



MELBOURNE
ROYAL

ART, CRAFT & COOKERY
COMPETITION



2023 **Schedule**

The 2023 Melbourne Royal Art, Craft & Cookery Competition Celebrates *175 Years* of Community, Passion and Agriculture.



**MELBOURNE
ROYAL**
ART, CRAFT & COOKERY
COMPETITION

Melbourne Royal Show
21 September – 1 October 2023

Makers, *Creators* and Exhibitors



Offering 480 classes, exhibitors can explore their imagination across a diverse range of disciplines, catering for the novice through to the master.

From traditional handmade lace to contemporary photography, more than 1000 exhibitors showcase their skills; bringing ideas to life, to take their place in one of the biggest exhibitions of Australia's creativity.



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Melbourne Royal Show
21 September – 1 October 2023

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Message from the CEO

It is with great excitement and anticipation that we look forward to the Melbourne Royal Show returning to Melbourne Showgrounds from Thursday 21 September to Sunday 1 October in 2023.

This year we will be celebrating 175 years since Melbourne Royal commenced and to commemorate this occasion, we invite you to join us in the celebrations by entering the **2023 Melbourne Royal Art, Craft & Cookery Competition** to compete for a coveted blue ribbon.

Showcasing the best home-grown talent from around Australia, the Melbourne Royal Art, Craft & Cookery Competition attracts almost 4,000 entries across 480 classes vying for a share in more than \$50,000 in prizes.

From photography to fashion, embroidery to preserves and decorated cakes, the Melbourne Royal Art, Craft & Cookery competition encourages creativity and passion at all skill levels. Having recently expanded our decorated cakes section to now include Innovation Cakes, we can't wait to see what our exhibitors whip up for judging! For all of our bead lovers, there is a brand-new category for both jewellery and non-jewellery classes, and in another addition, we have added a new theme to the junior competition that covers the repurposing and upcycling of fashion to inspire a more sustainable future.

As always, the prestige and integrity of the competition is upheld by our panel of esteemed judges, and we are most grateful for their commitment to excellence and for volunteering their time. Entries will be showcased in the all-new Makers Pavilion and seen by hundreds of thousands of people during the 11 days of the 2023 Melbourne Royal Show.

Behind every piece of art there is a story to be told and this year our expert Committee members and long-standing volunteers will run tours throughout the Show, providing art lovers with an insight into the winning entries and how they came to be.

I would like to thank our Melbourne Royal Art, Craft & Cookery Committee for their passion and the ongoing advice, counsel and support that they provide to the Melbourne Royal team. The commitment and enthusiasm of our Chair Susan Campbell-Wright, Ramona Barry, Leanne Compton, Annette Fitton, Marilyn Laws, Pam Mawson, Katrina Wheaton-Penniall, Malcolm Sanders and Christina Despoteris, ensures that Melbourne Royal continues to present a relevant and engaging competition.

It would not be possible to present the Melbourne Royal Art, Craft & Cookery competition without the support and assistance of everyone involved. I thank and acknowledge all of our valued sponsors along with all of the officials, volunteers, suppliers and, of course, those who enter. Your contributions make this a competition that everyone is proud to be involved and one in which brings much joy to so many.

Good luck with your entry into the 2023 Melbourne Royal Art, Craft & Cookery competition and trust that you and your family and friends will enjoy all the fun of the Show this year.

Brad Jenkins
Chief Executive Officer





Welcome from the Chair

We're thrilled to be offering so many new opportunities in our 175th anniversary year.

As Chair of the Melbourne Royal Art, Craft and Cookery Committee, I'm looking forward to the excitement of celebrating 175 years of Melbourne Royal. This year, we've expanded the range of classes exhibitors can enter to keep pace with modern trends and to rediscover some old favourites that are being enjoyed all over again by a new generation.

Decorated cakes are always a major drawcard in our pavilion, and this year, we've shaken up the competition. We have exciting new sections for the skilled and novice alike to try their hand at showing the full extent of their imagination.

Beading is all the rage right now, and we're pleased to offer new sections that will let crafty people show what they can do with this 'new again' skill.

Since last Show, we've been working with craft guilds and the community to increase the variety of classes to enter and to keep abreast of what excites them. Many of the new classes are designed to encourage people enter for the first time, in line with our continuing aim of inclusivity.

Our Art, Craft and Cookery committee is a lovely cohesive group of experts who all volunteer their knowledge, skills and advice very happily to help organise an interesting competition each year. Our stewards are also keen volunteers, and they bring their skill, energy and care to the competition to ensure everything runs smoothly.

It's great to work with the staff at Melbourne Royal. This year, we have new faces joining us to work with the seasoned professionals, and I know the team will see us through yet another first-class competition.

One of the most exciting parts of the competition is seeing each entry as it comes through the door and meeting the maker. Each exhibitor has a story to tell about how they made their exhibit and what it means to them to put it on show. Hearing those stories is a real highlight.

I'm looking forward to seeing what this year's competition will bring out in our exhibitors, stewards and staff and know it will be a fitting and enjoyable way to celebrate our 175th year.

Susan Campbell-Wright

Chair

Melbourne Royal Art, Craft and Cookery Committee

Be a Part of Victoria's *Largest* Exhibition of *Creativity*

Have your share in more than \$50,000 worth of prizes!
Find your passion, with over 480 classes to choose from.



What's New

The Melbourne Royal Art, Craft & Cookery Competition continues to inspire more than 1000 artists, creators and makers in 2023 to put their skills to the test.

Innovating Decorated Cakes!

In 2023 we are relaunching our Decorated Cakes Competition! This expanded competition now includes not only the much loved Traditional Decorated Cakes, but also Decorated Cup Cakes and Innovation Cakes.

Prepare for chills and goosebumps at the sight of our creepy cake entries or if this is too frightening for you, feast your eyes upon the Too Cute! cakes inspired by cartoons, comic books and anime. If you're all about the gram, we have something for you too with our Instaworthy class. Entries that are so scrumptious, they don't even need a filter. Look out for these class codes in our schedule:

- DCA23S – Best Exhibit Innovation Decorated Cake ([page 49](#))
- DCA24 – Creepy Cake ([page 50](#))
- DCA25 – Too Cute! ([page 50](#))
- DCA26 – Still Life ([page 50](#))
- DCA27 – Instaworthy ([page 50](#))
- DCA28 – Is It Cake? ([page 50](#))

Be a Part of Victoria's *Largest* Exhibition of *Creativity*

Have your share in more than \$50,000 worth of prizes!
Find your passion, with over 480 classes to choose from.

What's New

Creative New Craft

For our craft enthusiasts we have included a beautiful new beading category with both jewellery and non-jewellery classes. With so many shapes, colours and textures to choose from, the design possibilities are endless. You don't need diamonds to add a bit bling, just the right beads. Look out for these class codes in our schedule:

- CRA12 – Jewellery Beading (page 22)
- CRA13 – Non-Jewellery Beading (page 22)

The creative bar has been raised with a challenge set for juniors by introducing a number of repurposing and upcycling classes. It encourages them to think outside the box while educating them on the importance of sustainability and the reduction of waste for a greener, healthier environment. We love when old pieces become new again and even more beautiful than the original with intertwined stories behind them. Look out for these class codes in our schedule:

- JNR19 – Repurposed/Upcycled Challenge: Collage Prep – Grade 6 ([page 58](#))
- JNR36 – Repurposed/Upcycled Challenge: Collage Year 7–12 ([page 59](#))
- JNR41 – Repurposed/Upcycled Challenge: Sculpture and 3D Form Prep – Grade 6 ([page 59](#))
- JNR45 – Repurposed/Upcycled Challenge: Sculpture and 3D Form Year 7–12 ([page 60](#))
- JNR123 – Repurposed/Upcycled Challenge: Fibre, Fabric, Yarn Prep – Grade 6 ([page 67](#))
- JNR127 – Repurposed/Upcycled Challenge: Fibre, Fabric, Yarn Year 7–12 ([page 67](#))
- JNR146 – Repurposed/Upcycled Challenge: Soft Toy Year 7–12 ([page 68](#))



There's nothing like winning a *Melbourne Royal* Blue Ribbon in a commemorative year.

Melbourne Royal is a member-based not-for-profit organisation that has been celebrating agriculture since 1848 when it was formed as the Moonee Ponds Farmer's Society and later The Royal Agricultural Society of Victoria.

In 2023, Melbourne Royal proudly celebrates 175 years, and you are invited to join in the celebrations by competing in the Melbourne Royal Art, Craft & Cookery Competition at the 2023 Melbourne Royal Show.

There is nothing like the thrill and excitement of winning a coveted Melbourne Royal blue ribbon, particularly in 2023 with special commemorative ribbons and prizes being presented.

Be part of the action at this year's Melbourne Royal Art, Craft & Cookery Competition held at Melbourne Showgrounds.

Enter now! Visit melbourneroyal.com.au

Hurry, entries close 16 August 2023



**MELBOURNE
ROYAL**

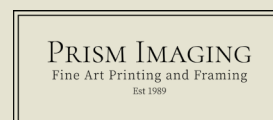
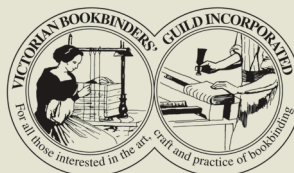
CELEBRATING
175 YEARS
1848 - 2023

Supporter *List*

MAJOR COMPETITION SPONSOR

McKENZIE'S
FOR EVERY DAY SINCE 1852

COMPETITION SPONSORS



SALLY RIDGWAY
DESIGNS IN FELT & FIBRE



Australasian Porcelain Art Teachers (Vic) Inc
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The Society of Folk & Decorative Artists of Victoria Inc
The Tatters' Guild of Australia (Victorian Branch) Inc
Victorian Agricultural Shows Ltd
Victorian Woodworkers Association



MELBOURNE ROYAL
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2023 Judges *Preview*



Hotham Street Ladies **Decorated Cakes**

The Hotham Street Ladies are a group of four artistic women whose name is inspired by the house they shared and built their friendship on. Their collective includes Cassandra Chilton, Molly O'Shaughnessy, Sarah Parkes and Caroline Price. Together, the ladies create unique works of art made from icing sugar and other cake ingredients. With a strong focus on feminine themes, their projects tend to spark conversation on controversial topics that question or critique commonly held ideas or beliefs. However, it is always done with a touch of humour and a bit of fun.

Each member brings their own set of skills and expertise to the team. Cassandra has worked as a landscape architect for over 20 years and is particularly interested in public art. Sarah is a talented designer with experience in product design. Caroline is a gifted jeweller and specialises in fashion and accessories. Molly is a qualified social worker with a background in youth work and social policy. Their work has been displayed in notable galleries including the NGV, Morning Peninsula Regional Gallery and the Shepparton Art Museum.

www.hothamstreetladies.com



Leanne Compton **Design & Technology**

Leanne is the Curriculum Manager for Design & Technology at the VCAA and has extensive knowledge and experience across the education sector. She has taught Home Economics in both metro and regional schools as well as occasionally lectured at leading universities. In addition to this, Leanne has created online content and written several textbooks about food, health and human development. As a valued member of the Art, Craft and Cookery Committee, Leanne's passion, commitment and expertise has been instrumental to the success of the competition.



Amanda Kumnick **Cookery & Breads**

Amanda is the co-owner of Great Western Granary, a boutique sourdough bakery situated in the wine village of Great Western. It is known for its superior flavour and innovative products including local, heritage and organic grains. Prior to this, Amanda and her partner ran an award-winning business at Greenvale Farm that received five gold Australian Fine Food Awards and a Delicious Award for the first commercial production of Spanish style acorn fed jamon in Australia.

www.greatwesterngranary.com.au

Entry Process

Schedule

The Schedule lists Art, Craft & Cookery Competition Special Regulations, conditions of entry, entry classes, entry fees and requirements for each section.

Complete your entry online at
www.melbourneroyal.com.au

General Regulations can be found on page 83.

Entries close Wednesday 16 August 2023.

On receipt of entry forms and fees

Online entries will receive an email entry acknowledgement and tax invoice once the entry has been paid and completed.

Online entries and paper entries will receive an entry confirmation once all information has been verified.

After processing

All exhibitors will receive an exhibitor information pack once all entries have been processed and finalised.

Delivery of exhibits

All Art, Craft, People with Disability, Photography, Decorated Cakes, Preserves and Junior/Schools exhibits to be delivered:

Tuesday 5 September 2023, 12:00pm-7:00pm.

All Cookery (including Junior) exhibits to be delivered:

Saturday 16 September 2023, 9:00am-12:00pm.

Deliver to:

Makers Pavilion, Melbourne Showgrounds
Gate 5 Langs Road, Ascot Vale VIC 3032

Delivery of exhibits by courier or post

Please address your parcel to:

Art, Craft & Cookery
Melbourne Royal, Melbourne Showgrounds
Gate 5, Langs Road
Ascot Vale VIC 3032

Parcels must arrive by:

Friday 25th August 2023

Late post deliveries will not be granted entry into the competition, and will not be refunded.

When sending exhibits, ensure you have posted via registered post, and keep your tracking number. Melbourne Royal is not responsible for items lost in the post.

Display

If the number of exhibits exceeds the space available, Melbourne Royal reserves the right to display a selection of exhibits.

All exhibits will remain on site for the duration of the Show.

Collection of exhibits

Exhibitors, or their agent, collecting exhibits must present the identification portion of exhibit ticket to Pavilion staff in the Art, Craft & Cookery Pavilion.

Collect exhibits from:

Makers Pavilion, Melbourne Showgrounds
Gate 5 Langs Road, Ascot Vale VIC 3032



Entry Process

Collection dates

All exhibits to be collected on Tuesday 3 October 2023, 12:00pm-7:00pm.

After this time Melbourne Royal will dispose of any remaining exhibits.

Please note for perishable exhibits: Only decorated cakes, chocolate, fruit cakes and preserves 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 other food items (cakes, scones, biscuits, slices, muffins, confectionery) are disposed of during/end of Show and are NOT returned.

Return by post or courier

- Dispatch details must be completed as part of the entry form.
- All fees must be paid in full to ensure entry is returned by post.
- Handling fee (non-refundable): \$26.00 for the first item and \$3.00 per item thereafter, inclusive of postage and packaging costs.
- Only cheques, money orders and payment by Visa or Mastercard accepted.
- Stamps and pre-paid packaging are not acceptable.
- Large or heavy items must be collected:
 - Large items, over 1.2m x 1.2m, will not be posted or couriered.
 - Heavy items, over 5kg, will not be posted or couriered.
- Exhibits not collected within the specified times will be disposed of following the Show.
- No cakes returned by mail/courier.

