

tion on these Classes and Events.

MAIN PAVILION EXHIBITS

Main Pavilion opens 9:00 am Saturday the 18th

SHOW PERSON

No entry fee

Enter: on the day from 9:30 am

Registration: Sandra McWilliams and Sandi Beltrame

Parade begins: at 10 am Sat. in the Main Pavilion

Prizes & Sashes Awarded

Class 1 Tiny Tots 4 & Under: child must be able to walk unattended

Class 2 Junior 5 - 7 Years

Class 3 Pre-Teen 8 - 12 Years

Class 4 Show Person - 12 Years and over



GARDEN PRODUCE

Entry fee: \$3.00

Entry times: 5:00-7:00pm Wed 15th & Thurs 16th, 10.00am - 3.00pm Fri 17th

Garden Produce Steward: TBA

Open Prizes: 1st-\$15, 2nd-\$10

Produce must display top and roots. On Show Saturday, any extra produce you bring can be donated to the Omeo Health Harvest Exchange at the Show.

Class 5 Best Dozen Eggs in an Egg Carton

Class 6 Bunch of Rhubarb

Class 7 Bunch of Silverbeet

Class 8 Bunch of Radishes

Class 9 Collection of Home Grown Produce - displayed on tray

Class 10 Biggest Vegetable

Class 11 Fresh Herb Posy

Class 12 Jar of Honey



JAMS & PRESERVES OPEN

Entry fee \$3.00

Entry times: 5:00-7:00pm Wed 15th & Thurs 16th, 10.00am - 3.00pm Fri 17th

Jams & Preserves Steward: Debbie Mills, Ph: 5159 1252

Prizes: 1st -\$15, 2nd-\$10

Ribbon awarded for Best Exhibit in Jams & Preserves

Classes 13-19 - limit to 2 entries per entrant

Classes 20-23 - limit to 1 entry per entrant

Class 13 Berry Jam

Class 14 Stone Fruit Jam

Class 15 Any Jam - not listed

Class 16 Marmalade - any variety

Class 17 Jar of Apple or Quince Jelly

Class 18 Bottle or Jar of Preserved Fruit or Vegetables

Class 19 Relish (any variety)

Class 20 Green Tomato Pickles

Class 21 Plum Sauce

Class 22 Tomato Sauce

Class 23 Lemon Butter

Best Exhibit in Jams & Preserves



- Clearly label jars with variety and date made.
- Jars to have clear cellophane cover only—no lids, wax seals or glad wrap.
- Ensure jars are clean.
- Check there is no mildew.
- Ensure jars are filled to the top— do not overfill jars.
- Your exhibit may not be returned to you after tasting.

OMEEO HEALTH HARVEST EXCHANGE

The Harvest Exchange is an informal produce share opportunity that promotes the pooling of produce – inviting everyone to share it. No money is exchanged. This is a community program lead by Omeo District Health.

- Bring along your produce to donate to the Omeo Health Harvest Exchange at the Show.

HOBBY, LEGO & GENERAL EXHIBITS

Free

Entry times: from 9.00am on Saturday

Prizes: Cards and lucky draw

Class 24 HOBBY DISPLAY

We invite you to display a hobby item of your own choice. This may include, but is not limited to, pottery, leatherwork, woodwork, metal work, models, jewellery, scrapbooking, screen printing, home brew. Returning this year is the Marklin model train set including 1 electric train with passenger cars and 2 steam trains pulling goods cars.

Class 25 LEGO DISPLAY

Kids & adults! Bring along your own LEGO creation and set it up within the model train set. It may be a kit creation or an original. Our local LEGO enthusiasts will display some of their work too. Each child will receive a Certificate of Participation and will have an equal chance of winning a prize from a lucky draw.

Class 26 GENERAL EXHIBIT

You are invited to display an item or collection of your choice in this year's Show. They will not be judged. Please pre-book a site with the Secretary to get a spot.

KIDS CREATIVE CRAFT COMP



Free entry. Near the entrance of the Main Pavilion.

Class 27 KIDS CRAFT ACTIVITY

Does your child like to create? Then bring them along to join in the Kids Craft Activity to be held in the Main Pavilion from 11:00 am – 1:00 pm and again at 2:00 – 3:00 pm. It is free for children to participate in.

Great prizes awarded.

All welcome.

