

WANGARATTA

Agricultural Society Inc

Affiliated with Victorian Agricultural Shows Limited

157th SHOW

Friday 13th & Saturday 14th October 2023



ADMISSION :

ADULT :	\$20
6 - 15	\$10
Under 5's	FREE
Family Day ticket	\$50
(2 adults & 2 kids under 16)	

WANGARATTA SHOWGROUNDS

2 - 12 EVANS STREET
WANGARATTA
VICTORIA 3677

OFFICE HOURS

Thursdays & Fridays:
10am-3pm in July & August

Monday to Friday
9am-4pm in September & October
until October 20th.

SECRETARY

Mrs. Charmane Bennett,
P.O. Box 151,
Wangaratta, Vic. 3676
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www.wangarattashow.org.au



PAVILION EXHIBITS

Entries close: Friday 6th October 2023

Please Note

Exhibitors must pay entry fees for all entries **before** the Show. If entered online, your entry ticket will be held at the Secretary's Office until payment is made. Your exhibit/s will not be accepted unless you produce your entry ticket/s.

Prize's: All Prizes in this Section will be paid out to Winners by the Steward in the Henderson Pavilion.

Please collect your prize between 2pm - 9pm Friday & 2pm - 5pm Saturday. Prize money not collected within one month after the Show will be refunded to the Society.

Collection of exhibits is on Saturday 14th from 4pm in the pavilion. Refer to office after that date.

Secretary Office Hours: Throughout the year Thursdays - 10am-3pm, July & August - Thursdays & Fridays 10am-3pm, September & four weeks prior and one week after Show - Monday to Friday, 9am-4pm.

Please note that cookery exhibits cannot be left at pavilions before 8.00 AM Thursday, 12th October 2023.

Sale of Exhibits.

Exhibitors have the option of selling their exhibits. The Society or any Official Judge, Steward, Officer or employee will not be held liable in any way for any direct, indirect or consequential loss of any exhibit, or the diminution in the value of an exhibit by reason of:

- a) the sale, delivery, disposal or other dealing with an exhibit.
- b) any damage or injury occasioned to or by an exhibit.
- c) the negligence or any act or matter or thing done, permitted or omitted by the Society, or
- d) any loss, damage or injury occasioned to or by an exhibitor or person acting on his or her behalf.

Proof of Purchase

The receipt issued to the purchaser when paying for the exhibit marked "For Sale" **must be presented by the purchaser as proof of purchase when collecting the exhibit.** **Identifying exhibits for purchase:** Exhibits for sale will be identified by the letters FS (for sale). Signed approval to sell exhibit(s) has to be obtained from Exhibitor at time of entry.

A RED DOT means the exhibit has been sold.

Cookery, Jams, & Jellies - 10% Commission to Society. Note: Only decorated cakes

Needlework, Weaving/Spinning, Knitting and Craft Sections - can all be sold for 10% Commission to Society. Art - 10% Commission to Society. Those persons wishing to sell their Artwork are to indicate their name and address on the back of their exhibits as well as asking price.

**ALL SALES MUST BE MADE AND COMPLETED NO LATER THAN
4.30PM ON SATURDAY, 14th OCTOBER 2023 WITH STEWARDS IN PAVILION.**

V.A.S. Ltd Competition Regulations

1. Each exhibit entered must be the bona fide work of the exhibitor.
 2. An exhibit having won at a Show will compete at a Group Final; the winning exhibit will then compete at the state final.
 3. An exhibitor may represent only one local show at Group level and one Group at State Level.
 4. An exhibit having won at state final, is no longer eligible to compete in the competition.
 5. If, for any reason, a winner is unable to compete at Group or State Final level, then the second-place getter is eligible to compete.
 6. A person will not be permitted to win more than one Show within the State in any one Show year. Persons not adhering to this rule will be required to forfeit/refund prize money.
 7. All work to have been completed within the last twelve (12) months.
 8. An exhibit may only win one group final in a show season (spring to autumn), should the same article be entered again and found to have already won a group final in the same show season the exhibitor must forfeit/refund any and all prizes and will be disqualified from exhibiting for 12 months
 9. Late entries not accepted.
 10. Junior is aged under 18 on the day of their local show.
- Photography:** To be unframed, print no larger than 20cm x 30cm, must be mounted (mount no larger than 3cm), professional photographers are not eligible.

