



Mullumbimby Show

10th, 11th & 12th November 2023



PAVILION

SCHEDULE

This year's theme;

HISTORY

Mullumbimby Showgrounds
Main Arm Rd, Mullumbimby

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Pavilion Entry

THIS YEARS THEME HISTORY

NOTE - For online entries please go to www.showdayonline.com

PAVILION ENTRY ENQUIRIES - Janelle 0448 847 300 or
pavilionmullumshow@gmail.com

To avoid delays entries can be made online at 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, 9th November, 2023
- Perishable items are accepted between 7am and 9am on Friday 10th November, 2023
- **All entries close at 9am Friday 10th November.**
- Judging will start at 9.30am for Needlework and 10.30am for all other categories.
- Collection of all entries from 3pm and 4pm on Sunday 12th and Monday 13th 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 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 9th 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 - HISTORY

- Class 68 Most interesting article of yesteryear not necessarily owned or made by exhibitor (eg handmade family heirloom – crochet, fancy work, knitted, tapestry etc)
- Class 69 Apron from yesteryear – can be machine made, handmade, crochet, knitted, patchworked or using recycled material, nothing is off limits.

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 - HISTORY

(What depicts local history to you)

Class 101 Colour

Class 102 Monochrome

THEME - PHOTO STORY

(Mounted on same card)

Class 106 iphone 4 Snap shot - Any theme

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

Mullum Mug @ Mullum Show

Entry Terms

- No Entry Fee
- We are looking for the best handmade mug. Your mug must be made of ceramics and be able to hold liquid.

Prizes

- Prize \$70 1st prize
- Sponsored by Mathew Constable

Competition Categories

Class 116 Ceramic Mug

Recycled/Repurposed Item

Entry Terms

- No Entry Fee
- Class 118 - Item must be totally made from recycled timber or old furniture (Any size item)

Prizes

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

Competition Categories

Recycled ITEM

Class 118 Item made from Recycled Timber
(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 – any variety

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
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

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 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
 Best Cake (made by the man of the House) \$10 (Class 271)

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

Competition Categories

CAKES

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 ice
 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 Best Cake (any flavour) Made by the Man of the House

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

Class 298 Rich Dried Fruit Cake
 (only from recipe supplied on Page 12)

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

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 OR	
finely grated lemon rind	Place the mixture into a prepared 20cm (8")
½ teaspoon almond essence	square tin 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)

BAKE A RECIPE WITH A MEMORY

Entry Terms

No Entry Fee

Prizes

Prizes in each Class

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

Sponsored by Parrington Electrical

Competition Categories

This year the Pavilion Theme is History. With the Brunswick Valley Historical Society celebrating 40 years of collecting, conserving, and documenting our history for our area we thought it was fitting to merge this into our Pavilion Theme.

To bring this category into our cooking section we would like you to bake a recipe with a memory; this recipe could be from your mother, grandmother, best friend or a family member. It could be a cake, slice, biscuit; whatever you like but remember it is summer and it gets very hot, so nothing that will not survive out of a fridge.

YOUR ENTRY MUST INCLUDE A WRITTEN NOTE TELLING US A STORY ABOUT “WHY IT IS SPECIAL TO YOU”

When it comes to baking memories and ones related to cooking or the kitchen, these memories are often strong happy ones but sometimes there is also sadness and a sense of loss if the person we are thinking of is gone.

The ability to share the memory and make the recipe again hopefully brings you back to a happy place.

When I was growing up, we (me and my cousins) would go to Nan’s every Friday afternoon, we called it “Cake Day”. Nans was an amazing cook, usually no recipe book, it was all by memory. Some of her favourites were Jelly Sponge, Scones, Mushroom Tarts and Sand Cake just to name a few. It is one of my best childhood memories.

Class 300 – Baking recipe with a memory

Class 301 – Upside Down Pineapple cake with Cherries (any shape 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

Ceramic

Entry Terms

- No entry fee
- Any school age child
- We are looking for the best handmade mug. Your mug must be made of ceramics and be able to hold liquid.

Prizes

\$30 1st prize
Sponsored by Mathew Constable.

Competition Categories

Mullum Mug @ Mullum Show

Class 160 Ceramic Mug

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 - History (Something old in our local area)

Secondary School Section

Class 374 Portrait

Class 375 Action

Class 376 Animal

Class 377 Theme - History (Something old in our local area)

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)

Sponsored by CWA Mullumbimby.

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 bake 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/Display Competition

The History Project

Mullumbimby has a long and interesting history which reflects in our diverse school communities in the arena. From schools which have been here for 100 years to some which have been here for only a few years.

Our theme for this years Youth Pavilion is "History of our School".

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 9th November, 2023

Prizes

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

Download a copy of colouring competition from

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
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