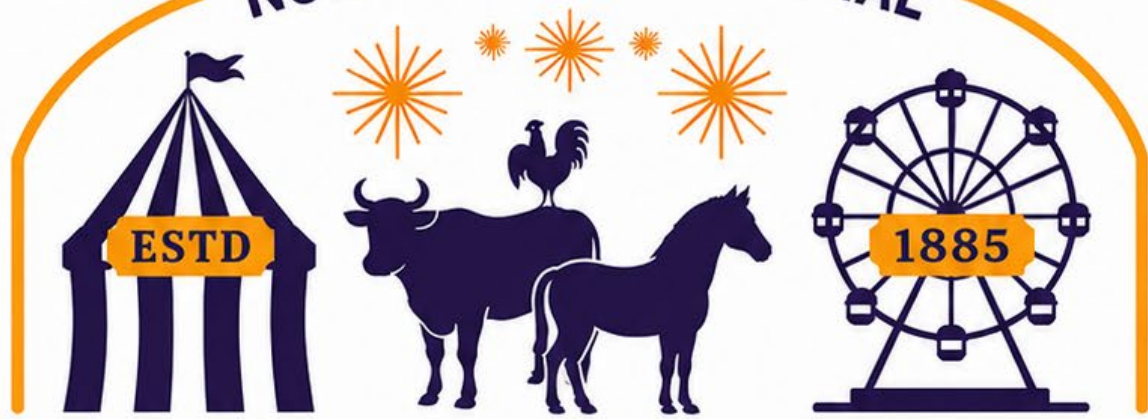


NORTH COAST NATIONAL



LISMORE SHOW

15 – 17 OCTOBER 2026

*Celebrating the International Year
of the Woman Farmer*



— 2026 —

FINE ARTS SCHEDULE



Keith Graham Law



HINTS AND TIPS

Entering in agricultural shows is a fantastic way to showcase your skills and engage with the community. Successful exhibitors emphasize meticulous preparation, strict adherence to rules, and high-quality presentation.

Essential Tips for Success:

- **Read the Schedule Thoroughly:** The most common mistake is ignoring specific requirements. Check rules regarding size, material, and theme, as non-compliant items can be disqualified immediately.
- **Know the Difference Between Entries and Exhibits:** Entries are the forms/fees sent to the office, while exhibits are the actual items. Ensure you meet the deadlines for both, which can be different.
- **Ensure Cleanliness and Quality:** Items like knitting, crochet, and sewing must be pristine and unworn. Judges look for fine, even textures and high-quality workmanship.
- **Practice Presentation:** Clean containers are vital. For items requiring it, use proper labelling. If sending in food items, use cellophane rather than plastic wrap to prevent sweating.
- **Check Condition:** All items should have been made within the last 3 years by an amateur and not previously won a prize at any Ag Show
- **Follow Directions Exactly:** *If a class specifies a certain technique or material, strictly follow that instruction.*

Tips for Specific Categories:

- **Knitting/Sewing:** Items should be perfectly finished with neat seams and clean finishes.
- **Photographs:** Often require a minimum size (e.g., 10x12 cm) and must be mounted on stiff backing, like white cardboard.

Preparation and Rules

- **Read the Schedule:** This is the most crucial tip. Rules about tin sizes, icing, and ingredients (like no cream or specific flour types) are strict.
- **Follow the Recipe:** If a recipe is provided, follow it meticulously.
- **Practice:** Make the item multiple times to refine the technique and timing.
- **Freshness:** Bake as close to the show as possible, generally the day before.

Presentation and Baking Tips

- **Sizing and Shape:** Ensure all entries are uniform. Slices should be cut into even sizes (e.g., squares).
- **No Ring Tins:** Avoid using ring tins unless specified.
- **Icing:** Keep icing simple and firm. Generally, only ice the top of cakes, and do not use cream filling unless specified.
- **Avoid Skewers:** Do not test for readiness with a skewer in the center, as this creates a hole that judges will see.
- **Remove Fan:** Turn off the oven fan if possible to prevent dome tops.
- **Jams/Preserves:** Use appropriate seals instead of cloth covers for specific classes.
- **Cakes:** If using wire cake racks make sure to put tea towels over to stop rack marks as this is considered to be a decoration by the judge. When baking lots of cakes, it is ok to freeze cakes but make sure they are thawed out fully before delivering to the Show preferably overnight and ice after they have thawed.

On the Day Advice:

- **Label Everything:** Ensure your section tickets (often provided by the show) are securely attached to the exhibit.
- **Arrive Early:** Avoid last-minute stress by delivering your items well before the deadline.
- **Engage with Feedback:** Some shows offer judges' feedback, which is invaluable for improving your skills.

FINE ARTS PAVILION SCHEDULE

FINE ARTS PAVILION SCHEDULE

Entries close **Friday 2nd October 2026** unless otherwise stated

Judging will take place from Saturday 10th October - Thursday 15th October 2026

SCHOOLS ARE NOT ELIGIBLE TO ENTER THIS SECTION. PLEASE SEE SCHOOLS SCHEDULE Students may enter in their own name

It is **NOT** a requirement to be a member of any Club or Society to enter any Section or Class in the Fine Arts Pavilion Schedule

FREE ENTRY FOR ALL FINE ART CLASSES

ENTRY FEES APPLY FOR PHOTOGRAPHY CLASSES

EVENT JUDGING TIMES (all times are approximate)

FARM PRODUCE	9am Wednesday 14 October
APICULTURE/HONEY	9am Wednesday 14 October
EGGS	9am Wednesday 14 October
FRUIT & VEGETABLES	9am Wednesday 14 October
HORTICULTURE	9am Thursday 15 October
ORCHID SECTION	9am Wednesday 14 October
BONSAI	9am Wednesday 14 October
PRESERVES & BOTTLED FRUIT	9am Wednesday 14 October
DECORATED CAKES	11.30am Wednesday 14 October
COOKING	11.30am Wednesday 14 October
ASC Rich Fruit Cake	11.30am Wednesday 14 October
PHOTOGRAPHY	9am Saturday 10 October
NEEDLEWORK & CRAFTS	9am Tuesday 13 October
YOUNG AT HEART	9am Tuesday 13 October
CREATIVE SKILLS WORK	9am Tuesday 13 October
METAL WOODWORK	9am Wednesday 14 October
EXHIBITORS WITH DIVERSE ABILITIES	11.30am Wednesday 14 October

Sections include:

1. Farm Produce, Apiculture & Honey, Eggs, Fruit and Vegetables, Flowers, Pot Plants, Bonsai, Bromeliads, Orchids,
2. Cooking and Preserves, Confectionery and Junior Cooking Section, Photography, Needlework & Crafts
3. Entry Forms at Show Secretary's Office, Located on the Showground at 116 Alexandra Pde North Lismore, adjacent to the pavilion

Entries Via

Website www.northcoastnational.com.au

Entrygate <https://northcoastnational.entrygate.com.au>

Mail PO Box 109 Lismore 2480

Email office@northcoastnational.com.au

4. All exhibits must be delivered to the Showground Fine Arts Pavilion as per schedule delivery times Unless special arrangements have been made with the office.
5. Prize Money: Please collect prize money from the Pavilion on Sunday the 19th or the Secretary's office during the following week. Office hours 9am - 5 pm.
6. No prize money will be posted, and no prize money will be paid after **1st November 2026**
7. **NOTE:** The Society is not responsible for the non-delivery of donated prizes
8. Membership of the North Coast National A & I Society Inc. is invited. \$65 (GST inclusive) allows Member, Guest and members children under 18 years admission to the grounds at any time during the Exhibition and includes parking on the grounds
9. Thanks to our generous sponsors and our fabulous volunteers - our most grateful thanks to you all
10. **COLLECTING OF NEEDLEWORK EXHIBITS** Please note no needlework exhibits will be released until Monday morning. You must provide the Stewards with your Entry Receipt to collect your Exhibits
11. All other exhibits may be collected from the Pavilion on Sunday 18th October 2026 between 9.00am -11.00am
12. All remaining, NON-PERISHABLE exhibits may be collected the next week during Showground office hours 9.00am -4.00pm
13. **IF YOU WISH TO HAVE YOUR CONTAINERS RETURNED, PLEASE IDENTIFY THEM WITH YOUR NAME AND PHONE NUMBER ON THE BASE OF THE CONTAINER**
14. All perishable exhibits not collected by 12noon Monday 19th October 2026 will be disposed of. If for any reason an exhibit needs to be disposed of sooner, it will be at the discretion of the Stewards eg spoiled
15. Prizes All Prize Money is as follows

