



# Mullumbimby Show

11th, 12th & 13th November 2022



# PAVILION

## SCHEDULE



This year's theme;

# BEES



Mullumbimby Showgrounds  
Main Arm Rd, Mullumbimby

# INDEX

3	Pavilion Entry
3	Charity Auction
4	Pavilion Entry Form
5	COMPETITIONS - OPEN CLASSES
5	Needlework
6	Needlework cont...
7	Photography
7	Painting / Drawing / Ceramics
8	Recycled/Repurposed Item
8	Woodwork
9	Horticulture
10	Fruit and Vegetables
11	Culinary
13	Honey Cake
14	Preserves
15	Honey
16	Needlework
16	CHILDREN & STUDENT PAVILION ENTRIES
17	Art & Craft
17	Photography
18	Flower Arranging
18	Fruit & Vegetables
19	Cooking
20	Basic Butter Cake Recipe
21	School Sculpture Competition
21	Colouring Competition
23	Sponsors

# Pavilion Entry



THIS YEARS THEME  
BEES



**NOTE** - For online entries please go to [www.showdayonline.com](http://www.showdayonline.com)

**PAVILION ENTRY ENQUIRIES** - Janelle 0448 847 300 or  
[pavilionmullumshow@gmail.com](mailto:pavilionmullumshow@gmail.com)

To avoid delays entries can be made online at [www.showdayonline.com](http://www.showdayonline.com) prior to delivering items to the Pavilion. Paper entries will still be available as per previous years at the Mullumbimby Newagency.

- Non-perishable items are accepted at the Showground between 1pm & 5pm on Thursday, 10th November, 2022
- Perishable items are accepted between 7am and 9am on Friday 11th November, 2022
- **All entries close at 9am Friday 11th November.**
- Judging will start at 9.30am for Needlework and 10.30am for all other categories.
- Collection of all entries from 2pm and 4pm on Sunday 13th November or Monday 14th at the Show office between 9am and 4pm (next to pavilion) unless included in Charity Auction.
- All entrants entering the showground during the show period (11th, 12th & 13th November) must either pay at the gate or pay membership prior to show.

## Charity Auction

Select items from the Pavilion will be auctioned on Sunday afternoon at the Main Stage from approx 2pm for Charity. Be sure to tick the box on your entry form or let the Pavilion Stewards know if you would like to donate your Pavilion Exhibits to the Charity Auction.

# Pavilion Entry Form



Online entries can be made at <https://showday.online> OR manual entries can be completed below and dropped into the Mullumbimby Newsagency by **Thursday 10th November**.

Please ensure your entries are only delivered on the days as outlined at front of schedule. Use blank paper if more entries required.

Section Name	Class #	Name & Description of Exhibit	Charity Auction Yes/No

**1** I hereby agree to enter the above exhibits in terms of and upon the conditions set in the societies regulations which I have read and by which I agree to be bound and I hereby certify to the correctness of the particulars as set out below.

**2** This certificate of entry and the regulations shall constitute the whole agreement upon which entries are submitted.

**3** I agree to sign any relevant waivers and to exhibit and participate at the Mullumbimby Show at my own risk, and I advise that I will not make any claim against the society or any of it's committee for any injury or loss sustained or caused by my actions at the Mullumbimby Show.

NAME: \_\_\_\_\_

Email & Phone: \_\_\_\_\_

Signature: \_\_\_\_\_ Date: \_\_\_\_\_

# COMPETITIONS - OPEN CLASSES

## Needlework

### Entry Terms

- No Entry Fee
- All exhibits must be clean
- Mounted work must have an opening so judge can inspect the back of work
- Exhibitors not wishing their piece to be pinned please sew loops to the work for display
- Items that have previously won at the Mullumbimby Show cannot be re-entered.
- All entries to have been completed within the last 5 years.