Section P: Cookery 2023

Steward: W. Macklan (in charge), L. Graham,
E. Henderson, R. Shalders, P. Nolan,
H. Baker, D. Brook, E. Gordon

Entries Close: Friday 6th October.

Please Note: *All exhibits to be staged by 10.00am Thursday 12th October.*

Judging: *Commences at 10.15am Thursday 12th October.*

In Classes stated for Amateurs, only amateur exhibitors are allowed to compete.

Teachers in the class of work exhibited or persons who do similar work as means of livelihood or who conduct a business establishment in which such work is sold, are not regarded as amateurs and must enter in the Open Section. An Amateur exhibitor who enters e.g., shortbread and wins 1st prize twice **must** then enter the shortbread in open but can enter any other exhibit in the Amateur class. If an exhibitor wins the overall Most Successful for Amateur they must then compete in the Open Section.

Ribbons are to be awarded by point system (3 points first and 2 points second).

The exhibitor with the most points in their section will be awarded the Most Successful Exhibitor. Ribbons given for Open, Amateur and Children's Cookery.

Conditions of Entry to All Cookery Sections

1. All work must be the work of exhibitor.
2. No ring tins allowed.
3. No cake mixes to be used unless specified.
4. No microwave cakes.
5. One Exhibit per class.
6. Paper plates only
7. Stewards have the right to re-plate entries if necessary.
8. All fruit cakes to be on a foiled covered board.
9. Stewards are permitted to enter in the cookery section but WILL NOT be working in that section during judging.
10. Chocolate cakes to be made with cocoa only.
11. All cakes to be turned out on to a cloth covered wire rack.
12. A Judge does not have to award a 1st prize, if entry is deemed not up to standard.
13. All exhibitors **MUST** have their exhibit cards with the appropriate exhibit.
14. All decorated cakes to be on a foil covered board, with cleats (support feet) stuck on bottom of board.
15. Decorated cake boards to be no bigger than 30cm x 30cm or 30cm diameter round board.

Open Class

Entry fee: \$1. Patrons 5 free entries. Late entries \$2.

Prizes: 1st \$5. 2nd \$3. Except where otherwise stated.

Most Successful Exhibitor: \$50 Rinaldo's Casa Cucina voucher plus ribbon.

Runner Up: Tamara's Hairdressing voucher.

1. Shortbread (5). Cut into fingers approx 2.5cm x 7cm.
2. 5 Pieces of uncooked slice one variety. Cut into approx 2.5cm x 5cm.
3. Ginger Fluff (one mixture divided evenly into 2 20cm round tins, unfilled & uniced).
4. Cooked Slice (5) Cut into approx 2.5cm x 5cm.
5. Pumpkin Scones (5). 5 to 6cm cutter to be used.
6. Date Scones (5), same as No 5.
7. Plain Scones (5), same as No 5.
8. Plain Sponge Sandwich, same as No 3.
9. Chocolate Sponge Sandwich, same as No 3.
10. Yo Yo Biscuits (5) joined with icing.

11. Chocolate Cake made by a Male, (Top only iced but not decorated and made with cocoa only).

1st **Hello Barber** voucher.

11a. Plain Scones (5) made by a Male, same as No 5.

1st **Chicken Time** voucher.

12. Anzac Biscuits (5) Size to be approx 1 tbsp of mixture.

13. Plain Tea Cake dusted with sugar and cinnamon.

14. Marble Cake (Top only iced must be pink icing but not decorated) To be chocolate, pink and plain and cooked in a round tin. 1st **Wang's Best Bakery** voucher.