1st \$2.00 + Card & Ribbon 2nd \$1.00 + Card & Ribbon

UNLESS OTHERWISE SPECIFIED THROUGHOUT SCHEDULE

Committee Members

Andrea Bryant, Wendy Painter, Paul Sandrin, Lynn Binney, Gary Sullivan, Robert Williams, Carlene Ballarin, Kim Sandrin, Shirley Graham, Barbara Jackson, Nancy Jones, Geoff Manning, Ian Mulligan, Steve Muldoon, Rhonda Shepherd, Nancy Perkins, Kerry Piper, Janet Fowler, Ann Smith, Leah Worboys, Jean Hewett, Dee Cooper, Amy Doman, Ellie McLennan, Grace Morton

Special Award for the outstanding Pavilion Exhibit will be awarded a ribbon

Special Award for the most outstanding Display Exhibit will be awarded a ribbon

Special Feature

Our 2026 Feature is Bees, and our Feature Craft is Scarves. As such you will see throughout the schedule classes printed in purple. These are our Special Feature Classes. We encourage all entrants to join in and have a go at one or all of these special classes



FARM PRODUCE

Stewards: Paul Sandrin & Kim Sandrin

Stewards will be in attendance to receive exhibits.

1. All exhibits of Farm Produce and Fruit and Vegetables in pavilion must be delivered to Stewards before 9 am on Wednesday 14th October 2026
2. Unless otherwise specified all exhibits will be judged on commercial value.
3. Entries Close Friday 2nd October 2026
4. Entry Fees: Free-No Charge
5. Judging will commence at 9.30 am Wednesday 14th October 2026
6. Note: Weights and/or numbers specified in each class must be adhered to. These will be checked during judging.
7. JAP Pumpkins are a member of the Gramma family therefore to be entered into Farm Produce Class 6033
8. Podkins are a member of the Squash family therefore to be entered into Fruit & Veg Class 6075
9. AV: Any Variety AVO: Any Other Variety

PRIZES

1st \$5.00 + Card & Ribbon 2nd \$3.00 + Card & Ribbon

Champion Farm Produce Exhibit: Card + Ribbon

Reserve Champion: Card + Ribbon

Most Successful Exhibitor Class 6001-6037 Ribbon Cliff James Memorial Trophy

Class 6001 Maize, open pollinated 3 cobs

Class 6002 Maize Hybrid, 3 cobs

Class 6003 Maize, open pollinated 3kgs

Class 6004 Maize Hybrid 3kgs

Class 6005 Barley 2 sheaves 10cm diam, green

Class 6006 Wheat 2 sheaves 10cm diam, green

Class 6007 Triticale 2 sheaves 10cm diam, green

Class 6008 Oats, 2 sheaves, 10cm diam, green

Class 6009 Sorghum, 6 heads

Class 6010 Sorghum, grain, 3kgs

Class 6011 Collection of Fodders, 6 ticketed in sheaves (Between 5 & 10cm Diameter)

Class 6012 Collection of grasses, as per class 6011

Class 6013 Soya Beans, 3kgs

Class 6014 Soya Bean Hay, 1 bale

Class 6015 Lucerne Hay, 1 bale

Class 6016 Pasture Hay, 1 bale

Class 6017 Legume Hay, 1 bale

Class 6018 Cereal Hay, 1 bale

Class 6019 Lucerne, green, 2 sheaves 10cm in diam

Class 6020 Best sheaf of any type of summer legume, 10cm diam

Class 6021 Best Sheaf of Maku Lotus 10cm diameter

Class 6022 Best Sheaf of Rye grass 10cm diameter

Class 6023 Best collection of 4 cereal sheaves 10cm diameter

Class 6024 Potatoes 1kg white skin, AV

Class 6025 Potatoes 1kg coloured skin, AV

Class 6026 Sweet potatoes 2kg white skin

Class 6027 Sweet potatoes 2kg coloured skin

Class 6028 Pumpkin Qld Blue 1

Class 6029 Pumpkin any variety, table 1, long or round

Class 6030 Pumpkin, stockfeed only

Class 6031 Pie Melon any variety 1

Class 6032 Gramma bugle table 1

Class 6033 Gramma, table AOV

Class 6034 Gramma - suitable for stock only

Class 6035 Cane large variety 6 stalks, most suitable for fodder

Class 6036 Cane small variety 6 stalks, most suitable for fodder

Class 6037 Ginger best hand

Ramsey & Bulmer

EGGS

1. Entries to be in by 9 am Wednesday 14th October 2026
2. Judging 9.30 am Wednesday 14th October 2026

Class 6038 Hen eggs, white 1 doz

Class 6039 Hen eggs, brown 1 doz

Class 6040 Duck eggs 1 doz

Class 6041 Rainbow Eggs 1 doz

Class 6042 Decorated Eggs- 1/2 doz (These eggs may be store bought)

Class 63521 Any Other Variety

FRUIT & VEGETABLES

Stewards: Paul Sandrin & Kim Sandrin

Most Successful in Vegetable Section Classes 6043-6088 - Rosette

VEGETABLES

Entries close Friday 2nd October 2026

Judging Commences 9.30 am Wednesday 14th October 2026

Class 6043 Beetroot, long, bunch, 3 AV

Class 6044 Beetroot, short, bunch, 3 AV

Class 6045 Broad Beans, green 200g

Class 6046 Broccoli, 1 head

Class 6047 Butter Beans, 200g AV

Class 6048 Cabbage, 1 head, large variety, drum head type, any colour

Class 6049 Cabbage, 1 head, small, sugarloaf type, any colour

Class 6050 Capsicum, 3

Class 6051 Carrots, 6 long, any colour

Class 6052 Carrots, 6 short

Class 6053 Cauliflower, 1 head, AV

Class 6054 Chillies, 6

Class 6055 Collection of herbs on card, named

Class 6056 Cucumber, apple, 6

Class 6057 Cucumber, long, 3

Class 6058 Eschalots, 1 bunch
Class 6059 Garlic, any variety
Class 6060 Green Beans, 200g, AV
Class 6061 Leeks, 3, AV
Class 6062 Lettuce small variety, 2, any colour
Class 6063 Lettuce, large variety, 2 any colour
Class 6064 Onions, brown, 6
Class 6065 Onions, white, 6
Class 6066 Onions, 6 any variety
Class 6067 Parsnips, 6
Class 6068 Onions, pickling, 500g
Class 6069 Peas in Pod 200g
Class 6070 Radishes, 6, AV
Class 6071 Rhubarb, bunch, 6 stalks
Class 6072 Silver Beet, bunch, 6
Class 6073 Silver Beet, coloured, 6
Class 6074 Snow Peas, 250g
Class 6075 Squash, any variety
Class 6076 Stir Fry Vegies, min. 2 varieties
Class 6077 Sweet Corn - 4 cobs
Class 6078 Tomatoes, medium or large 3
Class 6079 Tomatoes, any variety, 6
Class 6080 Tomatoes, collection, 3,AV
Class 6081 Tomatoes, cherry 8
Class 6082 Turnips, Swede, 6 tops on
Class 6083 Vegetable Marrows, any varieties
Class 6084 Zucchini, any variety, 3
Class 6085 Any other distinct variety vegetable
Class 6086 Collection of vegetables grown by one grower, 8 varieties
Class 6087 Collection of Salad Vegetables to be judged on quality & display
Class 6088 Unusual fruit or vegetable, any shape or size

