

Entry Information:

Entry Fee: Open - \$2.50 per entry Junior - \$1.00 per entry
(Please use members price for juniors in online entries)

Closing Date for Entries: **Monday, 10th November 2025**

Entry Forms Online at: lilydaleyarravalleyshow.com.au:
Please print your copy of section tickets and retain.

Payment: *Fees can be paid online, or over the phone.*

Chief Steward: Debbie Tripp – 0434 168 979
Jillian McCulloch – 0410 425 384

PRIZE CARDS AND RIBBONS AWARDED

All exhibits MUST be delivered to: Jean Eales Pavilion, 27 Market Street, Lilydale
3.00pm – 7.00pm Wednesday 12th Nov OR
8.00am – 10.00am Thursday 13th Nov

PATRONS

Thank you to our patrons for their GENEROUS SUPPORT
Ms Angela Fleay: Max & Helen Begely: Marg Henley

JEAN EALES PAVILION CLOSSES 7PM SATURDAY

REGULATIONS

(To be read in conjunction with the General Regulations)

1. Only one entry per exhibitor in each class (unless otherwise stated). No exhibit may be entered in more than one class.
2. Each exhibit must have been produced since the last Lilydale Show. Any entry that has been cut, or seal broken, will not be accepted.
3. The judge/s have the right to sample foods and preserves.
4. Prizes will be distributed at the Section at 4.15pm on the last day of the Show.
Hold duplicate entry form for collection of exhibits, after 4.30pm on last day of Show.
5. The judges may withhold awards when the exhibits are, in their opinion, unworthy.
6. The Society will take all care but will not be responsible for any loss or damage; the exhibits being the sole risk of the exhibitor.

7. No commercial cake mixes or commercial equipment to be used.
8. The Judge/s decision will be final.
9. Decorated cakes to be mounted on a firm board, with cleats attached, no larger than 30 cm. Maximum height 60cm. Section ticket at front please.
10. The Chief Steward has the right to make separate classes if enough entries of similar types are entered in any class or to combine classes where there are insufficient entries.
11. Juniors are eligible to compete in all Open Classes.
12. Most Successful Exhibitor – Three points will be awarded for first prize, two for second prize, and one point for third prize. In the event of a tie, a count-back to determine the numbers of awards will take place.
13. All entries must be the sole work of the Exhibitor.
14. State Exhibitors Age on Entry Form in Junior Cookery Section.

OPEN PRESERVES

Minimum 250g jar/500mls bottle to be used.

No Fancy Covers permitted.

If paraffin is used, it must be THIN.

All exhibits to be labelled and date for identifications e.g.,

Apricot jam, tomato sauce etc.

Please tape Section Ticket to Exhibit.

No rubber bands, no corks.

Classes 1002-1007 and Class 1013 up to 3 entries allowed but MUST be distinct varieties.

Class 1001	One Jar Raspberry Jam
Class 1002	One Jar Berry Jam – one kind
Class 1003	One Jar fruit Jam – no Berries
Class 1004	One Jar Mixed Jam – any combination (or one fruit and one vegetable)
Class 1005	One Jar Household Marmalade
Class 1006	One Jar Fruit or Vegetable Chutney
Class 1007	One Jar Relish – any variety
Class 1008	One Jar Tomato Relish
Class 1009	One Jar Sweet/Mustard Pickles
Class 1010	One Jar Preserved Vegetable/s with Vinegar
Class 1011	One Jar Pickled Onions
Class 1012	One Jar Marinated Olives
Class 1013	One Jar Fruit Jelly
Class 1014	One Jar Fruit Mince
Class 1015	One Jar Lemon Butter
Class 1016	One Jar Fruit Butter
Class 1017	One Bottle Plum Sauce
Class 1018	One Bottle Tomato Sauce
Class 1019	Meat Jerky (4 pieces)
Class 1020	One bottle of homemade Cordial

SOCIETY ROSETTE will be awarded to the Best Exhibit in Classes 1001-1020

SASH will be awarded to the Most Successful Exhibitor in Classes 1001 -1020

OPEN COOKING

To be presented on white paper plates, size relevant to the entry exhibited.

Section Ticket must be stapled to plate.

Approx. size tin 21cm, unless otherwise stated.

No ring tins.

