



**MELBOURNE
ROYAL**
ART, CRAFT & COOKERY
COMPETITION



Schools and Junior Competition
2024 Preview Schedule

Bring Your *Creative Talents* to Life at the **2024 Melbourne Royal Art, Craft & Cookery Competition.**



Imagine, **Design**, Create



The next generation of Victorian makers and creators are encouraged to begin preparing for the Melbourne Royal Art, Craft & Cookery Competition.

Whether it be design technology, ceramics, photography or cooking – this competition has something for every young creator.

Young makers and artists can explore their passion with brand new classes in 2024. The Art, Craft & Cookery Schools and Junior Competition has expanded to include more digital art, preserves and breads!

This year, the process is even easier for teachers to enter their students. Lesson planning webinars linked to the VCAA curriculum are available for you to find the right creation for your students, plus receive a discount on entries fees if you enter a whole class!

Keep an eye out for the junior fashion parade and live judging event to be held on a selected day within Show from Thursday 26th September to Sunday 6th October.

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Live Judging

ENTRY FEES: \$12 Member, \$16 Non Member

Enter the live judging classes and see your work judged in front of a live audience eager to hear what makes an exhibit ribbon worthy.

Exhibitors in this class will receive one general admission ticket to enter the Melbourne Royal Show on the nominated Live Judging day. Teachers who enter over 15 students (one class set of entries) will also receive one general admission ticket.

NUMBER OF ENTRIES: One entry per student/exhibitor.

LJC4 – JUNIOR FASHION (YEAR 7–12)

Enter a piece of clothing that you've created or up-cycled and participate in our junior fashion parade! You can either wear it yourself or nominate a friend to model it on your behalf.

ENTRY: Exhibitors in this class will receive one general admission ticket to enter the Melbourne Royal Show on the nominated Live Judging day.

NOTE: Exhibit must be presented with a written explanation of no more than 250 words detailing the inspiration behind the piece and equipment used. Exhibits will be judged on technique and appearance.

DELIVERY: All LJC4 exhibits to be delivered to: Inspiration Space, Spotlight Makers Pavilion, Melbourne Showgrounds, Epsom Road, Ascot Vale VIC 3032 on a nominated day of the Melbourne Royal Show 2024, 10:00am – 10:45am. Judging will take place at 11:00am.

DISPLAY: Exhibits will not be displayed, and can be collected on the day, or post-Show during collection.

Junior Competition

ENTRY FEES: \$8 for members and non-members

PLEASE NOTE:

It is the responsibility of the exhibitor, individual, school or guardian to enter into the correct class. Name, year level and age of student/exhibitor must be included on the entry form. If a student's name is not submitted on the entry form, only the school's name will appear on the certificate and prize card.

It is the responsibility of the school to enter the correct student's name if required.

JNR1S – JANICE GRAY MEMORIAL AWARD FOR MOST SUCCESSFUL SCHOOL EXHIBITOR

Eligible Classes: JNR4 – JNR18, JNR20 – JNR33, JNR35 – JNR42, JNR44 – JNR60, JNR63 – JNR70, JNR72 – JNR74, JNR76 – JNR90, JNR92 – JNR97, JNR100 – JNR102, JNR104 – JNR111, JNR113 – JNR120, JNR122 – JNR127, JNR129 – JNR168, JNR170 – JNR175, JNR177 – JNR197

Art

JNR2S – BEST IN SHOW JUNIOR ART

Eligible Classes: JNR3S, JNR19S, JNR34S

PRIMARY

Presentation of Exhibits:

Exhibits can be presented on card, but not mounted. Name, year level, age of student and school represented must appear on the **back** of each exhibit. Exhibits may be signed on the front by the artist.

PLEASE CHECK SIZE RESTRICTIONS FOR EACH CLASS AS OVERSIZED EXHIBITS WILL NOT BE DISPLAYED.

NOTE: NO FRAMES OR MOUNTS

JNR3S – BEST EXHIBIT JUNIOR ART PRIMARY

Eligible Classes: JNR4 – JNR18

JNR4 – PAINTING PREP – GRADE 2

Figurative, landscape, still life or abstract.

Size: Max. A3. No mounts.

JNR5 – PAINTING GRADE 3 & 4

Figurative, landscape, still life or abstract.

Size: Max. A3. No mounts.

JNR6 – PAINTING GRADE 5 & 6

Figurative, landscape, still life or abstract.

Size: Max. A3. No mounts.

JNR7 – DRAWING PREP – GRADE 2

Figurative, landscape, still life or abstract.

Size: Max. A3. No mounts.

JNR8 – DRAWING GRADE 3 & 4

Figurative, landscape, still life or abstract.

Size: Max. A3. No mounts.

JNR9 – DRAWING GRADE 5 & 6

Figurative, landscape, still life or abstract.

Size: Max. A3. No mounts.

JNR10 – PRINT MAKING PREP – GRADE 2

May include screen print, etching, lino print, woodblock, lithography, or mono print. Hand or pressed. Excludes fabric print or batik work.

Size: Max. A3. No mounts.

JNR11 – PRINT MAKING GRADE 3 & 4

May include screen print, etching, lino print, woodblock, lithography, or mono print. Hand or pressed. Excludes fabric print or batik work.

Size: Max. A3. No mounts.

JNR12 – PRINT MAKING GRADE 5 & 6

May include screen print, etching, lino print, woodblock, lithography, or mono print. Hand or pressed. Excludes fabric print or batik work.

Size: Max. A3. No mounts.

JNR13 – COLLAGE PREP – GRADE 2

Work must be on cardboard or similar weight surface.

Size: Max. A3. No mounts.

JNR14 – COLLAGE GRADE 3 & 4

Work must be on cardboard or similar weight surface.

Size: Max. A3. No mounts.

JNR15 – COLLAGE GRADE 5 & 6

Work must be on cardboard or similar weight surface.

Size: Max. A3. No mounts.

JNR16 – DIGITAL ART: GRADE 5 & 6

Submit as a digital piece via email, or printed piece. Can include digital painting, illustration, 3D renderings and other forms of visual expression or combinations that are created entirely within digital software.

Please send online link or file share to artcraftcooking@melbournroyal.com.au in preparation for judging.

Junior Competition

JNR17 – CELEBRATING AGRICULTURE CHALLENGE: PAINTING PREP – GRADE 6

Celebrating agricultural animals; especially Chooks, Alpacas and Dogs!

Size: Max. A3. No mounts.

JNR18 – REPURPOSED/UPCYCLED CHALLENGE: COLLAGE PREP – GRADE 6

Create a collage using repurposed or upcycled materials.

Size: Max. A3. No mounts.

SECONDARY

Presentation of Exhibits:

All artwork must be mounted but not framed. Black mount frames preferred. Name, year level, age of student and school represented must appear on the **back** of each exhibit. Exhibit may be signed on the front by the artist.

PLEASE CHECK SIZE RESTRICTIONS FOR EACH CLASS AS OVERSIZED EXHIBITS WILL NOT BE DISPLAYED.

NOTE: NO FRAMES

JNR19S – BEST EXHIBIT JUNIOR ART SECONDARY

Eligible Classes: JNR20 – JNR33

JNR20 – PAINTING YEAR 7 & 8

Water colour, acrylic or gouache. Figurative, landscape, still life or abstract.

Size: Max. A3 including mount.

JNR21 – PAINTING YEAR 9 & 10

Water colour, acrylic or gouache. Figurative, landscape, still life or abstract.

Size: Max. A3 including mount.

JNR22 – PAINTING YEAR 11 & 12

Water colour, acrylic or gouache. Figurative, landscape, still life or abstract.

Size: Max. A3 including mount.

JNR23 – DRAWING YEAR 7 & 8

Pencil, ink, pastel, crayon, graphite, marker or combination of stated media. Figurative, landscape, still life or abstract.

Note: Work must be sprayed with fixative.

Size: Max. A3 including mount.

JNR24 – DRAWING YEAR 9 & 10

Pencil, ink, pastel, crayon, graphite, marker or combination of stated media. Figurative, landscape, still life or abstract.

Note: Work must be sprayed with fixative.

Size: Max. A3 including mount.

JNR25 – DRAWING YEAR 11 & 12

Pencil, ink, pastel, crayon, graphite, marker or combination of stated media. Figurative, landscape, still life or abstract.

Note: Work must be sprayed with fixative.

Size: Max. A3 including mount.

JNR26 – PRINT MAKING YEAR 7 & 8

May include screen print, etching, lino print, woodblock, lithography or mono print. Hand or pressed. Excludes fabric print or batik work.

Size: Max. A3 including mount.

JNR27 – PRINT MAKING YEAR 9 & 10

May include screen print, etching, lino print, woodblock, lithography or mono print. Hand or pressed. Excludes fabric print or batik work.

Size: Max. A3 including mount.

JNR28 – PRINT MAKING YEAR 11 & 12

May include screen print, etching, lino print, woodblock, lithography or mono print. Hand or pressed. Excludes fabric print or batik work.

Size: Max. A3 including mount.

JNR29 – COLLAGE YEAR 7 & 8

Work must be on cardboard or similar weight surface.

Size: Max. A3 including mount.

JNR30 – COLLAGE YEAR 9 & 10

Work must be on cardboard or similar weight surface.

Size: Max. A3 including mount.

JNR31 – COLLAGE YEAR 11 & 12

Work must be on cardboard or similar weight surface.

Size: Max. A3 including mount.

JNR32 – DIGITAL ART: YEAR 7-12

Submit as a digital piece via email, or printed piece. Can include digital painting, illustration, 3D renderings and other forms of visual expression or combinations that are created entirely within digital software.

Please send online link or file share to artcraftcooking@melbournroyal.com.au in preparation for judging.

JNR33 – REPURPOSED/UPCYCLED CHALLENGE: COLLAGE YEAR 7-12

Create a collage using repurposed or upcycled materials.

Size: Max. A3 including mount.

Junior Competition

Sculpture and 3D Form

NOTE: Entries to be three-dimensional and free-standing. Please ensure that overall measurement is not more than 35cm in any direction, including supports.

JNR34S – BEST EXHIBIT JUNIOR SCULPTURE AND 3D FORM

Eligible Classes: JNR35 – JNR42

PRIMARY

JNR35 – SCULPTURE AND 3D FORM PREP – GRADE 2

Size: Not to exceed 35cm in any direction including supports.

JNR36 – SCULPTURE AND 3D FORM GRADE 3 & 4

Size: Not to exceed 35cm in any direction including supports.

JNR37 – SCULPTURE AND 3D FORM GRADE 5 & 6

Size: Not to exceed 35cm in any direction including supports.

JNR38 – REPURPOSED/UPCYCLED CHALLENGE: SCULPTURE AND 3D FORM PREP – GRADE 6

Create a sculpture or 3D object using repurposed or upcycled materials.

Size: Not to exceed 35cm in any direction including supports.

SECONDARY

JNR39 – SCULPTURE AND 3D FORM YEAR 7 & 8

Size: Not to exceed 35cm in any direction including supports.

JNR40 – SCULPTURE AND 3D FORM YEAR 9 & 10

Size: Not to exceed 35cm in any direction including supports.

JNR41 – SCULPTURE AND 3D FORM YEAR 11 & 12

Size: Not to exceed 35cm in any direction including supports.

JNR42 – REPURPOSED/UPCYCLED CHALLENGE: SCULPTURE AND 3D FORM YEAR 7–12

Create a sculpture or 3D object using repurposed or upcycled materials.

Size: Not to exceed 35cm in any direction including supports.

Photography

Presentation of Exhibits:

Photographs must be mounted on mountboard or similar weight cardboard. Black mount board preferred.

PLEASE CHECK SIZE RESTRICTIONS FOR EACH CLASS AS OVERSIZED EXHIBITS WILL NOT BE DISPLAYED.

NOTE: NO GLASS/FRAMES ALLOWED.

JNR43S – BEST IN SHOW JUNIOR PHOTOGRAPHY

Eligible Classes: JNR44 – JNR60

PRIMARY

JNR44 – PHOTOGRAPHY PREP – GRADE 2

Colour or black and white.

Size: Not to exceed 34cm x 42cm including mount.

JNR45 – PHOTOGRAPHY GRADE 3 & 4

Colour or black and white.

Size: Not to exceed 34cm x 42cm including mount.

JNR46 – PHOTOGRAPHY GRADE 5 & 6

Colour or black and white.

Size: Not to exceed 34cm x 42cm including mount.

JNR47 – CELEBRATING AGRICULTURE CHALLENGE: PHOTOGRAPHY PREP – GRADE 6

Celebrating agricultural animals; especially Chooks, Alpacas and Dogs!

