



**MELBOURNE  
ROYAL**

ART, CRAFT & COOKERY  
COMPETITION



*2024* **Preview Schedule**

# The 2024 Melbourne Royal Show Art, Craft & Cookery Competition is a *Celebration* of Community, Passion and Expression.



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ROYAL  
ART, CRAFT & COOKERY  
COMPETITION

Preview Schedule 2024

# Makers, *Creators* and Exhibitors



**Offering over 600 classes, exhibitors can explore their passions across a diverse range of disciplines; catering for the novice through to the master.**

Whether it be contemporary art, decorating cakes, traditional tatting or anything in between – exhibitors can bring their ideas to life in one of the biggest exhibitions of Australia’s creativity.

This Preview Schedule highlights the classes available for entry, and may be subject to minor class code changes. A full Schedule including prizes and supporters will be released in conjunction with entries opening in June 2024.

# Contents

<b>The Popular Choice Award</b>	<b>5</b>
<b>Spread the Warmth with KOGO</b>	<b>5</b>
<b>Have a Go</b>	<b>6</b>
<b>Art Competition</b>	<b>7</b>
<b>Photography Competition</b>	<b>9</b>
<b>Craft Competition</b>	<b>10</b>
<b>Cookery Competition</b>	<b>22</b>
<b>Confectionery Competition</b>	<b>29</b>
<b>Decorated Cake Competition</b>	<b>30</b>
<b>Preserves Competition</b>	<b>34</b>
<b>People with Disability Competition</b>	<b>37</b>
<b>Junior Competition</b>	<b>39</b>
<b>Victorian Agricultural Shows (VAS) Ltd State Final</b>	<b>61</b>
<b>Melbourne Royal Show Art, Craft and Cookery Special Regulations</b>	<b>63</b>
<b>General Regulations for All Competitions</b>	<b>66</b>
<b>Office Bearers</b>	<b>75</b>



# The Popular Choice Award

## **PCA1S – THE POPULAR CHOICE AWARD**

Best Exhibit as voted by Show Patrons. Open to all Art, Craft & Decorated Cake classes.

## **PCA2S – THE POPULAR CHOICE AWARD, SHOW PATRON**

Prize randomly chosen and given to a Show Patron who has participated in the voting of The Popular Choice Award.

# Spread the Warmth with *KOGO*

## **Entry Fees**

\$0.00 Member, \$0.00 Non-Member

## **Number of entries**

Exhibitors may enter as many scarves or toys as desired in these classes but must complete an entry form to indicate the number of intended entries.

**NOTE:** These exhibits will not be returned to the exhibitor at the end of the Melbourne Royal Show but will be retained by Melbourne Royal to be presented to Knit One Give One (KOGO) to assist them in their mission to 'Spread the Warmth'.

## **KOG1 – WARM SCARVES FOR KOGO**

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## **KOG2 – CUDDLY TOYS FOR KOGO**

Toys may be crocheted or knitted (hand or machine) from yarn. Toys must be made from all new materials, come from a smoke-free environment, and not contain any animal or pet hair. Faces must be embroidered or stitched on. No attached embellishments, eyes, etc. can be used.

The judging criteria will include the usual standards of toy construction, tensions where applicable, appropriateness of yarns, originality and finishing plus the suitability of the toy as a cuddle/comfort toy for a child.



# Have a Go

## Entry Fees

\$8 Member, \$8 Non-Member

Open to first time exhibitors who have never previously entered the Melbourne Royal Show Art, Craft & Cookery Competition.

### HAV1 – FIRST TIME CRAFTS

Have you recently learnt a new craft skill? Enter something you made and show us your newfound skills. Any material, any techniques. Exhibits will be judged on skill and creativity.

### HAV2 – FIRST TIME BAKING

Enter a new recipe that has become a favourite for you. Any tin, shape or flavour. May be iced or uniced. Tell us in a few sentences how you discovered this recipe, and how long you have been baking. Affix your description to your entry on a blank piece of paper.

**NOTE:** No fresh cream or perishable ingredients. Exhibits will be judged on taste and appearance.

### HAV3 – FIRST TIME PRESERVES

Have you been trying your hand at Preserves? Enter a favourite preserve that you've recently learnt to make. For example (but not limited to): jam, jelly, marmalade, chutney, relish or any sauce.

**NOTE:** Exhibit must be in a plain glass jar. Approx size 250g. Jars must be clean for presentation. The judge reserves the right to reject any food items that are not to the standard expected. All exhibits are to be labelled with flavour and date. Exhibit ticket and label must be on the same face. Please place another exhibit ticket on the lid of jars for identification purposes.

### HAV4 – NO BAKE COOKERY

Uncooked slice from CWA's book *What's the Country Women's Association of Victoria Cooking Up Now*

#### Hedgehog

##### INGREDIENTS:

250gm crushed plain biscuits

125gm butter

3 tablespoons sugar

1½ tablespoons milk

1½ tablespoons of cocoa

2 teaspoons vanilla

1 egg beaten

290gm dark or milk chocolate melts

60 gms butter.

$\frac{3}{4}$  cup chopped walnuts/pecans/sultanas if desired

##### METHOD:

Line 18 x 28 cm tin with baking paper allowing the paper to hang over the long edges to make it easier to lift out.

Place sugar, milk, vanilla, cocoa and butter into saucepan. Heat until early boiling, remove from heat. Cool slightly then add egg and stir well. Return to heat and cook for 1 minute.

Stir in biscuits and any other additions you desire. Spread mixture evenly into prepared tin, pressing down firmly.

Melt chocolate and butter in a microwave safe bowl on 50% power, 3-4 minutes or until melted stirring every 30 seconds. Pour over the top of slice and refrigerate for a minimum of 3 hours.

Cut into even slices.

### HAV5 – POP CULTURE CRAFT

From friendship bracelets to bedazzled jackets, fans are expressing their pop idol devotion in more creative ways than ever before. Enter your craft pieces with clear pop culture references in this fun new class.



# Art Competition

## Entry Fees

\$20.00 Member, \$27.00 Non-Member

**NOTE:** Items made available for sale incur an additional NON REFUNDABLE \$10 handling and administration fee.

35% royalty on sales (see Special Regulations for further information)

Limited wall space is available. However Melbourne Royal will endeavour to hang all entries.

## Number of entries

Maximum of 3 entries by an individual exhibitor in this section.

**NOTE:** Please see individual classes for size restrictions. All works must be original.

## Declaration of legal rights

Upon signing the entry form, it is declared that the exhibitor possesses the legal rights to present the work and content. For privacy reasons, exhibitors of photographs depicting persons must be able to prove the permission of the person, if required.

**EXHIBITS THAT DO NOT MEET THE CRITERIA FOR EACH SECTION OR THE REGULATIONS AS SET OUT IN THIS SCHEDULE MAY NOT BE JUDGED OR DISPLAYED.**

### ART1S – BEST IN SHOW ART

Eligible Classes: ART2–ART12

### ART2 – FIGURATIVE 2D ARTWORK

Human or animal forms. Any medium, including mixed media.

**Size:** Not to exceed 100cm x 100cm, including frame.

### ART3 – STILL LIFE 2D ARTWORK

Any medium, including mixed media.

**Size:** Not to exceed 100cm x 100cm, including frame.

### ART4 – RURAL, URBANSCAPE OR SEASCAPE 2D ARTWORK

Any medium, including mixed media.

**Size:** Not to exceed 100cm x 100cm, including frame.

### ART5 – ABSTRACT 2D ARTWORK

Any medium, including mixed media.

**Size:** Not to exceed 100cm x 100cm, including frame.

### ART6 – PRINTMAKING – RELIEF PRINTING

Print making on paper using any relief method (woodcut, linocut, wood engraving). Prints must be suitably framed to be hung.

**Size:** Not to exceed 100cm x 100cm, including frame.

### ART8 – SMALL SCULPTURAL WORK

Any medium, including mixed media.

**Size:** Not to exceed 50cm in any direction including any plinth or support.

### ART9 – MOSAIC

2D or 3D. Tesserae can be ceramic, stone, glass or non-traditional material. Does not include sticker mosaic kits.

**Size:** Not to exceed 50cm in any direction.



# Art Competition

## ART10 – DIGITAL ART

Submit a video of no more than 1 minute creating digital art.

Video must include your own voiceover detailing:

- Process taken
- Inspiration behind piece
- Materials/equipment used

Please send online link or file share to

[artcraftcooking@melbourneroyal.com.au](mailto:artcraftcooking@melbourneroyal.com.au) in preparation for judging.

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## ART12 – ART – CELEBRATING AGRICULTURAL HERITAGE

Create a themed piece to honor the heritage of your local agricultural region or Show. Any medium. 2D or 3D.

**Size:** Not to exceed 50cm in any direction.



# Photography Competition

## Entry Fees

\$16.00 Member, \$21.00 Non Member

**NOTE:** Items made available for sale incur an additional

NON REFUNDABLE \$10 handling and administration fee.

35% royalty on sales (see Special Regulations for further information)

Limited wall space is available. However Melbourne Royal will endeavour to hang all entries.

## Number of entries

Maximum of 4 entries per class by an individual exhibitor in this section.

**NOTE:** To be presented on mount board, not framed. Image must be printed on either matt or gloss photography paper. All images must be the original work of the exhibitor.

**SIZE:** Not to exceed 40cm x 50cm (16" x 20") including mount board.

## Declaration of legal rights

Upon signing the entry form, it is declared that the exhibitor possesses the legal rights to present the work and content. For privacy reasons, exhibitors of photographs depicting persons must be able to prove the permission of the person, if required.

**EXHIBITS THAT DO NOT MEET THE CRITERIA FOR EACH SECTION OR THE REGULATIONS AS SET OUT IN THIS SCHEDULE MAY NOT BE JUDGED OR DISPLAYED.**

## PHY1S – BEST IN SHOW PHOTOGRAPHY

Eligible Classes: PHY2–PHY7

## PHY2 – PORTRAIT – PEOPLE

Colour or black and white.

## PHY3 – PORTRAIT – ANIMAL

Colour or black and white.

## PHY4 – ARCHITECTURE/CONSTRUCTION

Colour or black and white.

## PHY5 – NATURAL ENVIRONMENT

Colour or black and white.

## PHY6 – EXPERIMENTAL PHOTOGRAPHY

Colour or black and white.

## PHY7 – PHOTOGRAPHY – CELEBRATING AGRICULTURE CHALLENGE

Celebrate agricultural animals by entering a themed piece – particularly cattle and sheep, who this year celebrate 50 years of Limousin cattle and 30 years of Texel sheep. Colour or black and white.



# Craft Competition

## Entry Fees

\$13.00 Member, \$17.00 Non Member

**EXHIBITS THAT DO NOT MEET THE CRITERIA OF EACH SECTION OR REGULATIONS AS SET OUT IN THIS SCHEDULE MAY NOT BE JUDGED OR DISPLAYED.**

## Number of entries

No limit on entries unless otherwise stated under the section notes.

### **CRA1S – FLORENCE MONOD MEMORIAL AWARD AND BEST IN SHOW CRAFT**

Given in pursuit of excellence and chosen from the Best Exhibit from each craft class in memory of the long service given by the late Mrs Florence Monod.

Eligible Classes: CRA5S, CRA11S, CRA14S, CRA18S, CRA21S, CRA32S, CRA47S, CRA52S, CRA56S, CRA58S, CRA72S, CRA77S, CRA81S, CRA89S, CRA91S, CRA98S, CRA106S, CRA112S, CRA124S, CRA130S, CRA149S, CRA152S, CRA161S

### **CRA2S – MOST SUCCESSFUL EXHIBITOR – CRAFT**

Three points will be awarded for 1st place in each class, two points for 2nd place, and one point for 3rd place. In the event of a tie, a count-back will take place.

Eligible Classes: CRA3, CRA4, CRA6–CRA10, CRA12, CRA13, CRA15–CRA17, CRA19, CRA20, CRA22–CRA31, CRA33–CRA46, CRA48–CRA51, CRA53–CRA55, CRA57, CRA59–CRA71, CRA73–CRA76, CRA78–CRA80, CRA82–CRA88, CRA90, CRA92–CRA97, CRA100–CRA105, CRA107–CRA111, CRA113–CRA123, CRA125–CRA129, CRA131–CRA148, CRA150, CRA151, CRA151A-F, CRA153–CRA160, CRA162–CRA172

## CREATIVE DESIGN CHALLENGE

**NOTE:** Kit or project pieces will not be accepted.

### **CRA3 – CREATIVE DESIGN CHALLENGE – PHONE/TABLET COVER**

Create a handcrafted phone or tablet cover using any material or technique. Phone and tablet covers will be judged on skill, creativity and functionality.

### **CRA4 – CREATIVE DESIGN CHALLENGE – ARTIFICIAL INDOOR PLANT**

Create a handcrafted artificial indoor plant using any material or technique. Not to exceed 25cm. Plants will be judged on skill and creativity.

## BASKETRY

Please see Weaving section

## BEADING

### **CRA11S – BEST EXHIBIT BEADING**

Eligible Classes: CRA12, CRA13

### **CRA12 – JEWELLERY BEADING**

A single piece of jewellery which fits into a 250mm height, depth and width space. Design must be original and made by the sole work of the exhibitor.

### **CRA13 – NON-JEWELLERY BEADING**

A non-wearable beaded item made using, but not exclusively from, wirework, polymer clay or handmade beads.

Exhibits can be singular item, or items in a matching theme. All items must fit into a 250mm space including height, width and depth. Design must be original and made by the sole work of the exhibitor.



# Craft Competition

## BOOKBINDING

### **CRA14S – BEST EXHIBIT BOOK BINDING**

Eligible Classes: CRA15–CRA17

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### **CRA15 – TRADITIONAL WESTERN BINDING**

Using traditional hand binding techniques with minimal gilding, and boards covered with leather, cloth and/or paper.

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### **CRA16 – DESIGNER BINDING**

Must include printed text. Binding and/or decorative cover on hand-bound book should be of relevance to the text. The focus is on imagination and expression.

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### **CRA17 – CREATIVE ART BINDING**

Entries in this category should be thought-provoking and creative in the choice of materials and binding styles. Any materials may be used and the core does not have to be a printed text block. Maximum size A3.

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## CERAMICS

**NOTE:** Not to exceed 35cm in any direction.

### **CRA18S – BEST EXHIBIT CERAMICS**

Eligible Classes: CRA19, CRA20

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### **CRA19 – CERAMICS – HAND BUILT**

Can be fired commercially.

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### **CRA20 – CERAMICS – WHEEL THROWN**

Can be fired commercially.

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## CROCHET

**NOTE:** No mount may exceed 40cm. Exhibitors are requested to attach doilies and small pieces of crochet to a firm piece of cardboard at the top only, for judging and display purposes.

### **CRA21S – BEST EXHIBIT CROCHET**

Eligible Classes: CRA22–CRA31

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## NOVICE

**NOVICE:** An exhibitor with no more than two years' participation in that section and has not placed first in that section in the Art, Craft & Cookery Competition at the Melbourne Royal Show at any time. Must not work professionally in that craft, art form or technique.

### **CRA22 – NOVICE CREATIVE CROCHET CHALLENGE – CELEBRATING AGRICULTURE**

Crochet an agricultural animal such as a Chook, Alpaca or Dog. Can be any yarn or design of choice. Exhibits will be judged on overall appearance, technique and creativity.

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### **CRA23 – NOVICE CROCHET HOMEWARES**

For example (but not limited to): cushions, cosies, washcloths, knee rugs, fun food.

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### **CRA24 – NOVICE CROCHET ACCESSORIES**

For example (but not limited to): mittens, beanies, socks, hats, cuffs, bags.

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# Craft Competition

## OPEN

**OPEN:** Competition open to all.

### CRA25 – CROCHET HOMEWARES

Excludes rugs.

For example (but not limited to): cushions, cosies, fun food.

### CRA26 – CROCHET ACCESSORIES

Excludes rugs.

For example (but not limited to): mittens, beanies, socks, hats, scarves, bags.

### CRA27 – CROCHET RUGS

For example (but not limited to): knee rugs.

**Size:** Not to exceed 125cm x 165cm.

### CRA28 – CREATIVE CROCHET CHALLENGE – CELEBRATING AGRICULTURE

Crochet an agricultural animal. This year we are celebrating Cattle and Sheep! Can be any yarn or design of choice. Exhibits will be judged on overall appearance, technique and creativity.

### CRA29 – CROCHET DOILEY

**NOTE:** No mount may exceed 40cm. Exhibitors are requested to attach doilies and small pieces of crochet to a firm piece of cardboard at the top only, for judging and display purposes.

In cotton or linen thread. Not to exceed 30cm in diameter. Samples of yarn and ball labels must be submitted with entry.

### CRA30 – CROCHET BABY WEAR

Garment, outfit or shawl made for a baby from birth to 18 months old.

### CRA31 – CROCHET GARMENT

A wearable article of crochet (child or adult). For example (but not limited to): jumper, shrug, wrap, dress, shawl.

## EMBROIDERY

**NOTE:** Needlepoint canvas work should be entered in the Needlework Tapestry section of the competition.

**SIZE:** Framed works must not exceed 100cm x 100cm. Must be presented ready to hang.

### CRA32S – BEST EXHIBIT EMBROIDERY

Eligible Classes: CRA33–CRA46

## NOVICE

**NOVICE:** An exhibitor with no more than two years' participation in that section and has not placed first in that section in the Art, Craft & Cookery Competition at the Melbourne Royal Show at any time. Must not work professionally in that craft, art form or technique.

### CRA33 – NOVICE CROSS STITCH ON AIDA CLOTH

### CRA34 – NOVICE SURFACE STITCH EMBROIDERY

## OPEN

**OPEN:** Competition open to all.

### CRA36 – CROSS STITCH ON AIDA CLOTH

### CRA37 – SURFACE STITCH EMBROIDERY

### CRA39 – CROSS STITCH ON ANY EVEN WEAVE FABRIC

### CRA42 – STUMP WORK OR RAISED EMBROIDERY

### CRA43 – METAL THREAD EMBROIDERY

### CRA46 – ANY OTHER EMBROIDERY TECHNIQUE



## Craft Competition

### FELTING

**NOTE:** Size of the article must not exceed 150cm x 150cm.

#### **CRA47S – BEST EXHIBIT FELTING**

Eligible Classes: CRA48A, CRA49–CRA51

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#### **NOVICE**

**NOVICE:** An exhibitor with no more than two years' participation in that section and has not placed first in that section in the Art, Craft & Cookery Competition at the Melbourne Royal Show at any time. Must not work professionally in that craft, art form or technique.

#### **CRA48A – NOVICE NEEDLE FELTING**

Must be original design.

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#### **OPEN**

**OPEN:** Competition open to all.

#### **CRA49 – WEARABLE FELT**

For example (but not limited to): hat, garment, jacket, boots, scarf. May incorporate other textile techniques and/or materials. Must be predominately felting.

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#### **CRA50 – FELTED HOMEWARES**

For example (but not limited to): soft furnishings, bags, cushions. May incorporate other textile techniques and/or other materials.

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#### **CRA51 – NEEDLE FELTING**

For example (but not limited to): soft furnishings, wall art, cushions, bags, and 3D objects/items.

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### FOLK AND DECORATIVE ART

**NOTE:** No restriction on base materials. Originality of design taken into account. Statement of originality to be supplied with exhibit at time of delivery, not with entry form.

**SIZE:** Not to exceed 76cm x 122cm at base.

Please indicate approximate size in exhibit description on entry form. Must be able to be easily handled by one person. Hanging devices required (where appropriate).

#### **CRA52S – BEST EXHIBIT FOLK AND DECORATIVE ART**

Eligible Classes: CRA54–CRA55

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#### **OPEN**

**OPEN:** Competition open to all.

#### **CRA54 – DECORATIVE**

Including Christmas and Australian Themes.

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#### **CRA55 – TRADITIONAL**

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### JEWELLERY

#### **CRA56S – BEST EXHIBIT JEWELLERY**

Eligible Classes: CRA57

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#### **CRA57 – JEWELLERY**

Create any article of handcrafted jewellery using any material or technique. For example (but not limited to): silver, resin, papercraft, crochet, ceramics, felting, leather, textiles.

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# Craft Competition

## KNITTING BY HAND

**NOTE:** All knitting to be done by hand and seams are to be hand worked, unless otherwise stated. Can be man made or natural fibres. Edging may be crocheted.

### **CRA58S – BEST EXHIBIT KNITTING BY HAND**

Eligible Classes: CRA59 – CRA71

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### **NOVICE**

**NOVICE:** An exhibitor with no more than two years' participation in that section and has not placed first in that section in the Art, Craft & Cookery Competition at the Melbourne Royal Show at any time. Must not work professionally in that craft, art form or technique.

### **CRA59 – NOVICE CREATIVE KNITTING CHALLENGE – CELEBRATING AGRICULTURE**

Celebrate agricultural animals by entering a themed piece – particularly cattle and sheep, who this year celebrate 50 years of Limousin cattle and 30 years of Texel sheep. Exhibits will be judged on overall appearance, technique and creativity.

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### **CRA60 – NOVICE KNITTED GARMENT**

A wearable article of knitting (child or adult). For example (but not limited to): jumper, skirt, vest, shrug, shawl.

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### **CRA61 – NOVICE KNITTED ACCESSORIES**

For example (but not limited to): bags, scarves, beanies, mittens, gloves.

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### **CRA62 – NOVICE KNITTED HOMEWARES**

For example (but not limited to): cosies, cushions, knee rugs, fun food.

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### **OPEN**

**OPEN:** Competition open to all.

### **CRA64 – CREATIVE KNITTING CHALLENGE – CELEBRATING AGRICULTURE**

Knit an agricultural animal to celebrate cattle and sheep! Can be any yarn or design of choice. Exhibits will be judged on overall appearance, technique and creativity.

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### **CRA66 – KNITTED BABY WEAR**

Garment or outfit made for a baby from birth to 18 months old.

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### **CRA67 – KNITTED GARMENT**

A wearable item of clothing (child or adult). Not including shawls (see separate class). For example (but not limited to): jumper, skirt, cardigan, shrug. Using wool or wool blended with other natural fibres (for example: alpaca, silk).

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### **CRA68 – KNITTED SHAWL**

A wearable item of clothing (child or adult) using wool or wool blended with other natural fibres (for example: alpaca, silk).

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### **CRA69 – KNITTED ACCESSORIES**

For example (but not limited to): bags, scarves, beanies, mittens, gloves.

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### **CRA70 – KNITTED HOMEWARES**

For example (but not limited to): cosies, cushions, knee rugs, fun food.

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### **CRA71 – SOCK KNITTING BY HAND**

Hand knit a pair of socks using wool or wool blend. Any size, style or technique.