Class 1021	Gentlemen Only! Cake – any variety – unfilled, uniced.
Class 1022	Gentlemen Only! Plain Scones - (4)
Class 1023	Boiled Fruit Cake
Class 1024	Butter Cake
Class 1025	Nut & Fruit Loaf – cylindrical tin, approx. 17cm x 8cm
Class 1026	Banana Cake – uniced, oblong tin
Class 1027	Pikelets – (4)
Class 1028	Marble Cake, uniced
Class 1029	Favourite Packet Cake - Uniced (please include label of box)
Class 1030	Four Egg Sponge Sandwich – uniced, unfilled
Class 1031	Ginger fluff Sponge Sandwich – unfilled
Class 1032	Cup Cakes – (4), uniced
Class 1033	Decorated Cup Cakes – (4) Sheep Theme
Class 1034	Lamingtons – (4)
Class 1035	Jelly Cakes – (4)
Class 1036	Scones – (4), plain
Class 1037	Scones – (4), savoury, list flavour

- Class 1038 Scones – (4), fruit, list flavour
- Class 1039 Muffins – (4), savoury, list flavour
- Class 1040 Muffins – (4) sweet, list flavour

HELEN BLOCKEY MEMORIAL AWARD TROPHY

Awarded to the Best Fruit Cake in class 1023

NANCY CLARK SASH

Awarded to the Most Successful Exhibitor in Classes 1023 -1078

SOCIETY ROSETTE will be awarded the Best Exhibit in Class 1021

SOCIETY ROSETTE will be awarded to the Best Exhibit in Classes 1023 – 1040

SHORTBREAD, BISCUITS & SLICES

Class 1050	Shortbread, cooked in a round and cut into eight equal portions
Class 1051	Biscuits – (4), variety allowed
Class 1052	Cooked Slice – (4), size 6cm x 4cm
Class 1053	Uncooked Slice - (4), size 6cm x 4cm
Class 1054	Brownies – (4)
Class 1055	Yo-Yos – (4), butter cream or icing filling
Class 1056	Decorated Biscuits – (4) Sheep Theme
Class 1057	Fruit Mince Pies - (4), enclosed topped
Class 1058	Piped Biscuits - (4) decoration allowed

SOCIETY ROSETTE will be awarded to the Best Exhibit in classes 1050 - 1058

BREAD

Preferred Size: 650g Bread Tin

All Bread to be made with yeast

Class 1060	White Loaf
Class 1061	Wholemeal Loaf
Class 1062	Mixed Grains Loaf
Class 1063	Machine Made White Loaf
Class 1064	Machine Made Wholemeal Loaf
Class 1065	Savoury Scroll, list flavour – (4)
Class 1066	Sweet Scroll, list flavour – (4)
Class 1067	Handmade Focaccia
Class 1068	Brioche Rolls – 4

SOCIETY ROSETTE will be awarded for the Best Exhibit in Classes 1060-1068

CONFECTIONARY

Class 1070	Chocolates – (4)
Class 1071	Coconut Ice – (4), 3cm x 3cm
Class 1072	Nougat – (4), 3cm x 3cm
Class 1073	Chocolate Truffles – (4)
Class 1074	Fudge – (4), 3cm x 3cm 2 entries allowed but must be distinctive variety.
Class 1075	Marshmallows – (4), 3cm x 3cm
Class 1076	Rocky Road – (4)
Class 1077	Honeycomb – (4)
Class 1078	Meringues – 4

SOCIETY ROSETTE will be awarded to the Best Exhibit in classes 1070 - 1078

SPECIAL CLASSES

All exhibits to be placed in a Hamper/Basket/Box no larger than 30cm x 40cm. All items must be made by / grown exhibitor.

- Class 1079 Make, Bake and Grow
Three items – one to be made, one to be baked and one to be Grown all by the Exhibitor. Grown exhibits must be at least semi-perishable.
- Class 1080 Family Favourite
Show off your favourite homemade cooking.
- Class 1081 Biscuits in a jar

Class 1082 VAS Ltd **RICH FRUIT CAKE COMPETITION**

HERES WHAT YOU NEED:

250g sultanas
250g chopped raisins
250g currants
125g chopped mixed peel
90g chopped red glaze cherries
90g chopped blanched almonds
1/3 cup sherry or brandy
250g plain flour
60g self-raising flour
¼ teaspoon grated nutmeg
½ teaspoon ground ginger
½ teaspoon ground cloves
250g butter
250g soft brown sugar
½ teaspoon lemon essence OR finely grated lemon rind
½ teaspoon almond essence
½ teaspoon vanilla essence
4 large eggs

HERE'S WHAT YOU DO:

- Mix together all the fruits and nuts and sprinkle with the sherry or brandy. Cover and leave for a least 1 hour, but preferably overnight.
- 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.
- Place the mixture into a prepared 20cm square, straight sided, square cornered tin and bake in a slow oven for approximately 3 ½ - 4 hours. Allow the cake to cool in the tin.
- **NOTE:** to ensure uniformity and depending upon 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.

