

COMPETITION INSTRUCTIONS & RECIPES



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Architecture

FOREVER HANDPRINTS

MATERIALS

- Play dough (homemade recipe below)
- Paint
- Paint brush
- Glitter (optional)

METHOD

1. Roll out play dough and cut into a round circle
2. Leave handprint in the centre
3. Decorate handprint with glitter or paint in a contrasting colour.

Basic play dough recipe.

INGREDIENTS

- 1/2 cup salt
- 2 tbsp cream of tartar
- 1 cup plain flour
- 1 cup water
- Food colouring of your choice
- 1 tbsp oil

METHOD

1. Mix all ingredients together in a saucepan and stir until dough is soft.
2. Allow to cool and store in a container in the fridge when not in use.



FIVE NATIVE LEAVES

MATERIALS

- Five different native Australian leaves
- Craft glue (or hot glue)
- Shoebox lid for presentation

METHOD

1. Go for a drive into the countryside or explore your backyard
2. Find 5 different gum leaves
3. Glue them to a shoebox lid



LEAF INSECTS

Let your creativity buzz with this fun and simple leaf bug craft! Using just three to six leaves and your imagination, you and your little ones can create cute bugs to celebrate the wonders of nature. So, let's head outside, breathe in the fresh air, and get started on this delightful craft!

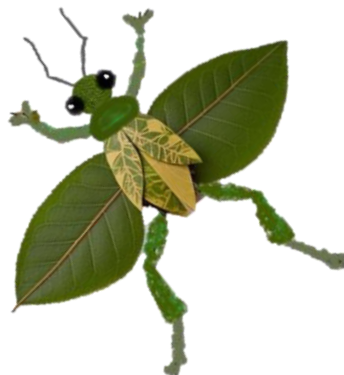
MATERIALS

- 1 large leaf or three smaller leaves (for the body) for each bug
- 2 large matching leaves (for the wings) for each bug
- Waxed / baking paper
- Glue
- Two heavy books or a flower press
- White or coloured paper
- Markers, coloured pencils, or crayons (optional)
- Scissors (optional)

INSTRUCTIONS

1. Venture outside to find the perfect leaves for your bug craft. Look for one large leaf for the body and two smaller leaves for the wings. Play around with different leaves until you find the ones that you think make the cutest bug. Make sure the leaves are fresh and not too dry, so they'll be easy to work with.
2. Create Your Bug Body: Lay the large leaf on a piece of paper, with the stem pointing downwards. This will be the body of your bug. Alternatively, you can arrange two or three leaves to create your perfect compound insect body!

3. **Attach the Wings:** Position the two large matching leaves on either side of the bug's body to form the wings. Make sure the wings are pointing upwards and/or outwards, giving the bug a lively appearance. Glue the leaves onto the paper in the way you've arranged them.
4. **Add Details:** Use markers, coloured pencils, or crayons to add any details you'd like to your bug, such as head, antennae, eyes, or spots on the wings. Be creative and have fun with it!
5. **Press Your Bug:** Cut a piece of waxed paper large enough to cover your bug. Place the waxed paper over the bug and gently press down. Place your bug (covered in waxed paper) between the pages of a heavy book or a flower press. Leave it for a few days to allow the leaves to dry and flatten.



CLASS 431 –

LAZY DAISY CAKE RECIPE

INGREDIENTS

- 125g soft butter
- 125g sugar
- 1 3/4 cups SR flour
- 2 eggs
- 1/2 packet raspberry jelly crystals
- 1/3 cup milk

METHOD

1. Combine all ingredients into a mixing bowl and stir until blended.
2. Now beat 3 minutes on medium speed in electric mixer.
3. Bake in loaf tin 35-40 minutes in moderate oven.
4. Ice on top only.
5. Do not remove from tin.



