

Mary Valley Show

21 August 2021

PAVILION PROGRAM

Chief Steward: Helen Hooper
Ph: 0466 309 264 or
helen.c.hooper@gmail.com

Payment and Entries to:
MARY VALLEY SHOW SOCIETY INC.
PO BOX 5
IMBIL QLD 4570

CONDITIONS OF ENTRY

- Entries accepted at Imbil Public Hall at the following times
- Thursday 19th August: 2:00pm – 6:00pm
- Friday 20th August: 8:00am – 9:30am
- No late entries will be accepted. Judging of Pavilion entries will commence at 10:am on Friday 20th August unless otherwise stated
- Entries to be grown or made by exhibitor
- Item of work completed not more than 1 year old
- Handicraft work not to be washed.
- Pavilion exhibits to remain in Hall until 4:00pm on Saturday 21st August
- Non-exhibitors will not be allowed in the Hall after closing time
- Prize money to be collected from Imbil Public Hall
- Between 4:30pm – 5:00pm on Show Day
- Open to competitors residing within 100km radius of Imbil
- Prize money must be collected on Show Day between 3.30pm & 4.30pm in the pavilion – prize money not collected at this time is forfeited.

Devonshire Tea - Pavilion Café - Open from 10am - 1:30pm
All COVID19 Restrictions Apply. See display sign at pavilion entrance.



Section 1 Horticulture

Chief Steward: Mr G Walker
Entry Fee: 50 c
Prize money: 1st \$5, 2nd \$3 (unless otherwise stated)

1. Potted Fern
2. Pot Plant - any variety other than Orchid
3. Pot Plant in Bloom other than Orchid
4. Bromeliad
5. Bromeliad in Flower
6. Variegated Foliage Plant
7. Cactus or Succulent
8. Collection of Native Flowers
9. Collection of 3 roses
10. Champion Single Rose \$10 prize money
11. Collection of petunias
12. Collection of Geraniums
13. Collection of Gerberas
14. Collection of Bulbs, Tubers or Rhizomes
15. Collection of Sweet Peas
16. Collection of Pansies
17. Collection of Azaleas
18. One Spike, Bloom or Truss, other than Orchid

19. Collection of Nasturtiums
20. Collection of Calendulas

Orchids

- Entry Fee: \$1.00
Prize Money: 1st \$10, 2nd \$5
21. King Orchid - one cut spike
 22. Cattleya exhibition over 100mm
 23. Cattleya exhibition under 100mm
 24. Cattleya cluster - minimum 5 blooms
 25. Dendrobium Orchid
 26. Vanda and Alliance
 27. Oncidium and Alliance
 28. Cymbidium Orchid
 29. Australian Native Orchid
 30. Species Orchid
 31. Any other Orchid

Champion Orchid Exhibit \$20 prize money
Champion Exhibit Horticulture \$20 voucher

Section 2 Floral Art

Chief Steward: Mrs J Parker

Entry Fee: \$1

Prize money: Novice & Open – 1st \$20, 2nd \$10; Children & Youth – 1st \$10, 2nd \$5

Accessories permitted for all classes.



Categories: Children <12 years | Youth 12 – 16 years | Novice – never won 1st place at previous Mary Valley Show | Open

1. All things green – an arrangement featuring flowers and/or foliage in green tones.
 - a. Children
 - b. Youth
 - c. Novice
 - d. Open
2. “A Touch of Spring” – an arrangement representing springtime.
 - a. Children
 - b. Youth
 - c. Novice
 - d. Open
3. A vase of flowers featuring 2 colour tones – arranged for all round effect.
 - a. Children
 - b. Youth
 - c. Novice
 - d. Open
4. “Australia, this great land!” – interpretive, not to exceed 80 cm.
 - a. Children
 - b. Youth
 - c. Novice
 - d. Open
5. Celebration of the Year of Fruit & Vegetables – must include foliage and flowers.
 - a. Children
 - b. Youth
 - c. Novice
 - d. Open
6. A COVID inspired arrangement – interpretive, any medium (fresh/dry/preserved).
 - a. Children
 - b. Youth
 - c. Novice
 - d. Open



Section 3 Household

Chief Steward: Mrs J Kropp, Mrs J Springate, Mrs J Clark Judging: 10:30am

Entry Fee: \$1

Prize money: 1st \$5, 2nd \$3 (unless otherwise stated)

CULINARY REGULATIONS & TIPS FOR SHOW ENTRIES

COVID19 Rules: All baked exhibits will be destroyed and are unable to be returned.