Class 1083 VAS Ltd **CARROT CAKE COMPETITION**

Open to Carrot Cake Enthusiasts!!

Proudly sponsored by Rocky Lamattina & Sons Pty Ltd -
Carrot Growers

HERES WHAT YOU NEED:

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

HERE'S WHAT YOU DO:

- Preheat the oven 180c (160c fan).
- Grease a 23cm (9inch) round cake tin and line with baking paper.
- 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.
- Bake for approximately 90 – 100 mins.
- 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.

VAS Ltd Competition

REGULATIONS

- An exhibitor having won at a Local Show, will bake another cake for entry in the Group Final. The Rich Fruit Cake winner will then be required to bake a further cake for the State Final at the 2025 Royal Melbourne Show.
- An exhibitor having won at Show Level is not eligible to enter this class at any other Show until after the Group Judging, when, if not the winning entry, they can once again compete.
- An exhibitor is only eligible to represent one Group in the State Final.
- An exhibitor having won at Group Level cannot compete further, in this class, until after the Royal Melbourne Show.
- Each cake entered must be the bona fide work of the exhibitor.
- If for any reason a winner is unable to compete at Group or State Final Level, then the second placegetter is eligible to compete.



JUNIOR COOKING PRIMARY SCHOOL AGES ONLY

NO GROUP ENTRIES

Exhibits to be presented on white paper plates, size relevant to the entry exhibited.
Please state Date of Birth on Entry Form.

Section Ticket must be stapled to plate.

Class 1120	Plain Scones – (4)
Class 1121	Pikelets – (4)
Class 1122	Rum Balls – (4), biscuit crumbs only
Class 1123	Decorated Cupcakes – (4) Sheep Theme
Class 1124	Edible Necklace – made from dried fruit or lollies
Class 1125	Chocolate Crackles – (4)
Class 1126	Biscuits – (4) Sheep Theme
Class 1127	Decorated Gingerbread Person

SOCIETY ROSETTE will be awarded to the Best Exhibit in Classes 1120-1127

JUNIOR COOKING - Under 18

Competitors must be under 18 years of age on Show Day. Exhibits to be presented on white paper plates, size relevant to the entry exhibited.

Please state Date of Birth on Entry Form

Section ticket must be stapled to plate.

Class 1101	Plain Scones – (4), 5cm maximum
Class 1102	Pikelets – (4)
Class 1103	Biscuits (4)
Class 1104	Slice of any kind – (4), 6cm x 4cm
Class 1105	Cooked Slice – (4), 6cm x 4cm
Class 1106	Sponge Sandwich – unfilled
Class 1107	Favourite packet cake - uniced (please include label from box)
Class 1108	Honey Joys
Class 1109	Decorated Cup Cakes – (4) Sheep Theme
Class 1110	Decorated Biscuits – (4) Sheep Theme

SASH awarded to the Most Successful Exhibitor
Class 1106 - Donated by Marg Henley

SOCIETY ROSETTE will be awarded to the Best Exhibit in Classes 1101-1110

SASH awarded to Most Successful Exhibitor in Classes 1101 -1110

KINDERGARTENS, PLAYGROUPS, STORYTIME

Prize card awarded.

Class 1200	Decorated Teddy Bear Biscuits – (4)
------------	-------------------------------------

Class 1182 VAS Ltd

BOILED FRUIT CAKE JUNIOR COMPETITION

Competitors must be under 18 years on Show Day
Please state date of Birth on Entry Form

Competitors must be under 18 years on Show Day
Please state date of Birth on Entry Form

HERE'S WHAT YOU NEED:

- 375g mixed fruit
- 2 eggs, lightly beaten
- ¾ cup brown sugar
- 2 tablespoons marmalade
- 1 teaspoon mixed spice
- 1 cup self-raising flour
- ½ cup water
- 1 cup plain flour
- 125g butter
- ¼ teaspoon salt
- ½ teaspoon bicarbonate of soda
- ½ cup sherry

HERE'S WHAT YOU DO:

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

Local Show winners will be required to bake a second "Boiled Fruit Cake" or "Carrot and Date Muffins" for the Group Finals and then the winners of the Group Finals will bake another Boiled Fruit Cake or Carrot and Date Muffins for the State Final at the 2022 Royal Melbourne Show.



