

HORTICULTURE & PRODUCE SCHEDULE 2026

20 - 22 February, 2026



ROYAL CANBERRA

20-22 February 2026



The Royal Canberra Show is proudly presented by



*Royal National Capital
Agricultural Society*



Royal National Capital Agricultural Society

ABN 12 008 514 912

HORTICULTURE PRODUCE SECTION OFFICIALS 2026

Patron: ACT Chief Minister Andrew Barr MLA

President: Toni Rolls

CEO: Adelina La Vita

Section Head: Brett King

Chief Stewards:

Cake Decorating	Chris Tarlinton	(02) 6297 6720
General Cookery		
Garden Produce	Tracy King	0410 649 463
Horticulture	Daryn Brown	
Floral Art	Christine Ryan	0402 157 342
Jams, Spreads & Preserves:	Chris Tarlinton	(02) 6297 6720

Important Dates:

	Entries close:	Delivery & Staging by:	Judging:
Cake Decorating	12 February	10:00am 18 February	18 February
Cookery	12 February	10:00am 19 February	19 February
Garden Produce	19 February	10:00am 19 February	19 February
Horticulture	20 February	9:00am 20 February	20 February
Jams, Spreads & Preserves	19 February	10:00am 19 February	19 February

Entry ID Labels: Cake Decorating, General Cookery, Jams, Spreads and Preservatives will be emailed. Garden Produce and Horticulture online entries before 12 February 2026 will be emailed in advance. All other entry ID labels will be available for collection at the Harvest Hall.

Delivery: All Exhibits are to be delivered to Harvest Hall, Exhibition Park in Canberra.

Collection: Harvest Hall will close at 5:00pm on Sunday 22 February 2026 and re-open between 6:00pm – 8:00pm for collection of exhibits.

Exhibits and prizes not collected by 8:00pm remain the property of RNCAS unless prior arrangements have been made with Chief Steward only.

Prizes are correct at the time of publishing but may change without prior notice

FOR DELIVERY AND COLLECTION ENTER THROUGH:

Gate 4, off Northbourne Avenue - EXIT via Flemington Road

Entries can be submitted via the RNCAS Website.

Any other enquiries please contact the office.

Phone (02) 6241 2478 Email: admin@rncas.org.au

**** DOG MANAGEMENT POLICY ****

No dogs are permitted (other than service dogs).
If you bring a dog, you will be asked to leave.
Your entries will be cancelled and there will be NO refund given.

**** CAR PARKING POLICY ****

Unauthorised vehicles are not permitted to park on the grounds. Any vehicles on the grounds will be asked to move or will be referred to security.

SPONSORS

The Harvest Hall acknowledges and sincerely thanks our returning sponsors and all who have given generously to various sections with produce, vouchers, cash and encouragement awards for our enthusiastic competitors.

SAUVAGE URBAIN

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JUDGING

Wednesday 18 February 2026

10:30am Cake Decorating

Thursday 19 February 2026

10:30am General Cookery, Jams, Spreads & Preserves and Garden Produce.

6:15pm Fruit & Vegetable Sculptures (Delivery until 6:00pm)

Friday 20 February 2026

8:30am Dahlia Championship & Challenge Classes

9:00am All other Horticulture Classes

9:00am Floral Art

PLEASE NOTE: Prize cards and ribbons are to remain on display with exhibits until closure of the pavilion at 5:00pm on Sunday 22 February 2026.

General Cookery

The Public is welcome to attend General & Junior Cookery Judging, commencing at 10:30am on Thursday, 19 February 2026.

Please note there is only Pedestrian access into the Grounds, no vehicles will be allowed in.

Jams Spreads & Preserves

The Public is welcome to attend Jams Spreads & Preserves Judging, commencing at 10:30am on Thursday, 19 February 2026.

Please note there is only Pedestrian access into the Grounds, no vehicles will be allowed in.

VOLUNTEERS

If you are interested in volunteering to assist with the running and coordination of the Horticulture/Produce section of the Royal Canberra Show, please contact one of the Chief Stewards via the details on the first page or approach a Steward when you visit the Show. Not only is it fun, it is also a good learning opportunity and you get to work alongside a great group of people.