The Popular Choice Award

SPOTLIGHT

PCA1S – THE POPULAR CHOICE AWARD

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

PRIZE: 1ST ROSETTE

PRIZE: 1ST GIFT VOUCHER VALUE \$200 SUPPORTED BY
SPOTLIGHT

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.

PRIZE: 1ST ROSETTE

PRIZE: 1ST GIFT VOUCHER VALUE \$50 SUPPORTED BY
SPOTLIGHT



Spread the Warmth with *KOGO*



knit • one • give • one

KOGO is entirely run by a team of dedicated volunteers with over 12,000 generous knitters and crocheters across Australia. We love that our knitted garments provide some physical warmth, as well as giving an emotional boost because the recipient knows they have been hand-made with love by a community that cares. We distribute donated hand-made blankets, garments and toys to over 340 Community Partner Organisations which are registered not for profits. Working with these groups ensures that the knitted and crocheted items reach the most vulnerable and disadvantaged in our community.

Entry Fees

\$0.00 Member, \$0.00 Non Member

Number of Entries

Exhibitors may enter as many pairs of mittens/gloves 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 HANDS FOR KOGO

Mittens and gloves may be knitted, crocheted, embroidered, embellished. Any style or design. Must be wearable.

Use your creativity to design a pair of mittens or gloves that will capture the attention of Show patrons, who will have the opportunity to vote for their favourite entry.

PRIZE: 1ST ROSETTE

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.

PRIZE: 1ST ROSETTE



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Live Judging

Entry Fees

\$12.00 Member, \$16.00 Non Member

Enter the live judging classes and see your work judged in front of a live audience eager to hear what makes an exhibit ribbon worthy.

Number of Entries

One entry per exhibitor.

LJC1 – APPLE PIE

Enter your family favourite recipe and watch as it's judged live on stage in the Makers Pavilion.

ENTRY: Exhibitors in this class will receive one general admission ticket to enter the Melbourne Royal Show on the nominated Live Judging day.

NOTE: Exhibit must be presented in disposable pie case. Exhibits will be judged on taste and appearance.

DELIVERY: All LJC1 exhibits to be delivered to: Inspiration Space, Makers Pavilion, Melbourne Showgrounds, Epsom Road, Ascot Vale VIC 3032 on Sunday 24th September 2023, 10:00am – 10:45am. Judging will take place at 11:00am.

DISPLAY: Exhibits will not be displayed and will be disposed of after judging.

SPOTLIGHT

PRIZE: 1ST ROSETTE

PRIZE: 1ST GIFT VOUCHER VALUE \$250 SUPPORTED BY SPOTLIGHT

LJC2 – DECORATED CAKE

Enter a decorated cake on a 10 inch (25cm) board. Watch as it's judged live on stage in the Makers Pavilion.

ENTRY: Exhibitors in this class will receive one general admission ticket to enter the Melbourne Royal Show on the nominated Live Judging day.

DELIVERY: All LJC2 exhibits to be delivered to: Inspiration Space, Makers Pavilion, Melbourne Showgrounds, Epsom Road, Ascot Vale VIC 3032 on Saturday 23rd September 2023, 10:00am – 10:45am. Judging will take place at 11:00am.

DISPLAY: Exhibits will not be displayed and will be collected on the day.

PRIZE: 1ST ROSETTE

LJC3 – MILLINERY

Enter your fabulous creation and watch as it's judged live on stage in the Makers Pavilion.

ENTRY: Exhibitors in this class will receive one general admission ticket to enter the Melbourne Royal Show on the nominated Live Judging day.

NOTE: Indicate front of the article with a blank label or tag inside the crown. Exhibits will be tried on and judged on wearability as well as appearance.

DELIVERY: All LJC3 exhibits to be delivered to: Inspiration Space, Makers Pavilion, Melbourne Showgrounds, Epsom Road, Ascot Vale VIC 3032 on Sunday 1st October 2023, 10:00am – 10:45am. Judging will take place at 11:00am.

DISPLAY: Exhibits will not be displayed and will be returned to the exhibitor after judging.

SPOTLIGHT

PRIZE: 1ST ROSETTE

PRIZE: 1ST GIFT VOUCHER VALUE \$250 SUPPORTED BY SPOTLIGHT

LJC4 – JUNIOR REPURPOSE AND UPCYCLE CHALLENGE (YEAR 7–12)

Repurpose a used item of clothing, to a 3D functional item. Watch as it's judged live on stage in the Makers Pavilion.

ENTRY: Exhibitors in this class will receive one general admission ticket to enter the Melbourne Royal Show on the nominated Live Judging day.

NOTE: Exhibit must be presented with an explanation of no more than 250 words detailing the original material, equipment used and the function of the new creation. Exhibits will be judged on technique and appearance.

DELIVERY: All LJC4 exhibits to be delivered to: Inspiration Space, Makers Pavilion, Melbourne Showgrounds, Epsom Road, Ascot Vale VIC 3032 on Saturday 30th September 2023, 10:00am – 10:45am. Judging will take place at 11:00am.

DISPLAY: Exhibits will not be displayed, and can be collected on the day, or post-Show during collection.

SPOTLIGHT

PRIZE: 1ST ROSETTE

PRIZE: 1ST GIFT VOUCHER VALUE \$250 SUPPORTED BY SPOTLIGHT



Have a Go

Entry Fees

\$7.00 Member, \$7.00 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.

PRIZE: 1ST ROSETTE

HAV2 – FIRST TIME BAKING

Enter a new recipe for you that has become a favourite. 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.

MCKENZIE'S
FOR EVERY DAY SINCE 1852

PRIZE: 1ST ROSETTE

PRIZE: 1ST GIFT PARCEL VALUE \$250 SUPPORTED BY
MCKENZIE'S FOODS

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.



PRIZE: 1ST ROSETTE

PRIZE: 1ST GIFT PARCEL VALUE \$39.99 SUPPORTED BY
FOWLERS

HAV4 – NO BAKE COOKERY

Try your hand at no bake cookery such as a lemon slice or rum balls! Make a slice or no-bake recipe using any tin, shape or flavour. May be iced or uniced.

Tell us in a few sentences why you love 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.



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

PRIZE: 1ST VALUE \$1,000 SUPPORTED BY

DIANA GIBSON AO

PRIZE: 1ST ROSETTE

ART2 – FIGURATIVE 2D ARTWORK

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

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

PRIZE: 1ST VALUE \$250, 2ND VALUE \$150, 3RD VALUE \$50 SUPPORTED BY **DIANA GIBSON AO**

ART3 – STILL LIFE 2D ARTWORK

Any medium, including mixed media.

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

PRIZE: 1ST VALUE \$250, 2ND VALUE \$150, 3RD VALUE \$50 SUPPORTED BY **DIANA GIBSON AO**

ART4 – RURAL, URBANSCAPE OR SEASCAPE 2D ARTWORK

Any medium, including mixed media.

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

PRIZE: 1ST VALUE \$250, 2ND VALUE \$150, 3RD VALUE \$50 SUPPORTED BY **DIANA GIBSON AO**

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.

PRIZE: 1ST VALUE \$250, 2ND VALUE \$100, 3RD VALUE \$50 SUPPORTED BY **DIANA GIBSON AO**

ART7 – PRINTMAKING – INTAGLIO

Printmaking on paper using Intaglio method (engraving, etching, drypoint, mezzotint, aquatint, lithography). Prints must be suitably framed to be hung.

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

PRIZE: 1ST VALUE \$250, 2ND VALUE \$100, 3RD VALUE \$50 SUPPORTED BY **DIANA GIBSON AO**

ART8 – SMALL SCULPTURAL WORK

Any medium, including mixed media.

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

PRIZE: 1ST VALUE \$150 SUPPORTED BY **DIANA GIBSON AO**

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.

SPOTLIGHT

PRIZE: 1ST VALUE \$50 SUPPORTED BY **DIANA GIBSON AO**

PRIZE: 1ST GIFT VOUCHER VALUE \$50 SUPPORTED BY **SPOTLIGHT**



2023 Melbourne Royal Art, Craft & Cookery 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
-

ART11 – ART – TELL YOUR STORY

Submit a video of no more than 1 minute featuring your art piece. Your video must include:

- Imagery of your person and your own voice
- Dialogue including the inspiration behind your piece, materials used and why you love your medium

Note: This video will be displayed at the Melbourne Royal Show in the pavilion.

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

PRISM IMAGING

Fine Art Printing and Framing
Est 1989

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

PRIZE: 1ST ROSETTE

PRIZE: 1ST VALUE \$500, GIFT VOUCHER VALUE \$500 AND WINNING IMAGE FRAMED SUPPORTED BY PRISM IMAGING

PHY2 – PORTRAIT – PEOPLE

Colour or black and white.

PRIZE: 1ST GIFT VOUCHER VALUE \$250 SUPPORTED BY PRISM IMAGING

PHY3 – PORTRAIT – ANIMAL

Colour or black and white.

PRIZE: 1ST GIFT VOUCHER VALUE \$250 SUPPORTED BY PRISM IMAGING

PHY4 – ARCHITECTURE / CONSTRUCTION

Colour or black and white.

PRIZE: 1ST GIFT VOUCHER VALUE \$250 SUPPORTED BY PRISM IMAGING

PHY5 – NATURAL ENVIRONMENT

Colour or black and white.

PRIZE: 1ST GIFT VOUCHER VALUE \$250 SUPPORTED BY PRISM IMAGING

PHY6 – EXPERIMENTAL PHOTOGRAPHY

Colour or black and white.

PRIZE: 1ST GIFT VOUCHER VALUE \$250 SUPPORTED BY PRISM IMAGING

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.

PRIZE: 1ST GIFT VOUCHER VALUE \$250 SUPPORTED BY PRISM IMAGING



Craft Competition

SPOTLIGHT

Entry Fees

\$12.00 Member, \$16.00 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

PRIZE: 1ST ROSETTE

PRIZE: 1ST GIFT VOUCHER VALUE \$1,000 SUPPORTED BY SPOTLIGHT

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, CRA153 – CRA160, CRA162 – CRA172

PRIZE: ROSETTE, TROPHY

PRIZE: GIFT VOUCHER VALUE \$450 SUPPORTED BY SPOTLIGHT

CREATIVE DESIGN CHALLENGE

SPOTLIGHT

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.

PRIZE: 1ST GIFT VOUCHER VALUE \$150 SUPPORTED BY SPOTLIGHT

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.

PRIZE: 1ST GIFT VOUCHER VALUE \$150 SUPPORTED BY SPOTLIGHT

BASKETRY

NOTE: Not to exceed 70cm x 70cm in any direction including handles.

CRA5S – BEST EXHIBIT BASKETRY

Eligible Classes: CRA6 – CRA10

SPOTLIGHT

PRIZE: 1ST ROSETTE

PRIZE: 1ST GIFT VOUCHER VALUE \$250 SUPPORTED BY SPOTLIGHT



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.

CRA6 – NOVICE BASKETRY WOVEN

Natural and/or synthetic fibres.

CRA7 – NOVICE BASKETRY COILED

Natural and/or synthetic fibres.

OPEN



Competition open to all.

CRA8 – BASKETRY WOVEN

Natural and/or synthetic fibres.

PRIZE: 1ST GIFT VOUCHER VALUE \$50 SUPPORTED BY SPOTLIGHT

CRA9 – BASKETRY COILED

Natural and/or synthetic fibres.

PRIZE: 1ST GIFT VOUCHER VALUE \$50 SUPPORTED BY SPOTLIGHT

CRA10 – BASKETRY FREEFORM/CREATIVE

Using alternative techniques. Natural and/or synthetic fibres.

PRIZE: 1ST GIFT VOUCHER VALUE \$50 SUPPORTED BY SPOTLIGHT

BEADING



Bead Society of Victoria
FOR ALL AUSTRALIAN BEADERS

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.

PRIZE: 1ST VALUE \$150, 2ND VALUE \$100 SUPPORTED BY BEAD SOCIETY OF VICTORIA

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.

PRIZE: 1ST VALUE \$150, 2ND VALUE \$100 SUPPORTED BY BEAD SOCIETY OF VICTORIA

BOOKBINDING

CRA14S – BEST EXHIBIT BOOK BINDING

Eligible Classes: CRA15 – CRA17



PRIZE: 1ST ROSETTE

PRIZE: 1ST VALUE \$250 SUPPORTED BY LEFFLER

CRA15 – TRADITIONAL WESTERN BINDING

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



PRIZE: 1ST VALUE \$100 SUPPORTED BY RUTHERFORD FINE LEATHER BINDING PTY LTD

PRIZE: 2ND VALUE \$75, 3RD VALUE \$50 SUPPORTED BY BOOKBINDING VICTORIA



MELBOURNE
ROYAL
ART, CRAFT & COOKERY
COMPETITION

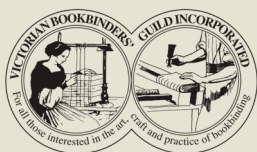
Schedule 2023

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Craft Competition

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.



PRIZE: 1ST VALUE \$100 SUPPORTED BY **RUTHERFORD FINE LEATHER BINDING PTY LTD**
PRIZE: 2ND VALUE \$75, 3RD VALUE \$50 SUPPORTED BY **BOOKBINDING VICTORIA**

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.



PRIZE: 1ST VALUE \$100, 2ND VALUE \$75, 3RD VALUE \$50 SUPPORTED BY **BOOKBINDING VICTORIA**
PRIZE: 1ST VALUE \$50 SUPPORTED BY **LEFFLER**

CERAMICS

NOTE: Not to exceed 35cm in any direction.

CRA18S – BEST EXHIBIT CERAMICS

Eligible Classes: CRA19, CRA20



PRIZE: 1ST ROSETTE
PRIZE: 1ST GIFT VOUCHER VALUE \$250 SUPPORTED BY **SPOTLIGHT**

CRA19 – CERAMICS – FUNCTIONAL ITEM

Made using any clay forming, firing or glazing technique. Work must be original and entirely handmade by the exhibitor. The use of a firing service is permitted if exhibitor does not have personal access to a kiln.

