

WELCOME TO THE 2019 GOLD COAST SHOW HOMECRAFTS SCHEDULE PREVIEW!

In order that you have as much time as possible to ponder, decide and commence on your entries for 2019 we are releasing this "HOMECRAFTS Preview". This is a listing of the Homecrafts Sections and Classes for 2019. These will not be changed in the final Schedule which will be released when sponsorships and prize monies are finalised. (Art will have its own separate Schedule this year)

Further details, such as Prize money, How to Enter, exact delivery locations and Entry Forms will be provided later – please keep an eye on our Website! www.goldcoastshow.com.au

We love running this much-loved and vital section of the Show and we know you love it also. One lovely lady visiting the Show Pavilion last year thanked us for "revitalizing her by providing this wonderful creative space". Let's all together help re-create that joy with our creativity in 2019.

That being said, there must be some rules so that it is fair for all entrants and so the hard-working volunteer Stewards don't have to do more than the considerable workload that they so willingly undertake. We ask that you read the rules in the Schedule carefully and abide by them.

ENTRIES CLOSE: Friday 2nd August 2019 at 11.59pm. NO LATE entries will be accepted.

The entered items themselves are not required until dates specified below.

Please read Classes carefully. Judging is based on specifications listed.

DELIVERY OF ENTRIES :

All craft and non-perishables. Monday 26th August. 1.00pm – 6.00pm

Delivery address: Broadwater Parklands Southport -please check closer to delivery date for exact location

All perishables (cooking, honey, cakes and horticulture) Wednesday 28th August 8.00am – 10.00am

Delivery address: Broadwater Parklands Southport -please check closer to delivery date for exact location

COLLECTION/PICK UP OF ENTRIES 8.00am – 11am Monday 2nd September, 2019

Pick up of Entries will be from the location you delivered them to. Signatures and identification will be required on Collection of entries and prize money on Monday.

GENERAL CONDITIONS OF ENTRY

A maximum of two entries per Entrant per Class unless otherwise stated.

All entries must be bonafide work of the Entrant, grown or made by the individual, unless otherwise stated, and completed within the last 2 years. Entries in the Gold Coast Show Homecrafts competition in a prior year may not be re-entered. Any commercially made items presented as handmade by the Entrant will be disqualified.

Entries will be available for collection on collection day ONLY. No items can be removed from the exhibit by the entrant (or purchaser of items) during the show.

In Needlework/Handcraft Sections, Entries must be clean and show no signs of wear.

An Entry Fee is to be paid for each work entered and must be paid at time of entering.

Entry Fee: \$2 per entry unless otherwise stated.

The Show Society reserves the right to declare "No Competition" in any in which there are fewer than three entries.

The Judges have the right to award a second prize, if they feel the entry is not up to show standard for first place.

The Show Society will exercise all reasonable care with entries but will NOT be responsible for loss and/or damage. Entries are displayed at owner's risk. Entrants are responsible for maintaining their own insurance cover if required.

All Prize money will be paid to an Entrant on collection of their entry. Prize Money is as stated in the Schedule. Proof of ID is required to collect Prize Money. If you are collecting Prize Money on behalf of someone else, a letter of authorisation from that person will be required plus ID of person collecting.

20% Commission will be retained by the Gold Coast Show Society Inc. on all works sold during the Show.

The Entrant consents to the Gold Coast Show Society publishing or reproducing in any manner whatsoever any particulars or information in relation to their entries; the publication or reproduction may be in a printed form or visual image through electronic means and/or on the internet.

The Judge's decision will be final and no correspondence will be entered into. A Judge may withhold an Award if the standard of entries is not sufficiently high.

The Society reserves the right to reject or withdraw any entry which is deemed inappropriate and no correspondence will be entered into.

Works not picked up within 10 days of the designated pickup time will be disposed of at the discretion of the Gold Coast Show Inc. Please ring the Show Office if you have any difficulties.