OPEN COOKERY

Entry fee \$3.00

Entry times: 5:00-7:00pm Wed 15th & Thurs 16th, 10.00am - 3.00pm Fri 17th

Cookery Steward: Pauline Connley Ph: 5159 9313

Open Prizes: 1st-\$15, 2nd-\$10

NOEL PENDERGAST MEMORIAL TROPHY

Awarded for the highest number of points achieved in Jams, Preserves & Cookery combined.

MARITA MILLS MEMORIAL AWARD

For best exhibit in Open Cookery (classes 28-40)

- NOTE: One entry per class (28-41). Entries to be displayed on a solid plate.
- Due to Covid precautions, your exhibit may not be returned to you after tasting.

Class 28 Shortbread, 3 pieces, wedge shaped

Class 29 Plate of 3 Plain Scones

Class 30 Plate of 3 Fruit Scones NEW CLASS

Class 31 Plate of 3 Muffins, 1 variety

Class 32 Plate of 3 Sausage Rolls

Class 33 Plate of 3 Anzac Biscuits

Class 34 Baked Slice, 3 pieces, 1 variety

Class 35 Unbaked Slice, 3 pieces, 1 variety

Class 36 Loaf of Oven Baked White Bread

Class 37 Plate of 3 Pikelets

Class 38 Cake of any Variety - iced

Class 39 Iced Chocolate Cake

Class 40 Boiled Fruit Cake

Class 41 Decorated Novelty Cake

Class 42 Jam Drops. Open to all ages.

Recipe of own choice. Display 3 on a plate. Prize Money: 1st - \$25 Trophy & Sash. 2nd- \$15 & sash. 3rd - \$10 & sash. 4th – sash



JUNIOR COOKERY

No entry fee

Entry times: 5:00-7:00pm Wed 15th & Thurs 16th, 10.00am - 3.00pm Fri 17th
Junior Prizes: 1st-\$10, 2nd-\$5, Ribbons to 3rd place (events 43-51)

THELMA PENDERGAST MEMORIAL AWARD

Awarded for best exhibit in Primary and in Secondary Sections.

- NOTE: One entry per class (43-51). Entries to be displayed on a solid plate.
- Due to Covid precautions, your exhibit may not be returned to you after tasting.

PRIMARY SCHOOL

Class 43 Plate of 3 Decorated Marie Biscuits-Gr P, 1, 2, 3

Class 44 Plate of 3 Decorated Marie Biscuits-Gr 4, 5, 6

Class 45 Plate of 3 Anzac Biscuits

Class 46 Packet Cake- iced only, not decorated, any variety. Top of cake packet to be attached to the entry.

Class 47 Decorated Cake

SECONDARY SCHOOL

Class 48 Plate of 3 Muffins, one variety only per plate

Class 49 Plate of 3 biscuits, one variety

Class 50 Plate of 3 Decorated Cup Cakes

Class 51 Decorated Novelty Cake

SPECIAL SECTION - FRUIT & VEGGIE ART

No entry fee

Entry times: 5:00-7:00pm Wed 15th & Thurs 16th, 10.00am - 3.00pm Fri 17th

Prizes: 1st-Trophy & ribbon, Ribbons to 3rd place

PRIMARY SCHOOL

Class 52 Person, Animal or Object made from vegetables, fruit or both

SECONDARY SCHOOL

Class 53 Person, Animal or Object made from vegetables, fruit or both

Class 54 VAS CARROT CAKE - OPEN

Omeo Show VAS Prize: 1st-\$15, 2nd- \$10.00, Ribbons to 3rd place



- VAS competition at Local, Group and State Show Competition level.
- See VAS Competition Kit [Cooking — VAS /Cooking - 1](#)
- See VAS Cookery Rules & Regulations at the back of the Schedule.

Ingredients

375g plain flour

2tsp baking powder

1 ½ tsp bicarb soda

2tsp ground cinnamon

½ tsp ground nutmeg

½ tsp allspice

2tsp salt

345g castor sugar

375ml vegetable oil

4 eggs

3 medium carrots, grated (350 grams)

220g tin crushed pineapple, drained

180g pecan nuts crushed

Method

1. Preheat the oven to 180C (160C fan), Grease a 23cm (9 inch) round cake tin and line with baking paper.
2. Sift the dry ingredients together into a bowl. In a separate bowl, beat the eggs and oil, then add to the dry ingredients. Mix well then add the carrots, crushed pineapple and pecans. Mix to form a smooth batter and pour into the cake tin.
3. Bake for approximately 90 - 100 minutes
4. Remove from the oven and allow to cool for 10 minutes in the tin on a wire rack. Upend and allow to cool on the wire rack.