NOTE: Not to exceed 35cm in any direction. No commercial moulds or prefabricated components will be permitted.

CRA20 – CERAMICS – NON-FUNCTIONAL ITEM

Made using any clay forming, firing or glazing technique. Work must be original and entirely handmade by the exhibitor. The use of a firing service is permitted if exhibitor does not have personal access to a kiln.

NOTE: Not to exceed 35cm in any direction. No commercial moulds or prefabricated components will be permitted.

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



PRIZE: 1ST ROSETTE
PRIZE: 1ST GIFT VOUCHER VALUE \$250 SUPPORTED BY **SPOTLIGHT**

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.

CRA23 – NOVICE CROCHET HOMEWARES

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

CRA24 – NOVICE CROCHET ACCESSORIES

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

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.

SPOTLIGHT

PRIZE: 1ST GIFT VOUCHER VALUE \$100 SUPPORTED BY SPOTLIGHT

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



PRIZE: 1ST VALUE \$250 SUPPORTED BY THE EMBROIDERERS GUILD, VICTORIA

PRIZE: 1ST TROPHY SUPPORTED BY CHRISTINA DESPOTERIS OAM

PRIZE: 1ST ROSETTE

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

PRIZE: 1ST VALUE \$50 SUPPORTED BY CHRISTINA DESPOTERIS OAM

CRA34 – NOVICE SURFACE STITCH EMBROIDERY

PRIZE: 1ST VALUE \$50 SUPPORTED BY CHRISTINA DESPOTERIS OAM

CRA35 – NOVICE SAMPLER CHALLENGE

Create a commemorative sampler marking a special occasion using own design. Can be created using any embroidery technique.

PRIZE: 1ST VALUE \$50 SUPPORTED BY CHRISTINA DESPOTERIS OAM



Craft Competition

OPEN

OPEN: Competition open to all.

CRA36 – CROSS STITCH ON AIDA CLOTH

PRIZE: 1ST VALUE \$50 SUPPORTED BY
CHRISTINA DESPOTERIS OAM

CRA37 – SURFACE STITCH EMBROIDERY

CRA38 – CREWEL EMBROIDERY

PRIZE: 1ST VALUE \$50 SUPPORTED BY
CHRISTINA DESPOTERIS OAM

CRA39 – CROSS STITCH ON ANY EVEN WEAVE FABRIC

PRIZE: 1ST VALUE \$50 SUPPORTED BY
CHRISTINA DESPOTERIS OAM

CRA40 – CREATIVE EMBROIDERY

May include the use of mixed media and/or free machine embroidery. May include 3D items.

PRIZE: 1ST VALUE \$50 SUPPORTED BY
CHRISTINA DESPOTERIS OAM

CRA41 – BEADWORK

PRIZE: 1ST VALUE \$50 SUPPORTED BY
CHRISTINA DESPOTERIS OAM

CRA42 – STUMP WORK OR RAISED EMBROIDERY

PRIZE: 1ST VALUE \$50 SUPPORTED BY
CHRISTINA DESPOTERIS OAM

CRA43 – METAL THREAD EMBROIDERY

PRIZE: 1ST VALUE \$50 SUPPORTED BY
CHRISTINA DESPOTERIS OAM

CRA44 – BLACKWORK

On evenweave fabric.

SPOTLIGHT

PRIZE: 1ST GIFT VOUCHER VALUE \$50 SUPPORTED BY
SPOTLIGHT

CRA45 – CUTWORK / PULLED THREAD / DRAWN THREAD

CRA46 – SAMPLER CHALLENGE

Create a commemorative sampler marking a special occasion. Can be created using any embroidery technique.

PRIZE: 1ST VALUE \$50 SUPPORTED BY
CHRISTINA DESPOTERIS OAM

FELTING

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

CRA47S – BEST EXHIBIT FELTING

Eligible Classes: CRA48A – CRA51

SPOTLIGHT

PRIZE: 1ST ROSETTE

PRIZE: 1ST GIFT VOUCHER VALUE \$250 SUPPORTED BY
SPOTLIGHT

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.

PRIZE: 1ST \$50, ROSETTE SUPPORTED BY
KATHLEEN GRASS

OPEN

OPEN: Competition open to all.

CRA48 – CREATIVE FELT CHALLENGE – CELEBRATING AGRICULTURE

Felt an agricultural animal, such as a Chook, Alpaca or Dog using at least 50% Australian Alpaca fibre. May incorporate other textile techniques and/or materials.



SALLY RIDGWAY
DESIGNS IN FELT & FIBRE

PRIZE: 1ST VALUE \$50 SUPPORTED BY **SALLY RIDGWAY**



**MELBOURNE
ROYAL**
ART, CRAFT & COOKERY
COMPETITION

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Craft Competition

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.



PRIZE: 1ST VALUE \$50 SUPPORTED BY **KRAFTKOLOUR**

CRA50 – FELTED HOMEWARES

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



PRIZE: 1ST VALUE \$50 SUPPORTED BY **KRAFTKOLOUR**

CRA51 – NEEDLE FELTING

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



SALLY RIDGWAY
DESIGNS IN FELT & FIBRE

PRIZE: 1ST GIFT VOUCHER VALUE \$50 SUPPORTED BY **SPOTLIGHT**

PRIZE: 1ST VALUE \$50 SUPPORTED BY **SALLY RIDGWAY**

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: CRA53 – CRA55

PRIZE: 1ST VALUE \$200 SUPPORTED BY **DIANA GIBSON AO**

PRIZE: 1ST ROSETTE

PRIZE: 1ST ONE YEAR'S MEMBERSHIP VALUE \$50 SUPPORTED BY **THE SOCIETY OF FOLK & DECORATIVE ARTISTS OF VICTORIA INC**

OPEN

OPEN: Competition open to all.

CRA53 – CREATIVE CHALLENGE – CELEBRATING AGRICULTURAL HERITAGE

Create a themed piece to honor the heritage of your local agricultural region or Show.

CRA54 – DECORATIVE

Including Christmas and Australian Themes.

CRA55 – TRADITIONAL

JEWELLERY

CRA56S – BEST EXHIBIT JEWELLERY

Eligible Classes: CRA57



PRIZE: 1ST ROSETTE

PRIZE: 1ST GIFT VOUCHER VALUE \$250 SUPPORTED BY **SPOTLIGHT**

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.

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



PRIZE: 1ST ROSETTE

PRIZE: 1ST GIFT VOUCHER VALUE \$250 SUPPORTED BY **SPOTLIGHT**



MELBOURNE
ROYAL
ART, CRAFT & COOKERY
COMPETITION

Schedule 2023

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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.

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.

CRA60 – NOVICE KNITTED GARMENT

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

CRA61 – NOVICE KNITTED ACCESSORIES

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

CRA62 – NOVICE KNITTED HOMEWARES

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

CRA63 – NOVICE SOCK KNITTING BY HAND

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

PRIZE: 1ST VALUE \$50 SUPPORTED BY **DIANA GIBSON AO**

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.

CRA65 – SCARF CHALLENGE – CELEBRATING AGRICULTURE

Create a hand-knitted scarf using alpaca yarn. Yarn must contain at least 50% alpaca. Attach ball bands (or fibre samples for handspun).

CRA66 – KNITTED BABY WEAR

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

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).

CRA68 – KNITTED SHAWL

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

SPOTLIGHT

PRIZE: 1ST GIFT VOUCHER VALUE \$50 SUPPORTED BY **SPOTLIGHT**

CRA69 – KNITTED ACCESSORIES

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

CRA70 – KNITTED HOMEWARES

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

CRA71 – SOCK KNITTING BY HAND

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

PRIZE: 1ST VALUE \$50 SUPPORTED BY **DIANA GIBSON AO**

KNITTING BY MACHINE

CRA72S – BEST EXHIBIT KNITTING BY MACHINE

Eligible Classes: CRA73 – CRA76

SPOTLIGHT

PRIZE: 1ST ROSETTE

PRIZE: 1ST GIFT VOUCHER VALUE \$250 SUPPORTED BY **SPOTLIGHT**



Craft Competition

CRA73 – MACHINE KNITTED MIXED MEDIA ARTICLE

Must be at least 70% machine knitted. May incorporate any surface embellishment, beading, stitch, felting etc. Any yarn or fibre.



PRIZE: 1ST VALUE \$50 SUPPORTED BY MACHINE KNITTERS ASSOCIATION OF VICTORIA INC

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.



PRIZE: 1ST VALUE \$50 SUPPORTED BY MACHINE KNITTERS ASSOCIATION OF VICTORIA INC

CRA75 – MACHINE KNITTED ACCESSORIES

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



PRIZE: 1ST VALUE \$50 SUPPORTED BY MACHINE KNITTERS ASSOCIATION OF VICTORIA INC

CRA76 – MACHINE KNITTED HOMEWARES

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



PRIZE: 1ST VALUE \$50 SUPPORTED BY MACHINE KNITTERS ASSOCIATION OF VICTORIA INC

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

SPOTLIGHT

PRIZE: 1ST ROSETTE

PRIZE: 1ST GIFT VOUCHER VALUE \$250 SUPPORTED BY SPOTLIGHT

CRA78 – TATTING

PRIZE: 1ST DIANA ECKETT MEMORIAL MEDALLION SUPPORTED BY THE TATTERS' GUILD OF AUSTRALIA (VICTORIAN BRANCH) INC

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

LEFFLER 
SADDLERY & CRAFT

PRIZE: 1ST ROSETTE

PRIZE: 1ST VALUE \$250 SUPPORTED BY LEFFLER

CRA82 – LEATHERWORK – SMALL ARTICLE

Item may be tooled, carved and/or stamped.

Size: Not to exceed 30cm in any direction.

LEFFLER 
SADDLERY & CRAFT

PRIZE: 1ST VALUE \$50 SUPPORTED BY LEFFLER

CRA83 – LEATHERWORK – CUSTOM FOOTWEAR

LEFFLER 
SADDLERY & CRAFT

PRIZE: 1ST VALUE \$50 SUPPORTED BY LEFFLER



MELBOURNE
ROYAL
ART, CRAFT & COOKERY
COMPETITION

Schedule 2023

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Craft Competition

CRA84 – LEATHERWORK – FASHION ACCESSORY

Any leatherwork technique.

Size: not to exceed 100cm in length.



PRIZE: 1ST VALUE \$50 SUPPORTED BY LEFFLER

CRA85 – LEATHERWORK – BAG HANDSTITCHED

Bag may be plain or decorated.

Size: Not to exceed 45cm in any direction.



PRIZE: 1ST VALUE \$50 SUPPORTED BY LEFFLER

CRA86 – LEATHERWORK – BAG MACHINE STITCHED

Bag may be plain or decorated.

Size: Not to exceed 45cm in any direction.



PRIZE: 1ST VALUE \$50 SUPPORTED BY LEFFLER

CRA87 – LEATHERWORK – PLAITED ARTICLE



PRIZE: 1ST \$50 SUPPORTED BY LEFFLER

CRA88 – LEATHERWORK – INNOVATIVE

Any technique.

Size: Not to exceed 45cm in any direction.

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

PRIZE: 1ST ROSETTE

CRA90 – MARQUETRY / WOOD INLAY

Any design, applied or pictorial.

PRIZE: 1ST VALUE \$60, 2ND VALUE \$30, 3RD VALUE \$20
SUPPORTED BY MARQUETRY SOCIETY OF VICTORIA

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



PRIZE: 1ST ROSETTE

PRIZE: 1ST GIFT VOUCHER VALUE \$250 SUPPORTED BY SPOTLIGHT

CRA92 – WINTER MILLINERY

Handmade hat or headpiece using any method or materials.



PRIZE: 1ST VALUE \$50 SUPPORTED BY MILLINERY AUSTRALIA

CRA93 – FORMAL HEADWEAR

Special occasion handmade hat or headpiece.



PRIZE: 1ST VALUE \$50 SUPPORTED BY MILLINERY AUSTRALIA

CRA94 – SPRING MILLINERY

Handmade hat or headpiece using any method or materials.



PRIZE: 1ST VALUE \$50 SUPPORTED BY MILLINERY AUSTRALIA

Craft Competition

CRA95 – MILLINERY TRIM

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



PRIZE: 1ST VALUE \$50 SUPPORTED BY **MILLINERY AUSTRALIA**

CRA96 – THEMED WEARABLE ART – SPRINGTIME RACING

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



PRIZE: 1ST VALUE \$50 SUPPORTED BY **MILLINERY AUSTRALIA**

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



PRIZE: 1ST VALUE \$250 SUPPORTED BY **MILLINERY AUSTRALIA**

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

PRIZE: 1ST ROSETTE

CRA99S – ALAN BARRINGER MEMORIAL AWARD FOR BEST EXHIBIT OPEN TAPESTRY

Eligible Classes: CRA101 – CRA104



PRIZE: 1ST ROSETTE

PRIZE: 1ST VALUE \$200 SUPPORTED BY **THE NEEDLEWORK TAPESTRY GUILD OF VICTORIA INC**

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).

PRIZE: 1ST VALUE \$100 SUPPORTED BY **THE NEEDLEWORK TAPESTRY GUILD OF VICTORIA INC**

CRA102 – OPEN PICTURE IN ANY STITCH OR COMBINATION OF STITCHES

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

PRIZE: 1ST VALUE \$100 SUPPORTED BY **THE NEEDLEWORK TAPESTRY GUILD OF VICTORIA INC**

Craft Competition

CRA103 – OPEN ARTICLE IN ANY STITCH OR COMBINATION OF STITCHES

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

PRIZE: 1ST VALUE \$100 SUPPORTED BY THE NEEDLEWORK TAPESTRY GUILD OF VICTORIA INC

CRA104 – OPEN PICTURE OR ARTICLE IN TENT/CONTINENTAL STITCH

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

PRIZE: 1ST VALUE \$100 SUPPORTED BY THE NEEDLEWORK TAPESTRY GUILD OF VICTORIA INC

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

SPOTLIGHT

PRIZE: 1ST ROSETTE

PRIZE: 1ST GIFT VOUCHER VALUE \$250 SUPPORTED BY SPOTLIGHT

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.

CRA108 – HANDMADE PAPER

Make 3 pieces of paper. Maximum size A4. Paper will be judged on consistency and creativity. Embedded items allowed.

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.