### Prizes

- \$100** Champion Exhibit in Needlework - Liz Watts Memorial Trophy  
**\$50** Highly Commended Exhibit - Donated by CWA  
**\$20** Most outstanding people choice exhibit in needlework, art and craft - Donated by Terry & Dorothy Johnston

### Competition Categories

#### **PATCHWORK & QUILTING**

#### **All quilts to be completed; not works in progress.**

Class 1 Patchwork Quilt Hand Quilted by exhibitor

Class 2 Patchwork Quilt, Machine Quilted by Exhibitor

Class 3 Patchwork quilt - machine quilted by professional

Class 4 Patchwork any article

Class 5 Quilting any article

Class 6 Applique Quilt - hand applique by exhibitor

Class 7 Applique Quilt - Professionally machined quilted

Class 8 Embroidered Quilt Embroidered & quilted by exhibitor

Class 9 Embroidered Quilt Professionally machine quilted

Class 10 Embroidered Quilt - Machine quilted by exhibitor

# Needlework cont...

## SEWING

- Class 11 Children's Garment or article in non-stretch fabric
- Class 12 Garment or article in stretch fabric
- Class 13 Cushion any design
- Class 14 Aprons machine or hand made
- Class 15 Adult garment in non-stretch

## CREATIVE NEEDLEWORK

- Class 16 Best creatively decorated article
- Class 17 Best creative thread work (weaving, tatting, bobbin lace etc)
- Class 18 Bag or purse
- Class 19 Machine article
- Class 20 Decorative coat hanger
- Class 21 Novelty pot holder
- Class 22 Pin cushion
- Class 23 Smocked article

## CROCHET

- Class 24 Crochet doily
- Class 25 Crochet rug
- Class 26 Crochet wearable article - adult
- Class 27 Crochet wearable article - baby
- Class 28 Crochet granny square - any article
- Class 29 Crochet tea cosy
- Class 30 Crochet beanie
- Class 31 Crochet scarf
- Class 32 Crochet toy

## KNITTING

- Class 33 Knitted rug
- Class 34 Knitted toy
- Class 35 Knitted beanie
- Class 36 Knitted scarf
- Class 37 Knitted wearable article - adult
- Class 38 Knitted wearable article - baby

## FELTING

- Class 39 Toy
- Class 40 Creative use of yarns & textures
- Class 41 Recycle an old Wool Jumper/garment
- Class 42 Most creative article

## EMBROIDERY & TAPESTRY

- Class 43 Cross Stitch any Article
- Class 44 Article in Heirloom Sewing
- Class 45 Article incorporating Bullion Stitch
- Class 46 Ribbon Embroidered Work
- Class 47 Stump Work Embroidered Piece
- Class 48 Hand Embroidery
- Class 49 Machine Embroidery
- Class 50 Candle Wicking
- Class 51 Wool Embroidery
- Class 52 Creative Tapestry

## CRAFTWORK

- Class 53 Jewellery not beaded
- Class 54 Beaded jewellery
- Class 55 Beaded clothing/bag etc.
- Class 56 Any beaded article
- Class 57 Stuffed toy any medium
- Class 58 Rag Doll
- Class 59 Handmade card
- Class 60 Fabric Dying

## CHRISTMAS

- Class 61 Table Centrepiece
- Class 62 Wreath/wall hanging
- Class 63 Christmas decoration knitted/crocheted single
- Class 64 Hanging Christmas tree ornament not beaded
- Class 65 Christmas decoration beaded single
- Class 66 Christmas cards handmade - Set of 3
- Class 67 Any other article

## PAVILION THEME - BEES

- Class 68 Crochet Honey Comb stitch - any article
- Class 69 Knitted Honey Comb Stitch - any article
- Class 70 Embroidery & Tapestry - Bee Theme



# Photography

## Entry Terms

- No Entry Fee
- Photos submitted may be used to promote the Mullumbimby Show.
- Mounted on white cardboard – NO GLASS!

## Prizes

1st Certificate, 2nd Certificate  
Best Overall \$10.00

## Competition Categories

### **THEME Bees**

Class 101 Colour  
Class 102 Monochrome

### **THEME Floods**

Class 106 iphone

### **ANY SUBJECT - Colour or Monochrome Print**

Class 103 Portrait  
Class 104 Animal  
Class 105 Action

# Painting / Drawing / Ceramics

## Entry Terms

- No Entry Fee
- Painting & drawing - Must be original works of the exhibitor. Must be ready to hang.
- Ceramics - Any ceramic article, any glaze

## Prizes

1st Certificate, 2nd Certificate  
Best Overall \$10.00

## Competition Categories

### **PAINTING (NO THEME)**

Class 110 Oil & Acrylics  
Class 111 Water Colours  
Class 112 Any Painting - Mixed Media

