve Schwarze: PORT PHILLIP

CLASS 318 - SHRED OR EXHIBITION MARMALADE. 1 jar.

- 3 2141 Katrina Ben:
 2142 Ken Dorr:
 2143 Dale Mason:
 2144 Anthea Parsons:
 2145 Marg Parsons:
 1 2146 Lexi Rose:
 2 2147 Mrs Genevieve Schwarze: PORT PHILLIP

CLASS 319 - HOUSEHOLD MARMALADE, BREAKFAST/CHUNKY. 1 jar.

- 2148 Clementine Bastow:
 2149 John Challis:
 2 2150 Sarah Davidson:
 2151 Ken Dorr:
 VHC 2152 Danielle Hollingsworth:
 2153 Annelise Larsson:
 VHC 2154 Janet Macdonald:
 VHC 2155 Dale Mason:
 2156 Catherine Mc Glead:
 2157 Lexi Rose:
 3 2158 Anastasia Salih:
 1 2159 Mrs Genevieve Schwarze: PORT PHILLIP
 2160 Lachlan Shackleton-Fergus:

MUSTARDS AND PICKLES

NOTE: Pickles, whole in vinegar or brine, must be in jars containing approximately 375ml, which have screw top lids or clamped lids.

CLASS 320 - MUSTARDS MADE FROM SEED. 1 jar.

- 2161 Michelle Bartolome:
 2 2162 Christine Connors:
 3 2163 Janet Macdonald:
 2164 B Palmer:
 2165 B Parlan:
 VHC 2166 Marg Parsons:
 1 2167 Anne-Marie Primmer:
 2168 Mitty Williams:

CLASS 321 - MUSTARD PICKLES. 1 jar.

- HC 2169 Margaret Eggers:
 VHC 2170 Dale Mason:
 1 2171 Gabrielle O'Brien:
 HC 2172 Marg Parsons:
 2 2173 Anthea Parsons:
 HC 2174 Lexi Rose:
 3 2175 Brook Shaune:

SAUCES AND VINEGARS

NOTE: All exhibits of sauces to be in appropriate sauce bottles (swing or screw top) containing no more than 500 ml. No corked bottles allowed.

CLASS 322 - TOMATO SAUCE. 1 bottle.

- 2176 Nick Cowling:
 1 2177 Marjorie Dunstan:
 2178 Clinton Mackay:
 2179 Jenni Manley:
 2180 Dale Mason:
 2181 Catherine Mc Glead:
 2 2182 Richard Mulvany:
 2183 Anthea Parsons:
 VHC 2184 Marg Parsons:
 VHC 2185 Anne-Marie Primmer:
 3 2186 Lexi Rose:
 C 2187 Mrs Genevieve Schwarze: PORT PHILLIP
 VHC 2188 Alex van Harmelen:

CLASS 323 - PLUM SAUCE. 1 bottle.

- VHC 2189 Louis D Cruz:
 3 2190 Marjorie Dunstan:
 VHC 2191 Margaret Eggers:
 2192 Dale Mason:
 2193 Catherine Mc Glead:
 HC 2194 Richard Mulvany:
 2195 Gabrielle O'Brien:
 2 2196 Anne-Marie Primmer:
 1 2197 Mrs Genevieve Schwarze: PORT PHILLIP

CLASS 324 - WORCESTERSHIRE SAUCE. 1 bottle.

- VHC2198 James Beasley:
 C 2199 Christine Connors:
 2200 Jenni Manley:
 C 2201 Catherine Mc Glead:
 VHC 2202 Anthea Parsons:
 VHC 2203 Marg Parsons:
 3 2204 Anne-Marie Primmer:
 2 2205 Mrs Genevieve Schwarze: PORT PHILLIP
 1 2206 Mitty Williams:

CLASS 325 - SWEET SAUCES. To be used as a dessert. 1 bottle.

- 1 2207 Janet Macdonald:
 2208 Dale Mason:
 2209 Catherine Mc Glead:
 2210 Gabrielle O'Brien:
 2211 B Palmer:
 2212 B Parlan:
 3 2213 Anne-Marie Primmer:
 2214 Wenonah Quayle:
 2 2215 Judy Quayle:

CLASS 326 - SAVOURY SAUCES. Used to accompany meat. 1 bottle.

- 2216 Bladon Family:
 1 2217 Louis D Cruz:
 VHC 2218 Dale Mason:
 2219 Catherine Mc Glead:
 2220 Gabrielle O'Brien:
 2221 Anne-Marie Primmer:
 2222 Wenonah Quayle:
 VHC 2223 Bronwyn Smith:
 3 2224 Mitty Williams:

CLASS 327 - HERBED VINEGAR. 1 bottle.

- 2225 Clementine Bastow:
 VHC 2226 Dale Mason:
 2 2227 Catherine Mc Glead:
 2228 B Palmer:
 2229 B Parlan:
 VHC 2230 Anne-Marie Primmer:
 1 2231 Mrs Genevieve Schwarze: PORT PHILLIP
 2232 Brook Shaune:
 3 2233 Mitty Williams:

ONE PERSON'S WORK

CLASS 328 - ONE PERSON'S WORK - PRESERVES. Exhibitors in this class are required to submit a choice of any 6 of the following, 1 jar of each. Presentation taken into consideration.

- HC 2234 Clementine Bastow:
 2235 Karen Gough:
 HC 2236 Belinda Johnston:
 2237 Dale Mason:
 2238 Catherine Mc Glead:
 2 2239 Marg Parsons:
 1 2240 Anne-Marie Primmer:
 3 2241 Lexi Rose:
 VHC 2242 Mrs Genevieve Schwarze: PORT PHILLIP
 HC 2243 Brook Shaune:
 Jar of jam, any variety
 Jar of mustard pickles
 Jar of lemon butter
 Jar of tomato relish
 Jar of relish (other than Tomato)
 Jar of jelly, any variety
 Jar of marmalade
 Jar of chutney, any variety
 Jar of green tomato pickles
 Bottle of Worcestershire sauce (500ml screw top bottle)
 All entries in this class MUST be in uniform standard 350g - 500g (375ml) jars.

COTTAGE INDUSTRY

NOTE: Open to individuals or groups who make preserves to sell under a Cottage Industry name and labelled accordingly e.g. Mrs Jelly's Jams and Pickles. These classes may be entered under Company name AND be presented in jars and bottles ready for sale.