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

SPOTLIGHT

PRIZE: 1ST ROSETTE

PRIZE: 1ST GIFT VOUCHER VALUE \$250 SUPPORTED BY SPOTLIGHT

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.



Craft Competition

CRA114 – NOVICE QUILT CHALLENGE – CELEBRATING AGRICULTURAL HERITAGE

Patchwork quilt, must be hand quilted. Quilts may be hand or machine pieced by the exhibitor, created to honor the heritage of your local agricultural region or Show.

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

CRA118 – QUILT CHALLENGE – CELEBRATING AGRICULTURAL HERITAGE

Patchwork hand or machine pieced, quilted by exhibitor, created to honor the heritage of your local agricultural region or Show.

SPOTLIGHT

PRIZE: 1ST GIFT VOUCHER VALUE \$150 SUPPORTED BY **SPOTLIGHT**

CRA119 – APPLIQUE HAND OR MACHINE PIECED

Minimum 50% applique.

CRA120 – ART QUILT

CRA121 – CRAZY PATCHWORK

Any item.

CRA122 – CRAZY PATCHWORK LAP RUG CHALLENGE

Crazy Patchwork is not traditionally quilted therefore the internal batting of the quilt sandwich is not required but is accepted. However, work must have backing fabric and binding.

Size: Not to exceed 125cm x 150cm.

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.

PORCELAIN ART / CHINA PAINTING

NOTE: Articles not to exceed 50cm x 60cm including frames. Pictures must be presented ready to hang. Large items such as tables and lamps will not be accepted. China must be hand painted; decals and transfers are not acceptable, including decals or transfers used as a guide for raised paste or gold. All painting and decoration must be kiln fired. Commercially ground and/or gilded articles not accepted.

CRA124S – ISABEL TROUTBECK MEMORIAL AWARD FOR BEST EXHIBIT PORCELAIN ART / CHINA PAINTING

Eligible Classes: CRA125 – CRA128

PRIZE: 1ST VALUE \$250 SUPPORTED BY **EDWARD, GARRY AND KEITH TROUTBECK**
PRIZE: 1ST ROSETTE

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.

CRA125 – NOVICE PORCELAIN ART / CHINA PAINTING

Any article.

PRIZE: 1ST VALUE \$25 SUPPORTED BY **DIANA GIBSON AO**

OPEN

OPEN: Competition open to all.

CRA126 – BIRDS AND ANIMALS DESIGN

No sets allowed.

CRA127 – ANY DESIGN OTHER THAN BIRDS AND ANIMALS

No sets allowed.

PRIZE: 1ST VALUE \$25 SUPPORTED BY **DIANA GIBSON AO**

CRA128 – INNOVATIVE

Sets allowed, up to six pieces per set with multi techniques and/or textures. May include raised paste, enamel work or glass.

PRIZE: 1ST VALUE \$25 SUPPORTED BY **DIANA GIBSON AO**



Craft 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 and Show.

CRA129 – MASTERS PORCELAIN ART

Sets allowed, three pieces per set. Open to exhibitors who have won a 1st prize in Porcelain Art/China Painting at any Royal Show. Please state qualifying year and Show.

PRIZE: 1ST \$100, 2ND \$50, 3RD \$30 SUPPORTED BY AUSTRALASIAN PORCELAIN ART TEACHERS (VIC) INC

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 – CRA148

SPOTLIGHT

PRIZE: 1ST ROSETTE

PRIZE: 1ST GIFT VOUCHER VALUE \$250 SUPPORTED BY SPOTLIGHT

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.

CRA132 – NOVICE TEXTILE ACCESSORIES

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

CRA133 – NOVICE TEXTILE CASUAL WEAR

For children or adults. Any material or sewing technique.

CRA134 – NOVICE TEXTILE FORMAL WEAR OR COSTUME

For children or adults. Any material or sewing technique.

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.

SPOTLIGHT

PRIZE: 1ST GIFT VOUCHER VALUE \$100 SUPPORTED BY SPOTLIGHT

CRA136 – NOVICE CREATIVE CHALLENGE – FUN FAT QUARTER PROJECT

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

SPOTLIGHT

PRIZE: 1ST GIFT VOUCHER VALUE \$100 SUPPORTED BY SPOTLIGHT

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.

CRA138 – NOVICE – 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.

LEFFLER  SADDLERY & CRAFT

PRIZE: 1ST VALUE \$150 SUPPORTED BY LEFFLER

CRA139 – NOVICE REPURPOSED FASHION

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

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PRIZE: 1ST BOOK VALUE \$35 SUPPORTED BY MODERNMENDING.COM

Craft Competition

OPEN

OPEN: Competition open to all.

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.

CRA142 – TEXTILE CASUAL WEAR

For children or adults. Any material or sewing technique.

CRA143 – TEXTILE FORMAL WEAR 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.

SPOTLIGHT

PRIZE: 1ST GIFT VOUCHER VALUE \$150 SUPPORTED BY SPOTLIGHT

CRA145 – CREATIVE CHALLENGE – FUN FAT QUARTER PROJECT

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

SPOTLIGHT

PRIZE: 1ST GIFT VOUCHER VALUE \$150 SUPPORTED BY SPOTLIGHT

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.

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.



PRIZE: 1ST VALUE \$100 SUPPORTED BY LEFFLER

CRA148 – REPURPOSED FASHION

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



PRIZE: 1ST BOOK VALUE \$35 SUPPORTED BY MODERNMENDING.COM

WEAVING

CRA149S – BEST EXHIBIT WEAVING

Eligible Classes: CRA150, CRA151



Thames & Hudson

PRIZE: 1ST ROSETTE

PRIZE: 1ST VALUE \$300 SUPPORTED BY RAMONA BARRY

PRIZE: 1ST BOOK VALUE \$100 SUPPORTED BY THAMES & HUDSON AUSTRALIA

CRA150 – LOOM WEAVING – SCARF

Hand woven scarf using any technique. Judged on technique, creativity and wearability.



Thames & Hudson

PRIZE: 1ST VALUE \$100 SUPPORTED BY RAMONA BARRY

PRIZE: 1ST BOOK VALUE \$100 SUPPORTED BY THAMES & HUDSON AUSTRALIA

CRA151 – TAPESTRY WEAVING – WALL HANGING

Judged on design, skill and creativity.

Size: Not to exceed 100cm in any direction.



Thames & Hudson

PRIZE: 1ST \$100 SUPPORTED BY RAMONA BARRY

PRIZE: 1ST BOOK SUPPORTED BY THAMES & HUDSON AUSTRALIA



2023 Melbourne Royal Art, Craft & Cookery Competition

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



PRIZE: 1ST ROSETTE

PRIZE: 1ST GIFT VOUCHER VALUE \$250 SUPPORTED BY SPOTLIGHT

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.

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.

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.

CRA157 – BEARS UNDRESSED

With minimal accessories.

Size: Not to exceed 65cm in any direction.

CRA158 – HANDMADE DOLL – SOFT

Any technique and medium.

CRA159 – HANDMADE DOLL – STRUCTURE

Any technique and medium.

CRA160 – AGRICULTURAL ANIMAL

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

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



VICTORIAN WOOD
WORKERS ASSOCIATION

PRIZE: 1ST ROSETTE

PRIZE: 1ST VALUE \$250 SUPPORTED BY VICTORIAN
WOODWORKERS ASSOCIATION

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.

CRA163 – NOVICE BOX MAKING

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

CRA164 – NOVICE WOODCARVING

All disciplines.

CRA165 – NOVICE WOOD TURNING

Article comprised mainly of turned components.



2023 Melbourne Royal Art, Craft & Cookery Competition

OPEN

OPEN: Competition open to all.

CRA166 – ARTICLE OF WOODCRAFT

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



VICTORIAN WOOD
WORKERS ASSOCIATION

**PRIZE: 1ST VALUE \$100 SUPPORTED BY VICTORIAN
WOODWORKERS ASSOCIATION**

CRA167 – ARTICLE OF WOODCRAFT

Decorated with metal and/or other materials.

CRA168 – BOX MAKING

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



VICTORIAN WOOD
WORKERS ASSOCIATION

**PRIZE: 1ST VALUE \$100 SUPPORTED BY VICTORIAN
WOODWORKERS ASSOCIATION**

CRA169 – WOODCARVING THREE-DIMENSIONAL/ SCULPTURAL

CRA170 – WOODCARVING OTHER



VICTORIAN WOOD
WORKERS ASSOCIATION

**PRIZE: 1ST VALUE \$100 SUPPORTED BY VICTORIAN
WOODWORKERS ASSOCIATION**

CRA171 – WOOD TURNING

Article comprised mainly of turned components.



VICTORIAN WOOD
WORKERS ASSOCIATION

**PRIZE: 1ST VALUE \$100 SUPPORTED BY VICTORIAN
WOODWORKERS ASSOCIATION**

CRA172 – AGRICULTURAL ANIMAL

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



Cookery Competition

Entry Fees

\$12.00 Member, \$16.00 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 2023 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

MCKENZIE'S
FOR EVERY DAY SINCE 1852

PRIZE: 1ST ROSETTE

PRIZE: 1ST VALUE \$1,000, 2ND VALUE \$750, 3RD VALUE \$250 SUPPORTED BY MCKENZIE'S FOODS

CKY2S – BEST IN SHOW COOKERY

Eligible Classes: CKY4S, CKY5S

SPOTLIGHT

PRIZE: 1ST ROSETTE

PRIZE: 1ST GIFT VOUCHER VALUE \$1,000 SUPPORTED BY SPOTLIGHT

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 – CKY38, CKY40 – CKY52, CKY54 – CKY56, CKY58 – CKY62, CKY64 – CKY67, CKY69 – CKY73

PRIZE: ROSETTE

PRIZE: CHRISTOFLE SILVER SPOON SUPPORTED BY MCROBERT FAMILY

CKY4S – BEST EXHIBIT NOVICE COOKERY

Eligible Classes: CKY6 – CKY12

 **MAXWELL & WILLIAMS**
DESIGNER HOMEWARES

PRIZE: 1ST GIFT PARCEL VALUE \$250, GIFT VOUCHER \$100 SUPPORTED BY MAXWELL & WILLIAMS

PRIZE: 1ST ROSETTE

CKY5S – BEST EXHIBIT OPEN COOKERY

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

PRIZE: 1ST ROSETTE

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.

MCKENZIE'S
FOR EVERY DAY SINCE 1852

PRIZE: 1ST GIFT PARCEL VALUE \$50 SUPPORTED BY
MCKENZIE'S FOODS

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.

SPOTLIGHT

PRIZE: 1ST GIFT VOUCHER VALUE \$50 SUPPORTED BY
SPOTLIGHT

CKY8 – NOVICE COOKED SLICE

4 pieces. One variety.
Size: Not to exceed 6cm.

SPOTLIGHT

PRIZE: 1ST GIFT VOUCHER VALUE \$50 SUPPORTED BY
SPOTLIGHT

CKY9 – NOVICE PLAIN SCONES

4 pieces. Approximately 5-6cm.

SPOTLIGHT

PRIZE: 1ST GIFT VOUCHER VALUE \$50 SUPPORTED BY
SPOTLIGHT

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.

SPOTLIGHT

PRIZE: 1ST GIFT VOUCHER VALUE \$50 SUPPORTED BY
SPOTLIGHT

Cookery Competition

OPEN

OPEN: Competition open to all.

BISCUITS, PASTRIES AND SLICES

CKY13S – BEST EXHIBIT BISCUITS, PASTRIES AND SLICES

Eligible Classes: CKY14 – CKY25

SPOTLIGHT

PRIZE: 1ST ROSETTE

PRIZE: 1ST GIFT VOUCHER VALUE \$250 SUPPORTED BY SPOTLIGHT

CKY14 – SHORTBREAD

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

Size: Not to exceed 18cm.

CKY15 – PLAIN SWEET BISCUITS

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

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.

CKY17 – YO YOS

4 pieces. Approximately 4cm.

SPOTLIGHT

PRIZE: 1ST GIFT VOUCHER VALUE \$50 SUPPORTED BY SPOTLIGHT

CKY18 – FLORENTINES

4 pieces. Approximately 8-10cm.

SPOTLIGHT

PRIZE: 1ST GIFT VOUCHER VALUE \$50 SUPPORTED BY SPOTLIGHT

CKY19 – MACARONS

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

SPOTLIGHT

PRIZE: 1ST GIFT VOUCHER VALUE \$50 SUPPORTED BY SPOTLIGHT

CKY20 – ALMOND CRESCENTS

4 pieces.

Size: Not to exceed 8cm.

CKY21 – BROWNIES

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

CKY22 – COOKED SLICE SELECTION

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

Size: Not to exceed 6cm.

CKY23 – ECLAIR / PROFITEROLE CASES

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

SPOTLIGHT

PRIZE: 1ST GIFT VOUCHER VALUE \$50 SUPPORTED BY SPOTLIGHT

CKY24 – JAM TARTS

4 pieces. Sweet pastry. Approximately 6cm.

SPOTLIGHT

PRIZE: 1ST GIFT VOUCHER VALUE \$50 SUPPORTED BY SPOTLIGHT

CKY25 – FRUIT MINCE PIES

4 pieces. Approximately 6cm.

SPOTLIGHT

PRIZE: 1ST GIFT VOUCHER VALUE \$50 SUPPORTED BY SPOTLIGHT



Cookery Competition

BIG BISCUIT CHALLENGE

CKY26S – BIG BISCUIT CHALLENGE

Eligible Classes: CKY27, CKY28

MCKENZIE'S
FOR EVERY DAY SINCE 1852

SPOTLIGHT

PRIZE: 1ST ROSETTE

PRIZE: 1ST GIFT PARCEL VALUE \$250 SUPPORTED BY
MCKENZIE'S FOODS

PRIZE: 1ST GIFT VOUCHER VALUE \$50 SUPPORTED BY
SPOTLIGHT

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.

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.

MCKENZIE'S
FOR EVERY DAY SINCE 1852

PRIZE: 1ST GIFT PARCEL VALUE \$50 SUPPORTED BY
MCKENZIE'S FOODS

BREADS – HANDMADE

NOTE: Tin loaves and free-form loaves accepted.

CKY29S – BEST EXHIBIT BREADS HANDMADE

Eligible Classes: CKY30 – CKY38

SPOTLIGHT

PRIZE: 1ST ROSETTE

PRIZE: 1ST GIFT VOUCHER VALUE \$250 SUPPORTED BY
SPOTLIGHT

CKY30 – WHITE BREAD

Made with yeast.

