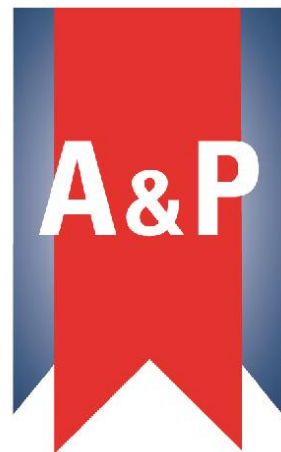




SATURDAY 12
FEBRUARY 2022

ROYAL
EVENT™
New Zealand



HOSTING A ROYAL EVENT HOME INDUSTRIES SECTION

Sponsored by Alexandra New World, Central AppliancePlus and The Bob Turnbull Trust

President Robyn McLeod Ph 027 577 9939
Secretary Honey Naylor Ph 027 460 1970

Entries received 3.00pm- 4.00 pm and 6.30 – 8.00pm on THURSDAY 10 FEBRUARY, 9:00-12:00pm on FRIDAY 11 FEBRUARY

All entries to be received by a steward and entered online. You **MUST** receive your EXHIBITOR # from the steward before placing items.

Judging to commence at 1:30pm on FRIDAY AFTERNOON

Entry fee 50 cents per entry

Prize giving 11:30am on Saturday in the pavilion - Overall winner to walk in the Grand Parade
Removal of entries after 4.00 pm on Show Day
Individual entries only, joint entries will not qualify for overall points in show.

Gillian McKnight Memorial Trophy- 2021 Lyn Berry

Runner up Mrs EM Jackson Cup – 2021 Colleen Cockburn

Show Bay

"Pioneer Women"

Items to be displayed- Craft 25 points, Baking 25 points, Floral 25 points, and Overall effect 25 points

AB Jones Cup and \$50 prize money

Open Baking

All entries to be received by a steward and entered online.

Please bring own plastic bags.

Mrs W Rutherford Cup – 2021 Caroline Bartlett
Prize Money: 1st \$50, 2nd \$35 and 3rd \$25

Cambrian St Bathans Special Prize

For sections 802, 807 and 811 To qualify you must enter in all sections, only one entry per section

Robert Jopp Cup - 2021 Lyn Berry

Competitors must enter in both open baking as well as Jams and Preserves to qualify for this cup. Awarded to person with most points in open baking/ jams and preserves combined.
Prize Money: 1st \$50, 2nd \$35, and 3rd \$25

HINTS AND TIPS FOR BAKING

- Entries should be attractive and of similar size and shape.
- **Victoria Sponge-** equal quantities of fat, sugar, eggs and flour. Two even round layers sandwiched together with jam
- **Banana cake-** any type of icing is acceptable unless otherwise specified.
- **Scones-** uniform shape, well risen, straight even sides and smooth top. Golden brown crust and no excess flour.
- **Sultana cake-** should not contain nuts
- **Short bread-** 3 lots of fork prints on top, 5-10 mm height, should break with a snap.
- **Gingerbread** -made in loaf tin.
- **Cheesecakes** - pastry, jam and cake top,
- **Anzac Biscuits** -contains rolled oats and even sized
- **Chocolate Truffles** - anything goes
- **Chocolate fudge square** - this should be iced, and wine biscuits should be crunchy
- **Fruit muffins** – Anything goes here
- **Afghans** -Use cornflakes, not too flat
- **Chocolate chippies-** not too brown and any chopped chocolate or chips is ok.
- **Chocolate cake-** any shape and only ice the top.

Class 800 Victoria Sponge (2 layers, jammed)
recipe supplied
Class 801 Three Date Scones
Class 802 Three Cheese Cakes (*recipe supplied*)
Class 803 Sultana Cake - square
Class 804 Carrot Cake - iced
Class 805 Ginger bread - loaf
Class 806 Three Pieces of Shortbread
Class 807 Three Anzac Biscuits
Class 808 Three Pieces of Uncooked Fudge
Class 809 Three Fruit Muffins
Class 810 Three Girdle Scones (*recipe supplied*)

Class 811 For the Love of Chocolate
Sponsored by Hannah Lind Marriage
Celebrant - 2021 Lesley Brown

Prize Money \$50 and chocolate basket
One entry per person. Must enter in all 4 sections.