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## Craft Competition

### KNITTING BY MACHINE

#### **CRA72S – BEST EXHIBIT KNITTING BY MACHINE**

Eligible Classes: CRA74–CRA76

#### **CRA74 – MACHINE KNITTED GARMENT**

A wearable item of clothing (child or adult). For example (but not limited to): jumper, skirt, cardigan, shrug, shawl. Any yarn or fibre. Cut & sew method permitted.

#### **CRA75 – MACHINE KNITTED ACCESSORIES**

For example (but not limited to): bags, scarves, gloves, socks, beanie, mittens, shrugs or wraps. Any yarn or fibre.

#### **CRA76 – MACHINE KNITTED HOMEWARES**

For example (but not limited to): cosies, cushions, bolsters, table runners. Any yarn or fibre.

### LACE MAKING BY HAND

**NOTE:** Unframed. For display, entries may be attached to a board at the top only, to allow judges to view the back of the work. The board is limited to 3cm larger than the work. Ribbons, braid, buttons or beads are acceptable in the finished article. Please state if design is original.

#### **CRA77S – BEST EXHIBIT LACE**

Eligible Classes: CRA78–CRA80

#### **CRA78 – TATTING**

#### **CRA79 – BOBBIN LACE**

#### **CRA80 – CONTEMPORARY WEARABLE LACE**

Using any lace technique, create a wearable object. For example (but not limited to): brooch, necklace, earrings, choker, gloves. Alternative materials encouraged (ie: wire, paper yarns).

### LEATHERWORK

#### **CRA81S – BEST EXHIBIT LEATHERWORK**

Eligible Classes: CRA82–CRA88

#### **CRA82 – LEATHERWORK – SMALL ARTICLE**

Item may be tooled, carved and/or stamped.

**Size:** Not to exceed 30cm in any direction.

#### **CRA83 – LEATHERWORK – CUSTOM FOOTWEAR**

#### **CRA84 – LEATHERWORK – FASHION ACCESSORY**

Any leatherwork technique.

**Size:** not to exceed 100cm in length.

#### **CRA85 – LEATHERWORK – BAG HANDSTITCHED**

Bag may be plain or decorated.

**Size:** Not to exceed 45cm in any direction.

#### **CRA86 – LEATHERWORK – BAG MACHINE STITCHED**

Bag may be plain or decorated.

**Size:** Not to exceed 45cm in any direction.

#### **CRA87 – LEATHERWORK – PLAITED ARTICLE**

#### **CRA88 – LEATHERWORK – INNOVATIVE**

Any technique.

**Size:** Not to exceed 45cm in any direction.



## Craft Competition

### MARQUETRY

**NOTE:** Not to exceed 80cm x 80cm. Wall hangings must have the necessary attachments for display.

#### **CRA89S – BEST EXHIBIT MARQUETRY/WOOD INLAY**

Eligible Classes: CRA90

#### **CRA90 – MARQUETRY/WOOD INLAY**

Any design, applied or pictorial.

### MILLINERY

**NOTE:** Indicate front of the article with a blank label or tag inside the crown. No maker or identification labels are to be attached. All hats are tried on and judged on wearability as well as appearance. Ensure that linings are not so tight that they shorten the head size.

#### **CRA91S – BEST EXHIBIT MILLINERY**

Eligible Classes: CRA92–CRA96

#### **CRA92 – WINTER MILLINERY**

Handmade hat or headpiece using any method or materials.

#### **CRA93 – FORMAL HEADWEAR**

Special occasion handmade hat or headpiece.

#### **CRA94 – SPRING MILLINERY**

Handmade hat or headpiece using any method or materials.

#### **CRA95 – MILLINERY TRIM**

Handmade millinery trim using any method or materials. For example: silk flowers, feather work, sculptural trim.

#### **CRA96 – THEMED WEARABLE ART – SPRINGTIME RACING**

Celebrate springtime by creating a springtime racing-themed millinery item.

### MASTERS

**MASTER:** An Exhibitor who has won a 1st prize in the open classes of this section at any Royal Show, or by special invitation. Please state qualifying year and Show.

#### **CRA97 – MASTERS MILLINERY**

### NEEDLEWORK TAPESTRY

**NOTE:** Pre-worked canvases requiring background working only are not eligible. Must be on canvas, cotton, silk, congress cloth or plastic, using needlepoint stitches. Aida cloth is not acceptable in this section. Framed works must be presented ready to hang. Size must not exceed 100cm x 100cm. Judicious use of beading allowed. Entries selected for the Alan Barringer Memorial Award must feature texture effect top stitches. Please note base material on entry.

#### **CRA98S – JOY POTTER MEMORIAL AWARD FOR BEST EXHIBIT NEEDLEWORK TAPESTRY**

Eligible Classes: CRA100–CRA104

#### **CRA99S – ALAN BARRINGER MEMORIAL AWARD FOR BEST EXHIBIT OPEN TAPESTRY**

Eligible Classes: CRA101 – CRA104

# Craft Competition

## NOVICE

**NOVICE:** An exhibitor with no more than two years' participation in that section and has not placed first in that section in the Art, Craft & Cookery Competition at the Melbourne Royal Show at any time. Must not work professionally in that craft, art form or technique.

### **CRA100 – NOVICE TAPESTRY CHALLENGE – ARTICLE OR PICTURE WORKED IN ANY THREAD**

May include kits. For example (but not limited to): pictures, ornaments, cushions, bags, jewellery, articles of clothing, footwear, bookmarks, needle cases, pin cushions.

## OPEN

**OPEN:** Competition open to all.

### **CRA101 – TINY TREASURE CHALLENGE**

Using any stitch or combination of stitches create a 'Tiny Treasure' article or picture. Must be on canvas. For example: ornament, needlework accessory, jewellery, 3D structure, keepsake.

**Size:** Not to exceed 10cm in any direction (excluding frame if applicable).

### **CRA102 – OPEN PICTURE IN ANY STITCH OR COMBINATION OF STITCHES**

Not predominantly tent/continental stitches. May be exhibitor's own design.

### **CRA103 – OPEN ARTICLE IN ANY STITCH OR COMBINATION OF STITCHES**

Not predominantly tent/continental stitches. May be exhibitor's own design.

### **CRA104 – OPEN PICTURE OR ARTICLE IN TENT/CONTINENTAL STITCH**

Includes petit point and/or gros point. May be exhibitor's own design.

## MASTERS

**MASTER:** An Exhibitor who has won a 1st prize in the Open classes of this section at any Royal Show. Please state qualifying year and Show.

### **CRA105 – MASTERS TAPESTRY – PICTURE OR ARTICLE IN ANY STITCH OR COMBINATION OF STITCHES**

Includes petit point and/or gros point.

## PAPER CRAFT

**NOTE:** All framed items must be presented ready to hang.

### **CRA106S – BEST EXHIBIT PAPER CRAFTS**

Eligible Classes: CRA107–CRA111

### **CRA107 – 3D PAPER SCULPTURE**

Create a 3D object using any type of paper and any technique. Exhibits will be judged on technique and creativity. Exhibits must be 100% paper. Gluing is permitted.

**Size:** Not to exceed 30cm in any direction.

### **CRA109 – 2D CARD**

Gluing, embellishment, double sided tape, glue dots, glitter, gilding and embossing are permitted. Exhibits will be judged on creativity and innovation.

**Size:** Not to exceed 20cm x 20cm.

### **CRA110 – 3D CARD**

Gluing, embellishment, double sided tape, glue dots, glitter, gilding and embossing are permitted. Exhibits will be judged on creativity and innovation.

**Size:** Not to exceed 20cm in any direction.

### **CRA111 – ARTIST BOOK**

**Size:** Not to exceed 50cm x 50cm fully extended or open.

## Craft Competition

### PATCHWORK, QUILTING AND APPLIQUE

#### SIZE & DISPLAY RESTRICTIONS APPLY.

**NOTE:** Owing to space restrictions, only exhibits awarded 1st prize may be displayed in full, other entries may be displayed with fold(s). On delivery all quilt exhibits must visibly indicate size. No side of the quilt can exceed 250cm. **All quilting must be done by the exhibitor, no commercial quilting accepted.**

On delivery all quilt exhibits must visibly indicate size and be provided with a sleeve or loops for hanging.

#### CRA112S – BEST EXHIBIT PATCHWORK, QUILTING AND APPLIQUE

Eligible Classes: CRA113–CRA123

#### NOVICE

**NOVICE:** An exhibitor with no more than two years' participation in that section and has not placed first in that section in the Art, Craft & Cookery Competition at the Melbourne Royal Show at any time. Must not work professionally in that craft, art form or technique.

#### CRA113 – NOVICE PATCHWORK QUILT

Patchwork quilt, must be hand quilted. Quilts may be hand or machine pieced by the exhibitor.

#### OPEN

**OPEN:** Competition open to all.

#### CRA115 – ITTY BITTY MINI QUILT CHALLENGE

Any style or technique, may include embellishment.

**Size:** Not to exceed 60cm x 60cm.

#### CRA116 – PATCHWORK HAND OR MACHINE PIECED AND QUILTED BY EXHIBITOR

#### CRA117 – PATCHWORK HAND PIECED AND HAND QUILTED

#### CRA119 – APPLIQUE HAND OR MACHINE PIECED

Minimum 50% applique.

#### CRA120 – ART QUILT

#### CRA121 – CRAZY PATCHWORK

Any item.

#### CRA123 – QUILT CHALLENGE – CELEBRATING AGRICULTURE

Celebrate our agricultural friends by incorporating a cattle or sheep motif into the quilt design either as a repeat or focal point.

## TEXTILES

**NOTE:** Items to be made in fabric and contain at least 90% sewing by hand or machine. Items may be pressed for presentation.

#### CRA130S – BEST EXHIBIT TEXTILES

Eligible Classes: CRA131, CRA133, CRA135, CRA137, CRA139–CRA142, CRA144–CRA148, CRA148A

#### NOVICE

**NOVICE:** An exhibitor with no more than two years' participation in that section and has not placed first in that section in the Art, Craft & Cookery Competition at the Melbourne Royal Show at any time. Must not work professionally in that craft, art form or technique.

#### CRA131 – NOVICE TEXTILE HOMEWARES

Hand or machine sewn. For example (but not limited to): cushions, napery, lamp shades, appliance covers, pencil case, cosies, fun food.

# Craft Competition

## **CRA133 – NOVICE TEXTILE GARMENT**

Garment including casual wear, formal or costume for children or adults. Any Material or sewing technique.

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## **CRA135 – NOVICE CREATIVE CHALLENGE – TOTES AMAZING!**

Create a tote bag using any material and sewing technique. Bags will be judged on creativity, technique and functionality. NOTE: A tote bag is a large unfastened bag with parallel handles that emerge from the sides of its pouch.

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## **CRA137 – NOVICE CREATIVE CHALLENGE – TAKING CARE OF BUSINESS**

Using a men's business shirt, create a garment, accessory or homeware item. Judged on originality and skill.

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## **CRA139 – NOVICE REPURPOSED FASHION**

Create a wearable garment using repurposed materials. Exhibits will be judged on innovation and technique.

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## **OPEN**

### **CRA140 – TEXTILE HOMEWARES**

Hand or machine sewn. For example (but not limited to): cushions, napery, lamp shades, appliance covers, pencil case, cosies, fun food.

---

### **CRA141 – TEXTILE ACCESSORIES**

Hand or machine sewn. For example (but not limited to): pet clothing, hat, slippers, belt, brooch.

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### **CRA142 – TEXTILE GARMENT**

Garment including casual wear, formal or costume for children or adults. Any Material or sewing technique.

---

## **CRA144 – CREATIVE CHALLENGE – TOTES AMAZING!**

Create a tote bag using any material and sewing technique. Bags will be judged on creativity, technique and functionality. NOTE: A tote bag is a large unfastened bag with parallel handles that emerge from the sides of its pouch.

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## **CRA145 – CREATIVE CHALLENGE – FUN FAT QUARTER PROJECT**

Using one fat quarter create an accessory or homeware item. Judged on originality and skill.

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## **CRA146 – CREATIVE CHALLENGE – TAKING CARE OF BUSINESS**

Using a men's business shirt, create a garment, accessory or homeware item. Judged on originality and skill.

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## **CRA147 – WE LOVE BAGS**

Create a lined bag using any material and sewing technique. For example (but not limited to): tote bag, messenger bag, beach bag, hand bag, back pack. Bags will be judged on creativity, technique and functionality.

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## **CRA148 – REPURPOSED FASHION**

Create a wearable garment using repurposed materials. Exhibits will be judged on innovation and technique.

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## **CRA148A – DOG FASHION**

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# Craft Competition

## WEAVING

### **CRA149S – BEST EXHIBIT WEAVING**

Eligible Classes: CRA151A-F

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### **CRA151A – BASKETRY**

Any technique (coiled, stitched, woven freeform), any material.

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### **CRA151B – BASKETRY – NATURAL MATERIALS**

Any technique (coiled, stitched, woven freeform), material must be sourced from the natural environment. (Commercial natural material for example raffia accepted).

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### **CRA151C – WEAVING – WEARABLE**

Produced on rigid heddle, tablet, Saori, inklette or multi-shaft loom. Must be wearable length of textile (for example scarf, jacket, top, bag, cowl).

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### **CRA151D – WEAVING – OTHER ITEM**

Produced on rigid heddle, tablet, Saori, inklette or multi-shaft loom. (For example, cushion, table runner, napkins).

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### **CRA151E – SMALL TAPESTRY WEAVING – PICTORIAL**

Produced on tapestry frame Loom

Work must be off the loom and finished for judging and display unless considered an important part of the work

Size limit of 25cm x 25 cm

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### **CRA151F – SMALL TAPESTRY WEAVING – ABSTRACT**

Produced on tapestry frame Loom

Work must be off the loom and finished for judging and display unless considered an important part of the work

Size limit of 25cm x 25 cm

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## TOYS

**NOTE:** All toys must be hand crafted except in CRA155–156 where the doll can be commercially made but all clothing and accessories must be hand crafted.

### **CRA152S – BEST EXHIBIT TOYS**

Eligible Classes: CRA153–CRA160

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## NOVICE

**NOVICE:** An exhibitor with no more than two years' participation in that section and has not placed first in that section in the Art, Craft & Cookery Competition at the Melbourne Royal Show at any time. Must not work professionally in that craft, art form or technique.

### **CRA153 – NOVICE TOY MAKING**

Any technique and medium.

---

## OPEN

**OPEN:** Competition open to all.

### **CRA154 – SAFE AND SOFT BABY TOY**

Suitable for a child from birth to 3 years old.

Attachments such as buttons, beads, buckles and hard eyes are not permissible.

**Size:** Not to exceed 30cm in any direction.

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### **CRA155 – DECORATIVE DRESSED DOLL**

All clothing and accessories must be made by the exhibitor. Doll may be commercially made. Doll must be the model of a human figure.

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### **CRA156 – CHILD-FRIENDLY DRESSED DOLL**

All clothing and accessories must be made by the exhibitor. Doll may be commercially made. Doll must be the model of a human figure.

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### **CRA157 – BEARS UNDRESSED**

With minimal accessories.

**Size:** Not to exceed 65cm in any direction.

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# Craft Competition

## **CRA158 – HANDMADE DOLL – SOFT**

Any technique and medium.

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## **CRA159 – HANDMADE DOLL – STRUCTURE**

Any technique and medium.

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## **CRA160 – AGRICULTURAL ANIMAL**

Celebrate agriculture; particularly cattle and sheep by making a toy animal. Any technique and medium.

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## **WOODCRAFT**

**NOTE:** Size of any exhibit not to exceed 76cm x 122cm at base. Please indicate approximate size of exhibit on entry form. Must be able to be easily handled by one or two people. Hanging devices required (where appropriate).

## **CRA161S – BEST EXHIBIT WOODCRAFT**

Eligible Classes: CRA162–CRA172

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## **NOVICE**

**NOVICE: An exhibitor with no more than two years' participation in that section and has not placed first in that section in the Art, Craft & Cookery Competition at the Melbourne Royal Show at any time. Must not work professionally in that craft, art form or technique.**

## **CRA162 – NOVICE ARTICLE OF WOODCRAFT**

Including traditional solid timber, jointed carpentry and joinery. Made with hand or power tools.

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## **CRA163 – NOVICE BOX MAKING**

Including traditional solid timber, jointed carpentry and joinery. Made with hand or power tools.

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## **CRA164 – NOVICE WOODCARVING**

All disciplines.

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## **CRA165 – NOVICE WOOD TURNING**

Article comprised mainly of turned components.

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## **OPEN**

**OPEN: Competition open to all.**

## **CRA166 – ARTICLE OF WOODCRAFT**

Including traditional solid timber, jointed carpentry and joinery. Made with hand or power tools.

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## **CRA167 – ARTICLE OF WOODCRAFT**

Decorated with metal and/or other materials.

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## **CRA168 – BOX MAKING**

Including traditional solid timber, jointed carpentry and joinery. Made with hand or power tools.

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## **CRA169 – WOODCARVING THREE-DIMENSIONAL/SCULPTURAL**

## **CRA170 – WOODCARVING OTHER**

## **CRA171 – WOOD TURNING**

Article comprised mainly of turned components.

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## **CRA172 – AGRICULTURAL ANIMAL**

Celebrate agriculture; particularly cattle and sheep by making a toy animal. Any technique.

# Cookery Competition

## Entry Fees

\$13 Member, \$17 Non-Member

## Number of entries

One entry per exhibitor per class.

## Presentation of exhibits

Cookery exhibits must be delivered on a disposable plate/board, size relevant to the entry exhibited.

**Plates/boards will not be returned.**

## Display of cookery exhibits

Due to space restrictions, only exhibits awarded first, second or third place may be displayed at the 2024 Melbourne Royal Show. Upon submitting your entries, it is agreed that those items that do not receive a place may be disposed of following judging.

## Return of exhibits

Only fruit cakes, Christmas puddings, preserves and dolls from Dolly Varden cakes can be returned. However, these items have been judged and on show for over 11 days and have not been stored under ideal temperature conditions. Acceptance and use of returned items under these conditions is the responsibility of the exhibitor.

**ALL FRUIT CAKES AND PRESERVES NOT COLLECTED OR POSTED ON THE NOMINATED DISPATCH DATE WILL BE DISPOSED OF.**

**NOTE:** The Judge has the right to sample all exhibits. Melbourne Royal reserves the right to dispose of cookery exhibits that ferment, show signs of mould, or are at risk of contaminating other exhibits. Exhibitors must use the recipe as prescribed where one is provided. In all other cases the exhibitor may use their own recipe. No commercial mixes or equipment to be used. Home made only. No ring tins..

**NOVICE:** An exhibitor with no more than two years' participation in that section and has not placed first in that section in the Art, Craft & Cookery Competition at the Melbourne Royal Show at any time. Must not work professionally in that craft, art form or technique.

**OPEN:** Competition open to all.

## CKY1S – THE GRAND CULINARY AWARD

Awarded in pursuit of culinary excellence and chosen from the Best in Show from Cookery, Confectionery and Preserves.

Eligible Classes: CKY2S, CNF1S, PRE1S

## CKY2S – BEST IN SHOW COOKERY

Eligible Classes: CKY4S, CKY5S

## CKY3S – MCROBERT MEMORIAL AWARD FOR MOST SUCCESSFUL COOKERY EXHIBITOR

Most Successful Exhibitor in the Cookery Competition (excluding Novice classes).

Three points will be awarded for 1st place in each class, two points for 2nd place, and one point for 3rd place. In the event of a tie, a count-back will take place.

Eligible Classes: CKY14–CKY25, CKY27, CKY28, CKY30–CKY32, CKY35–CKY38, CKY40–CKY52, CKY54–CKY56, CKY58–CKY62, CKY64–CKY67, CKY69–CKY73

## CKY4S – BEST EXHIBIT NOVICE COOKERY

Eligible Classes: CKY6–CKY12

## CKY5S – BEST EXHIBIT OPEN COOKERY

Eligible Classes: CKY13S, CKY26S, CKY29S, CKY39S, CKY53S, CKY57S, CKY63S, CKY68S

# Cookery Competition

## NOVICE

**NOVICE:** An exhibitor with no more than two years' participation in that section and has not placed first in that section in the Art, Craft & Cookery Competition at the Melbourne Royal Show at any time. Must not work professionally in that craft, art form or technique.

### CKY6 – NOVICE ANZAC BISCUITS

4 pieces. Approximately 5-6cm.

#### INGREDIENTS:

1 cup rolled oats  
1 cup plain flour  
3/4 cup desiccated coconut  
3/4 cup caster sugar  
1/2 teaspoon bi-carb soda  
2 tablespoons boiling water  
125g butter, melted  
2 tablespoons golden syrup

#### METHOD:

Preheat oven to 160°C. Combine oats, flour, coconut and sugar. Dissolve bi-carb soda in boiling water and add to melted butter and golden syrup. Pour wet ingredients into dry ingredients and mix. Place teaspoonful on paper-lined baking trays. Bake for 15 minutes or until golden.

### CKY7 – NOVICE SOFT ICED CUP CAKES

4 pieces. Iced with soft or butter icing. Decorations using same icing mixture. Baked and presented in paper/foil cases. Cake must be made by the exhibitor.

### CKY8 – NOVICE COOKED SLICE

4 pieces. One variety.

**Size:** Not to exceed 6cm.

### CKY9 – NOVICE PLAIN SCONES

4 pieces. Approximately 5-6cm.

### CKY10 – NOVICE SPONGE SANDWICH

Not iced or filled. Round tins, approximately 21 cm.

#### INGREDIENTS:

4 eggs  
3/4 cup caster sugar  
3/4 cup self raising flour  
1/2 cup cornflour  
1 tablespoon boiling water

#### METHOD:

Pre-heat oven to 180°C. Grease and flour two round sponge tins, approximately 21cm. Whisk eggs until thick, creamy and 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 two 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.

### CKY11 – NOVICE DECORATED GINGERBREAD BISCUIT

2 pieces. Decorated gingerbread biscuits.

**Size:** Not to exceed 15cm.

### CKY12 – NOVICE LAMINGTONS

4 pieces. Approximately 4cm cube. No cream.

# Cookery Competition

## OPEN

**OPEN:** Competition open to all.

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### BISCUITS, PASTRIES AND SLICES

#### CKY13S – BEST EXHIBIT BISCUITS, PASTRIES AND SLICES

Eligible Classes: CKY14–CKY25

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##### CKY14 – SHORTBREAD

Cooked in the round, cut into eight (8) equal triangles.