### **DRAWING (NO THEME)**

Class 113 Any Subject - Any Drawing Medium  
Pencil, pen, pastel, crayon etc  
Class 114 Pencil (Colour)

### **CERAMICS**

Class 115 Any ceramic article, any glaze

# Recycled/Repurposed Item

## Entry Terms

- No Entry Fee
- Class 117 - Item must be totally made from recycled timber or old furniture (Any size item)
- Class 118 - Item must be an old piece of furniture and recreated into something useful or creative (Any size item)

## Prizes

1st Certificate, 2nd Certificate  
Best Overall \$10.00

## Competition Categories

### Recycled ITEM

Class 117 Item made from Recycled  
Timber  
(See rules above)

### Repurposed item

Class 118 Re-purposed Item  
(See rules above)

# Woodwork

## Entry Terms

- All exhibits must be clean
- Items that have previously won at the Mullumbimby Show cannot be re-entered.
- All entries to have been completed within the last 5 years

## Prizes

1st Certificate, 2nd Certificate  
Best Overall \$10.00

## Competition Categories

### Toys

Class 120 Toy - Small  
Class 121 Toy - Large

### Furnishing/Decor

Class 122 Small item eg Jewellery box, tray,  
cutting board, lamp stand etc

Class 123 Large item eg Dining /Coffee Table  
chairs etc...

### Other Timber

Class 124 Wood Turning - Any Article  
(not factory made)  
Class 125 Hand Carving - Any Article



# Horticulture

## Entry Terms

- No Entry Fee
- All Exhibits must be home grown, including those in floral arrangements.
- Exhibits should not have dead flowers or leaves, marked petals or leaves.
- In 'single stem' class ensure there are no offshoots on exhibits

## Prizes

1st Certificate, 2nd Certificate  
Champion Exhibit of Show \$25 prize and ribbon  
Best Exhibit Classes 130-143 - \$25 Voucher  
Best Exhibit Classes 150-157 - \$25 Voucher  
Best Exhibit Classes 160-167 - \$25 Voucher

**Sponsored by**  
**Mullumbimby Rural**  
**Co-op**

## Competition Categories

### FLOWERS

Class 130 Carnation, 1 bloom  
Class 131 Carnations, collection  
Class 132 Gerberas, single  
Class 133 Gerberas, double 1 bloom  
Class 134 Gladioli, 1 spike  
Class 135 Pansies, saucer of  
Class 136 Hippeastrums 1 stem  
Class 137 Lily (one cut)  
Class 138 Rose, 1 dark or light  
Class 139 Roses, miniature  
Class 140 Daisy, Any Variety  
Class 141 Hydrangea, 1 cut  
Class 142 Single Flower not mentioned  
Class 143 Best collection of flowers or berries  
(including uncommon)

### FLORAL ARRANGEMENTS

*Class 150 to 157 competitor to nominate  
amateur / professional status on entry form*

Class 150 Container cut flowers most artistically  
arranged  
Class 151 Most attractive floral presentation  
basket

Class 152 Modern arrangement  
Class 153 Ladies shoulder spray or corsage  
Class 154 Gents buttonhole  
Class 155 Leaf /foliage arrangement  
Class 156 Native Flower arrangement  
Class 157 Christmas Wreath

### POTPLANTS

Class 160 Best Hanging  
Class 161 Best Fern  
Class 162 Foliage Pot Plant  
Class 163 Flowering orchid, any variety  
Class 164 Bonsai  
Class 165 African Violet  
Class 166 Best Succulent Potted Garden  
(in recycled pot e.g. boot, shoe, teapot,  
teacup etc)  
Class 167 Flowering pot plant

# Fruit and Vegetables

## Entry Terms

- No Entry Fee
- All Exhibits must be home grown

## Prizes

- 1st Certificate, 2nd Certificate
- Best eggs 1/2 doz (Classes 197 - 199) \$10
- Best eggs 1 doz (Classes 200 - 201) \$10
- Best vegetable exhibit (Classes 202 to 228) \$20
- Best collection of vegetables (Class 230) \$20
- Best bunch of mixed culinary herbs (Class 231) \$50
- Best fruit exhibit (Class 233 - 241) - \$20
- Best collection of marketable fruit (Class 242) \$20
- Best hand bananas (Class 243 - 244) \$25 Voucher
- Best bunch cavendish bananas (Class 245) \$50
- Best bunch Lady Fingers (Class 246) \$50
- Best basket of fruit, vegetable and herbs (Class 232) \$50