Class 1183 VAS Ltd

CARROT & SULTANA MUFFINS JUNIOR COMPETITION

A competition for junior cake bakers under 18 on the day of the competition

Proudly sponsored by Rocky Lamattina & Sons Pty Ltd - Carrot Growers

HERE'S WHAT YOU NEED:

- 2½ cups self-raising flour
- 1 tablespoon orange marmalade
- 1 teaspoon ground cinnamon
- 1 cup canola oil
- ¼ teaspoon ground nutmeg
- 2 eggs, lightly beaten
- 1 cup brown sugar (firmly packed)
- ¾ cup orange juice
- 1/3 cup sultanas cut in half
- 1 cup reduced fat milk
- 1 cup coarsely grated carrot

- Please see next page for cooking instructions

HERE'S WHAT YOU DO:

- Heat oven to 190C (moderately hot).
- Line a 12-hole muffin pan with round paper muffin cases. - Classic white muffin case can vary between (30mm to 40mm height x 70mm – 80mm wide x 45mm – 55mm base)
- 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.
- Spoon mixture evenly into prepared muffin pan holes.
- Cook for 20 minutes. To test if muffins are cooked, insert cake skewer: if it comes out clean the muffins are ready.
- Stand muffins in pan for 5 minutes before removing to cool.

Show Entries: Four (4) muffins per paper plate.

OPEN DECORATED CAKES

Please read Regulations 2, 4 & 11

Great care is taken with all cakes however; the Show Society accepts no responsibility for any damage that may be incurred. (Refer to General Regulations No. 7)

RULES – ALL SECTIONS

1. All decorations must be made by the exhibitor.
2. Manufactured supports may be used.
3. **Permitted:** ribbon, pillars, stamens, wire and tulle, edible food products – rice paper, polenta, gelatine, coconut, cachous, sugar-based products and piping gel.
4. **Wires** must not penetrate cake.,
5. Base boards not to exceed 30cm and the maximum height 60cm.
6. Blocks permitted as long as same shape can be constructed in cake.
7. **Cleats** (support feet) to be on all base boards – depth – 2cm.

Class 1084	Celebration Cake
Class 1085	Novelty cake - Novelty shaped & decorated
Class 1086	Miniature Cake – board to fit within 16 sq cm
Class 1087	Decoration for use on a cake
Class 1088	Gingerbread House – cellophane wrapped. Maximum overall size 55 cm sq.

SOCIETY ROSETTE will be awarded the Best Exhibit in Classes 1084-1088

NOVICE DECORATED CAKES

RULES – as per Open Section

Entry in Novice Classes is restricted to an exhibitor who has not won a first prize in the same or similar class in ANY show including Lilydale.

Class 1089	Celebration Cake
Class 1090	Novelty shaped and decorated cake
Class 1091	Arrangement of flowers
Class 1092	Gingerbread House – cellophane wrapped. Maximum overall size 55 cm sq.
Class 1093	Novelty made from gingerbread (may include purchased or homemade confectionary). Board not to exceed 40cm

SOCIETY ROSETTE awarded to Best Exhibit in Classes 1089 - 1093

JUNIOR DECORATED CAKES

RULES – as per Open Section

Competitors must be under 18 years on Show Day
Please State Date of Birth on Entry Form

Class 1130	Celebration Cake
Class 1131	Novelty shaped and decorated Cake.
Class 1132	Gingerbread House – cellophane wrapped – all decorations to be edible Maximum overall size 55cm sq.
Class 1133	Novelty made from gingerbread (may include purchased or homemade confectionary). Board not to exceed 40cm

SOCIETY ROSETTE will be awarded to the Best Exhibit in Classes 1130-1133

Group Final

Class 1036: Winner of 4 plain scones
Class 1030: Four Egg Sponge Sandwich - uniced, unfilled.

CHAMPION EXHIBITS

Tri-Colour Sash and Card will be awarded for Champion Exhibit in Cookery and Decorated Cakes