**Size:** Not to exceed 18cm.

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##### CKY15 – PLAIN SWEET BISCUITS

4 pieces. Two distinct mixtures (2 of each). Edible decoration allowed.

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##### CKY16 – FANCY SWEET BISCUITS

4 pieces. Two distinct varieties (2 of each). Edible decoration allowed. For example (but not limited to): joined, filled, decorated on top, dipped in chocolate.

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##### CKY17 – YO YOS

4 pieces. Approximately 4cm.

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##### CKY18 – FLORENTINES

4 pieces. Approximately 8-10cm.

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##### CKY19 – MACARONS

4 pieces. French style, two halves of baked almond meringue joined with filling of consistent firmness to the meringue. State flavour.

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##### CKY20 – ALMOND CRESCENTS

4 pieces.

**Size:** Not to exceed 8cm.

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##### CKY21 – BROWNIES

4 pieces. Approximately 4cm square. No icing, no icing sugar, no decoration. Sample inclusions (but not limited to): nuts, chocolate.

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##### CKY22 – COOKED SLICE SELECTION

4 pieces. Two distinct mixtures (2 of each).

**Size:** Not to exceed 6cm.

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##### CKY23 – ECLAIR/PROFITEROLE CASES

4 pieces. Eclairs approximately 12cm, profiteroles approximately 7cm x 4cm. Unfilled.

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##### CKY24 – JAM TARTS

4 pieces. Sweet pastry. Approximately 6cm.

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##### CKY25 – FRUIT MINCE PIES

4 pieces. Approximately 6cm.

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### BIG BISCUIT CHALLENGE

#### CKY26S – BIG BISCUIT CHALLENGE

Eligible Classes: CKY27, CKY28

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##### CKY27 – ANZAC CHALLENGE

4 pieces. Approximately 10cm.

**Design Brief:** Using the traditional Anzac Biscuit as a base, adapt the recipe to include your own 'blue ribbon' ingredient. State flavour/additional ingredient(s) on exhibit ticket.

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##### CKY28 – CELEBRATING AGRICULTURE BISCUIT

4 pieces. Approximately 10cm.

**Design Brief:** Produce an original biscuit that creatively celebrates agriculture. For example, biscuits could be specific shapes, iced with chook, alpaca or dog motifs, or contain flavours and ingredients that remind you of our cute little agricultural friends.

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# Cookery Competition

## BREADS – HANDMADE

**NOTE:** Tin loaves and free-form loaves accepted.

### CKY29S – BEST EXHIBIT BREADS HANDMADE

Eligible Classes: CKY30–CKY38

#### CKY30 – WHITE BREAD

Made with yeast.

#### CKY31 – WHOLEMEAL BREAD

Made with yeast. Minimum 50% wholemeal flour.

#### CKY32 – MULTI-GRAIN BREAD

Made with yeast.

#### CKY33 – RYE BREAD

Made with yeast. Minimum 30% rye flour.

#### CKY34 – SOURDOUGH BREAD

#### CKY35 – GLUTEN FREE BREAD

#### CKY36 – ANY OTHER BREAD

State type/flavour on exhibit ticket. For example (but not limited to): savoury loaves, fruit loaves, brioche, panettone, challah.

#### CKY37 – BREAD ROLLS

4 pieces.

#### CKY38 – HOT CROSS BUNS

4 pieces.

## CAKES

### CKY39S – BEST EXHIBIT CAKES

Eligible Classes: CKY40–CKY52

#### CKY40 – VINTAGE CHALLENGE – BIRTHDAY CAKE

In 1927, the birthday cake was introduced as a competition class. Enter your family favourite in any tin, shape or flavour. May be iced or un-iced.

**NOTE:** No fresh cream or perishable ingredients. Exhibits will be judged on taste and appearance.

#### CKY41 – CREATIVE CHALLENGE – BUNDT IN THE OVEN!

Bake a bundt cake in any flavour. May be glazed or un-glazed. Flavour must be stated on exhibit ticket.

**NOTE:** No fresh cream or perishable ingredients.

#### CKY42 – LAMINGTONS

4 pieces. Approximately 4cm cube. No cream.

#### CKY43 – SOFT ICED CUP CAKES

4 pieces. Iced with soft or butter icing. Decorations using the same icing mixture. Baked and presented in paper/foil cases. Cake must be made by the exhibitor.

#### CKY44 – NUT AND FRUIT LOAF

Cylindrical tin. Approximately 17cm x 8cm. Must contain both nuts and fruit.

#### CKY45 – CHOCOLATE CAKE

Not iced. Round tin. Approximately 21cm in diameter.

#### CKY46 – BUTTER CAKE

Not iced. Round tin. Approximately 21cm in diameter.

#### CKY47 – MARBLE CAKE

Not iced. Round tin. Approximately 21cm in diameter.



# Cookery Competition

## CKY48 – BANANA CAKE

Not iced. Oblong tin. Approximately 25cm x 12cm.

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## CKY49 – CARROT CAKE

Not iced. Oblong tin. Approximately 25cm x 12cm.

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## CKY50 – ORANGE CAKE

Top iced. Oblong tin. Approximately 25cm x 12cm.

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## CKY51 – BATTENBERG CAKE

Held together with jam and covered in marzipan. Must display the distinct pink and yellow check pattern when cut.

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## CKY52 – JUDGE'S CHALLENGE – SULTANA CAKE

We celebrate long standing judge Ann Marston with one of her signature recipes.

### INGREDIENTS:

350g plain flour  
1 teaspoon baking powder  
250g butter  
3 eggs  
250g caster sugar  
1 1/2 cups sultanas  
1 cup water  
1 rounded dessert spoon cornflour

### METHOD:

Cream butter and sugar well, add eggs one at a time beating well after each addition.

In a saucepan place the cup of water, mix in the cornflour and cook until boiling and becomes clear. Cool this mixture then add to the butter, sugar and egg mix.

Lightly flour the sultanas and add to the mixture, mix well, then place in a baking paper lined deep 20 cm round or square tin.

Bake in pre-heated very moderate oven for approximately 1 hour and 15 mins or until cooked.

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## 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. It is important to use the correct ingredients and practice good food-handling techniques to avoid cross-contamination from gluten-containing foods. Always read the label carefully.

## CKY53S – BEST EXHIBIT GLUTEN FREE COOKERY

Eligible Classes: CKY54–CKY56

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## CKY54 – GLUTEN FREE SHORTBREAD

4 pieces. Must use the recipe provided by Coeliac Australia.

### INGREDIENTS:

250g butter  
125g caster sugar

### Flour Options:

275g gluten-free maize 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 in half. Roll onto a gluten-free floured board. Cut into fingers. Bake at 150°C (no higher) for up to one hour. Remove from oven and sprinkle with caster sugar.

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# Cookery Competition

## CKY55 – GLUTEN FREE ANZAC BISCUITS

4 pieces. Must use the following recipe provided by Coeliac Australia.

### INGREDIENTS:

2 cups gluten-free cornflakes  
3/4 cup desiccated coconut  
1 cup sugar  
1 cup of gluten-free plain flour  
1/2 cup butter  
1 tablespoon golden syrup  
1 teaspoon bi-carb soda

### METHOD:

Preheat oven to 150°C. Grease baking trays. Combine cornflakes, coconut, sugar and flour. Melt the butter and golden syrup together. Add the bi-carb soda to the butter mixture. Add the liquid mixture to the dry ingredients and mix. Roll into balls and flatten a little. Bake for 20 minutes or until golden. Cool for ten minutes on trays and then place on a rack. Store in an airtight container.

## CKY56 – GLUTEN FREE EASY CHRISTMAS PUDDING

Must use the recipe provided by Coeliac Australia. No decoration.

### INGREDIENTS:

Soak overnight in brandy: 120g currants, 400g sultanas, 400g raisins, 1 grated apple. Next day cream 180g butter with  $\frac{1}{4}$  cup of brown sugar. Then add 3 eggs beaten well, fruit mixture,  $\frac{3}{4}$  cup chopped almonds, 3 cups fresh gluten-free white bread crumbs,  $\frac{1}{4}$  cup gluten-free sifted plain flour, 1 teaspoon mixed spice,  $\frac{1}{4}$  teaspoon bi-carb soda,  $\frac{1}{4}$  teaspoon salt.

### METHOD:

Spoon mixture into a greased pudding basin that has been lined with baking paper. Cover with another piece of baking paper and foil, then the pudding basin lid. Have ready a large saucepan of boiling water with a saucer on the bottom. Lower pudding onto saucer (water should come 2/3 of the way up the basin). Boil for 4½ to 5 hours (water must be kept boiling and to the same level). Re-boil for 1 hour if using at a later date.

## SCONES AND MUFFINS

### CKY57S – BEST EXHIBIT SCONES AND MUFFINS

Eligible Classes: CKY58 – CKY62

#### CKY58 – PLAIN SCONES

4 pieces. Approximately 5-6cm.

#### CKY59 – FRUIT SCONES

4 pieces. Approximately 5-6cm.

#### CKY60 – SAVOURY SCONES

4 pieces. Approximately 5-6cm. Flavour must be stated on exhibit ticket.

#### CKY61 – SWEET MUFFINS

4 pieces. Baked and presented in paper/foil cases. Flavour must be stated on exhibit ticket.

#### CKY62 – SAVOURY MUFFINS

4 pieces. Baked and presented in paper/foil cases. Flavour must be stated on exhibit ticket.

## SPONGES

### CKY63S – BEST EXHIBIT SPONGES

Eligible Classes: CKY64–CKY67

#### CKY64 – SPONGE SANDWICH

Round tins only. Approximately 21cm. Not iced or filled.

#### CKY65 – CHOCOLATE SPONGE SANDWICH

Round tins only. Approximately 21cm. Not iced or filled.

#### CKY66 – GINGER FLUFF SPONGE SANDWICH

Round tins only. Approximately 21cm. Not iced or filled.

#### CKY67 – SWISS ROLL

Approximately 25cm. Filled with jam. No cream.



# Cookery Competition

## FRUIT CAKES

### CKY68S – BEST EXHIBIT FRUIT CAKES

Eligible Classes: CKY69–CKY73

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#### CKY69 – AMERICAN FRUIT CAKE

Entries in this class must use the recipe provided.

##### INGREDIENTS:

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  
1/2 cup brown sugar lightly packed  
1 teaspoon vanilla essence  
2 tablespoons rum  
90g butter, softened  
1 cup plain flour  
pinch of salt  
1/2 teaspoon baking powder

##### METHOD:

Chop pineapple and apricots into fairly large pieces. Leave remaining fruits and nuts whole. Mix well together and reserve  $\frac{1}{2}$  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 approximately 25cm x 12cm 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 approx.  $1\frac{1}{2}$  hours, or until cake is firm to touch. Allow to cool slightly in the tin before turning out.

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### CKY70 – BOILED FRUIT CAKE

Not iced.

##### INGREDIENTS:

375g mixed fruit  
 $\frac{3}{4}$  cup brown sugar  
1 teaspoon mixed spice  
 $\frac{1}{2}$  cup water  
125g butter  
 $\frac{1}{2}$  teaspoon bi-carb soda  
 $\frac{1}{2}$  cup sherry  
2 eggs lightly beaten  
2 tablespoons marmalade  
1 cup self-raising flour  
1 cup plain flour  
 $\frac{1}{4}$  teaspoon salt

##### METHOD:

Place the 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-carb 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  $1\frac{1}{2}$  hours, or until cake is cooked when tested.

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### CKY71 – RICH FRUIT CAKE

Not iced. Round or square tin. Approximately 21cm.

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### CKY72 – PLUM PUDDING

Cooked in basin. Must be removed from basin.

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### CKY73 – PANFORTE

Must be dusted with icing sugar.

**Size:** Not to exceed 25cm.

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# Confectionery Competition

## Entry Fees

\$13 Member, \$17 Non-Member

## Number of entries

One entry per exhibitor per class.

## Presentation and Display

Presentation will be taken into account and confectionery will be displayed as presented for judging.

Confectionery packaging can be returned to exhibitors post Show.

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

## CNF1S – BEST IN SHOW CONFECTIONERY

Eligible Classes: CNF2–CNF6, CNF9–CNF12

### CNF2 – FUDGE

8 pieces. Entry may include up to 2 varieties. Flavour must be stated on exhibit ticket.

### CNF3 – NOUGAT

4 pieces and 1 block for display. Flavour/type must be stated on exhibit ticket.

### CNF4 – CAKE POPS

4 pieces. Decorated. Please deliver with suitable display container.

**Size:** Not to exceed 6cm in diameter.

### CNF5 – HONEYCOMB

4 pieces. May be shards or uniform shape.

### CNF6 – NUT BRITTLE

4 pieces. May be shards or uniform shape. Type/flavour must be stated on exhibit ticket.

### CNF9 – TRUFFLES

4 pieces. Flavour must be stated on exhibit ticket.

### CNF10 – CREATIVE CHALLENGE – ROCKY ROAD

4 pieces. Judged on appearance, presentation, taste and texture. Flavour/ingredient(s) must be stated on exhibit ticket.

### CNF11 – CREATIVE CHALLENGE – AGRICULTURE LOLLIPOP

4 pieces. Using shapes, decorations, flavours or ingredients that creatively celebrate agricultural animals; especially Cattle and Sheep. Please deliver with suitable display container.

**Size:** Not to exceed 6cm in diameter.

### CNF12 – ANY OTHER CONFECTIONERY

# Decorated Cake Competition

## Number of entries

One entry per exhibitor per class.

## General

Exhibitors are advised to read the schedule carefully as entries which do not comply with the schedule may lose points.

Entry must be the sole unaided work of the Exhibitor, and be less than 12 months old. Please indicate on the entry form whether cake is an original design.

No photographs will be permitted onsite until the opening of the Show.

Exhibits will not be refrigerated. Any cakes that do not keep their form/structure may be removed from the display.

Exhibits must fit within a 50cm square, except in the Master and Wedding Cake classes. Cleats (Support feet placed underneath board for ease of movement) must be a minimum 10mm in height and must be attached to all presentation/base boards. Freestanding cakes must have a common baseboard. Dummy cakes are permitted unless otherwise specified. When a dummy cake is used, the design must be achievable in cake, and must be covered.

Judging Information/Technical Sheet to be included with each entry to advise the use of specific techniques or construction, and/or the use of an innovative idea. Progressive photographs welcomed for Sculptured Cakes to show inclusion of real cake.

**DECORATED CAKES CANNOT BE POSTED FOR RETURN.**

## DCA1S – BEST IN SHOW DECORATED CAKE

Eligible Classes: DCA3S, DCA12S, DCA22, DCA23S, DCA29S, DCA32S

## DCA2S – MOST SUCCESSFUL EXHIBITOR – DECORATED CAKE

Three points will be awarded for 1st place in each class, two points for 2nd place, and one point for 3rd place. In the event of a tie, a count-back will take place.

Eligible Classes: DCA4–DCA11, DCA13–DCA22, DCA24–DCA28, DCA30, DCA31, DCA33, DCA34

## TRADITIONAL

ENTRY FEES: \$16.00 Member, \$22.00 Non Member

### ALLOWED IN ENTRIES:

- Ribbon, tulle, wire, stamens, edible colouring, gold or silver leaf, edible glitter, cachous, piping gel, coconut, posy picks, manufactured pillars, raffia, braid and cord in presentation
- Internal supports
- Non sugar edible products – use minimally to enhance exhibit

### PROHIBITED IN ENTRIES:

- Buttercream or ganache (unless specified)
- Wires which penetrate cake or icing
- Cold porcelain



# Decorated Cake Competition

## NOVICE

**NOVICE:** An exhibitor with no more than three years' participation in that class and has not placed first in that class in the Art, Craft & Cookery Competition at the Melbourne Royal Show at any time. Must not work professionally in that craft, art form or technique.

### DCA3S – BEST EXHIBIT NOVICE DECORATED CAKE

Eligible Classes: DCA4–DCA11

### DCA4 – FIRST TIMERS DECORATED CAKE

Open to any exhibitor who has never entered the Melbourne Royal Show in this section. Buttercream and ganache permitted. Fresh flowers not permitted.

### DCA5 – NOVICE FLORAL ARRANGEMENT

Floral arrangement sugar work, to be presented as desired. Foliage and buds optional.

### DCA7 – NOVICE CHRISTMAS CAKE

### DCA8 – NOVICE NOVELTY CAKE

Must be 60% real cake. Cake must be carved or sculpted. Artificial supports may be used if concealed.

### DCA9 – NOVICE MINIATURE CAKE

**Size:** Decoration must be scaled to size and fit inside a 16cm square box or cube including baseboard.

### DCA11 – NOVICE DECORATED CAKE: ANY THEME

Themed or special occasion cake such as birthday, wedding cake, anniversary or other. Buttercream or ganache permitted.

## OPEN

**OPEN:** Competition open to all.

### DCA12S – BEST EXHIBIT OPEN DECORATED CAKE

Eligible Classes: DCA13–DCA21

### DCA13 – FLORAL ARRANGEMENT

Sugar work to be presented on/in a handmade sugar vase/container/holder. Fabric permitted in presentation. Foliage and buds to be included.

### DCA15 – CHRISTMAS CAKE

### DCA16 – NOVELTY CAKE

Must be 60% real cake. Cake must be carved or sculpted. Artificial supports may be used if concealed.

### DCA17 – MINIATURE CAKE

**Size:** Decoration must be scaled to size and fit inside a 16cm square box or cube including baseboard.

### DCA18 – DECORATED CAKE – ANY THEME!

Buttercream or ganache permitted. Note; exhibits will not be refrigerated, ensure your ratios are correct to avoid melting.

### DCA19 – WEDDING CAKE MODERN OR TRADITIONAL

Minimum three tiers.

**Size:** Not to exceed 70cm at widest point, including presentation board.

### DCA20 – THEME CAKE

Celebrate the Melbourne Royal Show!

### DCA21 – CREATIVE CHALLENGE – DOLLY VARDEN CAKE

The home cook's birthday classic is back in fashion! Must include dolly (handcrafted, or commercially produced) with cake creating her 'skirt'.

# Decorated Cake Competition

## MASTERS

**MASTER:** An Exhibitor who has won a 1st prize in the Open classes of this section at any Royal Show. Please state qualifying year. Past Open winners can continue to enter Open classes.

**NOTE:** Ribbons MUST be fabric or sugar. Flowers, lace, etc. should be made out of sugar. No artificial ornaments to be used in presentation. Base board not to exceed 100cm at widest point including diagonal. Exhibits must be 80% cake.

### DCA22 – BEST EXHIBIT MASTERS DECORATED CAKE

Any design, not including plaques or flowers. Must include a minimum of four (4) different techniques.

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## INNOVATION CAKES

Use your imagination to create decorated cakes which may stray from the traditional decorated cake techniques, traditions and rules! Limited only by what you can create.

### DCA23S – BEST EXHIBIT INNOVATION DECORATED CAKE

Eligible Classes: DCA24–DCA28

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#### DCA24 – CREEPY CAKE

Devise a creepy theme for your decorated cake.

**Note:** For full display, cakes will need to be appropriate for children's eyes.

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#### DCA25 – TOO CUTE!

A ridiculously cute or cartoon style cake. Draw on inspiration from Comic Book Cake trends, Kawaii or anime to bring out the cutest cakes.

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## DCA27 – BUTTERCREAM DREAM

### CRUSTING BUTTERCREAM RECIPE

#### INGREDIENTS:

125g unsalted butter, softened/room temperature  
125g Hi-Ratio vegetable shortening such as SoLite, SNO Cream, Crisco  
1 teaspoon vanilla extract (if desired)  
4 cups sifted pure icing sugar (Icing Sugar Mix will also work)  
2 tablespoons water

**Step 1:** Using an electric mixer, cream the butter and the shortening together on medium speed until it's light and fluffy. This should take about 1 minute. If using a stand mixer, the whisk attachment is best at this stage.

**Step 2:** Add the vanilla, scraping down the sides of the bowl as needed.

**Step 3:** Turn the mixer to low speed. Gradually add the icing sugar, 1 cup at a time, then beating well on medium speed. Scrape down the sides of the bowl as needed to help everything incorporate.

**Step 4:** Once all the icing sugar has been mixed in, your frosting may appear dry and stiff. Gradually add a little of the water (half teaspoon at a time) until the desired consistency is reached.

**Step 5:** If using a stand mixer, beat at medium speed until light and fluffy. Change to the paddle attachment and beat a further minute or so until smooth. If using a hand mixer, beat at medium speed until light and fluffy, then remove the mixer. With a large spatula (the silicon type is great!) fold the icing to help smooth out bubbles.

Color as desired and use immediately. Makes approx. 2 cups of buttercream.

**\*\*This recipe can be made with all shortening.** For competition work it's recommended that the shortening must be minimum 50% of the total butter/fat component.

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### DCA28 – IS IT A CAKE?

How close can you get your decorated cake to the real thing? All Decorations must be edible, dummy cakes permitted.

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# Decorated Cake Competition

## DECORATED CUPCAKES

### NOVICE

#### **DCA29S – BEST EXHIBIT NOVICE DECORATED CUPCAKE**

Eligible Classes: CKY7, CKY43, DCA30

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#### **DCA30 – NOVICE DECORATED CUPCAKES**

4 pieces. Decorated. Baked and presented in paper/foil cases. Cake must be made by the exhibitor.

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### OPEN

#### **DCA32S – BEST EXHIBIT OPEN DECORATED CUPCAKE**

Eligible Classes: DCA33

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#### **DCA33 – DECORATED CUPCAKES**

4 pieces. Decorated. Baked and presented in paper/foil cases. Cake must be made by the exhibitor.

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# Preserves Competition

## Entry Fees

\$13 Member, \$17 Non-Member

## Number of entries

No limit on entries unless otherwise stated under section notes.

## Presentation of exhibits

Exhibits must be in plain glass jars. Minimum size 350g. Mustards must be in plain glass jars. Minimum size 250g. Sauces and vinegars must be in plain bottles containing approximately 500ml. Any exhibit that is submitted in a container other than those permitted, shall be excluded from judging and will not be displayed.

Jars and bottles must be clean for presentation. The Judge reserves the right to reject any food items that are not to a standard expected.

**All exhibits are to be labelled with flavour and date.**

Exhibit ticket and label must be on the same face. Please place another exhibit ticket on the lid of jars for identification purposes.

## PRE1S – BEST IN SHOW PRESERVES

Eligible Classes: PRE3S, PRE8S, PRE11S, PRE15S, PRE19S, PRE28S, PRE38S, PRE46

## PRE2S – MOST SUCCESSFUL EXHIBITOR – PRESERVES

Three points will be awarded for 1st place in each class, two points for 2nd place, and one point for 3rd place. In the event of a tie, a count-back will take place.

