

# Guide to Entering Pavilion Classes 2022

In 2022 there are two ways to enter your Exhibits in the Pavilion - either (1) online via our entry portal, or (2) in person by attending the Show Office during show week. Please refer below for instructions.

**Entry Fee Adults: \$1.00 per entry – Children 50c per entry**

## MOST SUCCESSFUL EXHIBITOR IN THE PAVILION

The Pavilion is the heart and soul of the Show. The Pavilion displays are the essence of a traditional agricultural show and provide entrants of all ages from across the community with the opportunity to showcase their skills in a wide range of traditional activities. The Show Schedule lists over 350 Pavilion classes you can enter covering areas as diverse as fruit and vegetable growing, cookery, needlework, sewing, beading, photography, and many more. The winner of this award will be the person who accumulates the most points for prizes won across all the pavilion classes. Points will be awarded as follows:

Class Winner 3 points; Second in Class 2 points: Special Prizes (eg: Champion Fruit) 1 point

**In 2022 the Most Successful Exhibitor in the Pavilion is sponsored by**

**openhonline**

**The winner will receive merchandise of their choice from the Bellinghen Kitchen Shop up to the value of \$200.**

## PAVILION ENTRIES - ONLINE

**Online Pavilion Entries open Sunday 01 May and close at midnight Wednesday 19 May, 2022**

1. We suggest that you download a copy of the 2022 Pavilion Entry Form from our website [www.bellingenshow.com.au](http://www.bellingenshow.com.au) and note down your relevant Class Numbers before proceeding. You should also take note of any special conditions relating to each Class – for example size, number of items etc. You might also like to print a copy of this instruction for future reference.
2. Then proceed to our online entry portal <https://showday.online/show/bellinghen>
3. You will be required to create an account if you do not already have one.
4. Follow the prompts to place your entries and proceed to the payment screen.
5. Your Entries will not be accepted until you have completed the payment process.
6. Once your Entries have been accepted, you will receive an automatically generated confirmation email within 24 hours. Please read the email carefully.
7. You will need to collect your Exhibit Cards from the Show Office either in advance, or at the time you deliver your entry.
8. Please email [entries@bellingenshow.com.au](mailto:entries@bellingenshow.com.au) if you have any queries about entering online.
9. **Refer below for Show Office opening hours, collection of Exhibit Cards and Delivery of Exhibits.**

## PAVILION ENTRIES – IN PERSON

**Refer to Show Office opening hours below**

1. All Entries must be accompanied by an Entry Form and the relevant Entry Fees
2. Entry Forms can be downloaded from the Show website: [www.bellingenshow.com.au](http://www.bellingenshow.com.au) or by picking one up from the Show Office.
3. **Please refer below for Show Office opening hours, and information relating to the collection of Exhibit Cards and Delivery of Exhibits.**

## PHOTOGRAPHY EXHIBITS

Exhibits must be in the hands of the Secretary **by 6:00 pm Wednesday 18 May, 2022**. Send entries by mail (P.O. Box 149, Bellingen, NSW) or deliver to the Show Office from Monday 16 to Wednesday 18 May – refer below for opening hours.

### SHOW OFFICE OPENING HOURS

General Enquiries, collection of Online Exhibit Cards, lodging of Entry Forms & delivery of Exhibits  
**SHOW OFFICE** – Bellingen Showground, Black Street, Bellingen

General Enquiries, Entry Forms, Purchase of Online Tickets and collection of Pavilion Online Exhibit Cards <b>ONLY</b>	Wednesdays from 4 May	1:00pm to 4:00pm
General Enquiries, Entries, Purchase of Online Tickets, delivery of Exhibits and collection of Pavilion Online Exhibit Cards	Monday 16 & Tuesday 17 May	9:00am to 4:00pm
General Enquiries, Entries, Purchase of Online Tickets, delivery of Exhibits and collection of Pavilion Online Exhibit Cards	Wednesday 18 & Thursday 19 May	9:00am to 6:00pm
Delivery of <b>PERISHABLE</b> Exhibits <b>ONLY</b>	Friday 20 May	8:30am to 9:30am

**IMPORTANT NOTE: The Pavilion doors will be closed at 9:45am on Friday 20 May for judging to commence and no further Exhibits will be accepted.**

### PRIZES & PRIZE COLLECTION

**Prize money** is shown at the beginning of each section in the schedule and, where appropriate, against specific classes. Note if there is only one entrant/exhibit in a class it does not automatically mean a 1<sup>st</sup> prize will be awarded. Exhibits are judged and prizes awarded accordingly.

**Prize money collection** (with exhibit card or ID) is from the Show Office from 11am Saturday 21 May to 5pm on Sunday 22 May.

**Exhibitors Please Note: Prize money not collected by 5pm on Sunday 22 May, 2022 will be deemed as forfeited and revert back to Society funds.**

### COLLECTION OF EXHIBITS

**Collection of exhibits from the Pavilion is from 3:30pm to 5pm on Sunday 22 May.** The Pavilion will close at 2.45pm on Show Sunday to allow Stewards to prepare exhibits for collection after 3.30pm. If exhibitors are unable to pick up exhibits by 5.00pm on Show Sunday, alternative arrangements must be made with the Chief Steward in advance.