A - Chocolate Cake – Iced
B - Three Afghans
C - Three Chocolate Brownies
D- Three Chocolate Truffles

Class 812 Gluten Free Baking -2021 Jardene
Morgan

One entry per person. Must enter in all 3 sections

A-Bread
B- Three Crackers
C- Three Bliss Ball

RECIPES

Victoria Sponge

This light cake was named in honour of Queen Victoria. Often referred to as a Victoria sandwich, it is based on equal quantities of fat, sugar, eggs and flour. It has come to be regarded as the classic English Cake and remains a favourite for baking competitions.

Serves 6-8

3 large eggs

Few drops of vanilla extract

175g/6oz/ ¾ cup soft butter

175g/6oz/ ¾ cup caster (superfine) sugar

175g/6oz/ ¾ cup self-raising flour

About 60ml/4tbsp jam

Icing (confectioner's sugar, to dust

- 1) Preheat the oven to 180°C/350°F/Gas 4. Better two 20cm/8in sandwich tins (layer pans) and line the bases of each with baking parchment.
- 2) Lightly beat the eggs with the vanilla extract. In a large mixing bowl, whisk the butter with the sugar until the mixture is pale, light and fluffy.
- 3) Gradually add the eggs, beating well after each addition. Sift the flour over the top and, using a metal spoon, fold in lightly until the mixture is smooth.
- 4) Divide the mixture between the prepared tins. Cook for 20 minutes until golden and firm to the touch.
- 5) Leave the cakes to cool in the tins for a few minutes then carefully turn out on to a wire rack. Remove the paper and leave to cool completely.
- 6) When the cakes are cold, sandwich the two halves together with plenty of jam. Finally, sift a little icing sugar over the top.

Cheese Cakes

175g (6ozs.) Flaky Pastry (see below for recipe)

Raspberry Jam

125g (4ozs) Butter

125 g (4 ozs) Sugar

2 Eggs

150 g (5ozs) Flour

1 teaspoon Baking Powder

Cream butter and sugar. Beat eggs and add alternately with sifted flour and baking powder. Roll out pastry and line about 21 patty tins. Put 1 teaspoon of raspberry jam in the bottom of each then a large spoonful of cake mixture on top. Place a small piece of pastry on top. Bake about 20 minutes at 200°C (400°F).

Flaky Pastry

2 cups high grade flour

¼ teaspoon salt

200g butter

6 tablespoons cold water, approximately

Sift flour and salt in a bowl. Cut one-quarter of the butter into the flour until it resembles fine breadcrumbs. Add sufficient water to mix to a stiff dough. On a lightly floured board roll out dough to a rectangle 0.5-1cm thick. With the short end of the rectangle facing you, dot two-thirds of the pastry with a third of the remaining butter to within 1cm of the dough edge. Fold the unbuttered pastry into the middle of the pastry. Fold the buttered section over to the folded edge. Seal the edges with a rolling pin and mark the dough with the rolling pin to form corrugations. Give the pastry a quarter turn. Roll into a rectangle. Repeat twice until the butter is used. Chill pastry for 5 minutes between rollings if possible. Use as required for savoury pies and vol au vents.

Makes 500 g of pastry

Girdle Scones

1 cup standard plain flour

1 tablespoon butter

2 teaspoons baking powder

½ cup milk, approximately

Pinch of salt

Sift flour, baking powder and salt together in a bowl. Cut butter in until resembles fine breadcrumbs. Add sufficient milk to make a fairly

soft dough. On a lightly floured bread roll out to 1cm thickness. Make into a round and cut into eight wedges. Cook on a hot greased girdle (griddle) or non-stick frying pan for about 5 minutes on each side, or until brown and well risen.

Amateur Baking

Poolburn-Moa Creek R.W. Cup - 2021 Jennifer Huddleston

Prize Money: 1st \$50, 2nd \$35, and 3rd \$25

SPECIAL PRIZE donated by John Feron at Central AppliancePlus, Kenwood Cake Mixer

Open to any person who has not previously won either the Open Baking or Amateur Baking.

Class 813 Three Cheese Scones

Class 814 Three pieces baked iced square/slice

Class 815 Three fruit muffins

Class 816 Banana Cake-Iced

Class 817 Three Chocolate Chippie Biscuits

Class 832 One Bottle Apricot Sauce
Class 833 One Bottle of Any Other Sauce

Jams and Preserves

Jubilee Cup -most points in section 2021 Lyn Berry

Prize Money: 1st \$50, 2nd \$35, and 3rd \$25

ONLY one entry per person per class

Any medium sized jars 375/500g with metal or cellophane lids acceptable, jars will be opened Preserves to be in quart jars. All entries to be labelled.