SPOTLIGHT

PRIZE: 1ST GIFT VOUCHER VALUE \$50 SUPPORTED BY
SPOTLIGHT

CKY31 – WHOLEMEAL BREAD

Made with yeast. Minimum 50% wholemeal flour.

SPOTLIGHT

PRIZE: 1ST GIFT VOUCHER VALUE \$50 SUPPORTED BY
SPOTLIGHT

CKY32 – MULTI-GRAIN BREAD

Made with yeast.

SPOTLIGHT

PRIZE: 1ST GIFT VOUCHER VALUE \$50 SUPPORTED BY
SPOTLIGHT

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.

SPOTLIGHT

PRIZE: 1ST GIFT VOUCHER VALUE \$50 SUPPORTED BY
SPOTLIGHT

CKY37 – BREAD ROLLS

4 pieces.

SPOTLIGHT

PRIZE: 1ST GIFT VOUCHER VALUE \$50 SUPPORTED BY
SPOTLIGHT

CKY38 – HOT CROSS BUNS

4 pieces.



Cookery Competition

CAKES

CKY39S – BEST EXHIBIT CAKES

Eligible Classes: CKY40 – CKY52

SPOTLIGHT

PRIZE: 1ST ROSETTE

PRIZE: 1ST GIFT VOUCHER VALUE \$250 SUPPORTED BY
SPOTLIGHT

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.

SPOTLIGHT

PRIZE: 1ST GIFT VOUCHER VALUE \$50 SUPPORTED BY
SPOTLIGHT

CKY42 – LAMINGTONS

4 pieces. Approximately 4cm cube. No cream.

SPOTLIGHT

PRIZE: 1ST GIFT VOUCHER VALUE \$50 SUPPORTED BY
SPOTLIGHT

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.

SPOTLIGHT

PRIZE: 1ST GIFT VOUCHER VALUE \$50 SUPPORTED BY
SPOTLIGHT

CKY44 – NUT AND FRUIT LOAF

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

SPOTLIGHT

PRIZE: 1ST GIFT VOUCHER VALUE \$50 SUPPORTED BY
SPOTLIGHT

CKY45 – CHOCOLATE CAKE

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

SPOTLIGHT

PRIZE: 1ST GIFT VOUCHER VALUE \$50 SUPPORTED BY
SPOTLIGHT

CKY46 – BUTTER CAKE

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

SPOTLIGHT

PRIZE: 1ST GIFT VOUCHER VALUE \$50 SUPPORTED BY
SPOTLIGHT

CKY47 – MARBLE CAKE

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

SPOTLIGHT

PRIZE: 1ST GIFT VOUCHER VALUE \$50 SUPPORTED BY
SPOTLIGHT

CKY48 – BANANA CAKE

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

SPOTLIGHT

PRIZE: 1ST GIFT VOUCHER VALUE \$50 SUPPORTED BY
SPOTLIGHT

CKY49 – CARROT CAKE

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

SPOTLIGHT

PRIZE: 1ST GIFT VOUCHER VALUE \$50 SUPPORTED BY
SPOTLIGHT



Cookery Competition

CKY50 – ORANGE CAKE

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

SPOTLIGHT

PRIZE: 1ST GIFT VOUCHER VALUE \$50 SUPPORTED BY SPOTLIGHT

CKY51 – BATTENBERG CAKE

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

SPOTLIGHT

PRIZE: 1ST GIFT VOUCHER VALUE \$50 SUPPORTED BY SPOTLIGHT

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.

SPOTLIGHT

PRIZE: 1ST GIFT VOUCHER VALUE \$50 SUPPORTED BY SPOTLIGHT

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

SPOTLIGHT

PRIZE: 1ST GIFT VOUCHER VALUE \$250 SUPPORTED BY SPOTLIGHT
PRIZE: 1ST ROSETTE

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.

SPOTLIGHT

PRIZE: 1ST GIFT VOUCHER VALUE \$50 SUPPORTED BY SPOTLIGHT



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.

MCKENZIE'S
FOR EVERY DAY SINCE 1852

PRIZE: 1ST GIFT PARCEL VALUE \$50 SUPPORTED BY
MCKENZIE'S FOODS

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 pudding 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.

SPOTLIGHT

PRIZE: 1ST GIFT VOUCHER VALUE \$50 SUPPORTED BY
SPOTLIGHT

SCONES AND MUFFINS

CKY57S – BEST EXHIBIT SCONES AND MUFFINS

Eligible Classes: CKY58 – CKY62

SPOTLIGHT

PRIZE: 1ST GIFT VOUCHER VALUE \$250 SUPPORTED BY
SPOTLIGHT
PRIZE: 1ST ROSETTE

CKY58 – PLAIN SCONES

4 pieces. Approximately 5-6cm.

SPOTLIGHT

PRIZE: 1ST GIFT VOUCHER VALUE \$50 SUPPORTED BY
SPOTLIGHT

CKY59 – FRUIT SCONES

4 pieces. Approximately 5-6cm.

SPOTLIGHT

PRIZE: 1ST GIFT VOUCHER VALUE \$50 SUPPORTED BY
SPOTLIGHT

CKY60 – SAVOURY SCONES

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

SPOTLIGHT

PRIZE: 1ST GIFT VOUCHER VALUE \$50 SUPPORTED BY
SPOTLIGHT

CKY61 – SWEET MUFFINS

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

SPOTLIGHT

PRIZE: 1ST GIFT VOUCHER VALUE \$50 SUPPORTED BY
SPOTLIGHT

CKY62 – SAVOURY MUFFINS

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

SPOTLIGHT

PRIZE: 1ST GIFT VOUCHER VALUE \$50 SUPPORTED BY
SPOTLIGHT

Cookery Competition

SPONGES

CKY63S – BEST EXHIBIT SPONGES

Eligible Classes: CKY64 – CKY67

SPOTLIGHT

PRIZE: 1ST GIFT VOUCHER VALUE \$250 SUPPORTED BY SPOTLIGHT

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.

FRUIT CAKES

CKY68S – BEST EXHIBIT FRUIT CAKES

Eligible Classes: CKY69 – CKY73

SPOTLIGHT

PRIZE: 1ST GIFT VOUCHER VALUE \$250 SUPPORTED BY SPOTLIGHT

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 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 1/2 hours, or until cake is firm to touch. Allow to cool slightly in the tin before turning out.

CKY70 – BOILED FRUIT CAKE

Not iced.

INGREDIENTS:

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

METHOD:

Place the 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 1/2 hours, or until cake is cooked when tested.

CKY71 – RICH FRUIT CAKE

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

CKY72 – PLUM PUDDING

Cooked in basin. Must be removed from basin.

CKY73 – PANFORTE

Must be dusted with icing sugar.

Size: Not to exceed 25cm.



Confectionery Competition

Entry Fees

\$12.00 Member, \$16.00 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 – CNF11

SPOTLIGHT

PRIZE: 1ST GIFT VOUCHER VALUE \$1000 SUPPORTED BY SPOTLIGHT

CNF2 – FUDGE

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



PRIZE: 1ST VALUE \$50 SUPPORTED BY SUNSHINE SUGAR

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.



PRIZE: 1ST VALUE \$50 SUPPORTED BY SUNSHINE SUGAR

CNF6 – NUT BRITTLE

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

CNF7 – LIQUORICE

4 pieces.

CNF8 – TURKISH DELIGHT

4 pieces. Flavour must be stated on exhibit ticket.

Size: Not to exceed 4cm.

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.

SPOTLIGHT

PRIZE: 1ST GIFT VOUCHER VALUE \$50 SUPPORTED BY SPOTLIGHT



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



PRIZE: 1ST \$500 SUPPORTED BY MERRILYN LAWS IN MEMORY OF GLADICE PECK

PRIZE: 1ST VALUE \$500 SUPPORTED BY CHOICE CAKES & DECORATING CENTRE

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



PRIZE: 1ST \$250, TROPHY VALUE \$250 SUPPORTED BY CESCO

TRADITIONAL

ENTRY FEES: \$16.00 Member, \$21.00 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

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.

Decorated Cake Competition

DCA3S – BEST EXHIBIT NOVICE DECORATED CAKE

Eligible Classes: DCA4 – DCA11



PRIZE: 1ST ROSETTE SUPPORTED IN MEMORY OF JOY JOHNSON

PRIZE: 1ST GIFT VOUCHER VALUE \$250 SUPPORTED BY CAKE DECORATING CENTRAL

PRIZE: 1ST ONE YEAR'S MEMBERSHIP VALUE \$84 SUPPORTED BY AUSTRALIAN CAKE DECORATING NETWORK

PRIZE: 2ND ONE YEAR'S MEMBERSHIP VALUE \$199 SUPPORTED BY CAKE TV

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.



PRIZE: 1ST ONE YEAR'S MEMBERSHIP VALUE \$84 SUPPORTED BY AUSTRALIAN CAKE DECORATING NETWORK

DCA5 – NOVICE FLORAL ARRANGEMENT

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



PRIZE: 1ST \$50, 2ND \$30, 3RD \$20 SUPPORTED BY SUNSHINE SUGAR

DCA6 – NOVICE SUGAR CRAFT

A creative piece of sugar craft, presented on a baseboard. Concealed non-sugar supports permitted.

Size: Not to exceed 30cm at widest point, including presentation board.



PRIZE: 1ST GIFT VOUCHER VALUE \$100 SUPPORTED BY CHOICE CAKES & DECORATING CENTRE

DCA7 – NOVICE CHRISTMAS CAKE



PRIZE: 1ST \$50, 2ND \$30, 3RD \$20 SUPPORTED BY SUNSHINE SUGAR

DCA8 – NOVICE NOVELTY CAKE

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



PRIZE: 1ST \$50, 2ND \$30, 3RD \$20 SUPPORTED BY SUNSHINE SUGAR

DCA9 – NOVICE MINIATURE CAKE

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



PRIZE: 1ST VALUE \$50 SUPPORTED BY CAKE DECORATORS ASSOCIATION OF VICTORIA

DCA10 – NOVICE SPECIAL OCCASION CAKE

No more than 2 tiers. Candles may be used in presentation. Block may be used in place of cake, but MUST be able to be replicated in cake. A written inscription on cake to be included.



PRIZE: 1ST VALUE \$60, 2ND VALUE \$40 SUPPORTED BY CAKE DECORATORS ASSOCIATION OF VICTORIA, WESTGATE BRANCH

Decorated Cake Competition

DCA11 – NOVICE WEDDING CAKE MODERN OR TRADITIONAL

No buttercream.



PRIZE: 1ST VALUE \$100 SUPPORTED BY **CAKE DECORATORS ASSOCIATION OF VICTORIA**

OPEN

OPEN: Competition open to all.

DCA12S – BEST EXHIBIT OPEN DECORATED CAKE

Eligible Classes: DCA13 – DCA21



PRIZE: 1ST ROSETTE SUPPORTED **IN MEMORY OF JOY JOHNSON**

PRIZE: 1ST GIFT VOUCHER VALUE \$250 SUPPORTED BY **CAKE DECORATING CENTRAL**

PRIZE: 1ST ONE YEAR'S MEMBERSHIP VALUE \$84 SUPPORTED BY **AUSTRALIAN CAKE DECORATING NETWORK**

PRIZE: 2ND ONE YEAR'S MEMBERSHIP VALUE \$199 SUPPORTED BY **CAKE TV**

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.



PRIZE: 1ST VALUE \$50 SUPPORTED BY **CAKE DECORATORS ASSOCIATION OF VICTORIA**

DCA14 – PIECE OF SUGAR CRAFT

Celebrate 175 years of Melbourne Royal; Scenes of the Show in Sugar. Sugar exhibit, presented on a baseboard. May include flowers. Concealed non-sugar supports permitted.

Size: Not to exceed 30cm at widest point, including presentation board.



PRIZE: 1ST VALUE \$50 SUPPORTED BY **CAKE DECORATORS ASSOCIATION OF VICTORIA**

PRIZE: 1ST ROSETTE SUPPORTED **IN MEMORY OF JOY JOHNSON**

DCA15 – CHRISTMAS CAKE



PRIZE: 1ST VALUE \$50 SUPPORTED BY **CAKE DECORATORS ASSOCIATION OF VICTORIA**

DCA16 – NOVELTY CAKE

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



PRIZE: 1ST VALUE \$100 SUPPORTED BY **CAKE DECORATORS ASSOCIATION OF VICTORIA**

DCA17 – MINIATURE CAKE

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



PRIZE: 1ST VALUE \$50 SUPPORTED BY **CAKE DECORATORS ASSOCIATION OF VICTORIA**

Decorated Cake Competition

DCA18 – DECORATED CAKE – ANY THEME!

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



PRIZE: 1ST VALUE \$50 SUPPORTED BY **CAKE DECORATORS ASSOCIATION OF VICTORIA**

DCA19 – WEDDING CAKE MODERN OR TRADITIONAL

Minimum three tiers.

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



PRIZE: 1ST VALUE \$125 SUPPORTED BY **CAKE DECORATORS ASSOCIATION OF VICTORIA**

DCA20 – THEME CAKE

Celebrate the Melbourne Royal Show!



PRIZE: 1ST ROSETTE SUPPORTED IN MEMORY OF **JOY JOHNSON**

PRIZE: 1ST VALUE \$100 SUPPORTED BY **CAKE DECORATORS ASSOCIATION OF VICTORIA**

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'.



PRIZE: 1ST VALUE \$50 SUPPORTED BY **CAKE DECORATORS ASSOCIATION OF VICTORIA**

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.



PRIZE: 1ST ROSETTE SUPPORTED IN MEMORY OF **JOY JOHNSON**

PRIZE: 1ST GIFT VOUCHER VALUE \$250 SUPPORTED BY **CAKE DECORATING CENTRAL**

PRIZE: 1ST ONE YEAR'S MEMBERSHIP VALUE \$84 SUPPORTED BY **AUSTRALIAN CAKE DECORATING NETWORK**

PRIZE: 2ND ONE YEAR'S MEMBERSHIP VALUE \$199 SUPPORTED BY **CAKE TV**

INNOVATION CAKES

ENTRY FEES: \$16.00 Member, \$21.00 Non Member

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



PRIZE: 1ST GIFT VOUCHER VALUE \$250 SUPPORTED BY **CAKE DECORATING CENTRAL**

PRIZE: 1ST ONE YEAR'S MEMBERSHIP VALUE \$84 SUPPORTED BY **AUSTRALIAN CAKE DECORATING NETWORK**

PRIZE: 2ND ONE YEAR'S MEMBERSHIP VALUE \$199 SUPPORTED BY **CAKE TV**



**MELBOURNE
ROYAL**
ART, CRAFT & COOKERY
COMPETITION

Schedule 2023

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2023 Melbourne Royal Art, Craft & Cookery Competition

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.