Exhibitors must include the following labelling requirements:

- name of product
- ingredient listing
- date marking
- directions for use & storage

CLASS 329 - BERRY JAM. 1 jar

- VHC 2244 Banksia Fine Foods:
 2245 Bright Futures Preserving Company of Mudgegonga:
 3 2246 Jam Mad Preserves:
 2 2247 Promontory Preserves:
 1 2248 Lexi Rose:
 C 2249 The Mason Farmyard:
 2250 The Spot Cafeteria:

CLASS 330 - JAM, OTHER THAN BERRY. 1 jar

- 3 2251 Banksia Fine Foods:
 2252 Bright Futures Preserving Company of Mudgegonga:
 2253 Grampians Lavender Patch:
 2254 J B Shackletons:
 2 2255 Jam Mad Preserves:
 2256 Passion Ate:
 2257 Promontory Preserves:
 2258 Lexi Rose:
 1 2259 The Mason Farmyard:
 2260 The Spot Cafeteria:

CLASS 331 - CHUTNEY. 1 jar

- 2261 Banksia Fine Foods:
 C 2262 Grampians Lavender Patch:
 1 2263 Jam Mad Preserves:
 2 2264 Promontory Preserves:
 VHC 2265 Lexi Rose:
 2266 The Mason Farmyard:
 3 2267 The Spot Cafeteria:

CLASS 332 - RELISH. 1 jar

- 1 2268 Banksia Fine Foods:
 VHC 2269 Bright Futures Preserving Company of Mudgegonga:
 3 2270 Jam Mad Preserves:
 2271 More than a Mouthful:

- 2272 Promontory Preserves:
 VHC 2273 Lexi Rose:
 2 2274 The Mason Farmyard:
 C 2275 The Spot Cafeteria:

CLASS 333 - SAVOURY SAUCE. 1 bottle

- 2276 Banksia Fine Foods:
 1 2277 Jam Mad Preserves:
 VHC 2278 More than a Mouthful:
 2279 Promontory Preserves:
 2280 Lexi Rose:
 1 2281 The Mason Farmyard:
 VHC 2282 Yumm Dressings:
 2 2283 Yumm Dressings:
 VHC 2284 Yumm Dressings:

CLASS 334 - SWEET SAUCE. 1 bottle

- 2 2285 Banksia Fine Foods:
 2286 Jam Mad Preserves:
 2287 Promontory Preserves:
 1 2288 The Mason Farmyard:
 3 2289 Yumm Dressings:

JUNIOR & SCHOOL COMPETITION

Open to Juniors as individuals and School Students provided they are between the ages of 5 and 18 at the commencement of the current Show.

Age must be printed in the box provided on the exhibit ticket.

NUMBER OF ENTRIES: One entry is permitted in each class by the one exhibitor unless otherwise stated. School entry limits may apply.

EXHIBITS WHICH DO NOT MEET THE CRITERIA OF EACH SECTION AS SET OUT IN THIS SCHEDULE WILL NOT BE JUDGED OR DISPLAYED.

SPECIAL AWARDS:

The Janice Gray Memorial Award. Prize: \$100, Rosette and Plaque, awarded to the most successful school.

Genazzano FCJ College:

The Royal Agricultural Society of Victoria Limited Student Championship awarded for the two most outstanding entries of art or craft in the Junior and School Competitions. Prize: Plaque donated by The Royal Agricultural Society of Victoria. (\$169) (170)

2614 Norwood Secondary College: AMY CLARKE

3066 Seymour Technical High School: NAOMI MC QUEEN

NOTE: It is the responsibility of the exhibitor, individual, school or guardian, to enter into the correct class..

Age of student must be included in the box provided on the exhibit ticket

Students' names may be entered on the entry form. However, if a student's name is not submitted on the entry form, only the schools name will appear on the exhibit ticket and prize card. It will be the responsibility of the school to insert the correct student's name if required.

RESTRICTED - SPECIAL NEEDS

CLASS 350 - GROUP ENTRY.

- HC 2290 Baltara School, Ascot Vale Campus:
 2291 Glenroy Specialist School: SENIOR SCHOOL 3/4The Hunter
 3 2292 Glenroy Specialist School: SENIOR SCHOOL 2Great Barrier Reef
 2293 Glenroy Specialist School: MIDDLE SCHOOL 1Panda Twins
 1 2294 Glenroy Specialist School: TRANSITIONAustralia Jigsaw
 2 2910 Berengarra School: GROUP 1
 2911 Berengarra School: GROUP 2

NOTE: Open to students who attend a special school, or have the assistance of an integration aide. Type of disability must be stated on entry form. No limit on entries.

CLASS 351 - POTTERY. Not more than 36cm in any direction.

2295 Josephine Montalto:

CLASS 352 - MISCELLANEOUS. Articles not previously catered for.

- 2296 Glenroy Specialist School: LEISA TIMOTEO
 HC 2297 Glenroy Specialist School: JAMES DOBYN
 2298 Glenroy Specialist School: TESNIME GULER

- 2 2299 Glenroy Specialist School: KURT ZYLAN
 2300 Daniel Pace:
 3 2301 Daniel Pace:
 1 2305 Adrian Salvatore: INTERLECTUAL/MILD AUTISM
 2306 Adrian Salvatore: INTERLECTUAL/MILD AUTISM
 2307 Strathmore North Primary School: ADAM JENKINS

ART - PRIMARY

NUMBER OF ENTRIES: Individuals - one entry per class. School entries - A limit of ten students per school per class applies.

SIZE OF EXHIBITS: No larger than A4 on paper, unless otherwise stated.

NOTE: Name, Year, Level, Age of student and school represented must appear on the back of each exhibit.

CLASS 353 - PAINTING OR DRAWING. Original, in any medium. Grade 1-2.