In addition to all the above for the Junior Classes (ages to Under 18):

****Age - must be the age at the time of opening day of the Show ie Friday 30th August 2019****

SCHOOL POINTS AWARD: Entries will be judged individually. Points will be calculated on the following basis:

First Prize – 3points, Second Prize – 2 points, Entry – 1point

A Champion Trophy will be awarded to the school whose students gain the highest aggregate points.

The Lionel Perry Encouragement Award Trophy will be awarded to the school with the highest points accumulated via entry points. Make sure to include your school on the entry form so they get the points you contribute.

All enquiries can be directed to
Gold Coast Show Society Ph: 07 5504 5587
Email: competitions@goldcoastshow.com.au
Postal address: PO Box 5426 GCMC Qld 9726

CAKE DECORATING

CHAMPION CAKE CLASSES 1-8 - ROSETTE

Section sponsored by the Queensland Cake Decorators' Association Gold Coast

Please note that cakes will not be displayed in glass cabinets but on tables. *You may bring your own Covers*

WEDDING CAKES \$5.00 Entry Fee

- 1 **Traditional Wedding Cake** - up to 3 Tier Covered with rolled fondant icing
- 2 **Modern Wedding Cake** Lace and extension work not to be included

ICED CAKES- NO BUTTER ICING ALLOWED \$2.00 Entry Fee

- 3 **Creative Iced Cake** Cake must be carved or shaped to suit theme "Under the Sea". Artificial supports may be used in presentation of cake provided they are concealed
- 4 **Iced Celebration Cake** Single Tier Engagement, Birthday, Anniversary, Christening etc. Must include inscription
- 5 **Item of Sugar Floral Art**
- 6 **Item of Sugar Art Novelty**
- 7 **Miniature Wedding Cake** 3 Tier or more and fit within area of a six inch cube, on base-board 15x15cm
- 8 **Novice - Celebration Cake** Novice is a person who has not won a first prize at this Show Fondant Icing

JUNIOR CLASSES:

- 400 **Celebration Cake (Fondant Icing) UNDER 8 YEARS**
- 401 **Celebration Cake (Fondant Icing) 8 - UNDER 12 YEARS**
- 402 **Celebration Cake (Fondant Icing) 12 - UNDER 16 YEARS**
- 403 **Celebration Cake (Fondant Icing) 16 - UNDER 18 YEARS**

CAKE DECORATING RULES

The base presentation board or drape must fit within the perimeter of 45cm square

The base boards must be raised on cleats sufficient to enable ease of handling

Fabric used as entry enhancer may be moved or removed by Stewards to allow judging of entry

Except where specifically otherwise mentioned, no non-sugar ornaments are allowed

Reasonable use of wire, stamens, ribbons, cotton, tulle, gelatine and piping gel is permitted

Minimal use of dried vegetable matter, eg polenta and semolina may be used

Wire of any kind must NOT penetrate the surface of the entry

No pins allowed holding ribbons

No artificial or paper and fabric leaves or flowers are to be used

Minimal amount of metallic paint will be allowed

Sprays must be attached to entry

Wooden or Perspex skewers are permitted to support in tiered cakes and wooden or Perspex skewers, pillars and support boards may be used in novelty work

Dummy cakes are allowed in all classes however, designs must be achievable in cake

Failure to comply will result in the entry being ineligible for a prize.

BAKING AND COOKING

CHAMPION ENTRANT OF BAKING and COOKING DIVISIONS: GOLD COAST SHOW PERPETUAL TROPHY & KEEPER WITH ROSETTE.

Overall Cooking Section Champion is calculated by points awarded for each within the section being:- 1st Place - 3 points, 2nd Place - 2 points, 3rd Place - 1 point.

All entries to be NON-Packet, Butter Icing Only, Tin Sizes - Round 20cm, Bar Tin - 21cm x 11 cm, Loaf Tin - 22cm x 15cm, Boiled Fruit Cake - 250g mixture - 20cm round or square tin.