15. Orange Cake (Top only iced but not decorated). To be made in a loaf tin. 1st **Willies Fish & Chips** voucher.

16. Chocolate Cake (Top only iced but not decorated and made with cocoa only). 1st **Charlie's Restaurant & Bar** voucher.



17. Carrot Cake (uniced).

RECIPE

Ingredients:

1 cup sugar,	1 cup oil,
3 eggs,	1½ cups plain flour,
1 tsp bicarb soda,	2 tsp cinnamon,
1½ tsp baking powder,	pinch of salt,
2 cups grated carrot,	½ cup chopped walnuts.

Method: Preheat oven to 150°C. Grease a 20cm round tin and line the bottom with baking paper. Beat sugar, oil and eggs for 5 minutes. Sift dry ingredients and stir into mixture. Lastly fold in carrots and walnuts. Bake in the prepared tin in the preheated oven for about 45-50 minutes or until the surface springs back when touched.

1st **Tangled Up Hair & Beauty** voucher. 2nd **Spirited Party Shop** gift

18. Boiled Fruit Cake.

RECIPE

Ingredients:

150g butter,	1 cup cold water,
1 cup white sugar,	250g sultanas,
250g currants,	125g mixed peel,
1 tsp spice.	

Method: Put these in a saucepan and boil 2 minutes. Remove from heat and add 1 cup plain flour and 1 cup self-raising flour and lastly, 3 beaten eggs. To be baked in a 20 cm tin. Slow to Moderate oven, approx. 1½-2hours.

1st **Spirited Party Shop** gift. 2nd **Koffie Bean Cafe** voucher

19. Rich Fruit Cake, own recipe. 1st Serenity voucher. 2nd Donna Bella voucher.

20. Decorated Cupcakes (3) muffin size, edible decorations to be used.

1st **Enhance Beauty Bar** voucher. 2nd \$20 cash donated by **C.D.A.V Wangaratta branch.**

PLEASE NOTE: Exhibitors can enter 2 entries in each Decorated Cake Section ~ No's 21, 22, 24 & 25.

21. Decorated Fruit Cake. 1 tier only (all home-made decorations, ribbon allowed, Read No 14 & 15 in Conditions of entry pg. 17) 1st \$25 ~ Fraser Electrical. 2nd Wok In Wangaratta voucher.

22. Christmas Cake. 1 tier only (commercial decorations, ribbon allowed, please read No 14 & 15 in Conditions of entry pg. 17) 1st Australia Post gift. 2nd Chicken Time voucher.

23. Homemade Chocolates 4 varieties 3 of each. May be filled, moulded, dipped or solid. 1st Yarrunga Fish'n'Chips voucher. 2nd Paulie's Corner voucher.

24. Novelty Cake, iced and decorated (commercial decorations allowed, please read No14 & 15 in Conditions of entry pg17) 1st Old Faithfuls voucher. 2nd La Ronde gift.

25. Decorated Gingerbread House. (May include purchased or home-made confectionery. Max size board 30cm x 30cm, Read No 14 in Conditions of entry pg. 17)

1st **Chemist Warehouse** gift. 2nd **Wok In Wangaratta** gift.

26. V.A.S. Ltd RICH FRUIT CAKE COMPETITION.

Prizes: 1st **Fletchers Supplies** voucher. 2nd **Outdoor Home & Trade Centre** voucher.

State prizes: 1st \$200 & VAS State Final Trophy. 2nd \$100 & 3rd \$50

RECIPE

Ingredients – Preferred 100% Australian Grown Produce

250g sultanas	250g chopped raisins
250g currants	125g mixed peel
90g chopped red glace cherries	90g chopped blanched almonds
1/3 cup sherry or brandy	250g plain flour
60g self-raising flour	¼ tsp grated nutmeg
½ tsp ground ginger	½ tsp ground cloves
250g butter	250g soft brown sugar
½ tsp lemon essence OR finely grated lemon rind	
½ tsp almond essence	½ tsp vanilla essence
4 large eggs	

METHOD:

Cut the fruit & almonds into 3-4 pieces and 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 flour & 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 & flour mixtures. Mix thoroughly. The mixture should be stiff enough to support a wooden spoon. Place the mixture into a prepared tin **20cm square, straight sided & square cornered** & bake in a slow oven for approximately 3½ - 4 hours. Allow the cake to cool in the tin.