Class 55 VAS RICH FRUIT CAKE – OPEN



Omeo Show VAS Prizes: 1st-\$15, 2nd- \$10.00, Ribbons to 3rd place

- See VAS [Cooking — VAS/Cooking - 1](#) or more information.
- See VAS Cookery Rules & Regulations at the back of the Schedule.

Ingredients - Preferred 100% Australian Grown Produce

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

Method

1. Cut the fruit & almonds into 3-4 pieces and mix together all the fruits and nuts and sprinkle with the sherry or brandy.
2. Cover and leave for at least 1 hour, but preferably overnight.
3. Sift together the flours and spices.
4. Cream together the butter and sugar with the essences.
5. 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.
6. Place the mixture into a prepared 20cm square tin, straight sided, square cornered tin.and bake in a slow oven for approximately 3½ - 4 hours. 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 or 6 pieces and almonds crosswise into 3 or 4 pieces.

Class 56 VAS CARROT & DATE MUFFINS - JUNIOR

Omeo Show VAS Prize: 1st-\$10, 2nd- \$5.00, Ribbons to 4th place

- Junior entrants must be under 18 years on the day of the Show.
- See VAS Competition Kit [Cooking — VAS/Cooking - 1](#) for more information.
- See VAS Cookery Rules & Regulations at the back of the Schedule.



Ingredients

2 ½ cups self-raising flour
1 tbsp orange marmalade
1 tsp ground cinnamon
1 cup canola oil
¼ tsp ground nutmeg
2 eggs, lightly beaten

1 cup brown sugar (firmly packed)
¾ cup orange juice
1/3 cup chopped pitted dates
1 cup reduced fat milk
1 cup coarsely grated carrot

Method

1. Preheat oven to 190C (moderately hot)
2. Line a 12 hole muffin pan with round paper muffin cases - Classic white muffin cases size (35mm Height x 90mm Wide x 50mm Base)
3. Sift dry ingredients into a large bowl, stir in dates and carrots. Then add the combined marmalade, oil, eggs, juice and milk. Mix until just combined.
4. Spoon mixture evenly into muffin paper cases in muffin pan.
5. Cook for 20 minutes. To test if muffins are cooked insert cake skewer, if it comes out clean the muffins are ready.
6. Stand muffins in pan for 5 minutes before removing to cool.
7. Show Entries: Four (4) muffins per paper plate

PHOTOGRAPHY - A FOCUS ON EAST GIPPSLAND

Entry Fee \$3.00 per photo

Children under 18 enter free

Steward: Walter Bower P: 0412 650 193

Limit 2 entries per entrant per class

Entry times: 5:00-7:00pm Wed 15th & Thurs 16th, 10.00am - 3.00pm Fri 17th

Open Prizes: 1st-\$15, 2nd-\$10 **Junior Prizes:** 1st-\$10, 2nd-\$5

Encouragement Award - \$10

Judge's Awards overall: Open \$10, Junior \$10

- Photography rules, regulations and conditions of entry appear at the back of this schedule.
- See VAS Competition Kit www.vicagshows.com.au/photography-1 for more information on VAS Classes



Open

Class 57 Pump Track Action

Class 58 Cattle Faces

Class 59 Proud To Be A Farmer

Class 60 VAS: Animal/s in Action

Junior - Junior Entrants must be under 18 on Show Day

Class 61 Pump Track Action

Class 62 Cattle Faces

Class 63 Proud To Be A Farmer

Class 64 VAS: Animal/s in Action

ART

Entry Fee \$3.00

18 years and under enter free

Entry times: 5:00-7:00pm Wed 15th & Thurs 16th, 10.00am - 3.00pm Fri 17th

Steward: Lisa Lee Ph: 0499 192 722

Limit 2 entries per entrant per class

Open Prizes: 1st- \$15, 2nd-\$10,

18 years and under Prizes: 1st-\$10, 2nd-\$5

OPEN

- Class 65 Drawing - Grey Lead Pencil - any subject
- Class 66 Drawing - Colour Pencil - any subject
- Class 67 Drawing - Coloured pastel or crayon - any subject
- Class 68 Painting - Oil - any subject
- Class 69 Painting - Water Colour - any subject
- Class 70 3D Art or Sculpture - any medium

AGES 12-18

- Class 71 Drawing - any medium
- Class 72 Painting - any medium
- Class 73 3D Art or Sculpture - any medium

AGES 0-11

- Class 74 Drawing - any medium
- Class 75 Painting - any medium
- Class 76 3D Art or Sculpture - any medium

CHILDREN'S ART

- Class 77 Diorama – depicting the Mountain Bike Trails

CHRISTMAS TABLE CENTRE PIECE

- Class 78 Christmas Table Centre Piece

Open to all ages. Must be a design and creation of your own. Your arrangement may be made of fresh, artificial and dry materials and may include other embellishments. Maximum size of exhibit is 300mm H x 300mm W x 300 mm L.

