

Mary Valley Show

26 August 2023

PAVILION PROGRAM

Pavilion Coordinator:

Mrs Ashleigh Kahler – maryvalleyshow@gmail.com

Payment and Entries to:

MARY VALLEY SHOW SOCIETY INC.

PO BOX 5

IMBIL QLD 4570



CONDITIONS OF ENTRY

- Entries accepted at Imbil Showgrounds Hall at the following times:
 - Thursday 24 August 2023 2:00 pm – 6:00 pm
 - Friday 25 August 2023 8:00 am – 9:30 am
- No late entries will be accepted. Judging of Pavilion entries will commence at 11:00 am on Friday 25 August 2023, unless otherwise stated.
- Entries to be grown or made by exhibitor and must not have been exhibited at any previous Mary Valley Show.
- Handicraft work not to be washed.
- Pavilion exhibits to remain in Hall until 4:00pm on Show Day.
- Non exhibitors will not be allowed in the Hall after closing time
- Prize money to be collected from Imbil Showgrounds Hall between 4:00 pm – 5:00 pm on Show Day.

Devonshire Tea - Pavilion Café

Open from 10:00 am - 1:30 pm

Fruit & Vegetable/Produce Auction

2:30 pm at The Pavilion

- Fruit & Vegetable/Produce Auction to be held at 2:30 pm on Show Day at the Pavilion.
- Fruit & Vegetable exhibits are entered free of charge to be included in this auction.
- Any other produce (jams, relishes, cookery) that exhibitors wish to donate to this auction may be entered in the relevant section free of charge.



The Mary Valley Show Society Inc. would like to thank all Pavilion Sponsors for their kind donations.

Your generosity makes our Show possible.

Section 1 Horticulture

Chief Steward: Mr G Walker (0407 640 516 or garfieldloveslasagne@outlook.com)

Entry Fee: \$1

Prize money: 1st \$10, 2nd \$5 (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. 1 potted Alocasia
16. Collection of Pansies
17. Plant in a bottle
18. One Spike, Bloom or Truss, other than Orchid

19. Collection of Nasturtiums
20. 1 potted Anthurium

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: Bev Wruck

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. Under 15 years
 - b. Novice
 - c. Open
2. “A Touch of Spring” – an arrangement representing springtime.
 - a. Under 15 years
 - b. Novice
 - c. Open
3. A vase of flowers featuring 2 colour tones – arranged for all round effect.
 - a. Under 15 years
 - b. Novice
 - c. Open
4. “Australia, this great land!” – interpretive, not to exceed 80 cm.
 - a. Under 15 years
 - b. Novice
 - c. Open
5. Celebration of the Year of Fruit & Vegetables – must include foliage and flowers.
 - a. Under 15 years
 - b. Novice
 - c. Open

Champion Floral Exhibit Award

Classes 1 – 6

\$50 Prize Money

Section 3 Culinary

Chief Steward: Mrs J Kropp

Entry Fee: \$1

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

CULINARY REGULATIONS & TIPS FOR SHOW ENTRIES

- Entries to be presented on disposable plates.
- No more than 2 entries per person, per class.
- Bar Cake tin size – 21 cm x 11 cm.
- Slice – cut into 5 cm squares, four 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 over-beat. 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. A lot of competitors lost points for cleaning out the bowl too much; this part of the mixture has less fruit and this will show, spoiling the appearance of the cake.

Cooking

1. Four plain scones – all scones to be baked separately, sides not touching
2. Four pikelets.
3. Four muffins – not packet mix, no papers, no icing
4. Packet cake – packet to be displayed
5. Date loaf baked in bar tin
6. Orange bar cake – iced on top only
7. Carrot cake baked in bar tin – iced on top with lemon icing – no cream.
8. Chocolate bar cake – iced with chocolate icing on top only.
9. Four pieces of any slice – cut in 5 cm squares
10. Four plain biscuits – no icing or topping
11. Sultana cake – baked in a deep tin 20 cm (8 inch round or square tin internal measurement approximately) – 375g fruit
12. Boiled fruit cake – 20 cm (8 inch) internal measurement approximately, round or square tin – 375 g of fruit (*recipe provided below*)
13. Coffee cake - iced on top only with coffee flavoured icing
14. State Competition – Dark Rich Fruit Cake (*see information on next page*). 1st \$10, 2nd \$5, 3rd \$3.

