

Mc Grath & Co Lawyers
2018 BURNIE SHOW
Cottage Craft & Cooking
SCHEDULE

FRIDAY 5th October 2018

SATURDAY 6th October 2018

**Note new venue Hall of Agriculture, next
to Zodiacs**

ENTRY FEES

All Senior Classes \$2 per entry Class

Senior Citizens and Disabled Persons \$1

School Classes \$0.50 Cents

Entry Fees must accompany all Entry Forms and be sent to:-

Burnie Agricultural & Pastoral Society Inc.

Cottage Crafts & Cooking

22 Main Road

Wivenhoe Tas 7320

Any enquiries please phone (Carol 0418 398 022)

All entries to be received no later than **Friday 14th September 2018.**

NO LATE ENTRIES WILL BE ACCEPTED

**Exhibitors are Required to Include a STAMPED Self-Addressed Envelope
For the Return of their Exhibit Tickets**

Please read Judging Rules

Information and Rules

EXHIBITORS ENTER ARTICLES AT THEIR OWN RISK.

Exhibitors must complete both sides of the Entry Form and send BOTH sides with **ENTRY FEES**.

Exhibit number cards will be forwarded and must be attached to entries **FIRMLY** and **VISIBLY** with small safety pin.

All identifying marks on exhibits must be covered or exhibit may be disqualified.

The Committee reserves the right to re-classify articles entered in the wrong Class.

ALL WORK MUST BE THE BONA FIDE WORK OF THE EXHIBITOR AND EACH EXHIBIT MUST BE THE WORK OF ONE EXHIBITOR ONLY.

ARTICLES TO BE NO MORE THAN **3 YEARS OLD** and work must not be washed or worn. If any article has won 1st Prize at a previous Burnie Show, it may not be re-entered.

AMATEUR — An exhibitor who is not a professional in the area of the exhibit they wish to enter in.

JUDGING RULES

JUDGING FOR ALL **Section X, Y and Z** WILL BE ON **THURSDAY 27th September 2018** - ALL EXHIBITS MUST BE AT THE Hall of Agriculture next to Zodiacs **by 10.00 a.m. on that date.**

Photography (Section Z) may be sent to –
Cottage Crafts, Burnie Show, 22 Main Road Wivenhoe 7320 TAS, to be received by Tues 25th Sept 2018

JUDGING FOR ALL **Section V and W** WILL BE ON **THURSDAY 4th October 2018** - ALL EXHIBITS MUST BE AT THE Hall of Agriculture next to Zodiacs **by 10.00 a.m. on that date.**

NOTE : ALL CHILDRENS SECTIONS AND PHOTOS JUDGED THUR 27th Sept

Due to the Burnie Show being held during the School Holidays, all School Exhibits (non perishable) may be left at the show office in the week prior to the holidays and may be collected after the holidays. For further details contact the Show Office on 6431 5882

Primary and High School Aged Students

Prize Cards and Prizes/ money will be awarded to the individual students, but name of school to be marked on entry forms.

All exhibits must be delivered to the Hall of Agriculture next to Zodiacs by 10.00 a.m. on the day of judging

Exhibits can be collected after 2.00p.m. on **Saturday 6th October 2018** from the Cottage Crafts & Cooking Section in the Hall of Agriculture.

Or Sunday 7th October between 10am and 11am

ALL PRIZE MONEY and VOUCHERS etc. WILL BE AVAILABLE TO EXHIBITORS FROM THE DESK IN THE HALL from 1 pm on **Friday 5th October 2018**, and all day Saturday **6th October 2018 (Show days)**.

EXHIBITS TO BE COLLECTED from 2 p.m. **SATURDAY 6th October 2018** or Sunday morning (**7th October**) **between 10am and 11.00am**.

Raffle

We will be holding a raffle at the Cottage Craft exhibit. Exhibitors are welcome to donate an item/s for the raffle. Please bring the item/s with you when you submit your exhibit/s, letting the Stewards know of your donation.

