



143rd Annual



BLAYNEY SHOW



March 6th 2021

President

Mr. P. Nankivell

Ph: (02) 6366 3334

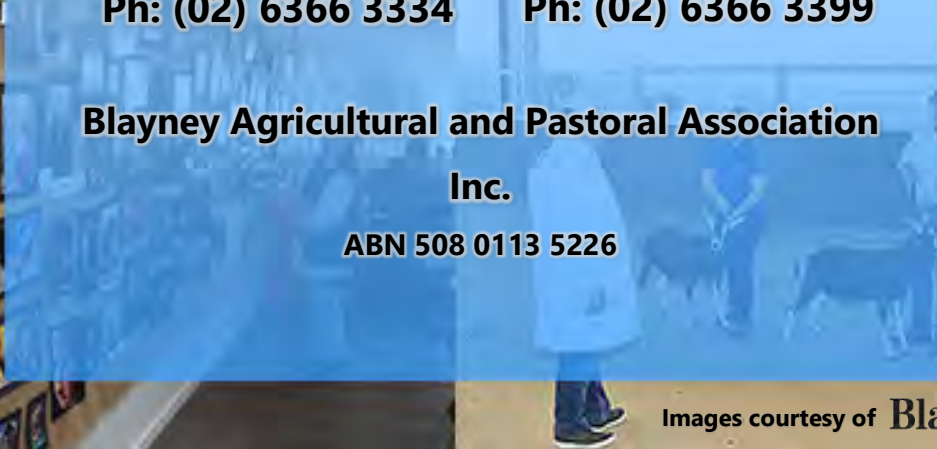
Secretary

Mrs. R. Reid

Ph: (02) 6366 3399

**Blayney Agricultural and Pastoral Association
Inc.**

ABN 508 0113 5226



Images courtesy of **Blayney Chronicle**

SECTION: HOME MADE PRODUCTS

Chief steward: Cheryl Rutherford Phone:6368 5837

ENTRIES TO BE IN HANDS OF CHIEF STEWARD BY 10.00am FRIDAY- 5th March 2021

JUDGING FRIDAY 5th March 2021

Entries may be collected after 4.30 pm on Show Day (6th March, 2021).

Entry fee: Adults 50c, Children 20c - 1st Prize: \$1.00, 2nd 50c (unless otherwise stated)

Classes	
1. Plate 6 Scones (Plain)	15. Tea Cake, not Iced
2. Plate 6 Scones any other variety- 1st Prize \$5 Voucher Akehurst Bakery	16. Orange Butter Cake, iced
3. Loaf of Bread any variety- 1st Prize \$5.00	17. Plain Butter Cake, not iced
4. Health Loaf any variety	18. Chocolate Butter Cake, iced- 1st Prize \$5.00
5. Date Loaf, not roll, no nuts - 1st Prize \$5 Voucher Akehurst Bakery	19. Banana Bread
6. Plate 6 Muffins any variety	20. Entry containing Pumpkin- 1st Prize \$5.00
7. Plate 6 Pikelets	21. Carrot Cake, Iced
8. Damper any variety- 1st Prize \$5.00	22. Plate 4 Lamingtons- 1st Prize \$5.00
9. Plain Cornflour Sponge, Jam Filled, not iced- 1st Prize \$5.00	23. Plate 4 Cupcakes, any variety, iced
10. Plate 6 Anzac Biscuits- 1st Prize \$10.00	24. Birthday Cake- 1st Prize \$5 Voucher Akehurst Bakery
11. Plate biscuits, 2 distinct varieties, 3 of each	25. Sultana Cake- 1st Prize \$10.00
12. Plate Slices, 2 distinct varieties, 3 of each	26. Boiled Fruit Cake- 1st Prize \$10.00
13. Plate 6 shortbread- 1st Prize \$5 Voucher Akehurst Bakery	27. Fruit Cake, half pound mixture- 1st Prize \$10.00, Second Prize \$5.00
14. Ring Cake, any variety- 1st Prize \$5 Voucher Akehurst Bakery	28. Man Cake - Blueberry & Polenta - Must be prepared and cooked by a male See next page for recipe- 1st Prize \$20.00, sponsor Maxine Meek
	29. Rich Fruit Cake Competition - see over page for recipe
RIBBON FOR CHAMPION ENTRY IN CLASSES 1 - 29 INCLUSIVE	
RIBBON & \$10 CASH FOR MOST SUCCESSFUL EXHIBITOR IN CLASSES 1 -29	

Class 28. Man cake recipe: BLUEBERRY & POLENTA CAKE (Serves 10)

INGREDIENTS:

- 3 eggs
- 1 1/2 cups of sugar
- 250 mls (8 1/2 fl oz) of olive oil
- 50g (2 oz) of unsalted butter, melted 250g (9 oz) of Greek style plain yoghurt 1 cup of polenta
- zest & juice of 1 lime
- 1 1/2 cups of self-raising flour 1 teaspoon of baking powder 250g (9 oz) of blueberries

METHOD:

- Preheat the oven to 160 C (320 F/ Gas 2-3), Grease & flour a 27cm (11 inch) springform tin.
- Beat the eggs & sugar until pale, then beat in the olive oil & melted butter. Add the yoghurt, polenta, lime zest & juice & mix well. Fold in the flour & baking powder. Pour half the batter into the cake tin. Sprinkle the blueberries over the batter, then pour in the remaining batter.
- Bake for 40 minutes or until a skewer, inserted into cake comes out clean. Leave in tin to cool. Serve cake at room temperature

Class 29. Rich fruit cake competition recipe

First Prize: \$20, 2nd Prize: \$10 - The following recipe is compulsory for all entrants

INGREDIENTS:

- 250g (8 oz) Sultanas
- 250g (8 oz) chopped raisins 250g (8 oz) currants
- 125g (4 oz) chopped mixed peel
- 90g (3 oz) chopped red glace cherries 90g (3 oz) chopped blanched almonds 1/3 cup sherry or brandy
- 250g (8 oz) plain flour
- 60g (2 oz) self-raising flour 1/4 teaspoon grated nutmeg 1/2 teaspoon ground ginger 1/2 teaspoon ground cloves 250g (8oz) butter
- 250g (8oz) soft brown sugar
- 1/2 teaspoon lemon essence OR finely grated lemon rind 1/2 teaspoon almond essence
- 1/2 teaspoon vanilla essence 4 large eggs

METHOD:

- Mix together all the fruits & nuts & sprinkle with the sherry or brandy.
- Cover & leave for at least one hour, preferably overnight.
- Sift together the flour & spices. Cream together butter & sugar with the essences.
- Add the eggs, one at a time, beating well after each addition, then alternately add the fruit & flour mixtures.
- Mix thoroughly. The mixture should be stiff enough to support a wooden spoon.
- Place the mixture into a prepared tin no larger than 20cm (8") & bake in a slow oven for approximately 3 1/2 to 4 hours.
- Allow the cake to cool in the tin.
- Note: To ensure uniformity & depending upon the size, it is suggested the raisins be snipped into 2 or 3 pieces, cherries 4-6 pieces & almonds, crosswise into 3-4 pieces.

Winners at Country Shows will each receive a cash prize of \$10 from the ASC & will be required to bake a second Rich Fruit Cake in order to compete in a semi-final to be conducted by each of the 14 Groups of the Agricultural Societies of NSW. The 14 winners at Regional level will each receive a cash prize of \$10 & are required to bake a 3rd Rich Fruit Cake for the Final Judging at the Royal Easter Show, where the winner will receive a cash prize of \$50.

Note: Competitors may only represent 1 Show Society in a Group Final & 1 Group in a State Final.

HOME MADE PRODUCTS

Children's cooking - 10 years & under		Children's cooking – 11 years - 16 years	
30.	Necklace made from lollies-1st Prize \$5 Voucher Akehurst Bakery	37.	4 Pikelets- 1st Prize \$5 Voucher Akehurst Bakery
31.	4 Chocolate Crackles- 1st Prize \$5 Voucher Akehurst Bakery	38.	Butter Cake, Iced, any variety- 1st Prize \$5 Voucher Akehurst Bakery
32.	4 Arrowroot Biscuits, iced & decorated 5yrs and under- 1st Prize \$5 voucher Akehurst Bakery	39.	Ring Cake, any variety- 1st Prize \$5
33.	4 Arrowroot Biscuits, iced & Decorated 6 - 10 years- 1st Prize \$5 voucher Akehurst Bakery	40.	4 home made biscuits, any variety-1st Prize \$5 Voucher Akehurst Bakery
34.	4 patty cakes, not iced, no paper containers 1st Prize \$5 voucher Akehurst Bakery	41.	4 Anzac biscuits- 1st Prize \$5
35.	Carrot packet cake, iced- 1st Prize \$5.00	42.	4 Muffins, any variety- 1st Prize \$5 Voucher Akehurst Bakery
36.	4 Anzac Biscuits- 1st Prize \$5.00	43.	4 decorated Cup Cakes, any variety- 1st Prize \$5 Voucher Akehurst Bakery
First prize ribbon & \$5 Cash Prize for CHAMPIONSHIP ENTRY in Classes 30 to 36 inclusive.		Ribbon & \$5 Cash Prize for Championship entry in Classes 37 to 43.	
Ribbon & \$5 for most successful exhibitor in Classes 30 to 36 inclusive.		Ribbon & \$5 for most successful exhibitor in Classes 37 to 43	