Size: Not to exceed 34cm x 42cm including mount.

SECONDARY

JNR48 – PHOTOGRAPHY PORTRAIT – PEOPLE/ ANIMAL YEAR 7 & 8

Colour or black and white.

Size: Not to exceed 34cm x 42cm including mount.

JNR49 – PHOTOGRAPHY PORTRAIT – PEOPLE/ ANIMAL YEAR 9 & 10

Colour or black and white.

Size: Not to exceed 34cm x 42cm including mount.

JNR50 – PHOTOGRAPHY PORTRAIT – PEOPLE/ ANIMAL YEAR 11 & 12

Colour or black and white.

Size: Not to exceed 34cm x 42cm including mount.

JNR51 – PHOTOGRAPHY ARCHITECTURE/ CONSTRUCTION YEAR 7 & 8

Colour or black and white.

Size: Not to exceed 34cm x 42cm including mount.



Junior Competition

JNR52 – PHOTOGRAPHY ARCHITECTURE/ CONSTRUCTION YEAR 9 & 10

Colour or black and white.

Size: Not to exceed 34cm x 42cm including mount.

JNR53 – PHOTOGRAPHY ARCHITECTURE/ CONSTRUCTION YEAR 11 & 12

Colour or black and white.

Size: Not to exceed 34cm x 42cm including mount.

JNR54 – PHOTOGRAPHY NATURE/LANDSCAPE YEAR 7 & 8

Colour or black and white.

Size: Not to exceed 34cm x 42cm including mount.

JNR55 – PHOTOGRAPHY NATURE/LANDSCAPE YEAR 9 & 10

Colour or black and white.

Size: Not to exceed 34cm x 42cm including mount.

JNR56 – PHOTOGRAPHY NATURE/LANDSCAPE YEAR 11 & 12

Colour or black and white.

Size: Not to exceed 34cm x 42cm including mount.

JNR57 – PHOTOGRAPHY EXPERIMENTAL YEAR 7 & 8

Colour or black and white.

Size: Not to exceed 34cm x 42cm including mount.

JNR58 – PHOTOGRAPHY EXPERIMENTAL YEAR 9 & 10

Colour or black and white.

Size: Not to exceed 34cm x 42cm including mount.

JNR59 – PHOTOGRAPHY EXPERIMENTAL YEAR 11 & 12

Colour or black and white.

Size: Not to exceed 34cm x 42cm including mount.

JNR60 – CELEBRATING AGRICULTURE CHALLENGE: PHOTOGRAPHY YEAR 7–12

Celebrating agricultural animals; especially Chooks, Alpacas and Dogs!

Size: Not to exceed 34cm x 42cm including mount.

Craft

JNR61S – BEST IN SHOW JUNIOR CRAFT

Eligible Classes: JNR62S, JNR71S, JNR75S, JNR91S, JNR98S, JNR103S, JNR112S, JNR121S

CERAMICS

NOTE: Exhibits may be any technique including hand crafted, wheel thrown, slip cast or sculptural.

Size: Not to exceed 35cm in any direction.

JNR62S – BEST EXHIBIT JUNIOR CERAMICS

Eligible Classes: JNR63 – JNR70

PRIMARY

JNR63 – CERAMICS PREP – GRADE 2

Size: Not to exceed 35cm in any direction.

JNR64 – CERAMICS GRADE 3 & 4

Size: Not to exceed 35cm in any direction.

JNR65 – CERAMICS GRADE 5 & 6

Size: Not to exceed 35cm in any direction.

JNR66 – CELEBRATING AGRICULTURE CHALLENGE: CERAMICS PREP – GRADE 6

Celebrating agricultural animals; especially Chooks, Alpacas and Dogs!

Size: Not to exceed 35cm in any direction.

SECONDARY

JNR67 – CERAMICS GLAZED OR UNGLAZED YEAR 7 & 8

Size: Not to exceed 35cm in any direction.

JNR68 – CERAMICS GLAZED YEAR 9 & 10

Size: Not to exceed 35cm in any direction.

JNR69 – CERAMICS GLAZED YEAR 11 & 12

Size: Not to exceed 35cm in any direction.

JNR70 – CELEBRATING AGRICULTURE CHALLENGE: CERAMICS YEAR 7–12

Celebrating agricultural animals; especially Chooks, Alpacas and Dogs!

Size: Not to exceed 35cm in any direction.



Junior Competition

DECORATIVE TEXTILES

Note: For display purposes, loops or other hanging devices must be attached to all exhibits.

JNR71S – BEST EXHIBIT JUNIOR DECORATIVE TEXTILES

Eligible Classes: JNR72 – JNR74

PRIMARY

JNR72 – CELEBRATING AGRICULTURE CHALLENGE: DECORATIVE TEXTILES PREP – GRADE 6

Celebrating agricultural animals; especially Chooks, Alpacas and Dogs by creating a piece using applique and/or patchwork together with other techniques.

Size: Not to exceed 45cm x 45cm including trim.

SECONDARY

JNR73 – CELEBRATING AGRICULTURE CHALLENGE: DECORATIVE TEXTILES YEAR 7–12

Celebrating agricultural animals; especially Chooks, Alpacas and Dogs by creating a piece using applique and/or patchwork together with other techniques.

Size: Not to exceed 45cm x 45cm including trim.

JNR74 – DECORATIVE CUSHION OR HOUSEHOLD PRODUCT YEAR 7–10

Design Brief: Choose a household product from the last 70 years and create a piece inspired by that era. Product must include at least one decorative process, for example patchwork, applique, screen printing.

Size: Not to exceed 45cm x 45cm including trim.

DESIGN AND TECHNOLOGY

JNR75S – BEST EXHIBIT JUNIOR DESIGN AND TECHNOLOGY

Eligible Classes: JNR76 – JNR90

PRIMARY

JNR76 – DESIGN AND TECHNOLOGY – RESISTANT MATERIALS PREP – GRADE 4

Create a structure or object using glass, wood, plastic and/or metal (including metal fabrication).

For example: containers, homewares, small furniture items, model vehicles, toys.

Size: Not to exceed 60cm in any direction.

JNR77 – DESIGN AND TECHNOLOGY – RESISTANT MATERIALS GRADE 5 & 6

Create a structure or object using glass, wood, plastic and/or metal (including metal fabrication).

For example: containers, homewares, small furniture items, model vehicles, toys.

Size: Not to exceed 60cm in any direction.

JNR78 – CELEBRATING AGRICULTURE CHALLENGE: DESIGN AND TECHNOLOGY PREP – GRADE 6

Celebrating agricultural animals; especially Chooks, Alpacas and Dogs!

Size: not to exceed 60cm in any direction.

SECONDARY

JNR79 – DESIGN AND TECHNOLOGY – RESISTANT MATERIALS YEAR 7 & 8

Create a structure or object using glass, wood, plastic and/or metal (including metal fabrication).

For example: containers, homewares, small furniture items, model vehicles, toys.

Size: Not to exceed 60cm in any direction.

NOTE: Drawings, designs and/or description setting out the intention of the object, must accompany the model or exhibit. Works may show several disciplines such as sawing, planing, biscuit joining, dowel and mitre-joint making, shaping, wood turning, grinding, drilling, routing, metal cutting, varnishing, metal and wood inlay, pipe flaring, welding, bending, heat treating or fitting of electrical components.

JNR80 – DESIGN AND TECHNOLOGY – RESISTANT MATERIALS YEAR 9 & 10

Create a structure or object using glass, wood, plastic and/or metal (including metal fabrication).

For example: containers, homewares, small furniture items, model vehicles, toys.

Size: Not to exceed 60cm in any direction.

NOTE: Drawings, designs and/or description setting out the intention of the object, must accompany the model or exhibit. Works may show several disciplines such as sawing, planing, biscuit joining, dowel and mitre-joint making, shaping, wood turning, grinding, drilling, routing, metal cutting, varnishing, metal and wood inlay, pipe flaring, welding, bending, heat treating or fitting of electrical components.



Junior Competition

JNR81 – DESIGN AND TECHNOLOGY – RESISTANT MATERIALS YEAR 11 & 12

Create a structure or object using glass, wood, plastic or metal (including metal fabrication).

For example: containers, homewares, small furniture items, model vehicles, toys.

Size: Not to exceed 60cm in any direction.

NOTE: Drawings, designs and/or description setting out the intention of the object, must accompany the model or exhibit. Works may show several disciplines such as sawing, planing, biscuit joining, dowel and mitre-joint making, shaping, wood turning, grinding, drilling, routing, metal cutting, varnishing, metal and wood inlay, pipe flaring, welding, bending, heat treating or fitting of electrical components.

JNR82 – EMERGING TECHNOLOGIES YEAR 7 & 8

Use an emerging technology such as 3D printing, laser cutting or computer numerical control technology to produce an original design object.

NOTE: Drawings, designs and/or description setting out the intention of the object, must accompany the model or exhibit.

Size: Not to exceed 25cm in any direction

JNR83 – EMERGING TECHNOLOGIES YEAR 9 & 10

Use an emerging technology such as 3D printing, laser cutting or computer numerical control technology to produce an original design object.

NOTE: Drawings, designs and/or description setting out the intention of the object, must accompany the model or exhibit.

Size: Not to exceed 25cm in any direction

JNR84 – EMERGING TECHNOLOGIES YEAR 11 & 12

Use an emerging technology such as 3D printing, laser cutting or computer numerical control technology to produce an original design object.

NOTE: Drawings, designs and/or description setting out the intention of the object, must accompany the model or exhibit.

Size: Not to exceed 25cm in any direction

JNR85 – CONTEMPORARY FASHION ACCESSORY YEAR 7 & 8

Create a contemporary fashion accessory using material of any description. For example: bag, jewellery, millinery or scarf.

Item will be judged on creativity, innovation and wearability.

JNR86 – CONTEMPORARY FASHION ACCESSORY YEAR 9 & 10

Create a contemporary fashion accessory using material of any description. For example: bag, jewellery, millinery or scarf.

Item will be judged on creativity, innovation and wearability.

JNR87 – CONTEMPORARY FASHION ACCESSORY YEAR 11 & 12

Create a contemporary fashion accessory using material of any description. For example: bag, jewellery, millinery or scarf.

Item will be judged on creativity, innovation and wearability.

JNR88 – UPCYCLED FASHION ACCESSORY YEAR 7-10

Create a contemporary fashion accessory using a combination of recycled (min. 50%) and new materials. For example: bag, jewellery, millinery or scarf. Item will be judged on creativity, innovation and wearability.

JNR89 – UPCYCLED FASHION ACCESSORY YEAR 11 & 12

Create a contemporary fashion accessory using a combination of recycled (min. 50%) and new materials. For example: bag, jewellery, millinery or scarf. Item will be judged on creativity, innovation and wearability. Students who have completed work for year 12 in previous year permitted to enter.

JNR90 – CELEBRATING AGRICULTURE CHALLENGE: DESIGN AND TECHNOLOGY YEAR 7-12

Celebrating agricultural animals; especially Chooks, Alpacas and Dogs!

Size: not to exceed 60cm in any direction.

EMBROIDERY AND HAND STITCHING

JNR91S – BEST EXHIBIT JUNIOR EMBROIDERY & HAND STITCHING

Eligible Classes: JNR92 – JNR97

PRIMARY

JNR92 – DRAWING WITH THREAD PREP – GRADE 2

Hand stitching with embroidery or woollen threads to embellish existing items or create new ones. For example: clothing, cushion, postcard, homewares, fashion accessory, bags, jewellery, toy or art work. Kits allowed.

Size: Not to exceed 35cm in any direction.

Junior Competition

JNR93 – DRAWING WITH THREAD GRADE 3 & 4

Hand stitching with embroidery or woollen threads to embellish existing items or create new ones. For example: clothing, cushion, postcard, homewares, fashion accessory, bags, jewellery, toy or art work. Kits allowed.

Size: Not to exceed 35cm in any direction.

JNR94 – DRAWING WITH THREAD GRADE 5 & 6

Hand stitching with embroidery or woollen threads to embellish existing items or create new ones. For example: clothing, cushion, postcard, homewares, fashion accessory, bags, jewellery, toy or art work. Kits allowed.

Size: Not to exceed 35cm in any direction.

SECONDARY

JNR95 – DRAWING WITH THREAD YEAR 7 & 8

Hand stitching with embroidery or woollen threads to embellish existing items or create new ones. For example: clothing, cushion, postcard, homewares, fashion accessory, bags, jewellery, toy or art work. Kits allowed.