FRUIT & NUTS

Entries close Friday 2nd October 2026

Judging Commences 9.30 am Wednesday 14th October 2026

Unless otherwise stated

1st \$5.00 + Ribbon

2nd \$3.00+ Ribbon

Classes 6089-6117

Champion - Ribbon

Reserve Champion - Ribbon

Class 6089 Avocado, AOV, 3 named

Class 6090 Avocado, Fuerte, 3

Class 6091 Avocado, Hass, 3

Class 6092 Avocados, Tray of

Class 6093 Blueberries, 1 punnet

Class 6094 Custard Apples, 2

Class 6095 Custard Apples, Tray of

Class 6096 Grapefruit, 6

Class 6097 Lemons, common 6

Class 6098 Lemons, 6 any other variety

Class 6099 Limes, 6

Class 6100 Macadamia Nuts, nut in shell 500g

Class 6101 Macadamia Nuts, nut in shell, 10kg in Hessian bag

Class 6102 Mandarins, 6

Class 6103 Nectarines, 6

Class 6104 Nectarines, Tray of

Class 6105 Oranges, AOV, 6

Class 6106 Oranges, Navel, 6

Class 6107 Passionfruit, 6

Class 6108 Pawpaw, any variety

Class 6109 Peaches, 6

Class 6110 Peanuts, raw in shell, 500g

Class 6111 Pecan Nuts, 500g

Class 6112 Bunch of Bananas

Class 6113 Hand of Bananas

Class 6114 Pineapples, 1 Rough Skin

Class 6115 Strawberries, 1 punnet

Class 6116 AOV Fruit

Class 6117 Collection of Tropical Fruits, min. 4 vty

HORTICULTURE

Stewards Andrea Bryant, Wendy Painter, Jean Hewett, Nancy Perkins

1. ALL EXHIBITS TO BE AT THE FINE ARTS PAVILION BY 8.30 am THURSDAY 15th OCTOBER 2026
2. Stewards will be accepting entries from 7.00 am to 8.30 am on the morning when judging takes place
3. BONSAI - Delivery Tuesday 14th October 2026 from 5.30 pm to 7.30 pm
4. **Distinct:** Different, e.g. 3 roses must contain 3 separate varieties
5. **NND:** Not Necessarily Distinct -any type of combination
6. Bottles and Containers **MUST** be clean and free of labels If you would like your containers returned, please identify them with your name and phone number on the bottom
7. Any exhibit containing noxious weeds will be removed at the discretion of the Chief Steward



Flowers

Entries taken on Thursday 15th October 2026 by Stewards in Fine Arts Pavilion from 7am - 8.30am

Judging will take place 9- 12noon Thursday 15th October 2026

All decorative Exhibitors are to provide their own receptacles. If you would like it returned, please identify with your name and phone number on the bottom

Champion Rose Exhibit Card and Ribbon

Champion Gladioli Exhibit Card and Ribbon

Champion Gerbera Exhibit Card and Ribbon

Champion Carnation Exhibit Card and Ribbon

Best Bloom of Show Rosette +\$5

Best annual Flower Rosette +\$5

Class 6118 Antirrhinums, 3 cuts (Snapdragons)

Class 6119 Calendula, 3

Class 6120 Carnation, 1

Class 6121 Carnations, 3 mixed colour

Class 6122 Carnations, 3 one colour

Class 6123 Gerbera, double, 1

Class 6124 Gerbera, single, 1

Class 6125 Gerberas, container of

Class 6126 Gerberas, double, 3 any colour

Class 6127 Gerberas, single, 3 mixed colour

Class 6128 Gerberas, single, 3 one colour

Class 6129 Gladioli, 1

Class 6130 Hippeastrum, 1

Class 6131 Hippeastrum, 3

Class 6132 Iris, 1

Class 6133 Iris, 3

Class 6134 Miniature Rose, a.c., 1 cut

Class 6135 Pansies, 6

Class 6136 Petunias, vase of

Class 6137 Proteas, 3

Class 6138 Roses, 1

Class 6139 Roses, 3

Class 6140 Roses, 6

Class 6141 Roses, container of any other colour or mixed

Class 6142 Roses, pink container of

Class 6143 Roses, Polyantha or Floribunda, 1 cut

Class 6144 Roses, Polyantha or Floribunda, 3 trusses

Class 6145 Roses, red container of

Class 6146 Vase of AOV Flowers, 3 cuts, not mentioned

Class 6147 Vase of Shrub Flowers, 3 cuts



Australian Native Plant Section

1. Entries taken on Thursday 15th October 2026 by the Stewards in the Fine Arts Pavilion from 7am - 8.30am
2. Judging 9- 12noon Thursday 15th October 2026

Class 6148 Callistemon (bottlebrush), 1 cut

Class 6149 Callistemon, 3 cuts, distinct

Class 6150 Callistemon, 3 Cuts NND

Class 6151 Collection of Annual Flowers

Class 6152 Collection of Native Flowers

Class 6153 Collection of Perennial Flowers

Class 6154 Grevilleas, 1 flowering

Class 6155 Grevilleas, 3 clusters, 1 variety - flowering cuts

Class 6156 Grevilleas, collection of 3 or more distinct types

Decorative

1. Entries to be taken to the Fine Arts Pavilion on Thursday 15th October 2026 from 7 am
2. Judging from 9am Thursday 15th October 2026
3. All decorative exhibitors to provide their own receptacles
4. If you would like it returned, please identify with your name and phone number on the bottom of the receptacle

1st \$8.00 and ribbon

2nd \$4.00 and ribbon

Champion Decorative Arrangement - Rosette

Class 6157 Massed arrangement of mixed flowers frontal effect

Class 6158 An arrangement in a flat container

Class 6159 Feature Arrangement- An arrangement Featuring Bees

Class 6160 My favourite arrangement, to be named

Class 6161 Leaf and Foliage

Class 6162 An arrangement Featuring Roses

Class 6163 Bridal Bouquet

Class 6164 Fruit & Flowers

Class 6165 Shoulder Spray for A Special Event

Decorative Junior Section (14 years and Under)

Sponsored by Wendy Painter

1. Entries taken on Thursday 16th October 2025 by the Stewards in the Fine Arts Pavilion from 7am - 8.30am

2. Judging from 9am Thursday 15th October 2026

3. Decorative Junior exhibitors to provide their own receptacle

4. Please identify with your name and phone number if you would like it returned

Champion- Rosette Card & \$10 Donated by CWA

Class 6166 Miniature arrangement approx 10cm high

Class 6167 Arrangement in a saucer

Class 6168 Posy

Class 6169 Float Bowl

Potted Plants

1. Entries taken on Thursday 15th October 2026 by the Stewards in the Fine Arts Pavilion from 7am - 8.30am

2. Judging from 9am noon Thursday 15th October 2026

3. **No pots to exceed 20 cm**

Class 6170 Fern in Pot not to exceed 20cm (8")

Class 6171 Indoor Plant in Pot, pot not to exceed 20cm (8")

Class 6172 Flowering Plant in Pot, Pot not to exceed 20cm (8")

Class 6173 Foliage Plant in Pot, pot not to exceed 20cm (8")