SECTION V

Sewing 1st Prize

Class 1 Child/infant outfit

Class 2 Bag/purse/wallet

Class 3 Any recycled item

Class 4 Any other article

A Certificate may be awarded to the MOST OUTSTANDING EXHIBIT in classes 1 – 3

Patchwork and quilting

Class 5 Quilt (any style) machine quilted - exhibitors please state if own

Class 6 Quilt any style - hand quilted.

Class 7 Walling Hanging - any style

Class 8 Any other articles of Patchwork and / or Quilting not otherwise scheduled

Crochet

Class 9 Afghan rug / shawl or similar

Class 10 Infants or child's Bonnet or Hat etc.

Class 11 Any other article in crochet not otherwise scheduled.

Hand Knitting

Class 12 Baby's Bootee and Mitten Set and bonnet

Class 13 Baby or infant Garment (not otherwise scheduled)

Class 14 Children's garment

Class 15 Adults garment

Class 16 Adults Beanie or Hat etc.

Class 17 Any other knitted item

Dolls and Toys

Class 18 Any Toy, Knitted, Crochet or Sewn

Class 19 Soft Toy, or Teddy Bear undressed (material or fur fabric)

Class 20 Soft Toy or Rag doll or other (dressed)

Class 21 Dressed Doll - clothes knitted or crochet

Hand Embroidery and Tapestry

Class 22 Any article of Cross Stitch

Class 23 Any of Tapestry or Long Stitch

Class 24 Any Other Item

Exhibitors with Additional Needs

Class 27 Any Crafted Article - Adult

Exhibitors 75 Years and Over

Class 28 Article of Knitting or Crochet

Class 29 Any article of craft not otherwise scheduled

Paper Crafts

All Scrap booking pages to be in plastic sleeves

Class 30 Scrap booking - single page

Class 31 Project Life Page (any pocket style)

Class 32 Any other article in Paper craft

Class 33 Card - Christmas

Class 34 Card - Birthday

Class 35 Card - Featuring Stamping

Class 36 Card - 3 Dimensional

Class 37 Card – Any other

Assorted Craft

Class 38 Jewellery

Class 39 Wooden toys

SECTION W

Cooking

All cooking to be presented out of cake tins and on a sturdy white plate. Exhibit ticket to be attached to plate. Packet cake mixes not allowed. All cooking must be at least 12 hours old.

Cooking with Honey

Class 49 Honey Article . Any variety

Must have honey as an ingredient. Recipe must be shown.

Cooking

Class 50 Fruit or Date Loaf

Class 51 Scone – plain (4 on a Plate)

Class 52 Muffins (4 on a Plate) any variety (NOT HONEY)

Class 53 Pikelet (4 on a Plate)

Class 54 Biscuits (4 on a Plate) Any Type

Class 55 Biscuits (4 on a Plate) A variety of different types

Class 56 Uncooked slice (4 on a Plate)

Class 57 Cooked slice (4 on a Plate)

Class 58 Patty / Cup Cakes iced / not decorated (2 on a Plate)

Class 59 Orange - Iced

Class 60 Simplicity Chocolate Cake – Iced (see last page for recipe)

Class 61 Sponge Cake - single - Iced - No fillings.

Class 62 Vegetable Cake (Recipe to be attached) icing or frosting allowed.

e.g. Carrot cake/ Pumpkin Cake. Must not contain any fruit

Class 63 Light Fruit Cake

Class 64 Boiled Fruit Cake

Class 65 Rich Fruit Cake

Savoury Section

Class 66 Sausage Roll (2 on a Plate)

Class 67 Pastie- Any Variety

Class 68 Savoury Toast (1 slice)

Class 60 Quiche- Any Variety (1 slice on plate)

SECTION W continued

**All cooking to be presented out of cake tins and on a sturdy white plate.
Exhibit ticket to be attached to plate. Packet cake mixes not permitted.
All cooking must be at least 12 hours old.**

Class 65 Muffins – Gluten Free (4 on a Plate) any variety

Class 66 Slice - Gluten Free (4 on a Plate) any variety

Confectionery

Class 67 Coconut Ice (4 on a Plate)

Class 68 Marshmallows (4 on a Plate)

Class 69 Rocky Road – any flavour with nuts (4 on a Plate)

Class 70 Fudge (4 on a Plate)

Jams and Preserves

Containers to be labelled with type of preserve.