Eligible Classes: PRE4–PRE7, PRE9, PRE10, PRE12–PRE14, PRE16–PRE18, PRE20–PRE27, PRE29–PRE37, PRE39–PRE46

## NOVICE

**NOVICE:** An exhibitor with no more than two years' participation in that section and has not placed first in that section in the Art, Craft & Cookery Competition at the Melbourne Royal Show at any time. Must not work professionally in that craft, art form or technique.

## PRE3S – BEST EXHIBIT NOVICE PRESERVES

Eligible Classes: PRE4–PRE7

## PRE4 – NOVICE JAM OR JELLY

1 jar. Any variety.

## PRE5 – NOVICE HOUSEHOLD MARMALADE, BREAKFAST/CHUNKY

1 jar.

## PRE6 – NOVICE LEMON CURD/BUTTER

1 jar.

## PRE7 – NOVICE TOMATO RELISH

1 jar.

## OPEN

**OPEN:** Competition open to all.

## CURDS/BUTTERS

## PRE8S – BEST EXHIBIT CURD/BUTTER PRESERVES

Eligible Classes: PRE9, PRE10

## PRE9 – LEMON CURD/BUTTER

1 jar.

## PRE10 – CURD/BUTTER

Other than lemon. 1 jar.



# Preserves Competition

## CHUTNEY AND RELISH

### PRE11S – BEST EXHIBIT CHUTNEY AND RELISH PRESERVES

Eligible Classes: PRE12–PRE14

#### PRE12 – CHUTNEY, FRUIT

1 jar. For example (but not limited to): mango, grape, apple, fig, rhubarb, plum.

#### PRE13 – CHUTNEY, VEGETABLE

1 jar. For example (but not limited to): tomato, cucumber, beetroot, zucchini, eggplant.

#### PRE14 – TOMATO RELISH

1 jar.

## FRUITS

### PRE15S – BEST EXHIBIT FRUIT PRESERVES

Eligible Classes: PRE16 – PRE18

#### PRE16 – FRUIT MINCE

1 jar.

#### PRE17 – PRESERVED FRESH FRUIT

In syrup. Up to 3 jars. Any variety.

#### PRE18 – FRUIT CORDIAL

Type/flavour must be stated on exhibit ticket.  
Presented in glass bottle, maximum 275ml.

## JAMS AND JELLIES

### PRE19S – BEST EXHIBIT JAM AND JELLY PRESERVES

Eligible Classes: PRE20–PRE27

#### PRE20 – RASPBERRY JAM

#### PRE21 – BERRY JAM OTHER THAN RASPBERRY

Flavour must be stated on exhibit ticket.

#### PRE22 – JAM OTHER THAN BERRY

Flavour must be stated on exhibit ticket.

#### PRE23 – COLLECTION OF JAMS

Excluding marmalade. 3 varieties, 1 jar of each.

#### PRE24 – COLLECTION OF JELLIES

2 varieties, 1 jar of each.

#### PRE25 – SAVOURY HERB JELLY

#### PRE26 – SHRED/EXHIBITION MARMALADE

#### PRE27 – HOUSEHOLD MARMALADE, BREAKFAST/CHUNKY

## MUSTARDS AND PICKLES

### PRE28S – BEST EXHIBIT MUSTARD AND PICKLE PRESERVES

Eligible Classes: PRE29–PRE37

#### PRE29 – MUSTARDS MADE FROM SEED

#### PRE30 – MUSTARD PICKLES

#### PRE31 – GHERKINS

#### PRE32 – PICKLED ONIONS

#### PRE33 – OLIVES

Type/flavour must be stated on exhibit ticket.

#### PRE34 – KIMCHI

#### PRE35 – PRESERVED LEMONS

#### PRE36 – SAUERKRAUT

#### PRE37 – FRUIT OR VEGETABLES IN CLEAR VINEGAR OR BRINE



# Preserves Competition

## SAUCES AND VINEGARS

**NOTE:** All exhibits to be in appropriate sauce bottles (swing or screw top) containing approximately 500ml of sauce or vinegar. No corked bottles allowed. One bottle only.

### PRE38S – BEST EXHIBIT SAUCES AND VINEGARS PRESERVES

Eligible Classes: PRE39–PRE45

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#### PRE39 – TOMATO SAUCE

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#### PRE40 – PLUM SAUCE

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#### PRE41 – WORCESTERSHIRE SAUCE

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#### PRE42 – HERBED VINEGAR

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#### PRE43 – SALTED CARAMEL

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#### PRE44 – SWEET SAUCE

To be used for a dessert.

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#### PRE45 – SAVOURY SAUCE

To accompany a savoury dish.

## ONE PERSON'S WORK

### PRE46 – ONE PERSON'S WORK PRESERVES

Exhibitors in this class are required to submit a selection of any 6 of the following, 1 jar of each:

Jam, any variety; mustard pickles; lemon butter; tomato relish; relish (other than tomato); jelly, any variety; marmalade; chutney, any variety; green tomato pickles; bottle of Worcestershire sauce (500ml screw-top bottle).



# People with Disability Competition

## Entry Fees

\$8.00 Member, \$8.00 Non-Member

Melbourne Royal encourages disability pride and offers the option to include maker's disabilities along with their entry on display at the Melbourne Royal Show if they choose.

## Number of entries

No limit on entries unless otherwise stated.

## PEOPLE WITH DISABILITY – CRAFTS & COOKERY

Open to all adult persons with disabilities. Not including visually impaired persons (refer to following section).

### RES1S – HEBE RANSFORD MEMORIAL AWARD FOR BEST IN SHOW PEOPLE WITH DISABILITY

Eligible Classes: RES2–RES6, RES8

### RES2 – ARTWORK

Must be presented ready to hang.

**Size:** Not to exceed 100cm x 100cm including frame.

### RES3 – CROCHET

### RES4 – KNITTING

### RES5 – PAPER CRAFT INCLUDING CARD MAKING

### RES6 – CELEBRATING AGRICULTURE CHALLENGE

Celebrating agricultural animals; especially sheep and cattle by entering an agriculture-themed work in any art or craft form.

**Size:** Not to exceed 50cm in any direction.

### RES8 – ANY OTHER ARTICLE

Does not meet the criteria for any other class within this section. Judges reserve the right to judge and display as they see fit.

**Size:** Not to exceed 50cm in any direction.

### RES8A – UNCOOKED SLICE

Uncooked slice from CWA's book *What's the Country Women's Association of Victoria Cooking Up Now*.

#### Hedgehog

#### INGREDIENTS:

250gm crushed plain biscuits

125gm Butter

3 tablesp sugar

1½ tablesp Milk

1½ tablesp of cocoa

2 teasp vanilla

1 egg beaten

290gm dark or milk chocolate melts

60 gms butter

¾ cup chopped walnuts/pecans/sultanas if desired

#### METHOD:

Line 18 x 28 cm tin with baking paper allowing the paper to hang over the long edges to make it easier to lift out.

Place sugar, milk, vanilla, cocoa and butter into saucepan. Heat until early boiling, remove from heat, Cool slightly then add egg and stir well. Return to heat and cook for 1 minute.

Stir in biscuits and any other additions you desire.

Spread mixture evenly into prepared tin, pressing down firmly.

Melt chocolate and butter in a microwave safe bowl on 50% power, 3-4 minutes or until melted stirring every 30 seconds. Pour over the top of slice and refrigerate for a minimum of 3 hours.

Cut into even slices.



# Makers with Disability Competition

## VISION IMPAIRED – CRAFTS

Restricted to persons who are visually impaired as their primary disability.

### RES9S – ELSIE HENDERSON MEMORIAL AWARD FOR BEST IN SHOW VISION IMPAIRED

Eligible Classes: RES10–RES16

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#### RES10 – SILK PAINTING

Must be presented ready to hang.

**Size:** Not to exceed 100cm x 100cm including frame.

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#### RES11 – BASKETRY

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#### RES12 – CROCHET

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#### RES13 – KNITTING

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#### RES16 – ANY OTHER ARTICLE

Does not meet the criteria for any other class within this section. Judges reserve the right to judge and display as they see fit.

**Size:** Not to exceed 50cm in any direction.

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# Junior Competition

## Entry Fees

\$8.00 Member, \$8.00 Non Member

### PLEASE NOTE:

It is the responsibility of the exhibitor, individual, school or guardian to enter into the correct class. Name, year level and age of student/exhibitor must be included on the entry form. If a student's name is not submitted on the entry form, only the school's name will appear on the certificate and prize card.

**It is the responsibility of the school to enter the correct student's name if required.**

### JNR1S – JANICE GRAY MEMORIAL AWARD FOR MOST SUCCESSFUL SCHOOL EXHIBITOR

Eligible Classes: JNR4–JNR18, JNR20–JNR33, JNR35–JNR42, JNR44–JNR60, JNR63–JNR70, JNR72–JNR74, JNR76–JNR90, JNR92–JNR97, JNR99–JNR102, JNR104–JNR111, JNR113–JNR120, JNR122–JNR127, JNR129–JNR140, JNR143–JNR146, JNR151–JNR162, JNR170–JNR173, JNR177–JNR183, JNR187–JNR193

## ART

### JNR2S – BEST IN SHOW JUNIOR ART

Eligible Classes: JNR3S, JNR19S, JNR34S

### PRIMARY

#### Presentation of Exhibits:

Exhibits can be presented on card, but not mounted. Name, year level, age of student and school represented must appear on the **back** of each exhibit. Exhibits may be signed on the front by the artist.

**PLEASE CHECK SIZE RESTRICTIONS FOR EACH CLASS AS OVERSIZED EXHIBITS WILL NOT BE DISPLAYED.**

**NOTE: NO FRAMES OR MOUNTS**

### JNR3S – BEST EXHIBIT JUNIOR ART PRIMARY

Eligible Classes: JNR4–JNR18

### JNR4 – PAINTING PREP – GRADE 2

Figurative, landscape, still life or abstract.

**Size: Max. A3. No mounts.**

### JNR5 – PAINTING GRADE 3 & 4

Figurative, landscape, still life or abstract.

**Size: Max. A3. No mounts.**

### JNR6 – PAINTING GRADE 5 & 6

Figurative, landscape, still life or abstract.

**Size: Max. A3. No mounts.**

### JNR7 – DRAWING PREP – GRADE 2

Figurative, landscape, still life or abstract.

**Size: Max. A3. No mounts.**

### JNR8 – DRAWING GRADE 3 & 4

Figurative, landscape, still life or abstract.

**Size: Max. A3. No mounts.**



## Junior Competition

### JNR9 – DRAWING GRADE 5 & 6

Figurative, landscape, still life or abstract.

**Size: Max. A3. No mounts.**

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### JNR10 – PRINT MAKING PREP – GRADE 2

May include screen print, etching, lino print, woodblock, lithography, or mono print. Hand or pressed. Excludes fabric print or batik work.

**Size: Max. A3. No mounts.**

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### JNR11 – PRINT MAKING GRADE 3 & 4

May include screen print, etching, lino print, woodblock, lithography, or mono print. Hand or pressed. Excludes fabric print or batik work.

**Size: Max. A3. No mounts.**

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### JNR12 – PRINT MAKING GRADE 5 & 6

May include screen print, etching, lino print, woodblock, lithography, or mono print. Hand or pressed. Excludes fabric print or batik work.

**Size: Max. A3. No mounts.**

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### JNR13 – COLLAGE PREP – GRADE 2

Work must be on cardboard or similar weight surface.

**Size: Max. A3. No mounts.**

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### JNR14 – COLLAGE GRADE 3 & 4

Work must be on cardboard or similar weight surface.

**Size: Max. A3. No mounts.**

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### JNR15 – COLLAGE GRADE 5 & 6

Work must be on cardboard or similar weight surface.

**Size: Max. A3. No mounts.**

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### JNR16 – DIGITAL ART GRADE 5 & 6

Submit as a digital piece via email, or printed piece. Can include digital painting, illustration, 3D renderings and other forms of visual expression or combinations that are created entirely within digital software.

Please send online link or file share to [artcraftcooking@melbourneroyal.com.au](mailto:artcraftcooking@melbourneroyal.com.au) in preparation for judging.

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### JNR17 – CELEBRATING AGRICULTURE CHALLENGE: PAINTING PREP – GRADE 6

Celebrating agricultural animals; especially Chooks, Alpacas and Dogs!

**Size: Max. A3. No mounts.**

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### JNR18 – REPURPOSED/UPCYCLED CHALLENGE: COLLAGE PREP – GRADE 6

Create a collage using repurposed or upcycled materials.

**Size: Max. A3. No mounts.**

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## SECONDARY

### Presentation of Exhibits:

All artwork must be mounted but not framed. Black mount frames preferred. Name, year level, age of student and school represented must appear on the **back** of each exhibit. Exhibit may be signed on the front by the artist.

**PLEASE CHECK SIZE RESTRICTIONS FOR EACH CLASS AS OVERSIZED EXHIBITS WILL NOT BE DISPLAYED.**

**NOTE: NO FRAMES**

### JNR19S – BEST EXHIBIT JUNIOR ART SECONDARY

Eligible Classes: JNR20–JNR33

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### JNR20 – PAINTING YEAR 7 & 8

Water colour, acrylic or gouache. Figurative, landscape, still life or abstract.

**Size: Max. A3 including mount.**

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## Junior Competition

### JNR21 – PAINTING YEAR 9 & 10

Water colour, acrylic or gouache. Figurative, landscape, still life or abstract.

**Size: Max. A3 including mount.**

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### JNR22 – PAINTING YEAR 11 & 12

Water colour, acrylic or gouache. Figurative, landscape, still life or abstract.

**Size: Max. A3 including mount.**

---

### JNR23 – DRAWING YEAR 7 & 8

Pencil, ink, pastel, crayon, graphite, marker or combination of stated media. Figurative, landscape, still life or abstract.

**Note:** Work must be sprayed with fixative.

**Size: Max. A3 including mount.**

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### JNR24 – DRAWING YEAR 9 & 10

Pencil, ink, pastel, crayon, graphite, marker or combination of stated media. Figurative, landscape, still life or abstract.

**Note:** Work must be sprayed with fixative.

**Size: Max. A3 including mount.**

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### JNR25 – DRAWING YEAR 11 & 12

Pencil, ink, pastel, crayon, graphite, marker or combination of stated media. Figurative, landscape, still life or abstract.

**Note:** Work must be sprayed with fixative.

**Size: Max. A3 including mount.**

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### JNR26 – PRINT MAKING YEAR 7 & 8

May include screen print, etching, lino print, woodblock, lithography or mono print. Hand or pressed. Excludes fabric print or batik work.

**Size: Max. A3 including mount.**

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### JNR27 – PRINT MAKING YEAR 9 & 10

May include screen print, etching, lino print, woodblock, lithography or mono print. Hand or pressed. Excludes fabric print or batik work.

**Size: Max. A3 including mount.**

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### JNR28 – PRINT MAKING YEAR 11 & 12

May include screen print, etching, lino print, woodblock, lithography or mono print. Hand or pressed. Excludes fabric print or batik work.

**Size: Max. A3 including mount.**

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### JNR29 – COLLAGE YEAR 7 & 8

Work must be on cardboard or similar weight surface.

**Size: Max. A3 including mount.**

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### JNR30 – COLLAGE YEAR 9 & 10

Work must be on cardboard or similar weight surface.

**Size: Max. A3 including mount.**

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### JNR31 – COLLAGE YEAR 11 & 12

Work must be on cardboard or similar weight surface.

**Size: Max. A3 including mount.**

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### JNR32 – DIGITAL ART YEAR 7-12

Submit as a digital piece via email, or printed piece. Can include digital painting, illustration, 3D renderings and other forms of visual expression or combinations that are created entirely within digital software.

Please send online link or file share to [artcraftcooking@melbournroyal.com.au](mailto:artcraftcooking@melbournroyal.com.au) in preparation for judging.

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### JNR33 – REPURPOSED/UPCYCLED CHALLENGE: COLLAGE YEAR 7-12

Create a collage using repurposed or upcycled materials.

**Size: Max. A3 including mount.**

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## Junior Competition

### SCULPTURE AND 3D FORM

**NOTE:** Entries to be three-dimensional and free-standing.

Please ensure that overall measurement is not more than 35cm in any direction, including supports.

#### JNR34S – BEST EXHIBIT JUNIOR SCULPTURE AND 3D FORM

Eligible Classes: JNR35–JNR42

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#### PRIMARY

##### JNR35 – SCULPTURE AND 3D FORM PREP – GRADE 2

**Size:** Not to exceed 35cm in any direction including supports.

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##### JNR36 – SCULPTURE AND 3D FORM GRADE 3 & 4

**Size:** Not to exceed 35cm in any direction including supports.

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##### JNR37 – SCULPTURE AND 3D FORM GRADE 5 & 6

**Size:** Not to exceed 35cm in any direction including supports.

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##### JNR38 – REPURPOSED/UPCYCLED CHALLENGE: SCULPTURE AND 3D FORM PREP – GRADE 6

Create a sculpture or 3D object using repurposed or upcycled materials.

**Size:** Not to exceed 35cm in any direction including supports.

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#### SECONDARY

##### JNR39 – SCULPTURE AND 3D FORM YEAR 7 & 8

**Size:** Not to exceed 35cm in any direction including supports.

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##### JNR40 – SCULPTURE AND 3D FORM YEAR 9 & 10

**Size:** Not to exceed 35cm in any direction including supports.

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##### JNR41 – SCULPTURE AND 3D FORM YEAR 11 & 12

**Size:** Not to exceed 35cm in any direction including supports.

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##### JNR42 – REPURPOSED/UPCYCLED CHALLENGE: SCULPTURE AND 3D FORM YEAR 7–12

Create a sculpture or 3D object using repurposed or upcycled materials.

**Size:** Not to exceed 35cm in any direction including supports.

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### PHOTOGRAPHY

#### Presentation of Exhibits:

Photographs must be mounted on mountboard or similar weight cardboard. Black mount board preferred.

**PLEASE CHECK SIZE RESTRICTIONS FOR EACH CLASS AS OVERSIZED EXHIBITS WILL NOT BE DISPLAYED.**

**NOTE: NO GLASS/FRAMES ALLOWED.**

##### JNR43S – BEST IN SHOW JUNIOR PHOTOGRAPHY

Eligible Classes: JNR44–JNR60

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# Junior Competition

## PRIMARY

### JNR44 – PHOTOGRAPHY PREP – GRADE 2

Colour or black and white.

**Size: Not to exceed 34cm x 42cm including mount.**

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### JNR45 – PHOTOGRAPHY GRADE 3 & 4

Colour or black and white.

**Size: Not to exceed 34cm x 42cm including mount.**

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### JNR46 – PHOTOGRAPHY GRADE 5 & 6

Colour or black and white.

**Size: Not to exceed 34cm x 42cm including mount.**

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### JNR47 – CELEBRATING AGRICULTURE CHALLENGE: PHOTOGRAPHY PREP – GRADE 6

Celebrating agricultural animals; especially Chooks, Alpacas and Dogs!

**Size: Not to exceed 34cm x 42cm including mount.**

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## SECONDARY

### JNR48 – PHOTOGRAPHY PORTRAIT – PEOPLE/ANIMAL YEAR 7 & 8

Colour or black and white.

**Size: Not to exceed 34cm x 42cm including mount.**

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### JNR49 – PHOTOGRAPHY PORTRAIT – PEOPLE/ANIMAL YEAR 9 & 10

Colour or black and white.

**Size: Not to exceed 34cm x 42cm including mount.**

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### JNR50 – PHOTOGRAPHY PORTRAIT – PEOPLE/ANIMAL YEAR 11 & 12

Colour or black and white.

**Size: Not to exceed 34cm x 42cm including mount.**

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### JNR51 – PHOTOGRAPHY ARCHITECTURE/ CONSTRUCTION YEAR 7 & 8

Colour or black and white.

**Size: Not to exceed 34cm x 42cm including mount.**

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### JNR52 – PHOTOGRAPHY ARCHITECTURE/ CONSTRUCTION YEAR 9 & 10

Colour or black and white.

**Size: Not to exceed 34cm x 42cm including mount.**

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### JNR53 – PHOTOGRAPHY ARCHITECTURE/ CONSTRUCTION YEAR 11 & 12

Colour or black and white.

**Size: Not to exceed 34cm x 42cm including mount.**

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### JNR54 – PHOTOGRAPHY NATURE/ LANDSCAPE YEAR 7 & 8

Colour or black and white.

**Size: Not to exceed 34cm x 42cm including mount.**

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### JNR55 – PHOTOGRAPHY NATURE/LANDSCAPE YEAR 9 & 10

Colour or black and white.

**Size: Not to exceed 34cm x 42cm including mount.**

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### JNR56 – PHOTOGRAPHY NATURE/LANDSCAPE YEAR 11 & 12

Colour or black and white.

**Size: Not to exceed 34cm x 42cm including mount.**

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### JNR57 – PHOTOGRAPHY EXPERIMENTAL YEAR 7 & 8

Colour or black and white.

**Size: Not to exceed 34cm x 42cm including mount.**

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### JNR58 – PHOTOGRAPHY EXPERIMENTAL YEAR 9 & 10

Colour or black and white.

**Size: Not to exceed 34cm x 42cm including mount.**

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### JNR59 – PHOTOGRAPHY EXPERIMENTAL YEAR 11 & 12

Colour or black and white.

**Size: Not to exceed 34cm x 42cm including mount.**

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## Junior Competition

### JNR60 – CELEBRATING AGRICULTURE CHALLENGE: PHOTOGRAPHY YEAR 7–12

Celebrating agricultural animals; especially Chooks, Alpacas and Dogs!

**Size: Not to exceed 34cm x 42cm including mount.**

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## CRAFT

### JNR61S – BEST IN SHOW JUNIOR CRAFT

Eligible Classes: JNR62S, JNR71S, JNR75S, JNR91S, JNR98S, JNR103S, JNR112S, JNR121S

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## CERAMICS

**NOTE:** Exhibits may be any technique including hand crafted, wheel thrown, slip cast or sculptural.

**Size: Not to exceed 35cm in any direction.**

### JNR62S – BEST EXHIBIT JUNIOR CERAMICS

Eligible Classes: JNR63 – JNR70

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## PRIMARY

### JNR63 – CERAMICS PREP – GRADE 2

**Size: Not to exceed 35cm in any direction.**

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### JNR64 – CERAMICS GRADE 3 & 4

**Size: Not to exceed 35cm in any direction.**

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### JNR65 – CERAMICS GRADE 5 & 6

**Size: Not to exceed 35cm in any direction.**

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### JNR66 – CELEBRATING AGRICULTURE CHALLENGE: CERAMICS PREP – GRADE 6

Celebrating agricultural animals; especially Chooks, Alpacas and Dogs!