*Sponsored by  
Mullumbimby and  
New Brighton  
Farmers Market*

## Competition Categories

### VEGETABLES & EGGS

- Class 197 Quail Eggs - Best 6
- Class 198 Bantam Eggs - Best 6
- Class 199 AOV Mixed Colour Eggs - best 6 eggs
- Class 200 Hen Eggs - best 12
- Class 201 Duck Eggs - best 12
- Class 202 1 pumpkin any variety
- Class 203 1 marrow or squash
- Class 204 3 button squash, green or yellow
- Class 205 3 zucchini
- Class 206 3 cucumbers, any variety
- Class 207 Bunch of 4 carrots
- Class 208 3 beetroot
- Class 209 3 large brown onions
- Class 210 3 large white onions
- Class 211 3 large red onions
- Class 212 3 leeks
- Class 213 1 head of lettuce any variety
- Class 214 Collection greens, minimum 3 varieties
- Class 215 Shallots - 1 bunch as grown
- Class 216 Bunch 6 spring onions
- Class 217 1 bulb fennel
- Class 218 6 stalks silverbeet
- Class 219 1 head cabbage any variety
- Class 220 1 dish beans any variety
- Class 221 Sweet potato any variety
- Class 222 3kg. potatoes - any variety
- Class 223 3kg. potatoes - mixed

- Class 224 4 capsicums
- Class 225 1 bunch radish
- Class 226 4 stalks rhubarb
- Class 227 Bunch of Chinese greens
- Class 228 1 bulb kohlrabi
- Class 229 6 varieties culinary herbs
- Class 230 Vegetable Collection/6 varieties or more

### *Judged for quality and quantity*

- Class 231 Bunch of mixed culinary herbs
- Class 232 Basket of home-grown fruit, vegetables and herbs

### FRUIT

- Class 233 3 Oranges
- Class 234 3 Lemons
- Class 235 3 Any variety stone fruit
- Class 236 3 Passionfruit
- Class 237 2 Pawpaws
- Class 238 Strawberries 1 dish
- Class 239 3 Avocados
- Class 240 3 Tomatoes
- Class 241 Macadamia nuts - 1 dish
- Class 242 Best collection of marketable fruit
- Class 243 Best hand Cavendish Bananas
- Class 244 Best hand Ladyfinger Banana
- Class 245 Best bunch Cavendish Bananas
- Class 246 Best bunch Ladyfinger Bananas

# Culinary

## Entry Terms

- No Entry Fee
- All exhibits must be on a firm base
- Base must not be more than 50mm larger than exhibit
- No packet cakes unless specified
- Rich Dried Fruit Cake must follow compulsory Recipe on page 12