Size: Not to exceed 35cm in any direction.

JNR96 – DRAWING WITH THREAD YEAR 9 & 10

Hand stitching with embroidery or woollen threads to embellish existing items or create new ones. For example: clothing, cushion, postcard, homewares, fashion accessory, bags, jewellery, toy or art work. Kits allowed.

Size: Not to exceed 35cm in any direction.

JNR97 – DRAWING WITH THREAD YEAR 11 & 12

Hand stitching with embroidery or woollen threads to embellish existing items or create new ones. For example: clothing, cushion, postcard, homewares, fashion accessory, bags, jewellery, toy or art work. Kits allowed.

Size: Not to exceed 35cm in any direction.

FELTING

JNR98S – BEST EXHIBIT JUNIOR FELTING

Eligible Classes: JNR100 – JNR102

PRIMARY

JNR100 – FELTING PREP – GRADE 4

Felted article.

Size: Not to exceed 45cm in any direction.

JNR101 – FELTING GRADE 5 & 6

Felted article.

Size: Not to exceed 45cm in any direction.

SECONDARY

JNR102 – FELTING YEAR 7–12

Felted article.

Size: Not to exceed 45cm in any direction.

TEXTILE ART

JNR103S – BEST EXHIBIT JUNIOR TEXTILE ART

Eligible Classes: JNR104 – JNR111

PRIMARY

JNR104 – FIBRE, FABRIC, YARN PREP – GRADE 2

Note: Entries can be made by one student or by a small group of 2 to 4 students.

Using any natural fibre, fabric or yarn as the basis, create an item using any type of textile technique such as knitting, crochet, spinning, felting, weaving, embroidery, collage, pom poms, tassels or fringes. Entries will be judged on originality, creativity and use of colour.

Size: Not to exceed 35cm in any direction.

JNR105 – FIBRE, FABRIC, YARN GRADE 3 & 4

Note: Entries can be made by one student or by a small group of 2 to 4 students.

Using any natural fibre, fabric or yarn as the basis, create an item using any type of textile technique such as knitting, crochet, spinning, felting, weaving, embroidery, collage, pom poms, tassels or fringes. Entries will be judged on originality, creativity and use of colour.

Size: Not to exceed 35cm in any direction.

JNR106 – FIBRE, FABRIC, YARN GRADE 5 & 6

Note: Entries can be made by one student or by a small group of 2 to 4 students.

Using any natural fibre, fabric or yarn as the basis, create an item using any type of textile technique such as knitting, crochet, spinning, felting, weaving, embroidery, collage, pom poms, tassels or fringes. Entries will be judged on originality, creativity and use of colour.

Size: Not to exceed 35cm in any direction.

JNR107 – REPURPOSED/UPCYCLED CHALLENGE: FIBRE, FABRIC, YARN PREP – GRADE 6

Note: Entries can be made by one student or by a small group of 2 to 4 students.

Using any repurposed or upcycled fibre, fabric or yarn as the basis, create an agriculture-themed item using any type of textile technique such as knitting, crochet, spinning, felting, weaving, embroidery, collage, pom poms, tassels or fringes.

Size: not to exceed 35cm in any direction.



Junior Competition

SECONDARY

JNR108 – FIBRE, FABRIC, YARN YEAR 7 & 8

Using any natural fibre, fabric or yarn as the basis, create an item using any type of textile technique such as knitting, crochet, spinning, felting, weaving, embroidery, collage, pom poms, tassels or fringes. Entries will be judged on originality, creativity and use of colour.

Size: Not to exceed 35cm in any direction.

JNR109 – FIBRE, FABRIC, YARN YEAR 9 & 10

Using any natural fibre, fabric or yarn as the basis, create an item using any type of textile technique such as knitting, crochet, spinning, felting, weaving, embroidery, collage, pom poms, tassels or fringes. Entries will be judged on originality, creativity and use of colour.

Size: Not to exceed 35cm in any direction.

JNR110 – FIBRE, FABRIC, YARN YEAR 11 & 12

Using any natural fibre, fabric or yarn as the basis, create an item using any type of textile technique such as knitting, crochet, spinning, felting, weaving, embroidery, collage, pom poms, tassels or fringes. Entries will be judged on originality, creativity and use of colour.

Size: Not to exceed 35cm in any direction.

JNR111 – REPURPOSED/UPCYCLED CHALLENGE: FIBRE, FABRIC, YARN YEAR 7–12

Using any repurposed or upcycled fibre, fabric or yarn as the basis, create an agriculture-themed item using any type of textile technique such as knitting, crochet, spinning, felting, weaving, embroidery, collage, pom poms, tassels or fringes.

Size: not to exceed 35cm in any direction.

TEXTILE DESIGN

JNR112S – BEST EXHIBIT JUNIOR TEXTILE DESIGN

Eligible Classes: JNR113 – JNR120

SECONDARY

JNR113 – TEXTILE BAG YEAR 7 & 8

Design Brief: “Don’t forget your shopping bag!”

Create a shopping bag using either recycled or repurposed materials. Be innovative in your design and use of materials.

Size: Not to exceed 45cm in any direction.

JNR114 – TEXTILE BAG YEAR 9 & 10

Design Brief: “Don’t forget your shopping bag!”

Create a shopping bag using either recycled or repurposed materials. Be innovative in your design and use of materials.

Size: Not to exceed 45cm in any direction.

JNR115 – TEXTILE BAG YEAR 11 & 12

Design Brief: “Don’t forget your shopping bag!”

Create a shopping bag using either recycled or repurposed materials. Be innovative in your design and use of materials.

Size: Not to exceed 45cm in any direction.

JNR116 – CASUAL, FORMAL OR COSTUME WEAR YEAR 7 & 8

May include sleep wear.

JNR117 – CASUAL WEAR YEAR 9 & 10

May include sleep wear.

JNR118 – CASUAL WEAR YEAR 11 & 12

May include sleep wear.

JNR119 – FORMAL WEAR OR COSTUME YEAR 9 & 10

JNR120 – FORMAL WEAR OR COSTUME YEAR 11 & 12

TOY MAKING

Size: Not to exceed 40cm in any direction.

JNR121S – BEST EXHIBIT JUNIOR TOY MAKING

Eligible Classes: JNR122 – JNR127

PRIMARY

JNR122 – SOFT TOY PREP – GRADE 4

Design Brief: Create a soft toy suitable for a young child. Toy will need to be safe and age appropriate. Any medium.

Size: Not to exceed 40cm in any direction.

JNR123 – SOFT TOY GRADE 5 & 6

Design Brief: Create a soft toy suitable for a young child. Toy will need to be safe and age appropriate. Any medium.

Size: Not to exceed 40cm in any direction.

Junior Competition

JNR124 – CELEBRATING AGRICULTURE CHALLENGE: SOFT TOY PREP – GRADE 6

Celebrating agricultural animals; especially Chooks, Alpacas and Dogs through construction of an agriculture-themed piece using any medium.

Size: Not to exceed 40cm in any direction.

SECONDARY

JNR125 – SOFT TOY YEAR 7 & 8

Design Brief: Create a soft toy suitable for a young child. Toy will need to be safe and age appropriate. Any medium.

Size: Not to exceed 40cm in any direction.

JNR126 – SOFT TOY YEAR 9 & 10

Design Brief: Create a soft toy suitable for a young child. Toy will need to be safe and age appropriate. Any medium.

Size: Not to exceed 40cm in any direction.

JNR127 – REPURPOSED/UPCYCLED CHALLENGE: SOFT TOY YEAR 7-12

Create a soft toy using repurposed or upcycled materials.

Size: Not to exceed 40cm in any direction.

Cookery

NOTE: Entries must be made from the specified recipes where provided. Number in brackets indicates how many are required. Due to Health and Safety regulations, cookery exhibits will not be returned to exhibitors.

JNR128S – BEST IN SHOW JUNIOR COOKERY

Eligible Classes: JNR129 – JNR147, JNR148 – JNR168

PRIMARY

JNR129 – ANZAC BISCUITS PREP – GRADE 4

Batch of four (4). Recipe provided.

INGREDIENTS:

1 cup rolled oats
1 cup plain flour
 $\frac{3}{4}$ cup desiccated coconut
 $\frac{3}{4}$ cup caster sugar
 $\frac{1}{2}$ teaspoon bi-carb soda
2 tablespoons boiling water
125g butter, melted
2 tablespoons golden syrup

METHOD:

Preheat oven to 160C. Combine oats, flour, coconut and sugar. Dissolve bi-carb soda in boiling water and add to melted butter and golden syrup. Pour wet ingredients into dry ingredients and mix. Place teaspoonful on paper-lined baking trays. Bake for 15 minutes or until golden.

JNR130 – ANZAC BISCUITS GRADE 5 & 6

Batch of four (4). Recipe provided.

INGREDIENTS:

1 cup rolled oats
1 cup plain flour
 $\frac{3}{4}$ cup desiccated coconut
 $\frac{3}{4}$ cup caster sugar
 $\frac{1}{2}$ teaspoon bi-carb soda
2 tablespoons boiling water
125g butter, melted
2 tablespoons golden syrup

METHOD:

Preheat oven to 160C. Combine oats, flour, coconut and sugar. Dissolve bi-carb soda in boiling water and add to melted butter and golden syrup. Pour wet ingredients into dry ingredients and mix. Place teaspoonful on paper-lined baking trays. Bake for 15 minutes or until golden.

JNR131 – DECORATED CUP CAKES PREP – GRADE 4

Batch of four (4). Decorated, with decorations suitable to size of cake. Baked and presented in paper/foil cases. Cake must be made by exhibitor. Exhibits will be judged on creativity and appearance and therefore will not be tasted.

JNR132 – DECORATED CUP CAKES GRADE 5 & 6

Batch of four (4). Decorated, with decorations suitable to size of cake. Baked and presented in paper/foil cases. Cake must be made by exhibitor. Exhibits will be judged on creativity and appearance and therefore will not be tasted.

JNR133 – GINGERBREAD PERSON PREP – GRADE 2

Batch of two (2). Decorated. Recipe provided.

Size: Not to exceed 15cm.

INGREDIENTS:

175g plain flour
 $\frac{1}{4}$ teaspoon bi-carb soda
Pinch of salt
1 teaspoon ground ginger
1 teaspoon ground cinnamon
65g unsalted butter
75g caster sugar
2 tablespoons golden syrup
1 egg yolk, beaten

METHOD:

Preheat oven to 180C. Grease baking trays. Sift together flour, bi-carb soda, salt and spices into a large bowl. Rub the butter into the flour until the mixture resembles fine breadcrumbs. Stir in the sugar, golden syrup and egg yolk and mix to a firm dough. Knead lightly. Wrap and chill for 30 minutes. Roll out the gingerbread dough on a floured surface and cut out gingerbread persons using a floured cutter. Transfer to the prepared tray and bake for 10-15 minutes, until just beginning to colour around the edges. Leave on the trays for 3 minutes after baking before transferring to a wire rack. Decorate as preferred. Decoration must be edible. Exhibits will be judged on appearance and creativity.



Junior Competition

JNR134 – GINGERBREAD PERSON GRADE 3 & 4

Batch of two (2). Decorated. Recipe provided.

Size: Not to exceed 15cm.

INGREDIENTS:

175g plain flour
¼ teaspoon bi-carb soda
Pinch of salt
1 teaspoon ground ginger
1 teaspoon ground cinnamon
65g unsalted butter
75g caster sugar
2 tablespoons golden syrup
1 egg yolk, beaten

METHOD: Preheat oven to 180C. Grease baking trays. Sift together flour, bi-carb soda, salt and spices into a large bowl. Rub the butter into the flour until the mixture resembles fine breadcrumbs. Stir in the sugar, golden syrup and egg yolk and mix to a firm dough. Knead lightly. Wrap and chill for 30 minutes. Roll out the gingerbread dough on a floured surface and cut out gingerbread persons using a floured cutter. Transfer to the prepared tray and bake for 10-15 minutes, until just beginning to colour around the edges. Leave on the trays for 3 minutes after baking before transferring to a wire rack. Decorate as preferred. Decoration must be edible. Exhibits will be judged on appearance and creativity.

JNR135 – GINGERBREAD PERSON GRADE 5 & 6

Batch of two (2). Decorated. Recipe provided.

Size: Not to exceed 15cm.