**Size: Not to exceed 35cm in any direction.**

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## SECONDARY

### JNR67 – CERAMICS GLAZED OR UNGLAZED YEAR 7 & 8

**Size: Not to exceed 35cm in any direction.**

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### JNR68 – CERAMICS GLAZED YEAR 9 & 10

**Size: Not to exceed 35cm in any direction.**

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### JNR69 – CERAMICS GLAZED YEAR 11 & 12

**Size: Not to exceed 35cm in any direction.**

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### JNR70 – CELEBRATING AGRICULTURE CHALLENGE: CERAMICS YEAR 7–12

Celebrating agricultural animals; especially Chooks, Alpacas and Dogs!

**Size: Not to exceed 35cm in any direction.**

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## DECORATIVE TEXTILES

**Note:** For display purposes, loops or other hanging devices must be attached to all exhibits.

### JNR71S – BEST EXHIBIT JUNIOR DECORATIVE TEXTILES

Eligible Classes: JNR72–JNR74

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## PRIMARY

### JNR72 – CELEBRATING AGRICULTURE CHALLENGE: DECORATIVE TEXTILES PREP – GRADE 6

Celebrating agricultural animals; especially Chooks, Alpacas and Dogs by creating a piece using applique and/or patchwork together with other techniques.

**Size: Not to exceed 45cm x 45cm including trim.**

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# Junior Competition

## SECONDARY

### JNR73 – CELEBRATING AGRICULTURE CHALLENGE: DECORATIVE TEXTILES YEAR 7–12

Celebrating agricultural animals; especially Chooks, Alpacas and Dogs by creating a piece using applique and/or patchwork together with other techniques.

**Size: Not to exceed 45cm x 45cm including trim.**

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### JNR74 – DECORATIVE CUSHION OR HOUSEHOLD PRODUCT YEAR 7–10

**Design Brief:** Choose a household product from the last 70 years and create a piece inspired by that era. Product must include at least one decorative process, for example patchwork, applique, screen printing.

**Size: Not to exceed 45cm x 45cm including trim.**

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## DESIGN AND TECHNOLOGY

### JNR75S – BEST EXHIBIT JUNIOR DESIGN AND TECHNOLOGY

Eligible Classes: JNR76–JNR90

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## PRIMARY

### JNR76 – DESIGN AND TECHNOLOGY – RESISTANT MATERIALS PREP – GRADE 4

Create a structure or object using glass, wood, plastic and/or metal (including metal fabrication).

For example: containers, homewares, small furniture items, model vehicles, toys.

**Size: Not to exceed 60cm in any direction.**

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### JNR77 – DESIGN AND TECHNOLOGY – RESISTANT MATERIALS GRADE 5 & 6

Create a structure or object using glass, wood, plastic and/or metal (including metal fabrication).

For example: containers, homewares, small furniture items, model vehicles, toys.

**Size: Not to exceed 60cm in any direction.**

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### JNR78 – CELEBRATING AGRICULTURE CHALLENGE: DESIGN AND TECHNOLOGY PREP – GRADE 6

Celebrating agricultural animals; especially Chooks, Alpacas and Dogs!

**Size: not to exceed 60cm in any direction.**

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## SECONDARY

### JNR79 – DESIGN AND TECHNOLOGY – RESISTANT MATERIALS YEAR 7 & 8

Create a structure or object using glass, wood, plastic and/or metal (including metal fabrication).

For example: containers, homewares, small furniture items, model vehicles, toys.

**Size: Not to exceed 60cm in any direction.**

**NOTE:** Drawings, designs and/or description setting out the intention of the object, must accompany the model or exhibit. Works may show several disciplines such as sawing, planing, biscuit joining, dowel and mitre-joint making, shaping, wood turning, grinding, drilling, routing, metal cutting, varnishing, metal and wood inlay, pipe flaring, welding, bending, heat treating or fitting of electrical components.

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## Junior Competition

### JNR80 – DESIGN AND TECHNOLOGY – RESISTANT MATERIALS YEAR 9 & 10

Create a structure or object using glass, wood, plastic and/or metal (including metal fabrication).

For example: containers, homewares, small furniture items, model vehicles, toys.

**Size: Not to exceed 60cm in any direction.**

**NOTE:** Drawings, designs and/or description setting out the intention of the object, must accompany the model or exhibit. Works may show several disciplines such as sawing, planing, biscuit joining, dowel and mitre-joint making, shaping, wood turning, grinding, drilling, routing, metal cutting, varnishing, metal and wood inlay, pipe flaring, welding, bending, heat treating or fitting of electrical components.

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### JNR81 – DESIGN AND TECHNOLOGY – RESISTANT MATERIALS YEAR 11 & 12

Create a structure or object using glass, wood, plastic or metal (including metal fabrication).

For example: containers, homewares, small furniture items, model vehicles, toys.

**Size: Not to exceed 60cm in any direction.**

**NOTE:** Drawings, designs and/or description setting out the intention of the object, must accompany the model or exhibit. Works may show several disciplines such as sawing, planing, biscuit joining, dowel and mitre-joint making, shaping, wood turning, grinding, drilling, routing, metal cutting, varnishing, metal and wood inlay, pipe flaring, welding, bending, heat treating or fitting of electrical components.

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### JNR82 – EMERGING TECHNOLOGIES YEAR 7 & 8

Use an emerging technology such as 3D printing, laser cutting or computer numerical control technology to produce an original design object.

**NOTE:** Drawings, designs and/or description setting out the intention of the object, must accompany the model or exhibit.

**Size: Not to exceed 25cm in any direction**

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### JNR83 – EMERGING TECHNOLOGIES YEAR 9 & 10

Use an emerging technology such as 3D printing, laser cutting or computer numerical control technology to produce an original design object.

**NOTE:** Drawings, designs and/or description setting out the intention of the object, must accompany the model or exhibit.

**Size: Not to exceed 25cm in any direction**

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### JNR84 – EMERGING TECHNOLOGIES YEAR 11 & 12

Use an emerging technology such as 3D printing, laser cutting or computer numerical control technology to produce an original design object.

**NOTE:** Drawings, designs and/or description setting out the intention of the object, must accompany the model or exhibit.

**Size: Not to exceed 25cm in any direction**

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### JNR85 – CONTEMPORARY FASHION ACCESSORY YEAR 7 & 8

Create a contemporary fashion accessory using material of any description. For example: bag, jewellery, millinery or scarf.

Item will be judged on creativity, innovation and wearability.

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### JNR86 – CONTEMPORARY FASHION ACCESSORY YEAR 9 & 10

Create a contemporary fashion accessory using material of any description. For example: bag, jewellery, millinery or scarf.

Item will be judged on creativity, innovation and wearability.

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### JNR87 – CONTEMPORARY FASHION ACCESSORY YEAR 11 & 12

Create a contemporary fashion accessory using material of any description. For example: bag, jewellery, millinery or scarf.

Item will be judged on creativity, innovation and wearability.

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## Junior Competition

### JNR88 – UPCYCLED FASHION ACCESSORY YEAR 7–10

Create a contemporary fashion accessory using a combination of recycled (min. 50%) and new materials. For example: bag, jewellery, millinery or scarf. Item will be judged on creativity, innovation and wearability.

### JNR89 – UPCYCLED FASHION ACCESSORY YEAR 11 & 12

Create a contemporary fashion accessory using a combination of recycled (min. 50%) and new materials. For example: bag, jewellery, millinery or scarf. Item will be judged on creativity, innovation and wearability.

Students who have completed work for Year 12 in previous year permitted to enter.

### JNR90 – CELEBRATING AGRICULTURE CHALLENGE: DESIGN AND TECHNOLOGY YEAR 7–12

Celebrating agricultural animals; especially chooks, alpacas and dogs!

**Size: not to exceed 60cm in any direction.**

## EMBROIDERY AND HAND STITCHING

### JNR91S – BEST EXHIBIT JUNIOR EMBROIDERY & HAND STITCHING

Eligible Classes: JNR92 – JNR97

### PRIMARY

#### JNR92 – DRAWING WITH THREAD PREP – GRADE 2

Hand stitching with embroidery or woollen threads to embellish existing items or create new ones. For example: clothing, cushion, postcard, homewares, fashion accessory, bags, jewellery, toy or art work. Kits allowed.

**Size: Not to exceed 35cm in any direction.**

### JNR93 – DRAWING WITH THREAD GRADE 3 & 4

Hand stitching with embroidery or woollen threads to embellish existing items or create new ones. For example: clothing, cushion, postcard, homewares, fashion accessory, bags, jewellery, toy or art work. Kits allowed.

**Size: Not to exceed 35cm in any direction.**

### JNR94 – DRAWING WITH THREAD GRADE 5 & 6

Hand stitching with embroidery or woollen threads to embellish existing items or create new ones. For example: clothing, cushion, postcard, homewares, fashion accessory, bags, jewellery, toy or art work. Kits allowed.

**Size: Not to exceed 35cm in any direction.**

### SECONDARY

#### JNR95 – DRAWING WITH THREAD YEAR 7 & 8

Hand stitching with embroidery or woollen threads to embellish existing items or create new ones. For example: clothing, cushion, postcard, homewares, fashion accessory, bags, jewellery, toy or art work. Kits allowed.

**Size: Not to exceed 35cm in any direction.**

#### JNR96 – DRAWING WITH THREAD YEAR 9 & 10

Hand stitching with embroidery or woollen threads to embellish existing items or create new ones. For example: clothing, cushion, postcard, homewares, fashion accessory, bags, jewellery, toy or art work. Kits allowed.

**Size: Not to exceed 35cm in any direction.**

#### JNR97 – DRAWING WITH THREAD YEAR 11 & 12

Hand stitching with embroidery or woollen threads to embellish existing items or create new ones. For example: clothing, cushion, postcard, homewares, fashion accessory, bags, jewellery, toy or art work. Kits allowed.

**Size: Not to exceed 35cm in any direction.**

## Junior Competition

### FELTING

#### JNR98S – BEST EXHIBIT JUNIOR FELTING

Eligible Classes: JNR100–JNR102

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##### PRIMARY

#### JNR100 – FELTING PREP – GRADE 4

Felted article.

**Size: Not to exceed 45cm in any direction.**

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#### JNR101 – FELTING GRADE 5 & 6

Felted article.

**Size: Not to exceed 45cm in any direction.**

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##### SECONDARY

#### JNR102 – FELTING YEAR 7–12

Felted article.

**Size: Not to exceed 45cm in any direction.**

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### TEXTILE ART

#### JNR103S – BEST EXHIBIT JUNIOR TEXTILE ART

Eligible Classes: JNR104–JNR111

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##### PRIMARY

#### JNR104 – FIBRE, FABRIC, YARN PREP – GRADE 2

**Note:** Entries can be made by one student or by a small group of 2 to 4 students.

Using any natural fibre, fabric or yarn as the basis, create an item using any type of textile technique such as knitting, crochet, spinning, felting, weaving, embroidery, collage, pom poms, tassels or fringes. Entries will be judged on originality, creativity and use of colour.

**Size: Not to exceed 35cm in any direction.**

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#### JNR105 – FIBRE, FABRIC, YARN GRADE 3 & 4

**Note:** Entries can be made by one student or by a small group of 2 to 4 students.

Using any natural fibre, fabric or yarn as the basis, create an item using any type of textile technique such as knitting, crochet, spinning, felting, weaving, embroidery, collage, pom poms, tassels or fringes. Entries will be judged on originality, creativity and use of colour.

**Size: Not to exceed 35cm in any direction.**

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#### JNR106 – FIBRE, FABRIC, YARN GRADE 5 & 6

**Note:** Entries can be made by one student or by a small group of 2 to 4 students.

Using any natural fibre, fabric or yarn as the basis, create an item using any type of textile technique such as knitting, crochet, spinning, felting, weaving, embroidery, collage, pom poms, tassels or fringes. Entries will be judged on originality, creativity and use of colour.

**Size: Not to exceed 35cm in any direction.**

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#### JNR107 – REPURPOSED/UPCYCLED CHALLENGE: FIBRE, FABRIC, YARN PREP – GRADE 6

**Note:** Entries can be made by one student or by a small group of 2 to 4 students.

Using any repurposed or upcycled fibre, fabric or yarn as the basis, create an agriculture-themed item using any type of textile technique such as knitting, crochet, spinning, felting, weaving, embroidery, collage, pom poms, tassels or fringes.

**Size: not to exceed 35cm in any direction.**

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##### SECONDARY

#### JNR108 – FIBRE, FABRIC, YARN YEAR 7 & 8

Using any natural fibre, fabric or yarn as the basis, create an item using any type of textile technique such as knitting, crochet, spinning, felting, weaving, embroidery, collage, pom poms, tassels or fringes. Entries will be judged on originality, creativity and use of colour.

**Size: Not to exceed 35cm in any direction.**

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## Junior Competition

### JNR109 – FIBRE, FABRIC, YARN YEAR 9 & 10

Using any natural fibre, fabric or yarn as the basis, create an item using any type of textile technique such as knitting, crochet, spinning, felting, weaving, embroidery, collage, pom poms, tassels or fringes. Entries will be judged on originality, creativity and use of colour.

**Size: Not to exceed 35cm in any direction.**

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### JNR110 – FIBRE, FABRIC, YARN YEAR 11 & 12

Using any natural fibre, fabric or yarn as the basis, create an item using any type of textile technique such as knitting, crochet, spinning, felting, weaving, embroidery, collage, pom poms, tassels or fringes. Entries will be judged on originality, creativity and use of colour.

**Size: Not to exceed 35cm in any direction.**

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### JNR111 – REPURPOSED/UPCYCLED CHALLENGE: FIBRE, FABRIC, YARN YEAR 7–12

Using any repurposed or upcycled fibre, fabric or yarn as the basis, create an agriculture-themed item using any type of textile technique such as knitting, crochet, spinning, felting, weaving, embroidery, collage, pom poms, tassels or fringes.

**Size: not to exceed 35cm in any direction.**

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## TEXTILE DESIGN

### JNR112S – BEST EXHIBIT JUNIOR TEXTILE DESIGN

Eligible Classes: JNR113–JNR120

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## SECONDARY

### JNR113 – TEXTILE BAG YEAR 7 & 8

**Design Brief:** “Don’t forget your shopping bag!”

Create a shopping bag using either recycled or repurposed materials. Be innovative in your design and use of materials.

**Size: Not to exceed 45cm in any direction.**

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### JNR114 – TEXTILE BAG YEAR 9 & 10

**Design Brief:** “Don’t forget your shopping bag!”

Create a shopping bag using either recycled or repurposed materials. Be innovative in your design and use of materials.

**Size: Not to exceed 45cm in any direction.**

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### JNR115 – TEXTILE BAG YEAR 11 & 12

**Design Brief:** “Don’t forget your shopping bag!”

Create a shopping bag using either recycled or repurposed materials. Be innovative in your design and use of materials.

**Size: Not to exceed 45cm in any direction.**

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### JNR116 – CASUAL, FORMAL OR COSTUME WEAR YEAR 7 & 8

May include sleep wear.

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### JNR117 – CASUAL WEAR YEAR 9 & 10

May include sleep wear.

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### JNR118 – CASUAL WEAR YEAR 11 & 12

May include sleep wear.

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### JNR119 – FORMAL WEAR OR COSTUME YEAR 9 & 10

### JNR120 – FORMAL WEAR OR COSTUME YEAR 11 & 12

## TOY MAKING

**Size:** Not to exceed 40cm in any direction.

### JNR121S – BEST EXHIBIT JUNIOR TOY MAKING

Eligible Classes: JNR122–JNR127

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# Junior Competition

## PRIMARY

### JNR122 – SOFT TOY PREP – GRADE 4

**Design Brief:** Create a soft toy suitable for a young child. Toy will need to be safe and age appropriate. Any medium.

**Size: Not to exceed 40cm in any direction.**

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### JNR123 – SOFT TOY GRADE 5 & 6

**Design Brief:** Create a soft toy suitable for a young child. Toy will need to be safe and age appropriate. Any medium.

**Size: Not to exceed 40cm in any direction.**

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### JNR124 – CELEBRATING AGRICULTURE CHALLENGE: SOFT TOY PREP – GRADE 6

Celebrating agricultural animals; especially Chooks, Alpacas and Dogs through construction of an agriculture-themed piece using any medium.

**Size: Not to exceed 40cm in any direction.**

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## SECONDARY

### JNR125 – SOFT TOY YEAR 7 & 8

**Design Brief:** Create a soft toy suitable for a young child. Toy will need to be safe and age appropriate. Any medium.

**Size: Not to exceed 40cm in any direction.**

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### JNR126 – SOFT TOY YEAR 9 & 10

**Design Brief:** Create a soft toy suitable for a young child. Toy will need to be safe and age appropriate. Any medium.

**Size: Not to exceed 40cm in any direction.**

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### JNR127 – REPURPOSED/UPCYCLED CHALLENGE: SOFT TOY YEAR 7–12

Create a soft toy using repurposed or upcycled materials.

**Size: Not to exceed 40cm in any direction.**

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## COOKERY

**NOTE:** Entries must be made from the specified recipes where provided. Number in brackets indicates how many are required. Due to Health and Safety regulations, cookery exhibits will not be returned to exhibitors.

### JNR128S – BEST IN SHOW JUNIOR COOKERY

Eligible Classes: JNR129–JNR140, JNR143–JNR146, JNR151–JNR162

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## PRIMARY

### JNR129 – ANZAC BISCUITS PREP – GRADE 4

Batch of four (4). Recipe provided.

#### INGREDIENTS:

1 cup rolled oats

1 cup plain flour

$\frac{3}{4}$  cup desiccated coconut

$\frac{3}{4}$  cup caster sugar

$\frac{1}{2}$  teaspoon bi-carb soda

2 tablespoons boiling water

125g butter, melted

2 tablespoons golden syrup

#### METHOD:

Preheat oven to 160C. Combine oats, flour, coconut and sugar. Dissolve bi-carb soda in boiling water and add to melted butter and golden syrup. Pour wet ingredients into dry ingredients and mix. Place teaspoonful on paper-lined baking trays. Bake for 15 minutes or until golden.

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## Junior Competition

### JNR130 – ANZAC BISCUITS GRADE 5 & 6

Batch of four (4). Recipe provided.

#### INGREDIENTS:

1 cup rolled oats  
1 cup plain flour  
 $\frac{3}{4}$  cup desiccated coconut  
 $\frac{3}{4}$  cup caster sugar  
 $\frac{1}{2}$  teaspoon bi-carb soda  
2 tablespoons boiling water  
125g butter, melted  
2 tablespoons golden syrup

#### METHOD:

Preheat oven to 160C. Combine oats, flour, coconut and sugar. Dissolve bi-carb soda in boiling water and add to melted butter and golden syrup. Pour wet ingredients into dry ingredients and mix. Place teaspoonful on paper-lined baking trays. Bake for 15 minutes or until golden.

### JNR131 – DECORATED CUP CAKES

#### PREP – GRADE 4

Batch of four (4). Decorated, with decorations suitable to size of cake. Baked and presented in paper/foil cases. Cake must be made by exhibitor. Exhibits will be judged on creativity and appearance and therefore will not be tasted.

### JNR132 – DECORATED CUP CAKES

#### GRADE 5 & 6

Batch of four (4). Decorated, with decorations suitable to size of cake. Baked and presented in paper/foil cases. Cake must be made by exhibitor. Exhibits will be judged on creativity and appearance and therefore will not be tasted.

### JNR133 – GINGERBREAD PERSON

#### PREP – GRADE 2

Batch of two (2). Decorated. Recipe provided.

**Size: Not to exceed 15cm.**

#### INGREDIENTS:

175g plain flour  
 $\frac{1}{4}$  teaspoon bi-carb soda  
Pinch of salt  
1 teaspoon ground ginger  
1 teaspoon ground cinnamon  
65g unsalted butter  
75g caster sugar  
2 tablespoons golden syrup  
1 egg yolk, beaten

#### METHOD:

Preheat oven to 180C. Grease baking trays. Sift together flour, bi-carb soda, salt and spices into a large bowl. Rub the butter into the flour until the mixture resembles fine breadcrumbs. Stir in the sugar, golden syrup and egg yolk and mix to a firm dough. Knead lightly. Wrap and chill for 30 minutes. Roll out the gingerbread dough on a floured surface and cut out gingerbread persons using a floured cutter. Transfer to the prepared tray and bake for 10-15 minutes, until just beginning to colour around the edges. Leave on the trays for 3 minutes after baking before transferring to a wire rack. Decorate as preferred. Decoration must be edible. Exhibits will be judged on appearance and creativity.



## Junior Competition

### JNR134 – GINGERBREAD PERSON GRADE 3 & 4

Batch of two (2). Decorated. Recipe provided.

**Size: Not to exceed 15cm.**

#### INGREDIENTS:

175g plain flour  
 $\frac{1}{4}$  teaspoon bi-carb soda  
Pinch of salt  
1 teaspoon ground ginger  
1 teaspoon ground cinnamon  
65g unsalted butter  
75g caster sugar  
2 tablespoons golden syrup  
1 egg yolk, beaten

#### METHOD:

Preheat oven to 180C. Grease baking trays. Sift together flour, bi-carb soda, salt and spices into a large bowl. Rub the butter into the flour until the mixture resembles fine breadcrumbs. Stir in the sugar, golden syrup and egg yolk and mix to a firm dough. Knead lightly. Wrap and chill for 30 minutes. Roll out the gingerbread dough on a floured surface and cut out gingerbread persons using a floured cutter. Transfer to the prepared tray and bake for 10-15 minutes, until just beginning to colour around the edges. Leave on the trays for 3 minutes after baking before transferring to a wire rack. Decorate as preferred. Decoration must be edible. Exhibits will be judged on appearance and creativity.

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### JNR135 – GINGERBREAD PERSON GRADE 5 & 6

Batch of two (2). Decorated. Recipe provided.

**Size: Not to exceed 15cm.**

#### INGREDIENTS:

175g plain flour  
 $\frac{1}{4}$  teaspoon bi-carb soda  
Pinch of salt  
1 teaspoon ground ginger  
1 teaspoon ground cinnamon  
65g unsalted butter  
75g caster sugar  
2 tablespoons golden syrup  
1 egg yolk, beaten

#### METHOD:

Preheat oven to 180C. Grease baking trays. Sift together flour, bi-carb soda, salt and spices into a large bowl. Rub the butter into the flour until the mixture resembles fine breadcrumbs. Stir in the sugar, golden syrup and egg yolk and mix to a firm dough. Knead lightly. Wrap and chill for 30 minutes. Roll out the gingerbread dough on a floured surface and cut out gingerbread persons using a floured cutter. Transfer to the prepared tray and bake for 10-15 minutes, until just beginning to colour around the edges. Leave on the trays for 3 minutes after baking before transferring to a wire rack. Decorate as preferred. Decoration must be edible. Exhibits will be judged on appearance and creativity.