## Prizes

1st Certificate, 2nd Certificate

Best Rich Dried Fruit Cake (Class 298) \$25

Best Cake any Variety - Males Only (Class 259) \$10

Best Cake Overall (Class 260-271) \$10

Best Decorated Novelty Cake Overall (Class 272-273) \$10

Best Tart/Pikelet/Scones Overall (Class 275 - 280) \$10

Best Slice/Biscuits Overall (Class 290-292) \$10

Best Homemade Bread Overall (Class 295-297) \$10

*Sponsored  
BY CWA  
Mullumbimby  
& Agricultural  
Societies  
Council of NSW*

## Competition Categories

### CAKES

Class 259 Cake, any variety – Males only

Class 260 Boiled fruit cake

Class 261 Sultana cake, not iced in square tin

Class 262 Plum pudding boiled

Class 263 Date loaf

Class 264 Orange cake not iced

Class 265 Banana cake not iced

Class 266 Vegetable cake e.g.; carrot,  
pumpkin, beetroot, zucchini, not iced

Class 267 Chocolate cake, not iced

Class 268 Butter cake any variety iced

Class 269 Gluten free cake - any variety

Class 270 Sponge sandwich jam filled not iced

Class 271 Cake, any flavour

This category is for Male  
entrants only

### DECORATED NOVELTY CAKES

Class 272 Decorated cake - judged on icing only

Class 273 Decorated novelty cake

### TARTS / PIKELETS /SCONES

Class 275 6 x Lemon butter tarts

Class 276 6 x pikelets

Class 277 6 x pumpkin scones-not to touch during  
baking, 5cm in diameter

Class 278 6 x date scones-not to touch during baking,  
5cm in diameter

Class 279 6 x plain scones-not to touch during  
baking, 5cm in diameter

Class 280 6 x muffins, any variety

### SLICE AND BISCUITS

Class 290 Baked slice, any other variety.  
6 x pieces; iced or un-iced

Class 291 8 x Biscuits, even shape

Class 292 Shortbread 6 x pieces

### HANDMADE BREAD

Class 295 Loaf white bread

Class 296 Loaf wholemeal bread

Class 297 Loaf gluten-free bread; handmade

### RICH DRIED FRUIT CAKE

**Note - The following recipe is compulsory for all  
entrants in Rich Dried Fruit Cake**

Class 298 Rich Dried Fruit Cake  
(only from recipe supplied)

# The Agricultural Societies Council Of Nsw

## Rich Fruit Cake Competition (Class 298)



The following recipe is compulsory for all entrants and must be printed in your schedule.

Here is what you need:	Here is what you do
250g (8 oz) sultanas	Mix together all the fruits and nuts and sprinkle
250 g (8 oz) chopped raisins	with the sherry or brandy. Cover and leave for
250 g (8 oz) currants	at least one hour, but preferably overnight.
125 g (4 oz) chopped mixed peel	
90 g (3oz) chopped red glace cherries	Sift together the flours and spices. Cream
90 g (3oz) chopped blanched almonds	together the butter and sugar with the
250 g (8 oz) plain flour	essences.
60 g (2 oz) self-raising flour	
1/4 teaspoon grated nutmeg	Add the eggs one at a time, beating well after
1/2 teaspoon ground ginger	each addition, and then alternately add the
1/2 teaspoon ground cloves	fruit and flour mixtures. Mix thoroughly. The
250g (8 oz) butter	mixture should be stiff enough to support with
250g (8 oz) soft brown sugar	a wooden spoon.
½ teaspoon lemon essence <b>OR</b>	
finely grated lemon rind	Place the mixture into a prepared <b>20cm (8")</b>
½ teaspoon almond essence	<b>square tin</b> and bake in a slow oven
½ teaspoon vanilla essence	for approximately 3 1/2-4 hours. Allow the
4 large eggs	cake to cool in the tin
1/3 cup sherry or brandy	
	NOTE: 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.

Prize money is sponsored by the ASC. Show Societies and Groups should pay the prize money to their winners, then apply to the ASC for reimbursement.

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.

Attention Judges: All Fruit cakes are to be cut in half when being judged.

Updated June 2021

The Height of the cake should not exceed 5.7cm (57mm)

# Honey Cake

## Entry Terms

No Entry Fee

## Prizes

Prizes in each Class

1st \$50 | 2nd \$30 | 3rd \$20

*Sponsored by Parrington Electrical*



## Competition Categories

This years Pavilion Theme is Honey Bees. These miracle workers play a big part in pollinating close to 75% of the world's crop producing fruit and seeds for human consumption depend on pollinators for sustained production, yield and quality.

In the past honey was only considered a sweetener, whereas today, we know that it contains many beneficial substances. It is an excellent nutrient and calmativ. Owing to it's antibacterial and antioxidant properties.

Honey does not require additional processing and a beekeeper does not add anything nor take anything away from it. While mature honey loses some of it's nutritional value, it still remains a superior sweetener for many decades, especially compared to plain sugar.

Honey can be mixed into different drinks, for example tea, milk, yoghurt or natural juices. It can be added to various baked or cooked dishes (cakes, sauces, vegetables, meats), usually to infuse them with it's special aroma.

So get buzzing and lets see what you can create with your honey.



Class 300 Best Honey Cake - no icing and no other flavours or nuts

Class 301 Honey Loaf - with added flavours eg, nuts, fruit, oats, spices etc and must be baked in a loaf tin

# Preserves

## Entry Terms

- No Entry Fee
- All jars to be used - 500gms with screw top lids
- All bottles used (for sauce) - 250 mls with screw top lids
- No wax on top of jams / pickles
- No name to be displayed on entry
- All preserves to be labelled and dated

*Judges prefer bottles same shape & size in classes that have 3 varieties jam*

## Prizes

1st Certificate, 2nd Certificate

Best Jam/Marmalade (Class 310 - 318)