### LIST OF PAVILION SECTIONS

- Section 01 Gumboots
- Section 02 Farm Produce
- Section 03 Fruit
- Section 04 Cookery
- Section 05 Jams, Jellies & Preserves
- Section 06 Flowers & Floral Art
- Section 07 Pot Plants
- Section 08 Handicrafts
- Section 09 Beading
- Section 10 Children School Age & Under
- Section 11 Patchwork
- Section 12 Embroidery & Sewing
- Section 13 Crochet & Knitting
- Section 14 Home Brew
- Section 15 Photography

# PAVILION CLASSES

## SECTION 01 GUMBOOTS

FOR CHILDREN SCHOOL AGE & UNDER ENTRIES GO TO SECTION 10

**STEWARD: Jackie Lee**

**Note:** All entries must be the bona fide work of exhibitor

### OPEN CLASSES

- Class 101 Single Gumboot  
Any medium

## SECTION 02 FARM PRODUCE

FOR CHILDREN SCHOOL AGE & UNDER ENTRIES GO TO SECTION 10

**STEWARD: Liz Robson & Greg Godkin**

**Note:** Collections must be distinct from class exhibits. All exhibits to be in a sound marketable condition.

### OPEN CLASSES

- Class 201 Single Yolk Chicken Eggs  
Chicken 1 dozen
- Class 202 Extracted Honey - Dark  
1 Bottle
- Class 203 Extracted Honey - Light  
1 Bottle
- Class 204 Tomatoes  
Any colour - 3
- Class 205 Capsicum  
Any colour - 1
- Class 206 Herbs  
Minimum 3 varieties - bunch
- Class 207 Chokos  
3 pieces
- Class 208 Spring Onions  
Bunch
- Class 209 Garlic  
3 knobs
- Class 210 Chilies  
Minimum 3 varieties - collection
- Class 211 Rhubarb  
4 stalks
- Class 212 Collection of Vegetables  
Box or Basket
- Class 213 Potatoes - White  
1 Kg
- Class 214 Potatoes - Red  
1 Kg
- Class 215 Sweet Potatoes - White  
1 Kg
- Class 216 Sweet Potatoes - Red  
1 Kg
- Class 217 Pumpkin - Jap  
1 whole
- Class 218 Pumpkin - Any Variety  
1 whole
- Class 219 Pumpkin - QLD Blue  
1 whole

Class 220 Gramma - Horse Collar

1 whole

Class 221 Gramma - Any Variety

1 whole

Class 222 Pumpkin - Largest

1 whole

Class 223 Best Chemical Free Grown Vegetable

1 whole

Class 224 Best Cert Organic/Biodynamic Grown Vegetable

1 whole - **Exhibitor must supply Organic Certificate with their entry**

Class 225 Vegetable - Any Variety

Any variety not mentioned

## SECTION 03 FRUIT

FOR CHILDREN SCHOOL AGE & UNDER ENTRIES GO TO **SECTION 10**

**STEWARD: Liz Robson & Greg Godkin**

### OPEN CLASSES

Class 301 Oranges - Navel

3 pieces

Class 302 Lemons - Eureka

3 pieces

Class 303 Lemons - Meyer

3 pieces

Class 304 Grapefruit

Any variety - 2 pieces

Class 305 Mandarins

Any variety - 3 pieces

Class 306 Limes

Any variety - 3 pieces

Class 307 Passionfruit

Any variety - 3 pieces

Class 308 Watermelon

1 whole

Class 309 Avocado

Any variety - 3 pieces

Class 310 Pecan Nuts

500 gm

Class 311 Macadamia Nuts

500 gm

Class 312 Rosellas

12 pieces

Class 313 Tropical Fruit

Any variety

Class 314 Fruit Locally Grown

Any variety - to be named

Class 315 Collection of Fruit

1 of each variety

Class 316 Best Chemical Free Grown Fruit

1 piece

Class 317 Best Certified Organic/Biodynamically Grown Fruit

1 piece - **Exhibitor must supply Organic Certificate with their entry**

## SECTION 04 COOKERY

FOR CHILDREN SCHOOL AGE & UNDER ENTRIES GO TO **SECTION 10**

**STEWARD: Kaye Barr**

**UNLESS OTHERWISE SPECIFIED EXHIBITS ARE TO BE PLACED ON A FOIL COVERED HARD CARD MEASURING 20cm X 20cm SQUARE**

**Note:** Collections must be distinct from Class Exhibits. Judges may cut exhibits. Ring tins are not to be used unless specified. No rack marks. **ALL EXHIBITS WILL BE PLACED IN A GLASS DISPLAY CASE.**

### HINTS & TIPS FOR CAKE MAKING

- Please read your schedule very carefully. Some classes may have particular entry requirements.
- Judges look for many things when they are judging such as well-cooked entries, shape, presentation, preparation of fruits, baking (golden in colour outside, top and bottom), general appearance and presentation and most importantly, flavour.
- Use plain icing not frosting
- Judges really enjoy an entry when it looks good, smells good, cuts well and tastes marvellous.
- Points will be lost for burnt cakes, cakes with rack marks, under-cooked and soggy cakes, badly prepared and irregular distribution of fruits, and tunnels or bubbles in the cake.