- Bottled exhibits eg. jams and chutneys are to be presented in a bottle no smaller than 200ml, accompanied by a small sample bottle. The large bottle can be collected on Saturday after 4pm, but the sample bottle will be disposed of due to Covid-19 regulations.
 - All baked entries are to be presented on a plain white cardboard or white paper plates and to be sealed in clingwrap due to Covid- 19 regulations.
 - Biscuits, cookies, muffins, slices, pikelets, sweets need to have one item on a separate plate covered in clingwrap as a sample. This plate and sample will be destroyed due to Covid-19 regulations.
 - Cakes must have ¼ of the cake presented on a separate paper plate, covered in clingwrap which will be used as a sample. The samples cannot be returned due to Covid-19 regulations and will be destroyed. The remainder of cakes ie. ¾ sections will remain wrapped and can be collected after 5pm on Saturday.
 - The Culinary section is not open to professionals.
 - No more than 2 entries per class per person.
- Bar Cake tin size – 21cm x 11cm
 - Slice- cut into 5cm squares, 6 pieces per tray. Base firm cooked according to recipe, nice even colour. Firm icing, not too wet, no drips over edges.
 - Fruit cake – flavour should be pleasing with fruit distributed evenly. When cut, fruit should have a glossy look. Top should be nice and smooth. This can be achieved by wetting hand and patting the top of the cake before cooking.
 - Sultana cake – Beat well to dissolve sugar to avoid sugar spots, but don't overbeat.
 - Use 360g sultanas to a 250g mixture. Cake should be light brown when taken out of the oven.
 - Boiled Fruit Cake – should only have 375g packet of mixed fruit.
 - Cake – Should have a nice glossy top. Many competitors lose points for cleaning out the bowl too much: this part of the mixture has less fruit and will show, spoiling the appearance of the cake

Cooking

1. 4+1 Plain scones – all scones to be baked separately, sides not touching
2. 4 + 1 Pikelets
3. 4 + 1 Sweet muffins – not packet mix, no papers, no icing
4. 4 + 1 Savoury muffins – no packet mix, no papers.
5. Packet cake – Packet to be displayed
6. Date loaf baked in bar tin
7. Orange Bar Cake – iced on top only
8. Chocolate Bar Cake – iced with chocolate icing on top only
9. Butter Cake
10. 4+1 pieces of any slice cut in 5cm squares
11. 4+1 sweets
12. Sponge Sandwich cake baked in 2 x 8” tins, not iced
13. Boiled Fruit Cake – recipe as given below
14. 4+1 Patty cakes – any variety, any flavour
15. Loaf White bread
16. Loaf Gluten Free bread

GE, GD & EM PRICE MEMORIAL TROPHY

donated by Mrs C Waller

awarded to 1st & 2nd Place Exhibitors gaining most points in Section 3 Classes 1—16

CWA Boiled Fruit Cake Recipe

Ingredients

375g packet mixed fruit	1 teaspoon mixed spice
1 Cup (250ml) cold water	1 teaspoon vanilla
1 Cup (220g) sugar	2 eggs, lightly beaten
125g butter	2 Cups (300 g) self-raising flour

Method

1. Line a 21cm x 21cm square cake tin with baking paper.
2. In a saucepan bring fruit, water, sugar, butter and spice to the boil and simmer until the sugar is dissolved. Cool for 10 minutes.
3. Add the eggs and vanilla, then stir in the sifted flour.
4. Bake in a moderate oven for 1 hour, or until an inserted skewer comes out clean.



Jams, Marmalades, Pickles, Relish

Prize money: 1st \$5, 2nd \$3 (unless otherwise stated)

Entry Fee: \$1

Jars to be no smaller than 275g plus a small sample jar, which will be destroyed post judging.

17. Best Jar of Lemon Butter
18. Best bottle of Rosella
19. Best bottle of jam – any variety
20. Best bottle of Marmalade – any variety
21. Best bottle of Mustard Pickles
22. Best bottle of Pickles other than Mustard
23. Best bottle of Relish – any variety
24. Best bottle of Chutney – any variety

Produce – sponsored by Moya Valley Poultry

Prize money: 1st \$5, 2nd \$3 (unless otherwise stated)

Entry Fee: \$1

25. Half dozen eggs White in egg carton
26. Half dozen eggs Brown in egg carton
27. Half dozen eggs Duck in egg carton
28. Half dozen eggs Coloured in egg carton
29. Largest Chook Egg
30. Smallest Chook egg
31. Most attractive basket/box of home grown vegetables/fruit/herbs.

