ENTRY CONDITIONS MICHELLE ROFFE FUNERAL SERVICES **PAVILION**

- Head Steward: Daryl Sidman Ph 4655 2233 Mobile 0418 242 232
- Entry Forms: Must be received at the Show Office by Tuesday 25th March 2025 for all sections except Cut Flowers, whose entry forms must be received by Monday 31st March 2025. Entry Forms available on website or from Show Office. Each Exhibitor can enter 2 entries per class only.
- Entry Fees: \$1.00 per entry for members & \$2.00 per entry for non-members. Payment must accompany the entry form - entries will not be accepted without payment. Entry fees apply to first 10 entries in each pavilion section per Exhibitor (excluding Home Brew) e.g. Art is 1 pavilion section. Craft is a separate pavilion section.
 - There are no entry fees for Youth and Juvenile sections.

Division 2

- Youth is between 16-21 years inclusive (as at judging day)
- Juvenile is under 16 years of age (as at judging day). If any late entries are accepted, a late entry fee of \$5 per entry will apply. No late entries accepted after 4:00 pm Friday 28th March 2025.
- Exhibit Delivery: To be made to the Pavilion Stewards at the times stipulated for Each entry receipt with your Exhibits. The Exhibitors name as well as the section and class number must be securely attached to each Exhibit, for example, on the back of artwork, on the bottom of jars and cake plates, on a tag pinned to needlework, etc. Exhibits are to compete in 1 class only unless otherwise specified. All Exhibitors must sign a waiver form on their entry form.

All work must be made within the last 12 months by the Exhibitor & not previously been shown at Camden Show. Novice is defined as one who has never won a prize in that sub-section of an Agricultural Show. Extra classes in certain sections have been designated as follows: Division 1 Visually/Physically Impaired Persons

Persons Seventy Years and Over Division 3 • Judging: In all sections (except Flowers and Pot Plants) will take place on

Intellectually Impaired Persons

- Thursday 3rd April 2025 when the Pavilion will be closed for judging. Exhibits in Flowers and Pot Plants will be judged from 8:00 am Friday 4th April 2025. Exhibits tabled after the above times will not be accepted. Exhibitors shall accept the decision of the Judge. Judges are appointed by the Pavilion Subcommittee of the Society. Only authorised persons shall be allowed in the vicinity of the judges whilst judging. The Judge will only award prizes to Exhibits which are considered to possess sufficient merit. Stewards reserve the right to
 - overall are awarded as follows: 3 points for a Best Exhibit, 3 points for a Champion, 3 points for 1st, 2 points for 2nd, 1 point for 3rd. In the event of a tie, the winner is the one with the most 1st

reject any Exhibit as "not per schedule". The Most Successful Exhibitor must be chosen from prize winners. Points to determine the Most Successful Exhibitor

- prizes.
- Collection of Exhibits: Will take place between 9:00 am and 10:00 am on Sunday of the Show weekend. The entry receipt must be produced when collecting Exhibits. Prize money will be paid at this time, or until Wednesday following the Show during normal office hours. No responsibility will be accepted by the Society for any Exhibits not collected within 4 weeks of the conclusion of the Show. Prize money not claimed within 4 weeks of the conclusion of the Show will be forfeited. • Sale of Goods: Only Exhibits in the Art Section and Craft Section may be put
- up for sale, with the sale price included on the entry form. A 20% commission on each sale will be payable to the Camden Show Society. • Prize Legend: T = Trophy, S = Sash, R = Ribbon, V = Voucher P = Prize Entry Classes PAVILION Section Page 1 of 36