### OPEN CLASSES

Class 401 Plain Scones

6 pieces

Class 402 Sultana Scones

6 pieces

Class 403 Pumpkin Scones

6 pieces

Class 404 Jam Drops

6 pieces

Class 405 Cornflake Cookies

6 pieces

Class 406 Shortbread Biscuits

6 pieces

Class 407 Small Cakes in Patty Tins

6 pieces - NO paper cases

Class 408 Butterfly Patty Cakes with Mock Cream

6 pieces - NO paper cases

Class 409 Slice - Iced

6 pieces - any variety

Class 410 Apple & Walnut Loaf

Class 411 Plain Sponge Sandwich

Filled with Jam & Iced

Class 412 Carrot Cake - Uniced

Class 413 Plain Butter Cake - Uniced

Class 414 Banana Cake - Uniced

Class 415 Date Loaf

Class 416 Chocolate Cake - Top Iced

Class 417 Rich Fruit Cake

**Agricultural Societies Council of NSW Rich Fruitcake Competition. See recipe following.**

Class 418 Boiled Fruit Cake

Class 419 Special Occasion Cake - Formal

Class 420 Cake - Any Variety

Class 421 Centenary Cake

**Celebrating the 200 Year Anniversary of the Royal Agricultural Society of NSW. See recipe following.**

**THE AGRICULTURAL SOCIETIES COUNCIL OF NSW**  
**RICH FRUIT CAKE COMPETITION**

Winners at country shows will each receive a cash prize of \$25 and will be required to bake a second "Rich Fruit Cake" in order to compete in a Group Final to be conducted by each of the fourteen Groups of the Agricultural Societies Council of NSW. The fourteen winners at Group level will each receive a cash prize of \$50, and are required to bake a third "Rich Fruit Cake" for the final judging at the Royal Easter Show where the winner will receive a cash prize of \$100.00.

**Note:** In any year, an individual competitor may participate in only one Group Final representing a Show Society and, consequently, may represent only one Group in the subsequent State Final.

The following recipe is **COMPULSORY** for all entrants (Section 4; Class 417)

**Cake Ingredients:**

- 250g (8 oz) sultanas
- 250 g (8 oz) chopped raisins
- 250 g (8oz) currants
- 125 g (4 oz) chopped mixed peel
- 90 g (3oz) chopped red glace cherries
- 90 g (3oz) chopped blanched almonds
- 250 g (8 oz) plain flour
- 60 g (2 oz) self-raising flour
- 1/4 teaspoon grated nutmeg
- 1/2 teaspoon ground ginger
- 1/2 teaspoon ground cloves
- 250g (8 oz) butter
- 250g (8 oz) soft brown sugar
- 1/2 teaspoon lemon essence OR finely grated lemon rind
- 1/2 teaspoon almond essence
- 1/2 teaspoon vanilla essence
- 4 large eggs
- 1/3 cup sherry or brandy

**Method:**

- Mix together all the fruits and nuts and sprinkle with the sherry or brandy. Cover and leave for at least one hour, but preferably overnight.
- Sift together the flours and spices. Cream together the butter and sugar with the essences.
- Add the eggs one at a time, beating well after each addition, and then alternately add the fruit and flour mixtures. Mix thoroughly. The mixture should be stiff enough to support with a wooden spoon.
- Place the mixture into a prepared **20cm (8") square tin** and bake in a slow oven for approximately **3 ½ - 4 hours**. Allow the cake to cool in the tin.

**NOTE 1: The height of the cake should not exceed 57mm (2¼ inches)**

**NOTE 2:** To ensure uniformity and depending on 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.

**CENTENARY CAKE**

The following recipe is **COMPULSORY** for all entrants (Section 4; Class 421)

**Cake Ingredients:**

- 1 cup self-raising flour
- 1 cup plain flour
- ½ teaspoon salt
- 2 tablespoons cocoa
- ¾ cup currants

1 cup raisins  
1 cup sultanas  
Finely grated zest of ½ orange  
175g butter  
1 cup brown sugar  
3 eggs  
¼ cup milk  
Freshly squeezed juice from ½ an orange

#### **Cake Method:**

- Sift flours, salt and cocoa powder into a bowl.
- Add the currants, raisins, sultanas and zest to the bowl.
- Cream the butter and the brown sugar in a bowl.
- Add the three eggs, one at a time, beating well after each addition.
- Add the flour mixture to the butter mixture alternately with the milk.
- Add freshly squeezed orange juice and beat until smooth.
- Spoon mixture in greased deep **20cm cake tin**.
- Bake at 180 deg. for 1½ hours.

#### **Chocolate Fruit Icing – Ingredients**

2 tablespoons butter  
1 tablespoon cocoa powder  
½ teaspoon vanilla essence  
Pinch of salt  
2 cups icing sugar  
2 tablespoons milk  
½ cup raisins

#### **Chocolate Fruit Icing – Method:**

- Beat butter to a cream in a bowl.
- Dissolve cocoa in sufficient boiling water to make a smooth paste and stir in the vanilla essence and a pinch of salt, then beat into the butter mixture.
- Stir in the icing sugar alternately with the milk adding more milk if required until smooth.
- Beat until consistency of whipped cream.
- Finely chop most of the raisins, reserving a few for decoration.
- Fold the raisins into the icing and mix well.
- Spread immediately over the cake and decorate with reserved raisins.

## **SECTION 05 JAMS, JELLIES & PRESERVES**

FOR CHILDREN SCHOOL AGE & UNDER ENTRIES GO TO **SECTION 10**

**STEWARDS: Vilma Neil & Yvonne Thomas**

#### **POINTS FOR JAM MAKING**

- **Appearance of the Jam:** the colour of the jam, jelly or conserve should be bright. Jellies are to be clear without any trace of cloudiness, jams and jellies must be fresh.
- **Condition of Jam:** Jelly or Conserve: Consistency should be firm but not over stiff.
- **Flavour:** This is the most important thing. If tough skins are used this may cost you points.

#### **PRESENTATION**

- All exhibits other than preserves must be in **screw top** jars. Where the exhibitor has entered an exhibit in the wrong class, the Chief Steward shall have the power to rectify the error.
- Check jams **BEFORE** entering to make sure there is no mould present. Insufficiently boiled jam will be watery and mould will form no matter how well a jar is sealed.
- Fill jars almost to the top. Leave very little space between lid and jam. Seal tightly to exclude air.
- Jars in each class are to contain **not less than 250 gms of jam**.