Class 6174 Succulent in pot, pot not to exceed 20cm (8")



Bromeliads

Champion Bromeliads- Card + Ribbon

Class 6175 Bromeliad - Aechmea

Class 6176 Bromeliad - Neoregelia

Class 6177 Bromelia - Variesia

Class 6178 Bromeliad - any other variety

Bonsai Section

Stewards: R Williams

Delivery to the Fine Arts Pavilion on Tuesday 13th October 2026 between 5.30pm to 7.30pm

1st \$5 Card + Ribbon

2nd \$3 Card + Ribbon

Champion Bonsai Exhibit: Rosette + \$25 Donated by Summerland Bonsai Club

Reserve Champion Bonsai Exhibit - Card

Class 6179 Single Bonsai Tree under 20cm

Class 6180 Single Bonsai Tree 20cm to 35cm

Class 6181 Single Bonsai Tree 35cm to 60cm

Class 6182 Single Bonsai Tree over 60cm

Class 6183 Single Bonsai cascade or semi cascade

Class 6184 Saikei - tray landscape

Class 6185 Group setting

Class 6186 Suiseki - viewing stones

Class 6187 Any other Bonsai

Class 6188 Novice up to three years' experience

Orchids

Steward: Steven Muldoon

Delivery to The Fine Arts Pavilion Wednesday 14th October 202 65.00 pm - 6.30 pm

1st & 2nd Place Card + Ribbons

Champion Dendrobium

Champion Species

Champion Miscellaneous

Champion Cattleya

Grand Champion of Show \$30 Sponsored by City of Lismore Orchid Society

Reserve Champion of Show \$20 Sponsored by City of Lismore Orchid Society

Dendrobium Section

Class 6189 Dendrobium aggregatum

Class 6190 Dendrobium chrysotaxum

Class 6191 Dendrobium densiflorum

Class 6192 Dendrobium farmerii

Class 6193 Dendrobium pierardii

Class 6194 AOV

Special Section

Class 6195 Cymbidium spp.

Class 6196 Cattleya spp.

Class 6197 Any other spp.

Miscellaneous Section

Class 6198 Vandaceous Alliance

Class 6199 Oncidium Alliance

Class 6200 Dendrobium Mousmee

Class 6201 Dendrobium Hybrid

Class 6202 Any other not mentioned

Cattleya Section

Class 6203 Exhibition Type

Class 6204 Cluster Min. 5 flowers

Class 6205 Novelty

Foliage Section

Class 6206 Bush house plant

APICULTURE /HONEY

Steward Janet Fowler, Stephen Fowler

Honey to be in standard 500gm glass jars with white screw lid

1st \$5 + Ribbon

2nd \$3 + Ribbon

1. Honey and products should be current year's production
 2. **Honey to be presented in two (2) 500gm glass jars with white screw lid**
 3. Date of extraction of the honey/batch number to be marked on the LID
 4. Weights will be verified during judging
 5. No entry fee
 6. Entries close Friday 2nd October 2026
 7. All exhibits must be delivered to the Apiculture Steward in the Fine Arts Pavillion at Lismore Showgrounds before 9am Wednesday 14th October 2026
 8. Judging will commence at 9.30am Wednesday 14th October 2026
- Most successful exhibitor, most points, \$50 voucher from Northern Rivers Beekeeping Supplies

Class 6207 Light, Liquid Honey 2 jars 500g

Class 6208 Golden Liquid Honey standard colour golden, 2 jars

Class 6209 Dark Liquid Honey, 2 jars

Class 6210 Honey (granulated) 2 (clear) glass jars, 500g

Class 6211 Creamed Honey

Class 6212 Honeycomb in Full Depth Frame

Class 6213 Beeswax, natural 1kg

Class 6214 Honeycomb, 3 sections, Uniform Size & Weight

Class 6215 Collection of Apiary Products (not bees)

Limited to 4sq ft including display/container area



COOKERY

Stewards Andrea Bryant, Wendy Painter, Shirley Graham, Nancy Perkins, Kerry Piper, Lyn Binney, Carlene Ballerin

Entries close: Friday 2nd October 2026

NO LATE ENTRIES ACCEPTED

Entry Fee: FREE - No charge

Regulations - Cookery and Preserves

1. No portion of a collection can compete as a single exhibit.
2. Unless otherwise specified collections are to consist of 3, one of each kind.
3. Delivery of preserves, bottled fruits must be made to the Stewards in the Fine Arts Pavilion on Tuesday 13th October 2026 or prior to 9am on Wednesday 14th October. 2026
4. All lids must be loosened on preserves and jam jars (NOT Bottled Fruits)
5. Exhibitors may enter more than one entry in each class.
6. Delivery of cookery exhibits: All exhibits in Cookery Section must be delivered to the stewards at the Fine Arts pavilion before 10am on Wednesday 14th October 2026
7. **Collection of Preserves/Cookery exhibits from pavilion: The pavilion will open from 9am to 11am on Sunday 18th October 2026 for the collection of the exhibits.**
8. Decorated cakes: Must be delivered to Stewards on Tuesday 13th October from 9am to 10am and may be collected from the pavilion on Sunday 18th October 2026 from 9am – 11am.

ALL PERISHABLE EXHIBITS NOT COLLECTED BY MONDAY 19th October 2026 WILL BE DISPOSED OF UNLESS A PRIOR ARRANGMENT HAS BEEN MADE WITH STEWARDS

Home Preserves

Entries close Friday 2nd October 2026

1. Delivery Time: Before 9am Wednesday 14th October 2026
 2. Judging commences at 9.30am Wednesday 14th October 2026
 3. Note: In Home Preserves screw top jars are preferred and must be Loosened. All jam jars must be used with commercial tops covered
 4. All entries must weigh between a minimum of 250gm and maximum 500gm NET volume
- Champion Home Preserve Classes 6216-6265 Card + Rosette

Home Preserves - Fermented Drinks

Class 6216 Kombucha

Class 6217 Water Keffir

Class 6218 Ginger Beer

Class 6219 Any other Fermented Drinks

Home Preserves - Ferments

Class 6220 Sauerkraut

Class 6221 Kim Chi

Class 6222 Lime Pickles

Class 6223 Any other vegetable or fruit pickle

Class 6224 Fermented Cake

Class 6225 Sourdough Loaf

Home Preserves - Pickles

Outstanding Exhibit (class 6226-6239) \$10 donated by C&N Perkins

Class 6226 Mustard Pickles

Class 6227 Mixed Pickles

Class 6228 AOV Pickles

Class 6229 Pickles collection of 3 varieties

Home Preserves - Sauces & chutneys

Class 6230 Any variety Sauce

Class 6231 Mango Chutney

Class 6232 Tomato Chutney

Class 6233 Any other variety Chutney

Class 6234 Chutney collection 3 varieties

Class 6235 Chilli Relish

Class 6236 Any other variety Relish Vegetables

Class 6237 Any other variety Pickled Vegetable

Class 6238 Any other variety Pickled Fruit

Class 6239 Any other variety Pickled Eggs

Home Preserves - Jams

Outstanding Exhibit Classes 6240- 6265 Card, Ribbon + \$10 Donated by C&N Perkins

- Class 6240 Blueberry Jam
- Class 6241 Apricot Jam
- Class 6242 Fig Jam
- Class 6243 Melon & Lemon Jam
- Class 6244 Gooseberry Jam
- Class 6245 Plum & Apple Jam
- Class 6246 Peach Jam
- Class 6247 Rosella Jam
- Class 6248 Strawberry Jam
- Class 6249 Tomato Jam
- Class 6250 Kiwi Fruit Jam
- Class 6251 Any other variety jam
- Class 6252 Jams collection of 3 varieties
- Class 6253 Lemon Butter
- Class 6254 Passionfruit Butter
- Class 6255 Macadamia Butter
- Class 6256 Any other variety Butter