Prizes: 1st - \$25 trophy & sash, 2nd - \$15 and sash, 3rd - \$10 and sash & 4th - sash



FLOWERS - FLORICULTURE

Entry fee \$3.00

18 years and under enter free

Steward: Sandi Beltrame Ph: 0412 356 241

Entry times: 5:00-7:00pm Wed 15th & Thurs 16th, 10.00am - 3.00pm Fri 17th

All Prizes: 1s-\$15.00 2nd & 3rd placegetters receive certificates

'Flower of the Show' Judges Choice Prize \$25

Note: There will be a few bottles for flowers, but we encourage exhibitors to bring their own bottle or vase.

OPEN

Class 79 Single Stem Rose of any Colour/Variety

Class 80 Single Stem Bearded Iris

Class 81 Any one Bloom (not a Rose or Bearded Iris)

Class 82 A Vase of One Variety of Roses

Class 83 A Vase of Mixed Roses

Class 84 A Vase of Mixed Flowers

Class 85 A Collection of Foliage (3 or more varieties, no flowers)

Class 86 A Vase of One Variety of Flowers

Class 87 Pot Plant Flowering

Class 88 Pot Plant Foliage

Class 89 As I Like It' Lorna Ansaldi Memorial Award

CHILDREN

Class 90 Vase of Flowers



HAND CRAFTS & GARMENTS



Entry fee \$3.00

18 years and under enter free

Steward: TBA

Entry times: 5:00-7:00pm Wed 15th & Thurs 16th, 10.00am - 3.00pm Fri 17th

Open prizes: 1st-\$20, 2nd-\$10. **18 years and under prizes:** 1st-\$10, 2nd-\$5

Ribbon for Most Outstanding Exhibit (Classes 94-99)

OPEN

Class 91 VAS Knitting Competition

- A hand knitted blanket not more than 1 metre on any one side.
- Knitted in one piece, minimum of 5 different stitches (patterns). Each exhibit must be made from pure wool/wool blend of any ply. 4. Exhibitor to attach label from wool used or receipt from the woollen mill.
- See VAS Competition Kit for more www.vicagshows.com.au/homecrafts

Class 92 VAS Sewing Competition

- Wearable vest, fully lined with embellishments allowed.
- Sewn by machine.
- May be hand finished.
- Knitted/Crocheted items not acceptable.
- See VAS Competition Kit for more www.vicagshows.com.au/homecrafts

Class 93 VAS Patchwork Competition - NEW

- The exhibit is to be not more than one metre on any one side.
- Machine/hand pieced and quilted by exhibitor only.
- Minimal Embellishments. Small amount only, not to overpower patchwork.
- See VAS Competition Kit for more www.vicagshows.com.au/homecrafts

Class 94 Knitting Competition

- A knitted article, made from pure wool/wool blend of any ply.

Class 95 Crochet Competition

- An article of crochet, made from pure wool/wool blend of any ply.

Class 96 Patchwork Competition

- The exhibit can be any size. Machine pieced and machine quilted. Embellishments allowed.

Class 97 Embroidery & Cross Stitch Competition

- The exhibit to be an article of hand embroidery of any type.

Class 98 Sewing Competition

- Can be made of any material (not knitted or crocheted). Can be machined or hand sewn.

Class 99 Crocheted / Knitted Article Competition

- A crocheted or knitted article created from any type of yarn or fabric other than wool or wool blend eg. cotton, twine, nylon etc.

CHILDREN

Class 100 Primary School Student - A Piece or Collection of Hand Craft/s.

- Please mark year level on items. Must have been created by entrants within the last 12 months.

Class 101 Secondary School Student - A Piece or Collection of Hand Craft/s.

BASKET WEAVING

Contact: Maureen Webb P: 0429 618 610



The Great Alpine Basketry Group will provide a display of their work showing different basketry techniques using natural and man-made fibres. During the day, members of the group may be demonstrating their work. They will be happy to talk about it, answer questions and register anyone interested in joining the Great Alpine Basketry Group.