Best Pickles/Chutney/Sauce (Class 319-322)

Best Preserves Fruit & Veg (Class 323-326)

Best Preserves Overall (Class 310 - 326) \$10

## Competition Categories

### JAMS & MARMALADE

- Class 310 1 x jar dried apricot jam
- Class 311 1 x jar melon jam any flavour
- Class 312 1 x jar Davidson plum jam
- Class 313 1 x jar strawberry jam
- Class 314 Best jar of jam any flavour
- Class 315 Best collection 3 varieties jam
- Class 316 1 x jar sweet orange marmalade
- Class 317 1 x jar marmalade any flavour
- Class 318 1 x jar lemon butter

### PICKLES/CHUTNEY/SAUCES

- Class 319 Best jar mustard pickles
- Class 320 Best jar chutney
- Class 321 Best bottle sauce - any variety
- Class 322 Best jar relish

### PRESERVED FRUIT & VEG

- Class 323 Best jar of preserved fruit - any variety
- Class 324 Best collection preserves (no more than 3 x jars of each variety)
- Class 325 Best Jar of Sauerkraut
- Class 326 Best Jar of Pickled mixed summer vegies

# Honey

## Entry Terms

- No name to be displayed on entry
- All honey to be labelled and date
- All jars to be used - 500gms with screw top lids

## Prizes

1st Certificate, 2nd Certificate

Best Honey Overall (Class 330 - 334) \$10

## Competition Categories

Class 330 Honey (liquid) light: 500 ml

Class 331 Honey (liquid) dark: 500ml

Class 332 Bees Natural Wax approximately 1 kg

Class 333 Native Bee Honey: 500 ml

Class 334 Honeycomb - 250g in size

# CHILDREN & STUDENT PAVILION ENTRIES

\$20 BEST OVERALL EXHIBIT in Children/Student section

*Donated by Maureen Ball and Pat Plater*

## Needlework

### Entry Terms

- No Entry Fee

### Prizes

1st Certificate, 2nd Certificate

\$10 prize for best overall in each age group section

### Competition Categories

#### Primary School Age

Class 340 Knitted or Crochet  
Any article

Class 341 Pom Pom Craft  
Article made with pom poms

Class 342 Fabric Bunting  
Must have minimum 6 flags made  
from any material.

#### Secondary School Age

Class 343 Knitted or Crochet - any article

Class 344 Patchwork - any article

Class 345 Needle Work - any article  
Hand Embroidery, Cross-stitch,  
Long-stitch any article

Class 346 Machine made garment/article  
Any article machine sewn - clothing,  
apron or toy

Class 347 Recycle Clothing  
Any up-cycled or recycled garment/article



# Art & Craft

## Entry Terms

- No Entry Fee

## Prizes

1st Certificate, 2nd Certificate

\$10 prize for best overall in each age group section

## Competition Categories

### Preschool, Playgroup, Childcare

Class 350 Sculpture

Made from recycled material

Class 351 Painting

### Primary School Section

Class 352 Painting

Class 353 Sculpture recycled material

Class 354 Jewellery / beading; any article

### Secondary School Age

Please note if this is a Year 12 Major Works

Class 355 Painting

Class 356 Drawing

Class 357 Sculpture recycled material

Class 358 Jewellery / beading; any article

Class 359 Timber; any article

# Photography

## Entry Terms

- No Entry Fee
- Entries to be framed on white cardboard

## Prizes

1st Certificate, 2nd Certificate

\$10 prize for best overall in each age group section

## Competition Categories

### Primary School Section

Class 371 Action

Class 372 Animal

Class 373 Theme - Bees

Monochrome or Colour - in the Theme

### Secondary School Section

Class 374 Portrait

Class 375 Action

Class 376 Animal

Class 377 Theme - Bees

Monochrome or Colour in the Theme

# Flower Arranging

## Entry Terms

- No Entry Fee

## Prizes

1st Certificate, 2nd Certificate

\$10 prize for best overall in each age group section

## Competition Categories

### Pre School

Class 380 Single Flower - any variety

### Primary School Section

Class 381 Vase of flowers

### Secondary School Age

Class 382 Arrangement of flowers

Class 383 Leaf or foliage arrangement

# Fruit & Vegetables

## Entry Terms

- No Entry Fee

## Prizes

1st Certificate, 2nd Certificate

\$10 prize for best overall in each age group section

## Competition Categories

### Preschool, Playgroup, Childcare

Class 390 Sculpture - created from fruit and/or vegies, nuts, berries etc;

Matchsticks, toothpicks allowed

Class 391 Herb, any variety, grown in pot (to be exhibited in pot)

### Secondary School Age

Class 396 Vegetable any variety grown in pot (to be exhibited in pot)

Class 397 Herb any variety. Grown in pot (to be exhibited in pot)

### Primary School Age

Class 392 Most unusual shaped fruit or vegetable.

