

Community Bank Cobden & Camperdown



2025 Camperdown **Show Schedule**

Saturday October 11th

Horse Show Sunday October 12th































#CommunityBankCobdenandDistricts

Community Bank Community Bank Cobden & Districts and Camperdown

CAMPERDOWN PASTORAL & AGRICULTURAL SOCIETY

Postal Address: PO Box 161, Camperdown Vic 3260

Showgrounds Address: 2 Mt Leura Road

Email: camperdownpa@gmail.com

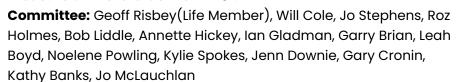
Facebook: Camperdown Showgrounds

Website: camperdownshowgrounds.com.au **Show Secretary:** Jasmine Edwards 0438 176 511

President: Andy Riordan 0419 356 257

Vice President: Jasmine Edwards 0438 176 511

Secretary: Cheryl McMahon 0419 464 567 Treasurer: Amelia O'Connor 0418 326 219



SECTION STEWARDS:

Horses: Jasmine Edwards
Sheep: Geoff Risbey/Will Cole
Poultry: Clayton Horspole
Beef Cattle: Jo McLauchlan
Dairy Cattle: Jo Stephens

Motorcycle Show & Shine: Kylie Spokes

Homecrafts: Noelene Powling, Annette Hickey

HONORARY LIFE MEMBERS:

Heath, PF

Anderson, L G Hindhaugh, W J Rantall, H Boyd, J A Kerr, R H Risbey, G Sadler, F Brisbane, WR Law Smith, P G Davis, Mrs B Lewer, Mrs S A Taylor, Alan Doherty, Mrs M McAlpine, R Teal, Mrs W Draffen, Mrs B McClelland, R B Thomas, N B McDonald, I D Fisher, F Thompson, R C Gardiner, P M McGarvie, Keith Thornton, J T Goonan, J E Oppenhein, C C Towner, J R Greig, J F Oppenhein, Mrs L I Vagg, Geo Grimwade, HT Pain, H E G Wade, C Gunner, AG Podger, E H Wade, Mrs Hall, W Podger, W Wallace, Mr N Rahles-Rahbula, A N Wilson, J C Harrison, CT Heard, ET Rahles-Rahbula, C R Wright, N

Rand, G

SATURDAY GATE ENTRY FEES:

Pre-paid Family Membership \$25.00

(see Membership Form on back of Entry Form)

At the Gate Prices:

Family Ticket \$30.00

• 2 Adults & 2 Children 17 & under of the same family

Adults (18+ years) \$15.00 Pensioners (not health care card) \$5 Students 5-17yo \$5.00 4yo & under FREE

SUNDAY GATE ENTRY FEES:

\$20 per exhibitor. Members Free

DONATIONS:

The Committee of the Camperdown Pastoral & Agricultural Society is most grateful to the generous supporters who have provided sponsorship and trophies. Their assistance is greatly appreciated.

TRADE STANDS:

Trade spaces are available to organisations, local businesses, community groups and hobby / interest groups. Application forms for trade space are available on our website: camperdownshowgrounds.com.au



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KRONE PRE-SEASON SALE ON NOW CONTACT YOUR NEAREST AGRIMAC BRANCH TO LOCK AWAY A GREAT DEAL ON A NEW KRONE MACHINE



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HOMECRAFTS SECTION

Stewards: Annette Hickey (0439287058) & Noelene Powling

- 1. Make Bake Grow
- 2. Art Show
- 3. Official Victorian Agricultural Show (VAS) Competitions

EXHIBITORS PLEASE NOTE

- All ages and abilities welcome.
- Please bring your exhibits to the Arts Shed on
 - Thursday 9th October between 3pm and 6pm
 - Friday 10th October between 9am and 12 noon.
- No postal entries please.
- All entries can be collected after 3pm on Show day.
- The Camperdown P&A Society will not under any circumstances be held responsible for the loss or damage to any exhibit at the Society's exhibitions.

1. MAKE BAKE GROW CREATE EXPO

Share your interests and passions, and inspire others to create. No entry fee, judging or prizes.