- Jars to be clean and **without stickers or commercial lids**.
- Label all exhibits correctly – **DO NOT** include your name.

#### **OPEN CLASSES - BOTTLED PRESERVES**

Class 501 Preserved Fruit or Vegetable

Any variety

#### **OPEN CLASSES - BOTTLED JELLIES**

Class 502 Guava Jelly

Class 503 Lilli Pilli Jelly

Class 504 Jelly - Any Variety

#### **OPEN CLASSES - BOTTLED JAMS**

Class 505 Plum Jam

Class 506 Fig Jam

Class 507 Blueberry Jam

Class 508 Melon & Lemon Jam

Class 509 Rosella Jam

Class 510 Tomato & Passionfruit Jam

Class 511 Apricot Jam

Class 512 Jam - Any Variety

Class 513 Passionfruit Butter

Class 514 Lemon Butter

#### **OPEN CLASSES - MARMALADE**

Class 515 Grapefruit Marmalade

Class 516 Sweet Orange Marmalade

Class 517 Citrus Marmalade - Any Variety

#### **OPEN CLASSES - PICKLES, CHUTNEYS, PRESERVED VEGETABLES**

Class 518 Chutney - Tomato

Class 519 Chutney - Paw Paw

Class 520 Chutney - Any Variety

Class 521 Pickles - Green Tomato

Class 522 Pickles - Mixed

Class 523 Pickles - Choko

Class 524 Pickles - Any Variety

Class 525 Relish - Any Variety

Class 526 Pickled Vegetables in BRINE

#### **OPEN CLASSES - SAUCES**

Class 527 Tomato Sauce

Class 528 Savoury Sauce

Class 529 Sweet Sauce

Class 530 Chilli Sauce

Class 531 Any Variety Sweet Sauce, Syrup or Cordial

NOTE: Cordial to be made up in a bottle **375 ml or larger**

## **SECTION 06 FLOWERS & FLORAL ART**

FOR CHILDREN SCHOOL AGE & UNDER ENTRIES GO TO **SECTION 10**

#### **STEWARD: Rhonda MacGraw**

- All flowers must be grown by exhibitor.
- Exhibits should be staged with care so as to show the flowers to best advantage.
- Exhibitors should arrange exhibits in approved manner so that judging may be carried out effectively.
- Any embellishments may be used for Floral Art.
- Cut flower stems to be no longer than 70cm



- "NND" means that they may all be the same or mixed colours
- "Collection" means 6 flowers or blooms.

## **FLOWERS - OPEN CLASSES**

Class 601 Dark Rose - Hybrid Tea

Class 602 Light Rose - Hybrid Tea

Class 603 Floribunda Rose

1 cut

Class 604 Miniature Roses

3 cuts

Class 605 Heritage Roses

NND - 3 Stems

Class 606 Gerbera - Any Variety

1 cut

Class 607 Strelitzia

1 cut

Class 608 Crucifix Orchid

1 cut

Class 609 Azalea

1 cut

Class 610 Salvia

1 cut

Class 611 Orchid

Bloom or spike

Class 612 Camellia - Any Variety

1 bloom

Class 613 Camellia - Red

1 bloom

Class 614 Camellia - Pink

1 bloom

Class 615 Camellia - White

1 bloom

Class 616 Vireya

1 cut

Class 617 Pentas

1 cut

Class 618 Lily - Any Variety

1 cut

Class 619 Grevillea

3 cuts

Class 620 Proteas

1 cut stem

Class 621 Chrysanthemum

1 cut

Class 622 Flower - Best Perfumed

1 cut

Class 623 Most Unusual Flower

Class 624 Flower - Any Variety

1 bloom or cut

Class 625 Collection of Garden Flowers

1 cut of each

Class 626 Collection of White Flowers

1 bloom/ spray of each

Class 627 Collection of Natives  
6 distinct cuts

### **FLORAL ART - OPEN CLASSES**

Class 628 Christmas Arrangement  
Class 629 Arrangement of Foliage  
Class 630 Arrangement for Dinner Table  
Class 631 Arrangement in a Basket  
Class 632 Native Arrangement  
Class 633 Busy Housewife Arrangement  
Class 634 Floral Display by an Organisation  
60 cm wide x 50 cm high

## **SECTION 07 POT PLANTS**

FOR CHILDREN SCHOOL AGE & UNDER ENTRIES GO TO **SECTION 10**

**STEWARD: Joy Stockton**

### **OPEN CLASSES**

Class 701 Indoor plant  
Grown in pot or container  
Class 702 Flowering Orchid  
Grown in pot or container  
Class 703 Flowering Zygocactus (Christmas cactus)  
Grown in pot or container  
Class 704 Container of cacti  
Grown in pot or container  
Class 705 Bromeliad  
Grown in pot or container  
Class 706 Imaginative use of plants & containers  
Class 707 Flowering plant  
Grown in pot or container - any variety  
Class 708 Bonsai  
Class 709 Foliage plant  
Grown in pot or container - any variety  
Class 710 Container of succulents  
Class 711 Rare or unusual plant  
Grown in pot or container

## **SECTION 08 HANDICRAFTS**

FOR CHILDREN SCHOOL AGE & UNDER ENTRIES GO TO **SECTION 10**

**STEWARD: Nicole Cross**

**Note:** All entries must be the bona fide work of exhibitor

### **OPEN CLASSES**

Class 801 Article made entirely from Felt  
Class 802 Felted Article  
Class 803 Soft Toy  
Suitable for Child  
Class 804 Ceramic Article  
Class 805 Wall Hanging  
Maximum 1 metre x 1 metre  
Class 806 Decorative Christmas Article  
Class 807 Any article of Craft - 70+  
Made by Person 70 Years or Over