GE, GD & EM PRICE MEMORIAL TROPHY
donated by the Waller Family
awarded to 1st & 2nd Place Exhibitors gaining most points in Section 3 Classes 1—13

CM WALLER MEMORIAL TROPHY
donated by the Waller Family
awarded to winner of Class 14 – State Competition
Dark Rich Fruit Cake

CWA BOILED FRUIT CAKE RECIPE

Ingredients

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

Method

1. Line a 21 x 21 cm 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.

STATE COMPETITION – DARK RICH FRUIT CAKE

This competition is a test of skills in the fine art of baking a dark, rich fruit cake for those who wish to maintain a heritage culture which has been renowned for generations.

A set recipe is not provided – exhibitors are permitted to use their own tried and proven recipe in accordance with the Queensland Ag Show rules.

The winner at the Mary Valley Show will go on to the Sub-Chamber level in 2024, location to be advised. The Sub-Chamber Winner goes on to the Brisbane Exhibition to enter the State Award and cook the same cake again.

RULES OF COMPETITION - Local Show Cake & Sub-Chamber Cake Requirements:

A 250 gram (1/2lb) cake mixture with approximately 1.5kg of dried fruit using – currants (whole), sultanas and raisins (cut), mixed peel, with cherries and nuts optional. Prunes and figs are not permitted. Cake to be baked in a square 20cm (8 inch) tin approximate internal measurement.

Jams, Marmalades, Pickles, Relish

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

Entry Fee: \$1

275g size jars only. Must have variety name on all bottles.

- | | |
|--|---|
| 15. Best jar of Lemon Butter | 19. Best bottle of Mustard Pickles |
| 16. Best bottle of Strawberry Jam | 20. Best bottle of Pickles other than Mustard |
| 17. Best bottle of Jam – any variety | 21. Best bottle of Relish – any variety |
| 18. Best bottle of Marmalade – any variety | 22. Best bottle of Chutney – any variety |

Section 4 Fruit & Vegetables

Chief Steward: Mr D Blanckensee (0455 244 485)

Entry Fee: Free – entries are deemed donations towards the Fruit & Vegetable Auction to benefit the MVSS Inc.

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

Entry Forms and Exhibits to be received by 9:30 am Friday 25 August 2023.



Conditions of Entry:

- Exhibits must have been grown by the exhibitor.
- In classes for 'any variety', the variety **must be named**.
- HINT: Present exhibits (wherever possible) in clean/polished condition as this will enhance the look of the exhibit for judges as well as visitors to the Pavilion.

Fruit, Nuts and Herbs (leave stems on)

- | | |
|-----------------------------------|--|
| 1. 3 Smooth Skin Lemons | 10. Small Hand Sugar Bananas |
| 2. 3 Rough Skin Lemons | 11. 2 Passionfruit |
| 3. 3 Limes – any variety | 12. 2 Avocados |
| 4. 3 Grapefruit – any variety | 13. Plate of Ginger |
| 5. 3 Naval Oranges | 14. Plate of Turmeric |
| 6. 3 Oranges – any variety | 15. Plate of Macadamia Nuts (in shell) |
| 7. 3 Mandarins – any variety | 16. Collection of Fresh Herbs – 6 or more varieties (picked) |
| 8. Small hand Cavendish Bananas | 17. Any variety of fruit not specified |
| 9. Small hand Lady Finger Bananas | |

TEMPLETON GINGER CHAMPION FRUIT EXHIBIT
\$25 Prizemoney

Vegetables

- | | |
|---|--------------------------------|
| 18. 3 Red Tomatoes | 23. 1 Lettuce |
| 19. 3 Cherry Tomatoes | 24. 3 Beetroot any variety |
| 20. 3 Yellow tomatoes | 25. Plate of Snow Peas |
| 21. Collection of Tomatoes no less than 3 varieties | 26. Plate of Peas any variety |
| 22. 2 Capsicums any colour | 27. Plate of Beans any variety |

28. Bunch of Shallots or Eschalots
29. 2 Zucchini's
30. 2 Cucumbers any variety
31. 2 Chokos green
32. 2 Chokos white
33. 1 Queensland Blue Pumpkin

34. 1 Jarrahdale Pumpkin
35. 1 Butternut Pumpkin
36. 1 Kent Special or Jap Pumpkin
37. Any variety of vegetable not specified (variety must be named)
38. Collection of Vegetables – 8 or more

TEMPLETON GINGER CHAMPION VEGETABLE EXHIBIT

\$25 Prizemoney

Eggs

39. Half a dozen brown hen eggs
40. Half a dozen white hen eggs
41. Half a dozen duck eggs
42. Half a dozen coloured eggs