INGREDIENTS:

175g plain flour
¼ teaspoon bi-carb soda
Pinch of salt
1 teaspoon ground ginger
1 teaspoon ground cinnamon
65g unsalted butter
75g caster sugar
2 tablespoons golden syrup
1 egg yolk, beaten

METHOD: Preheat oven to 180C. Grease baking trays. Sift together flour, bi-carb soda, salt and spices into a large bowl. Rub the butter into the flour until the mixture resembles fine breadcrumbs. Stir in the sugar, golden syrup and egg yolk and mix to a firm dough. Knead lightly. Wrap and chill for 30 minutes. Roll out the gingerbread dough on a floured surface and cut out gingerbread persons using a floured cutter. Transfer to the prepared tray and bake for 10-15 minutes, until just beginning to colour around the edges. Leave on the trays for 3 minutes after baking before transferring to a wire rack. Decorate as preferred. Decoration must be edible. Exhibits will be judged on appearance and creativity.

JNR136 – CHOCOLATE CHIP BISCUITS PREP – GRADE 2

Batch of four (4). Recipe provided.

INGREDIENTS:

125g butter
1 cup soft brown sugar (firmly packed)
2 eggs
2 cups plain flour
1 teaspoon baking powder
1 cup choc bits

METHOD: Preheat oven to 180°C. Beat butter and brown sugar until well combined. Add the eggs and beat well after each addition. Sift together plain flour and baking powder and mix into the butter mixture. Stir in choc bits. Roll spoonsful of mixture into balls and place on oven trays, lined with non-stick baking paper. Flatten the balls slightly. Allow space to spread. Bake for about 20-25 minutes or until golden brown. Remove from oven and cool on trays.

JNR137 – CHOCOLATE CHIP BISCUITS GRADE 3 & 4

Batch of four (4). Recipe provided.

INGREDIENTS:

125g butter
1 cup soft brown sugar (firmly packed)
2 eggs
2 cups plain flour
1 teaspoon baking powder
1 cup choc bits

METHOD: Preheat oven to 180°C. Beat butter and brown sugar until well combined. Add the eggs and beat well after each addition. Sift together plain flour and baking powder and mix into the butter mixture. Stir in choc bits. Roll spoonsful of mixture into balls and place on oven trays, lined with non-stick baking paper. Flatten the balls slightly. Allow space to spread. Bake for about 20-25 minutes or until golden brown. Remove from oven and cool on trays.

Junior Competition

JNR138 – CHOCOLATE CHIP BISCUITS GRADE 5 & 6

Batch of four (4). Recipe provided.

INGREDIENTS:

125g butter
1 cup soft brown sugar (firmly packed)
2 eggs
2 cups plain flour
1 teaspoon baking powder
1 cup choc bits

METHOD: Preheat oven to 180°C. Beat butter and brown sugar until well combined. Add the eggs and beat well after each addition. Sift together plain flour and baking powder and mix into the butter mixture. Stir in choc bits. Roll spoonful of mixture into balls and place on oven trays, lined with non-stick baking paper. Flatten the balls slightly. Allow space to spread. Bake for about 20-25 minutes or until golden brown. Remove from oven and cool on trays.

JNR139 – HEALTHY BREAKFAST MUFFIN PREP – GRADE 4

Batch of four (4).

Design Brief: Create muffins using at least 2 vegetables, 1 wholegrain and 1 seed suitable to be placed in a child's lunchbox. Vegetables, wholegrain and seed used must be stated on exhibit ticket.

JNR140 – HEALTHY BREAKFAST MUFFIN GRADE 5 & 6

Batch of four (4).

Design Brief: Create muffins using at least 2 vegetables, 1 wholegrain and 1 seed suitable to be placed in a child's lunchbox. Vegetables, wholegrain and seed used must be stated on exhibit ticket.

JNR141 – WHOLEMEAL OR WHOLEGRAIN BREAD LOAF PREP – GRADE 4

One wholemeal or wholegrain loaf of bread using a leavening agent such as yeast or sourdough starter.

JNR142 – WHOLEMEAL OR WHOLEGRAIN BREAD LOAF GRADE 5 & 6

One wholemeal or wholegrain loaf of bread using a leavening agent such as yeast or sourdough starter.

JNR143 – RAW BALLS PREP – GRADE 4

Batch of four (4).

Design Brief: Create raw balls using at least 1 fruit, 1 nut, 1 seed and minimal use of sweetener such as honey, maple/coconut syrup, agave nectar etc. Raw balls should be suitable to be placed in a child's lunchbox. Flavour and ingredients used must be stated on exhibit ticket.

JNR144 – RAW BALLS GRADE 5 & 6

Batch of four (4).

Design Brief: Create raw balls using at least 1 fruit, 1 nut, 1 seed and minimal use of sweetener such as honey, maple/coconut syrup, agave nectar etc. Raw balls should be suitable to be placed in a child's lunchbox. Flavour and ingredients used must be stated on exhibit ticket.

JNR145 – GRANOLA PREP – GRADE 4

Design Brief: Create a baked granola using at least 3 different wholegrains/seeds, at least 2 dried fruits/nuts and minimal use of sweetener such as honey, maple/coconut syrup, agave nectar etc. Granola should be suitable for a healthy breakfast. Must be presented in glass jar and labelled with ingredients and flavour.

JNR146 – GRANOLA GRADE 5 & 6

Design Brief: Create a baked granola using at least 3 different wholegrains/seeds, at least 2 dried fruits/nuts and minimal use of sweetener such as honey, maple/coconut syrup, agave nectar etc. Granola should be suitable for a healthy breakfast. Must be presented in glass jar and labelled with ingredients and flavour.

JNR147 – FLAVOURED VINEGAR PREP – GRADE 4

One plain glass bottle, approximately 500mL of vinegar flavoured with herbs. Include label that specify ingredients used.

SECONDARY

JNR148 – WHOLEGRAIN LOAF OF BREAD OR ROLLS YEAR 7-10

One wholegrain loaf of bread or four bread rolls using a leavening agent such as yeast or sourdough starter. Must include at least three different types of grains or seed. Include label with ingredient list.

JNR149 – WHOLEGRAIN LOAF OF BREAD OR ROLLS YEAR 11 & 12

One wholegrain loaf of bread or four bread rolls using a leavening agent such as yeast or sourdough starter. Must include at least three different types of grains or seed. Include label with ingredient list.

JNR150 – DECORATED FOCACCIA YEAR 7-10

One homemade focaccia decorated using at least three different vegetables or herbs.

Junior Competition

JNR151 – ANZAC BISCUITS YEAR 7–12

Batch of four (4). Recipe provided.

INGREDIENTS:

1 cup rolled oats
1 cup plain flour
 $\frac{3}{4}$ cup desiccated coconut
 $\frac{3}{4}$ cup caster sugar
 $\frac{1}{2}$ teaspoon bi-carb soda
2 tablespoons boiling water
125g butter, melted
2 tablespoons golden syrup

METHOD:

Preheat oven to 160C. Combine oats, flour, coconut and sugar. Dissolve bi-carb soda in boiling water and add to melted butter and golden syrup. Pour wet ingredients into dry ingredients and mix. Place teaspoonful on paper-lined baking trays. Bake for 15 minutes or until golden.

JNR152 – MELBOURNE ROYAL SHOW BISCUIT CHALLENGE YEAR 7–12

Batch of four (4) biscuits.

Design Brief: Produce an original biscuit that creatively represents the Melbourne Royal Show. For example: biscuits could be specific shapes, iced with Show motifs, or contain flavours and ingredients that are a reflection of the Show.

JNR153 – DECORATED CUP CAKES YEAR 7 & 8

Batch of four (4).

Decorated, with decorations suitable to size of cake. Baked and presented in paper/foil cases. Cake must be made by exhibitor. Exhibits will be judged on appearance and creativity and therefore will not be tasted.

JNR154 – DECORATED CUP CAKES YEAR 9 & 10

Batch of four (4).

Decorated, with decorations suitable to size of cake. Baked and presented in paper/foil cases. Cake must be made by exhibitor. Exhibits will be judged on appearance and creativity and therefore will not be tasted.

JNR155 – DECORATED CUP CAKES YEAR 11 & 12

Batch of four (4).

Decorated, with decorations suitable to size of cake. Baked and presented in paper/foil cases. Cake must be made by exhibitor. Exhibits will be judged on appearance and creativity and therefore will not be tasted.

JNR156 – GINGERBREAD PERSON YEAR 7 & 8

Batch of two (2). Decorated. Recipe provided.

Size: Not to exceed 15cm.

INGREDIENTS:

175g plain flour
 $\frac{1}{4}$ teaspoon bi-carb soda
Pinch of salt
1 teaspoon ground ginger
1 teaspoon ground cinnamon
65g unsalted butter
75g caster sugar
2 tablespoons golden syrup
1 egg yolk, beaten

METHOD: Preheat oven to 180C. Grease baking trays. Sift together flour, bi-carb soda, salt and spices into a large bowl. Rub the butter into the flour until the mixture resembles fine breadcrumbs. Stir in the sugar, golden syrup and egg yolk and mix to a firm dough. Knead lightly. Wrap and chill for 30 minutes. Roll out the gingerbread dough on a floured surface and cut out gingerbread persons using a floured cutter. Transfer to the prepared tray and bake for 10 – 15 minutes, until just beginning to colour around the edges. Leave on the trays for 3 minutes after baking before transferring to a wire rack. Decorate as preferred. Decoration must be edible. Exhibits will be judged on appearance and creativity.

JNR157 – GINGERBREAD PERSON YEAR 9 & 10

Batch of two (2). Decorated. Recipe provided.

Size: Not to exceed 15cm.

INGREDIENTS:

175g plain flour
 $\frac{1}{4}$ teaspoon bi-carb soda
Pinch of salt
1 teaspoon ground ginger
1 teaspoon ground cinnamon
65g unsalted butter
75g caster sugar
2 tablespoons golden syrup
1 egg yolk, beaten

METHOD: Preheat oven to 180C. Grease baking trays. Sift together flour, bi-carb soda, salt and spices into a large bowl. Rub the butter into the flour until the mixture resembles fine breadcrumbs. Stir in the sugar, golden syrup and egg yolk and mix to a firm dough. Knead lightly. Wrap and chill for 30 minutes. Roll out the gingerbread dough on a floured surface and cut out gingerbread persons using a floured cutter. Transfer to the prepared tray and bake for 10 – 15 minutes, until just beginning to colour around the edges. Leave on the trays for 3 minutes after baking before transferring to a wire rack. Decorate as preferred. Decoration must be edible. Exhibits will be judged on appearance and creativity.

Junior Competition

JNR158 – HEALTHY BREAKFAST MUFFIN YEAR 7-10

Batch of four (4).

Design Brief: Create muffins using at least 2 vegetables, 1 wholegrain and 1 seed suitable to be placed in a child's lunchbox. Vegetables, wholegrain and seed used must be stated on exhibit ticket.

JNR159 – HEALTHY BREAKFAST MUFFIN YEAR 11 & 12

Batch of four (4).

Design Brief: Create muffins using at least 2 vegetables, 1 wholegrain and 1 seed suitable to be placed in a child's lunchbox. Vegetables, wholegrain and seed used must be stated on exhibit ticket.

JNR160 – RAW BALLS YEAR 7-10

Batch of four (4).

Design Brief: Create raw balls using at least 1 fruit, 1 nut, 1 seed and a natural sweetener (no added sugar). Raw balls should be suitable to be placed in a child's lunchbox. Flavour and ingredients used must be stated on exhibit ticket.

JNR161 – RAW BALLS YEAR 11 & 12

Batch of four (4).

Design Brief: Create raw balls using at least 1 fruit, 1 nut, 1 seed and a natural sweetener (no added sugar). Raw balls should be suitable to be placed in a child's lunchbox. Flavour and ingredients used must be stated on exhibit ticket.

JNR162 – GRANOLA YEAR 7-12

Design Brief: Create a baked granola using at least 3 different wholegrains/seeds, at least 2 dried fruits/nuts and minimal use of sweetener such as honey, maple/coconut syrup, agave nectar, etc. No added white, raw or brown sugar. Granola should be suitable for a healthy breakfast. Must be presented in glass jar and labelled with ingredients and flavour.

JNR163 – PICKLED VEGETABLES YEAR 7-10

One bottle/jar containing 350g of pickled vegetables; can be single vegetables or mixed vegetables. Include label with ingredients.

JNR164 – PICKLED VEGETABLES YEAR 11 & 12

One bottle/jar containing 350g of pickled vegetables; can be single vegetables or mixed vegetables. Include label with ingredients.

JNR165 – KIM CHI YEAR 7-10

Using a fermentation process, create one plain glass bottle or jar with a minimum 350g of Kim Chi. Use at least three vegetables. Include label with ingredients.