Class 808 Article Made for less than \$10  
Class 809 Picture - Any Medium  
    No larger than 1 metre x 1 metre  
Class 810 Scrapbooking  
    Off the page  
Class 811 Scrapbooking  
    Single page or double page  
Class 812 Article Featuring Dolls  
Class 813 Greeting Card  
    Any medium - maximum 4 exhibits  
Class 814 Novelty Pin Cushion  
Class 815 Bookmark  
    Not embroidered  
Class 816 Paper Tole  
Class 817 Article of Clothing Hand Dyed  
Class 818 Article Featuring Pre-loved Buttons  
    Size 45 x 45 cm  
Class 819 Article of Hand Made Body Bath Products  
Class 820 Woodwork, Small Article  
Class 821 Article of Hand Made Soap  
Class 822 Hand Carving, Stone or Wood  
Class 823 Mosaic  
    Maximum size 35cm x 25cm  
Class 824 Leadlight Article  
    Maximum size 35cm x 25cm  
Class 825 Basketry & Fibre Sculpture  
Class 826 Cloth Doll  
Class 827 Textile Art  
Class 828 Article Not Mentioned

## **SECTION 09 BEADING**

FOR CHILDREN SCHOOL AGE & UNDER ENTRIES GO TO **SECTION 10**

**STEWARD: Lyn Tizzard**

**Note:** All entries must be the bona fide work of the exhibitor.

### **OPEN CLASSES**

Class 901 Bead Weaving & Bead Embroidery  
Class 902 Stringing  
    Beads strung on wire, nylon, thread, etc.  
Class 903 Wire Work & Chain-Maille  
Class 904 Item including Beads  
    Made by the entrant e.g. precious metal clay, polymer clay, lampwork  
Class 905 Bracelet  
Class 906 Earrings  
Class 907 Any Other Article

## SECTION 10 CHILDREN SCHOOL AGE & UNDER

**Note:** All entries must be the bona fide work of exhibitor. **Age must be shown on entry form, as age will be taken into account by judges.**

### ART & CRAFTS - SCHOOL ENTRIES

**STEWARD:** Joanne Barr 0412 011 219

#### ART & CRAFTS - HIGH SCHOOL STUDENTS

(Junior 7, 8, 9) (Senior 10,11,12)

Class 1001 Article of Textiles - Junior

Class 1002 Article of Textiles - Senior

Class 1003 Article of Metalwork - Junior

Class 1004 Article of Metalwork - Senior

Class 1005 Article of Mixed Medium - Junior

Maximum size A3, no frame

Class 1006 Article of Mixed Medium

Maximum size A3, no frame

Class 1007 Article of Woodwork - Junior

Class 1008 Article of Woodwork - Senior

Class 1009 Drawing - Medium Paint

Maximum size A3, no frame

Class 1010 Drawing - Medium Charcoal

Maximum size A3, no frame

Class 1011 Drawing - Medium Collage

Maximum size A3, no frame

Class 1012 Bag

Any medium

Class 1013 Any other Article

#### ART & CRAFTS - PRIMARY SCHOOL STUDENTS

(Stages 2 & 3)

Class 1014 Drawing - Medium Lead/Charcoal Pencil

Maximum A3, no frame

Class 1015 Drawing - Medium Colour Pencil

Maximum. size A3, no frame

Class 1016 Drawing - Medium Crayon

Maximum size A3, no frame

Class 1017 Drawing - Medium Texta Colour

Maximum size A3, no frame

Class 1018 Drawing/Painting - Any Medium

Maximum size A4, no frame

Class 1019 Painting

Maximum size A3, no frame

Class 1020 Collage

Maximum size A3, no frame

Class 1021 Any Other Article

#### ART & CRAFTS - INFANT SCHOOL STUDENTS

(Stage 1 - Kindergarten & 1st Class)

Class 1022 Craft Item - Any Medium

Maximum size A4

Class 1023 Drawing - Any Medium

Maximum size A3, no frame

Class 1024 Painting

Maximum size A3, no frame

Class 1025 Collage - Any Medium

Maximum size A3, no frame

Class 1026 Any other Article

### **STUDENTS**

Class 1027 Drawing - Any Medium

Maximum size A3, no frame

Class 1028 Painting

Maximum size A3, no frame

Class 1029 Any Item of Craft

## **LEGO - CHILDREN, SCHOOL AGE & UNDER**

**STEWARD: Joanne Barr** 0412 011 219

### **LEGO - PRIMARY SCHOOL STUDENTS**

(Stages 2 & 3)

Class 1030 Lego Creation - Primary School

**Maximum size A3**

Class 1031 Small Article-Primary School

Built to Lego box instructions **maximum size A4**

Class 1032 Small Article of Lego - Primary School

1 piece only **maximum size A4**

### **LEGO - INFANT SCHOOL**

(Stage 1 - Kindergarten & 1st Class)

Class 1033 Lego Creation - Infants School

**Maximum size A4**

Class 1034 Small Article-Infant School

Built to Lego box instructions **maximum size A4**

### **LEGO - PRE SCHOOL STUDENTS**

Class 1035 Lego Creation - Pre School

**Maximum size A3**

## **GUMBOOT COMPETITION - CHILDREN, 8 YRS & UNDER**

**STEWARD: Jackie Lee**

Class 1036 Single Decorated Gumboot - Child 8yrs & under

Any medium

## **FARM PRODUCE - CHILDREN, SCHOOL AGE & UNDER**

**STEWARD: Liz Robson & Greg Godkin**

Class 1037 Lettuce

1 whole

Class 1038 Garlic

1 knob

Class 1039 Rhubarb

3 stalks

Class 1040 Chokos

1 whole

Class 1041 Parsley

1 bunch

Class 1042 Single Yolk Chicken Eggs

Chicken - 1 dozen

Class 1043 Pumpkin - Jap  
1 whole  
Class 1044 Pumpkin - Qld Blue  
1 whole  
Class 1045 Pumpkin - Any Variety  
1 whole  
Class 1046 AV Vegetable Not Mentioned  
Class 1047 Decorated Vegetable  
Class 1048 Chemical Free Vegetable