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## Junior Competition

### JNR136 – CHOCOLATE CHIP BISCUITS PREP – GRADE 2

Batch of four (4). Recipe provided.

#### INGREDIENTS:

125g butter  
1 cup soft brown sugar (firmly packed)  
2 eggs  
2 cups plain flour  
1 teaspoon baking powder  
1 cup choc bits

#### METHOD:

Preheat oven to 180°C. Beat butter and brown sugar until well combined. Add the eggs and beat well after each addition. Sift together plain flour and baking powder and mix into the butter mixture. Stir in choc bits. Roll spoonful of mixture into balls and place on oven trays, lined with non-stick baking paper. Flatten the balls slightly. Allow space to spread. Bake for about 20-25 minutes or until golden brown. Remove from oven and cool on trays.

### JNR137 – CHOCOLATE CHIP BISCUITS GRADE 3 & 4

Batch of four (4). Recipe provided.

#### INGREDIENTS:

125g butter  
1 cup soft brown sugar (firmly packed)  
2 eggs  
2 cups plain flour  
1 teaspoon baking powder  
1 cup choc bits

#### METHOD:

Preheat oven to 180°C. Beat butter and brown sugar until well combined. Add the eggs and beat well after each addition. Sift together plain flour and baking powder and mix into the butter mixture. Stir in choc bits. Roll spoonful of mixture into balls and place on oven trays, lined with non-stick baking paper. Flatten the balls slightly. Allow space to spread. Bake for about 20-25 minutes or until golden brown. Remove from oven and cool on trays.

### JNR138 – CHOCOLATE CHIP BISCUITS GRADE 5 & 6

Batch of four (4). Recipe provided.

#### INGREDIENTS:

125g butter  
1 cup soft brown sugar (firmly packed)  
2 eggs  
2 cups plain flour  
1 teaspoon baking powder  
1 cup choc bits

#### METHOD:

Preheat oven to 180°C. Beat butter and brown sugar until well combined. Add the eggs and beat well after each addition. Sift together plain flour and baking powder and mix into the butter mixture. Stir in choc bits. Roll spoonful of mixture into balls and place on oven trays, lined with non-stick baking paper. Flatten the balls slightly. Allow space to spread. Bake for about 20-25 minutes or until golden brown. Remove from oven and cool on trays.

### JNR139 – HEALTHY BREAKFAST MUFFIN PREP – GRADE 4

Batch of four (4).

**Design Brief:** Create muffins using at least 2 vegetables, 1 wholegrain and 1 seed suitable to be placed in a child's lunchbox. Vegetables, wholegrain and seed used must be stated on exhibit ticket.

### JNR140 – HEALTHY BREAKFAST MUFFIN GRADE 5 & 6

Batch of four (4).

**Design Brief:** Create muffins using at least 2 vegetables, 1 wholegrain and 1 seed suitable to be placed in a child's lunchbox. Vegetables, wholegrain and seed used must be stated on exhibit ticket.

### JNR141 – WHOLEMEAL OR WHOLEGRAIN BREAD LOAF – PREP – GRADE 4

One wholemeal or wholegrain loaf of bread using a leavening agent such as yeast or sourdough starter.



## Junior Competition

### JNR142 – WHOLEMEAL OR WHOLEGRAIN BREAD LOAF – GRADE 5 & 6

One wholemeal or wholegrain loaf of bread using a leavening agent such as yeast or sourdough starter.

### JNR143 – RAW BALLS PREP – GRADE 4

Batch of four (4).

**Design Brief:** Create raw balls using at least 1 fruit, 1 nut, 1 seed and minimal use of sweetener such as honey, maple/coconut syrup, agave nectar etc. Raw balls should be suitable to be placed in a child's lunchbox. Flavour and ingredients used must be stated on exhibit ticket.

### JNR144 – RAW BALLS GRADE 5 & 6

Batch of four (4).

**Design Brief:** Create raw balls using at least 1 fruit, 1 nut, 1 seed and minimal use of sweetener such as honey, maple/coconut syrup, agave nectar etc. Raw balls should be suitable to be placed in a child's lunchbox. Flavour and ingredients used must be stated on exhibit ticket.

### JNR145 – GRANOLA PREP – GRADE 4

**Design Brief:** Create a baked granola using at least 3 different wholegrains/seeds, at least 2 dried fruits/nuts and minimal use of sweetener such as honey, maple/coconut syrup, agave nectar etc. Granola should be suitable for a healthy breakfast. Must be presented in glass jar and labelled with ingredients and flavour.

### JNR146 – GRANOLA GRADE 5 & 6

**Design Brief:** Create a baked granola using at least 3 different wholegrains/seeds, at least 2 dried fruits/nuts and minimal use of sweetener such as honey, maple/coconut syrup, agave nectar etc. Granola should be suitable for a healthy breakfast. Must be presented in glass jar and labelled with ingredients and flavour.

### JNR147 – FLAVOURED VINEGAR – PREP – GRADE 4

One plain glass bottle, approximately 500mL of vinegar flavoured with herbs. Include label that specify ingredients used.

## SECONDARY

### JNR148 – WHOLEGRAIN LOAF OF BREAD OR ROLLS – YEAR 7–10

One wholegrain loaf of bread or four bread rolls using a leavening agent such as yeast or sourdough starter. Must include at least three different types of grains or seed. Include label with ingredient list.

### JNR149 – WHOLEGRAIN LOAF OF BREAD OR ROLLS – YEAR 11 & 12

One wholegrain loaf of bread or four bread rolls using a leavening agent such as yeast or sourdough starter. Must include at least three different types of grains or seed. Include label with ingredient list.

### JNR150 – DECORATED FOCACCIA – YEAR 7–10

One homemade focaccia decorated using at least three different vegetables or herbs.

### JNR151 – ANZAC BISCUITS YEAR 7–12

Batch of four (4). Recipe provided.

#### INGREDIENTS:

1 cup rolled oats  
1 cup plain flour  
 $\frac{3}{4}$  cup desiccated coconut  
 $\frac{3}{4}$  cup caster sugar  
 $\frac{1}{2}$  teaspoon bi-carb soda  
2 tablespoons boiling water  
125g butter, melted  
2 tablespoons golden syrup

#### METHOD:

Preheat oven to 160C. Combine oats, flour, coconut and sugar. Dissolve bi-carb soda in boiling water and add to melted butter and golden syrup. Pour wet ingredients into dry ingredients and mix. Place teaspoonful on paper-lined baking trays. Bake for 15 minutes or until golden.

## Junior Competition

### JNR152 – MELBOURNE ROYAL SHOW BISCUIT CHALLENGE YEAR 7–12

Batch of four (4) biscuits.

**Design Brief:** Produce an original biscuit that creatively represents the Melbourne Royal Show. For example: biscuits could be specific shapes, iced with Show motifs, or contain flavours and ingredients that are a reflection of the Show.

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### JNR153 – DECORATED CUP CAKES YEAR 7 & 8

Batch of four (4).

Decorated, with decorations suitable to size of cake. Baked and presented in paper/foil cases. Cake must be made by exhibitor. Exhibits will be judged on appearance and creativity and therefore will not be tasted.

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### JNR154 – DECORATED CUP CAKES YEAR 9 & 10

Batch of four (4).

Decorated, with decorations suitable to size of cake. Baked and presented in paper/foil cases. Cake must be made by exhibitor. Exhibits will be judged on appearance and creativity and therefore will not be tasted.

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### JNR155 – DECORATED CUP CAKES YEAR 11 & 12

Batch of four (4).

Decorated, with decorations suitable to size of cake. Baked and presented in paper/foil cases. Cake must be made by exhibitor. Exhibits will be judged on appearance and creativity and therefore will not be tasted.

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### JNR156 – GINGERBREAD PERSON YEAR 7 & 8

Batch of two (2). Decorated. Recipe provided.

**Size: Not to exceed 15cm.**

#### INGREDIENTS:

175g plain flour  
 $\frac{1}{4}$  teaspoon bi-carb soda  
Pinch of salt  
1 teaspoon ground ginger  
1 teaspoon ground cinnamon  
65g unsalted butter  
75g caster sugar  
2 tablespoons golden syrup  
1 egg yolk, beaten

#### METHOD:

Preheat oven to 180C. Grease baking trays. Sift together flour, bi-carb soda, salt and spices into a large bowl. Rub the butter into the flour until the mixture resembles fine breadcrumbs. Stir in the sugar, golden syrup and egg yolk and mix to a firm dough. Knead lightly. Wrap and chill for 30 minutes. Roll out the gingerbread dough on a floured surface and cut out gingerbread persons using a floured cutter. Transfer to the prepared tray and bake for 10 – 15 minutes, until just beginning to colour around the edges. Leave on the trays for 3 minutes after baking before transferring to a wire rack. Decorate as preferred. Decoration must be edible. Exhibits will be judged on appearance and creativity.

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## Junior Competition

### JNR157 – GINGERBREAD PERSON YEAR 9 & 10

Batch of two (2). Decorated. Recipe provided.

**Size: Not to exceed 15cm.**

#### INGREDIENTS:

175g plain flour  
 $\frac{1}{4}$  teaspoon bi-carb soda  
Pinch of salt  
1 teaspoon ground ginger  
1 teaspoon ground cinnamon  
65g unsalted butter  
75g caster sugar  
2 tablespoons golden syrup  
1 egg yolk, beaten

#### METHOD:

Preheat oven to 180C. Grease baking trays. Sift together flour, bi-carb soda, salt and spices into a large bowl. Rub the butter into the flour until the mixture resembles fine breadcrumbs. Stir in the sugar, golden syrup and egg yolk and mix to a firm dough. Knead lightly. Wrap and chill for 30 minutes. Roll out the gingerbread dough on a floured surface and cut out gingerbread persons using a floured cutter. Transfer to the prepared tray and bake for 10 – 15 minutes, until just beginning to colour around the edges. Leave on the trays for 3 minutes after baking before transferring to a wire rack. Decorate as preferred. Decoration must be edible. Exhibits will be judged on appearance and creativity.

### JNR158 – HEALTHY BREAKFAST MUFFIN YEAR 7-10

Batch of four (4).

**Design Brief:** Create muffins using at least 2 vegetables, 1 wholegrain and 1 seed suitable to be placed in a child's lunchbox. Vegetables, wholegrain and seed used must be stated on exhibit ticket.

### JNR159 – HEALTHY BREAKFAST MUFFIN YEAR 11 & 12

Batch of four (4).

**Design Brief:** Create muffins using at least 2 vegetables, 1 wholegrain and 1 seed suitable to be placed in a child's lunchbox. Vegetables, wholegrain and seed used must be stated on exhibit ticket.

### JNR160 – RAW BALLS YEAR 7-10

Batch of four (4).

**Design Brief:** Create raw balls using at least 1 fruit, 1 nut, 1 seed and a natural sweetener (no added sugar). Raw balls should be suitable to be placed in a child's lunchbox. Flavour and ingredients used must be stated on exhibit ticket.

### JNR161 – RAW BALLS YEAR 11 & 12

Batch of four (4).

**Design Brief:** Create raw balls using at least 1 fruit, 1 nut, 1 seed and a natural sweetener (no added sugar). Raw balls should be suitable to be placed in a child's lunchbox. Flavour and ingredients used must be stated on exhibit ticket.

### JNR162 – GRANOLA YEAR 7-12

**Design Brief:** Create a baked granola using at least 3 different wholegrains/seeds, at least 2 dried fruits/nuts and minimal use of sweetener such as honey, maple/coconut syrup, agave nectar, etc. No added white, raw or brown sugar. Granola should be suitable for a healthy breakfast. Must be presented in glass jar and labelled with ingredients and flavour.

### JNR163 – PICKLED VEGETABLES – YEAR 7-10

One bottle/jar containing 350g of pickled vegetables; can be single vegetables or mixed vegetables. Include label with ingredients.

### JNR164 – PICKLED VEGETABLES – YEAR 11 & 12

One bottle/jar containing 350g of pickled vegetables; can be single vegetables or mixed vegetables. Include label with ingredients.

### JNR165 – KIM CHI – YEAR 7-10

Using a fermentation process, create one plain glass bottle or jar with a minimum 350g of Kim Chi. Use at least three vegetables. Include label with ingredients.

## Junior Competition

### JNR166 – KIM CHI – YEAR 11 & 12

Using a fermentation process, create one plain glass bottle or jar with a minimum 350g of Kim Chi. Use at least three vegetables. Include label with ingredients.

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### JNR167 – INDIAN CHUTNEY – YEAR 7-10

One bottle/jar containing 350g of Indian-style chutney that includes at least two vegetables, one fruit, one herb, and one spice. Include label of ingredients.

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### JNR168 – INDIAN CHUTNEY – YEAR 11 & 12

One bottle/jar containing 350g of Indian-style chutney that includes at least two vegetables, one fruit, one herb, and one spice. Include label of ingredients.

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## DECORATED CAKES

**NOTE:** Free-standing cakes must have a common base board. Elevated tiers must not overlap the base board. No wires must penetrate icing or cake. Ribbon, tulle, wire, non-synthetic stamens, edible colouring, edible glitter (minimum amount), cachous, piping gel, coconut, posy picks and manufactured pillars may be used. Raffia and cord are permitted in presentation. No manufactured ornaments, diamantes, dry gyp, lace or inedible glitter allowed unless otherwise stated. Dummy cakes are permitted as long as the same shape can be constructed in cake. Presentation taken into consideration. Cleats (support feet) of minimum 10mm must be attached to the underside of all presentation boards that come into contact with the exhibition surface, to enable sufficient ease of handling.

**SIZE: THE BASE BOARD IS NOT TO EXCEED 25CM IN ANY DIRECTION INCLUDING DIAGONAL.**

### JNR169S – BEST IN SHOW JUNIOR DECORATED CAKE

Eligible Classes: JNR170–JNR175

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## PRIMARY

### JNR170 – CELEBRATING AGRICULTURE CHALLENGE: DECORATED CAKE PREP – GRADE 6

Celebrating agricultural animals; especially Chooks, Alpacas and Dogs by creating an agriculture-themed decorated cake.

**Size: Base board not to exceed 25cm in any direction.**

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## SECONDARY

### JNR171 – DECORATED CAKE YEAR 7 & 8

**Size: Base board not to exceed 40cm in any direction.**

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### JNR172 – DECORATED CAKE YEAR 9 & 10

**Size: Base board not to exceed 40cm in any direction.**

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### JNR173 – DECORATED CAKE YEAR 11 & 12

**Size: Base board not to exceed 40cm in any direction.**

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### JNR174 – NOVELTY CAKE YEAR 9 & 10

Cake must be carved or shaped to suit theme.

**Size: Base board not to exceed 40cm in any direction.**

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### JNR175 – NOVELTY CAKE YEAR 11 & 12

Cake must be carved or shaped to suit theme.

**Size: Base board not to exceed 40cm in any direction.**

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## Junior Competition

### JUNIORS WITH DISABILITIES

Open to all makers under the age of 18.

Melbourne Royal encourages disability pride and offers the option to print maker's disabilities along with their entry on display at the Melbourne Royal Show if they choose.

#### JNR176S – BEST IN SHOW JUNIOR WITH DISABILITY

Eligible Classes: JNR177–JNR183, JNR187–JNR193

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#### PRIMARY

##### JNR177 – 2D ARTWORK PREP – GRADE 6

Painting, drawing, printmaking or collage.  
Figurative, landscape, still life or abstract.

**Size: Max. A4. No mounts.**

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##### JNR178 – SCULPTURE AND 3D FORM PREP – GRADE 6

Entries to be three-dimensional and free-standing.

**Size: Not to exceed 35cm in any direction including supports.**

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##### JNR179 – MISCELLANEOUS ARTICLE PREP – GRADE 6

For example: ceramics, textiles, toys.

**Size: Not to exceed 40cm in any direction.**

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##### JNR180 – EMERGING TECHNOLOGIES PREP – GRADE 6

Use an emerging technology such as 3D printing, laser cutting or computer numerical control technology to produce an original design object.

**NOTE:** Drawings, designs and/or description setting out the intention of the object, must accompany the model or exhibit.

**Size: Not to exceed 25cm in any direction.**

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##### JNR181 – CELEBRATING AGRICULTURE CHALLENGE: MISCELLANEOUS ARTICLE PREP – GRADE 6

Celebrating agricultural animals; especially chooks, alpacas and dogs by creating an agriculture-themed article through use of any medium.

For example: 2D or 3D artworks, ceramics, textiles, toys.

**Size: Not to exceed 40cm in any direction.**

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##### JNR182 – DECORATED CUP CAKES PREP – GRADE 6

Batch of four (4).

Decorated, with decorations suitable to size of cake. Baked and presented in paper/foil cases. Cake must be made by exhibitor. Exhibits will be judged on appearance and creativity and therefore will not be tasted.

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## Junior Competition

### JNR183 – GINGERBREAD PERSON PREP – GRADE 6

Batch of two (2). Decorated. Recipe provided.

**Size: Not to exceed 15cm.**

#### INGREDIENTS:

175g plain flour

$\frac{1}{4}$  teaspoon bi-carb soda

Pinch of salt

1 teaspoon ground ginger

1 teaspoon ground cinnamon

65g unsalted butter

75g caster sugar

2 tablespoons golden syrup

1 egg yolk, beaten

#### METHOD:

Preheat oven to 180C. Grease baking trays. Sift together flour, bi-carb soda, salt and spices into a large bowl. Rub the butter into the flour until the mixture resembles fine breadcrumbs. Stir in the sugar, golden syrup and egg yolk and mix to a firm dough. Knead lightly. Wrap and chill for 30 minutes. Roll out the gingerbread dough on a floured surface and cut out gingerbread persons using a floured cutter. Transfer to the prepared tray and bake for 10-15 minutes, until just beginning to colour around the edges. Leave on the trays for 3 minutes after baking before transferring to a wire rack. Decorate as preferred. Decoration must be edible.

### JNR184 – RAW BALLS – PREP – GRADE 6

Create raw balls using at least 1 fruit, 1 nut, 1 seed and minimal use of sweetener such as honey maple/coconut syrup. Flavour and ingredients used must be stated on exhibit ticket.

### JNR185 – GRANOLA – PREP – GRADE 6

Create a baked granola using at least 3 different wholegrains/seeds, at least 2 dried fruits/nuts and minimal use of sweetener such as honey, maple/coconut syrup.

### JNR186 – WHOLEGRAIN LOAF OF BREAD OR ROLLS – PREP – GRADE 6

One wholegrain loaf of bread or four bread rolls using a leavening agent such as yeast or sourdough starter.

## SECONDARY

### JNR187 – 2D ARTWORK YEAR 7-12

Painting, drawing, printmaking or collage. Figurative, landscape, still life or abstract.

**Size: Max. A3 including mount.**

### JNR188 – SCULPTURE AND 3D FORM YEAR 7-12

Entries to be three-dimensional and free-standing.

**Size: Not to exceed 35cm in any direction including supports.**

### JNR189 – MISCELLANEOUS ARTICLE YEAR 7-12

For example: ceramics, textiles, toys.

**Size: Not to exceed 40cm in any direction.**

### JNR190 – EMERGING TECHNOLOGIES YEAR 7-12

Use an emerging technology such as 3D printing, laser cutting or computer numerical control technology to produce an original design object.

**NOTE:** Drawings, designs and/or description setting out the intention of the object, must accompany the model or exhibit.

**Size: Not to exceed 25cm in any direction.**

### JNR191 – CELEBRATING AGRICULTURE CHALLENGE: MISCELLANEOUS ARTICLE YEAR 7-12

Celebrating agricultural animals; especially Chooks, Alpacas and Dogs by creating an agriculture-themed article through use of any medium.

For example: 2D or 3D artworks, ceramics, textiles, toys.

**Size: Not to exceed 40cm in any direction.**



## Junior Competition

### JNR192 – DECORATED CUP CAKES YEAR 7-12

Batch of four (4).

Decorated, with decorations suitable to size of cake. Baked and presented in paper/foil cases. Cake must be made by exhibitor. Exhibits will be judged on appearance and creativity and therefore will not be tasted.

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### JNR193 – GINGERBREAD PERSON YEAR 7-12

Batch of two (2). Decorated. Recipe provided.

**Size: Not to exceed 15cm.**

#### INGREDIENTS:

175g plain flour

$\frac{1}{4}$  teaspoon bi-carb soda

Pinch of salt

1 teaspoon ground ginger

1 teaspoon ground cinnamon

65g unsalted butter

75g caster sugar

2 tablespoons golden syrup

1 egg yolk, beaten

#### METHOD:

Preheat oven to 180C. Grease baking trays. Sift together flour, bi-carb soda, salt and spices into a large bowl. Rub the butter into the flour until the mixture resembles fine breadcrumbs. Stir in the sugar, golden syrup and egg yolk and mix to a firm dough. Knead lightly. Wrap and chill for 30 minutes. Roll out the gingerbread dough on a floured surface and cut out gingerbread persons using a floured cutter. Transfer to the prepared tray and bake for 10-15 minutes, until just beginning to colour around the edges. Leave on the trays for 3 minutes after baking before transferring to a wire rack. Decorate as preferred. Decoration must be edible. Exhibits will be judged on appearance and creativity.

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### JNR194 – RAW BALLS – YEAR 7-12

Create raw balls using at least 1 fruit, 1 nut, 1 seed and minimal use of sweetener such as honey maple/coconut syrup. Flavour and ingredients used must be stated on exhibit ticket.

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### JNR195 – GRANOLA – YEAR 7-12

Create a baked granola using at least 3 different wholegrains/seeds, at least 2 dried fruits/nuts and minimal use of sweetener such as honey, maple/coconut syrup.

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### JNR196 – WHOLEGRAIN LOAF OF BREAD OR ROLLS – YEAR 7-12

One wholegrain loaf of bread or four bread rolls using a leavening agent such as yeast or sourdough starter.

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### JNR197 – DECORATED FOCACCIA – YEAR 7-12

One homemade focaccia decorated using at least three different vegetables or herbs.

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# Victorian Agricultural Shows (VAS) Ltd

## State Final

### **VAS1 – VAS LTD STATE FINAL PHOTOGRAPHY**

**Open to VAS Photography regional finalists only.**

**Theme:** “Animal/s in Action”

Colour or black and white. All images must be the original work of the exhibitor.