AREA/SECTION	SECTION PAGES	ENTRY FORM CLOSING DATE 4.30PM	EXHIBIT DELIVERY DATES & TIMES	JUDGING DATE	JUDGING	EXHIBIT &/OR PRIZE MONEY COLLECTION
Art	3-4		Wed 2nd April 9.00am - 5.00pm			
Cookery	4-7	Tuesday 25th March	Wed 2nd April 2.00pm - 5.00pm Thur 3rd April before 8.30am	Thursday 3rd April	9.00am	
Craft	6-8		Wed 2nd April 9.00am - 5.00pm			
Flowers & Pot Plants	91.01	Monday	Thur 3rd April 2.00pm - 6.00pm	Friday	2000	:
Flowers (cut flowers only)	91-01	31st March	Fri 4th April 6.00am - 7.30am	4th April	o.uuaiii	9am - 10am Sundav
Home Brewing	16					6th April 2025
Honey & Bees	11-91		Tue 1st April 1.00pm - 6.00pm Wed 2nd April 9.00am - 4.00pm			
Jams & Preserves	17-19					Please make sure
Juvenile - Cookery (under 16)	20-21		Thur 3rd April before 8.30am			you bring your
Juvenile - Pavilion (under 16)	19-23	Tuesday	Tue 1st April 1.00pm - 6.00pm	Thursday		for delivery & COLLECTION
Needlework	24-30	25th March	Wed 2nd April 9.00am - 4.00pm	3rd April	9.00am	of Exhibit/s
Photography	18		Tue 1st April 9.00am - 6.00pm			
Sugar Art	32-33		Wed 2nd April 3.00pm - 5.00pm			Collect
Youth (16-21)	33-35		Tue 1st April 1.00pm - 6.00pm Wed 2nd April 9.00am - 6.00pm			Exhibit/s & any Prize Money between
Youth Photography (16-21)	98-38		Tue 1st April 9.00am - 6.00pm			9am - 10am from the REAR of the
PAVILION LATE FEE \$5 PER EN		SE OF ENTRIES - NO LAT	RY AFTER CLOSE OF ENTRIES - NO LATE ENTRIES ACCEPTED AFTER 4.00PM FRIDAY 28TH MARCH 2025	FRIDAY 28TH MA	ARCH 2025	Camden Show Hall
Farm & Dairy Produce	Conpose	Tuesday	Wed 2nd April 5.00pm - 8.00pm	Thursday	mc// 0	
Fruit & Vegetables	90001	1st April	Thur 3rd April 7.30am - 8.30am	3rd April	9.00all	
Poultry	Poultry	Wednesday 26th March Closes earlier if pens are full	Wed 2nd April 6.00pm - 8.00pm Thur 3rd April 7.30am - 8.30am	Thursday 3rd April	9.00am	

COOKERY

SPONSORED BY CARRINGTON

- ENTRY CONDITIONS PAVILION SECTION PAGES 1 AND 2 MUST BE REFERRED TO AND ADHERED TO PRIOR TO ENTRY
- Note: Exhibit entry, delivery, judging and collection times Refer to ENTRY CONDITIONS PAVILION SECTION PAGE 2
- All cookery biscuits etc to be on paper plates in plastic bags unless otherwise stated. No cling type wrap to be used
- All cookery cakes to be on a board base. Exhibitors to supply own board 20cm round or square covered in alfoil.
- · The following classes open to amateurs only
- No ring tins allowed. For sponges & sandwiches use a round tin only
- · Exhibits to be cut by a Judge
- Stewards: Pat Mulley 0427 853 809 Eva Campbell & Ian Campbell
- Prize Legend: T = Trophy, S = Sash, R = Ribbon, V = Voucher, P = Prize

BISCUITS	1st	2nd
101. Plate of Assorted Biscuits - 3 varieties 2 of each	\$5	\$2
102. Plate of 6 Anzac Biscuits	\$5	\$2
103. Plate of Slices - 3 varieties - 2 of each A slice must have 3 distinct layers	\$30	\$2
First - Prize money donated by Wendy Hughes		
A slice must have 3 distinct layers		
104. Shortbread - Round	\$5	\$2
105. Plate of 6 Biscuits - made with honey	\$5	\$2
106. Plate of 6 Savoury Biscuits	\$5	\$2
107. Plate of 6 Chocolate Brownies	\$5	\$2
CAKE - ICED	1st	2nd
111. Marble Cake	\$5	\$2
112. Chocolate Cake	\$5	\$2
113. Orange Cake	\$5 P	\$2
First - Special Prize donated by Robert & Eva Campbell of Looking Class Fashion		
114. Orange & Poppy Seed Cake	\$5	\$2
115. Coconut Cake	\$5	\$2

COCONUT CAKE RECIPE

125g butter 2 eggs

128. Rich Fruit Cake - 250g mixture - no decorations

1/2 teaspoon coconut essence 1 1/2 cups self raising flour 1 cup castor sugar 1/2 cup desiccated coconut

1/4 cup milk mixed with 200ml Sour Cream

Grease 20cm round cake tin, (base could be lined with baking paper - optional)

Cream butter, essence and sugar in mixmaster until light and fluffy. Beat in eggs one at a time. Stir in the coconut and sifted flour with milk and sour cream. Stir until ingredients are smooth. Bake in moderate oven 180 deg c or 160 deg c fan forced. ICING

1 1/2 cups of icing sugar, add 1/3 cup coconut and some pink food colouring, mixed with a teaspoon of butter and boiling water. Ice top only.