JNR166 – KIM CHI YEAR 11 & 12

Using a fermentation process, create one plain glass bottle or jar with a minimum 350g of Kim Chi. Use at least three vegetables. Include label with ingredients.

JNR167 – INDIAN CHUTNEY YEAR 7-10

One bottle/jar containing 350g of Indian-style chutney that includes at least two vegetables, one fruit, one herb, and one spice. Include label of ingredients.

JNR168 – INDIAN CHUTNEY YEAR 11 & 12

One bottle/jar containing 350g of Indian-style chutney that includes at least two vegetables, one fruit, one herb, and one spice. Include label of ingredients.

Decorated Cakes

NOTE: Free-standing cakes must have a common base board. Elevated tiers must not overlap the base board. No wires must penetrate icing or cake. Ribbon, tulle, wire, non-synthetic stamens, edible colouring, edible glitter (minimum amount), cachous, piping gel, coconut, posy picks and manufactured pillars may be used. Raffia and cord are permitted in presentation. No manufactured ornaments, diamantes, dry gyp, lace or inedible glitter allowed unless otherwise stated. Dummy cakes are permitted as long as the same shape can be constructed in cake. Presentation taken into consideration. Cleats (support feet) of minimum 10mm must be attached to the underside of all presentation boards that come into contact with the exhibition surface, to enable sufficient ease of handling.

SIZE: THE BASE BOARD IS NOT TO EXCEED 25CM IN ANY DIRECTION INCLUDING DIAGONAL.

JNR169S – BEST IN SHOW JUNIOR DECORATED CAKE

Eligible Classes: JNR170 – JNR175

PRIMARY

JNR170 – CELEBRATING AGRICULTURE CHALLENGE: DECORATED CAKE PREP – GRADE 6

Celebrating agricultural animals; especially Chooks, Alpacas and Dogs by creating an agriculture-themed decorated cake.

Size: Base board not to exceed 25cm in any direction.



Junior Competition

SECONDARY

JNR171 – DECORATED CAKE YEAR 7 & 8

Size: Base board not to exceed 40cm in any direction.

JNR172 – DECORATED CAKE YEAR 9 & 10

Size: Base board not to exceed 40cm in any direction.

JNR173 – DECORATED CAKE YEAR 11 & 12

Size: Base board not to exceed 40cm in any direction.

JNR174 – NOVELTY CAKE YEAR 9 & 10

Cake must be carved or shaped to suit theme.

Size: Base board not to exceed 40cm in any direction.

JNR175 – NOVELTY CAKE YEAR 11 & 12

Cake must be carved or shaped to suit theme.

Size: Base board not to exceed 40cm in any direction.

Juniors with Disabilities

Open to all makers under the age of 18.

Melbourne Royal encourages disability pride and offers the option to print maker's disabilities along with their entry on display at the Melbourne Royal Show if they choose.

JNR176S – BEST IN SHOW JUNIOR WITH DISABILITY

Eligible Classes: JNR177 – JNR186, JNR187 – JNR197

PRIMARY

JNR177 – 2D ARTWORK PREP – GRADE 6

Painting, drawing, printmaking or collage. Figurative, landscape, still life or abstract.

Size: Max. A4. No mounts.

JNR178 – SCULPTURE AND 3D FORM PREP – GRADE 6

Entries to be three-dimensional and free-standing.

Size: Not to exceed 35cm in any direction including supports.

JNR179 – MISCELLANEOUS ARTICLE PREP – GRADE 6

For example: ceramics, textiles, toys.

Size: Not to exceed 40cm in any direction.

JNR180 – EMERGING TECHNOLOGIES PREP – GRADE 6

Use an emerging technology such as 3D printing, laser cutting or computer numerical control technology to produce an original design object.

NOTE: Drawings, designs and/or description setting out the intention of the object, must accompany the model or exhibit.

Size: Not to exceed 25cm in any direction.

JNR181 – CELEBRATING AGRICULTURE CHALLENGE: MISCELLANEOUS ARTICLE PREP – GRADE 6

Celebrating agricultural animals; especially Chooks, Alpacas and Dogs by creating an agriculture-themed article through use of any medium.

For example: 2D or 3D artworks, ceramics, textiles, toys.

Size: Not to exceed 40cm in any direction.

JNR182 – DECORATED CUP CAKES PREP – GRADE 6

Batch of four (4).

Decorated, with decorations suitable to size of cake.

Baked and presented in paper/foil cases. Cake must be made by exhibitor. Exhibits will be judged on appearance and creativity and therefore will not be tasted.

JNR183 – GINGERBREAD PERSON PREP – GRADE 6

Batch of two (2). Decorated. Recipe provided.

Size: Not to exceed 15cm.

INGREDIENTS:

175g plain flour

$\frac{1}{4}$ teaspoon bi-carb soda

Pinch of salt

1 teaspoon ground ginger

1 teaspoon ground cinnamon

65g unsalted butter

75g caster sugar

2 tablespoons golden syrup

1 egg yolk, beaten

METHOD: Preheat oven to 180C. Grease baking trays.

Sift together flour, bi-carb soda, salt and spices into a large bowl. Rub the butter into the flour until the mixture resembles fine breadcrumbs. Stir in the sugar, golden syrup and egg yolk and mix to a firm dough. Knead lightly. Wrap and chill for 30 minutes. Roll out the gingerbread dough on a floured surface and cut out gingerbread persons using a floured cutter. Transfer to the prepared tray and bake for 10-15 minutes, until just beginning to colour around the edges. Leave on the trays for 3 minutes after baking before transferring to a wire rack. Decorate as preferred. Decoration must be edible.



Junior Competition

JNR184 – RAW BALLS PREP – GRADE 6

Create raw balls using at least 1 fruit, 1 nut, 1 seed and minimal use of sweetener such as honey maple/coconut syrup. Flavour and ingredients used must be stated on exhibit ticket.

JNR185 – GRANOLA PREP – GRADE 6

Create a baked granola using at least 3 different wholegrains/seeds, at least 2 dried fruits/nuts and minimal use of sweetener such as honey, maple/coconut syrup.

JNR186 – WHOLEGRAIN LOAF OF BREAD OR ROLLS PREP – GRADE 6

One wholegrain loaf of bread or four bread rolls using a leavening agent such as yeast or sourdough starter.

SECONDARY

JNR187 – 2D ARTWORK YEAR 7–12

Painting, drawing, printmaking or collage. Figurative, landscape, still life or abstract.

Size: Max. A3 including mount.

JNR188 – SCULPTURE AND 3D FORM YEAR 7–12

Entries to be three-dimensional and free-standing.

Size: Not to exceed 35cm in any direction including supports.

JNR189 – MISCELLANEOUS ARTICLE YEAR 7–12

For example: ceramics, textiles, toys.

Size: Not to exceed 40cm in any direction.

JNR190 – EMERGING TECHNOLOGIES YEAR 7–12

Use an emerging technology such as 3D printing, laser cutting or computer numerical control technology to produce an original design object.

NOTE: Drawings, designs and/or description setting out the intention of the object, must accompany the model or exhibit.

Size: Not to exceed 25cm in any direction.

JNR191 – CELEBRATING AGRICULTURE CHALLENGE: MISCELLANEOUS ARTICLE YEAR 7–12

Celebrating agricultural animals; especially Chooks, Alpacas and Dogs by creating an agriculture-themed article through use of any medium.

For example: 2D or 3D artworks, ceramics, textiles, toys.

Size: Not to exceed 40cm in any direction.

JNR192 – DECORATED CUP CAKES YEAR 7–12

Batch of four (4).

Decorated, with decorations suitable to size of cake.

Baked and presented in paper/foil cases. Cake must be made by exhibitor. Exhibits will be judged on appearance and creativity and therefore will not be tasted.

JNR193 – GINGERBREAD PERSON YEAR 7–12

Batch of two (2). Decorated. Recipe provided.

Size: Not to exceed 15cm.

INGREDIENTS:

175g plain flour

$\frac{1}{4}$ teaspoon bi-carb soda

Pinch of salt

1 teaspoon ground ginger

1 teaspoon ground cinnamon

65g unsalted butter

75g caster sugar

2 tablespoons golden syrup

1 egg yolk, beaten

METHOD: Preheat oven to 180C. Grease baking trays.

Sift together flour, bi-carb soda, salt and spices into a large bowl. Rub the butter into the flour until the mixture resembles fine breadcrumbs. Stir in the sugar, golden syrup and egg yolk and mix to a firm dough. Knead lightly. Wrap and chill for 30 minutes. Roll out the gingerbread dough on a floured surface and cut out gingerbread persons using a floured cutter. Transfer to the prepared tray and bake for 10-15 minutes, until just beginning to colour around the edges. Leave on the trays for 3 minutes after baking before transferring to a wire rack. Decorate as preferred. Decoration must be edible. Exhibits will be judged on appearance and creativity.

JNR194 – RAW BALLS YEAR 7–12

Create raw balls using at least 1 fruit, 1 nut, 1 seed and minimal use of sweetener such as honey maple/coconut syrup. Flavour and ingredients used must be stated on exhibit ticket.

JNR195 – GRANOLA YEAR 7–12

Create a baked granola using at least 3 different wholegrains/seeds, at least 2 dried fruits/nuts and minimal use of sweetener such as honey, maple/coconut syrup.

JNR196 – WHOLEGRAIN LOAF OF BREAD OR ROLLS YEAR 7–12

One wholegrain loaf of bread or four bread rolls using a leavening agent such as yeast or sourdough starter.

JNR197 – DECORATED FOCACCIA YEAR 7–12

One homemade focaccia decorated using at least three different vegetables or herbs.



Melbourne Royal Art, Craft & Cookery Special Regulations

The regulations appearing in this Schedule form part of the General Regulations and Conditions of Entry to an event at the Melbourne Royal Show (Show). In the event of any inconsistency between the General Regulations and these Regulations, the General Regulations shall prevail to the extent of the inconsistency unless the General Regulations provide otherwise.

General Regulations are available at: www.melbourneroyal.com.au/AboutUs/Regulations

1. CONDITIONS OF ENTRY

An Exhibit must be the bona fide work of the Exhibitor.

An Exhibit cannot be entered in more than one class.

An Exhibit must have been made by one Exhibitor unless entered in a Group class.

An Exhibit must have been completed after 1st October 2022.

An Exhibit must not have been entered at a previous Melbourne Royal Show.

Exhibits must not have been worn, used or marked, except in Junior Competition (including Schools) and Fashion and Design Classes where exhibits may have been worn at other exhibitions.

Exhibitors may wash/rinse exhibits for presentation, that is, to remove any soiling that may have occurred in the making up of the exhibit. Judges may reject any exhibits they feel are too soiled for exhibition.

Exhibits using electricity must be compliant with Australian Safety Standards.

2. DEFINITIONS

Please refer to the notes at the beginning of each section to ensure eligibility.

Article: A particular item, piece or accessory.

Set: A number of items belonging together.

Garment: Article of clothing.

Outfit: Set of clothing.

Junior (including Schools): Persons aged from 5 to 19 years inclusive at the commencement of the Show.

Novice: An exhibitor with no more than two years' participation in that section and who has not won a 1st prize in that section in the Art, Craft & Cookery Competition at the Melbourne Royal Show at any time. Must not work professionally in that craft, art form or technique.

Open: Competition open to all.

Master: An Exhibitor who has won a 1st prize in the Open Classes of that section at any Royal Show. Please state qualifying year and Show.

3. DISPLAY ELIGIBILITY

Exhibits that do not meet the criteria of each section or regulations as set out in this schedule will not be judged or displayed.

Melbourne Royal reserves the right not to exhibit any works that are deemed to be unsafe or offensive to the general public.

Melbourne Royal Show Art, Craft & Cookery Special Regulations

4. FRAMING AND HANGING OF EXHIBITS

All exhibits that are to be hung must be framed and have suitable hanging devices that will take the weight of the Exhibit.

No responsibility will be taken for any work that falls due to faulty attachments.

Melbourne Royal reserves the right to not hang all images in the Pavilion Exhibition.

Melbourne Royal may elect to digitise images as required to enable the display of images within the pavilion.

5. FEES AND CHARGES

Entry fees and Melbourne Royal membership subscriptions are exempt from GST.

All other fees and charges include GST unless otherwise stated.

Entry fees will not be refunded in the event that entries are not received.

6. INSURANCE

It is the Exhibitor's responsibility to take out insurance on their exhibit. Melbourne Royal shall not be liable to take out a policy of insurance effectively protecting any Exhibitor or Exhibits against any claim.