MAKE AND BAKE

Celebrate and share your cooking!

- Make and/or bake your favourite food.
- Tell us why it is your favourite.
- Bring a favourite recipe to share.

Suggestions:

Jam, Relish, Sauce, Cordial, Cake, Biscuits, Soup, Bread, or anything else that you love to cook....

HOMECRAFTS

GROW

Celebrating green thumbs and food growing. Share with us;

- What is growing in your garden at the moment.
- Your suggestions for plants that attract bees/birds to your garden.
- Your tips for growing food (including eggs).

Suggestions:

Bunch of flowers/foliage, Herbs, Fragrant Plants, Vegetables, Fruit, Pot Plants, Succulents, Eggs, or anything else that you love growing! Also your tips for growing particular plants.

(Bring a vase for plants that need to be in water please.)

CREATE

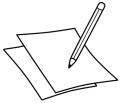
Share the things that you love to create!

- Showing what you have made inspires other to be creative.
- Share with us your creations.
- Write a short paragraph about your exhibit/craft (optional).

Suggestions:

Knitting, Crochet, Sewing, Stitching, Papercraft, Painting/Drawing, Photography, Mosaics, Metalwork, Rope Making, Woodwork, Basketry, Upcycling, Collecting, or any other creative pursuit.





HOMECRAFTS

2. ART SHOW: PADDOCK TO PAVILION

This section showcases the work of our region's artists.

Theme: PADDOCK TO PAVILION

Categories:

- Adult
- Secondary school
- Primary school
- Community group

No entry fee.



Entry size:

- 2D artworks, A3 or smaller, framed ready to hang, or backed with card to enable hanging
- 3D artworks, 30x30x30cm or smaller.
- Name and grade level on front of each entry.

Entry limit of one 2D and one 3D per person.

Entries to be original work, not previously displayed in public.

POETRY/CREATIVE WRITING COMPETITION

Calling all aspiring poets and writers!

Using any form of poetry, for example Acrostic, Rap, Haiku, Lyric or a short writing piece.

Prompt: 'Out my window'

Name and grade level on front of each entry.

ART SHOW: SUSTAINABLE CREATURES COMPETITION

Design and build a creature/animal using recyclable materials



DECORATED BISCUITS

Using pre made or home made biscuits, spread with icing and decorate with edible decorations. (3 on a paper plate, name and age and bagged)

3. VAS COMPETITIONS

There will be judging and prizes for the Victorian Agricultural Shows (VAS) competitions, but no entry fees.

VAS entries will be judged at 12noon on Friday 11th October. Entry to the Arts Shed is not permitted while judging is in process.

VAS RULES & REGULATIONS – for all Cooking, Craft & Photography Competitions

- Each exhibit entered must be the bona fide work of the exhibitor.
- **Professionals are not eligible**, which is defined as someone who works professionally or derives the greater percentage of their income in that Craft, Art Form or Technique.
- All work to have been completed in the last twelve (12) months prior to the entry at a local show/field day(except cooking classes).
- All VAS competitions follow the three levels of competition: Show, Group & State Level.
- An exhibit having won at a Local Show will compete at the following Group Final. The winning exhibit at the Group Final will then compete in the State Final at the same year Royal Melbourne Show.
- An exhibitor having won at Show Level is not eligible to enter the same section at any other Show until the Group Final Judging.
- An exhibitor is only eligible to represent one Group in the State
- If for any reason a winner is unable to compete at a Group or State Final level, then the second place getter is eligible to compete.
- An exhibit having won a State Final is no longer eligible to compete in the competition.
- If an exhibitor is found to have won more than one Group Final the exhibitor must forfeit/refund all prizes and will be disqualified from exhibiting for 12 months.
- Late entries not accepted.

For all VAS Cooking Competitions - plus rules and regulations on the previous page.

- All entrants must follow the recipe and specifications provided in the recipe section.
- An exhibitor having won at their Local Show will bake another cake for the Group Final; and then the winner of the Group Final will bake another cake for the State Final.