**TEMPLETON GINGER GRAND CHAMPION
FRUIT/VEGETABLE EXHIBIT**

\$50 Prizemoney

Covering Classes 1 - 41

Section 5 Needlework, Art & Craft

Chief Steward: Mrs L Rozynski

Entry Fee: \$1

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

Crochet

1. Crocheted Item – any item
2. Crocheted garment in less than 8 ply
3. Crocheted garment in 8 ply or over
4. Crocheted Table runner, centre or doily
5. Novelty
6. Crochet booties and bonnet
7. Crochet rug or throw
8. Crochet handkerchief edge
9. Crochet scarf

23. Hand knitted item – any
24. Hand knitted garment – 8 ply and over
25. Hand knitted garment – under 8 ply
26. Hand knitted baby set 3 piece
27. Hand knitted booties and bonnet
28. Hand knitted beanie or scarf



CHAMPION CROCHET ENTRY

\$50 Voucher from Little Shop for Yarners

CHAMPION KNITTING ENTRY

\$50 Voucher from The Makers Corner

Embroidery

10. Stamped centre/Duchess set or runner
11. Stamped table cloth
12. Stamped cross stitch – not framed
13. Cross stitch – framed
14. Cross stitch – any article
15. Coloured thread work – huckerback or pulled thread
16. Candlewicking – any article
17. Long stitch – any article

Patchwork

Patchwork Entries - \$1

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

29. Patchwork Quilt – Cot or Lap size, quilted by Maker
30. Patchwork Quilt – Cot or Lap size, Professionally quilted
31. Patchwork quilt – Bed size, quilted by Maker
32. Patchwork Quilt – Bed size, Professionally Quilted
33. Patchwork Bag
34. Patchwork Wallhanging
35. Hand Stitched & Hand Quilted item
36. Patchwork – any item, eg. Table runner

Machine Embroidery

18. Centre or table cloth
19. Runner or duchess set
20. Any other article

CHAMPION PATCHWORK ENTRY

\$50 Voucher from Gympie Patchwork

Tatting

21. Any article

Machine Knitting

22. Any garment

Knitting

Featured Article

Entries - \$1

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

1. Apron – any style (creative, embellishment, etc.)

CHAMPION FEATURED ARTICLE
\$50 Voucher from Gympie Patchwork

Machine Sewing

2. Machine made garment

Miscellaneous

3. Novelty pincushion
4. Soft toy - knitted, crochet, fur or fabric
5. Beading - article/garment with beading trim
6. Bag - any material or style
7. Most attractive Tea Set – any style. Potholder optional.
8. Any other created item.

MRS M DWYER SNR MEMORIAL TROPHY

Donated by Golden Apple Hairdressers – Ms Cheryl Dwyer & Ms Sharon Tu'akoi
 Five special \$10 prizes awarded on day of judging for worthy entries in Section 5 Classes 1-32

Section 6 Photography

Chief Steward: Rachael Howard (tedybear1976@hotmail.com)

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

- DIVISION A. Adult
- DIVISION B High School Age
- DIVISION C Primary School Age

Must be mounted on Cardboard - not bigger than A4.

Maximum of 5 entries per class.



1. International Year of the Millet
 - a. Adult
 - b. High School Age
 - c. Primary School Age
2. People
 - a. Adult
 - b. High School Age
 - c. Primary School Age

3. Nature
 - a. Adult
 - b. High School Age
 - c. Primary School Age
4. Open
 - a. Adult
 - b. High School Age
 - c. Primary School Age

Section 7 Card Making

Chief Steward: Mrs J Walker (ularie@hotmail.com)

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

1. Open Male Card (Birthday)
2. Open Female Card (Birthday)
3. Open Baby Card
4. With Sympathy Card
5. Wedding Card
6. Open
7. Junior (under 15)

Section 8 Apiculture

Chief Steward: Mr Brian Mackenzie (5488 6055)

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 COVID19 protocol.
- With regard to Class 7-8 only natural coloured bees' wax is permitted
- All exhibits to be in by 9am Friday 25th August
- Exhibits may be collected after 3pm on Show Day.
- Judging commences 10am Friday 25th August



CHAMPION HONEY

Best Overall Exhibit \$20 & Timber Trophy
 Clock donated by Ms Margaret Custance

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

EXHIBITOR TAGS

NOTE: Please complete an exhibitor tag for each item you are entering and bring with you when delivering exhibit/s to the Pavilion. Your 'Exhibitor No.' will be given to you when you deliver your exhibit/s and the tag will be affixed before displaying for judging.

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