Jams, jellies, sauces etc. (No wax, vacuum or tape seals to be used)

Exhibitors please note:

- Jars/bottles to be filled to 1cm from top of container
- Fancy lid covers or wax on top of jars are not permitted
- Please ensure lids are not on too tight. They won't be judged if we can't get the lid off

44.	Lemon Butter- 1st Prize \$5.00	54.	Sauce, any variety
45.	Marmalade- 1st Prize \$5 Voucher Akehurst Bakery	55.	Tomato Relish- 1st Prize \$5 Voucher, Akehurst Bakery
46.	Collection of Jams, 3 Varieties-1st Prize \$5.00	56.	Relish, any other variety
47.	Fig Jam	57.	Chutney, Any variety - 1st Prize \$5 Voucher, Akehurst Bakery
48.	Plum Jam	58.	Pickles, any variety
49.	Blackberry Jam	59.	Pickled Vegetables
50.	Apricot Jam- 1st Prize \$5 Voucher Akehurst Bakery.	60.	Bottle preserved fruit, any variety- 1st Prize \$20, 2nd Prize \$5
51.	Strawberry Jam		
52.	Jam, any other variety- 1st Prize \$5 Voucher, Akehurst Bakery		
53.	Jelly, any variety		

RIBBON FOR CHAMPION ENTRY IN CLASSES 44 - 60 INCLUSIVE
RIBBON & \$10 CASH PRIZE FOR MOST SUCCESSFUL EXHIBITOR IN CLASSES 44 - 60 INCLUSIVE

THANK YOU SPONSORS

Akehurst Bakery, Beekeepers Inn, M. Matthews, Maxine Meek, Tamara Miller & B. Smith

SECTION: NEEDLEWORK

Chief steward: Lyris May - Phone 6368 2950

STEWARDS: Mrs. Sue Lane & Mrs. Lyn May

No entry fee or prize money, except for sponsored sections.

ALL ENTRIES TO BE IN THE HANDS OF STEWARDS BY 10.00am FRIDAY 5th March 2021.

Rules:

- All entries with completed entry form to be placed in the hands of Stewards by the exhibitor or representative & entries must be collected at the conclusion of the Show.
- Show officials WILL NOT be responsible for exhibiting or collecting entries.
- All classes may be split to accommodate entries on the day.
- The Judge shall use her discretion & disqualify any exhibits which she considers to be under Show Standards. Judge's decision to be final.
- Work must be clean & not previously entered at Blayney Show.

Embroidery	Hand knitting
1. Cross stitch on linen (Under 30cm)	7. Knitted Adult Garment
2. Cross stitch on linen (Over 30cm)	8. Knitted patterned garment (Fair isle, Aran etc.) This class will be split to suit entries
3. Cross stitch on Aida cloth (Under 30cms)	9. Knitted Child Garment
4. Cross stitch on Aida cloth (Over 30cms)	10. Knitted Baby Garment
5. Article using tatting, bobbin lace, wool or ribbon embroidery, candle wicking, smocking etc. (This Class will be split to suit entries.)	11. Knitted Baby set (3 pieces)
6. Hand embroidered article not mentioned	12. Knitted Baby Shawl
	13. Knitted Knee Rug
	14. Knitted Rug
	15. Knitted article, not mentioned

Crochet	Machine knitting
16. Crochet table centre, duchess set, etc.	25. Adult Garment
17. Crochet Adult Garment	26. Child Garment
18. Crochet Child Garment	27. Baby Garment
19. Crochet Baby Garment	28. Baby Shawl
20. Crochet Baby set (3 pieces)	
21. Crochet Baby Shawl	
22. Crochet Knee Rug	
23. Crochet Rug	
24. Crochet article not mentioned	
	Machine sewing
	29. Best Adult made garment
	30. Best made Child garment

Patchwork quilting	Any article not mentioned
31. Best machine appliqued quilt	41. Prettiest coat hanger
32. Best machine pieced quilt	42. Best made Teddy Bear
33. Best machine quilted quilt, on a domestic machine	43. Best made stuffed toy
34. Best machine quilted quilt, on a long arm machine	44. Best made knitted toy
35. Best handmade quilt	45. Best made stuffed doll
36. Best hand appliqued quilt	46. Best made knitted doll
37. Best wall hanging using mixed methods	47. Dressed doll, knitted clothes by exhibitor
38. Best quilted article (Quilting Only)	48. Dressed doll, crochet clothes by exhibitor
39. Art Quilt - Must be original design	49. Dressed doll, sewn clothes by exhibitor
40. Best article of quilting not mentioned	50. Novelty handmade article