

Mary Valley Show

7 September 2024

PAVILION SCHEDULE

Pavilion Coordinator:

Mrs Danielle Jackson & Mrs Ashleigh Kahler:
0448 808 285 or 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 5 September 2:00 pm – 6:00 pm
 - Friday 6 September 8:00 am – 9:30 am
- No late entries will be accepted. Judging of Pavilion entries will commence at 11:00 am on Friday 6 September, 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)

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

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

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



Section 2 Floral Art

Chief Steward: TBA

Entry Fee: \$1

Prize money: Novice & Open – 1st \$20, 2nd \$10; Under 15 Years – 1st \$10, 2nd \$5

Accessories permitted for all classes.

1. Vintage style – an arrangement featuring flowers and/or foliage and old accessories
 - a. Under 15 years
 - b. Novice
 - c. Open
2. "Springtime Sensations" – 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. Mary Valley Country – interpretive, not to exceed 80 cm.
 - a. Under 15 years
 - b. Novice
 - c. Open
5. Celebration of Australian Natives
 - a. Under 15 years
 - b. Novice
 - c. Open

Champion Floral Exhibit Award \$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 2025, 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.

Prize Money: 1st \$10, 2nd \$5, 3rd \$3

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
16. Best bottle of Strawberry Jam
17. Best bottle of Jam – any variety
18. Best bottle of Marmalade – any variety
19. Best bottle of Mustard Pickles
20. Best bottle of Pickles other than Mustard
21. Best bottle of Relish – 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 6 September



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.

**TEMPLETON GINGER
GRAND CHAMPION EXHIBIT
\$50 Prizemoney**

Fruit, Nuts and Herbs (leave stems on)

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

TEMPLETON GINGER CHAMPION FRUIT EXHIBIT - \$25 Prizemoney

Vegetables

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

Section 5 Needlework, Art & Craft

Chief Steward: Mrs Shirley Beall (0407 633 819)

Entry Fee: \$1

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

Crochet

- 1 Crochet item – any item
- 2 Crochet garment
- 3 Crochet table runner, centre or doily
- 4 Novelty
- 5 Crochet booties and bonnet
- 6 Crochet rug or throw
- 7 Crochet handkerchief edge
- 8 Crochet scarf



Champion Crochet Entry - \$50 Voucher from Little Shop for Yarners

Embroidery

- 9 Stamped centre/Duchess set or runner
- 10 Stamped table cloth
- 11 Cross stitch – any article
- 12 Creative thread work
- 13 Candlewicking – any article
- 14 Tapestry – any article

Machine Embroidery

- 15 Any article

Knitting

- 16 Hand knitted item – any
- 17 Hand knitted garment – 8ply and over
- 18 Hand knitted garment – under 8ply
- 19 Hand knitted baby set
- 20 Hand knitted scarf

Champion Knitting Entry - \$50 voucher from The Makers Corner

Patchwork

- Entry: \$1 Prize Money 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
 - 24 Patchwork quilt – bed size, professionally quilted
 - 25 Patchwork bag
 - 26 Patchwork wall hanging
 - 27 Hand stitched and hand quilted item
 - 28 Patchwork – any item, eg. Table runner, tea cosy, place mat.

Champion Patchwork Entry - \$50 voucher from Gympie Patchwork

Sewing

- 29 Any garment
- 30 Any cushion

QCWA Featured Article

- Entry: \$1 Prize Money: 1st \$30 2nd \$20
- 31 Beanie – Fancy, funky, creative, crazy

Miscellaneous

- 32 Novelty pin cushion
- 33 Soft toy – knitted, crochet, fur or fabric
- 34 Beading – any item
- 35 Bag – any material or style
- 36 Diamond painting
- 37 Any other creative item
- 38 Upcycled/recycled item (fabric or clothing) – Make something 'new' from something 'old'.

Mrs M Dwyer Snr Memorial Trophy

**Donated by Golden Apple Hairdressers – Ms Cheryl Dwyer and Ms Sharon Tu'akoi
Five \$10 Prizes awarded for worthy entries across Section 5**

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. Black & White

- 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. Animal
 - a. Adult

- b. High School Age
- c. Primary School Age
- 5. 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: Pauline Alexander (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)
- With regard to Class 7-8 only natural coloured bees' wax is permitted
- All exhibits to be in by 9am the day before Show Day (Friday).
- Exhibits may be collected after 3pm on Show Day.
- Judging commences 10am Friday the day before Show Day.



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 500ml jar
- 8. Bees Wax - moulded block - 2kg appox
- 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.

Exhibitor No.....	Exhibitor No.....	Exhibitor No.....	Exhibitor No.....
Section.....	Section.....	Section.....	Section.....
Class.....	Class.....	Class.....	Class.....
Exhibitor No.....	Exhibitor No.....	Exhibitor No.....	Exhibitor No.....
Section.....	Section.....	Section.....	Section.....
Class.....	Class.....	Class.....	Class.....
Exhibitor No.....	Exhibitor No.....	Exhibitor No.....	Exhibitor No.....
Section.....	Section.....	Section.....	Section.....
Class.....	Class.....	Class.....	Class.....