## FRUIT – CHILDREN, SCHOOL AGE & UNDER

**STEWARD: Liz Robson & Greg Godkin**

Class 1049 Oranges - Navel  
3 pieces  
Class 1050 Lemons - Any Variety  
3 pieces  
Class 1051 Mandarins - Any Variety  
3 pieces  
Class 1052 Limes - Any Variety  
3 pieces  
Class 1053 Avocado - Any Variety  
3 pieces  
Class 1054 Passionfruit - Any Variety  
3 pieces  
Class 1055 Pecan Nuts  
200 gm  
Class 1056 Tropical Fruit - Any Variety  
Class 1057 Fruit - Any Variety  
Class 1058 Decorated Fruit  
Class 1059 Chemical Free Fruit

## COOKERY – CHILDREN, SCHOOL AGE & UNDER

**STEWARD: Kaye Barr**

**UNLESS OTHERWISE SPECIFIED EXHIBITS ARE TO BE PLACED ON FOIL COVERED HARD CARDBOARD 20CM X 20CM SQUARE**

**Note:** Collections must be distinct from Class Exhibits. Judges may cut exhibits. Ring tins are not to be used unless specified. No rack marks. **ALL EXHIBITS WILL BE PLACED IN A GLASS DISPLAY CASE.**

### HINTS & TIPS FOR CAKE MAKING

- **Please read your schedule carefully.** Some classes may have particular entry requirements.
- Judges look for many things when they are judging such as well-cooked entries, shape, presentation, preparation of fruits, baking (golden in colour outside, top and bottom), general appearance and presentation and most importantly, flavour.
- Use plain icing not frosting.
- Judges really enjoy an entry when it looks good, smells good, cuts well and tastes marvellous.
- Points will be lost for burnt cakes, cakes with rack marks, under-cooked and soggy cakes, badly prepared and irregular distribution of fruits, and tunnels or bubbles in the cake.

### COOKERY - HIGH SCHOOL STUDENTS

(Junior 7, 8, 9) (Senior 10,11,12)  
Class 1060 Cup Cakes - Iced in Show Colours  
3 pieces - NOT in patty cases  
Class 1061 Anzac Biscuits  
3 pieces

Class 1062 Jam Drops

3 pieces

Class 1063 Cake - Any Variety not specified

### **COOKERY - PRIMARY SCHOOL STUDENTS**

(Stages 2 & 3)

Class 1064 Anzac Biscuits

3 biscuits

Class 1065 Choc Chip Cookies

3 cookies

Class 1066 Cornflake Biscuits

3 biscuits

Class 1067 Cup Cakes Novelty Iced

3 cupcakes - NOT in patty cases

Class 1068 Jam Drops

3 jam drops

Class 1069 Packet Cake - Any Variety

### **COOKERY - INFANT & PRE-SCHOOL**

(Stage 1 - Kindergarten & 1st Class)

Class 1070 Gingerbread Person

1 Gingerbread Person - decorated with Icing

Class 1071 Chocolate Crackles

3 items

Class 1072 Arrowroot Biscuits

3 biscuits - decorated with Icing

## **JAMS, JELLIES, PRESERVES – CHILDREN, SCHOOL AGE & UNDER**

**STEWARDS: Vilma Neil & Yvonne Thomas**

### **POINTS FOR JAM MAKING**

- **Appearance of the Jam:** the colour of the jam, jelly or conserve should be bright. Jellies are to be clear without any trace of cloudiness, jams and jellies must be fresh.
- **Condition of Jam:** Jelly or Conserve: Consistency should be firm but not over stiff.
- **Flavour:** This is the most important thing. If tough skins are used this may cost you points.

### **PRESENTATION**

- All exhibits other than preserves must be in **screw top** jars. Where the exhibitor has entered an exhibit in the wrong class, the Chief Steward shall have the power to rectify the error.
- Check jams **BEFORE** entering to make sure there is no mould present. Insufficiently boiled jam will be watery and mould will form no matter how well a jar is sealed.
- Fill jars almost to the top. Leave very little space between lid and jam. Seal tightly to exclude air.
- Jars in each class are to contain **not less than 250 gms of jam.**
- Jars to be clean and **without stickers or commercial lids.**
- Label all exhibits correctly – **DO NOT** include your name.

Class 1073 Jam

Any variety

Class 1074 Chutney or Pickles

Any variety

## **FLOWERS & FLORAL ART – CHILDREN, SCHOOL AGE & UNDER**

**STEWARD: Rhonda MacGraw**

**Note:** All flowers must be grown by exhibitor. Exhibits should be staged with care so as to show the flowers to best advantage. Exhibitors should arrange exhibits in approved manner so that judging may be carried out effectively. Any embellishments may be used for Floral Art.