- 2308 Ascot Vale West Primary School: MAX DAVIES
 2309 Ascot Vale West Primary School: MIKAYLA PLAPP
 3 2310 Ascot Vale West Primary School: MITCHELL GEDDES
 2311 Eleanor Bladon:
 2312 Erasmus School: ISAAC FORD
 2313 Erasmus School: LIA JOWLETT
 2314 Erasmus School: JORDAN MITILINEOS-JANICKE
 2315 Erasmus School: WILLIAM DI PAOLO
 2316 Erasmus School: HENIL KOTHARI
 2317 Erasmus School: KASPER FITZGERALD
 2318 Erasmus School: ARJUN RAVINDRAN
 2319 Erasmus School: PETER SHAW
 2320 Erasmus School: TANYA ZGOZNIK
 2321 Erasmus School: NISHANK JAIN
 2322 St Andrews Christian College: STUDENT 4
 2 2323 St Andrews Christian College: STUDENT 3
 2324 St Andrews Christian College: ASHLEIGH CHEN
 2325 St Andrews Christian College: CATHERINE CHEN
 2326 St Andrews Christian College: CAITLYN OOI
 2327 St Andrews Christian College: STUDENT 1
 C 2328 St Andrews Christian College: GABRIELLA DJUNATAN
 2329 St Andrews Christian College: SETH RAKERS
 VHC 2330 St Andrews Christian College: STUENT 5
 2331 St Andrews Christian College: STUDENT 2
 1 2332 Strathmore North Primary School: UPEKSHA GALAPPATHTHIE
 2333 Strathmore North Primary School: STELLA HAN
 2334 Strathmore North Primary School: HANNA MC INTOSH
 2335 Strathmore North Primary School: ELIZA NICHOLS
 2336 Strathmore North Primary School: RUBY PARTINGTON
 HC 2337 Strathmore North Primary School: ABBEY DAVIES
 2338 Strathmore North Primary School: ELISE MUSCAT
 2339 Strathmore North Primary School: STUDENT 1
 2340 Strathmore North Primary School: MAX PUDEBAT
 2341 Strathmore North Primary School: JACKSON YOUNG
 2342 Emma Wesson:
 2436 Ascot Vale West Primary School: SUMAYA CHRCO
 2437 Ascot Vale West Primary School: EMILY HORNER
 2439 Ascot Vale West Primary School: THOMAS FITZWATER
 2440 Ascot Vale West Primary School: HEWAN YEKUNO
 2441 Ascot Vale West Primary School: ELICINDA CASTRO
 2442 Ascot Vale West Primary School: PATRICK STORER
 2443 Ascot Vale West Primary School: BAILEY TURNBULL
 2444 Ascot Vale West Primary School: MITCHELL GUST
 2445 Ascot Vale West Primary School: ARCHIE FULTON GRIGG

CLASS 354 - PAINTING OR DRAWING. Original, in any medium. Grade 3-4.

- HC 2343 Ascot Vale West Primary School: KALLISTA DO
 2344 Ascot Vale West Primary School: MONTANNA CRAPPER
 2345 Ascot Vale West Primary School: CONOR O BRIEN
 2346 Ascot Vale West Primary School: ANDY CASTRO
 C 2347 Ascot Vale West Primary School: CONSTANTINE THYSSEN
 2348 Ascot Vale West Primary School: MICHAEL MA
 2349 Ascot Vale West Primary School: NOVA HARRISON
 2350 Ascot Vale West Primary School: HARRY BIRCH
 2351 Ascot Vale West Primary School: JOSHUA NEWLAND
 2352 Erasmus School: HANNAH ABRAHAMS
 2353 Erasmus School: KSHIPRAA ATHAR
 2354 Erasmus School: MIRANDA EVANS
 2355 Erasmus School: CHARLES WALLACE
 2356 Erasmus School: LIAM COWLES
 2357 Erasmus School: RAMESH VIDYASAGAR

30 ART, CRAFT & SCHOOLS

- 2358 Erasmus School: MILES ORMEROD
 2359 Erasmus School: MIHIR SAVALIA
 2360 Erasmus School: SOHAM KAVAR
 2361 Erasmus School: AMAR KAVAR
 2362 Kyle Howden:
 HC 2363 Mt Hira College: SELIN YILDIZ
 2364 Celeste Nicotera:
 HC 2365 Sophia Mundi Steiner School: SIMONE MCKENNA
 2 2366 St Andrews Christian College: JESSICA XU
 2367 St Andrews Christian College: STUDENT 6
 2368 St Andrews Christian College: STUDENT 5
 2369 St Andrews Christian College: STUDENT 4
 2370 St Andrews Christian College: STUDENT 3
 2371 St Andrews Christian College: STUDENT 1
 2372 St Andrews Christian College: RACHEL LY
 2373 St Andrews Christian College: BROOKE YII
 2374 St Andrews Christian College: JOE LAMPERD
 C 2375 St Andrews Christian College: STUDENT 2
 3 2376 Strathmore North Primary School: STUDENT 2
 2377 Strathmore North Primary School: RUBY CARMODY
 2378 Strathmore North Primary School: HALA SPEAR
 2379 Strathmore North Primary School: AUDREY BUSUTTIL
 2380 Strathmore North Primary School: STUDENT 3
 2381 Strathmore North Primary School: STUDENT 1
 2382 Strathmore North Primary School: DANIELLE EGAN
 2383 Strathmore North Primary School: TAHLIA SYMONDS
 1 2384 Strathmore North Primary School: JULIA BURRELL
 2385 Strathmore North Primary School: STUDENT 4
 2386 Army Wesson:

CLASS 355 - PAINTING OR DRAWING. Original, in any medium. Grade 5-6.

- 2387 Ascot Vale West Primary School: CHRISTOPHER BOURAS
 2388 Ascot Vale West Primary School: GRACE GARE
 C 2389 Ascot Vale West Primary School: ANASTASIA VASSILIADIS
 2390 Ascot Vale West Primary School: SHAFICI YUSUF
 1 2391 Ascot Vale West Primary School: LUIS AMAYA-REYES
 2392 Ascot Vale West Primary School: GARY MAO
 2393 Ascot Vale West Primary School: LOUISE CAME
 2394 Ascot Vale West Primary School: LEWIS NEWLAND
 2395 Kimberley Blair:
 2396 Erasmus School: AKASH RAMASWAMY
 2397 Erasmus School: CONOR DEIGHAN
 2398 Erasmus School: CALUM MARSHALL
 2399 Erasmus School: SAXON LOUIS PHILIPPE
 2400 Erasmus School: ANJALEE TICKNER
 2401 Erasmus School: TANUM SHIPP
 2402 Erasmus School: LIAM FORD
 2403 Erasmus School: HENRY GANNON
 2404 Erasmus School: CZAR KHAN
 2405 Erasmus School: TULSI KAVAR
 2406 Pollyanna Guthrie:
 HC 2407 Erin Johnson:
 2 2408 James Lowe:
 2409 Jake Mc Master:
 2410 Nikki Menzies-Smith:
 2411 Mt Hira College: ZEREN GULEOGLU
 2412 Mt Hira College: FURKAN ATLAY
 2413 Mt Hira College: AYSE AKDENIZ
 2414 Mt Hira College: BURAK URER
 2415 Joshua Nicotera:
 C 2416 St Andrews Christian College: MATTHEW KUO
 3 2417 St Andrews Christian College: MATTHEW MAXIMILLIAN
 2418 St Andrews Christian College: LOUIS KELLAND
 2419 St Andrews Christian College: DANIEL HSU
 2420 St Andrews Christian College: EMMA SCHUMANN
 2422 St Andrews Christian College: CALLUM WATERS
 2423 St Andrews Christian College: YOOBIN KIM
 2424 St Andrews Christian College: GRACE HAND
 2425 St Andrews Christian College: DANIEL TERRINGTON
 2426 Strathmore North Primary School: STUDENT 3
 2427 Strathmore North Primary School: STUDENT 4
 2428 Strathmore North Primary School: STUDENT 8
 2429 Strathmore North Primary School: STUDENT 7
 2430 Strathmore North Primary School: STUDENT 2
 2431 Strathmore North Primary School: STUDENT 6
 2432 Strathmore North Primary School: STUDENT 5
 2433 Strathmore North Primary School: STUDENT 9

- 2434 Strathmore North Primary School: ASHLEE ARNOLD
 VHC 2435 Strathmore North Primary School: STUDENT 1

CLASS 356 - SCULPTURE & 3D FORM. Decorated Wooden Spoon. Approximate 30cm.