CLASS 1000 – VAS RICH FRUIT CAKE RECIPE

INGREDIENTS

Preferred 100% Australian Grown Produce

- 250g sultanas
- 250g chopped raisins
- 250g currants
- 125g chopped mixed peel
- 90g chopped red glace cherries
- 90g chopped blanched almonds
- 1/3 cup sherry or brandy
- 250g plain flour
- 60g self-rising flour
- 1/4 teaspoon grated nutmeg
- 1/2 teaspoon ground ginger
- 1/2 teaspoon ground cloves
- 250g butter
- 250g soft brown sugar
- 1/2 teaspoon lemon essence OR finely grated lemon rind
- 1/2 teaspoon almond essence
- 1/2 teaspoon vanilla essence
- 4 large eggs

METHOD

Please note: there has been an update to the method to include:
"Cut the fruit & almonds into 3-4 pieces"

1. Cut the fruit & almonds into 3-4 pieces and mix together all the fruits and nuts and sprinkle with the sherry or brandy. Cover and leave for at least 1 hour, but preferably overnight.
2. Sift together the flours and spices. Cream together the butter and sugar with the essences. Add the eggs one at a time, beating well after each addition, and then alternately add the fruit and flour mixtures. Mix thoroughly. The mixture should be stiff enough to support a wooden spoon.
3. Place the mixture into a prepared tin 20 cm square, straight sided, square cornered tin and bake in a slow oven for approximately 3½ - 4 hours. Allow the cake to cool in the tin.



CLASS 1001 – VAS JUNIOR

BOILED FRUIT CAKE RECIPE

INGREDIENTS

Preferred 100% Australian Grown Produce

- 375g (12oz) Mixed Fruit
- 3/4 cup brown sugar
- 1 teaspoon mixed spice
- 1/2 cup water
- 125g (4oz) butter
- 1/2 teaspoon bicarbonate of soda
- 1/2 cup sherry
- 2 eggs lightly beaten
- 2 tablespoons marmalade
- 1 cup self-raising raising flour
- 1 cup plain flour
- 1/4 teaspoon salt



METHOD

1. Place the mixed fruit, sugar, spice, water and butter in a large saucepan and bring to the boil.
2. Simmer gently for 3 minutes, then remove from stove, add bicarbonate soda and allow to cool.
3. Add the sherry, eggs and marmalade, mixing well.
4. Fold in the sifted dry ingredients then place in a greased and lined 20cm round cake tin.
5. Bake in a moderately slow oven for 1.5 hours or until cooked when tested.

CLASS 1002 VAS CARROT CAKE

RECIPE

INGREDIENTS

- 375g plain flour
- 2tsp baking powder
- 1 ½ tsp bicarb soda
- 2tsp ground cinnamon
- ½ tsp ground nutmeg
- ½ tsp allspice
- Pinch of salt
- 345g castor sugar
- 350ml vegetable oil
- 4 eggs
- 3 medium carrots, grated (350 grams)
- 220g tin crushed pineapple, drained
- 180g pecan nuts coarsely crushed



METHOD

1. Preheat the oven to 180C (160C fan), Grease a 23cm (9 inch) round cake tin and line with baking paper.
2. Sift the dry ingredients together into a bowl. In a separate bowl, beat the eggs and oil, then add to the dry ingredients. Mix well then add the carrots, crushed pineapple and pecans. Mix to form a smooth batter and pour into the cake tin.
3. Bake for approximately 90 - 100 minutes.
4. Remove from the oven and allow to cool for 10 minutes in the tin on a wire rack. Upend and allow to cool on the wire rack.
5. Cake can be presented on a cake board.

CLASS 1003 VAS JUNIOR

CARROT & SULTANA MUFFINS

RECIPE

INGREDIENTS

- 2 1/2 cups self-raising flour
- 1 teaspoon ground cinnamon
- 1/4 teaspoon ground nutmeg
- 1 cup brown sugar (firmly packed)
- 1/3 cup chopped 1/2 sultanas
- 1 cup coarsely grated carrot
- 1 tablespoon orange marmalade
- 1 cup canola oil
- 2 eggs lightly beaten
- 3/4 cup orange juice
- 1 cup reduced fat milk.

METHOD

1. Pre-heat oven to 190C (moderately hot).
2. Line a 12-hole muffin pan with round paper muffin cases - size (35mm height x 90mm wide x 50mm base)
3. Sift dry ingredients into a large bowl, stir in dates and carrots. Then add the combined marmalade, oil, eggs, juice and milk. Mix until just combined.
4. Spoon mixture evenly into muffin paper cases



5. Cook for 20 minutes. to test if muffins are cooked insert cake skewer, if it comes out clean the muffins are ready.
6. Stand muffins in pan for 5 minutes before removing to cool.