116. Banana Cake	\$5	\$2
CAKES - UNICED	1st	2nd
121. Plain Cake 20cm round or square tin	\$5	\$2
122. Cake Gluten Free 20cm round or square tin	\$5	\$2
123. Honey Cake	\$5	\$2
124. Plum Pudding	\$10	\$5
125. Sultana Cake 20cm	\$10	\$5
126. Light Fruit cake 20cm	\$10	\$5
127. Boiled Fruit Cake	\$50	\$5
\$50 Prize money donated by Chrissie and Greg Frawley In Memory of Mary Frawley, long term E	xhibitor	

\$10

\$5

CAKES - UNICED Continued from previous page 129. Ag Shows NSW Rich Fruit Cake Competition. Must be an uncut cake \$25 \$5

Sponsored by Ag Shows NSW and Andrew Horne.

Visit agshowsnsw.org.au/competitions for up to date information

Group 5 Final 1st \$120, 2nd \$50, 3rd \$30 and State winner at Sydney Royal \$100

Group Final is judged at the November Group meeting Saturday 1st November 2025 at Camden.

Recipe and Rich Fruit Cake Handbook visit www.camdenshow.com

Cakes must be uncut and made in a 20cm square baking tin.

The following recipe is compulsory for all entrants.

INGREDIENTS:

250g sultanas 250 g chopped raisins 250 g chopped mixed peel 90 g chopped red glace cherries 90 g chopped blanched almonds

1/3 cup sherry or brandy 250 g plain flour

60 g self-raising flour 1/4 teaspoon grated nutmeg 1/2 teaspoon ground ginger 1/2 teaspoon ground cloves 250g butter 250 g soft brown sugar

½ teaspoon lemon essence OR finely grated lemon rind

½ teaspoon almond essence ½ teaspoon vanilla essence

4 large eggs.

RECOMMENDED METHOD:

Mix together all the fruits and nuts and sprinkle with the sherry or brandy.

Cover and leave for at least 1 hour, but preferably overnight. 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, then alternately add the fruit and flour mixtures

Mix thoroughly. The mixture should be stiff enough to support a wooden spoon.

Place the mixture into a prepared s square 20cm x 20cm (8" x 8") tin and bake in a slow oven for approximately $3 \frac{1}{2}$ - 4 hours. Allow the cake to cool in the tin.

Note: To ensure uniformity and depending upon the size it is suggested the raisins be snipped into 2 or 3 pieces, cherries into 4-6 pieces and almonds crosswise into 3-4 pieces.

COOKERY	1st	2nd
131. Plate of 6 Plain Scones - 5cm Round	\$5	\$2
132. Plate of 6 Plain Scones - 5cm Round - Div 2 - Intellectually Impaired Persons	\$5	\$2
133. Plate of 6 Pumpkin Scones	\$5	\$2
134. 6 Unfilled Cream Puffs	\$5	\$2
135. Plate of Pikelets - minimum 6 no larger than 7cm	\$5	\$2
136. Date & Nut Loaf	\$50	\$2
\$50 Prize money donated by Chrissie and Greg Frawley In Memory of Mary Frawley, Ior	ng term Exhibitor	
137. Plate of 6 Rockcakes	\$5	\$2
138. Lamingtons 6 only (max size 50mm x 50mm cube)	\$5	\$2
139. 6 Sweet Muffins - No paper containers - any variety	\$30	\$2
Prize Money for 1st place donated by Kay Trigg		
140. Carrot Cake - Uniced	\$5	\$2
141. Health Loaf - baked in a loaf tin	\$5	\$2
LIEALTILL CAE DECIDE		

HEALTH LOAF RECIPE

1 cup of all bran cereal 1 cup chopped walnuts

1 cup dried apricots halved and chopped 1 cup Sultanas 3/4 cup raw sugar 1 1/2 cups milk

1 1/2 cups wholemeal self raising flour 1 egg

Combine nuts, chopped apricots, sultanas, sugar and all bran with milk and allow to stand for 2 hours.