- 2446 Genazzano Fcj College: CLAIRE WARRILAV
 2447 Genazzano Fcj College: ISOBEL SMART
 2448 Genazzano Fcj College: OLIVIA CARNILLEIR
 2449 Genazzano Fcj College: IRENE RYAN
 2451 Genazzano Fcj College: EMMA BENDALL
 VHC 2452 St Bernards Primary School: ADAM GALIOTO
 HC 2453 St Bernards Primary School: ADRIAN FRANSEZE
 2454 St Bernards Primary School: CLAUDIA GIARUSSO
 1 2455 St Bernards Primary School: AMANDA DONOGUE
 C 2456 St Bernards Primary School: ANNA-MARIA SALATAS
 2457 St Bernards Primary School: THEODORA LONTOS
 2458 St Bernards Primary School: WILLIAM HETRICK
 3 2459 St Bernards Primary School: CHRISTIAN SERRUTO
 2 2460 St Bernards Primary School: CHRISTIAN MUZZOLINI
 2461 St Bernards Primary School: HARMONY MAILLARD

ART - SECONDARY

NUMBER OF ENTRIES: Individuals - one entry per class. School entries - A limit of ten students per school per class applies.

SIZE OF EXHIBITS: Size, including mount, not larger than 100 cm x 100 cm. No more than 8cm border on mount. Any mounts over 8cm will not be accepted.

Artwork exceeding these size restrictions will not be displayed.

PRIZE MONEY:

Art Secondary: 1st: \$25 donated by Mrs J.H.H. Sleigh.

NOTE: Name, Year Level, Age of student and School represented must appear on the back of each exhibit.

Entries in Art Secondary to be mounted and unframed, except V.C.E. work, which can be framed.

Framed pieces must have suitable hanging devices to take the weight of the paintings including canvas stretched on board without frames. Wire, when tight, must be 5cm from the top of the painting. String is NOT acceptable.

CLASS 357 - PAINTING OIL, WATER COLOUR OR ACRYLIC. Original. Year 7-8.

- 2462 Erasmus School: KHIN VYN
 2463 Erasmus School: ARVIN RAVINDRAN
 2464 Erasmus School: ELIZA GANNON
 2465 Erasmus School: ANJAKE TIDENER
 2466 Erasmus School: NIHAL RAO
 2467 Erasmus School: BEN ORMEROD
 HC 2468 Erasmus School: SIMRIN KHANNA
 2469 Erasmus School: ALEX DAVIS
 2470 Erasmus School: RYAN BRADY
 2471 Erasmus School: MUKUND PREMKUMAR
 C 2472 Genazzano Fcj College: SARAH ROSE STONEMAN
 1 2473 Genazzano Fcj College: AIRIA PSYHOGIOS
 2474 Genazzano Fcj College: SHANNAN YOUNG
 VHC 2475 Genazzano Fcj College: CLARE O SHEA
 HC 2476 Genazzano Fcj College: LE MAY VU
 2477 Loreto Mandeville Hall: AMELIA KELLY
 2478 Loreto Mandeville Hall: SARAH BIRCHALL
 2479 Loreto Mandeville Hall: BRIDGET FOLEY
 2480 Loreto Mandeville Hall: NATASHA ROBINSON
 2481 Loreto Mandeville Hall: STEPHANIE KUNNEL
 2482 Loreto Mandeville Hall: CAMELA COSENTINO
 2483 Loreto Mandeville Hall: SUZANNA LINSCHOTEN
 2484 Loreto Mandeville Hall: NICOLE HURLEY
 2485 Loreto Mandeville Hall: CHARLOTTE COBURN
 2486 Loreto Mandeville Hall: MICAELA DE LUCA
 2487 Loreto Mandeville Hall: AMELIA MUSTEY
 2488 Loreto Mandeville Hall: HANNAH BURN
 HC 2489 Loreto Mandeville Hall: ALICE MARKS
 2490 Loreto Mandeville Hall: BROOKE VOSS
 2491 Loreto Mandeville Hall: ANN NGUYEN
 2492 Norwood Secondary College: JACOB LAHY
 2493 Norwood Secondary College: MATT MENEGOL
 HC 2494 Norwood Secondary College: GEORGIA LAMONT
 2495 Norwood Secondary College: MADDIE LAWN
 2496 Norwood Secondary College: MITCHELL ROGERS

- 2497 Victoria Olarenshaw:
 2498 Hamish Salkeld:
 2499 Dominique Salvatore:
 2500 St Andrews Christian College: ALICIA LIM
 2501 St Andrews Christian College: BENJAMIN OLSSSEN
 2502 St Andrews Christian College: JONATHAN CHEONG
 2503 St Andrews Christian College: ALISTAIR MC GAVIN
 2 2504 St Andrews Christian College: OLIVIA CHOI
 2505 St Andrews Christian College: JESSICA WADE
 3 2506 St Andrews Christian College: MARIA PARK
 HC 2507 St Andrews Christian College: MARK KOH

CLASS 358 - PAINTING OIL, WATER COLOUR OR ACRYLIC. Original, Year 9-10.