Section 4 Needlework, Art & Craft

Chief Steward: Mrs L Rozynski, Mrs D Carlson

Entry Fee: \$1

Prize money: 1st \$5, 2nd \$3 (unless otherwise stated)

Crochet

1. Crocheted Item
2. Crocheted garment in less than 8 ply, wool or acrylic
3. Crocheted garment in 8 ply or over, wool or acrylic
4. Crocheted Table runner, centre or doily

Knitting

7. Knitted Item
8. Hand knitted garment in less than 8ply, wool or acrylic
9. Hand knitted garment in 8ply or over, wool or acrylic

Embroidery

13. Coloured embroidery - any item
14. Embroidery – any article by machine
15. Applique Item in Hoop

Candlewicking

16. Any article no larger than a cot quilt

Tatting

17. Any article

Counted Cross Stitch

18. Any article

Cross Stitch

19. Any article

Longstitch

20. Any article

INA WADDELL MEMORIAL PRIZE

Champion Piece of Needlecraft

Classes 1 – 20

\$25 Prizemoney donated by Mrs Judy Kropp

Patchwork

Patchwork Entries - \$1

Prizemoney 1st \$20, 2nd \$10, 3rd \$5

21. Patchwork Quilt – Cot or Lap size, quilted by Maker
22. Patchwork Quilt – Cot or Lap size, Professionally quilted
23. Patchwork quilt – Bed size, Quilted by Maker

5. Crocheted Edging
6. Crocheted Item hand spun, other than wool or acrylic



10. Hand knitted garment, other than wool or acrylic
11. Knitted or Crocheted Beanie
12. Knitted or Crocheted Scarf
24. Patchwork Quilt – Bed size, Professionally Quilted
25. Patchwork Bag
26. Patchwork Wallhanging
27. Hand Stitched & Hand Quilted item

Champion Patchwork Entry
\$50 Voucher from Gympie Patchwork

Featured Article

Entries - \$1

Prizemoney 1st \$30, 2nd \$10

28. COVID ready facemask – adult & child (pair), featuring a Rural Theme

Champion Featured Article

1st Prize \$30, 2nd Prize – 20

Machine Sewing

29. Machine made garment

Miscellaneous

30. Novelty pincushion
31. Most attractive doll
32. Soft toy - knitted, crochet, fur or fabric
33. Beading - article/garment with beading trim
34. Any material or style of bag
35. Repurposed/upcycled item
36. Most attractive Tea Set – Tray cloth, tea cosy, cover for milk jug. Potholder optional.
37. 1 item displaying your creativity using any medium as embellishment.

MRS M DWYER SNR MEMORIAL TROPHY

Donated by Golden Apple Hairdressers - Ms Cheryl Dwyer & Ms Sharon Tu'akoi

Five special \$10 prizes to be awarded on day of judging for worthy entries in Section 4 Classes 1-37

Section 5 Photography

Chief Steward: TBA

Prize money: 1st \$10, 2nd \$5 (in each Division) Entry Fee: \$1.00

DIVISION A. Adult

DIVISION B. Junior (still in primary or high school)

Must be mounted on Cardboard - not bigger than A4.

Maximum of 5 entries per class.

1. Year of Fruit & Vegetables
2. People
3. Nature
4. Open



Section 6 Scrapbooking

Chief Steward: J Walker

Prize money: 1st \$10, 2nd \$5 Entry Fee: \$1.00

Maximum of two entries per class

1. Open Page - own choice - minimum of 2 photos, 2 different decorative techniques and hand journaling, framed or unframed.
2. Junior up to 13yrs - own choice - minimum of 1 photo, and hand journaling. Appropriate embellishments permitted.

Section 7 Card Making

Chief Steward: Mrs J Walker

Prize money: 1st \$10, 2nd \$5 Entry Fee: \$1.00

1. Open Male Card (Birthday) - Decoupage
2. Open Female Card (Birthday) – Die cuts and embossing
3. Open Baby Card - Stamping
4. With Sympathy Card – any medium
5. Wedding Card – any medium
6. Open - any card, any medium
7. Junior (under 15) – any card, any medium.

Section 8 Apiculture

Chief Steward: Mrs P Alexander Ph 0428 852 990

Prize money: 1st \$5, 2nd \$3, 3rd \$1 Entry Fee: \$1.00

Conditions of Entry:

- All exhibits must be the property of and produce of the Exhibitors own apiaries
- The Exhibitors name must not appear on any exhibit unless specially provided
- The honey will be in 2 x 500g jars (round) as well as in a sample jar which will be destroyed after the show as per COVID19 protocol.
- With regard to Class 7-8 only natural coloured bees' wax is permitted
- All exhibits to be in by 9am Friday 20th August
- Exhibits may be collected after 3pm on Saturday 21st August
- Judging commences 10am Friday 20th August