Pre heat oven to 180 deg c. Grease an 11 x 21 loaf tin. Fold flour into fruit mixture mix well, pour into prepared tin. Bake fo 1 hour or until cooked when tested.

142. Small Patty Cakes - 6 only - Iced no decoration. No paper cases	\$5	\$2
143. Small Cup Cakes - 6 only - decorative icing	\$5	\$2
144. Small Cup Cakes - 6 only - decorative icing - Div 2 - Intellectually Impaired Persons	\$5	\$2
145. Friands - 6 only any variety	\$5	\$2
146. Damper	\$5	\$2
147. Bread - Homemade - any variety - yeast based (including use of breadmaker)	\$5	\$2

(including use of breadmaker)

COOKERY	1st	2nd
Continued from previous page		
148. Banana Bread/Loaf - no yeast	\$5	\$2
MISCELLANEOUS - COOKERY	1st	2nd
151. Apple Pie presented in/on a clear glass pie plate.	\$5	\$2
'Hot' pie not required		
152. Container of home made sweets - can be mixed or all one variety	\$5	\$2
153. Box of After Dinner Chocolates or Mints	\$5	\$2
154. Container of Coconut Ice	\$5	\$2
155. Container of Rum Balls	\$5	\$2
BEST PRESENTATION Chocolates or Sweets Classes 151-155	\$5 P	
Special Prize donated by Robert & Eva Campbell of Looking Class Fashion		
157. Beef Jerky - any variety - labelled	\$5	\$2
158. Small Picnic Basket for 2 people	\$20	\$10
First - Prize money donated by Wendy Satara		
BEST EXHIBIT Cookery Section	\$20 S	
MOST SUCCESSFUL EXHIBITOR	\$50 S	
Ruby Mulley Memorial Prize - Prize money donated by her family.		
SPONGES NOT ICED - JAM FILLINGS	1st	2nd
171. Sponge Sandwich	\$5 TP	\$2
First - Perpetual Trophy in Memory of Pat Moore Special Prize - Pat Moore Memorial Prize don Moore Family	ated by the	
172. Chocolate Sponge Sandwich	\$5	\$2
173. Sponge Sandwich - Exhibitors who have not won a first prize in Sponge Section at Camden Show	\$5	\$2
174. Jam Roll Sponge	\$5	\$2

Camden Show

... 'Still a Country Show'

Friday 4th & Saturday 5th April 2025

The Camden Show Society Inc. Phone: 02 4655 8338 Email: entries@camdenshow.com PO Box 43, Camden NSW 2570

Webpage: www.camdenshow.com

INVOICE NO.	
CASH PAYMENT	



PAVILION ENTRY FORM

PLEASE NOTE: • ENTRIES NOT ACCEPTED WITHOUT PAYMENT • 1 EXHIBITOR PER ENTRY FORM • 1 ENTRY PER LINE • MAX 2 ENTRIES PER CLASS

NO POULTRY ENTRIES ON THIS FORM - use Poultry Entry Form

\$5 Late Fee after close of Entry Dates. No Late Entries accepted after 4:30 pm Friday 28th March 2025 * Check Schedule for Entry Closing Dates for EACH Section *

→
CAMDEN SHOW
1886

Title: Firs	st Name:	Surname:			_ Member:	YES / NO
Postal Address:		Suburb:		State:	Postcod	e:
Phone Number:		Mobile Number:	Email Address:			
I, th	he above undersigned, do hereby de	eclare the below Exhibits are bona-fide property of the above mentioned Exhibitor,	and all entries are subject to the Rules, Regulations and Conditions	of The Camden Show S	Society.	
		Signature:	Date:			
SECTION DESCRIPTION	CLASS NO.	CLASS DESCRIPTION	EXHIBIT NAME / DESCRIPTIO	NA .	SALE PRICE*	ENTRY FEE
Pavilion - Art	8 <i>5</i> 1	Painting in Oils or Acrylics	Sunset Strip	JN .	\$300.00	\$2.00
1	831	raincing in ons or Acrylles	Sunset Strip		4300.00	12.00
2						
3						
4						
5						
6						
7						
8						
9						
10						
11						
12						
13						
14						
15						
16						
18						
19						
20						
				TOTAL		