7. LIABILITY FOR LOSS OR DAMAGE

So far as the law permits, Melbourne Royal or any official judge, steward, officer or employee will not be liable in any way for any direct, indirect or consequential loss of an Exhibit, or the diminution in the value of an Exhibit by reason of the sale, delivery, disposal or other dealing with an Exhibit; any damage or injury occasioned to or by an Exhibit; and/or the negligence or any act or matter or thing done, permitted or omitted by Melbourne Royal; or any loss, damage or injury occasioned to or by an Exhibitor or person acting on his or her behalf.

8. NOTE

Section Notes apply to the whole Section unless otherwise stated in the individual classes.

9. SALES

Art and Photography in the Open Sections may be offered for sale. Exhibitors who wish to make their work (Exhibits) available for sale are required to enter the retail price of each Exhibit on the entry form and also provide EFT payment details.

An additional \$10 handling fee at time of entry for administration and processing costs of the sale will be charged. A 35% royalty fee will also be charged for the sale of each Exhibit.

If an Exhibitor has paid for return postage of an Exhibit which is subsequently sold during Show, the postage fee will be refunded to the Exhibitor.

Sales of Exhibits are made by Melbourne Royal acting solely as agent for the Exhibitor, subject to the right of the Exhibitor to withdraw the Exhibit from sale up to 48 hours prior to the Show commencement. Melbourne Royal retains the right to withdraw an Exhibit from sale at any time. GST is applied in accordance with statutory guidelines.

While Melbourne Royal endeavours to ensure that all Exhibits are the bona fide property of the Exhibitor, or held by the Exhibitor under written lease in existence at the time of entry, the purchaser acknowledges that Melbourne Royal has not made any representation as to the bona fide ownership of the Exhibit or that clear title to the Exhibit will pass to the purchaser on purchase of the Exhibit.

Melbourne Royal Show Art, Craft & Cookery Special Regulations

10. PRIVACY

To ensure your privacy, only the Exhibitor's first name and last name, or school and student's name (as supplied), will be included in the Catalogue.

On signing the entry form, it is declared that the Exhibitor has the legal right to present the work and content.

All endeavours to obtain permissions must be made for any exhibits of images depicting people. Exhibits may be withdrawn from display if permissions cannot be produced and objections are made.

11. PRIZE CARDS AND RIBBONS

Rosettes will be awarded for the best Exhibit in each section and as set out under each section.

First, second and third prize cards and ribbons and commended awards will be awarded at the discretion of the judge.

Equal places will not be awarded.

If no first place is awarded, second and third places are withheld.

Rosettes, where awarded, will be displayed with the awarded entry.

Where awarded (and if available), prizes other than cash can be collected on the date shown in Catalogue.

All prize money will be paid out via EFT only.

12. PRIZES

By providing an ABN and indicating that you are GST registered, you are agreeing to receive a Recipient Created Tax Invoice for any prize money won.

Incorrect information including lapsed ABNs will incur a \$20 handling fee.

13. PROMOTION

Melbourne Royal may release an image of any work to the media for promotional purposes.

14. RESULTS

Results will be available during and after the Show at www.melbourneroyal.com.au/art-craft-cookery

15. TRANSFERS

Please ensure Exhibits are entered in the correct class. On receipt of exhibit tickets, thoroughly check and advise of any discrepancies immediately.

Transfer of Exhibits will only be allowed after consultation with the Coordinator prior to judging.

General Regulations for All Competitions

1. DEFINITIONS AND INTERPRETATION

1.1 DEFINITIONS

The following definitions apply unless the context requires otherwise.

Agent includes any person, agent, association or corporation engaged by or on behalf of the Exhibitor and any person acting or purporting to act on the Exhibitor's behalf (including any person who is an invitee of the Exhibitor and regardless of whether the person is remunerated or not).

Assistant Chief Steward means the person occupying or acting in the position of Assistant Chief Steward of a section.

Body includes any society, organisation or body within or outside Australia having similar objects to Melbourne Royal and, without limitation, includes:

- Royal Agricultural Society of the Northern Territory Inc;
- Royal National Agricultural & Industrial Association of Queensland;
- Royal Agricultural & Horticultural Society of South Australia;
- Royal Agricultural Society of NSW;
- Royal Agricultural Society of Tasmania;
- Royal National Capital Agricultural Society;
- Royal Agricultural Society of WA; and
- any breed association or society recognised by Melbourne Royal.

Business Day means a week day on which banks in Melbourne are open for business.

Chief Executive Officer means a person occupying or acting in the position of Chief Executive Officer of Melbourne Royal.

Chief Steward means the person occupying or acting in the position of Chief Steward of a section.

Closing Date means the date and time set out in the Relevant Schedule after which entries for the Event will not be accepted by Melbourne Royal.

Drug has the meaning set out in the Relevant Schedule.

Event includes competition and class and without limitation includes any event listed in a Schedule. Event also includes the period of bump-in and bump-out for the Event and the period of the Event competition.

Entry Form means an entry form (or online equivalent) supplied by Melbourne Royal for an Event.

Event Participant includes judges, stewards, contractors, spectators, Exhibitors and all persons present at the Venue during the Event.

Exhibit means the animal, person or item entered into an Event by an Exhibitor.

Exhibitor means the owner of the Exhibit, and if the owner is less than 18 years of age, the parent or guardian of the owner who signs the Entry Form.

Inspector means a person described as such in the Regulations.

Judge means a person appointed by Melbourne Royal to judge an Event.

Motor Vehicle includes a truck, trailer, horse float and stock transporter but does not include a caravan.

Melbourne Royal means Melbourne Royal (ACN 006 728 785).

Regulations means:

- (a) Melbourne Royal's General Regulations For All Competitions;
- (b) the rules, regulations and conditions of entry set out in the Relevant Schedule; and
- (c) the rules, regulations and conditions of entry set out on the Entry Form for the Event.

Relevant Schedule means the Schedule which applies to the particular Event in which the Exhibitor has submitted or proposes to submit an entry in accordance with these Regulations.

Review Committee means a committee appointed under Regulation 12.4.

Schedule means a Schedule of events and prizes issued by Melbourne Royal and without limitation, a reference to a Schedule includes a reference to the rules, regulations and conditions set out in the Schedule.

Show means the Melbourne Royal Show.

Showgrounds means the Melbourne Showgrounds, Epsom Road, Ascot Vale, Victoria and includes without limitation all areas owned, used, rented or leased by Melbourne Royal.

Steward means a person occupying or acting in the position of steward.



General Regulations for All Competitions

Venue means the site or location at which the Event is held.

Veterinary Surgeon means a veterinary surgeon appointed by Melbourne Royal.

1.2 INTERPRETATION

Headings are for convenience only and do not affect interpretation. The following rules apply unless the context requires otherwise.

- (a) The singular includes the plural and conversely.
- (b) A gender includes all genders.
- (c) If a word or phrase is defined, its other grammatical forms have a corresponding meaning.
- (d) A reference to a person, corporation, trust, partnership, unincorporated body or other entity includes any of them.
- (e) A reference to a Regulation is a reference to a Regulation of these Regulations.
- (f) A reference to a Regulation, rule or condition of entry is to the regulation, rule or condition of entry as amended, varied, supplemented, novated or replaced, except to the extent prohibited by these Regulations.
- (g) A reference to a right or obligation of any two or more persons confers that right, or imposes that obligation, as the case may be, jointly and severally.

In the event of an inconsistency between the Regulations and a Schedule, the Regulations prevail to the extent of the inconsistency unless otherwise provided.

1.3 EXEMPTIONS

Melbourne Royal may, by notice in writing, exempt an Exhibit or an Exhibitor from one or more of the obligations or requirements contained in these Regulations.

1.4 CONSENTS OR APPROVALS

Where the doing of any act, matter or thing under these Regulations is dependent upon the consent or approval of a person or is within the discretion of a person, the consent or approval may be given or discretion may be exercised conditionally or unconditionally or withheld by the person in its absolute discretion and without giving or assigning any reason for it.

2. ENTRIES

2.1 REQUIREMENTS FOR ENTERING AN EVENT

An entry to an Event must be:

- (a) submitted on an Entry Form;

- (b) acknowledged by a physical signature or electronic authorisation by the Exhibitor or, if the Exhibitor is less than 18 years of age, acknowledged by the Exhibitor's parent or guardian;
- (c) fully paid for as set out in the Relevant Schedule;
- (d) submitted before the Closing Date to Melbourne Royal's Registered Office or electronic service; and
- (e) Any Exhibit entered into an Event must be disease free and in good health and condition.

2.2 WARRANTY

The Exhibitor represents and warrants to Melbourne Royal that the information set out on the Entry Form is complete, accurate and not misleading in any way.

2.3 RULES AND REGULATIONS

An entry is subject to the:

- (a) Regulations; and
- (b) Relevant Schedule.

2.4 ENTRIES SUBJECT TO RULES AND REGULATIONS

Upon submission of an entry in accordance with Regulation 2, the Exhibitor agrees to be bound by the rules, regulations and conditions referred to in Regulation 2.2 and to ensure that each Agent of the Exhibitor complies with those rules, regulations and conditions. An act or omission of an Agent of an Exhibitor may be deemed by Melbourne Royal to be the act or omission of the Exhibitor.

2.5 ALTERED ENTRIES

Subject to the discretion of Melbourne Royal an entry may not be altered after the Closing Date.

2.6 NUMBER OF ENTRIES

Melbourne Royal may restrict the number of entries in any Event.

2.7 LIMIT ON ENTRY INTO MULTIPLE ORDINARY CLASSES

Subject to the Relevant Schedule, an Exhibit must not be entered in more than one Ordinary Class. Should any Exhibit be sought to be entered in more than one Ordinary Class, the Exhibit will only compete in the Ordinary Class in which the Exhibit's or the Exhibitor's name first appears in Melbourne Royal's Catalogue unless Melbourne Royal otherwise directs. For the purposes of this Regulation, Sweepstakes, Special Classes, Trophy Classes and Championships are not an Ordinary Class. 'Ordinary Class', 'Sweepstakes', 'Special Class', 'Trophy Class' and 'Championship' have the meaning given in the Relevant Schedule.



General Regulations for All Competitions

3. ENTRY AND NOMINATION FEES

- 3.1** The entry fee and, if applicable, the nomination fee, become the property of Melbourne Royal on receipt by Melbourne Royal and, without limitation, the entry fee and, if applicable, nomination fee paid in respect of an entry which is withdrawn, or which does not satisfy the requirements for entry or conditions of eligibility will not be refunded.
- 3.2** In the event that the Melbourne Royal Show or a competition/awards program is cancelled due to COVID-19 health regulations or if state borders restrictions are enforced and the Exhibitor is unable attend the Show, Melbourne Royal will provide a full refund on entry fees, pre-purchased onsite accommodation fees (lockers and camping), showgrounds parking fees, showgrounds stabling/bedding fees and pre-ordered catalogues. Melbourne Royal will not be liable for any other costs incurred. Melbourne Royal will provide a pro-rata refund of fees in the event that Show days are cancelled due to COVID-19.

4. DOCUMENTS FOR PRESENTATION WHILST AT THE SHOWGROUNDS

Animal Registration papers, AAR microchip papers, show-jumping performance cards and birth certificates, or certified photocopies thereof, are not required to be submitted to Melbourne Royal or to accompany an Application for Entry. Such documentation will be required to be on hand whilst the Exhibitor and the Exhibits are on the Showground (if the Application for Entry specifies such documentation is required) and must be produced upon request for perusal by the Chief Steward or other Melbourne Royal authorised person. Failure to produce such documents if requested will result in the Exhibit being ineligible for the Event.

5. OWNERSHIP OF EXHIBITS

5.1 OWNERSHIP ON ENTRY

At the time Melbourne Royal receives the Entry Form for entry to an Event; the Exhibit entered into that Event by the Exhibitor must be the property of the Exhibitor or held by the Exhibitor under a written lease in existence at that time.

5.2 OWNERSHIP ON JUDGING

At the time of judging an Event, each Exhibit entered into that Event by an Exhibitor must be

the property of the Exhibitor or be held by the Exhibitor under a written lease in existence at that time. An Exhibit which is not the property of the Exhibitor or held by the Exhibitor under a written lease in existence at the time of judging will be ineligible for the Event.

5.3 INELIGIBILITY FOR EVENT

An Exhibit which is not the property of the Exhibitor or held by the Exhibitor under a written lease in existence both at the time Melbourne Royal receives the Entry Form and at the time of judging will be ineligible for the Event.