1. Light Honey
2. Pale Amber
3. Golden Amber
4. Dark
5. Granulated
6. Whipped
7. Comb in liquid in slab – minimum size 80 mm x 130 mm – clear takeaway container (not in a jar)
8. Bees Wax - moulded block - 2kg approx
9. Bees Wax - any art predominantly bees wax



Champion Honey

Best Overall Exhibit \$20

School Age Schedule

Section 10 School Age Schedule

Chief Steward: Mrs S Murray

Ph: 07 54886803 or 0422203754 or yarrum.27@live.com.au

Prize money: 1st \$5, 2nd \$3

Entry Fee: Free



All items except Cooking need to be submitted on or before Monday (between 3pm and 4.30pm) 16th August 2021. Cooking will be accepted on Thursday August 19th from 3pm -4.30 pm and Friday August 20th before 9.30am. No late entries will be accepted. It is the schools responsibility to deliver and collect all entries to the show hall. Please label each entry clearly on the back with student's name, year level (not class), category and number, ie: *Mary Smith Yr. 1 Cooking 9.*

Needlework & Craft

Please note: if larger than stated, the item will not be judged or displayed.

1. Finger Knitting – Prep ,1 and 2 - (No longer than 30cm)
2. Finger Knitting – Yrs. 3 and 4 - (No longer than 30cm)
3. Finger Knitting – Yrs. 5 and 6 - (No longer than 30cm)
4. Finger Knitting – Yrs. 7 and 8 – (No longer than 30cm)
5. Finger Knitting - Yrs. 9 and10 - (No longer than 30cm)
6. Gods Eye - Prep, 1 and 2 - (No bigger than 30cm sq.)
7. Gods Eye - Yrs, 3 and 4 - (No bigger than 30cm sq.)
8. Gods Eye – Yrs .5 and 6 - (No bigger than 30cm sq.)
9. Gods eye - Yrs. 7 and 8 - (No bigger than 30cm sq.)
10. Gods Eye - Yrs. 9 and 10 - (No bigger than 30cm sq.)

Cooking

COVID19 Protocol – *all bar cakes to have ¼ wrapped separately for tasting. These will be destroyed after the Show. All cupcakes and patty cakes will be destroyed after the show.*

11. Prep & yr. 1 - Decorated Cupcake
12. Year 2 & 3 - Decorated Cupcake
13. Year 4 & 5 – Decorated Plain Biscuit
14. Year 6 – Decorated Plain Biscuit
15. Year 7 - Bar Cake Decorated
16. Year 8 – Bar Cake Decorated
17. Year 9 - Bar Cake Decorated
18. Year 10 – Bar Cake Decorated

Lego Construction

Chief Steward: Mr R Carlson

Prizemoney: 1st \$10, 2nd \$5

Theme: Free-hand build. Own construction. No larger than 40cm square x 35cm high (roped off area)

19. Prep – Year 1
20. Year 2 - 3
21. Year 4 -5
22. Year 6 - 7
23. Year 8 - 10

Photography – *see main program*

Woodwork and Metalwork

- 24. Junior (prep to Year 6) – Metalwork
- 25. Year 7 – Woodwork
- 26. Year 7 – Metalwork
- 27. Year 8 – Woodwork
- 28. Year 8 – Metalwork

- 29. Year 9 – Woodwork
- 30. Year 9 – Metalwork
- 31. Year 10 – Woodwork
- 32. Year 10 - Metalwork

Art

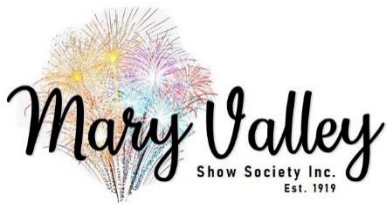
Theme: Kindness

All work to be submitted on A4 paper/ card, no backing, no templates, free hand only, any medium.
Will be judged on individual creativity.

- 33. Prep
- 34. Year 1
- 35. Year 2
- 36. Year 3
- 37. Year 4
- 38. Year 5

- 39. Year 6
- 40. Year 7
- 41. Year 8
- 42. Year 9
- 43. Year 10





Mary Valley Show Society Inc

Est. 1919

P O Box 5
 Imbil Qld 4570
www.maryvalleyshow.com.au

14 Edward St
 Imbil Qld 4570
 ABN: 24 926 187 645

Mary Valley Show Entry Form

Section	Class	Nature of Exhibit	Entry Fee (\$)	
Total Entry Fee/s Enclosed \$				

Name				
Address				
	Suburb/Town		Postcode	
Signed			Phone	

Please download additional entry forms from our program available at www.maryvalleyshow.com.au under the 'Mary Valley Show' tab.