- 2508 Genazzano Fcj College: AMY LEE
 C 2509 Genazzano Fcj College: CLAIRE GORNALL
 2510 Genazzano Fcj College: EMILY FLOWERS
 2511 Genazzano Fcj College: LUCY RUFFY
 2512 Genazzano Fcj College: KATE WESTON
 HC 2513 Genazzano Fcj College: RENEE GINHARO
 2514 Ailie Hansen:
 2515 Loreto Mandeville Hall: OLIVIA PORDUE
 2516 Loreto Mandeville Hall: GIULIA TAMBASCO
 VHC 2517 Loreto Mandeville Hall: MEG APPLEBY
 2518 Loreto Mandeville Hall: OLIVIA GIODANO
 2519 Loreto Mandeville Hall: TESS MC PHERSON
 C 2520 Loreto Mandeville Hall: MARISSA PIAZZA
 2521 Loreto Mandeville Hall: SOPHIE MERRICK
 2522 Loreto Mandeville Hall: REBECCA OLLE
 2523 Loreto Mandeville Hall: BRIDGET O BRIEN
 HC 2524 Loreto Mandeville Hall: CHARLOTTE HIGGINS
 2525 Loreto Mandeville Hall: DIANA JAKOBSON
 2526 Loreto Mandeville Hall: JESSICA O BREE
 2527 Loreto Mandeville Hall: MEGHAN STEWART
 2528 Loreto Mandeville Hall: SALLY PHILLIPS
 2529 Loreto Mandeville Hall: GEORGIA MIDGLEY
 2530 Loreto Mandeville Hall: GEORGIA HUNTER
 2531 Loreto Mandeville Hall: SIOBHAN STAGG
 2532 Loreto Mandeville Hall: GIVLIA MC GAUREN
 C 2533 Loreto Mandeville Hall: OLIVIA SAID
 2534 Loreto Mandeville Hall: ELLEN CULLITY
 2 2535 Loreto Mandeville Hall: LUCY MOORE
 2536 Loreto Mandeville Hall: ALEXANDRA O CONNOR
 2537 Loreto Mandeville Hall: STEPHANIE BYRNES
 3 2538 Loreto Mandeville Hall: ELIZABETH KOUZNETSOVA
 VHC 2539 Loreto Mandeville Hall: IVY NGUYEN
 1 2540 Loreto Mandeville Hall: SARAH PAPAGEORGIOU
 2541 Tegan New:
 2542 Norwood Secondary College: JARRYD FELL
 2543 Norwood Secondary College: BETH TRUMAN
 2544 St Andrews Christian College: HADDON CHANG
 2545 St Andrews Christian College: CHRISTOPHER DELLAS
 2546 St Andrews Christian College: DANIEL SIEN
 C 2547 St Andrews Christian College: JESSICA BONG
 2548 St Andrews Christian College: LAUREN JUDKINS

CLASS 359 - PAINTED IMAGE ANY MEDIA. Original. Year 11-12.

- VHC 2549 Genazzano Fcj College: LUCY HALL
 3 2550 Genazzano Fcj College: CARDINE RIDLER
 2551 Genazzano Fcj College: JULIENNE O ROURKE
 2 2552 Genazzano Fcj College: RUBY HEFFERNAN
 VHC 2553 Genazzano Fcj College: SARAH ELLENBERG
 1 2554 Loreto Mandeville Hall: NATASHA SIMONDS
 2555 Loreto Mandeville Hall: NATASHA SIMONDS
 2556 Loreto Mandeville Hall: JULIA WALKER
 2557 Norwood Secondary College: TAMARA MANNAERT
 2558 Norwood Secondary College: REBECCA TAN
 2559 Norwood Secondary College: ASHLEIGH TAYLOR
 VHC 2560 Norwood Secondary College: CARLA JONES
 2561 Overmewton Anglican Community College: LAUREN GRIXTI
 2562 Overmewton Anglican Community College: NICHOLAS SESTAN

CLASS 360 - DRAWING. Original. Pencil, Ink Conte, Charcoal (which must be sprayed to set) and or mixture of the stated medium may be used. Year 7-8.

- 2563 Berengarra School: STUDENT 1
 2564 Berengarra School: STUDENT 2
 2565 Berengarra School: STUDENT 3

- 2566 Berengarra School: STUDENT 4
 2567 Dandenong High School - Doveton Campus: ANTHONY BROADMORE
 2568 Dandenong High School - Doveton Campus: MINH NGUYEN
 2569 Dandenong High School - Doveton Campus: MEGAN STEEL
 2570 Dandenong High School - Doveton Campus: CLIVE TOGAFAU
 2571 Dandenong High School - Doveton Campus: JEREMY BYERS
 2572 Dandenong High School - Doveton Campus: MISTY HALL-
 SUTHERLAND
 2573 Dandenong High School - Doveton Campus: PATRICK MC INTYRE
 2574 Dandenong High School - Doveton Campus: OLIVIA JAWA
 2575 Erasmus School: CHRISTOPHER WALLACE
 3 2576 Erasmus School: NINA IRVINE
 2577 Erasmus School: ELYSIA KATSIS
 2578 Erasmus School: ALEXANDRA LEGGE
 VHC 2579 Erasmus School: VIVEK BANNIRCHELVAM
 2580 Erasmus School: SHASWAT RAO
 HC 2581 Erasmus School: LIONEL FURTADO
 2582 Erasmus School: CHARLOTTE DI PAOLO
 2583 Erasmus School: DANIEL ANNAKIS
 2584 Erasmus School: DEVAN SHAH
 2585 Genazzano Fcj College: LAUREN FLEMING
 2586 Genazzano Fcj College: SARAH NICHOLAS
 2587 Genazzano Fcj College: ISABELLA VERROCCHII
 2588 Genazzano Fcj College: HIRUNI WALIMUNIGE
 2589 Genazzano Fcj College: PAULA OUDE-VRIELINU
 1 2590 Genazzano Fcj College: EMILY STEWART
 VHC 2591 Genazzano Fcj College: MIA OWCZAREK
 2592 Marcus Hicks:
 VHC 2593 Monique Mc Lennan:
 2594 Cameron Menzies:
 2595 Mt Hira College: NURCAN DURAK
 2596 Mt Hira College: EDA SENERSerer
 2597 Norwood Secondary College: JENNY FON
 2598 Norwood Secondary College: BRANDON VERMUELEN
 2 2599 Norwood Secondary College: ABBEY ADKINS
 2600 Norwood Secondary College: JAMIE- LEE TAYLOR
 C 2601 Norwood Secondary College: EMILY BIRRELL
 2602 Dominique Salvatore:

CLASS 361 - DRAWING. Original. Pencil, Ink Conte, Charcoal (which must be sprayed to set) and or mixture of the stated medium may be used. Year 9-10.