For more information and rules please refer to Pointers for Show Baking and Cooking. One Entry only per class

- 10 **Dark Rich Fruit Cake** Cake to be 500 gram/1lb mixture . Recipe must include approx. 2.25 kg of fruit consisting of currants (whole), sultanas and raisins (cut); and mixed peel, cherries and nuts (optional). Prunes and figs not permitted. To be baked in 25.5 cm (10 inch) square tin ONLY
- 11 **Boiled Fruit Cake** Using 375g fruit
- 12 **Nut and Fruit Loaf** Loaf Tin approx 17cm x 8cm . Must contain both nuts and fruit
- 13 **Sponge Sandwich** un-iced, jam filling only, using 2 x 20cm round cake tins
- 14 **Plain Scones x 4** Traditional method not under 5cm across
- 15 **Fruit Scones x 4**
- 16 **Marble Cake** not iced

BAKING – BISCUITS To be put in a jar to save space in display and to be still edible when you collect your entry

- 17 **Anzac Biscuits x 4**
- 18 **Macaroons x 4**
- 19 **Jam Tarts x 4** Sweet pastry approx. 6cm
- 20 **Brownies x 4**
- 21 **Cornflake Biscuits x 4** approx. 8-10 cm
- 22 **Shortbread** Cooked in the round, not more than 20cm, then cut into 8 triangles

BAKING – MEN'S SECTION FATHER'S DAY CHALLENGE

- 23 **Men - Plain Scones x 4**
- 24 **Men - Savoury Scones x 4**
- 25 **Men - Date Loaf** loaf tin only
- 26 **Men - Boiled Fruit Cake** using 375g fruit

JAMS/BUTTER/JELLY

- 27 **Strawberry Jam**
- 28 **Rosella Jam**
- 29 **Savoury Herb Jelly**
- 30 **Lemon/Lime Butter**
- 31 **Any Fruit Jelly**

MARMALADES

- 32 **Household Marmalade, Breakfast/Chunky**
- 33 **Shred or Exhibition Marmalade**
- 34 **Three Fruits Marmalade**

PICKLES/CHUTNEYS/SAUCES

- 35 **Tomato Relish**
- 36 **Fruit Chutney** Sweet, for example, oranges, mango etc
- 37 **Vegetable Chutney** for example, tomato, cucumber
- 38 **Tomato Sauce**
- 39 **Sweet Sauce** used for a dessert
- 40 **Savoury Sauce** used to accompany meat

SWEETS

All Sweets entries to be 6 pieces cut to 3.5cm size each. Put sweets into a Chinese takeaway container. This will save space in display and still be edible when you collect your entry. Make all sweets a uniform size. For more information and rules please refer to Pointers for Show Baking and Cooking

- 41 **Fudge** State flavour
- 42 **Marshmallows** 3 x pink, 3 x white
- 43 **Coconut ice**
- 44 **French Jellies**

JUNIOR CLASSES

1 entry per person per class for all age groups. All children's work must be made entirely by the child. Ages stated are the age of the child at the start of the Show. All cooking to be Non-Packet. Presented on round plastic plates – securely glad-wrapped

- 404 **Milk Arrowroot Biscuits x 4 Under 8 years** Decorated with "Under the Sea" as the theme
- 405 **Edible necklace Under 8 years**
- 406 **Edible animal Under 8 years** made of fruit and/or vegetables
- 407 **Cup Cakes x 4 Decorated Under 12 years** . Cake must be made and decorated by entrant.
- 408 **Gingerbread Person x 2 Decorated Under 12 years**
- 409 **Lunch Box Muffins x4 Under 12 years** 4 x healthy muffins that contain at least 2 different vegetables. The muffin can be sweet or savoury, and be suitable to be placed in child's lunch box
- 410 **Milk Arrowroot Biscuits x 4 Under 12 years** Decorated with "Under the Sea" as the theme
- 411 **Choc Chip Cookies x 6 Under 12 years**
- 412 **Gingerbread Person x 2 12 – under 16 years** decorated
- 413 **Anzac Biscuits x 6 12 – under 16 years** Plate of 6 , size approx 6-8 cm
- 414 **Lunchbox Muffins x 4 12 – under 16 years** 4 x healthy muffins that contain at least 2 different vegetables. The muffin can be sweet or savoury, and be suitable to be placed in child's lunch box
- 415 **Marble Cake 12 – under 16 years** Plain icing
- 416 **Carrot Bar Cake 12 – under 16 years** Lemon icing on top only
- 417 **Sponge Cake 16 – under 18 years**
- 418 **Fruit Scones 16 – under 18 years**
- 419 **Marble Cake 16 – under 18 years** Plain icing
- 420 **Shortbread 16 – under 18 years** Round tin, no more than 20cm and cut in 8 triangles