Rules & Regulations V.A.S. Competitions For 26 & 27

1. The entrant must follow the recipe & specifications provided.
2. Each cake entrant must be the bona fide work of the exhibitor.
3. Professionals are not eligible, which is defined as someone that works professionally or derives the greater percentage of their income in the craft, artform or technique.
4. An exhibitor having won at their local show will bake another cake for the 2023 Group final & then the winner of the group final will bake another cake for the State final at the 2023 Royal Melbourne Show.
5. An exhibitor having won at show level is not eligible to enter any other show until after the group final judging.
6. An exhibitor is only eligible to represent one group in the state final.
7. If for any reason a winner is unable to compete at group or state final level, then the second placegetter is eligible to compete.
8. Cakes to be on a foil covered board.

27. V.A.S. Ltd CARROT CAKE COMPETITION.

Proudly sponsored by



Prizes: 1st \$10, 2nd \$5.

Group: 1st \$25

State prizes: 1st \$250 and VAS State Final Trophy.
2nd \$100, 3rd \$50.

RECIPE.

Ingredients:

375g plain flour	345g castor sugar
2tsp baking powder	375ml vegetable oil
1½ tsp bicarb soda	4 eggs
2 tsp ground cinnamon	3 medium carrots (350g)
½ tsp ground nutmeg	220g tin crushed
½ tsp allspice	pineapple, drained
2 tsp salt	180g pecans, chopped

Method:

Preheat the oven to 180° (160° fan), grease a 23cm (9 inch) round cake tin & line with baking paper.

Sift the dry ingredients together in a bowl. In a separate bowl, beat the eggs & oil, then add to the dry ingredients.

Mix well then add carrots, crushed pineapple & pecans.

Mix to form a smooth batter & pour into the cake tin.

Bake for approximately 90 – 100 minutes.

Remove from the oven & allow to cool for 10min in the tin on a wire rack. Upend & allow to cool on the wire rack.

Amateur Class

Entry fee: \$1. Patrons 5 free entries. Late entries \$2.

Prizes: 1st \$5, 2nd \$3, except where otherwise indicated.

Most Successful Exhibitor: Bi-Rite Electrical voucher plus ribbon. **Runner up:** Panda Hairdressing voucher.

41. 5 Pieces of cooked slice one variety. Cut into approx 2.5cm x 5cm.

42. Shortbread. (5) cut into fingers approx 2.5cm x 7cm.

43. 5 Pieces of uncooked slice one variety. Cut into approx 2.5cm x 5cm.

44. Ginger Fluff. (1 mixture divided evenly into 2 round 20cm tins unfilled & uniced).

45. Anzac Biscuits (5). Size to be approx. 1 tablespoon of mixture.

46. Pumpkin Scones (5), 5 to 6cm cutter to be used.

47. Date Scones (5), same as No 46

48. Plain Scones (5), same as No 46

49. Plain Sponge Sandwich, same as No 44.

50. Chocolate Sponge Sandwich, same as No 44

51. Yo Yo Biscuits (5) joined with icing.

53. Plain Tea Cake dusted with sugar and cinnamon.

54. Marble Cake (*Top only iced must be pink icing but not decorated*). To be chocolate, pink and plain and cooked in a round tin. 1st **Café The Pre Vue** voucher.