Jellies

- Class 6257 Guava Jelly
- Class 6258 Quince Jelly
- Class 6259 Rosella Jelly
- Class 6260 Any other variety Jelly

Marmalades

- Class 6261 Lemon Marmalade
- Class 6262 Orange marmalade
- Class 6263 Grapefruit Marmalade
- Class 6264 Any other variety Marmalade
- Class 6265 Marmalade Collection 3 Varieties

COOKING

Decorated cakes - Open classes

1. Fondant Icing Only
2. Entries Close Friday 2nd October 2026 – Free to enter
3. No entry accepted if more than 6 months old.
4. Hand work only. No cake will be cut.
5. Dummy bases may be used. Small vase and manufactured pillars may be used on wedding cakes. Tulle, ribbon, wire and stamens are permitted.
6. Natural dried, fine stems may be used with restraint with floral sprays. Glue must not be used on sugar work in any class. Edible foods, e.g. sugar, coconut etc may be used as part of the presentation. Cleats must be attached to all base boards. A tiered cake is one or two or more levels (not necessarily above one another) linked by a common base. Board size is limited to 40cm on the display side. Please notify office before Friday 9th October 2026 if not bringing entry for judging.
7. Exhibits to be delivered to Stewards Wednesday 14th October 2026 from 9am until 10.30am
8. Judging will commence at approximately 11.30am Wednesday 14th October 2026

Prize money plus card for the following Classes

- Class 6266 1st \$20, 2nd \$10, 3rd \$5
- Class 6267 1st \$20, 2nd \$10, 3rd \$5.
- Class 6268 1st \$20, 2nd \$10 3rd \$5
- Class 6269 1st \$15 2nd \$10, 3rd \$5
- Class 6270 1st \$20, 2nd \$10, 3rd \$5
- Class 6271 1st \$10, 2nd \$5, 3rd \$3
- Class 6272 1st \$15, 2nd \$10, 3rd \$5
- Class 6273 1st \$15, 2nd \$10, 3rd \$5
- Class 6274 1st \$10, 2nd \$5, 3rd \$3
- Class 6275 1st \$10 2nd \$5, 3rd \$3
- Class 6276 1st \$15, 2nd \$10, 3rd \$5

Class 6266 2 Tier Wedding Cake

Class 6267 Best Decorated Baby Shower Cake

Class 6268 Novelty Teenage Birthday Cake

Class 6269 Mini Cake (15cm or 6" board)

Class 6270 Feature Decorated Cake- Bee Themed

Class 6271 Cup Cakes - 4 Decorated

Decorated cakes - Novice class

Open to Exhibitors who have not won a first prize in a similar class at a previous show

Class 6272 Best Decorated Cake- Garden Theme

Decorated cakes - Beginners class

Open to exhibitors who have not won First prize in a similar class at a previous list

Class 6273 Best Decorated Cake-for any special occasion

Decorated Cakes -Junior 5 years to 18 years

Champion Classes 6274-6276

\$20 & Card Donated by R&S Graham

Class 6274 4 Novelty Cup Cakes (5 years - 12years)

Class 6275 4 Novelty Cup Cakes (13-18years)

Class 6276 Decorated Birthday Cake



OPEN COOKING SECTION

Stewards Andrea Bryant Deputy Steward Wendy Painter

1. Entries close: Friday 2nd October 2026
2. **NO LATE ENTRIES ACCEPTED ENTRIES IN INDIVIDUAL NAMES ONLY ...NO SCHOOLS**
3. Entry Fee: Free
4. Ring Tins not accepted Unless Specified
5. Delivery times for cooking exhibits -Before 10am Wednesday 14th October 2026 to the Fine Arts Pavilion
6. Entries to be displayed on a foil covered cardboard size not to exceed exhibit by 1cm

Champion Classes 6277-6312 \$20 & Card

Donated by R&S Graham

(Does not include classes 6297- 63503)

Most Successful Exhibitor Classes 6277-6321

Phyllis McLennan Memorial Trophy + \$50.00

Class 6277 Fruit Cake Light 250g

Class 6278 Fruit Cake Dark 250g

Class 6279 Boiled Fruit Cake 250g (butter 250g) 8 inch square or 9 inch round tin

Class 6280 Christmas Pudding, Steamed

Class 6281 Christmas Pudding, Boiled

Class 6282 Sultana Cake

Class 6283 Pumpkin Fruit Cake

Class 6287 Orange Cake

Class 6288 Five Minute Cake, Iced on top only

Class 6289 Butter Cake, Iced on top only

Class 6290 Marble Cake, Iced on top only

Class 6291 Zebra Cake, Iced on top only

Class 6292 Chocolate Cake, Iced on top only

Class 6293 Tutti Fruitti, Iced on top only

Class 6294 Banana Cake, Iced on top only

Class 6295 Carrot Cake, Iced on top only

Class 6296 Date & Nut Loaf/Roll

Class 6297 FEATURE CAKE - Honey Roll Entrants may use any recipe however it must include honey. Fill using Mock Cream. DO NOT CUT/TRIM THE ENDS
Sponsored by **WOTHERSPOON FOOD DESIGN & I&K MULLIGAN**
1st \$100 2nd \$50 3rd \$30 4th \$20

Class 6298 Muesli Slices 4

Class 6299 Monte Carlo Biscuits, 4

Class 6300 Biscuit collection of 3 varieties 2 of each kind not cream filled

Class 6301 Lamingtons 4

Class 6302 Shortbread 4

Class 6303 Scones plain 4

Class 6304 Scones Pumpkin 4

Class 6305 Patty cakes 4 iced not in paper cases

Class 6306 Pikelets 4

Class 6307 Slice 4 pieces 1 variety

Class 6308 Slice collection of 3 varieties 2 of each kind

Class 6309 Muffins any variety 4 not in paper cases

Class 6310 Bread, White/Wholemeal/Grain

Class 6311 Damper

Class 6312 Any variety bread eg; Sough Dough, Fruit loaf

SPONGE CLASSES 6284-6286

No Icing but Sponges MUST be filled - jam only

Class 6284 Cornflour Sponge Sandwich

Class 6285 Butter sponge Sandwich no cornflour

Class 6286 Chocolate Sponge, Sandwich

CONFECTIONERY

To be displayed in wide screw top jars

Class 6313 Rum Balls, 6

Class 6314 Coconut Ice, Boiled, 6

Class 6315 Rocky Road, 6 pieces

Class 6316 Apricot Balls, 6

Class 6317 White Christmas, 6

Class 6318 Marshmallows, 6

Class 6319 Toffee, plain 6

Class 6320 Nut Brittle, 6

Class 6321 Chocolates, 4 varieties, 3 of each kind



JUNIOR COOKING SECTION

Open to ages 18yrs & under

INDIVIDUAL EXHIBITOR ONLY NO SCHOOLS

ENTRIES TO BE DISPLAYED ON FIRM FOIL COVERED CARDBOARD

Note Classes 6322-6336 are included in Most Successful Point Score

Most Successful Exhibitor -Junior Section- \$10.00 donated by C&N Perkins

Most Successful Exhibitor-Junior Section - Perpetual Trophy Donated by L Binney & G Sullivan

Class 6322 Best Cake made with pkt cake mix-no icing

Class 6323 Patty Cakes plain 4 (Not cooked in Paper cases)

Class 6324 Scones, Plain 4 -\$10.00 Donated by the CWA

Class 6325 Slice 4 pcs any variety

Class 6326 Pikelets 4

Class 6327 Best Decorated Patty Cake, 4

Class 6328 Anzac Biscuits 4

Class 6329 Jam Drops 4

Class 6330 Rock Cakes 4

Class 6331 Muffins Savoury or Sweet, 3

Class 6332 Lemon Butter

Class 6333 Passionfruit Butter

Class 6334 Pickles 1 jar any variety

Class 6335 Biscuit any other Variety 4

Class 6336 Feature - Decorated Arrowroot Biscuits 2 - Bee Theme



ASC RICH FRUIT CAKE COMPETITION

Class 63503

The following recipe is compulsory for all entrants

Rules

1. Entry to the competition is free.
2. At all stages of the competition Entrants must use the recipe provided.
3. In any year an individual competitor may participate in only one Group Final representing one Agricultural Show and, consequently, may represent only one Group in the subsequent State Final.
4. Agricultural Shows & AgShows NSW Groups of Shows conducting local competitions & or Group Finals agree to follow these rules and guidelines.