POINTERS FOR SHOW - BAKING and COOKING

- Scones** Light and fine texture. This comes about by kneading well. Size should be about 5cm. For Show work, scones should never touch while cooking. Before bringing scones to a Show, rub any visible flour off with a soft cloth.
- Biscuits** Should be rolled or put through a pusher. Biscuits dropped and pressed with a fork are classed as cookies. Texture of biscuit should be fine and crisp. Flavour plays a big part in judging. The flavour should denote what type of biscuit it is. Keep shape in size uniformity.
- Fruit Cakes** Flavouring should be very pleasing, with fruit distributed evenly. When cut, fruit should have a glossy look. If overcooked, fruit will start to burst. The top should be nice and smooth. This can be achieved by wetting your hand and patting the top of the cake before cooking.
- Boiled Fruit Cake** As this is called a 'poor man's fruit cake', it should have only 375g packet of mixed fruit and a nice glossy top. A lot of competitors lose points by cleaning out the bowl too much. This part of the mixture has less fruit and this will show, spoiling the appearance of the cake.
- Freezing Points** For Show work - never freeze sponge cakes, fruit cakes or shortbread. For others, make sure the cake has cooled thoroughly before freezing. Wrap tightly with cling wrap so there is no air between the cake and the wrapping. You can then either put the cake in a dish or just wrap in paper to freeze. For Show work, ice after thawing. Thaw the day before the Show wrapped in a towel to absorb any moisture. Biscuits freeze well. Wrap Show biscuits in cello-paper. Put each pack into a plastic dish and freeze. To thaw, take dish out of freezer but leave in airtight container until ready to use. Fruit cakes and shortbread improve in flavour by keeping them out of the freezer. Scones can be frozen, but must be taken out the morning of the Show and wrapped in a tea towel.
- Chocolate Fudge** - Do not overbeat as it grains too much and loses its bright colour.
- Marshmallows** - Should break when twisted twice and be firm to the touch.
- Coconut Ice** - Do not overcook as it becomes hard to cut. Must be boiled, not made on cophia. Don't colour pink too brightly.
- French Jellies** - Firm and good colour. Two colours together is much more appealing to the eye.
- Relish** - Cooked for less time than chutney and mostly contains fruit.
- Chutney** - Cooked longer than relish.
- Pickles** - When asked for sweet mustard pickles, sugar is used. For pickled onions, use a good white vinegar and make them close to the Show date so they don't lose any of their nice white colour.

- Jellies** - Should be a good colour when held up to the light, free of any clouding. The best way to prevent clouding is to strain the cooked fruit through muslin or gauze overnight. Do not be tempted to squeeze the liquid through. Make sure bottle is full enough so that when lid is placed on bottle, there is no gap between jelly and lid. Only stir jelly until sugar dissolves.
- Jams** - Should be of good colour and flavour, thick enough so that when dropped from spoon, it will stay "dropped". Should have a nice pearly shine. Cook jam slowly before adding sugar and boil briskly after sugar has been added. Add lemon juice at start of cooking jam as it brings out the pectin in the fruit. Jams lose colour with age. Make sure bottle is full enough so that when lid is placed on bottle there is no gap between jelly and lid.
- Marmalades** - Always cut skins finely. Don't put them through a blender. Some recipes give this method, but it is not acceptable for Show work as it gives the marmalade a cloudy look. If marmalade is too hot when bottled, fruit will rise from bottom losing points.
- Bottles** - Should be of uniform size. Use bottles with straight sides, neatly and clearly labelled and polished free of finger marks. Always pack jelly or jams so they will not lean sideways during transportation to the show. Entrants must always line inside of lids with white cardboard or heavy paper. No wax to be on top of jars. Bottles and contents to weigh approx. 300-375g.