**NOTE:** To be printed on photographic paper and presented on mount board, unframed.

**Size:** Not to exceed 20cm x 30 cm (16” x 20”) excluding mount no larger than 3cm.

ENTRY FEES: \$0.00 Member, \$0.00 Non Member

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### **VAS2 – VAS LTD STATE FINAL JUNIOR PHOTOGRAPHY**

**Open to VAS Junior Photography regional finalists only.**

**Theme:** “Animal/s in Action”

Colour or black and white. All images must be the original work of the exhibitor.

**NOTE:** To be printed on photographic paper and presented on mount board, unframed.

**Size:** Not to exceed 20cm x 30 cm (16” x 20”) excluding mount no larger than 3cm.

ENTRY FEES: \$0.00 Member, \$0.00 Non Member

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### **VAS3 – VAS LTD STATE FINAL CROCHET**

**Open to VAS Crochet regional finalists only.**

One 3D item of crochet, made from pure wool or wool blend of any ply. Please have label attached or receipt from woollen mill.

**Size:** Not to exceed 50cm on any one side.

ENTRY FEES: \$0.00 Member, \$0.00 Non Member

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### **VAS4 – VAS LTD STATE FINAL EMBROIDERY**

**Open to VAS Embroidery regional finalists only.**

An article of hand embroidery, any type, excluding cross stitch.

ENTRY FEES: \$0.00 Member, \$0.00 Non Member

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### **VAS5 – VAS LTD STATE FINAL KNITTING**

**Open to VAS Knitting regional finalists only.**

A hand knitted garment for a child 3–5 years of age. Made from wool or wool blend of any ply. Must have attached label from wool used or label or receipt from woollen mill.

ENTRY FEES: \$0.00 Member, \$0.00 Non Member

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### **VAS6 – VAS LTD STATE FINAL PATCHWORK**

**Entry open to VAS Patchwork regional finalists only.**

**Size:** Not to exceed 1m on any one side.

Machine pieced and machine quilted by exhibitor only. Minimal embellishments. Small amount only, not to overpower patchwork.

ENTRY FEES: \$0.00 Member, \$0.00 Non Member

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### **VAS7 – VAS LTD STATE FINAL SEWING**

**Entry open to VAS Sewing regional finalists only.**

Wearable vest, fully lined with embellishments allowed. Sewn by machine or may be hand finished.

**Size:** Not to exceed 50cm on any one side.

ENTRY FEES: \$0.00 Member, \$0.00 Non Member

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# Victorian Agricultural Shows (VAS) Ltd State Final

## VAS8 – VAS LTD STATE FINAL CROSS STITCH

**Entry open to VAS Sewing regional finalists only.**

An article of cross stitch, any type. Minimal embellishments allowed.

**Size:** Not to exceed 60cm on any one side, including frame.

**ENTRY FEES:** \$0.00 Member, \$0.00 Non Member

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## VAS9 – VAS LTD STATE FINAL RICH FRUIT CAKE

**Open to VAS Rich Fruitcake regional finalists only.**

**Exhibitors must use the following recipe:**

VAS RICH FRUIT CAKE:

250g each sultanas, chopped raisins, 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, ¼ teaspoon grated nutmeg, ½ teaspoon each ground ginger and ground cloves, 250g butter, 250g soft brown sugar, ½ teaspoon each almond essence and vanilla essence, ½ 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 20cm square, straight sided, square cornered tin, and bake in a slow oven for approximately 3 ½ 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.

**ENTRY FEES:** \$0.00 Member, \$0.00 Non Member

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## VAS10 – VAS LTD STATE FINAL JUNIOR BOILED FRUIT CAKE

**Open to VAS Junior Boiled Fruitcake regional finalists only.**

**Exhibitors must use the following recipe:**

VAS JUNIOR BOILED FRUIT CAKE:

375g mixed fruit, ¾ cup brown sugar, 1 teaspoon mixed spice, ½ cup water, 125g butter, ½ teaspoon bi-carb soda, ½ cup sherry, 2 eggs lightly beaten, 2 tablespoons marmalade, 1 cup self-raising flour, 1 cup plain flour, ¼ teaspoon salt.

**METHOD:**

Place the 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-carb 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 1½ hours, or until cake is cooked when tested.

**ENTRY FEES:** \$0.00 Member, \$0.00 Non Member

# Melbourne Royal Show Art, Craft and Cookery Special Regulations

The regulations appearing in this Schedule form part of the General Regulations and Conditions of Entry to an event at the Melbourne Royal Show (Show). In the event of any inconsistency between the General Regulations and these Regulations, the General Regulations shall prevail to the extent of the inconsistency unless the General Regulations provide otherwise.

General Regulations are available at: [www.melbourneroyal.com.au/AboutUs/Regulations](http://www.melbourneroyal.com.au/AboutUs/Regulations)

## 1. CONDITIONS OF ENTRY

An Exhibit must be the bona fide work of the Exhibitor.

An Exhibit cannot be entered in more than one class.

An Exhibit must have been made by one Exhibitor unless entered in a Group class.

An Exhibit must have been completed within **TWO** years of the current Show.

An Exhibit must not have been entered at a previous Melbourne Royal Show.

Exhibits must not have been worn, used or marked, except in Junior Competition (including Schools) and Fashion and Design Classes where exhibits may have been worn at other exhibitions.

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

Exhibits using electricity must be compliant with Australian Safety Standards.

## 2. DEFINITIONS

Please refer to the notes at the beginning of each section to ensure eligibility.

**Article:** A particular item, piece or accessory.

**Set:** A number of items belonging together.

**Garment:** Article of clothing.

**Outfit:** Set of clothing.

**Junior (including Schools):** Persons aged from 5 to 19 years inclusive at the commencement of the Show.

**Novice:** An exhibitor with no more than two years' participation in that section and who has not won a 1st prize in that section in the Art, Craft & Cookery Competition at the Melbourne Royal Show at any time. Must not work professionally in that craft, art form or technique.

**Open:** Competition open to all.

**Master:** An Exhibitor who has won a 1st prize in the Open Classes of that section at any Royal Show. Please state qualifying year and Show.

## 3. DISPLAY ELIGIBILITY

Exhibits that do not meet the criteria of each section or regulations as set out in this schedule will not be judged or displayed.

Melbourne Royal reserves the right not to exhibit any works that are deemed to be unsafe or offensive to the general public.

## 4. FRAMING AND HANGING OF EXHIBITS

All exhibits that are to be hung must be framed and have suitable hanging devices that will take the weight of the Exhibit.

No responsibility will be taken for any work that falls due to faulty attachments.



# Melbourne Royal Show Art, Craft and Cookery

## Special Regulations

Melbourne Royal reserves the right to not hang all images in the Pavilion Exhibition.

Melbourne Royal may elect to digitise images as required to enable the display of images within the pavilion.

### 5. FEES AND CHARGES

Entry fees and Melbourne Royal membership subscriptions are exempt from GST.

All other fees and charges include GST unless otherwise stated.

Entry fees will not be refunded in the event that entries are not received.

### 6. INSURANCE

It is the Exhibitor's responsibility to take out insurance on their exhibit. Melbourne Royal shall not be liable to take out a policy of insurance effectively protecting any Exhibitor or Exhibits against any claim.

### 7. LIABILITY FOR LOSS OR DAMAGE

So far as the law permits, Melbourne Royal or any official judge, steward, officer or employee will not be liable in any way for any direct, indirect or consequential loss of an Exhibit, or the diminution in the value of an Exhibit by reason of the sale, delivery, disposal or other dealing with an Exhibit; any damage or injury occasioned to or by an Exhibit; and/or the negligence or any act or matter or thing done, permitted or omitted by Melbourne Royal; or any loss, damage or injury occasioned to or by an Exhibitor or person acting on his or her behalf.

### 8. NOTE

Section Notes apply to the whole Section unless otherwise stated in the individual classes.

### 9. SALES

Art and Photography in the Open Sections may be offered for sale. Exhibitors who wish to make their work (Exhibits) available for sale

are required to enter the retail price of each Exhibit on the entry form and also provide EFT payment details.

An additional \$10 handling fee at time of entry for administration and processing costs of the sale will be charged. A 35% royalty fee will also be charged for the sale of each Exhibit.

If an Exhibitor has paid for return postage of an Exhibit which is subsequently sold during Show, the postage fee will be refunded to the Exhibitor.

Sales of Exhibits are made by Melbourne Royal acting solely as agent for the Exhibitor, subject to the right of the Exhibitor to withdraw the Exhibit from sale up to 48 hours prior to the Show commencement. Melbourne Royal retains the right to withdraw an Exhibit from sale at any time. GST is applied in accordance with statutory guidelines.

While Melbourne Royal endeavours to ensure that all Exhibits are the bona fide property of the Exhibitor, or held by the Exhibitor under written lease in existence at the time of entry, the purchaser acknowledges that Melbourne Royal has not made any representation as to the bona fide ownership of the Exhibit or that clear title to the Exhibit will pass to the purchaser on purchase of the Exhibit.

### 10. PRIVACY

To ensure your privacy, only the Exhibitor's first name and last name, or school and student's name (as supplied), will be included in the Catalogue.

On signing the entry form, it is declared that the Exhibitor has the legal right to present the work and content.

All endeavours to obtain permissions must be made for any exhibits of images depicting people. Exhibits may be withdrawn from display if permissions cannot be produced and objections are made.



# Melbourne Royal Show Art, Craft and Cookery Special Regulations

## 11. PRIZE CARDS AND RIBBONS

Rosettes will be awarded for the best Exhibit in each section and as set out under each section.

First, second and third prize cards and ribbons and commended awards will be awarded at the discretion of the judge.

Equal places will not be awarded.

If no first place is awarded, second and third places are withheld.

Rosettes, where awarded, will be displayed with the awarded entry.

Where awarded (and if available), prizes other than cash can be collected on the date shown in Catalogue.

All prize money will be paid out via EFT only.

## 12. PRIZES

By providing an ABN and indicating that you are GST registered, you are agreeing to receive a Recipient Created Tax Invoice for any prize money won.

Incorrect information including lapsed ABNs will incur a \$20 handling fee.

## 13. PROMOTION

Melbourne Royal may release an image of any work to the media for promotional purposes.

## 14. RESULTS

Results will be available during and after the Show at [www.melbourneroyal.com.au/art-craft-cookery](http://www.melbourneroyal.com.au/art-craft-cookery)

## 15. TRANSFERS

Please ensure Exhibits are entered in the correct class. On receipt of exhibit tickets, thoroughly check and advise of any discrepancies immediately.

Transfer of Exhibits will only be allowed after consultation with the Coordinator prior to judging.

# General Regulations for All Competitions

## 1. DEFINITIONS AND INTERPRETATION

### 1.1 DEFINITIONS

The following definitions apply unless the context requires otherwise.

**Agent** includes any person, agent, association or corporation engaged by or on behalf of the Exhibitor and any person acting or purporting to act on the Exhibitor's behalf (including any person who is an invitee of the Exhibitor and regardless of whether the person is remunerated or not).

**Assistant Chief Steward** means the person occupying or acting in the position of Assistant Chief Steward of a section.

**Body** includes any society, organisation or body within or outside Australia having similar objects to Melbourne Royal and, without limitation, includes:

- Royal Agricultural Society of the Northern Territory Inc;
- Royal National Agricultural & Industrial Association of Queensland;
- Royal Agricultural & Horticultural Society of South Australia;
- Royal Agricultural Society of NSW;
- Royal Agricultural Society of Tasmania;
- Royal National Capital Agricultural Society;
- Royal Agricultural Society of WA; and
- any breed association or society recognised by Melbourne Royal.

**Business Day** means a week day on which banks in Melbourne are open for business.

**Chief Executive Officer** means a person occupying or acting in the position of Chief Executive Officer of Melbourne Royal.

**Chief Steward** means the person occupying or acting in the position of Chief Steward of a section.

**Closing Date** means the date and time set out in the Relevant Schedule after which entries for the Event will not be accepted by Melbourne Royal.

**Drug** has the meaning set out in the Relevant Schedule.

**Event** includes competition and class and without limitation includes any event listed in a Schedule. Event also includes the period of bump-in and bump-out for the Event and the period of the Event competition.

**Entry Form** means an entry form (or online equivalent) supplied by Melbourne Royal for an Event.

**Event Participant** includes judges, stewards, contractors, spectators, Exhibitors and all persons present at the Venue during the Event.

**Exhibit** means the animal, person or item entered into an Event by an Exhibitor.

**Exhibitor** means the owner of the Exhibit, and if the owner is less than 18 years of age, the parent or guardian of the owner who signs the Entry Form.

**Inspector** means a person described as such in the Regulations.

**Judge** means a person appointed by Melbourne Royal to judge an Event.

**Motor Vehicle** includes a truck, trailer, horse float and stock transporter but does not include a caravan.

**Melbourne Royal** means Melbourne Royal (ACN 006 728 785).

**Regulations** means:

- (a) Melbourne Royal's General Regulations For All Competitions;
- (b) the rules, regulations and conditions of entry set out in the Relevant Schedule; and
- (c) the rules, regulations and conditions of entry set out on the Entry Form for the Event.

**Relevant Schedule** means the Schedule which applies to the particular Event in which the Exhibitor has submitted or proposes to submit an entry in accordance with these Regulations.

**Review Committee** means a committee appointed under Regulation 12.4.

**Schedule** means a Schedule of events and prizes issued by Melbourne Royal and without limitation, a reference to a Schedule includes a reference to the rules, regulations and conditions set out in the Schedule.

**Show** means the Melbourne Royal Show.

**Showgrounds** means the Melbourne Showgrounds, Epsom Road, Ascot Vale, Victoria and includes without limitation all areas owned, used, rented or leased by Melbourne Royal.

**Steward** means a person occupying or acting in the position of steward.



# General Regulations for All Competitions

**Venue** means the site or location at which the Event is held.

**Veterinary Surgeon** means a veterinary surgeon appointed by Melbourne Royal.

## 1.2 INTERPRETATION

Headings are for convenience only and do not affect interpretation. The following rules apply unless the context requires otherwise.

- (a) The singular includes the plural and conversely.
- (b) A gender includes all genders.
- (c) If a word or phrase is defined, its other grammatical forms have a corresponding meaning.
- (d) A reference to a person, corporation, trust, partnership, unincorporated body or other entity includes any of them.
- (e) A reference to a Regulation is a reference to a Regulation of these Regulations.
- (f) A reference to a Regulation, rule or condition of entry is to the regulation, rule or condition of entry as amended, varied, supplemented, novated or replaced, except to the extent prohibited by these Regulations.
- (g) A reference to a right or obligation of any two or more persons confers that right, or imposes that obligation, as the case may be, jointly and severally.

In the event of an inconsistency between the Regulations and a Schedule, the Regulations prevail to the extent of the inconsistency unless otherwise provided.

## 1.3 EXEMPTIONS

Melbourne Royal may, by notice in writing, exempt an Exhibit or an Exhibitor from one or more of the obligations or requirements contained in these Regulations.

## 1.4 CONSENTS OR APPROVALS

Where the doing of any act, matter or thing under these Regulations is dependent upon the consent or approval of a person or is within the discretion of a person, the consent or approval may be given or discretion may be exercised conditionally or unconditionally or withheld by the person in its absolute discretion and without giving or assigning any reason for it.

## 2. ENTRIES

### 2.1 REQUIREMENTS FOR ENTERING AN EVENT

An entry to an Event must be:

- (a) submitted on an Entry Form;

- (b) acknowledged by a physical signature or electronic authorisation by the Exhibitor or, if the Exhibitor is less than 18 years of age, acknowledged by the Exhibitor's parent or guardian;
- (c) fully paid for as set out in the Relevant Schedule;
- (d) submitted before the Closing Date to Melbourne Royal's Registered Office or electronic service; and
- (e) Any Exhibit entered into an Event must be disease free and in good health and condition.

### 2.2 WARRANTY

The Exhibitor represents and warrants to Melbourne Royal that the information set out on the Entry Form is complete, accurate and not misleading in any way.

### 2.3 RULES AND REGULATIONS

An entry is subject to the:

- (a) Regulations; and
- (b) Relevant Schedule.

### 2.4 ENTRIES SUBJECT TO RULES AND REGULATIONS

Upon submission of an entry in accordance with Regulation 2, the Exhibitor agrees to be bound by the rules, regulations and conditions referred to in Regulation 2.2 and to ensure that each Agent of the Exhibitor complies with those rules, regulations and conditions. An act or omission of an Agent of an Exhibitor may be deemed by Melbourne Royal to be the act or omission of the Exhibitor.

### 2.5 ALTERED ENTRIES

Subject to the discretion of Melbourne Royal an entry may not be altered after the Closing Date.

### 2.6 NUMBER OF ENTRIES

Melbourne Royal may restrict the number of entries in any Event.

### 2.7 LIMIT ON ENTRY INTO MULTIPLE ORDINARY CLASSES

Subject to the Relevant Schedule, an Exhibit must not be entered in more than one Ordinary Class. Should any Exhibit be sought to be entered in more than one Ordinary Class, the Exhibit will only compete in the Ordinary Class in which the Exhibit's or the Exhibitor's name first appears in Melbourne Royal's Catalogue unless Melbourne Royal otherwise directs. For the purposes of this Regulation, Sweepstakes, Special Classes, Trophy Classes and Championships are not an Ordinary Class. 'Ordinary Class', 'Sweepstakes', 'Special Class', 'Trophy Class' and 'Championship' have the meaning given in the Relevant Schedule.



# General Regulations for All Competitions

## 3. ENTRY AND NOMINATION FEES

- 3.1** The entry fee and, if applicable, the nomination fee, become the property of Melbourne Royal on receipt by Melbourne Royal and, without limitation, the entry fee and, if applicable, nomination fee paid in respect of an entry which is withdrawn, or which does not satisfy the requirements for entry or conditions of eligibility will not be refunded.
- 3.2** In the event that the Melbourne Royal Show or a competition/awards program is cancelled due to COVID-19 health regulations or if state borders restrictions are enforced and the Exhibitor is unable attend the Show, Melbourne Royal will provide a full refund on entry fees, pre-purchased onsite accommodation fees (lockers and camping), showgrounds parking fees, showgrounds stabling/bedding fees and pre-ordered catalogues. Melbourne Royal will not be liable for any other costs incurred. Melbourne Royal will provide a pro-rata refund of fees in the event that Show days are cancelled due to COVID-19.

## 4. DOCUMENTS FOR PRESENTATION WHILST AT THE SHOWGROUNDS

Animal Registration papers, AAR microchip papers, show-jumping performance cards and birth certificates, or certified photocopies thereof, are not required to be submitted to Melbourne Royal or to accompany an Application for Entry. Such documentation will be required to be on hand whilst the Exhibitor and the Exhibits are on the Showground (if the Application for Entry specifies such documentation is required) and must be produced upon request for perusal by the Chief Steward or other Melbourne Royal authorised person. Failure to produce such documents if requested will result in the Exhibit being ineligible for the Event.

## 5. OWNERSHIP OF EXHIBITS

### 5.1 OWNERSHIP ON ENTRY

At the time Melbourne Royal receives the Entry Form for entry to an Event; the Exhibit entered into that Event by the Exhibitor must be the property of the Exhibitor or held by the Exhibitor under a written lease in existence at that time.

### 5.2 OWNERSHIP ON JUDGING

At the time of judging an Event, each Exhibit entered into that Event by an Exhibitor must be the property of the Exhibitor or be held by the Exhibitor under a written lease in existence at that time. An Exhibit which is not the property of the Exhibitor or held by the Exhibitor under a written lease in existence at the time of judging will be ineligible for the Event.

### 5.3 INELIGIBILITY FOR EVENT

An Exhibit which is not the property of the Exhibitor or held by the Exhibitor under a written lease in existence both at the time Melbourne Royal receives the Entry Form and at the time of judging will be ineligible for the Event.

## 6. EXHIBITION OF EXHIBITS

### 6.1 GROUNDS FOR NOT EXHIBITING AN ANIMAL

The Exhibitor must not withdraw an Exhibit from an Event, and an Exhibit must be exhibited, unless a certificate signed by a veterinary surgeon is lodged with Melbourne Royal certifying that the Exhibit is unable to compete for one or more of the following reasons:

- (a) the Exhibit, being an animal, has died;
- (b) the Exhibit, being an animal, is unfit to be exhibited due to injury or disease;
- (c) the Exhibit is ineligible for the Event; or
- (d) some other cause Melbourne Royal considers reasonable.

### 6.2 TIME FOR WITHDRAWING AN ANIMAL EXHIBIT

A certificate given under Regulation 6 must be given to Melbourne Royal:

- (a) before the date for admission of the Exhibit to the Showgrounds (as set out in the Relevant Schedule), if the cause for withdrawal of the Exhibit occurs or arises before that date; or
- (b) otherwise, as soon as possible after the cause for withdrawal of the Exhibit occurs or arises.

### 6.3 TRAINING OR PREPARING EXHIBITS OR EXHIBITORS

Exhibitors must not enter into an Event that is to be judged by a person who has trained or prepared the Exhibitor or Exhibit within six months of the date of the Event.



# General Regulations for All Competitions

## 7. EXHIBIT TICKET

Subject to the Relevant Schedule, Melbourne Royal will issue an exhibit ticket for an Exhibit unless it otherwise determines. The Exhibitor or an Agent must produce the exhibit ticket upon a request from Melbourne Royal or a Steward.

## 8. CONDUCT OF EXHIBITORS AND AGENTS

### 8.1 COMPLIANCE WITH RULES AND REGULATIONS

Where an Exhibit and/or Exhibitor and/or an Agent fail to comply with any of the Regulations, Melbourne Royal may impose one or more of the following penalties on the Exhibit or Exhibitor or both of them:

- (d) disqualification;
- (e) suspension;
- (f) a fine;
- (g) order the Exhibit or the Exhibitor, his or her family, invitees and Agents be removed from the Showgrounds; or
- (h) any other penalty.

Without limiting the above, Melbourne Royal may forfeit an award, and upon forfeiture, the Exhibitor must return any ribbon, money, prize card or other evidence of that award to Melbourne Royal within seven days after receiving notification of the forfeiture. Nothing in this Regulation limits Regulation 8.10.

### 8.2 COMPLIANCE WITH DIRECTIONS

- (a) The Exhibitor and/or Agent must fully comply with the directions and requests of Melbourne Royal. Without limitation, directions and requests of Melbourne Royal may apply to the Exhibit, the Exhibitor, the Agent, the conditions of the Event, the conduct of the Exhibitor, the conduct of the Event, the conduct of the Agent, the decision of the Judge, or the award of prizes.
- (b) Without limiting Regulation 8.2, upon a request from Melbourne Royal, an Exhibitor and/or Agent must make a statutory declaration in the form and with respect to matters Melbourne Royal in its discretion requires.
- (c) Without limiting Regulation 8.2, upon a request from Melbourne Royal, an Exhibitor and/or Agent must submit his or her Exhibit for inspection by a Veterinary Surgeon.