Class 393 Sculpture - created from fruit and/or vegies, nuts, berries etc;

Matchsticks, toothpicks allowed

Class 394 Vegetable, any variety, grown in pot (to be exhibited in pot)

Class 395 Herb, any variety, grown in pot (to be exhibited in pot)

# Cooking

## Entry Terms

- No Entry Fee

## Prizes

1st Certificate, 2nd Certificate

\$10 prize for best overall in each age group section

## Competition Categories

### Preschool, Playgroup, Childcare

Class 400 Decorated Cupcake

Judged on decoration only

Class 401 Decorated Biscuit

Judged on decoration only

### Primary School Age

Class 402 Chocolate Packet Cake Mix - Iced

Class 403 Decorated cupcake x 4

Class 404 Pikelets x 6

### Secondary School Age

Class 405 Chocolate Cake

Packet Mix - Iced

Class 406 Carrot Cake

Baked in round tin with lemon icing

Class 407 Decorated Cup Cakes x 6

Class 408 Baked Slice - 6 pieces, any variety

Class 409 Decorated Cake

Judged on icing and decoration only

### Basic Butter Cake Competition

**The recipe on page 20 is compulsory for all entrants.**

Class 410 - Under 14 (1st Prize \$30.00)

Class 411 - Under 18 (1st Prize \$30.00)

# Basic Butter Cake Recipe

Mullumbimby CWA (Country Women's Association)

For Class 410 & 411

## **Entry Terms**

No Entry Fee

All exhibits must be on a firm base

**The following recipe is compulsory for all entrants.**

## **Basic Butter Cake**

### **Ingredients**

125 g butter

1 teaspoon vanilla

3/4 cup caster sugar

2 eggs

1 1/2 cups SR Flour

1/2 cup milk

### **Method**

Pre heat oven to moderate.

Beat butter and sugar and essence in small bowl electric mixer until light and fluffy.

Beat in eggs one at time.

stir in flour and milk in two batches.

Spread mixture into 20cm greased tin and back about 35 mins.

Cool in tin about five minutes before turning out to cool.

### **Hint**

Do not soften butter in microwave.

Do sift flour once or twice to aerate it.

Cakes does not need to be iced.

They should be a light golden brown when cooked.

# School Sculpture Competition

## **The Bee Project**

We would like to invite local Schools to take part in our Youth Pavilion Exhibition, with this years theme "Bees".

From making honey to flowers that help make honey, bee hives the life of a bee, a day of a bee, beeswax & candles.

## **Competition Categories**

Class 500 Best School Sculpture

# Colouring Competition

## **Entry Terms**

### **Entry for Pre-school Children Only**

All entries to be left at the

Mullumbimby Newagency by  
Thursday 10th November, 2022

## **Prizes**

Ribbons - 1st, 2nd and highly commended for each age group.

Download a copy of colouring competition from

[www.mullumbimbyshow.org.au](http://www.mullumbimbyshow.org.au) or collect a copy from Mullumbimby Newsagency

## **Competition Categories**

Class 550 2-3 years

Class 551 4 years

Class 552 5 years

ESTD



1955

# MULLUM

MULLUMBIMBY  
RURAL

*Co-Op*

CO-OPERATIVE  
SOCIETY

THE MULLUM CO-OP IS A RURAL HUB FOR  
PRODUCTS, ADVICE AND COMMUNITY

From workshops to work boots and animal feed to agriculture,  
the team at the Mullum Rural Co-Op are here to help.

## YOUR RURAL, GARDEN & ANIMAL NEEDS IN ONE PLACE

TOOLS &  
HARDWARE

ANIMAL FEEDS  
& CARE

GARDENING

WATER  
MANAGEMENT

FENCING

WORK  
FOOTWEAR

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24/7 FUEL  
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*growing with you*

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