APICULTURE (HONEY)

All honey to be in standard 500g jars. Where multiple entries are made by an Entrant in any one class, it is essential that each individual entry be derived from a different FLORAL source.

OPEN SECTION

- 100 Dark Honey
- 101 Light Honey
- 102 Golden Honey
- 103 Honey with Comb
- 104 Creamed Honey
- 105 Granulated Honey (Fine Grain)
- 106 Granulated Honey (Course Grain)
- 107 Frame of Combed Honey standard size or larger
- 108 Block of Bees Wax at least 500g
- 109 Decorative Bees Wax 1 item

NOVICE SECTION

The definition of a Novice : a person who has not won 1st prize at this Show.

- 110 Novice - Dark Honey
- 111 Novice - Light Honey
- 112 Novice - Golden Honey
- 113 Novice - Honey with Comb
- 114 Novice - Creamed Honey
- 115 Novice - Granulated Honey (Fine Grain)
- 116 Novice - Granulated Honey (Course Grain)
- 117 Novice - Frame of Combed Honey standard size or larger
- 118 Novice - Block of Bees Wax at least 500g
- 119 Novice - Decorative Bees Wax 1 item

HORTICULTURE

OVERALL CHAMPION EXHIBITOR OF GARDEN DIVISION: IRVING SCHUSTER PERPETUAL TROPHY & KEEPER

All entries must be in a container - please use a container that is in proportion to the entry. If it is top heavy it will fall over. Must be home grown by entrant

CUT FLOWERS

- 150 **Acacia** - 1 cut
- 151 **Banksia** - 1 cut
- 152 **Grevillea** - 1 cut
- 153 **Bottlebrush** - 1 cut
- 154 **Geraniums** - 3 cuts
- 155 **Roses** - 3 cuts
- 156 **Azaleas** - 1 spray
- 157 **Marigolds** - 1 vase or jar
- 158 **Crucifix Orchids** - 1 vase or jar
- 159 **Croton** - 1 stem with no side braches
- 160 **Coleus** - 1 stem

FRUIT & VEGETABLES

- 161 **Limes** x 3
- 162 **Lemons** x 3
- 163 **Oranges** x 3
- 164 **Pawpaw**
- 165 **Passionfruit** x 3
- 166 **Carrots** x 3
- 167 **Lettuce** - in jar of water
- 168 **Tomatoes** x 3
- 169 **Cherry Tomatoes** - full small container
- 170 **Peas** - full small container
- 171 **Beans** - full small container

POT PLANTS

All pots and plants must be owned by entrant for a minimum of 3 months. Pots must not exceed 30cms in diameter unless otherwise stated. Gardens must be no heavier than 10 kilograms, hanging gardens no heavier than 5 kilograms

- 172 **Single Cactus**
- 173 **Single Succulent**
- 174 **African Violet**
- 175 **Bromeliad** - in flower
- 176 **Herb Garden**
- 177 **Cacti Garden**
- 178 **Fern** - hanging pot/basket
- 179 **Succulent Garden** - hanging pot/basket
- 180 **Mixed flowering plants** - hanging pot/basket

CROCHET

BEST PIECE OF CROCHET – Rosette

- 209 **Crocheted Lady's Jacket, Cardigan or Shrug**
- 210 **Crocheted Centre or Runner** 20-40 Cotton
- 211 **Crocheted Accessory**
- 212 **Crocheted Baby Wear**
- 213 **Crocheted Baby Shawl or Blanket**
- 214 **Crocheted Rug**
- 215 **Crocheted Tea Cosy**
- 216 **Crocheted Lady's Shawl**
- 217 **Mosaic Crocheted Item**
- 218 **Novice - Crocheted Item** never won a prize at this Show

JUNIOR CLASSES:

- 430 Hand knitted and/or Crocheted Item 8 - Under 12 years**
- 431 Hand knitted and/or Crocheted Item 12 - Under 18**