PRIZE: 1ST ONE YEAR'S MEMBERSHIP VALUE \$84
SUPPORTED BY **AUSTRALIAN CAKE DECORATING NETWORK**

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.



PRIZE: 1ST ONE YEAR'S MEMBERSHIP VALUE \$84
SUPPORTED BY **AUSTRALIAN CAKE DECORATING NETWORK**

DCA26 – STILL LIFE

Celebrate the art of still life creations



PRIZE: 1ST ONE YEAR'S MEMBERSHIP VALUE \$84
SUPPORTED BY **AUSTRALIAN CAKE DECORATING NETWORK**

DCA27 – INSTAWORTHY

Pin it! Show Melbourne Royal what Instaworthy really is



PRIZE: 1ST ONE YEAR'S MEMBERSHIP VALUE \$84
SUPPORTED BY **AUSTRALIAN CAKE DECORATING NETWORK**

DCA28 – IS IT A CAKE?

Use realism to trick your audience into thinking your cake is something else.



PRIZE: 1ST ONE YEAR'S MEMBERSHIP VALUE \$84
SUPPORTED BY **AUSTRALIAN CAKE DECORATING NETWORK**

DECORATED CUPCAKES

ENTRY FEES: \$12.00 Member, \$16.00 Non Member

NOVICE

DCA29S – BEST EXHIBIT NOVICE DECORATED CUPCAKE

Eligible Classes: DCA30, DCA31



PRIZE: 1ST GIFT VOUCHER VALUE \$250 SUPPORTED BY **CAKE DECORATING CENTRAL**

PRIZE: 1ST ONE YEAR'S MEMBERSHIP VALUE \$84
SUPPORTED BY **AUSTRALIAN CAKE DECORATING NETWORK**

PRIZE: 2ND ONE YEAR'S MEMBERSHIP VALUE \$199
SUPPORTED BY **CAKE TV**

DCA30 – NOVICE DECORATED CUPCAKES

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



SPOTLIGHT

PRIZE: 1ST ONE YEAR'S MEMBERSHIP VALUE \$84
SUPPORTED BY **AUSTRALIAN CAKE DECORATING NETWORK**

PRIZE: 1ST GIFT VOUCHER VALUE \$50 SUPPORTED BY **SPOTLIGHT**

2023 Melbourne Royal Art, Craft & Cookery Competition

DCA31 – NOVICE DECORATED CUPCAKES – CELEBRATING AGRICULTURE CHALLENGE

4 pieces. Decorated. Baked and presented in paper/foil cases. Cake must be made by the exhibitor. Celebrating agricultural animals; especially Cattle and Sheep by creating an agriculture-themed entry.



PRIZE: 1ST ONE YEAR'S MEMBERSHIP VALUE \$84
SUPPORTED BY **AUSTRALIAN CAKE DECORATING NETWORK**

DCA34 – DECORATED CUPCAKES – CELEBRATING AGRICULTURE CHALLENGE

4 pieces. Decorated. Baked and presented in paper/foil cases. Cake must be made by the exhibitor. Celebrating agricultural animals; especially Cattle and Sheep by creating an agriculture-themed entry.



PRIZE: 1ST ONE YEAR'S MEMBERSHIP VALUE \$84
SUPPORTED BY **AUSTRALIAN CAKE DECORATING NETWORK**

OPEN

DCA32S – BEST EXHIBIT OPEN DECORATED CUPCAKE

Eligible Classes: DCA33, DCA34



PRIZE: 1ST GIFT VOUCHER VALUE \$250 SUPPORTED BY **CAKE DECORATING CENTRAL**

PRIZE: 1ST ONE YEAR'S MEMBERSHIP VALUE \$84
SUPPORTED BY **AUSTRALIAN CAKE DECORATING NETWORK**

PRIZE: 2ND ONE YEAR'S MEMBERSHIP VALUE \$199
SUPPORTED BY **CAKE TV**

DCA33 – DECORATED CUPCAKES

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



SPOTLIGHT

PRIZE: 1ST ONE YEAR'S MEMBERSHIP VALUE \$84
SUPPORTED BY **AUSTRALIAN CAKE DECORATING NETWORK**

PRIZE: 1ST GIFT VOUCHER VALUE \$50 SUPPORTED BY **SPOTLIGHT**

Preserves Competition



Entry Fees

\$12.00 Member, \$16.00 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

PRIZE: 1ST GIFT PARCEL VALUE \$39.99 SUPPORTED BY FOWLERS

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, PRE30 – PRE37, PRE39 – PRE43, PRE44 – PRE46

PRIZE: GIFT PARCEL VALUE \$39.99 SUPPORTED BY FOWLERS

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



PRIZE: 1ST GIFT PARCEL VALUE \$39.99 SUPPORTED BY FOWLERS

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



PRIZE: 1ST GIFT PARCEL VALUE \$39.99 SUPPORTED BY FOWLERS

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



PRIZE: 1ST GIFT PARCEL VALUE \$39.99 SUPPORTED BY FOWLERS

PRE16 – FRUIT MINCE

1 jar.

PRE17 – PRESERVED FRESH FRUIT

In syrup. Up to 3 jars. Any variety.



PRIZE: 1ST – 3RD GIFT PARCEL VALUE \$39.99 SUPPORTED BY FOWLERS

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

PRIZE: 1ST GIFT PARCEL VALUE \$39.99 SUPPORTED BY FOWLERS

PRE20 – RASPBERRY JAM

PRIZE: 1ST GIFT PARCEL VALUE \$39.99 SUPPORTED BY FOWLERS

PRE21 – BERRY JAM OTHER THAN RASPBERRY

Flavour must be stated on exhibit ticket.

PRIZE: 1ST GIFT PARCEL VALUE \$39.99 SUPPORTED BY FOWLERS

PRE22 – JAM OTHER THAN BERRY

Flavour must be stated on exhibit ticket.

PRIZE: 1ST GIFT PARCEL VALUE \$39.99 SUPPORTED BY FOWLERS

PRE23 – COLLECTION OF JAMS

Excluding marmalade. 3 varieties, 1 jar of each.

PRIZE: 1ST GIFT PARCEL VALUE \$39.99 SUPPORTED BY FOWLERS

PRE24 – COLLECTION OF JELLIES

2 varieties, 1 jar of each.

PRIZE: 1ST GIFT PARCEL VALUE \$39.99 SUPPORTED BY FOWLERS

PRE25 – SAVOURY HERB JELLY

PRIZE: 1ST GIFT PARCEL VALUE \$39.99 SUPPORTED BY FOWLERS

PRE26 – SHRED/EXHIBITION MARMALADE

PRIZE: 1ST GIFT PARCEL VALUE \$39.99 SUPPORTED BY FOWLERS

PRE27 – HOUSEHOLD MARMALADE, BREAKFAST/CHUNKY

PRIZE: 1ST GIFT PARCEL VALUE \$39.99 SUPPORTED BY FOWLERS



Preserves Competition

MUSTARDS AND PICKLES

PRE28S – BEST EXHIBIT MUSTARD AND PICKLE PRESERVES

Eligible Classes: PRE29 – PRE37



PRIZE: 1ST GIFT PARCEL VALUE \$39.99 SUPPORTED BY FOWLERS

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

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



PRIZE: 1ST GIFT PARCEL VALUE \$39.99 SUPPORTED BY FOWLERS

PRE39 – TOMATO SAUCE

PRE40 – PLUM SAUCE

PRE41 – WORCESTERSHIRE SAUCE

PRE42 – HERBED VINEGAR

PRE43 – SALTED CARAMEL

PRE44 – SWEET SAUCE

To be used for a dessert.

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).



PRIZE: 1ST GIFT PARCEL VALUE \$39.99 SUPPORTED BY FOWLERS



People with Disability Competition

Entry Fees

\$8.00 Member, \$8.00 Non Member

Delivery

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

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 – RES8

SPOTLIGHT

PRIZE: 1ST GIFT VOUCHER VALUE \$1000 SUPPORTED BY SPOTLIGHT

RES2 – ARTWORK

Must be presented ready to hang.

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

PRIZE: 1ST VALUE \$75 SUPPORTED BY DIANA GIBSON AO

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.

RES7 – GROUP ENTRY

Must arrive fully assembled where required.

Size: Not to exceed 50cm in any direction.

PRIZE: 1ST VALUE \$100, 2ND VALUE \$50 SUPPORTED BY DIANA GIBSON AO

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.

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

PRIZE: 1ST VALUE \$500 SUPPORTED BY ELIZABETH LITHGOW

RES10 – SILK PAINTING

Must be presented ready to hang.

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

PRIZE: 1ST VALUE \$75 SUPPORTED BY DIANA GIBSON AO

RES11 – BASKETRY

RES12 – CROCHET

PRIZE: 1ST VALUE \$75 SUPPORTED BY DIANA GIBSON AO

RES13 – KNITTING



2023 Melbourne Royal Art, Craft & Cookery Competition

RES14 – 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.

RES15 – GROUP ENTRY

Must arrive fully assembled where required.

Size: Not to exceed 50cm in any direction.

PRIZE: 1ST VALUE \$100, 2ND VALUE \$50 SUPPORTED BY
DIANA GIBSON AO

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.



Junior Competition



Inspire Innovate Create

Entry Fees

\$7.00 Member, \$7.00 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 – JNR19, JNR21 – JNR36, JNR38 – JNR45, JNR47 – JNR63, JNR66 – JNR76, JNR78 – JNR82, JNR84 – JNR100, JNR102 – JNR109, JNR111 – JNR118, JNR120 – JNR127, JNR129 – JNR137, JNR139 – JNR146, JNR148 – JNR171, JNR171 – JNR187, JNR189 – JNR192 – JNR196, JNR198 – JNR211

PRIZE: GIFT PARCEL VALUE \$500 SUPPORTED BY DERIVAN

ART

JNR2S – BEST IN SHOW JUNIOR ART

Eligible Classes: JNR3S, JNR20S, JNR37S



PRIZE: 1ST GIFT VOUCHER VALUE \$125 SUPPORTED BY SPOTLIGHT

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 – JNR19



PRIZE: 1ST VALUE \$50 SUPPORTED BY DIANA GIBSON AO

PRIZE: 1ST GIFT VOUCHER VALUE \$100 SUPPORTED BY SPOTLIGHT

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.

JNR9 – DRAWING GRADE 5 & 6

Figurative, landscape, still life or abstract.

Size: Max. A3. No mounts.

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.

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.



MELBOURNE
ROYAL
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COMPETITION

Schedule 2023

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Junior Competition

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.

JNR13 – COLLAGE PREP – GRADE 2

Work must be on cardboard or similar weight surface.

Size: Max. A3. No mounts.

JNR14 – COLLAGE GRADE 3 & 4

Work must be on cardboard or similar weight surface.

Size: Max. A3. No mounts.

JNR15 – COLLAGE GRADE 5 & 6

Work must be on cardboard or similar weight surface.

Size: Max. A3. No mounts.

JNR16 – DIGITAL ART: GRADE 5 & 6

Submit a video of no more than one minute, creating your digital art.

JNR17 – TELL YOUR STORY: GRADE 5 & 6

Submit a video of no more than 1 minute featuring your art piece.

Tell us the inspiration behind it, detail the materials, and why you love art.

JNR18 – CELEBRATING AGRICULTURE CHALLENGE: PAINTING PREP – GRADE 6

Celebrating agricultural animals; especially Chooks, Alpacas and Dogs!

Size: Max. A3. No mounts.

JNR19 – REPURPOSED/UPCYCLED CHALLENGE: COLLAGE PREP – GRADE 6

Create a collage using repurposed or upcycled materials.

Size: Max. A3. No mounts.

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

JNR20S – BEST EXHIBIT JUNIOR ART SECONDARY

Eligible Classes: JNR21 – JNR36

SPOTLIGHT

PRIZE: 1ST VALUE \$100 SUPPORTED BY **DIANA GIBSON AO**

PRIZE: 1ST GIFT VOUCHER VALUE \$100 SUPPORTED BY **SPOTLIGHT**

JNR21 – PAINTING YEAR 7 & 8

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

Size: Max. A3 including mount.

JNR22 – PAINTING YEAR 9 & 10

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

Size: Max. A3 including mount.

PRIZE: 1ST VALUE \$50 SUPPORTED BY **DIANA GIBSON AO**

JNR23 – PAINTING YEAR 11 & 12

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

Size: Max. A3 including mount.

JNR24 – 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.

JNR25 – 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.

PRIZE: 1ST VALUE \$50 SUPPORTED BY **DIANA GIBSON AO**

JNR26 – 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.

JNR27 – 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.



Junior Competition

JNR28 – 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.

PRIZE: 1ST VALUE \$50 SUPPORTED BY DIANA GIBSON AO

JNR29 – 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.

JNR30 – COLLAGE YEAR 7 & 8

Work must be on cardboard or similar weight surface.

Size: Max. A3 including mount.

JNR31 – COLLAGE YEAR 9 & 10

Work must be on cardboard or similar weight surface.

Size: Max. A3 including mount.

PRIZE: 1ST VALUE \$50 SUPPORTED BY DIANA GIBSON AO

JNR32 – COLLAGE YEAR 11 & 12

Work must be on cardboard or similar weight surface.

Size: Max. A3 including mount.

JNR33 – DIGITAL ART: YEAR 7-12

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

JNR34 – TELL YOUR STORY: YEAR 7-12

Submit a video of no more than 1 minute featuring your art piece.

Tell us the inspiration behind it, detail the materials, and why you love art.

JNR35 – CELEBRATING AGRICULTURE CHALLENGE: PAINTING YEAR 7-12

Celebrating agricultural animals; especially Chooks, Alpacas and Dogs!

Size: Max. A3 including mount.

JNR36 – REPURPOSED/UPCYCLED CHALLENGE: COLLAGE YEAR 7-12

Create a collage using repurposed or upcycled materials.