CLASS 1004 VAS

PATCHWORK COMPETITION

RULES AND REGULATIONS

1. THE EXHIBIT IS TO BE NO LARGER THAN 90CM x 125CM.
2. Machine/hand pieced and quilted by exhibitor only.
3. Minimal Embellishments. Small amount only, not to overpower patchwork.
4. Each exhibit entered must be the bona fide work of the exhibitor.
5. Professionals are not eligible, which is defined as someone that works professionally or derives the greater percentage of their income in that craft, art form or technique.
6. All work is to have been completed in the last twelve (12) months prior to its entry at a local Show.
7. The competition follows the three levels of competition: Show Level, Group Level and State Level.
8. An exhibit having won at a Show will compete at the 2025 Group Final. The winning exhibit at the Group Final will then compete in the State Final at the 2025 Melbourne Royal Show.
9. An exhibitor having won at Show Level is not eligible to enter the VAS Patchwork competition at any other Show until after the Group Final judging.
10. An exhibitor is only eligible to represent one Group in the State Final.
11. If for any reason a winner is unable to compete at Group or State Final Level, then the second placegetter is eligible to compete.
12. An exhibit having won at State Final is no longer eligible to compete in the competition.
13. If an exhibitor is found to have won more than one Group Final the exhibitor must forfeit/refund all prizes and will be disqualified from exhibiting for 12 months.

CLASS 1007 VAS SEWING

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RULES AND REGULATIONS

1. Tote Bag up to 30cm width x 40cm height maximum, gusset depth up to 20cm, using approximately 50% recycled components.
2. Machine sewn & may be hand finished, embellishments allowed.
3. Knitted/Crocheted items not acceptable.
4. Each exhibit entered must be the bona fide work of the exhibitor.
5. Professionals are not eligible, which is defined as someone that works professionally or derives the greater percentage of their income in that craft, art form or technique.
6. All work is to have been completed in the last twelve (12) months prior to its entry at a local Show.
7. The competition follows the three levels of competition: Show Level, Group Level and State Level.
8. An exhibit having won at a Show will compete at the 2025 Group Final. The winning exhibit at the Group Final will then compete in the State Final at the 2025 Melbourne Royal Show.
9. An exhibitor having won at Show Level is not eligible to enter the VAS Sewing Competition at any other Show until after the Group Final judging.
10. An exhibitor is only eligible to represent one Group in the State Final.
11. If for any reason a winner is unable to compete at Group or State Final Level, then the second placegetter is eligible to compete.
12. An exhibit having won at State Final is no longer eligible to compete in the competition.
13. If an exhibitor is found to have won more than one Group Final the exhibitor must forfeit/refund all prizes and will be disqualified from exhibiting for 12 months

PHOTOGRAPHY CLASSES

1010 & 1011:

ARCHITECTURE

Bridge, Building or Structure in Australia

Rules and Regulations

1. Unframed.
2. Print no larger than 20cm by 30cm.
3. Must be mounted on thick card (mount no larger than 3cm).
4. Each exhibit entered must be the bona fide work of the exhibitor.
5. Professionals are not eligible, which is defined as someone that works professionally or derives the greater percentage of their income in that craft, art form or technique.
6. All work is to have been completed in the last twelve (12) months prior to its entry at a local Show.
7. The competition follows the three levels of competition: Show Level, Group Level and State Level.
8. An exhibit having won at a Show will compete at the 2025 Group Final. The winning exhibit at the Group Final will then compete in the State Final at the 2025 Melbourne Royal Show.
9. An exhibitor having won at Show Level is not eligible to enter the VAS Photography competition at any other Show until after the Group Final judging.
10. An exhibitor is only eligible to represent one Group in the State Final.

11. If for any reason a winner is unable to compete at Group or State Final Level, then the second placegetter is eligible to compete.
12. An exhibit having won at State Final is no longer eligible to compete in the competition.
13. If an exhibitor is found to have won more than one Group Final the exhibitor must forfeit/refund all prizes and will be disqualified from exhibiting for 12 months.

Entries

Please upload your images to Showday Online by 15 September 2024.

Collection

Place-getters of the Horsham Show photography competitions will be offered a colour print of their entry. This can be picked up with any winning prize cards and / or aggregate ribbons from 1 October 2024.