Winners at local competitions are to each receive a prize of \$25.

The fourteen winners at Group level are to receive a cash prize of \$50.

iv. NSW State winner to receive a prize of \$100 and be awarded the AgShows NSW Plaque.

INGREDIENTS:

250g sultanas
250 g chopped raisins
250 g currants
125 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
250g 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 square 20cm x 20cm (8" x 8") tin and bake in a slow oven for approximately 3 ½ - 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.

NEEDLEWORK & CRAFTS

Chief Steward Andrea Bryant

Deputy Steward Wendy Painter

1. **ENTRIES CLOSE: Friday 2nd October 2026**

NO LATE ENTRIES ACCEPTED

2. ENTRY FEE: Free

3. NO STRAIGHT PINS TO BE USED – SAFETY PINS ONLY TO ATTACH EXHIBITOR LABELS

REGULATIONS - NEEDLEWORK - CRAFTS

**All Items received by the Stewards MUST be Receipted and you must provide this receipt on pick up.
Please allow time for this**

1. All work must be the exhibitors own work and have been completed within the last three years.

2. Exhibits must not be machine washed, worn or used but may be blocked.

3. ALL EXHIBITS AND MOUNTINGS MUST BE IN AN UNSOILED & UNDAMAGED CONDITION

4. No portion of a collection may compete as a single exhibit.

5. All work must have been executed by the exhibitor.

6. All exhibits are to have NO Advertising or Labels, this includes Political advertising.

7. Exhibits may be forwarded, addressed to the Secretary, North Coast National A & I Society, PO Box 109, Lismore 2480.

8. Every care will be taken but no responsibility accepted for loss or damage to exhibits.

9. Each exhibit is eligible for one class only and must not have won a prize in the open section at any previous Exhibition of this Society.

DELIVERY OF NEEDLEWORK EXHIBITS -

1. All exhibits must be delivered to the Fine Arts Pavilion, Lismore Showgrounds, 116 Alexandra Parade, North Lismore on

Monday 12th OCTOBER 2026 8:30am – 4:00pm (unless special arrangements have been made for early delivery).

2. No late delivery of exhibits can be accepted as judging commences early Tuesday morning.

3. If no entry received in a class where a specific award, Judges will use their discretion and use it elsewhere.

4. EXHIBITS in the needlework section are displayed in a glass case as a protection from dust and handling from the public. (Framed works may be hung on walls).

5. No work other than entries may be displayed during the Show.

6. Doilies /Table Centers to be mounted partially on paper or cardboard, appropriate to the size of article, clear plastic (NO STRAIGHT PINS).SAFETY PINS ONLY.

7. **Please provide a photo if your article is required to hang in a specific way.**

8. WOODWORK - size restrictions may apply due to limited space.

COLLECTING OF EXHIBITS

1. Please note needlework exhibits will not be released until Monday morning 19th October 2026 between 9am to 11am

2. All exhibits not collected on Monday 19th October 2026 may be collected the next week during office hours at the Show Office 116 Alexandra Drive North Lismore

3. Exhibits not collected by Monday 2nd November 2026 will be disposed of

Overall Champion of Class 6337-6393 Card + Rosette

HAND EMBROIDERY

Champion piece of Hand Embroidery Classes 6337-6351

The Sharon Holmes Memorial Plaque

Card, Ribbon +\$100.00

Class 6337 Afternoon tea or Supper cloth any colour, any edge

Class 6338 Table Centre or Doyley, linen

Class 6339 Duchess Set

Class 6340 Smocking on Adult Clothing

Class 6341 Smocking on infants/child's Clothing

Class 6342 Cushion cover, using any type of embroidery

Class 6343 Embroidered Picture - framed

Class 6344 Ribbon embroidery - small article

Class 6345 Candle wicking - any article

Class 6346 Cross Stitch- any article

Class 6347 Decorative beading and/or buttons on any article

Class 6348 Applique Work - any article

Class 6349 (a) Article using Red Work embroidery

Class 6349 (b) Article using Black Work or Counted thread work

Class 6350 Creative Embroidery – Free Form

Class 6351 Any other Embroidery

MACHINE EMBROIDERY

CHAMPION MACHINE MADE EMBROIDERY Classes 6352-6355 CARD + \$10

Class 6352 Garment or article featuring computerized design

Class 6353 Garment or article showing use of machine embroidery stitches

Class 6354 Garment or article exhibiting machine applique as a feature

Class 6355 Free machining on a garment or article

MACHINE SEWING

CHAMPION MACHINE MADE ARTICLE Classes 6356-6364 CARD + \$10

Class 6356 Handbag

Class 6357 Any piece of wearable clothing

Class 6358 Childs garment

Class 6359 Carry Bag - eg Supermarket Style

Class 6360 Cushion cover - filled

Class 6361 Babys frock

Class 6362 Christening gown

Class 6363 Fabric hat or bonnet

Class 6364 Any other Article-Garment Using the Bee Theme

PATCHWORK & QUILTING - (machine or hand worked)

When entering this class please state A or B

A) pieced and quilted by exhibitor

B) pieced by exhibitor, professionally quilted

CHAMPION PATCHWORK/QUILTING ARTICLE –

CLASS 6365 - 6370

CARD + \$20

Class 6365 Patchwork Quilt (hand quilted)

Class 6366 Patchwork Quilt (machine quilted)

Class 6367 Patchwork - Any other article, eg runner, place mat, cushion etc.

Class 6368 Quilting - any other article

Class 6369 Applique Quilt (hand quilted)

Class 6370 Applique Quilt (machine quilted)

Class 63549 AgShows NSW Quilted Patchwork Competition

1. The exhibit needs to fit within a **square (1m x 1m) maximum size**
2. An item using patchwork and quilting eg. Bag, table runner, cushion cover, quilt.
3. Framed and board mounted exhibits not permitted.
4. Must be either hand and/or machine pieced and quilted.
5. Minimal Embellishments. Small amount only not to overpower patchwork.
6. Each exhibit entered must be the bona fide work of the exhibitor.
7. An exhibit having won at a Show will compete at a Group Final.
8. An exhibit is only eligible to represent one Society at Group level.
9. If, for any reason, a winner is unable to compete at Group level then the second placegetter is eligible to compete.
10. All work to have been completed in the last twelve (12) months prior to its entry at a local show.
11. An exhibit that has previously competed at Group level is not eligible to compete again.
12. If this class is not scheduled or attracts no entries at a local show, the Chief Pavilion Steward in consultation with the appropriate Pavilion Section Judges, may select a suitable quilted patchwork and, with the exhibitor's permission, enter them in the Group judging as an exhibit representing the particular Society concerned.
13. Group Final location and date is to be determined by the Group. It is the responsibility of either the exhibitor or the Show Society to ensure the quilted patchwork is delivered on Judging Day and collected in an appropriate time frame after the competition.