55. Orange Cake (*Top only iced but not decorated*). To be made in an orange loaf tin.)

56. Chocolate Cake (*Top only iced but not decorated and made with cocoa only*).

57. Carrot Cake - Recipe as No. 17.

58. Boiled Fruit Cake - Recipe as No. 18. 1st **Marianna's Beauty Studio** voucher.

59. Rich Fruit Cake. Own Recipe. 1st **Tangled Up Hair & Beauty** voucher. 2nd **Café The Pre Vue** voucher.

PLEASE NOTE: Exhibitors can enter 2 entries in each Decorated Cake Section ~ No's 60, 61 & 62

60. Decorated Fruit Cake, 1 tier only. (*All home-made decorations, ribbon allowed, Read No 14 & 15 in Conditions of entry pg. 17*) 1st **\$25 Fraser Electrical** voucher. 2nd **Emtex** voucher.

61. Christmas Cake, 1 tier. (*Commercial decorations, ribbon allowed, Read No 14 & 15 in Conditions of entry pg. 17*) 1st **Inside Living** voucher. 2nd **Donna Bella** voucher.

62. Novelty Cake, iced and decorated (*Commercial decorations allowed, Read No 14 & 15 in Conditions of entry pg. 17*) 1st **Corza's Hairdressing** voucher. 2nd \$20 cash donated by **C.D.A.V. Wangaratta branch**.

64. Decorated Cupcakes (3) Muffin Size. edible decorations to be used. 1st **Paradise Nail & Spa** voucher. 2nd **Koffie Bean Cafe** voucher.



Junior

Entry: Free. No Ribbons awarded for these sections except where otherwise stated.

18 Years and Under

81. V.A.S. Ltd JUNIOR BOILED FRUIT CAKE COMPETITION.

Prizes: 1st \$10, 2nd \$5. **Group:** 1st \$15
State prizes: 1st \$50, \$50 Sultana Sisters gift voucher, \$100 gift hamper & VAS State Final Trophy.
2nd \$50 Sultana Sisters gift voucher & \$50 product hamper.
3rd \$50 Sultana Sisters gift voucher.

RECIPE.

Ingredients:

375g Mixed fruit,	$\frac{3}{4}$ cup brown sugar,
1 tsp mixed spice,	$\frac{1}{2}$ cup water,
125g butter,	$\frac{1}{2}$ cup sherry,
$\frac{1}{2}$ tsp bicarbonate of soda,	2 eggs lightly beaten,
2 tbsp. marmalade,	1 cup self-raising flour,
1 cup plain flour,	$\frac{1}{4}$ tsp salt.

Method: Place the Mixed Fruit, sugar, spice, water and butter in a large saucepan and bring to boil. Simmer gently for 3 minutes, then remove from stove add bi-carb soda & allow to cool. Add sherry, eggs & marmalade, mixing well. Fold in sifted dry ingredients then place in a greased & lined 20cm round cake tin. Bake in a moderately slow oven for 1½ hours, or until cooked when tested.

Rules & Regulations V.A.S. Competitions For 18 Years & Under 81 & 81a

1. The entrant must follow the recipe & specifications provided.
2. The entrant must be under 18 years on the day of the local show.
3. Each cake entrant must be the bona fide work of the exhibitor.
4. Professionals are not eligible, which is defined as someone that works professionally or derives the greater percentage of their income in the craft, artform or technique.
5. The Junior Boiled Fruit Cake competition follows the 3 levels of competition: Show level, Group level & State level.
6. The Junior Carrot & Date Muffins competition follows the 3 levels of competition: Show level, Group level & State level.
7. An exhibitor having won at their local show will bake another set of muffins or fruit cake for the 2023 Group final & then the winner of the group final will bake another set of muffins or fruit cake for the 2023 State Final at the Annual VAS Ltd Convention.
8. Cakes to be on a foil covered board.

16 Years and Under

Prizes: 1st \$4, 2nd \$3. Except where otherwise stated
Most Successful Exhibitor: will receive a Ribbon plus a Hollywoods voucher.
Runners Up: The Athlete's Foot voucher.