- 2 2603 Tim Churchward:
 VHC 2604 Dandenong High School - Doveton Campus: JOSH RAE
 2605 Dandenong High School - Doveton Campus: SAKINA BOLAI
 2606 Dandenong High School - Doveton Campus: COURTNEY SMITH
 2607 Dandenong High School - Doveton Campus: MATHEW RINKLE
 2608 Dandenong High School - Doveton Campus: SOPHEAR MONY
 HC 2609 Dandenong High School - Doveton Campus: JACINTA TOMINILO
 2610 Dandenong High School - Doveton Campus: GIDI HAIA
 3 2611 Dandenong High School - Doveton Campus: JOANNE RYTER
 2612 Jessica Davidson:
 2613 Genazzano Fcj College: EMILY FLOWERS
 1 2614 Norwood Secondary College: AMY CLARKE
 2615 Norwood Secondary College: BETH TRUMAN
 2616 Overmewton Anglican Community College: SARAH DO
 2617 Overmewton Anglican Community College: KATHERINE GRANDJA
 C 2618 Overmewton Anglican Community College: CHRISTOPHER
 JOVANOVSKI
 2619 Overmewton Anglican Community College: LUKE PAULINO
 C 2620 Overmewton Anglican Community College: BENJAMIN ZAVEC
 2621 Overmewton Anglican Community College: JACQUELINE NGUYEN
 C 2622 Renaissance School of Art: CLEMENTINE ISAACSON

CLASS 362 - DRAWING. Original. Pencil, Ink Conte, Charcoal (which must be sprayed to set) and or mixture of the stated medium may be used. Year 11-12.

- 2 2623 Genazzano Fcj College: JULIENNE O ROURKE
 1 2624 Genazzano Fcj College: CAROLINE RIDLER
 C 2625 Genazzano Fcj College: SARAH GILLUSON
 2626 Loreto Mandeville Hall: EDWINA TOOHEY
 2629 Loreto Mandeville Hall: CARLOTTA THOMSON
 2632 Loreto Mandeville Hall: KATERINA HOARE
 2633 Norwood Secondary College: CALLUM BEALE
 3 2634 Norwood Secondary College: SIMON KAPLUN
 2635 Norwood Secondary College: JESS TREND
 2636 Norwood Secondary College: ASHLEIGH TAYLOR
 2637 Norwood Secondary College: CARLA JONES
 2638 Norwood Secondary College: SARAH HORTON

32 ART, CRAFT & SCHOOLS

VHC 2639 Norwood Secondary College: AMY WALTON
 HC 2640 Alycia Starr:

CLASS 363 - PRINT MAKING. May include screen print, etching, colograph, relief print, lino print or woodblock. Hand or Pressed. Lithography and mono print. Excluding fabric print or batik work. Age of Exhibitor must be included on the Exhibit Ticket. Up to and including Year 9.

- 2641 Erasmus School: GABRIELLE KHAN
- HC 2642 Erasmus School: JASON SANDER-EGAN
- 2643 Erasmus School: JACK O BRIEN
- 2644 Erasmus School: CALLUM MCNAB
- 2645 Erasmus School: SHIV KHANNA
- 2646 Erasmus School: JUSTIN DOUBLET
- 2647 Erasmus School: MARGUERITE DE FAZIO
- 2648 Erasmus School: EMILY MARTIN
- HC 2649 Erasmus School: JAMES ENGLISH
- 2650 Erasmus School: MAX SAAVELAHT
- 2651 Genazzano Fcj College: MARYANNE CIAVARETTA
- 2652 Genazzano Fcj College: ANNABELLE BORJAK
- 3 2653 Genazzano Fcj College: ELYSSE CLINCH
- 2654 Loreto Mandeville Hall: GEORGIA SIMMONS
- 2655 Loreto Mandeville Hall: OLIVIA KNOWLES
- 2 2656 Loreto Mandeville Hall: ANNELIESE HENJAK
- C 2657 Loreto Mandeville Hall: ORIANA TOREASIO-BARBERIS
- VHC 2658 Loreto Mandeville Hall: LAUREN VAUGHAN
- 2659 Renaissance School of Art: WALT ISAACSON
- 1 2660 Renaissance School of Art: CLEMENTINE ISAACSON

CLASS 364 - PRINT MAKING. May include screen print, etching, colograph, relief print, lino print or woodblock. Hand or Pressed. Excluding fabric print or batik work. Age of Exhibitor must be included on the Exhibit Ticket. Year 10-12.

- C 2627 Loreto Mandeville Hall: ROSALIND STANLEY
- 3 2628 Loreto Mandeville Hall: JESSICA ROBINSON
- VHC 2630 Loreto Mandeville Hall: ANNABELLE RAINFORD-GALJARYRA
- 2 2631 Loreto Mandeville Hall: ALEXANDRA GIBBS
- 2661 Ailie Hansen:
- 1 2662 Norwood Secondary College: JACK KONIG
- 2663 Norwood Secondary College: JOSHUA RENTON
- 2664 Norwood Secondary College: ERIN O SULLIVAN
- 2665 Norwood Secondary College: JARRYD FELL
- 2666 Norwood Secondary College: BETH TRUMAN
- 2667 Norwood Secondary College: ASHLEIGH TAYLOR
- HC 2668 Norwood Secondary College: GRACE COOMBES

ART - SCULPTURE & 3D FORM

PRIZE MONEY:

Art Sculpture & 3D form: 1st \$20, donated by Mrs J.H.H. Sleigh.

NOTE: Entries to be 3-dimensional and free standing. Teachers please watch for overall measurement 100cm x 100cm, including supporting frame.

CLASS 365 - SCULPTURE & 3D FORM. Any subject. Year 7-8.

- 2669 Jessica Cooke:
- 2 2670 Genazzano Fcj College: STUDENT 10
- 2671 Genazzano Fcj College: STUDENT 9
- 3 2672 Genazzano Fcj College: STUDENT 4
- VHC 2673 Genazzano Fcj College: STUDENT 2
- HC 2674 Genazzano Fcj College: STUDENT 1
- 2675 Genazzano Fcj College: STUDENT 5
- 2676 Genazzano Fcj College: STUDENT 8
- 1 2677 Genazzano Fcj College: STUDENT 7
- C 2678 Genazzano Fcj College: STUDENT 6
- 2679 Genazzano Fcj College: STUDENT 3

CLASS 366 - SCULPTURE & 3D FORM. Any subject. Year 9-10.

- 2680 Overnewton Anglican Community College: CAMERON TEMPLETON
- 2681 Overnewton Anglican Community College: EYLEM MUSTAFOFF
- 2682 Overnewton Anglican Community College: RYAN SAUER
- 2 2683 Sophia Mundi Steiner School: GABRIELLA BELFRAGE-MAHER
- 1 2684 Sophia Mundi Steiner School: SAMANTHA TODD
- 3 2685 Sophia Mundi Steiner School: ELIZABETH STAGG

CLASS 367 - SCULPTURE & 3D FORM. Any subject. Year 11-12.

No Entry

CLASS 368 - COLLAGE. Not larger than A3 size. Can use heavier grade of paper or cardboard. Pastels and watercolour can be used as outline and background only. Variety of materials can be used eg: Tissue Paper, Material, Fabric, Paper, Plastic, String etc. Open Class. Age of exhibitor must be on exhibit ticket.