6. EXHIBITION OF EXHIBITS

6.1 GROUNDS FOR NOT EXHIBITING AN ANIMAL

The Exhibitor must not withdraw an Exhibit from an Event, and an Exhibit must be exhibited, unless a certificate signed by a veterinary surgeon is lodged with Melbourne Royal certifying that the Exhibit is unable to compete for one or more of the following reasons:

- (a) the Exhibit, being an animal, has died;
- (b) the Exhibit, being an animal, is unfit to be exhibited due to injury or disease;
- (c) the Exhibit is ineligible for the Event; or
- (d) some other cause Melbourne Royal considers reasonable.

6.2 TIME FOR WITHDRAWING AN ANIMAL EXHIBIT

A certificate given under Regulation 6 must be given to Melbourne Royal:

- (a) before the date for admission of the Exhibit to the Showgrounds (as set out in the Relevant Schedule), if the cause for withdrawal of the Exhibit occurs or arises before that date; or
- (b) otherwise, as soon as possible after the cause for withdrawal of the Exhibit occurs or arises.

6.3 TRAINING OR PREPARING EXHIBITS OR EXHIBITORS

Exhibitors must not enter into an Event that is to be judged by a person who has trained or prepared the Exhibitor or Exhibit within six months of the date of the Event.

7. EXHIBIT TICKET

Subject to the Relevant Schedule, Melbourne Royal will issue an exhibit ticket for an Exhibit unless it otherwise determines. The Exhibitor or an Agent must produce the exhibit ticket upon a request from Melbourne Royal or a Steward.



General Regulations for All Competitions

8. CONDUCT OF EXHIBITORS AND AGENTS

8.1 COMPLIANCE WITH RULES AND REGULATIONS

Where an Exhibit and/or Exhibitor and/or an Agent fail to comply with any of the Regulations, Melbourne Royal may impose one or more of the following penalties on the Exhibit or Exhibitor or both of them:

- (d) disqualification;
- (e) suspension;
- (f) a fine;
- (g) order the Exhibit or the Exhibitor, his or her family, invitees and Agents be removed from the Showgrounds; or
- (h) any other penalty.

Without limiting the above, Melbourne Royal may forfeit an award, and upon forfeiture, the Exhibitor must return any ribbon, money, prize card or other evidence of that award to Melbourne Royal within seven days after receiving notification of the forfeiture. Nothing in this Regulation limits Regulation 8.10.

8.2 COMPLIANCE WITH DIRECTIONS

- (a) The Exhibitor and/or Agent must fully comply with the directions and requests of Melbourne Royal. Without limitation, directions and requests of Melbourne Royal may apply to the Exhibit, the Exhibitor, the Agent, the conditions of the Event, the conduct of the Exhibitor, the conduct of the Event, the conduct of the Agent, the decision of the Judge, or the award of prizes.
- (b) Without limiting Regulation 8.2, upon a request from Melbourne Royal, an Exhibitor and/or Agent must make a statutory declaration in the form and with respect to matters Melbourne Royal in its discretion requires.
- (c) Without limiting Regulation 8.2, upon a request from Melbourne Royal, an Exhibitor and/or Agent must submit his or her Exhibit for inspection by a Veterinary Surgeon.

8.3 STATEMENTS

The Exhibitor and/or Agent must not make a statement regarding an Exhibit, which in the opinion of Melbourne Royal, is fraudulent, false, erroneous, misleading or deceptive or likely to mislead or deceive.

8.4 TAMPERING

An Exhibit must not be or have been tampered with or otherwise improperly dealt with by an Exhibitor.

8.5 UNACCEPTABLE BEHAVIOUR

Melbourne Royal is committed to providing a fair and equitable Venue for all participants, free from all forms of harassment, bullying and violence. The following behaviours will not be tolerated and may result in the event participant/Exhibitor being removed from the competition Venue and/or disqualified from the competition and formal procedures initiated:

- (a) violence;
- (b) bullying;
- (c) harassment;
- (d) sexual harassment;
- (e) unlawful discrimination;
- (f) victimisation.

Persons breaching acceptable standards of behaviour may be banned from entering future Melbourne Royal Events and/or the Venue.

8.6 ANIMALS AND LIVESTOCK

Unless Melbourne Royal gives prior written approval, pets, animals or livestock other than Exhibits must not be brought onto or permitted to enter or remain on the Showgrounds.

8.7 MUTUAL RECOGNITION

Melbourne Royal may recognise, act upon and enforce any penalty imposed by a Body on an Exhibit or Exhibitor or Agent at any time.

8.8 FURTHER PROCEEDINGS

Melbourne Royal may conduct further proceedings in relation to any matter concerning an Exhibitor, an Exhibit, an Agent, a potential Exhibitor, or a potential Exhibit, and impose any suspension, fine, disqualification, withdrawal or forfeiture of an award, handicap, reprimand, warning or any other penalty, irrespective of whether a Body has already imposed a penalty on the Exhibitor or the Exhibit or Agent, or on the potential Exhibitor or the potential Exhibit.

8.9 RECIPROCAL ARRANGEMENTS

Melbourne Royal may enter into reciprocal arrangements with a Body in relation to any matter concerning an Exhibit, an Exhibitor, an Agent, a potential Exhibit or a potential Exhibitor.

8.10 SMOKING

Melbourne Showgrounds is a completely smoke-free venue (effective 1 September 2016). Exhibitors, staff, patrons and contractors wanting to smoke will need to exit the venue to do so.



General Regulations for All Competitions

9. POWERS OF MELBOURNE ROYAL IN RESPECT TO CONTROL OF THE EVENT

9.1 POWER TO REFUSE TO ACCEPT AN ENTRY, EXHIBIT OR EXHIBITOR

Melbourne Royal may refuse to accept an entry for an Event, an Exhibit or an Exhibitor or any of them.

9.2 POWER TO CANCEL OR ALTER

Melbourne Royal may:

- (a) alter the Closing Date for an Event, or the Closing Date for receipt of any particular entry;
- (b) remove any Exhibit from the Showgrounds or cause any Exhibit to be removed from the Showgrounds;
- (c) amend an entry for an Event to, without limitation, substitute an alternate competition or class for the competition or class in which the Exhibit is or was entered;
- (d) alter the conditions of any Event;
- (e) refuse to display an Exhibit;
- (f) rule that an Exhibit or Exhibitor may not compete or is ineligible to compete;
- (g) alter the date, time or place on or at which any Event is scheduled to take place or to be judged;
- (h) alter the Judge scheduled to judge any Event; or
- (i) cancel any Event.

The rights set out above apply notwithstanding:

- (a) Melbourne Royal's acceptance of an entry for an Event;
- (b) inclusion of an entry for an Event in the Event Catalogue;
- (c) the issue of an exhibit ticket to an Exhibitor or in respect of an Exhibit or an Event; or
- (d) the issue of any other document to an Exhibitor or in respect of an Exhibit or an Event.

10. ILLNESS OF AN ANIMAL

10.1 ANIMAL HEALTH STATUS

If the Exhibitor or any Agent of the Exhibitor detects or suspects any illness amongst any of their Exhibits whilst the Exhibits are at the Showgrounds, the Exhibitor must:

- (a) report this fact immediately to the representative of Melbourne Royal responsible for the applicable livestock section (the Superintendent);
- (b) ensure that the Exhibit(s) concerned is/are contained within the space allocated by Melbourne Royal for the Exhibit(s), unless advised otherwise by the Superintendent or a member of Melbourne Royal veterinary panel on duty; and

- (c) where feasible to do so, contain soiled bedding from the Exhibit(s) concerned within the space allocated by Melbourne Royal for the Exhibit(s).

The Exhibitor may engage or consult a private veterinary surgeon in respect to the illness only after the above action has been taken and only after first consulting with a member of Melbourne Royal veterinary panel on duty.

10.2 TREATMENT UPON ILLNESS OR INJURY

If an Exhibit is ill or injured, a Veterinary Surgeon may in his or her discretion attend to or treat the Exhibit. The Veterinary Surgeon may do so even in the absence of authority from the Exhibitor, or contrary to that authority.

10.3 DESTRUCTION OR REMOVAL

Where, in the opinion of a Veterinary Surgeon, an Exhibit should be destroyed or removed from the Showgrounds:

- (d) the Veterinary Surgeon or any other person approved by Melbourne Royal may destroy or remove the Exhibit from the Showgrounds, or both; or
- (e) Melbourne Royal may require the Exhibitor to immediately destroy or remove the Exhibit from the Showgrounds or both.

All costs and expenses incurred by Melbourne Royal pursuant to this Regulation must be reimbursed by the Exhibitor to Melbourne Royal. Nothing in this Regulation limits Regulation 9.2.

10.4 NECROPSY

If an Exhibit dies while at an Event, Melbourne Royal may require that a necropsy be conducted on the animal. The Exhibitor must allow for the immediate release of the body to Melbourne Royal if requested by Melbourne Royal.

10.5 VETERINARY SURGEONS

Where an Exhibitor wishes to engage or consult a veterinary surgeon who is not appointed by Melbourne Royal, the Exhibitor must first inform the representative of Melbourne Royal responsible for the applicable livestock section. A Veterinary Surgeon, a Judge and Melbourne Royal itself is not required to have regard to or to consider any opinion of a veterinary surgeon so engaged or consulted by the Exhibitor, and a decision of a Veterinary Surgeon, a Judge or Melbourne Royal is final regardless of whether or not the Exhibitor has engaged or consulted a veterinary surgeon not appointed by Melbourne Royal.



General Regulations for All Competitions

11. JUDGING

11.1 INTERFERENCE

The Exhibitor and Agents of the Exhibitor must not consult, influence or interfere with a Judge or attempt to consult, influence or interfere with a Judge or do any other thing which may influence or interfere with the Judge's freedom of choice or judgment unless it is expressly authorised by the Relevant Schedule.

Unless with the permission of Melbourne Royal, no Exhibitor or Agent of an Exhibitor may occupy the position of Judge or become in any way identified with the judging or handling of Exhibits in any class in which that person or that person's employers, family members or associates are interested. This does not apply to Stewards.

11.2 INDICATIONS OF OWNERSHIP

The Exhibitor, any Agent of the Exhibitor and the Exhibit must not be equipped with or wear or display anything indicating the ownership of the Exhibit before or during judgment of the Exhibit unless it is expressly authorised by the Relevant Schedule.

11.3 DECISION

Except as otherwise expressly provided in the Regulations, the decision of a Judge as to the merits of the Exhibit and the Exhibitor or either of them will be final, and the Exhibitor may not protest or appeal the decision.

11.4 PRIZES

Subject to the Relevant Schedule, a Judge may in his or her opinion:

- (a) award a second or third prize in place of a first prize;
- (b) withhold a prize where a prize should not be awarded;
- (c) where there is a tie for any placing in an Event, award subsequent placings so that the next placing will be the number of Exhibits already placed plus one (for example, if two Exhibits tie for first place, award a third for the next placing);
- (d) where all the prizes offered in an Event have been awarded and a further Exhibit is of sufficient merit to deserve a prize make a reserve number of the further Exhibit; or
- (e) give commendations where they are deserved.
- (f) award an Exhibitor more than one prize in any class where more than one entry is permitted.

11.5 DISQUALIFICATIONS

Where an Exhibit or an Exhibitor is disqualified and the applicable award is forfeited, Melbourne Royal may (but is not obliged to) promote the Exhibit next in order to that prize, whether the Exhibit next in order was awarded a prize or a reserve number. Exhibits next in order, whether awarded a prize or reserve number, may also be promoted to the prize next in order.

11.6 PRIZE CARDS

The Exhibitor must ensure that prize cards awarded for an Exhibit are displayed with the Exhibit while it is on exhibition.

11.7 JUDGING/STEWARDSHIP COVID HEALTH REGULATIONS

Melbourne Royal will not reimburse any costs (accommodation, meals, loss of income etc) incurred by judges, stewards or other event participants due to enforced COVID-19 isolation and/or quarantine.

Please note, some judging positions may need to be changed without notification to Exhibitors. Melbourne Royal retains the right to fill a judging position at its own discretion in the event a judge is unable to participate for any reason, including COVID-19 or any travel related restrictions.

12. PROTESTS AND APPEALS

12.1 RESTRICTED TO CLASS

Protests and appeals may only be made by Exhibitors with Exhibits in the class to which the protest relates.

12.2 PROTEST TO STEWARDS

The Exhibitor may protest to the Chief Steward of the relevant section in relation to conduct, judging or any other matter relating to an Event. A protest must be made in accordance with the procedures set out in the Relevant Schedule and be received by the Chief Steward within 24 hours after the conclusion of the applicable Event.