82. Plain Scones (3), 5 to 6cm cutter to be used.
83. Plain Tea Cake dusted with sugar and cinnamon.
84. Plain Sponge Sandwich, 1 mixture divided evenly into 2 round 20cm tins unfilled & uniced.
85. Plain Patty Cakes (3), cooked in papers (papers to be left on uniced).
86. Yo-Yo Biscuits (3) joined with icing
87. Chocolate Cake (Top only iced but not decorated).
88. Truffles (3). Ingredients: 250gms plain biscuits, 1 cup coconut, 3 tbsp cocoa, 1 tin condensed milk. Crush biscuits. Mix in ingredients together. Roll in balls size approx. 1 level tbsp of mixture then roll in extra coconut.
89. Anzac Biscuits (3) size approx. 1 tbsp of mixture.
90. Novelty Cake, iced and decorated (commercial decorations allowed, Read No14 & 15 in Conditions of entry pg17.) 1st \$10 cash donated by **Holloways Vision Centre**.
91. Decorated Cake, 1 tier only. (All home-made decorations ribbon allowed, Read No14 & 15 in Conditions of entry pg17.) 1st **Jeanie's Cake Decorating** gift.
93. 5 Pieces of cooked slice one variety, cut approx. 2.5cm x 5cm.
95. 5 Pieces of uncooked slice one variety. Cut approx. 2.5cm x 5cm.
96. Decorated cupcakes (3) muffin size. (Edible decorations to be used). 1st \$5 cash donated by **Holloway Vision Centre**.

81a. V.A.S. Ltd JUNIOR CARROT & DATE MUFFIN COMPETITION.

Proudly sponsored by



4 muffins per plate.

Prizes: 1st \$10, 2nd \$5. **Group:** 1st \$15
State prizes: 1st \$250 & VAS State final trophy,
2nd \$100, 3rd \$50.

RECIPE.

Ingredients:

2½ cups self-raising flour,	1 tsp ground cinnamon,
$\frac{1}{4}$ tsp ground nutmeg,	1 cup pitted dates,
1 cup brown sugar (firmly packed),	1 cup canola oil,
1 cup coarsely grated carrot,	2 eggs lightly beaten,
1 tbsp. orange marmalade,	$\frac{3}{4}$ cup orange juice,
1 cup reduced fat milk,	icing sugar for dusting.

Method: Heat oven to 190°C (moderately hot). Line a 12-hole muffin pan with round paper muffin cases (**classic white muffin cases size 35mm height x 90mm wide x 50mm base**). Sift dry ingredients into a large bowl, stir in dates, carrots. Then add the combined marmalade, oil, eggs, juice and milk. Mix until just combined. Spoon mixture evenly into muffin paper cases in muffin pan. Cook for 20min, (to test muffins are cooked insert cake skewer. If it comes out clean the muffins are ready. Stand muffins in pan for 5min before removing to cool.

12 Years and Under

Prizes: 1st \$4, 2nd \$3. Except where otherwise stated.

Most Successful Exhibitor: will receive a Ribbon plus a **The Athlete's Foot** voucher.

McDonalds Encouragement Award

- 111. Decorated Gingerbread People (2), can be made by an adult, children to decorate. Judged on decoration only.
- 112. Packet Cake, iced but not decorated, end of packet to be attached to plate.
- 113. Plain Tea Cake dusted with sugar and cinnamon.
- 114. Plain Patty Cakes (3), cooked in papers (papers to be left on, uniced).
- 115. Plain Scones (3), 5 to 6cm cutter to be used.
- 116. Decorated Cup Cakes (3) muffin size edible decorations to be used.
- 117. Chocolate Cake (iced but not decorated).
- 118. Truffles (3) - Recipe as No. 88.
- 119. Chocolate Crackles (3). Made with cocoa and copha, No Coconut.
- 120. Decorated Marie Biscuits (2).
- 121. Anzac Biscuits (3) same as No 89.
- 122. Decorated Cake, 1 tier only (all home-made decorations, ribbon allowed, Read No14 & 15 in Conditions of entry pg17.) 1st **Jeanie's Cake Decorating** gift. 2nd \$5 cash donated by **Holloway Vision Centre**.
- 123. Novelty Cake. Iced & decorated (commercial decorations allowed, Read No14 & 15 in Conditions of entry pg17.) 1st \$10 cash donated by **C.D.A.V. Wangaratta branch**. 2nd \$5 cash donated by **Holloway Vision Centre**.

