

CLASS L - HOME AND GARDEN PRODUCE

Head Steward: Gemma Purcell (Ph: 0413 155 191)

Steward: Sophie Brill

\$50 prizemoney sponsored by **FOODWORKS, COOLAMON**

PRIZEMONEY - First: \$2.00, Second: \$1.00 unless otherwise stated

Entry Fee: 50 cents

All entries close 4pm Friday 21st August 2026

Exhibits to be ready for judging by 8.45am on Saturday 22nd August 2026

All exhibits must be grown by exhibitor

GARDEN PRODUCE

- 1301. COLLECTION GARDEN PRODUCE, not less than six varieties (Home Garden).
- 1302. COLLECTION GARDEN PRODUCE, not less than six varieties (Community Garden).
- 1303. COLLECTION GARDEN PRODUCE, not less than three varieties (School Garden).
- 1304. SCHOOL GARDEN POSTER DISPLAY (Primary School).
- 1305. SCHOOL GARDEN POSTER DISPLAY (High School).

Trophies for Best School Garden Posters Sponsored by GRONG GRONG EARTH PARK

- 1306. COLLECTION CITRUS FRUITS, not less than four varieties.
- 1307. THREE LEMONS.
- 1308. THREE ORANGES; Naval.
- 1309. THREE ORANGES; other than Naval.
- 1310. THREE MANDARINES.
- 1311. THREE GRAPEFRUIT.
- 1312. ONE CABBAGE.
- 1313. THREE CARROTS.
- 1314. THREE BEETROOT.
- 1315. TWO LETTUCE.
- 1316. THREE GREEN SPRING ONIONS.
- 1317. POSY KITCHEN HERBS, no less than three varieties.
- 1318. SIX STALKS RHUBARB.
- 1319. ONE PUMPKIN.
- 1320. ONE BUTTERNUT.
- 1321. ONE JAP PUMPKIN.
- 1322. ONE CAULIFLOWER.
- 1323. BUNCH OF SILVERBEET.
- 1324. ONE BROCCOLI.

Trophy for Most Successful Exhibitor donated by WR ACCOUNTING

POULTRY PRODUCE

Eggs to be presented in egg cartons.

- 1325. DUCK EGGS; half dozen
- 1326. HEN EGGS; White; half dozen, not Bantam eggs.
- 1327. HEN EGGS; Brown, half dozen, not Bantam eggs.
- 1328. HEN EGGS; Bantam, half dozen.
- 1329. ANY OTHER EGGS, VARIETY NOT MENTIONED.

Trophy for Best Exhibit of Eggs donated by ANDREW & JEN HATTY

SMALLGOODS AND CHARCUTERIE

Sponsored by GRUNT PORK

PRIZEMONEY - First: \$30, Second: \$20

1330. FERMENTED SALAMI TYPE PRODUCTS, including Biersticks

- Salami products, cured, smoked or not smoked (process), natural or fibrous casing.
- Exhibitors to provide minimum of two to three full pieces, not cut or sliced, any shape or size.
- Made date and used by date must be stated on all samples.
- Exhibitors must specify if exhibit is cured, smoked/not smoked, casing, dominant flavour, ingredients listing, spice and any other identifying characteristics.
- All exhibits will be judged as received and will not be cooked or heated for assessment.

1331. JERKY.

- Meat that has been salted, spiced and then dried. Smoked or non -smoked.
- Exhibitors are to provide a minimum of two separate samples, combined total weight no less than 250g.
- Made date and use by date must be stated on all samples.
- Exhibitors must specify meat species, product type, dominant flavour, heat intensity (from 1 (mild) to 10 (very spicy)) and identifying characteristics, e.g. Honey Soy Beef Jerky.

BREADS

Sponsored by MEIER FARMS

PRIZEMONEY - First: \$20, Second: \$10

All breads must be presented in a ziplocked plastic bag bearing typed ingredients list.

All bread classes shall be judged on the following six basic indicators of quality:

Volume and symmetry: The finished baked size of the loaf or bread item in relation to the weight of the baked dough piece, which may indicate that the exhibit is too large or too small. Judges shall look for uniform oven spring and the absence of ragged or uneven crust surfaces. The shape of the exhibit should be well proportioned and reflect the criteria for the class.

Bloom and Crust Colour: The loaf should present an attractive, natural appearance; be evenly baked, golden brown with no light or burnt areas. The crust should not be tough or leathery and be of even thickness with an absence of blisters and tears.

Texture: Crumb structure should have good stability and softness and not crumble when cut. Cell structure should be of uniform size and shape with a glossy appearance. For nearly all classes of bread there should be a complete absence of holes.

Colour: When cut, white bread should have a bright natural white appearance. Other breads must reflect the style of that bread type.

Aroma and Flavour: This will vary according to the class. In all cases it must be pleasant and reflect mature dough made from fresh ingredients, fermented at correct temperatures.

Cleanliness: All bread should be free of undesirable contaminants, these include the presence of bran or grains in white loaf categories.

1332. UNSLICED SANDWICH LOAF; oven baked single piece, can be hi-top and any relevant flour (680g).

1333. BREADMAKER LOAF; premixed breadmix or own ingredients, mixed and baked in breadmaker.

1334. JUNIOR BREADMAKER LOAF; premixed breadmix or own ingredients, mixed and baked in breadmaker. Entrant must be 16 years and under.

1335. SOURDOUGH BREAD; weight not exceeding 1kg. This can be produced from White or Wholemeal, Rye or Spelt or combinations of these flours. Judges will be looking for traditional strong flavour developed through fermentation. Crumb should be open textured, and crust should be of a burnished gold colour.