HINTS AND TIPS FOR JAMS AND PRESERVES

- Polished clean jars and cellophane tops do look better
- **Jams**- fill above the neck but not to the rim, fruit should be evenly distributed and not chunky, no foreign leaves, stalks etc
- **Pickles**- fruits, veggies, nuts preserved by vinegar, sugar spice and salt
- **Relish** - a sour pickle of veggies finely chopped. The flavour is sharp and refreshing but not too sweet.
- **Chutney**- a sweet pickle. A mixture of fruit and veggies, good bright even colour and smooth texture
- **Sauces**- Similar to chutney but sieved to give a thin consistency, don't over fill bottles, leave head space.
- **Jellies** -Made from strained fruit juice boiled with sugar, which sets to a clear jelly

Class 818 One Jar Apricot Jam

Class 819 One Jar Raspberry Jam

Class 820 One Jar Strawberry Jam

Class 821 One Jar Marmalade

Class 822 One Jar Unscheduled Jam

Class 823 One Jar Lemon Honey

Class 824 One Jar of Unscheduled Jelly

Class 825 One Jar Preserved Stone Fruit

Class 826 One Jar Pickled Vegetables

Class 827 One Jar Unscheduled Relish

Class 828 One Jar of Pickle

Class 829 One Jar Tomato Relish

Class 830 One Jar Chutney

Class 831 One Bottle Plum Sauce

Arts and Crafts

Mrs W.J. Stuart Cup - 2021 Jardene Morgan
Prize Money: 1st \$50, 2nd \$35, and 3rd \$25

Any hand worked article having won a First Prize in this Show is not eligible for entry. Please label all entries. No responsibility will be taken for misnaming.

Hilary Paterson Award -Most outstanding piece of Embroidery - 2021 Julie Morton

Class 834 Baby's Knitted Singlet

- Pattern supplied and garments to be donated to local maternity providers

Class 835 A Table Runner

Class 836 Handmade Card

Class 837 Article in Embroidery - any medium

Class 838 Embroidered Cushion

Class 839 Cross Stitch Picture

Class 840 Something New from Something Old

- To be labelled with material used

Class 841 Child's Knitted Slippers

Class 842 Adult's Hand Knitted Garment

Class 843 Article in Patchwork

- Applique Allowed

Class 844 Soft Toy - knitted or sewn

Class 845 A Wool Accessory

- knitted, woven, felted or crocheted

Class 846 Jewellery - handmade

Class 847 Painting - any medium

- No larger than 60cm x 60cm, one entry per person

Class 848 Drawing - any medium

- No larger than 60cm x 60cm, one entry per person

Class 849 Any Article not Scheduled

- Soft or Hard

Class 850 Knitted Newborn Baby Hat

- Pattern supplied and hats to be donated to the local maternity provider

KNITTED PATTERNS

Baby Singlet

Measurements: To fit underarm 40cm, length 27cm

Materials

- 1 ball of 2 ply (25g) wool
- 1 pair 3mm (No. 11) knitting needles 3mm (No. 10-11) Crochet hook

Tension: 32sts to 10cm over st st using 3mm needles

Back & Front: (both alike)

Using No. 11 needles cast on 61 sts. Work 10 rows Moss st, starting each row K1. Change to stocking st and continue until work measures 18cm.

Begin Pattern:

1st Row: P2, * K3, y fwd, sl 1, K2 tog, pssso, y fwd, K3, P3 rep from * to last 11 sts, K3, y fwd, sl 1, K2 tog, pssso, y fwd, K3, P2.

2nd Row: K2, * P9, K3, rep from * to last 11 sts, P9, K2.

3rd Row: P2, * K1, K2 tog, y fwd, K3, y fwd, sl 1, K1, pssso, K1, P3, rep from * to last 11 sts, K1, K2 tog, y fwd, K3, y fwd, sl 1, K1, pssso, K1, P2.

4th Row: As 2nd row. Repeat row 1 to 4 inclusive 4 times.

Shape shoulder: Work 13 sts in pattern, then cast off next 35 sts loosely. Continue on last 13 sts, repeating pattern 3 times. Cast off 13 sts. Rejoin yarn to other side and work to match first shoulder. Cast off 13 sts.

To make up: Join shoulder seams. Cast off loosely or for shell edging (optional): using hook, work 1 row dc evenly around neck edge having a number divisible by 6. Next round: 1 ch * 1 dc in first dc, miss 2 dc, 5 tr in next dc, miss 2 dc, rep from * to end, sl st in 1 ch at beg. Fasten off. Join side seams leaving 8cms open for armholes. Work shell edging around armhole.