HAND KNITTING

Champion Knitted Article -Card +\$10.00

Class 6371 Infants Set - bonnet, jacket & booties

Class 6372 Infant's booties, bonnet or jacket

Class 6373 Tea Cosy

Class 6374 Child or Adult Cardigan or Pullover

Class 6375 Colour Work Garment or article (Intarsia, Fair Isle, Mosaic, etc)

Class 6376 Knitting with beads

Class 6377 Any article in natural fibre

Class 6378 Any other article Not Covered e.g. knee rug

CROCHET

Champion Crochet Article Card, Ribbon + \$10

Classes 6379-6392

Sponsored by The George and Adina Nesbitt Trust

Class 6379 Infants Shawl

Class 6380 Any Infants Garment

Class 6381 Rug/Quilt

Class 6382 Knee Rug (150 x 150cm Maximum Size)

Class 6383 Tea Cosy

Class 6384 Amigurumi Under 20cm

Class 6385 Amigurumi over 20cm

Class 6386 Table Centre or Doiley

Class 6387 Crochet Tile/ Granny Square (maximum size 20cm)

Class 6388 Filet Crochet, best specimen, any materials

Class 6389 Duchess Set

Class 6390 Handkerchief - crocheted edge or corner

Class 6391 Bag - Any type

Class 6392 Any other articles not covered

TATTING & LACE WORK

Class 6393

(A) Any Item of Tatting

(B) Any Item of Lace Work

CRAFT

Champion - Rosette Classes 6394 - 6419

Class 6400 Sponsored by CWA 1st \$80, 2nd \$40 3rd \$20 4th \$10

Class 6409 \$20 & Card Donated by Ann Smith

Class 6394 Cover made for a water bottle, phone, device etc.

Class 6395 Doll Dressed in Crochet or Knitting

Class 6396 Beadwork Article

Class 6398 Pair of Socks - any style any medium

Class 6399 Best dressed rag doll

Class 6400 Feature Class - Scarf (Using Any Technique)

Sponsored by CWA 1st \$80, 2nd \$40 3rd \$20 4th \$10

Class 6401 Macrame Article Please provide a photo if your article is required to hang in a specific way.

Class 6402 Quilling

Class 6403 Coat or dress hanger

Class 6404 Workmanship made from natural fibre

Class 6405 Hat, Beanie or Gloves-any style any material

Class 6406 Childs soft toy - Knitting/Crochet

Class 6407 Feature - Childs Soft Toy any other medium - Bee Theme

Class 6408 Diamond Art

Class 6410 Best cushion - filled

Class 6411 Paper Folding/Origami

Class 6412 Any other Article Not Covered

Class 6413 Jewellery

Class 6414 Cards - any medium (15cm x 11cm approx) 2 entries per person

Class 63548 AgShows NSW Wool Article/Garment Competition

CONDITIONS:

1. For the purpose of this competition the following definitions apply: a) Garment: an item that can be worn eg. dress, jacket, scarf, hat b) Article: a utility item that is not worn but can be used in the home eg. blanket; with an outfit eg. bag; for amusement eg. toy; as a decoration eg. picture etc. c) Three Different Types: the 3 items in an entry must differ from each other in terms of their construction technique and/or their purpose eg.1 a knitted jumper, blanket and tea cosy OR eg.2 a knitted tea cosy, a crocheted tea cosy or a felted tea cosy OR eg.3 a knitted jumper, a knitted blanket and a crocheted blanket.
2. All articles/garments must contain a minimum of 80% sheep wool, excluding lining, to qualify for competition.
3. Exhibits (articles/garments) may be knitted, crocheted, sewn, felted etc and must be hand crafted (use of machine is permitted).
4. A sample of the yarn, fabric or fibre with label must be attached to each item making up the exhibit. If a label is not available such as in the case of a hand spun or felted item, a handwritten label with relevant details and sample will suffice."
5. An exhibit in this competition may consist of the work of one individual or a group of individuals, or an organisation.
6. All three article/garments must have been completed within the 12 months prior to the local show and made by the exhibitor/s.
7. An exhibit having won at a local show may be exhibited (the same three article/garments) at the Group Final. The winning exhibit at the Group Final is then eligible to compete in the State Final.
8. An exhibit is only eligible to represent one Society at Group level and one Group at State level.
9. An exhibit (article/garment) that has previously competed at Group level is not eligible to compete again.
10. If this class is not scheduled or attracts no entries at a local show, the Chief Pavilion Steward in consultation with the appropriate Pavilion Section Judges, may select three suitable individual exhibits and, with the exhibitor's permission, enter them in the Group judging as an exhibit representing the particular Society concerned.
11. It is the responsibility of the Group Secretary and winner to co-ordinate the transfer of the winning entry to the ASC Office in Sydney for the State judging.
12. Recommendation: State Final garments are to include a photo of the garment being worn (where possible and applicable). Competition rules and guidelines available from our website

RE-VAMPED

Class 6409 RE-VAMPED (Article made from up-cycled waste materials or products)

TEDDY BEARS

All Bears MUST be made by the Exhibitor

If Dressed, Must also be Hand Made

1st \$3.00

2nd \$1.00

Class 6415 Teddy Bear Hand Made

SCRAPBOOKING

Maximum 4 entries per person

Sponsored by Mrs Helen Trustum

1st \$5.00

2nd \$3.00

3rd \$2.00

Class 6416 Senior - Double Page Layout

Class 6417 Senior - Single Page Layout

Class 6418 Junior (under 18 years)-Dbl Page Layout

Class 6419 Junior - Single Page Layout

YOUNG AT HEART (Over 70s)

Over Seventy years young

Champion Classes 6420-6428 Card+Rosette

Class 6420 Coat hanger - any material

Class 6421 Article of embroidery

Class 6422 Handkerchief-crochet edge

Class 6423 Article of crochet

Class 6424 Novelty Gift article e.g. Christmas Decoration

Class 6425 Crochet Edge Towel or Washer

Class 6426 Article of knitting

Class 6427 Soft toy - Bee Theme

Class 6428 Any other article

HONOURING HERITAGE: FROM INSPIRATION TO CREATION

OPEN TO ALL AGES

Tracing the journey of tradition, creativity, and cultural connection through each handmade piece. Showcase your projects evolution from idea to completion using a written pathway. Must be no larger than A5 size sheet and be able to be read by visitors to the show. May contain photos. Must securely attach to your finished article.

Class 6429 Junior 18years and under

Class 6430 Senior - Over 18years

COMMUNITY GROUP PROJECT

Knee rug - any style any medium

Gather a group of 5 crafters and design and make a Knee Rug (max 1.5m square) The finished rugs will then be gifted to a local recipient or facility at the end of the Show. The winning Group of Crafters will receive 5 FREE tickets to the Lismore Cinema

Class 6431 Knee Rug

CREATIVE SKILLS WORK

Any Fibre may be used. Please attach a small label with the fibre type used to produce your article

Champion \$10.00 prize money

Class 6433 Skein of spun yarn, any ply at least 50 grams

Please label exhibit with source of fibre

Class 6434 Garment/Article made from hand spun yarn, any Ply, any technique

Class 6435 Weaving - Garment/Accessories, Wearable product

The majority of the item must be hand woven

Class 6436 Weaving - Hand woven item, any fibre, any technique

May be a length of fabric or used for a garment. Any weave structure. State intended use and fibre

Class 6437 Felted Article using any technique

JUNIOR NEEDLEWORK AND CRAFT

Aged 18 yrs and under

Individual Exhibitors - No School

Most successful Exhibitor Prize money \$10.00

Class 6438 Item of Sewing

Class 6439 Item of Jewellery

Class 6440 Knitted or Crochet Item

Class 6441 Any other article

Class 6442 Diamond Art (not to exceed 20cmx20cm)

Class 6443 Lego Model Under 12years (not to exceed 20cmx20cm)