Size: Max. A3 including mount.

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.

JNR37S – BEST EXHIBIT JUNIOR SCULPTURE AND 3D FORM

Eligible Classes: JNR38 – JNR45

PRIMARY

JNR38 – SCULPTURE AND 3D FORM PREP – GRADE 2

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

JNR39 – SCULPTURE AND 3D FORM GRADE 3 & 4

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

JNR40 – SCULPTURE AND 3D FORM GRADE 5 & 6

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

JNR41 – 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.

SECONDARY

JNR42 – SCULPTURE AND 3D FORM YEAR 7 & 8

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

SPOTLIGHT

PRIZE: 1ST GIFT VOUCHER VALUE \$50 SUPPORTED BY SPOTLIGHT



Junior Competition

JNR43 – SCULPTURE AND 3D FORM YEAR 9 & 10

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

SPOTLIGHT

PRIZE: 1ST VALUE \$50 SUPPORTED BY DIANA GIBSON AO
PRIZE: 1ST GIFT VOUCHER VALUE \$50 SUPPORTED BY SPOTLIGHT

JNR44 – SCULPTURE AND 3D FORM YEAR 11 & 12

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

JNR45 – 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.

PHOTOGRAPHY

PRISM IMAGING
Fine Art Printing and Framing
Est 1989

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.

JNR46S – BEST IN SHOW JUNIOR PHOTOGRAPHY

Eligible Classes: JNR47 – JNR63

PRIZE: GIFT VOUCHER VALUE \$100 AND WINNING IMAGE FRAMED SUPPORTED BY PRISM IMAGING

PRIMARY

JNR47 – PHOTOGRAPHY PREP – GRADE 2

Colour or black and white.

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

JNR48 – PHOTOGRAPHY GRADE 3 & 4

Colour or black and white.

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

JNR49 – PHOTOGRAPHY GRADE 5 & 6

Colour or black and white.

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

JNR50 – CELEBRATING AGRICULTURE CHALLENGE: PHOTOGRAPHY PREP – GRADE 6

Celebrating agricultural animals; especially Chooks, Alpacas and Dogs!

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

SECONDARY

JNR51 – PHOTOGRAPHY PORTRAIT – PEOPLE/ANIMAL YEAR 7 & 8

Colour or black and white.

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

JNR52 – PHOTOGRAPHY PORTRAIT – PEOPLE/ANIMAL YEAR 9 & 10

Colour or black and white.

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

JNR53 – PHOTOGRAPHY PORTRAIT – PEOPLE/ANIMAL YEAR 11 & 12

Colour or black and white.

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

JNR54 – PHOTOGRAPHY ARCHITECTURE/ CONSTRUCTION YEAR 7 & 8

Colour or black and white.

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

JNR55 – PHOTOGRAPHY ARCHITECTURE/ CONSTRUCTION YEAR 9 & 10

Colour or black and white.

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

JNR56 – PHOTOGRAPHY ARCHITECTURE/ CONSTRUCTION YEAR 11 & 12

Colour or black and white.

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

JNR57 – PHOTOGRAPHY NATURE/LANDSCAPE YEAR 7 & 8

Colour or black and white.

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

JNR58 – PHOTOGRAPHY NATURE/LANDSCAPE YEAR 9 & 10

Colour or black and white.

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



Junior Competition

JNR59 – PHOTOGRAPHY NATURE/LANDSCAPE YEAR 11 & 12

Colour or black and white.

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

JNR60 – PHOTOGRAPHY EXPERIMENTAL YEAR 7 & 8

Colour or black and white.

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

JNR61 – PHOTOGRAPHY EXPERIMENTAL YEAR 9 & 10

Colour or black and white.

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

JNR62 – PHOTOGRAPHY EXPERIMENTAL YEAR 11 & 12

Colour or black and white.

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

JNR63 – CELEBRATING AGRICULTURE CHALLENGE: PHOTOGRAPHY YEAR 7-12

Celebrating agricultural animals; especially Chooks, Alpacas and Dogs!

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

CRAFT

JNR64S – BEST IN SHOW JUNIOR CRAFT

Eligible Classes: JNR65S, JNR77S, JNR83S, JNR101S, JNR110S, JNR119S, JNR128S, JNR138S

SPOTLIGHT

PRIZE: 1ST GIFT VOUCHER VALUE \$400 SUPPORTED BY **SPOTLIGHT**

CERAMICS

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

Size: Not to exceed 35cm in any direction.

JNR65S – BEST EXHIBIT JUNIOR CERAMICS

Eligible Classes: JNR66 – JNR76

SPOTLIGHT

PRIZE: 1ST VALUE \$100 SUPPORTED BY **DIANA GIBSON AO**

PRIZE: 1ST GIFT VOUCHER VALUE \$125 SUPPORTED BY **SPOTLIGHT**

PRIMARY

JNR66 – CERAMICS PREP – GRADE 2

Size: Not to exceed 35cm in any direction.

JNR67 – CERAMICS GRADE 3 & 4

Size: Not to exceed 35cm in any direction.

JNR68 – CERAMICS GRADE 5 & 6

Size: Not to exceed 35cm in any direction.

JNR69 – CELEBRATING AGRICULTURE CHALLENGE: CERAMICS PREP – GRADE 6

Celebrating agricultural animals; especially Chooks, Alpacas and Dogs!

Size: Not to exceed 35cm in any direction.

SECONDARY

JNR70 – CERAMICS GLAZED YEAR 7 & 8

Size: Not to exceed 35cm in any direction.

JNR71 – CERAMICS GLAZED YEAR 9 & 10

Size: Not to exceed 35cm in any direction.

PRIZE: 1ST VALUE \$50 SUPPORTED BY **DIANA GIBSON AO**

JNR72 – CERAMICS GLAZED YEAR 11 & 12

Size: Not to exceed 35cm in any direction.

JNR73 – CERAMICS UNGLAZED YEAR 7 & 8

Note: ceramics that have been painted are not considered “unglazed”.

Size: Not to exceed 35cm in any direction.



Junior Competition

JNR74 – CERAMICS UNGLAZED YEAR 9 & 10

Note: ceramics that have been painted are not considered “unglazed”.

Size: Not to exceed 35cm in any direction.

PRIZE: 1ST VALUE \$50 SUPPORTED BY **DIANA GIBSON AO**

JNR75 – CERAMICS UNGLAZED YEAR 11 & 12

Note: ceramics that have been painted are not considered “unglazed”.

Size: Not to exceed 35cm in any direction.

JNR76 – CELEBRATING AGRICULTURE CHALLENGE: CERAMICS YEAR 7–12

Celebrating agricultural animals; especially Chooks, Alpacas and Dogs!

Size: Not to exceed 35cm in any direction.

DECORATIVE TEXTILES

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

JNR77S – BEST EXHIBIT JUNIOR DECORATIVE TEXTILES

Eligible Classes: JNR78 – JNR82

SPOTLIGHT

PRIZE: 1ST GIFT VOUCHER VALUE \$350 SUPPORTED BY **SPOTLIGHT**

PRIMARY

JNR78 – 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.

SECONDARY

JNR79 – 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.

JNR80 – DECORATIVE CUSHION YEAR 7 & 8

Design Brief: “Designed for the Sofa”

Choose a sofa from the last 70 years and create a cushion inspired by that era. Cushion must include at least one decorative process, for example patchwork, applique, screen printing.

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

SPOTLIGHT

PRIZE: 1ST GIFT VOUCHER VALUE \$50 SUPPORTED BY **SPOTLIGHT**

JNR81 – DECORATIVE CUSHION YEAR 9 & 10

Design Brief: «Designed for the Sofa»

Choose a sofa from the last 70 years and create a cushion inspired by that era. Cushion must include at least one decorative process, for example patchwork, applique, screen printing.

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

SPOTLIGHT

PRIZE: 1ST GIFT VOUCHER VALUE \$50 SUPPORTED BY **SPOTLIGHT**

JNR82 – DECORATIVE CUSHION YEAR 11 & 12

Design Brief: «Designed for the Sofa»

Choose a sofa from the last 70 years and create a cushion inspired by that era. Cushion must include at least one decorative process, for example patchwork, applique, screen printing.

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

DESIGN AND TECHNOLOGY

JNR83S – BEST EXHIBIT JUNIOR DESIGN AND TECHNOLOGY

Eligible Classes: JNR84 – JNR100



Thames & Hudson

PRIZE: 1ST VALUE \$50 SUPPORTED BY **DIANA GIBSON AO**

PRIZE: 1ST BOOK VALUE \$100 SUPPORTED BY **THAMES & HUDSON AUSTRALIA**



**MELBOURNE
ROYAL**
ART, CRAFT & COOKERY
COMPETITION

Schedule 2023

62

Junior Competition

PRIMARY

JNR84 – DESIGN AND TECHNOLOGY – RESISTANT MATERIALS PREP – GRADE 2

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.

JNR85 – DESIGN AND TECHNOLOGY – RESISTANT MATERIALS GRADE 3 & 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.

JNR86 – 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.

JNR87 – 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.

SECONDARY

JNR88 – 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.



VICTORIAN WOOD
WORKERS ASSOCIATION

PRIZE: 1ST VALUE \$50 SUPPORTED BY DIANA GIBSON AO

PRIZE: 1ST VALUE \$50 SUPPORTED BY VICTORIAN
WOODWORKERS ASSOCIATION

JNR89 – 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.



VICTORIAN WOOD
WORKERS ASSOCIATION

PRIZE: 1ST VALUE \$50 SUPPORTED BY DIANA GIBSON AO

PRIZE: 1ST VALUE \$50 SUPPORTED BY VICTORIAN
WOODWORKERS ASSOCIATION



MELBOURNE
ROYAL
ART, CRAFT & COOKERY
COMPETITION

Schedule 2023

63

Junior Competition

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.



VICTORIAN WOOD
WORKERS ASSOCIATION

**PRIZE: 1ST VALUE \$50 SUPPORTED BY VICTORIAN
WOODWORKERS ASSOCIATION**

JNR91 – 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

JNR92 – 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

JNR93 – 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

JNR94 – 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.

SPOTLIGHT

**PRIZE: 1ST GIFT VOUCHER VALUE \$100 SUPPORTED BY
SPOTLIGHT**

JNR95 – 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.

JNR96 – 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.

JNR97 – UPCYCLED FASHION ACCESSORY YEAR 7 & 8

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.

SPOTLIGHT

**PRIZE: 1ST GIFT VOUCHER VALUE \$50 SUPPORTED BY
SPOTLIGHT**

JNR98 – UPCYCLED FASHION ACCESSORY YEAR 9 & 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.

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MELBOURNE
ROYAL
ART, CRAFT & COOKERY
COMPETITION

Schedule 2023

64

Junior Competition

JNR99 – 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.

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PRIZE: 1ST BOOK VALUE \$35 SUPPORTED BY
MODERNMENDING.COM

JNR100 – 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

JNR101S – BEST EXHIBIT JUNIOR EMBROIDERY & HAND STITCHING

Eligible Classes: JNR102 – JNR109

PRIMARY

JNR102 – 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.

JNR103 – 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.

JNR104 – 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.

JNR105 – CELEBRATING AGRICULTURE CHALLENGE: DRAWING WITH THREAD PREP – GRADE 6

Celebrating agricultural animals; especially Chooks, Alpacas and Dogs! Use 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

JNR106 – 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.

SPOTLIGHT

PRIZE: 1ST GIFT VOUCHER VALUE \$50 SUPPORTED BY
SPOTLIGHT

JNR107 – 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.



PRIZE: 1ST VALUE \$50 SUPPORTED BY THE
EMBROIDERERS GUILD, VICTORIA

JNR108 – 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.

SPOTLIGHT

PRIZE: 1ST GIFT VOUCHER VALUE \$50 SUPPORTED BY
SPOTLIGHT

Junior Competition

JNR109 – CELEBRATING AGRICULTURE CHALLENGE: DRAWING WITH THREAD YEAR 7–12

Celebrating agricultural animals; especially Chooks, Alpacas and Dogs! Use 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.

FELTING

JNR110S – BEST EXHIBIT JUNIOR FELTING

Eligible Classes: JNR111 – JNR118

PRIMARY

JNR111 – FELTING PREP – GRADE 2

Felted article.

Size: Not to exceed 45cm in any direction.

JNR112 – FELTING GRADE 3 & 4

Felted article.

Size: Not to exceed 45cm in any direction.

JNR113 – FELTING GRADE 5 & 6

Felted article.

Size: Not to exceed 45cm in any direction.

JNR114 – CELEBRATING AGRICULTURE CHALLENGE: FELTING PREP – GRADE 6

Celebrating agricultural animals; especially Chooks, Alpacas and Dogs through construction of an agriculture-themed felted article.

Size: Not to exceed 45cm in any direction.

SECONDARY

JNR115 – FELTING YEAR 7 & 8

Felted article.

Size: Not to exceed 45cm in any direction.

SPOTLIGHT

PRIZE: 1ST GIFT VOUCHER VALUE \$50 SUPPORTED BY
SPOTLIGHT

JNR116 – FELTING YEAR 9 & 10

Felted article.

Size: Not to exceed 45cm in any direction.

JNR117 – FELTING YEAR 11 & 12

Felted article.

Size: Not to exceed 45cm in any direction.

JNR118 – CELEBRATING AGRICULTURE CHALLENGE: FELTING YEAR 7–12

Celebrating agricultural animals; especially Chooks, Alpacas and Dogs through construction of an agriculture-themed felted article.

Size: Not to exceed 45cm in any direction.

TEXTILE ART

JNR119S – BEST EXHIBIT JUNIOR TEXTILE ART

Eligible Classes: JNR120 – JNR127

PRIMARY

JNR120 – 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.

JNR121 – 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.

JNR122 – 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.

Junior Competition

JNR123 – 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.

SECONDARY

JNR124 – 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.

JNR125 – 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.

SPOTLIGHT

PRIZE: 1ST GIFT VOUCHER VALUE \$50 SUPPORTED BY SPOTLIGHT

JNR126 – 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.

JNR127 – 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.

TEXTILE DESIGN

JNR128S – BEST EXHIBIT JUNIOR TEXTILE DESIGN

Eligible Classes: JNR129 – JNR137



PRIZE: 1ST GIFT VOUCHER VALUE \$350 SUPPORTED BY SPOTLIGHT

PRIZE: 1ST BOOK VALUE \$100 SUPPORTED BY THAMES & HUDSON AUSTRALIA

PRIMARY

SECONDARY

JNR129 – 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.