- C 2438 Ascot Vale West Primary School: ZAC ZIMMER
- VHC 2686 Genazzano Fcj College: STUDENT 3
- 2687 Genazzano Fcj College: STUDENT 9
- 1 2688 Genazzano Fcj College: STUDENT 8
- 2689 Genazzano Fcj College: STUDENT 10
- 2690 Genazzano Fcj College: STUDENT 7
- 2 2691 Genazzano Fcj College: STUDENT 6
- 2692 Genazzano Fcj College: STUDENT 5
- 2693 Genazzano Fcj College: STUDENT 1
- HC 2694 Genazzano Fcj College: STUDENT 4
- 2695 Genazzano Fcj College: STUDENT 2
- 2696 Loreto Mandeville Hall: MATILDA PAROLINI
- 2697 Loreto Mandeville Hall: MADDY SULLIVAN
- 2698 Loreto Mandeville Hall: SARAH DAVIS
- 2699 Loreto Mandeville Hall: ROSALIND STANLEY
- 2700 Loreto Mandeville Hall: CATHERINE NADALIN
- C 2701 Loreto Mandeville Hall: GEN NAUGHTON
- 2702 Loreto Mandeville Hall: LISA FU
- 2703 Loreto Mandeville Hall: JOANNA PIDCOCK
- 2704 St Andrews Christian College: BENJAMIN OLSEN
- HC 2705 St Andrews Christian College: THOMAS YAP
- 2706 St Andrews Christian College: LILY JIANG
- 2707 St Andrews Christian College: NICHOLAS SMARRELLI
- HC 2708 St Andrews Christian College: MARK HEATH
- 2709 Strathmore North Primary School: MATTHEW KNOWLES
- 2710 Strathmore North Primary School: STUDENT 1
- 2711 Strathmore North Primary School: ZOE BRIGGS
- 2712 Strathmore North Primary School: MING JIE GUAN
- 2713 Strathmore North Primary School: FAE SCOTT
- 2714 Strathmore North Primary School: BAYLEY OVEREND
- 2715 Strathmore North Primary School: CHLOE TABONE
- 2716 Strathmore North Primary School: GEMMA MATHEWS
- 3 2717 Strathmore North Primary School: MING YU GUAN
- 2718 Strathmore North Primary School: REBECCA LE

MEDIA - PHOTOGRAPHY

PRIZEMONEY:

Junior Photography: 1st \$25 donated by Mrs J.H.H. Sleigh.

NOTE: Exhibits must be fastened with velcro dots to avoid damage to exhibit and mounted ready to hang.

CLASS 369 - PHOTOGRAPHY. Black & White or Colour. Original work of exhibitor to include developing and printing by the student. Size including mount must not exceed 25cm x 30cm. Year 9-10.

- 2719 Genazzano Fcj College: SARA D AMBROSIO
- 2720 Genazzano Fcj College: CLARE WEBER
- 1 2721 Genazzano Fcj College: RACHEL MC MANUS
- 2 2722 Genazzano Fcj College: KARINA GILMOUR
- 3 2723 Genazzano Fcj College: GEORGIA UPPERTON
- 2724 Genazzano Fcj College: ALYSSIA VALVO
- C 2725 Genazzano Fcj College: MORGAN MEIER
- C 2728 Dylan Giannakopoulos:

CLASS 370 - PHOTOGRAPHY. Black & White or Colour. Original work of exhibitor to include developing and printing by the student. Size including mount must not exceed 25cm x 30cm. Year 11-12.

- C 2727 Genazzano Fcj College: RUBY HEFFERNAN
- 2728 Genazzano Fcj College: SARAH EILENBERG
- 3 2729 Genazzano Fcj College: ALEXANDRA SIMPSON
- 2730 Loreto Mandeville Hall: SAMANTHA PODBURY
- 2731 Loreto Mandeville Hall: NICOLE VOSS
- HC 2732 Loreto Mandeville Hall: KATE CONLAN
- C 2733 Loreto Mandeville Hall: GEORGINA RICHARDSON
- 2 2734 Loreto Mandeville Hall: ANNIE O BRYAN
- 1 2735 Loreto Mandeville Hall: VIVIENNE BALM

CLASS 371 - DIGITAL PHOTO MANIPULATED IMAGE. Black & White or Colour. Size including mount must not exceed 25cm x 30cm. Year 9-10.

- 2 2736 Ailie Hansen:
- 1 2737 Bethan Myhre:

CLASS 372 - DIGITAL PHOTO MANIPULATED IMAGE. Black & White or Colour. Size including mount must not exceed 25cm x 30cm. Year 11-12.

- 2738 Genazzano Fcj College: MARCIA MUNGAL
 2739 Genazzano Fcj College: SARAH EILENBERG
 1 2740 Genazzano Fcj College: LAURA GALATI
 HC 2741 Genazzano Fcj College: HOLLY THOMPSON
 HC 2742 Genazzano Fcj College: MICHELLE FITT
 2743 Genazzano Fcj College: ARJULI AFIANOS
 C 2744 Matthew Giannoukas:
 2 2745 Loreto Mandeville Hall: MADELEINE TOSTEVIN
 2746 Loreto Mandeville Hall: JULIA HEALEY
 2747 Loreto Mandeville Hall: ELIZABETH DOYLE
 3 2748 Loreto Mandeville Hall: KATE PATTISON
 2749 Loreto Mandeville Hall: JESSICA CHEESEMAN
 2750 Loreto Mandeville Hall: GEORGINA CICHY
 2751 Loreto Mandeville Hall: HANNAH BANKS

CLASS 373 - SHORT FILM/ANIMATION. Encompassing artworks created with media technologies including computer generated images and graphics, animation and other computer based technologies. Each exhibit should be submitted on DVD accompanied by a synopsis. Each submission must be no greater than 5 minutes in duration, compiled in PAL or HD resolution, and be capable of being combined with other exhibits to form a continuous DVD display on exhibit during the Royal Melbourne Show.

- C 2752 Dominique Salvatore:

BEAD CRAFT

CLASS 374 - ARTICLE OF BEAD CRAFT. Jewellery, clothing or accessories. Age of student to be printed on exhibit ticket.

- 2 2753 Caroline Chisholm Catholic College: LINDA DIEP
 1 2754 Caroline Chisholm Catholic College: ANNA NGO
 C 2755 Penelope Hicks:
 3 2756 Jessica Johnson:

BOOK BINDING

PRIZE MONEY:

Junior Book Arts: 1st: \$30, 2nd: \$25 donated by The Victorian Bookbinders Guild Inc.