Tegan Baby Hat with Top Knot

The pattern has instructions for both **knitting in the round** and **knitting flat on two needles**. Choose whichever method you prefer. If you are knitting in the round, the pattern says double pointed pins (dpns) but you can use a circular needle and just switch to dpns for the crown shaping and top knot rounds if you prefer..

By tying the knot more tightly you can adjust the depth of the hat to give a better fit when needed.

Suggested yarns:

The pattern uses double knit /light worsted / 8 ply yarn

I used Paintbox Cotton DK yarn by LoveKnitting in shade Seafoam Blue (432)

Materials needed:

Approx 19(22)(25)(28)(32) grams / 48(55)(63)(70)(80) metres / 53(61)(69)(77)(88) yards of DK yarn
3.25mm (US size 3) knitting needles either straight or double pointed according to your knitting method
4mm (US size 6) knitting needles either straight or double pointed according to your knitting method
Stitch marker if knitting in the round.
Tapestry needle for sewing up.

Abbreviations

dpns = double pointed needles

garter stitch = If you are knitting in the round, then work one round in knit stitch, the next in purl, and so on alternating the stitch each round. If you are knitting flat on two needles garter stitch is every row knit.

cast off = bind off in US

K = knit

K2tog = knit two stitches together

st(s) = stitch(es)

stocking st (stockinette) = every round knit when knitting in the round. First row knit second row purl if knit flat.

[] = work the instructions in the brackets by the number of times indicated

Sizes:

Preemie (premature baby) 11½" (29 cms) relaxed around brim. Fits 4 - 6 lb baby.

0 - 3 months - 12" (30 cms) relaxed around brim. Fits head size up to 14" (35 cms)

3 - 6 months - 13" (33 cms) relaxed around brim. Fits head size 14 - 16" (35 - 40 cms)

6 - 12 months - 14" (35cms) relaxed around brim. Fits head size 16 - 18" (40 - 45 cms)

1 - 2 yrs - 16" (40 cms) relaxed around brim. Fits head size 18 - 19" (45 - 48 cms)

Tension (Gauge)

22 sts and 30 rows to 4" (10 cms) square in stocking stitch on 4mm (US Size 6) needles

Please take time to knit a tension square. If your square is too small, try again using larger needles. If your square is too big, try again on smaller sized needles.

Instructions are given for the first size. Figures in brackets () refer to the larger sizes. Where only one figure is given it applies to all sizes. You may wish to circle with a pencil the instructions for the size you are making.

Knit in the Round Instructions

Using your smaller double pointed pins cast on 66(72)(78)(84)(90) sts, place stitch marker and join to begin knitting in the round.

Work 8 rounds garter stitch.

Change to your larger needles and work in stocking st. until the hat measures 3¼(3½)(4)(4¼)(4¾) inches 8(9)(10)(11)(12) cms from the cast on edge.

Crown Shaping & Top Knot

Round 1: [K2tog, K4] to end
55(60)(65)(70)(75) sts

Rounds 2 - 4: Work 3 rounds stocking st

Round 5: [K2tog, K3] to end
44(48)(52)(56)(60) sts

Rounds 6 - 8: Work 3 rounds stocking st

Round 9: [K2tog, K2] to end
33(36)(39)(42)(45) sts

Round 10: Knit

Round 11: [K2tog, K1] to end
22(24)(26)(28)(30) sts

Round 12: Knit

Round 13: [K2tog] to end
11(12)(13)(14)(15) sts

Rounds 14 - 18: Work 5 rounds stocking st.

Round 19: [K2tog, K1] 3(4)(4)(4)(5) times,
K2(0)(1)(2)(0) sts 8(8)(9)(10)(10) sts

You may find it easier to work on just 2 pins plus the picking one from this point onwards.



Rounds 20 - 32: Work 13 rounds stocking st.

Round 33:
(1st & 2nd sizes) K2tog, K2, K2tog, K2 6 sts

(3rd size) K2tog, K2, [K2tog] 2 times, K1 6 sts

(4th & 5th sizes) K1, [K2tog] 2 times, K1,
[K2tog] 2 times 6 sts

Work 10(12)(14)(16)(18) rounds stocking st.
Cast off.

To Make Up

Sew in loose ends.

Tie the top piece into a knot.



Knit Flat Instructions

Using your smaller needles cast on 67(73)(79)
(85)(91) sts.