For all VAS Sewing Competitions - plus rules and regulations on the previous page.

 An exhibit having won at a Show Level will compete at the Group Final. The winning exhibit will then compete in the State Final at the Royal Melbourne Show.

All sewing competitions proudly sponsored by Spotlight.





VAS STATE COOKING COMPETITIONS

Rich Fruit Cake & Junior Boiled Fruit Cake Competition

Preferred Ingredients to be 100% Australian Grown Produce.

Senior Carrot Cake and Junior Carrot Muffins Competition

Proudly Sponsored by Rocky Lamattina & Sons.

V1 VAS Rich Fruit Cake Competition

RULES AND REGULATIONS:

 All rules and regulations on this page to be taken in conjunction with the general VAS Rules & Regulations listed at start of Homecrafts Section.

The following recipe is compulsory for all entrants:

250g sultanas	¼ teaspoon grated nutmeg
250g chopped raisins	½ teaspoon ground ginger
250g currants	½ teaspoon ground cloves

125g chopped mixed peel 250g butter

90g chopped red glace cherries 250g soft brown sugar

90g chopped blanched almonds 4 large eggs

1/3 cup sherry or brandy
 250g plain flour
 60g self raising flour
 teaspoon almond essence
 teaspoon lemon essence
 or finely grated lemon rind

or finely grated i

METHOD:

- 1. Cut the fruit and almonds into 3-4 pieces. Mix together all the fruits and nuts and sprinkle with the sherry or brandy. Cover and leave for at least one hour, but preferably overnight.
- 2. Sift together the flours and spices. Cream together the butter and sugar with the essences. Add the eggs one at a time, beating well after each addition, and then alternatively add the fruit and flour mixtures. Mix thoroughly. The mixture should be stiff enough to support a wooden spoon.
- 3. Place mixture into a prepared 20cm square, straight sided, square cornered tin and bake in a slow oven for approximately 3 ½ 4 hours. Allow the cake to cool in the tin.

VAS STATE COOKING COMPETITIONS

V2 VAS Carrot Cake Competition

Open to carrot cake enthusiasts everywhere.

RULES AND REGULATIONS:

 All rules and regulations on this page to be taken in conjunction with the general VAS Rules & Regulations listed at start of Homecrafts Section.

The following recipe is compulsory for all entrants:

375g plain flour

2 teaspoon baking powder

1½ teaspoon bicarbonate of soda

2 teaspoon ground cinnamon

½ teaspoon ground nutmeg

½ teaspoon allspice

A pinch of salt

345g castor sugar

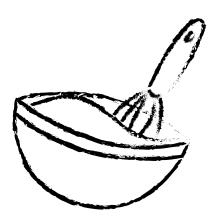
350ml vegetable oil

4 eggs

3 medium carrots, grated (350g)

220g tin crushed pineapple, drained

180g pecan nuts coarsely crushed



METHOD:

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

V3- VAS Knitting Competition

- A Hand Knitted Item, not more than 150cms on any one side.
- Knitted in one piece incorporating at least 5 different patterns.
- Each exhibit must be made from pure wool/wool blend of any ply.
- Exhibitor to attach label from wool used or receipt from woollen mill.
- All rules and regulations on this page to be taken in conjunction with the general VAS Rules & Regulations listed at start of Homecrafts Section.

V4- VAS Crochet Competition - A 3D ITEM

- A 3D Item, no larger than 50cm on any one side, made from pure wool/wool blend of any ply.
- Exhibitor to attach label from wool used or receipt from woollen mill.
- All rules and regulations on this page to be taken in conjunction with the general VAS Rules & Regulations listed at start of Homecrafts Section.

V5- VAS Sewing Competition – TOTE BAG

- Tote Bag up to 30cm width x 40cm height maximum, gusset depth up to 20cm, using approximately 50% recycled components.
- Embellishments allowed.
- Sewn by machine.
- May be hand finished.
- Knitted/Crocheted Items not acceptable.
- All rules and regulations on this page to be taken in conjunction with the general VAS Rules & Regulations listed at start of Homecrafts Section.