Class 6444 Lego Model Over 12years (not to exceed 20cmx20cm)

WOODWORK

Individual exhibitor - no schools

Size restrictions may apply due to limited space

1st \$3.00

2nd \$1.00

Champion Classes 6447-6456-Rosette +Card

Class on this page Sponsored by Keith Graham Law

Class 6447 Item of Furniture

Class 6448 Turned Item

Class 6449 Hand Carving

Class 6450 Laser Carving

Class 6451 Intarsia

Class 6452 Item Made Using Recycled Timber

Class 6453 Model

LEATHER WORK

Class 6454 Any Item Made of Leather

METAL WORK

Class 6455 Item Made from Recycled Metal

Class 6456 Small Item Made of Metal

Keith Graham Law

EXHIBITORS WITH DIVERSE ABILITIES

Open to INDIVIDUALS (No Schools) with additional support needs

Prize money Donated by Bec's Bespoke Sewing Studio

Class 6500 Fruit Cake

Class 6501 Feature - Iced Cupcakes 2- Bee Theme

Class 6502 Chocolate Cake

Class 6503 Slice - Any Variety 4 pieces

Class 6504 Muffins - Any Variety 4 pieces no papers

Class 6505 Any item of Knitting

Class 6506 Any item of Crochet

Class 6507 Any item of Craft

Class 6508 Any item of Woodwork

Class 6509 Any item of Metal Work

Class 6510 Any item of Leather Work



2026 Feature Bee Model Competition

Feature Bee/Apiary Model Competition

Enter your Model in our Bee Feature Competition

Can be any type of Bee? Bee related ect painted Cardboard, wood, Paper mache, ceramic, or any other medium

Entries Close 2nd October

1: All work must be the exhibitors own work

2; Every care will be taken but no responsibility accepted for loss or damage to exhibits

3: All exhibits to be delivered to the Pavilion on Monday 12th October 2026 from 9 am till 4 pm

4: All exhibits to be collected by Monday 19th October 2026

Models will be displayed Throughout the PAVILION

Sculptures and Models must not be larger than 40cm x 40cm

Class 63505 Bee Model 5 years to 8 years

Class 63506 Bee Model 9 years to 11 years

Class 63522 Bee Model 12 years to 18 years

Class 63541 Bee Model Adults



LISM RE CINEMAS

PHOTOGRAPHY & JUNIOR PHOTOGRAPHY

Photography & Junior Photography Chief Steward: Barbara Jackson; 0427 215 866 Stewards:
Graham Hamilton

Entries: Close Friday, 2nd October 2026

2. Entry fee: \$3 per print Open Section
3. Free for Junior Section
4. All entries are to be delivered by Friday, 09 October 2026 to Show Office, Lismore Show Grounds, 116 Alexandra Pde North Lismore.
5. Judging is to take place on Saturday, 10 October 2026 10am in the Fine Arts Pavilion.
6. Entries can be collected from Monday, 19 October 2026 from the show office

Conditions of Entry: NOTE THERE ARE CHANGES TO CONDITIONS OF ENTRY

1. Competitors may enter a maximum of two prints per person per class
2. **Back of each print must bear the Image Title, Entrant name, and phone number of the entrant & class no. entered. Junior Sections – First name, Surname and School is sufficient**
3. All prints must be mounted on card. One print per mount. Large prints mounted on stiff card no larger than 305 x 406mm. Small prints mounted on card no larger than 254 x 203mm. Prints can be any shape or size provided their measurements are **1–2cm less than** the mount size, to allow for hanging
4. Commercially processed prints are acceptable
5. Entrants must have taken each image and personally performed any computer manipulation or enhancement
6. Framed, glass covered prints and prints on canvas will not be accepted
7. Prints displayed in previous Lismore shows cannot be entered
8. No photos will be released from the Pavilion display until Monday, 19 October 2026 – no exceptions Teachers to collect student entries organised by schools in the junior section
9. Prize Money & vouchers to be collected from the Secretary's office prior to 5 November 2026
10. Please submit your prints in a bag, plastic or otherwise, labelled with your **NAME, ENTRANT NUMBER and PHONE NUMBER**. Your prints will be returned to you in your bag.

Thanks also to members of the Lismore Camera Club for assistance with this section

1st \$20 2nd \$10

3rd \$5

Champion Print – Judged from class 6457 to class 6464 – Rosette

Champion Junior Print – Judged from class 6465 to 6467 – Rosette

Class 6457 Landscape/Seascape

Class 6458 Flora

Class 6459 Fauna

Class 6460 Portrait

Class 6461 Monochrome - open

Class 6462 Colour - open

Class 6463 Altered Reality

Class 6464 Small Print Mounted on stiff card no larger than 254mm x 203mm

Junior Photography – Colour or Black and White

Class 6465 Junior Photography 6-12Years – Small Print - no larger than 254mm x 203mm

Class 6466 Junior Photography 13-17 Years – small or large print

Class 6467 Junior Photography Altered Reality 6-17years Small Print no larger than 254mm x 203mm

AgShows NSW Photography Competition

Class 63564

The AgShows NSW Photography Competition is open to **amateur photographers aged 18 years and over**.

To be eligible:

1. The photograph must be the original work of the exhibitor.
2. The image must have been taken within the previous 12 months at the local Show.
3. Each photograph may represent only one Show at Group and State level.
4. Professional photographers are not eligible.

Entries may be submitted in **Colour** or **Black & White**.

Please refer to [AgShows NSW Photography Competition](#) for the [Competition Rules & Regulations](#) for full eligibility requirements and conditions of entry.

The Hon George Nesbitt

The Legacy of the Hon George Nesbitt lives on 78 years after his passing.

George Nesbitt arrived in NSW in 1885, In 1895 he arrived in Lismore and in that year, he opened a store and married his wife, Adina.

He became a leading community figure. He was Mayor of Lismore.

He was elected as the Member for Lismore and later the Member for Byron. In 1927 he was appointed the NSW Legislative Council where he served until 1940.

On his passing in 1948 his large estate was gifted to several Lismore institutions. The North Coast National was but one of these.

Today the Nesbitt Building on the corner of Molesworth and Magellan Streets along with numerous other investments are part of the ongoing Estate.

The North Coast National honours the significant yearly bequest which benefits entire sections of not only the Fine Arts Pavilion but indeed the larger Lismore Show community.

We thank the Perpetual Trustee Company for their administration of the Trust.



NORTH COAST NATIONAL A & I SOCIETY INC. FINE ARTS ENTRY FORM

Exhibitors are requested to return this entry form to the Secretary, Lismore Showground, PO Box 109 LISMORE 2480. Email to entries@northcoastnational.com.au or you may enter via Entrygate <https://northcoastnational.entrygate.com.au> prior to the date specified in the relevant schedule. No Late Entries will be accepted. Where NO payment of a fee is applicable, Where an entry fee is required, payment MUST accompany this form or for direct deposit-Account name North Coast National A & I Society Inc, BSB 082 707. Account number 509751261. Please put reference on deposit details as Pavilion & your family name. (Eg Pavilion Smith).

I wish to submit the below entries and hereby agree to the Rules and Regulations of the Society as set out in the appropriate schedule I further agree to exhibit at the North Coast National Annual Exhibition at my own risk and advise that I will not make any claim against the society or any of its committees for any injury or loss sustained or caused by my actions at the North Coast National Annual Exhibition.

Section	Class	Class Number	Description of Exhibit	In	Out
Needlework	Crochet Tea Cosy	6383	Bee Theme Tea Cosy. Hive with bees		

Name: _____ Signature: _____

Email: _____ Phone: _____

Would you like to be help in the Pavilion? ☐ Yes ☐ No Rural youth Only Club Name