Work 8 rows garter stitch.

Change to your larger needles and work in
stocking st. until the hat measures 3¼(3½)(4)
(4¼)(4¾) inches 8(9)(10)(11)(12) cms from the
cast on edge.

Crown Shaping & Top Knot

Row 1: K1,[K2tog, K4] to end
56(61)(66)(71)(76) sts

Rows 2 - 4: Work 3 rows stocking st

Row 5: K1,[K2tog, K3] to end
45(49)(53)(57)(61) sts

Rows 6 - 8: Work 3 rows stocking st

Row 9: K1,[K2tog, K2] to end
34(37)(40)(43)(46) sts

Row 10: Purl

Row 11: K1,[K2tog, K1] to end
23(25)(27)(29)(31) sts

Row 12: Purl

Row 13: K1,[K2tog] to end
12(13)(14)(15)(16) sts

Rows 14 - 18: Work 5 rows stocking st.

Row 19: K1,[K2tog, K1] 3(4)(4)(4)(5) times,
K2(0)(1)(2)(0) sts 9(9)(10)(11)(11) sts

Rows 20 - 32: Work 13 rows stocking st.

Row 33:
(1st & 2nd sizes) K1,K2tog, K2, K2tog, K2
7 sts

(3rd size) K1,K2tog, K2, [K2tog] 2 times, K1
7 sts

(4th & 5th sizes) K1, [K2tog] 2 times, K2,
[K2tog] 2 times 7 sts

Work 9(11)(13)(15)(17) rows stocking st.
Cast off.

To Make Up

Sew up the back seam and sew in any loose
ends.

Note: The top knot section needs to be sewn
together from the front, so it is easiest to use
mattress stitch and work from the front for the
entire seam.



I hope you have enjoyed using this pattern.
You can find more of my designs, along with
tutorials, social media links and email contact
on my website www.lovefibres.com

I would love you to share a photo of your
hat on my Facebook page:
<https://www.facebook.com/Lovefibres-1673778779549020>

Or tag me on [@LoveFibres](http://www.instagram.com/lovefibres)
Please use the hashtag #lovefibrespattern

Photography

Ted Dickison Memorial Tray - 2021 Hillary Scott

Prize Money: 1st \$50 plus a tutorial with Photographer Victoria Bowman, 2nd \$35, and 3rd \$25

This is an Amateur Competition.

Image size 15cm X 10cm.

NB A limit of 3 entries per person per class.

NO PHOTOSHOPPING

Class and name on back of all photos please.

Class 851 Historic Landmarks

- (bridges, buildings, monuments etc)

Class 852 Historic Farm Equipment

Class 853 Black and White -any subject

Class 854 Hoar Frost

Class 855 Old Style Family Portrait - sepia toned

Class 856 Close Up

Class 857 City Scape

Class 858 Kiwiana

Class 859 Food

Floral - Decorative

Stafford Tray - 2021 Lesley Brown

Prize Money: 1st \$50, 2nd \$35, and 3rd \$25

Prepare Florals appropriately - will be judged on Friday and on display for Saturday's Show Day
Any foliage permissible.

Class 860 Arrangement from Early 1900s

Class 861 Wedding Bouquet

Class 862 Tussie Mussie

Class 863 Floral Headband

Class 864 Dried Flower Arrangement

Class 865 Arrangement of Greenery, no flowers

Cut Flowers

Mary Jones Cup -2021 Lesley Brown

Prize Money: 1st \$50, 2nd \$35, and 3rd \$25

Prepare Florals appropriately - will be judged on Friday and on display for Saturday's Show Day
Container for cut flowers supplied.

Please name roses if possible. Dahlias are displayed with no foliage. Roses are displayed with some foliage.

Class 866 Bowl of Hollyhocks

Class 867 One Spike of Gladioli

Class 868 One Rose

Class 869 Bud Rose - not a miniature

Class 870 Fully Open Bloom

Class 871 Old Fashion Rose - one Stem

Class 872 One Stem of Floribunda

Class 873 Miniature Rose - one Stem, at least 3 Florets to be out

Class 874 One Stem of David Austin Rose

Class 875 Decorative Dahlia -Medium

Class 876 Decorative Dahlia - Large

Class 877 Dahlia- A ball Dahlia more than 5cm in circumference

Class 878 Five Stems of Sweet Peas

Class 879 Three Stems of Daisy

Class 880 Any Other Dahlia

Class 881 Five Stems of Lavender

Class 882 A Stem of Lily

Class 883 A Geranium

Class 884 3 Stems of Any Annuals, can be different varieties

Class 885 3 Stems of Any Perennials, can be different varieties

Class 886 Any Other Flower Unscheduled - 1 Stem

Open Fruit and Vegetable Section

(Old) Robert Jopp Cup- 2021 Lyn Berry

Prize Money: 1st \$50, 2nd \$35, and 3rd \$25

Entries are limited to 3 entries per person per class.