## **FLOWERS & FLORAL ART - HIGH SCHOOL STUDENTS**

(Stages 2 & 3)

Class 1075 Floral Arrangement - High School Student

Any variety

## **FLOWERS & FLORAL ART - PRIMARY SCHOOL STUDENTS**

(Stages 2 & 3)

Class 1076 Floral Arrangement - Primary School Student

Any variety

## **FLOWERS & FLORAL ART - INFANT SCHOOL**

(Stage 1 - Kindergarten & 1st Class)

Class 1077 Floral Arrangement - Infant School Student

Any variety - Bowl Arrangement

## **POT PLANTS - CHILDREN, SCHOOL AGE & UNDER**

**STEWARDS: Joy Stockton**

### **POT PLANTS - HIGH SCHOOL STUDENTS**

(Junior 7, 8, 9) (Senior 10,11,12)

Class 1078 Plant in container grown by High School Student

### **POT PLANTS - PRIMARY SCHOOL STUDENTS**

(Stages 2 & 3)

Class 1079 Plant in container grown by Primary School Student

## **BEADING - CHILDREN, SCHOOL AGE & UNDER**

**STEWARDS: Lyn Tizzard**

### **BEADING - HIGH SCHOOL STUDENTS**

(Junior 7, 8, 9) (Senior 10,11,12)

Class 1080 Beading - High School Students

Any article

### **BEADING - PRIMARY SCHOOL STUDENTS**

(Stages 2 & 3)

Class 1081 Beading - Primary School Students

Any article

### **BEADING - INFANT & PRE SCHOOL STUDENTS**

(Stage 1 - Kindergarten & 1st Class)

Class 1082 Beading - Infant & Pre School Students

Any article

## **PATCHWORK - CHILDREN, SCHOOL AGE & UNDER**

**STEWARDS: Di Ginis & Jeanette Gosschalk**

- The quilt must be the maker's own work, including piecing, quilting and binding if entered under one name.
- Entries must not have won a prize at a previous Bellinghen Show.
- Work must be recognizable as quilts and must be made primarily of layers of fabric and wadding held together by stitches distributed throughout the quilt.
- All competitive exhibits must be unwashed and unworn.

### **PATCHWORK - HIGH SCHOOL STUDENTS**

(Junior 7, 8, 9) (Senior 10,11,12)

Class 1083 Patchwork Handmade - High School Student

Class 1084 Patchwork - High School Student

Any article - Commercial machine quilted



## **PATCHWORK - PRIMARY SCHOOL STUDENTS**

(Stages 2 & 3)

Class 1085 Article of Patchwork by a Primary School Student

## **NEEDLEWORK, SEWING, FANCYWORK - CHILDREN, SCHOOL AGE & UNDER**

**STEWARD: Jude Henry**

- Work must not be entered which has won a prize in a previous Bellingen Show.
- All competitive exhibits must be unwashed and unworn.

Class 1086 Cross Stitch - Children School Age & under

Please state age on entry

Class 1087 Tapestry - Children School Age & under

Please state age on entry

Class 1088 Article of Embroidery - Children School Age & under

Please state age on entry

Class 1089 Garment - Machine Sewn - Children School Age & under

Please state age on entry

Class 1090 Garment made from recycled product - School Age & under

Please state age on entry

## **CROCHET & KNITTING - CHILDREN, SCHOOL AGE & UNDER**

**STEWARDS: Mary Moody & Pamela Rongen**

**Note:** All articles MUST be new/unwashed and unworn.

## **CROCHET & KNITTING - HIGH SCHOOL STUDENTS**

(Junior 7, 8, 9) (Senior 10,11,12)

Class 1091 Knitting or Crochet - High School Student

Any article

## **CROCHET & KNITTING - PRIMARY SCHOOL STUDENTS**

(Stages 2 & 3)

Class 1092 Knitting or Crochet - Primary School Student

Any article

## **PHOTOGRAPHY - CHILDREN, SCHOOL AGE & UNDER**

**(Amateur photographers only)**

**STEWARD: Joy Bentley**

**ENTRY FEE:** 50c per exhibit, must be paid with entry

- Entry is limited to 4 photographs per exhibitor.
- Exhibits must be in the hands of the Secretary by 4pm Wednesday 18 May, 2022. Send entries by mail (P.O. Box 149, Bellingen, NSW) **or** deliver to the Show Office between 9am & 4pm from 16 to 18 May, 2022.
- Exhibits can be collected from 3:30 – 5pm on Sunday of Show.

**\*ALL ENTRIES\***

**Print size A4 - 30 x 20 cm (12"x 8"); Mount size 35 x 25 cm (14"x 10")**

- Photographs must NOT have been entered in a previous Bellingen Show.
- Each entry may compete in only one class.
- No more than two entries in one class.
- Entries MUST be mounted ON MATTE BOARD OR ON HARD CARD and have owners name, address, class number and image title on the back of the image.
- All photographs must be the work of the exhibitor.
- Oversize prints or mounts will NOT be accepted.
- Return postage must accompany postal entries.

**All reasonable care is taken with exhibits but no responsibility will be taken for any loss or damage.**

### **PHOTOGRAPHY CLASSES – CHILDREN, SCHOOL AGE & UNDER**

Class 1093 Colour Print

Any subject

Class 1094 Monochrome Print (Black & White)

Any subject

Class 1095 Raven & Honey Memorial Award - Pet Photography

Black & White or Colour

Class 1096 Anne MacGee Award - Human Portraiture

Black & White or Colour

## **SECTION 11 PATCHWORK**

FOR CHILDREN SCHOOL AGE & UNDER ENTRIES GO TO **SECTION 10**

### **STEWARDS: Di Ginis & Jeanette Gosschalk**

- The quilt must be the maker's own work, including piecing, quilting and binding if entered under one name.
- Entries must not have won a prize at a previous Bellinghen Show.
- Work must be recognizable as quilts and must be made primarily of layers of fabric and wadding held together by stitches distributed throughout the quilt.
- **All competitive exhibits must be unwashed and unworn**