10 Years and Under

Prizes: 1st \$4, 2nd \$3. Except where otherwise stated.

Most Successful Exhibitor: will receive a Ribbon plus a **Willies Fish & Chip** voucher.

McDonalds Encouragement Award

- 151. Decorated Marie Biscuits (2).
- 152. Decorated Patty Cakes (2) muffin size. Can be made by an adult, children to decorate edible decorations to be used.
- 153. Truffles (3) - Recipe as No. 88.
- 154. Chocolate Crackles (3) - Recipe as No. 119.
- 155. Chocolate Cake (iced but not decorated).
- 156. Plain Scones (3). 5 to 6cm cutter to be used.
- 157. Decorated Cake. 1 tier only. Can be made by an adult, children to decorate. Judged on decoration only. *(All home-made decorations, ribbon allowed, Read No 14 & 15 in Conditions of entry pg. 17)* 1st **Jeanie's Cake Decorating** gift.
- 158. Novelty Cake. Iced & decorated. Can be made by an adult, children to decorate. Judged on decoration only. *(Commercial decorations allowed, Read No 14 & 15 in Conditions of entry pg. 17)* 1st \$10 cash donated by **Holloway Vision Centre**. 2nd \$5 cash donated by **Holloway Vision Centre**.
- 159. Decorated Gingerbread People (2), can be made by an adult, children to decorate. Judged on decoration only.

8 Years and Under

Prizes: 1st \$4, 2nd \$3. Except where otherwise stated.

Most Successful Exhibitor: will receive a Ribbon plus a **Wang's Best Bakery** voucher.

McDonalds Encouragement Award

- 165. Decorated Marie Biscuits (2).
- 166. Decorated Patty Cakes (2) muffin size. Same as 152.
- 167. Truffles (3) - Recipe as No. 88
- 168. Chocolate Crackles (3) - Recipe as No.119.
- 169. Chocolate Cake (iced but not decorated).
- 170. Plain Scones (3). 5 to 6cm cutter to be used.
- 171. Decorated Cake. Same as 157. 1st \$5 cash donated by **Holloway Vision Centre**.
- 172. Novelty Cake. Same as 158. 1st \$5 cash donated by **Holloway Vision Centre**.
- 173. Decorated Gingerbread People (2), can be made by an adult, children to decorate. Judged on decoration only.

6 Years and Under

Prizes: 1st \$4, 2nd \$3. Except where otherwise stated.

Most Successful Exhibitor: **Wang's Best Bakery** voucher.

McDonalds Encouragement Award

- 180. Decorated Marie Biscuits (2).
- 181. Decorated Patty Cakes (2) Same as 152.
- 182. Truffles (3) - Recipe as No. 88.
- 183. Chocolate Crackles (3) - Recipe as No. 119.
- 184. Decorated Cake. Same as 157.
- 185. Novelty Cake. Same as 158.
- 186. Decorated Gingerbread People (2), can be made by an adult, children to decorate. Judged on decoration only.



Entry Form All Classes (except Alpaca & Horse)

Wangaratta Agricultural Society Inc Annual Show

P.O. Box 151, Wangaratta, 3677 Ph: (03) 5721 3280

Please use block letters

Date: _____

Mr/Mrs/Miss:

Address:

Phone: _____

Email: _____

[illegible]

Entry Fees Must Accompany All Entries

This entry is made subject to the rules & regulations of the society

Please fill in carefully

All online entries must be paid for & exhibit cards collected from the show office before their exhibit entry day