HINTS AND TIPS FOR SHOWING VEGETABLES

- **'Best Table'** means a freshly dug or picked vegetable, that is of moderate size, washed and looks well.
- **Beans and Peas** - uniform size, 1 cm of stalk on top
- **Beetroot, Carrots and Parsnips** -leave all roots intact and about 6cm of stalk on top
- **Cabbage** - trim outer leaves
- **Courgettes/Zucchini** - best at normal size, not gross
- **Lettuce** -Remove outside leaves

- **Onions**- Trim roots slightly, tidy up outer skin, 8-10cm stalk to be doubled over and secured with band or string
- **Parsley** - Bright green, clean and fresh
- **Potato** - a table potato should fit into a cupped hand
- **Rhubarb** -leave a fraction of green on top of stalk, tear stalk off crown, don't cut
- Garlic - trim roots but don't cut completely off, leave short stalk on bulbs
- **Tomatoes** -green growing stalks must be attached

Class 887 7 Varieties of Fresh Garden Produce

- Any container

Class 888 3 Carrots - Short

Class 889 3 Carrots - Long

Class 890 1 Lettuce - Any Variety

Class 891 3 Potatoes - Table White

Class 892 3 Potatoes - Table Red

Class 893 3 Tomatoes

Class 894 3 Onions - white

Class 895 3 Onions - Red

Class 896 3 Beetroot - Round

Class 897 3 Beetroot - Cylindrical

Class 898 3 Beans - Runner

Class 899 3 Beans - Dwarf

Class 900 3 Beans - Butter

Class 901 6 Cherry Tomatoes

Class 902 3 Courgettes/Zucchini

Class 903 Skite's Corner

Class 904 Unscheduled Vegetable

Class 905 3 Pods of Peas

Class 906 3 Stone Fruit

Class 907 3 Stalks of Rhubarb

Class 908 Bunch of Parsley

Class 909 3 Garlic Bulbs

Pre school -2021 Darci Huddleston/Lucy Lake

1st equal

Class 913 A Decorated Homemade Crown

Class 914 Toilet Roll Creation

Class 915 Sandsaucer

5 to 7 Years -2021 Emily Heckler

Class 916 A Hanging Christmas Tree Decoration

Class 917 Mixed Media Collage

Class 918 An Animal made from Fruit and/or Vegetables

8 to 10 years -2021 Max Hollebon

Class 919 A Hanging Christmas Tree Decoration

Class 920 Picture made from pressed flowers and/or leaves

Class 921 Origami Creation

11 to 13 years -2021 Tayla Bain

Class 922 A Hanging Christmas Tree Decoration

Class 923 A Painted Terra Cotta Pot

- (11cm Terra Cotta Pot)

Class 924 A Pompom

Open to all Children 13 Years and Under -2021

Max Hollebon

Class 925 Dreamcatcher

Class 926 Drawing/Painting -Size A4 max.

Class 927 Floral Decoration in a Gumboot

Class 928 Tussie Mussie

Class 929 Three Pieces of Lollycake

Class 930 Wheat Grass Head -Growing

Plant Project

Class 931 Plant Project

- Grow and nurture your own plant from seed/cutting. Share your growing process and provide us with your plants name (ie. photos, journal etc).

LEGO

Only one entry per person. Free form only NOT box sets. Base size to be no bigger than 40cm by 40cm

Points from this section will be added to the overall children's prize

Lego for display only/non-competitive: Any form of box set lego

Class 932 For Ages 4-6 Years -2021 Mai Chamberlain

Class 933 For Ages 7-9 Years -2021 Ethan Udy

Class 934 For Ages 9-13 Years -2021 Tayla Bain

Children's Section

Ryan Cup - Most Points Overall 2021 Max Hollebon

Prize Money: 1st \$20, 2nd \$15, and 3rd \$10

No Entry Fee for this Section

Please make sure your entry is named.

Please note that ONLY scheduled items may be entered.

Junior Photography -2021 Ava Huddleston

Class 910 Portrait

Class 911 On the Farm

Class 912 Mountains