PRIZE: 1ST \$50 SUPPORTED BY HOME ECONOMICS VICTORIA

JNR130 – 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.

JNR131 – 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.

JNR132 – CASUAL WEAR YEAR 7 & 8

May include sleep wear.



Junior Competition

JNR133 – CASUAL WEAR YEAR 9 & 10

May include sleep wear.

JNR134 – CASUAL WEAR YEAR 11 & 12

May include sleep wear.

JNR135 – FORMAL WEAR OR COSTUME YEAR 7 & 8

JNR136 – FORMAL WEAR OR COSTUME YEAR 9 & 10

JNR137 – FORMAL WEAR OR COSTUME YEAR 11 & 12

TOY MAKING

Size: Not to exceed 40cm in any direction.

JNR138S – BEST EXHIBIT JUNIOR TOY MAKING

Eligible Classes: JNR139 – JNR146

PRIMARY

JNR139 – SOFT TOY PREP – GRADE 2

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.

SPOTLIGHT

PRIZE: 1ST GIFT VOUCHER VALUE \$50 SUPPORTED BY SPOTLIGHT

JNR140 – SOFT TOY GRADE 3 & 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.

JNR141 – 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.

JNR142 – 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.

SECONDARY

JNR143 – 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.

SPOTLIGHT

PRIZE: 1ST GIFT VOUCHER VALUE \$50 SUPPORTED BY SPOTLIGHT

JNR144 – 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.

JNR145 – SOFT TOY YEAR 11 & 12

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.

JNR146 – 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.

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.

JNR147S – BEST IN SHOW JUNIOR COOKERY

Eligible Classes: JNR148 – JNR187

SPOTLIGHT

PRIZE: 1ST GIFT VOUCHER VALUE \$400 SUPPORTED BY SPOTLIGHT

Junior Competition

PRIMARY

JNR148 – ANZAC BISCUITS PREP – GRADE 2

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.

MCKENZIE'S
FOR EVERY DAY SINCE 1852

PRIZE: 1ST GIFT PARCEL VALUE \$50 SUPPORTED BY
MCKENZIE'S FOODS

JNR149 – ANZAC BISCUITS GRADE 3 & 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.

JNR150 – 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.

JNR151 – DECORATED CUP CAKES PREP – GRADE 2

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.

JNR152 – DECORATED CUP CAKES GRADE 3 & 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.

JNR153 – 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.



Junior Competition

JNR154 – 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.

JNR155 – 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.

JNR156 – 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.

JNR157 – 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.

SPOTLIGHT

PRIZE: 1ST GIFT VOUCHER VALUE \$50 SUPPORTED BY SPOTLIGHT



Junior Competition

JNR158 – 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 spoonfuls 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.

JNR159 – 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 spoonfuls 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.

JNR160 – HEALTHY BREAKFAST MUFFIN PREP – GRADE 2

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.

JNR161 – HEALTHY BREAKFAST MUFFIN GRADE 3 & 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.

JNR162 – 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.

JNR163 – RAW BALLS PREP – GRADE 2

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.

JNR164 – RAW BALLS GRADE 3 & 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.

JNR165 – 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.

JNR166 – GRANOLA PREP – GRADE 2

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.



Junior Competition

JNR167 – GRANOLA GRADE 3 & 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.

JNR168 – 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.

SECONDARY

JNR169 – ANZAC BISCUITS YEAR 7 & 8

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.

MCKENZIE'S
FOR EVERY DAY SINCE 1852

PRIZE: 1ST GIFT PARCEL VALUE \$50 SUPPORTED BY
MCKENZIE'S FOODS

JNR170 – ANZAC BISCUITS YEAR 9 & 10

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.

JNR171 – ANZAC BISCUITS YEAR 11 & 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.

JNR172 – 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.

MCKENZIE'S
FOR EVERY DAY SINCE 1852

PRIZE: 1ST GIFT PARCEL VALUE \$50 SUPPORTED BY
MCKENZIE'S FOODS



MELBOURNE
ROYAL
ART, CRAFT & COOKERY
COMPETITION

Schedule 2023

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Junior Competition

JNR173 – 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.

JNR174 – 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.

JNR175 – 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.

JNR176 – 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.

JNR177 – 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.

JNR178 – GINGERBREAD PERSON YEAR 11 & 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.



2023 Melbourne Royal Art, Craft & Cookery Competition

JNR179 – HEALTHY BREAKFAST MUFFIN YEAR 7 & 8

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.



PRIZE: 1ST \$50 SUPPORTED BY HOME ECONOMICS
VICTORIA

JNR180 – HEALTHY BREAKFAST MUFFIN YEAR 9 & 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.

JNR181 – 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.

JNR182 – RAW BALLS YEAR 7 & 8

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.

JNR183 – RAW BALLS YEAR 9 & 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.

JNR184 – 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.

JNR185 – GRANOLA YEAR 7 & 8

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.

JNR186 – GRANOLA YEAR 9 & 10

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.

JNR187 – GRANOLA YEAR 11 & 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.

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.



2023 Melbourne Royal Art, Craft & Cookery Competition

JNR188S – BEST IN SHOW JUNIOR DECORATED CAKE

Eligible Classes: JNR189 – JNR196



PRIZE: 1ST GIFT VOUCHER VALUE \$400 SUPPORTED BY **SPOTLIGHT**

PRIZE: 1ST GIFT PARCEL VALUE \$250 SUPPORTED BY **CHOICE CAKES & DECORATING CENTRE**

PRIMARY

JNR189 – 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.



PRIZE: 1ST GIFT PARCEL VALUE \$50 SUPPORTED BY **MY DREAM CAKE**

SECONDARY

JNR190 – DECORATED CAKE YEAR 7 & 8

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



PRIZE: 1ST \$30, 2ND \$20 SUPPORTED BY **SUNSHINE SUGAR**

JNR191 – DECORATED CAKE YEAR 9 & 10

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



PRIZE: 1ST \$30, 2ND \$20 SUPPORTED BY **SUNSHINE SUGAR**

JNR192 – DECORATED CAKE YEAR 11 & 12

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



PRIZE: 1ST \$30, 2ND \$20 SUPPORTED BY **SUNSHINE SUGAR**

JNR193 – NOVELTY CAKE YEAR 9 & 10

Cake must be carved or shaped to suit theme.

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



PRIZE: 1ST GIFT VOUCHER VALUE \$100 SUPPORTED BY **MY DREAM CAKE**

JNR194 – NOVELTY CAKE YEAR 11 & 12

Cake must be carved or shaped to suit theme.

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



PRIZE: 1ST GIFT VOUCHER VALUE \$100 SUPPORTED BY **MY DREAM CAKE**

JNR195 – DECORATION SUITABLE FOR USE ON A CAKE YEAR 7–12

Painted or flooded plaque, moulded or piped flowers or sculpture. Must be presented on a board with cleats.

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

JNR196 – CELEBRATING AGRICULTURE CHALLENGE: DECORATED CAKE YEAR 7–12

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.



PRIZE: 1ST GIFT VOUCHER VALUE \$100 SUPPORTED BY **MY DREAM CAKE**



2023 Melbourne Royal Art, Craft & Cookery 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.

JNR197S – BEST IN SHOW JUNIOR WITH DISABILITY

Eligible Classes: JNR198 – JNR211

SPOTLIGHT

PRIZE: 1ST GIFT VOUCHER VALUE \$150 SUPPORTED BY SPOTLIGHT

PRIMARY

JNR198 – 2D ARTWORK PREP – GRADE 6

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

Size: Max. A4. No mounts.

PRIZE: 1ST \$25 SUPPORTED BY S & K GREEN

JNR199 – 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.

PRIZE: 1ST \$25 SUPPORTED BY S & K GREEN

JNR200 – MISCELLANEOUS ARTICLE PREP – GRADE 6

For example: ceramics, textiles, toys.

Size: Not to exceed 40cm in any direction.

JNR201 – 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.

PRIZE: 1ST \$25 SUPPORTED BY S & K GREEN

JNR202 – 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.

JNR203 – 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.

My Dream Cake
Decorating Supplies Superstore

PRIZE: 1ST GIFT VOUCHER VALUE \$100 SUPPORTED BY MY DREAM CAKE

JNR204 – 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.

2023 Melbourne Royal Art, Craft & Cookery Competition

SECONDARY

JNR205 – 2D ARTWORK YEAR 7–12

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

Size: Max. A3 including mount.

PRIZE: 1ST \$25 SUPPORTED BY S & K GREEN

JNR206 – 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.

PRIZE: 1ST \$25 SUPPORTED BY S & K GREEN

JNR207 – MISCELLANEOUS ARTICLE YEAR 7–12

For example: ceramics, textiles, toys.

Size: Not to exceed 40cm in any direction.

JNR208 – 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.

PRIZE: 1ST \$25 SUPPORTED BY S & K GREEN

JNR209 – 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.

JNR210 – 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.

My Dream Cake
Decorating Supplies Superstore

PRIZE: 1ST GIFT VOUCHER VALUE \$100 SUPPORTED BY MY DREAM CAKE

JNR211 – 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.



Victorian Agricultural Shows (VAS) Ltd

State Final

VAS1 – VAS LTD STATE FINAL PHOTOGRAPHY

Open to VAS Photography regional finalists only.

Theme: «Animals 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: Supported by VAS

PRIZE: 1ST VAS LTD PLAQUE SUPPORTED BY **VICTORIAN AGRICULTURAL SHOWS LTD**

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: Supported by VAS

PRIZE: 1ST VAS LTD PLAQUE SUPPORTED BY **VICTORIAN AGRICULTURAL SHOWS LTD**

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: Supported by VAS

SPOTLIGHT

PRIZE: 1ST VAS LTD PLAQUE SUPPORTED BY **VICTORIAN AGRICULTURAL SHOWS LTD**

PRIZE: 1ST GIFT VOUCHER VALUE \$300, 2ND GIFT VOUCHER VALUE \$150, 3RD GIFT VOUCHER VALUE \$50 SUPPORTED BY **SPOTLIGHT**

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: Supported by VAS

SPOTLIGHT

PRIZE: 1ST VAS LTD PLAQUE SUPPORTED BY **VICTORIAN AGRICULTURAL SHOWS LTD**

PRIZE: 1ST GIFT VOUCHER VALUE \$300, 2ND GIFT VOUCHER VALUE \$150, 3RD GIFT VOUCHER VALUE \$50 SUPPORTED BY **SPOTLIGHT**

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: Supported by VAS

SPOTLIGHT

PRIZE: 1ST VAS LTD PLAQUE SUPPORTED BY **VICTORIAN AGRICULTURAL SHOWS LTD**

PRIZE: 1ST GIFT VOUCHER VALUE \$300, 2ND GIFT VOUCHER VALUE \$150, 3RD GIFT VOUCHER VALUE \$50 SUPPORTED BY **SPOTLIGHT**

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: Supported by VAS

SPOTLIGHT

PRIZE: 1ST VAS LTD PLAQUE SUPPORTED BY **VICTORIAN AGRICULTURAL SHOWS LTD**

PRIZE: 1ST GIFT VOUCHER VALUE \$300, 2ND GIFT VOUCHER VALUE \$150, 3RD GIFT VOUCHER VALUE \$50 SUPPORTED BY **SPOTLIGHT**



Victorian Agricultural Shows (VAS) Ltd State Final

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: Supported by VAS

SPOTLIGHT

PRIZE: 1ST VAS LTD PLAQUE SUPPORTED BY **VICTORIAN AGRICULTURAL SHOWS LTD**

PRIZE: 1ST GIFT VOUCHER VALUE \$300, 2ND GIFT VOUCHER VALUE \$150, 3RD GIFT VOUCHER VALUE \$50 SUPPORTED BY **SPOTLIGHT**

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: Supported by VAS

SPOTLIGHT

PRIZE: 1ST VAS LTD PLAQUE SUPPORTED BY **VICTORIAN AGRICULTURAL SHOWS LTD**

PRIZE: 1ST GIFT VOUCHER VALUE \$300, 2ND GIFT VOUCHER VALUE \$150, 3RD GIFT VOUCHER VALUE \$50 SUPPORTED BY **SPOTLIGHT**

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: Supported by VAS

SPOTLIGHT

PRIZE: 1ST VAS LTD PLAQUE SUPPORTED BY **VICTORIAN AGRICULTURAL SHOWS LTD**

PRIZE: 1ST GIFT VOUCHER VALUE \$300 SUPPORTED BY **SPOTLIGHT**

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: Supported by VAS

SPOTLIGHT

PRIZE: 1ST VAS LTD PLAQUE SUPPORTED BY **VICTORIAN AGRICULTURAL SHOWS LTD**

PRIZE: 1ST GIFT VOUCHER VALUE \$300 SUPPORTED BY **SPOTLIGHT**

Melbourne Royal Art, Craft & 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

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 after 1st October 2021.

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.

Melbourne Royal Show Art, Craft & Cookery

Special Regulations

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 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.



Melbourne Royal Show Art, Craft & Cookery Special Regulations

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.

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.melbournroyal.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.

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.



General Regulations for All Competitions

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 88.2, 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 88.2, 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.

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.



General Regulations for All Competitions

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.

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.



General Regulations for All Competitions

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.

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.



General Regulations for All Competitions

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.

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.



General Regulations for All Competitions

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/



Melbourne Royal Art, Craft & Cookery Competition

Schedule 2023

Melbourne Royal® is a registered trademark of
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Melbourne Showgrounds

Epsom Road, Ascot Vale 3032

www.melbourneroyal.com.au

List of Office Bearers

As at 16/16/2022

Patron

Her Excellency the Hon Linda Dessau 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
P. Mawson
M. Sanders
K. Wheaton-Penniall
L. Compton
R. Barry
A. Fitton

Competition Event Manager

Cath Shelley
artcraftcookery@melbourneroyal.com.au

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ART, CRAFT & COOKERY
COMPETITION



Melbourne Royal is a member-based, not-for-profit organisation that has been proudly inspiring excellence in agriculture and food production since 1848, conducting a range of world-class events, awards and competitions each year.

Celebrating a remarkable 175 years in 2023, Melbourne Royal looks forward to celebrating agriculture, cultivating events and strengthening communities for many more generations to come.

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ArtCraftandCookery



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