EMBROIDERY

BEST HAND EMBROIDERED ITEM - Rosette

- 220 Hardanger, pulled thread or drawn thread work**
- 221 Dimensional Embroidery, Elizabethan, Brazilian, Gold Work or Stumpwork**
- 222 Crewel or Surface Embroidery**
- 223 Canvas - Needlepoint**
- 224 Cross Stitched article**
- 225 Item incorporating Hand Smocking – Sponsored by Gold Coast Smocking Group**

JUNIOR CLASSES:

- 432 Article of Hand Embroidery Under 8 years**
- 433 Article of Hand Embroidery 8 - Under 12 years**
- 434 Article of Hand Embroidery 12 - Under 17 years**

HAND KNITTING

BEST PIECE OF HAND KNITTING – Rosette

Notes: Tops of Socks need to be elastic, necks on baby wear needs to easily fit over a baby's head.
Take particular care with seams and finishing. Lace work needs to be blocked.

- 229 Hand Knitted Socks**
- 230 Hand Knitted Infants Booties or Shoettes**
- 231 Hand Knitted Baby or Toddler-wear to 2 years not elsewhere mentioned**
- 232 Hand Knitted Child's Jumper**
- 233 Hand Knitted Baby's Shawl**
- 234 Hand Knitted Miniature Item no more than 5cm in any direction– Please measure!**
- 235 Hand Knitted Small Item no more than 10cm in any direction– Please measure!**
- 236 Hand Knitted Lady's Shawl**
- 237 Hand Knitted Scarf, Cowl or Neckwarmer**
- 238 Hand Knitted Lace Edge mounted or unmounted**
- 239 Hand Knitting - Novice – never won a prize at this Show, any item**

JUNIOR CLASSES:

- 435 Hand Knitted Scarf or Cowl Under 8 years**
- 436 Hand Knitted and/or Crocheted Item 8 - Under 12 years**
- 437 Hand Knitted and/or Crocheted Item 12 - Under 15 years**
- 438 Hand Knitted and/or Crocheted Item 15 - Under 18 years**

LACES

BEST LACE ITEM - Rosette

- 240 Tatting**
- 241 Bobbin Lace**

MACHINE SEWING/EMBROIDERY

- 242 **Child's Outfit** up to 4 years
- 257 **Child's PJs** up to 12 years
- 258 **Novelty Item**
- 259 **Patchwork Article** no bigger than 50cm
- 260 **Item featuring Machine Embroidery**
- 261 **Upcycled Garment** "before" photo to be submitted with finished item
- 262 **Novice - Any Item** Never won a prize at this Show
- 263 **Garment featuring hand smocking** – Sponsored by Gold Coast Smocking Group

JUNIOR CLASSES:

- 439 **Cushion 8 - Under 12 Years** not to exceed 45 cm x 45 cm
- 440 **Cushion 12 - Under 15 Years** not to exceed 45 cm x 45 cm
- 441 **Machine Sewn Article 8 - Under 12 years** to include a variety of decorative stitches
- 442 **Machine Sewn Article 12 - Under 15 years** to include a variety of decorative stitches
- 443 **Machine Sewn Article 15 - Under 18 years** to include a variety of decorative stitches
- 444 **Upcycled garment 12 - Under 15 years** must supply a "before" photo of original garment
- 445 **Upcycled garment 15 - Under 18 years** must supply a "before" photo of original garment

MISCELLANEOUS CRAFT

BEST CRAFT ITEM - Rosette

- 267 **Beading** - any article
- 268 **Jewellery** - any article any medium
- 269 **Novelty or Gift in Woodwork** State size on Entry Form for space allocation
- 270 **Macramé** - any article
- 271 **Millinery**- Spring Racing
- 272 **Quilted Wall Hanging** - must be entrant's original design

JUNIOR CLASSES:

- 446 **Decorated Clothing 8 - Under 12 years** commercially made item decorated/embellished by entrant
- 447 **Creative Apron 12 - Under 15 years** using any needlework, machine sewing or handcraft
- 448 **Creative Tea Cosy 12 - Under 15 years**
- 449 **Creative Apron 15 - Under 18 years** using any needlework, machine sewing or handcraft
- 450 **Creative Tea Cosy 15 - Under 18 years**

RESIDENTIAL AGED CARE FACILITY

\$2.00 Entry Fee

- 280 **Group Project** "Under the Sea" Can be Group Individual Entries by Residents (judged as a whole) or an entry of group participation

SENIORS

\$1.00 Entry Fee

- 282 **Over 70 - Crocheted item**
- 283 **Over 70 - Hand Knitted item**
- 284 **Over 70 - Hand Embroidered item**
- 285 **Over 80 - Crocheted item**
- 286 **Over 80 - Hand Knitted item**
- 287 **Over 80 - Other Craft Item**
- 288 **Over 90 - Any Craft Item**

PAPER CRAFTS

Limit of 2 cards per person per class

- 200 3D Paper Sculpture**
- 201 2D Card - "Under the Sea" theme**
- 202 Card - Stamping** incorporating stamping technique
- 203 Baby Card - any technique**
- 204 Card - parchment craft**

SCRAPBOOKING

Section sponsored by Close to My Heart consultants, Rosalie Smith and Lorraine Swan

Double page each class Entries to be submitted in page protectors with holes at top (to enable display)

Limit of one entry per person per Class.

Judging criteria: Title and journaling 20points, handcraft 20 points, at least one photo per page, 10 points, originality 20 points, Overall visual impact 30 points

- 300 Under the sea**
- 301 Christmas**
- 302 Heritage**
- 303 Children /babies**
- 304 Holidays**
- 305 Celebrations /weddings etc**
- 306 Pets**
- 307 Off the Page**
- 308 For Professionals - "Under the Sea"**
- 309 For Professionals - any topic**

JUNIOR CLASS

- 451 "Under the Sea" Under 16 years** Single page

SPINNING, WEAVING, FELTING

BEST OVERALL ITEM: THE CARYL CALLCOTT PERPETUAL TROPHY

\$2.00 Entry Fee

- 320 Skein of Handspun Natural Wool from Raw Fleece** Weight 50g (include staple of fleece)
- 321 Skein of hand spun wool fibre** Weight 50g
- 322 Skein of hand spun mixed fibre** state fibres used Weight 50g
- 323 Skein of handspun, spindle spun fibre** Minimum weight 20g
- 324 Skein of hand spun fibre by a Novice spinner** spinning less than 3 years and never having won 1st prize in the spinning categories at the GC Show Weight 50g
- 325 Woven tapestry** unmounted
- 326 Handwoven Item in a natural fibre**
- 327 Felting - any item**
- 328 Item of knitting or crochet in handspun**

TOYS

- 350 Hand Made Rag Doll** doll must be made by Entrant
- 351 Soft Toy** Crocheted and/or Knitted
- 352 Best Dressed Doll** "Under the Sea"

THE GOLD COAST SHOW SOCIETY
<i>thanks our valuable sponsors and supporters!</i>
Wyndam Vacation Resorts
Close to My Heart consultants, Rosalie Smith and Lorraine Swan
Gold Coast Smocking Group
Heriz Real Estate
Canteen Social
Queensland Cake Decorators' Association Gold Coast
IPAC Securities

Delivery Date for Non-Perishable Classes is

MONDAY, AUGUST 26th, 2019 between 1.00pm – 6.00pm,

Delivery Date for Cooking & Apiculture is

WEDNESDAY, AUGUST 28th, 2018 between 8.00am – 10.00am.

If unable to deliver entries on these days, prior arrangements may be made by phoning the Show Office.

Showgrounds Location BROADWATER PARKLANDS, GOLD COAST HIGHWAY, SOUTHPORT

GOLD COAST SHOW OFFICE, GOLD COAST TURF CLUB, RACECOURSE DRIVE, BUNDALL

Email: competitions@goldcoastshow.com.au

Telephone Show Office 07 5504 5587