### 8.3 STATEMENTS

The Exhibitor and/or Agent must not make a statement regarding an Exhibit, which in the opinion of Melbourne Royal, is fraudulent, false, erroneous, misleading or deceptive or likely to mislead or deceive.

### 8.4 TAMPERING

An Exhibit must not be or have been tampered with or otherwise improperly dealt with by an Exhibitor.

### 8.5 UNACCEPTABLE BEHAVIOUR

Melbourne Royal is committed to providing a fair and equitable Venue for all participants, free from all forms of harassment, bullying and violence. The following behaviours will not be tolerated and may result in the event participant/Exhibitor being removed from the competition Venue and/or disqualified from the competition and formal procedures initiated:

- (a) violence;
- (b) bullying;
- (c) harassment;
- (d) sexual harassment;
- (e) unlawful discrimination;
- (f) victimisation.

Persons breaching acceptable standards of behaviour may be banned from entering future Melbourne Royal Events and/or the Venue.

### 8.6 ANIMALS AND LIVESTOCK

Unless Melbourne Royal gives prior written approval, pets, animals or livestock other than Exhibits must not be brought onto or permitted to enter or remain on the Showgrounds.

### 8.7 MUTUAL RECOGNITION

Melbourne Royal may recognise, act upon and enforce any penalty imposed by a Body on an Exhibit or Exhibitor or Agent at any time.

### 8.8 FURTHER PROCEEDINGS

Melbourne Royal may conduct further proceedings in relation to any matter concerning an Exhibitor, an Exhibit, an Agent, a potential Exhibitor, or a potential Exhibit, and impose any suspension, fine, disqualification, withdrawal or forfeiture of an award, handicap, reprimand, warning or any other penalty, irrespective of whether a Body has already imposed a penalty on the Exhibitor or the Exhibit or Agent, or on the potential Exhibitor or the potential Exhibit.



# General Regulations for All Competitions

## 8.9 RECIPROCAL ARRANGEMENTS

Melbourne Royal may enter into reciprocal arrangements with a Body in relation to any matter concerning an Exhibit, an Exhibitor, an Agent, a potential Exhibit or a potential Exhibitor.

## 8.10 SMOKING

Melbourne Showgrounds is a completely smoke-free venue (effective 1 September 2016). Exhibitors, staff, patrons and contractors wanting to smoke will need to exit the venue to do so.

## 9. POWERS OF MELBOURNE ROYAL IN RESPECT TO CONTROL OF THE EVENT

### 9.1 POWER TO REFUSE TO ACCEPT AN ENTRY, EXHIBIT OR EXHIBITOR

Melbourne Royal may refuse to accept an entry for an Event, an Exhibit or an Exhibitor or any of them.

### 9.2 POWER TO CANCEL OR ALTER

Melbourne Royal may:

- (a) alter the Closing Date for an Event, or the Closing Date for receipt of any particular entry;
- (b) remove any Exhibit from the Showgrounds or cause any Exhibit to be removed from the Showgrounds;
- (c) amend an entry for an Event to, without limitation, substitute an alternate competition or class for the competition or class in which the Exhibit is or was entered;
- (d) alter the conditions of any Event;
- (e) refuse to display an Exhibit;
- (f) rule that an Exhibit or Exhibitor may not compete or is ineligible to compete;
- (g) alter the date, time or place on or at which any Event is scheduled to take place or to be judged;
- (h) alter the Judge scheduled to judge any Event; or
- (i) cancel any Event.

The rights set out above apply notwithstanding:

- (a) Melbourne Royal's acceptance of an entry for an Event;
- (b) inclusion of an entry for an Event in the Event Catalogue;
- (c) the issue of an exhibit ticket to an Exhibitor or in respect of an Exhibit or an Event; or
- (d) the issue of any other document to an Exhibitor or in respect of an Exhibit or an Event.

## 10. ILLNESS OF AN ANIMAL

### 10.1 ANIMAL HEALTH STATUS

If the Exhibitor or any Agent of the Exhibitor detects or suspects any illness amongst any of their Exhibits whilst the Exhibits are at the Showgrounds, the Exhibitor must:

- (a) report this fact immediately to the representative of Melbourne Royal responsible for the applicable livestock section (the Superintendent);
- (b) ensure that the Exhibit(s) concerned is/are contained within the space allocated by Melbourne Royal for the Exhibit(s), unless advised otherwise by the Superintendent or a member of Melbourne Royal veterinary panel on duty; and
- (c) where feasible to do so, contain soiled bedding from the Exhibit(s) concerned within the space allocated by Melbourne Royal for the Exhibit(s).

The Exhibitor may engage or consult a private veterinary surgeon in respect to the illness only after the above action has been taken and only after first consulting with a member of Melbourne Royal veterinary panel on duty.

### 10.2 TREATMENT UPON ILLNESS OR INJURY

If an Exhibit is ill or injured, a Veterinary Surgeon may in his or her discretion attend to or treat the Exhibit. The Veterinary Surgeon may do so even in the absence of authority from the Exhibitor, or contrary to that authority.

### 10.3 DESTRUCTION OR REMOVAL

Where, in the opinion of a Veterinary Surgeon, an Exhibit should be destroyed or removed from the Showgrounds:

- (d) the Veterinary Surgeon or any other person approved by Melbourne Royal may destroy or remove the Exhibit from the Showgrounds, or both; or
- (e) Melbourne Royal may require the Exhibitor to immediately destroy or remove the Exhibit from the Showgrounds or both.

All costs and expenses incurred by Melbourne Royal pursuant to this Regulation must be reimbursed by the Exhibitor to Melbourne Royal. Nothing in this Regulation limits Regulation 9.2.

### 10.4 NECROPSY

If an Exhibit dies while at an Event, Melbourne Royal may require that a necropsy be conducted on the animal. The Exhibitor must allow for the immediate release of the body to Melbourne Royal if requested by Melbourne Royal.



# General Regulations for All Competitions

## 10.5 VETERINARY SURGEONS

Where an Exhibitor wishes to engage or consult a veterinary surgeon who is not appointed by Melbourne Royal, the Exhibitor must first inform the representative of Melbourne Royal responsible for the applicable livestock section. A Veterinary Surgeon, a Judge and Melbourne Royal itself is not required to have regard to or to consider any opinion of a veterinary surgeon so engaged or consulted by the Exhibitor, and a decision of a Veterinary Surgeon, a Judge or Melbourne Royal is final regardless of whether or not the Exhibitor has engaged or consulted a veterinary surgeon not appointed by Melbourne Royal.

## 11. JUDGING

### 11.1 INTERFERENCE

The Exhibitor and Agents of the Exhibitor must not consult, influence or interfere with a Judge or attempt to consult, influence or interfere with a Judge or do any other thing which may influence or interfere with the Judge's freedom of choice or judgment unless it is expressly authorised by the Relevant Schedule.

Unless with the permission of Melbourne Royal, no Exhibitor or Agent of an Exhibitor may occupy the position of Judge or become in any way identified with the judging or handling of Exhibits in any class in which that person or that person's employers, family members or associates are interested. This does not apply to Stewards.

### 11.2 INDICATIONS OF OWNERSHIP

The Exhibitor, any Agent of the Exhibitor and the Exhibit must not be equipped with or wear or display anything indicating the ownership of the Exhibit before or during judgment of the Exhibit unless it is expressly authorised by the Relevant Schedule.

### 11.3 DECISION

Except as otherwise expressly provided in the Regulations, the decision of a Judge as to the merits of the Exhibit and the Exhibitor or either of them will be final, and the Exhibitor may not protest or appeal the decision.

### 11.4 PRIZES

Subject to the Relevant Schedule, a Judge may in his or her opinion:

- (a) award a second or third prize in place of a first prize;
- (b) withhold a prize where a prize should not be awarded;

- (c) where there is a tie for any placing in an Event, award subsequent placings so that the next placing will be the number of Exhibits already placed plus one (for example, if two Exhibits tie for first place, award a third for the next placing);
- (d) where all the prizes offered in an Event have been awarded and a further Exhibit is of sufficient merit to deserve a prize make a reserve number of the further Exhibit; or
- (e) give commendations where they are deserved.
- (f) award an Exhibitor more than one prize in any class where more than one entry is permitted.

## 11.5 DISQUALIFICATIONS

Where an Exhibit or an Exhibitor is disqualified and the applicable award is forfeited, Melbourne Royal may (but is not obliged to) promote the Exhibit next in order to that prize, whether the Exhibit next in order was awarded a prize or a reserve number. Exhibits next in order, whether awarded a prize or reserve number, may also be promoted to the prize next in order.

## 11.6 PRIZE CARDS

The Exhibitor must ensure that prize cards awarded for an Exhibit are displayed with the Exhibit while it is on exhibition.

## 11.7 JUDGING/STEWARDSHIP COVID HEALTH REGULATIONS

Melbourne Royal will not reimburse any costs (accommodation, meals, loss of income etc) incurred by judges, stewards or other event participants due to enforced COVID-19 isolation and/or quarantine.

Please note, some judging positions may need to be changed without notification to Exhibitors. Melbourne Royal retains the right to fill a judging position at its own discretion in the event a judge is unable to participate for any reason, including COVID-19 or any travel related restrictions.

## 12. PROTESTS AND APPEALS

### 12.1 RESTRICTED TO CLASS

Protests and appeals may only be made by Exhibitors with Exhibits in the class to which the protest relates.

### 12.2 PROTEST TO STEWARDS

The Exhibitor may protest to the Chief Steward of the relevant section in relation to conduct, judging or any other matter relating to an Event. A protest must be made in accordance with the procedures set out in the Relevant Schedule and be received by the Chief Steward within 24 hours after the conclusion of the applicable Event.



# General Regulations for All Competitions

## 12.3 APPEAL

The Exhibitor may appeal against:

- (a) a decision made by Melbourne Royal pursuant to Regulations; or
- (b) a decision of the Chief Steward or if the Chief Steward delegates the person to make the decision to the Assistant Chief Steward, the decision of the Assistant Chief Steward in relation to a protest under Regulation 12.

## 12.4 FORM OF APPEAL

To be an appeal for the purpose of Regulation 12.2 an appeal made by the Exhibitor must be:

- (a) in writing setting out in reasonable detail the grounds for the appeal;
- (b) addressed to:  
The Chief Executive Officer  
Melbourne Royal Limited  
Melbourne Showgrounds  
Epsom Road, Ascot Vale, Victoria, 3032;
- (c) accompanied by a deposit of \$200.00 (or such other amount as is notified from time to time by Melbourne Royal for the purpose of this Regulation 12.3(c)); and
- (d) received by the Chief Executive Officer by 5 p.m. on the Business Day which is 10 Business Days after the day on which the decision the subject of the appeal was made.

## 12.5 REVIEW COMMITTEE

If an appeal is made in accordance with Regulation 12.3, the Chief Executive Officer must appoint a Review Committee comprised of three people, being persons who were not part of, and who are independent of, the committee or personnel who made the decision the subject of the appeal.

Within a reasonable time after receipt by the Chief Executive Officer of an appeal complying with Regulation 12.3, the Review Committee will meet to consider the appeal.

## 12.6 PROCEEDINGS OF THE REVIEW COMMITTEE

In considering an appeal, the Review Committee must:

- (a) give due consideration to the grounds of appeal submitted by the Exhibitor, and to any other evidence submitted by the Exhibitor;
- (b) give the Exhibitor an opportunity to make oral representations to the Review Committee; and
- (c) in its discretion, call for and hear expert opinion.

## 12.7 NOTIFICATION OF REVIEW COMMITTEE'S DECISION

The Chief Executive Officer will notify the Exhibitor of the Review Committee's decision within 48 hours after that decision is notified by the Review Committee to the Chief Executive Officer. The decision of the Review Committee is final and the Exhibitor will not have any right of appeal in respect of the Review Committee's decision.

## 12.8 FORFEITURE OF DEPOSIT

Where an appeal is upheld by the Review Committee, the deposit referred to in Regulation 12.3 will be refunded to the Exhibitor when or within a reasonable time after the decision of the Review Committee is notified by the Chief Executive Officer to the Exhibitor. Where an appeal is not upheld by the Review Committee, the deposit referred to in Regulation 12.3 will be retained by Melbourne Royal.

## 13. ACCOMMODATION

### 13.1 NO OBLIGATION TO PROVIDE EXHIBIT SPACE OR ACCOMMODATION

- (a) Melbourne Royal is not obliged to provide space for an Exhibit or accommodation for an Exhibitor or any Agent of an Exhibitor. For the purposes of these Regulations, "accommodation" includes provision of a space for a person to sleep.
- (b) Where Melbourne Royal, in its discretion, allocates space for an Exhibit or accommodation for an Exhibitor or any Agent of an Exhibitor, only the allocated areas may be used, and only for the purpose designated by Melbourne Royal.

### 13.2 PERSONAL EFFECTS

Melbourne Royal has no responsibility or liability for any loss or damage:

- (a) suffered by an Exhibitor or any Agent of an Exhibitor using space provided for an Exhibit or accommodation for an Exhibitor or any Agent of an Exhibitor; or
- (b) caused to personal belongings, equipment or property which is brought onto the Showgrounds by an Exhibitor or any Agent of an Exhibitor.



# General Regulations for All Competitions

## 14. FIRE REGULATIONS

### 14.1 FLAMES

The Exhibitor and any Agent of the Exhibitor must not smoke, cook, or heat water by any means whatsoever or use any device involving naked flame in or near any animal pavilion, stall, pen or locker.

### 14.2 ELECTRICAL INTERFERENCE

The Exhibitor and any Agent of the Exhibitor must not:

- (a) subject to Regulation 14.2, use mains powered electrical devices in or near any animal pavilion, stall, pen or locker or any Exhibit.
- (b) alter or interfere with any electrical wiring, switch, plug or socket whatsoever on the Showgrounds.

### 14.3 EXCEPTIONS

Nothing in Regulation 14(a) prohibits the use of main powered electrical appliances which are, in the opinion of Melbourne Royal, essential to animal care, or the use of a light-bulb in a locker if the light-bulb is fitted in the socket provided.

## 15. VEHICLE PARKING

### 15.1 LOADING AND UNLOADING

With the prior consent of Melbourne Royal, Motor Vehicles of an Exhibitor or an Agent of an Exhibitor may enter the Showgrounds or any area under Melbourne Royal control, for the purpose of loading or unloading only. Motor Vehicles must not remain on the Showgrounds, or any area under Melbourne Royal control, and must be removed immediately upon completion of loading or unloading.

### 15.2 CARAVANS

Caravans of an Exhibitor or an Agent of an Exhibitor must not enter or remain on the Showgrounds, or any area under Melbourne Royal control, for any purpose, unless in accordance with the prior written consent of Melbourne Royal.

### 15.3 TOW AWAY

Any Motor Vehicle or Caravan entering or remaining on the Showgrounds, or any area under Melbourne Royal control, in contravention of the Regulations or of any other parking rules or restrictions, may be removed from the Showgrounds, or any area under Melbourne Royal control, by Melbourne Royal and stored. Any costs incurred by Melbourne Royal pursuant to this Regulation must be paid by the Exhibitor.

## 16. LIABILITY AND INDEMNITY

### 16.1 RELEASE

Entry to, remaining on and using the Showgrounds or any part of them by an Exhibitor is entirely at the risk of the Exhibitor and, to the maximum extent permitted by law, the Exhibitor releases Melbourne Royal (which term includes in this clause Melbourne Royal's officers, employees, members, contractors and agents), from all claims, demands and liabilities of every kind resulting from any accident, damage, injury or illness occurring at the Showgrounds and, without limitation, the Exhibitor acknowledges and agrees:

- (a) Melbourne Royal has no responsibility or liability for any loss, damage, injury or illness to or caused by any Exhibit;
- (b) Melbourne Royal has no responsibility or liability for any loss, damage, injury or illness to or caused by any Exhibitor or any Agent;
- (c) Melbourne Royal has no responsibility or liability for any loss or damage to a Motor Vehicle or any of its contents whilst it is on the Showgrounds or in any car park under Melbourne Royal's control; and
- (d) without limiting Regulations 16(a) and 16(b) above, Melbourne Royal has no responsibility or liability for any loss, damage, injury or illness resulting from the sale, treatment, failure to treat, destruction, disposal or other dealing with any Exhibit, or for any loss, damage or injury to any personal belongings, equipment or property brought onto the Showgrounds by any person.

### 16.2 INDEMNITY

To the maximum extent permitted by law, the Exhibitor indemnifies and keeps indemnified Melbourne Royal and its officers, employees, members, contractors and agents from and against all actions, claims, demands, losses, damages, costs, expenses and liabilities including without limitation, consequential loss and loss of profits for which Melbourne Royal is or may be or become liable in respect of or arising from:

- (a) loss, damage, injury or illness to any person in connection with the Exhibit or the relevant Event;
- (b) without limiting Regulation 16(a), loss, damage, injury or illness to any other Exhibit or Exhibitor, or any Agent of any other Exhibitor, or to the property of Melbourne Royal, or its members, or to the general public, or any member of the general public, caused or contributed to or by any act or omission of an Exhibit of the Exhibitor or by the Exhibitor or any Agent of the Exhibitor; and



# General Regulations for All Competitions

- (c) without limiting Regulation 16(a), loss, damage, injury or illness to the Exhibit, or to the Exhibitor or any Agent of any other Exhibitor caused or contributed to by an act or omission of an Exhibit or by the transportation, feeding, housing or exhibiting of an Exhibit.

## 16.3 REMOVAL FROM SHOWGROUNDS

Without prejudice to any other provision in these Regulations, where Melbourne Royal, its officers, employees, members, contractors or agents removes an Exhibit, or causes an Exhibit to be removed from the Showgrounds, the Exhibit is removed or caused to be removed entirely at the risk of the Exhibitor. The person or persons removing the Exhibit will be deemed to be the agent of the Exhibitor, and his or her acts and omissions will be deemed to be the acts and omissions of the Exhibitor.

## 17. ANIMAL OWNER'S LIABILITY INSURANCE

Melbourne Royal may arrange owner's liability insurance cover for Exhibitors of Exhibits that are animals, and, if Melbourne Royal does so, the Exhibitor is bound by the terms and conditions of this insurance and by applicable duties of an insured under the Insurance Contracts Act (1984). Details of owner's liability insurance cover arranged by Melbourne Royal are set out in the Relevant Schedule.

## 18. INFORMATION HANDLING

Melbourne Royal is bound by the National Privacy Principles of the **Privacy Act 1988** (Cth) and other applicable laws governing privacy.

### 18.1 COLLECTION OF PERSONAL INFORMATION

- (a) Melbourne Royal may collect, hold and use personal information about Exhibitors, their family members, invitees or Agents.
- (b) The types of information that may be collected include names and contact details, credit card details, qualifications, results of the Exhibitor's entry into the relevant Event and any reprimand, fine, disqualification, withdrawal of an award or penalty imposed on the Exhibitor in connection with entry of the Exhibit in the relevant Event. Information may also be collected from other Bodies relating to the Exhibitor's entry into events held by that Body including, without limitation, reprimands, fines, disqualifications, withdrawals of awards or penalties imposed.

- (c) Personal information is collected for the purpose of administration of Events and the Show, as well as related purposes including, without limitation, promoting the Events and the Show, maintenance of records of information relevant to qualifications for future events, maintenance of health and safety records in relation to Events, applicable insurance cover for Events and making claims under Melbourne Royal's insurance for incidents which involve an Exhibitor and occur during an Event.
- (d) Personal information may also be used for the purpose of informing Exhibitors about other events and services. Melbourne Royal may send an Exhibitor publications and information about other events and services unless the exhibitor indicates to Melbourne Royal that the Exhibitor does not want to receive such publications or information.

### 18.2 SHARING OF PERSONAL INFORMATION

- (a) Melbourne Royal may share information which has been collected by Melbourne Royal under Regulation 18.1 with other organisations and service providers to assist in administering the Events and the Show, including co-sponsors of Events and health service providers, indemnity or insurance providers or other Bodies, or any entity that may subsequently administer the Event.
- (b) Melbourne Royal may also publish winners details on its websites or publications or disclose information about an Exhibitor to the media for the purpose of publishing articles on the Exhibitor's participation in the Event, unless the Exhibitor has requested that the Exhibitor's personal information not be published or disclosed for these purposes.
- (c) Melbourne Royal may also disclose information if otherwise required or authorised by law.

## 19. COVID SAFE SHOW

Melbourne Royal will work closely with DHHS to ensure that the Melbourne Royal Show is compliant with all COVID Safe requirements as directed by Government and to optimise the safety for all patrons, Exhibitors, staff and competitors. To keep up to date on the most current plans to keep Melbourne Showgrounds COVID Safe, visit our COVID Safe FAQ page.

[www.melbourneshowgrounds.com/organisers/covid-19-safety/](http://www.melbourneshowgrounds.com/organisers/covid-19-safety/)



# Melbourne Royal Art, Craft & Cookery Competition

## *Preview Schedule 2024*

Melbourne Royal® is a registered trademark of  
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Melbourne Showgrounds

Epsom Road, Ascot Vale 3032

[www.melbourne royal.com.au](http://www.melbourne royal.com.au)

List of Office Bearers	As at 9/8/23
Patron	Her Excellency Professor the Honourable Margaret Gardner AC – Governor of Victoria
Board of Directors	MJ (Matthew) Coleman (President) Dr. CGV (Catherine) Ainsworth (Deputy President) D (Darrin) Grimsey NE (Noelene) King OAM PJB (Jason) Ronald OAM Dr. P (Peter) Hertan R (Robert) Millar T (Tina) Savona K (Kate) O'Sullivan
Chief Executive Officer	B. Jenkins
Company Secretary	D. Ferris
Committee	S. Campbell-Wright M. Laws C. Despoteris OAM P. Mawson OAM M. Sanders K. Wheaton-Penniall L. Compton R. Barry A. Fitton C. Wearn (Committee Intern)
Competition Contact	<a href="mailto:artcraftcookery@melbourneroyal.com.au">artcraftcookery@melbourneroyal.com.au</a>



**MELBOURNE  
ROYAL**

ART, CRAFT & COOKERY  
COMPETITION



For more than 175 years, Melbourne Royal has been inspiring excellence in agriculture and food production.

In this pursuit of excellence, Melbourne Royal conducts a range of world-class agricultural and leisure events throughout the year.

For more information, visit [melbourneroyal.com.au](http://melbourneroyal.com.au)

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