Class 71 Collection of Jams (3 varieties)

Class 72 Relish or Pickles

Class 73 Sauce – any variety

Class 74 Jam – any variety

SECTION X

Crafts and Cooking Grades 9 and 10

Class 90 Decorated Novelty Cake

Class 91 Cup Cakes (2) iced and decorated

Class 92 Biscuits (2) single not iced

Class 93 Muffins (2)

Class 94 Article of Craft

Class 95 Computerised Poster Advertising Burnie Show- printed

Crafts and Cooking Grades 7 and 8

Class 96 Decorated Novelty Cake

Class 97 Cup Cakes (2) iced and decorated

Class 98 Biscuits (2) single not iced

Class 99 Muffins (2)

Class 100 Article of Craft

Class 101 Computerised Poster Advertising Burnie Show- printed

NOTE : ALL CHILDRENS SECTIONS AND PHOTOS JUDGED WED 26th Sept

Crafts and Cooking Grades 5 and 6

Class 102 Biscuits (2) Single not Iced

Class 103 Muffins (2)

Class 104 Artwork (Painting or Drawing)

Class 105 Vegetable Person

Class 106 Article of Lego

Class 107 Any Article – Child with Special Needs

Crafts and Cooking Grades 3 and 4

Class 108 Biscuits (2) Single not Iced

Class 109 Muffins (2)

Class 110 Artwork (Painting or Drawing)

Class 111 Vegetable Person

Class 112 Article of Lego

Class 113 Any Article – Child with Special Needs

Crafts and Cooking Grades 2,1 Prep and Kinder

Class 114 Biscuits (2) Single not Iced

Class 115 Muffins (2)

Class 116 Art Work (painting or Drawing)

Class 117 Vegetable Person

Class 118 Article of Lego

Class 119 Any Article – Child with Special Needs

Pre-School and Childcare (under 5yrs)

Class 120 Art Work (painting or Drawing)

Class 121 Vegetable Person

Class 122 Article of Lego

Class 123 Any Article – Child with Special Needs

**SPECIAL CERTIFICATES MAY BE AWARDED AS AN ENCOURAGEMENT
AWARD**

NOTE : ALL CHILDRENS SECTIONS AND PHOTOS JUDGED WED 26th Sept

SECTION Z

Amateur Photography Section

Photographs to be mounted NOT framed.

All photographs to be no larger than 15 x 10cm

Exhibitors please attach exhibit number tickets to back of photo mount.

SENIOR SECTION

COLOUR

Class 130 Night sky

Class 131 Waterfall

Class 132 Seascape

Class 133 Landscape

Class 134 Floral

Class 135 Animal

Class 136 Portrait / Family

Class 137 Photo not otherwise scheduled

Class 138 Black and White or Sepia Photo

JUNIOR / STUDENT SECTION

COLOUR

Class 139 Animal

Class 140 Portrait / Family

Class 141 Landscape

Class 142 Seascape

Class 144 Any other subject

NOTE : ALL CHILDRENS SECTIONS AND PHOTOS JUDGED WED 26th Sept

Simplicity Chocolate Cake Recipe

1 cup self-raising flour

1 cup sugar

30g cocoa

60g butter

1/2 teaspoon vanilla

2 eggs

1/2 cup milk

Sift flour, sugar and cocoa three times, Soften butter and vanilla in small mixer bowl, add sifted dry ingredients, eggs and milk. Combine ingredients on slow speed, turn to high speed and beat 3-4 minutes until mixture is smooth and glossy. Pour mixture into a well-greased 20cm tin. Bake at 180C (350F) approximately 50 minutes. Ice with chocolate glaze icing.

Chocolate Glaze Icing

1 cup icing sugar

2 tablespoons cocoa

1 teaspoon soft butter

1 tablespoon milk

Sift sugar and cocoa, add butter and milk. Beat well.