**PLEASE NOTE: A maximum of THREE Quilts per entrant**

### **OPEN CLASSES**

Class 1101 Quilt - Hand Pieced

Predominantly Hand Pieced

Class 1102 Quilt - Machine Sewn

Predominantly Machine Sewn

Class 1103 Quilted Bag

Class 1104 Quilt - Mixed Techniques

Class 1105 Quilt - Child's Room

Suitable for Child's Room

Class 1106 Small Quilt or Wall Hanging

Maximum size 1 metre x 1 metre - edge to edge to be eligible for **Special RAS Competition**

Class 1107 Quilt - Applique

Any variety

Class 1108 Quilt - Art

Class 1109 Quilt - by Entrant

Quilt top and quilting to be done by entrant

Class 1110 Quilt - Machine & Commercial

Top Mach Sewn by Entrant, commercial machine quilted

Class 1111 Quilt - Mixed Techniques

Top by Entrant, commercial machine quilted

Class 1112 Table Runner - Quilted

Class 1113 Patchwork

Any variety

Class 1114 Any Article - SN

Made by a person with special needs

Class 1115 Any Article - 70+

Made by a person 70 years or over

Class 1116 Any Article - Novice

Made by Novice - **First time entry**

## SECTION 12 EMBROIDERY & SEWING

FOR CHILDREN SCHOOL AGE & UNDER ENTRIES GO TO **SECTION 10**

### **STEWARD: Jude Henry**

- All exhibits must be the bona fide work of the exhibitor.
- Work must not be entered which has won a prize in a previous Bellingham Show.
- All competitive exhibits must be **unwashed and unworn**.

### **OPEN CLASSES**

- Class 1201 Surface Embroidery  
Crewel, Jacobean, Thread painting etc
- Class 1202 Raised Embroidery  
Stumpwork, Brazilian etc
- Class 1203 Threadwork  
Cross stitch, Needlepoint, Tapestry
- Class 1204 Applique  
Machine & Hand
- Class 1205 Lacemaking  
Bobbin Lace, Tatting etc
- Class 1206 Smocking  
Any article
- Class 1207 Machine Embroidery  
Computerised, stitched etc
- Class 1208 Garment or Wearable Art
- Class 1209 Cushion Cover  
Filled
- Class 1210 Any Article - 70+  
Made by a person over 70 years
- Class 1211 Any Article - SN  
Made by a person with special needs
- Class 1212 Any other article

## SECTION 13 CROCHET & KNITTING

FOR CHILDREN SCHOOL AGE & UNDER ENTRIES GO TO **SECTION 10**

### **STEWARDS: Mary Moody & Pamela Rongen**

**Note:** All articles MUST be new/unwashed and unworn.

### **CROCHET**

- Class 1301 Table Centre
- Class 1302 Two Doilies  
Not larger than 25cm
- Class 1303 Medallion Crochet  
Any article
- Class 1304 Face Washer or Hand Towel  
Crochet edge
- Class 1305 Crochet Baby Cardigan  
Jumper or jacket
- Class 1306 Crochet Rug  
1.5 metres x 1.5 metres maximum
- Class 1307 Coat Hanger
- Class 1308 Shawl or Wrap
- Class 1309 Crochet Article - 70+  
Made by person 70 Years & over

Class 1310 Crochet Tea Cosy  
Class 1311 Garment  
Any article of clothing not previously mentioned

## **KNITTING**

Class 1313 Baby's Cardigan, Jumper, Jacket  
Class 1314 Adult's Jumper or Cardigan  
Class 1315 Child's Jumper or Cardigan  
Class 1316 Adult's Vest or Sleeveless Pullover  
Class 1317 Beanie, Hat or Cap - Any medium  
People's Choice Award  
Class 1318 Knitted Scarf  
Class 1319 Hand Towel, Knitted Edge  
Class 1320 Knitted Toy or Novelty  
Class 1321 Hand Knitted Rug  
Must be all knitted - **maximum size 1.5m x 1.5m**  
Class 1322 Knitted Baby Shawl  
Class 1323 Knitted Socks and Slippers  
Class 1324 Article Knitting - 70+  
Made by person 70 years & over  
Class 1325 Coat Hanger  
Class 1326 Hot Water Bottle Cover  
Class 1327 Knitted Baby Booties  
Class 1328 Tea Cosy - Knitted Only  
Class 1329 Knitted Item - Any article not mentioned

## **SECTION 14 HOME BREW**

**STEWARD: David Barter**

**EXHIBITS:** 2 Bottles to be entered (one for judging and one for display).

**Please ensure name of brewer is not on label.**

Class 1401 Lager  
Class 1402 Pale & Amber Ales  
Class 1403 Stout & Porters  
Class 1404 Open:  
Any style not covered by 1401-1403  
Class 1405 Cider & Perry  
Class 1406 Ginger Beer  
Class 1407 Mead

## **SECTION 15 PHOTOGRAPHY**

FOR CHILDREN SCHOOL AGE & UNDER ENTRIES GO TO **SECTION 10**

**(Amateur photographers only)**

**STEWARD: Joy Bentley**

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- All photographs must be the work of the exhibitor.
- Oversize prints or mounts will **NOT** be accepted.
- Return postage must accompany postal entries.

**All reasonable care is taken with exhibits but no responsibility will be taken for any loss or damage.**

#### **OPEN CLASSES**

Class 1501 Colour Print

Any subject

Class 1502 Monochrome Print (Black & White)

Any subject

Class 1503 Raven & Honey Award - Pet Photography

Black & White or Colour

Class 1504 Anne MacGee Award - Human Portraiture

Black & White or Colour