12.3 APPEAL

The Exhibitor may appeal against:

- (a) a decision made by Melbourne Royal pursuant to Regulations; or
- (b) a decision of the Chief Steward or if the Chief Steward delegates the person to make the decision to the Assistant Chief Steward, the decision of the Assistant Chief Steward in relation to a protest under Regulation 12.



General Regulations for All Competitions

12.4 FORM OF APPEAL

To be an appeal for the purpose of Regulation 12.2 an appeal made by the Exhibitor must be:

- (a) in writing setting out in reasonable detail the grounds for the appeal;
- (b) addressed to:
The Chief Executive Officer
Melbourne Royal Limited
Melbourne Showgrounds
Epsom Road, Ascot Vale, Victoria, 3032;
- (c) accompanied by a deposit of \$200.00 (or such other amount as is notified from time to time by Melbourne Royal for the purpose of this Regulation 12.3(c)); and
- (d) received by the Chief Executive Officer by 5 p.m. on the Business Day which is 10 Business Days after the day on which the decision the subject of the appeal was made.

12.5 REVIEW COMMITTEE

If an appeal is made in accordance with Regulation 12.3, the Chief Executive Officer must appoint a Review Committee comprised of three people, being persons who were not part of, and who are independent of, the committee or personnel who made the decision the subject of the appeal.

Within a reasonable time after receipt by the Chief Executive Officer of an appeal complying with Regulation 12.3, the Review Committee will meet to consider the appeal.

12.6 PROCEEDINGS OF THE REVIEW COMMITTEE

In considering an appeal, the Review Committee must:

- (a) give due consideration to the grounds of appeal submitted by the Exhibitor, and to any other evidence submitted by the Exhibitor;
- (b) give the Exhibitor an opportunity to make oral representations to the Review Committee; and
- (c) in its discretion, call for and hear expert opinion.

12.7 NOTIFICATION OF REVIEW COMMITTEE'S DECISION

The Chief Executive Officer will notify the Exhibitor of the Review Committee's decision within 48 hours after that decision is notified by the Review Committee to the Chief Executive Officer. The decision of the Review Committee is final and the Exhibitor will not have any right of appeal in respect of the Review Committee's decision.

12.8 FORFEITURE OF DEPOSIT

Where an appeal is upheld by the Review Committee, the deposit referred to in Regulation 12.3 will be refunded to the Exhibitor when or within a reasonable time after the decision of the Review Committee is notified by the Chief Executive Officer to the Exhibitor. Where an appeal is not upheld by the Review Committee, the deposit referred to in Regulation 12.3 will be retained by Melbourne Royal.

13. ACCOMMODATION

13.1 NO OBLIGATION TO PROVIDE EXHIBIT SPACE OR ACCOMMODATION

- (a) Melbourne Royal is not obliged to provide space for an Exhibit or accommodation for an Exhibitor or any Agent of an Exhibitor. For the purposes of these Regulations, "accommodation" includes provision of a space for a person to sleep.
- (b) Where Melbourne Royal, in its discretion, allocates space for an Exhibit or accommodation for an Exhibitor or any Agent of an Exhibitor, only the allocated areas may be used, and only for the purpose designated by Melbourne Royal.

13.2 PERSONAL EFFECTS

Melbourne Royal has no responsibility or liability for any loss or damage:

- (a) suffered by an Exhibitor or any Agent of an Exhibitor using space provided for an Exhibit or accommodation for an Exhibitor or any Agent of an Exhibitor; or
- (b) caused to personal belongings, equipment or property which is brought onto the Showgrounds by an Exhibitor or any Agent of an Exhibitor.

14. FIRE REGULATIONS

14.1 FLAMES

The Exhibitor and any Agent of the Exhibitor must not smoke, cook, or heat water by any means whatsoever or use any device involving naked flame in or near any animal pavilion, stall, pen or locker.



General Regulations for All Competitions

14.2 ELECTRICAL INTERFERENCE

The Exhibitor and any Agent of the Exhibitor must not:

- (a) subject to Regulation 14.2, use mains powered electrical devices in or near any animal pavilion, stall, pen or locker or any Exhibit.
- (b) alter or interfere with any electrical wiring, switch, plug or socket whatsoever on the Showgrounds.

14.3 EXCEPTIONS

Nothing in Regulation 14(a) prohibits the use of main powered electrical appliances which are, in the opinion of Melbourne Royal, essential to animal care, or the use of a light-bulb in a locker if the light-bulb is fitted in the socket provided.

15. VEHICLE PARKING

15.1 LOADING AND UNLOADING

With the prior consent of Melbourne Royal, Motor Vehicles of an Exhibitor or an Agent of an Exhibitor may enter the Showgrounds or any area under Melbourne Royal control, for the purpose of loading or unloading only. Motor Vehicles must not remain on the Showgrounds, or any area under Melbourne Royal control, and must be removed immediately upon completion of loading or unloading.

15.2 CARAVANS

Caravans of an Exhibitor or an Agent of an Exhibitor must not enter or remain on the Showgrounds, or any area under Melbourne Royal control, for any purpose, unless in accordance with the prior written consent of Melbourne Royal.

15.3 TOW AWAY

Any Motor Vehicle or Caravan entering or remaining on the Showgrounds, or any area under Melbourne Royal control, in contravention of the Regulations or of any other parking rules or restrictions, may be removed from the Showgrounds, or any area under Melbourne Royal control, by Melbourne Royal and stored. Any costs incurred by Melbourne Royal pursuant to this Regulation must be paid by the Exhibitor.

16. LIABILITY AND INDEMNITY

16.1 RELEASE

Entry to, remaining on and using the Showgrounds or any part of them by an Exhibitor is entirely at the risk of the Exhibitor and, to the maximum extent permitted by law, the Exhibitor releases Melbourne Royal (which term includes in this clause Melbourne Royal's officers, employees, members, contractors and agents), from all claims, demands and liabilities of every kind resulting from any accident, damage, injury or illness occurring at the Showgrounds and, without limitation, the Exhibitor acknowledges and agrees:

- (a) Melbourne Royal has no responsibility or liability for any loss, damage, injury or illness to or caused by any Exhibit;
- (b) Melbourne Royal has no responsibility or liability for any loss, damage, injury or illness to or caused by any Exhibitor or any Agent;
- (c) Melbourne Royal has no responsibility or liability for any loss or damage to a Motor Vehicle or any of its contents whilst it is on the Showgrounds or in any car park under Melbourne Royal's control; and
- (d) without limiting Regulations 16(a) and 16(b) above, Melbourne Royal has no responsibility or liability for any loss, damage, injury or illness resulting from the sale, treatment, failure to treat, destruction, disposal or other dealing with any Exhibit, or for any loss, damage or injury to any personal belongings, equipment or property brought onto the Showgrounds by any person.

16.2 INDEMNITY

To the maximum extent permitted by law, the Exhibitor indemnifies and keeps indemnified Melbourne Royal and its officers, employees, members, contractors and agents from and against all actions, claims, demands, losses, damages, costs, expenses and liabilities including without limitation, consequential loss and loss of profits for which Melbourne Royal is or may be or become liable in respect of or arising from:

- (a) loss, damage, injury or illness to any person in connection with the Exhibit or the relevant Event;
- (b) without limiting Regulation 16(a), loss, damage, injury or illness to any other Exhibit or Exhibitor, or any Agent of any other Exhibitor, or to the property of Melbourne Royal, or its members, or to the general public, or any member of the general public, caused or contributed to or by any act or omission of an Exhibit of the Exhibitor or by the Exhibitor or any Agent of the Exhibitor; and

General Regulations for All Competitions

- (c) without limiting Regulation 16(a), loss, damage, injury or illness to the Exhibit, or to the Exhibitor or any Agent of any other Exhibitor caused or contributed to by an act or omission of an Exhibit or by the transportation, feeding, housing or exhibiting of an Exhibit.

16.3 REMOVAL FROM SHOWGROUNDS

Without prejudice to any other provision in these Regulations, where Melbourne Royal, its officers, employees, members, contractors or agents removes an Exhibit, or causes an Exhibit to be removed from the Showgrounds, the Exhibit is removed or caused to be removed entirely at the risk of the Exhibitor. The person or persons removing the Exhibit will be deemed to be the agent of the Exhibitor, and his or her acts and omissions will be deemed to be the acts and omissions of the Exhibitor.

17. ANIMAL OWNER'S LIABILITY INSURANCE

Melbourne Royal may arrange owner's liability insurance cover for Exhibitors of Exhibits that are animals, and, if Melbourne Royal does so, the Exhibitor is bound by the terms and conditions of this insurance and by applicable duties of an insured under the Insurance Contracts Act (1984). Details of owner's liability insurance cover arranged by Melbourne Royal are set out in the Relevant Schedule.

18. INFORMATION HANDLING

Melbourne Royal is bound by the National Privacy Principles of the **Privacy Act 1988** (Cth) and other applicable laws governing privacy.

18.1 COLLECTION OF PERSONAL INFORMATION

- (a) Melbourne Royal may collect, hold and use personal information about Exhibitors, their family members, invitees or Agents.
- (b) The types of information that may be collected include names and contact details, credit card details, qualifications, results of the Exhibitor's entry into the relevant Event and any reprimand, fine, disqualification, withdrawal of an award or penalty imposed on the Exhibitor in connection with entry of the Exhibit in the relevant Event. Information may also be collected from other Bodies relating to the Exhibitor's entry into events held by that Body including, without limitation, reprimands, fines, disqualifications, withdrawals of awards or penalties imposed.

- (c) Personal information is collected for the purpose of administration of Events and the Show, as well as related purposes including, without limitation, promoting the Events and the Show, maintenance of records of information relevant to qualifications for future events, maintenance of health and safety records in relation to Events, applicable insurance cover for Events and making claims under Melbourne Royal's insurance for incidents which involve an Exhibitor and occur during an Event.
- (d) Personal information may also be used for the purpose of informing Exhibitors about other events and services. Melbourne Royal may send an Exhibitor publications and information about other events and services unless the exhibitor indicates to Melbourne Royal that the Exhibitor does not want to receive such publications or information.

18.2 SHARING OF PERSONAL INFORMATION

- (a) Melbourne Royal may share information which has been collected by Melbourne Royal under Regulation 18.1 with other organisations and service providers to assist in administering the Events and the Show, including co-sponsors of Events and health service providers, indemnity or insurance providers or other Bodies, or any entity that may subsequently administer the Event.
- (b) Melbourne Royal may also publish winners details on its websites or publications or disclose information about an Exhibitor to the media for the purpose of publishing articles on the Exhibitor's participation in the Event, unless the Exhibitor has requested that the Exhibitor's personal information not be published or disclosed for these purposes.
- (c) Melbourne Royal may also disclose information if otherwise required or authorised by law.

19. COVID SAFE SHOW

Melbourne Royal will work closely with DHHS to ensure that the Melbourne Royal Show is compliant with all COVID Safe requirements as directed by Government and to optimise the safety for all patrons, Exhibitors, staff and competitors. To keep up to date on the most current plans to keep Melbourne Showgrounds COVID Safe, visit our COVID Safe FAQ page.

www.melbourneshowgrounds.com/organisers/covid-19-safety/



Melbourne Royal Art, Craft & Cookery Junior and Schools Competition *Schedule* 2024

Melbourne Royal® is a registered trademark of
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Melbourne Showgrounds

Epsom Road, Ascot Vale 3032

www.melbourneroyal.com.au

List of Office Bearers

As at 9/8/2023

Patron

Her Excellency Professor the Honourable
Margaret Gardner AC – Governor of Victoria

Board of Directors

MJ (Matthew) Coleman (President)
Dr. CGV (Catherine) Ainsworth (Deputy President)
D (Darrin) Grimsey
NE (Noelene) King OAM
PJB (Jason) Ronald OAM
Dr. P (Peter) Hertan
R (Robert) Millar
T (Tina) Savona
K (Kate) O’Sullivan

Chief Executive Officer

B. Jenkins

Company Secretary

D. Ferris

Committee

S. Campbell-Wright
M. Laws
C. Despoteris OAM
P. Mawson OAM
M. Sanders
K. Wheaton-Penniall
L. Compton
R. Barry
A. Fitton

Competition Event Manager

Cath Shelley
artcraftcookery@melbourneroyal.com.au



**MELBOURNE
ROYAL**
ART, CRAFT & COOKERY
COMPETITION



For more than 175 years, Melbourne Royal has been inspiring excellence in agriculture and food production.

In this pursuit of excellence, Melbourne Royal conducts a range of world-class agricultural and leisure events throughout the year.

For more information, visit melbourneroyal.com.au

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