V6- VAS Embroidery Competition

- The exhibit to be an article of hand embroidery any type, excluding cross stitch.
- All rules and regulations on this page to be taken in conjunction with the general VAS Rules & Regulations listed at start of Homecrafts Section.

V7- VAS Cross Stitch Competition

- The exhibit to be an article of cross stitch any type up to 60cms on all sides including frame. Minimal embellishments allowed.
- All rules and regulations on this page to be taken in conjunction with the general VAS Rules & Regulations listed at start of Homecrafts Section.

V8- VAS Patchwork Competition

- The exhibit is to be no larger than 90cm x 125cm.
- Machine/ hand pieced and quilted by exhibitor only.
- Minimal embellishments. Small amount only not to overpower patchwork.
- All rules and regulations on this page to be taken in conjunction with the general VAS Rules & Regulations listed at start of Homecrafts Section.

V9- VAS Photography Competition ~ Theme "ARCHITECTURE" (Bridge, building or structure in Australia)

- Unframed, print no larger than 20 x 30cms.
- Must be mounted on thick card (mount no larger than 3cms).
- All rules and regulations on this page to be taken in conjunction with the general VAS Rules & Regulations listed at start of Homecrafts Section.





VAS Junior section is open only to exhibitors 17 years and under.

All exhibits are to be baked prior to day of judging.

V10 - VAS Junior Boiled Fruit Cake

- A competition for junior cake bakers aged under 18 on the day of their local Show.
- This section is open only to exhibitors 17 years and under.

The following recipe is compulsory for all entrants.

375g mixed fruit

34 cup brown sugar

1 teaspoon mixed spice

32 cup water

125g butter

32 teaspoon bicarbonate soda

33 cup sherry

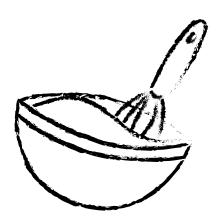
2 eggs, lightly beaten

2 tablespoons marmalade

1 cup self raising flour

1 cup plain flour

34 teaspoon salt



METHOD:

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

V11 - VAS Junior Carrot and Sultana Muffins

- A competition for junior cake bakers under 18 on the day of their local show day.
- Show Entries: Four (4) muffins per paper plate.

The following recipe is compulsory for all entrants.

2½ cups self raising flour
1 cup canola oil
1 teaspoon ground cinnamon
2 eggs, lightly beaten
¾ cup orange juice
1 cup brown sugar (firmly packed)
1 cup reduced fat milk

1/3 cup sultanas, each one chopped in half

1 cup coarsely grated carrot

1 tablespoon orange marmalade

METHOD:

- 1. Pre heat oven to 190 DEGREES CELCIUS (moderately hot).
- 2. Line a 12 hole muffin pan with Round Paper Muffin Cases classic white muffin case size can vary between (30mm 40mm Height x 70mm 80mm Wide x 45mm 55mm Base).
- 3. Sift dry ingredients into a large bowl; stir in sultanas and carrots. Then add the combined marmalade, oil, eggs, juice and milk. Mix until just combined.
- 4. Spoon mixture evenly into muffin paper cases in muffin pan.
- 5. Cook for 20 minutes. To test if muffins are cooked insert cake skewer; if it comes out clean the muffins are ready.
- 6. Stand muffins in pan for 5 minutes before removing to cool.

V12 – Junior Photography Competition ~ theme "ARCHITECTURE" (Bridge, building or structure in Australia)

- Exhibitors to be under 18 on the day of their local Show.
- Unframed, print no larger than 20 x 30cms.
- Must be mounted on thick card (mount no larger than 3cms).
- All rules and regulations on this page to be taken in conjunction with the general VAS Rules and Regulations listed at start of Homecrafts Section.



Do you have something you would like to see at the show? Do you have some feedback that would help make our show the best it can be?

We would love to hear it!

You can contact us via email, our facebook page or you can write it below & drop it to the office on show day!

THANK YOU TO OUR SPONSORS!

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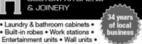








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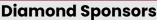
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