CLASS 375 - HAND MADE BOOK. Any style of binding and any material may be used. No restriction on type of textbook. Must be student's own work. Age of student to be printed on exhibit ticket.

- C 2757 Genazzano Fcj College: LAURA GALATI
 3 2758 Genazzano Fcj College: CAROLINE PIVA-GIBLETTE
 2759 Genazzano Fcj College: CHIRRA-ROSE KEMP
 2 2760 Genazzano Fcj College: ELOISE HOLLINS
 1 2761 Genazzano Fcj College: LUCY DURNJAK
 2762 Genazzano Fcj College: TARA WILSON

CALLIGRAPHY

SPECIAL AWARDS:

Best Exhibit selected from Junior Calligraphy: 1st: \$30, 2nd: \$25 donated by Calligraphy Society of Victoria. (S175)

- 2796 Sorrento Primary School: SAMANTHA HAFEY-BAGG

CLASS 376 - CALLIGRAPHY. May be framed or mounted. Size of work including frame or mount must not exceed A4. For students up to and including Year 9.

- 2763 Holy Eucharist Primary School: STUDENT 1
 2764 Holy Eucharist Primary School: STUDENT 3
 2765 Holy Eucharist Primary School: STUDENT 2
 2766 Holy Eucharist Primary School: STUDENT 4
 2767 Holy Eucharist Primary School: STUDENT 9
 C 2768 Holy Eucharist Primary School: STUDENT 5
 2769 Holy Eucharist Primary School: STUDENT 6
 2770 Holy Eucharist Primary School: STUDENT 7
 2771 Holy Eucharist Primary School: STUDENT 8
 C 2772 Padua Secondary College: ANNA CROAD
 2 2773 Padua Secondary College: JAYE KERR
 2774 Dominique Salvatore:
 C 2775 Sorrento Primary School: KESHA NETTLEFOLD
 2776 Sorrento Primary School: ETHAN KING
 C 2777 Sorrento Primary School: ALEXANDER LUCAS
 C 2778 Sorrento Primary School: GRACE MARKS
 C 2779 Sorrento Primary School: TOM MATHESON-COLES
 2780 Sorrento Primary School: SAFI MCCARTHY-ADAL

- C 2781 Sorrento Primary School: NICK MOROVAN
 C 2782 Sorrento Primary School: DYLAN WATERS
 C 2783 Sorrento Primary School: CASSIE NOLAN
 2784 Sorrento Primary School: HARLEY PETTIFORD
 2785 Sorrento Primary School: DAKOTA PISANI
 3 2786 Sorrento Primary School: PAIGE SCHULDT
 2787 Sorrento Primary School: CHLOE SOMA
 2788 Sorrento Primary School: JAYDE STRINGER-MORRIS
 C 2789 Sorrento Primary School: MARLEY VOZZO
 C 2790 Sorrento Primary School: REECE YOUNG
 C 2791 Sorrento Primary School: SAMANTHA WRIGHT
 2792 Sorrento Primary School: SHANNON GLADMAN
 2793 Sorrento Primary School: MOLLY MOORE
 2794 Sorrento Primary School: BIANCA BOADLE
 2795 Sorrento Primary School: DANA ARDLEY-BORRADALE
 1 2796 Sorrento Primary School: SAMANTHA HAFEY-BAGG
 2797 Sorrento Primary School: KANE BARTON
 C 2798 Sorrento Primary School: JAKE KELLAR
 2799 Sorrento Primary School: JACK BURFORD
 2800 Sorrento Primary School: BESS CAIRNS
 C 2801 Sorrento Primary School: ELLIE CALDWELL
 C 2802 Sorrento Primary School: TOM CASPAR
 C 2803 Sorrento Primary School: ALEX DIMSEY
 2804 Sorrento Primary School: LIAM DORNING
 2805 Sorrento Primary School: WILLIAM HARBINSON
 2806 Sorrento Primary School: SARAH ARENA
 2807 Sorrento Primary School: CHRISTOPHER DOWNING
 C 2808 Sorrento Primary School: DYLAN KEEGAN
 2809 Sorrento Primary School: RUBY HAYNE
 2810 Sorrento Primary School: JAKE GURNETT
 2811 Sorrento Primary School: RYAN GIRARDIN
 C 2812 Sorrento Primary School: JACQUI FORRESTER
 C 2813 Sorrento Primary School: VASHTI FERGUSON

CERAMICS

NOTE: Exhibits may be hand-crafted, wheel thrown or sculptural in classical, traditional, oriental, humorous or narrative. Individual expression and personal creativity, whether original hand built piece or slip cast is an essential element for each entry. No more than 36cm in any direction.

CLASS 377 - CERAMICS. Year 7-8.

- 2814 Dean Edwards:
 2815 Erasmus School: HARRY O BRIEN
 2816 Erasmus School: ANANYA SUNDAR
 2817 Erasmus School: NIKHIL RAMESH
 HC 2818 Erasmus School: OLIVIA SHARMA
 2819 Erasmus School: SAMUEL HAWKWOOD
 HC 2820 Erasmus School: LILY LAZZAROTTI
 2821 Erasmus School: PETER STOKES
 1 2822 Erasmus School: SABRINA BRYDEN
 2823 Erasmus School: MICHAEL SHAW
 2824 Genazzano Fcj College: MIRANDA BUCHANEN
 2825 Genazzano Fcj College: EMILY RYAN
 3 2826 Genazzano Fcj College: ELYSSE CLINCH
 2 2827 Genazzano Fcj College: MADELEINE BARR
 2828 Genazzano Fcj College: NIAMH O KEEFE
 2829 Genazzano Fcj College: SHANNAN YOUNG
 2830 Genazzano Fcj College: OLIVIA SIBILLIN
 2831 Genazzano Fcj College: CELESTE GALANATE
 HC 2832 Genazzano Fcj College: ALLANAH GREER
 2833 Marguerite Gibson:

CLASS 378 - CERAMICS. Year 9-10.

- 2 2834 Norwood Secondary College: CHRIS TROIANO
 3 2835 Norwood Secondary College: JORDAN MC CORRISTON
 2836 Norwood Secondary College: JACQUELYN SWANSON
 1 2837 Norwood Secondary College: BEN NELMES
 2838 Norwood Secondary College: VICKI LI

DECORATED CAKES

SPECIAL AWARDS:

Best Exhibit selected from Junior & Schools Cake Decorating classes: \$75 gift voucher donated by Susie Q Cake Decorating Centre.

- 2875 Mac Robertson Girls High School: LYDIA HOLT
 Encouragement Award: Given for Junior Cake Decorating donated by Cake Decorators Association of Victoria Prize: 1 year junior membership subscription. (S179)