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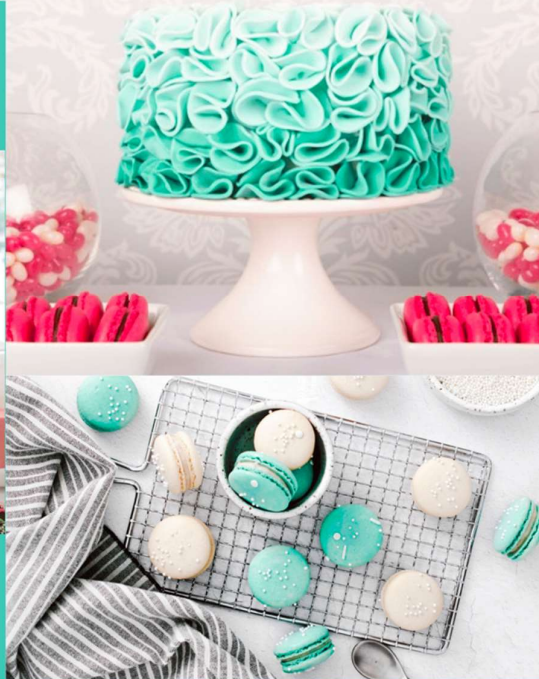
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GROUP 1: CAKE DECORATING SECTION

Chief Steward:	Chris Tarlinton (02) 6297 6720
Entries Close:	Register your intent to exhibit by 12 February 2026 .
Entries:	Online via the RNCAS website.
Entry ID Labels:	Emailed to entrants after close of entries on 12 February 2026. 8:00am to 10:00am, Wednesday 18 February 2026 .
Delivery:	Harvest Hall, Exhibition Park in Canberra. Showground entry is via Gate 4 off Northbourne Avenue.
Collection:	Exhibits to be collected between 6:00pm – 8:00pm, Sunday 22 February 2026. Exhibits and prize money not collected by 8:00pm remain the property of RNCAS unless prior arrangements have been made with Chief Steward only.
Champion Ribbon:	Cake Decorating

CONDITIONS OF ENTRY

- i) No exhibit may bear any distinguishing mark.
- ii) Only one entry per exhibitor in any one class. All entries must be the work of the exhibitor.
- iii) The entry **MUST** have been created in the last 12 months, prior to judging day. Any part/element of the entry **MUST NOT** have been previously exhibited at a Royal Canberra Show.
- iv) These sections are judged on appearance only. **Dummy cakes may be used except in Classes 008 and 009**. Where dummy cakes are permitted, they should be treated as if they are real cake.

DESIGN MUST BE ACHIEVABLE IN CAKE. Failure to comply will result in the exhibit being penalised or ineligible for a prize. You may be asked to submit a list of ingredients/materials used to validate its achievability, food safety and edible portions.

- v) **Permitted Items –**
 - All colours, glues and lustres must be edible
 - Wire, tape, tulle, ribbon, braid, cord, cotton and commercial stamens, and manufactured pillars/tier separators.
 - Commercial containers/vessels e.g. vases, pots, planter box etc permitted in Class 7.
 - Edible Metallic colourings, lustre dusts and lace may be used.
 - Paper, fabric, braid, cord and non-toxic commercial glue may be used on the **BOARD** presentation only.
 - Other edible food products including cachous, sprinkles, chocolate transfer sheets, cake lace, polenta, gelatine, piping gel, coconut, semolina, corn silk, edible images, edible gems, rice krispy treats, gelatine leaves, isomalt, spaghetti/noodles, rice paper and wafer paper may be used.
 - Dowels/Rods/Skewers, armature wire and boards are permitted for support.
 - Flower Picks or substitute must be used with the top edge visible above the covering of the cake.
- vi) **Not Permitted** - Manufactured items such as ornaments, dried flowers, leaves or stems of any kind (unless otherwise stated), cold porcelain etc.
No wires may be inserted directly into cake, unless first covered in a food safe barrier.
- vii) All food colouring, paints, dusts and lustres must be edible.
- viii) Base or presentation board can be any shape but must fit within an area no larger than that specified in each class. Any material drape, used in presentation, must also fit within the perimeter of the specified measurements. Please ensure measurement is taken after any fabric or materials are added to the board.
- ix) Cleats (feet) must be attached to all base or presentation boards.

- x) **"Novice Section"** – Is open to amateurs/home bakers/hobbyists who do not sell cakes to the General Public.
- xi) **Definitions:**
- Celebration Cake** – traditional cake tin shape decorated to suit the occasion being celebrated. e.g. birthday, baby shower.
- Sculptured Cake** – Three-Dimensional (3/D) object that happens to be made from edible ingredients and shaped/carved like the object. e.g. animal, rocket.
- Miniature Cake** – a very small cake in which all decorations/embellishments are also represented in miniature detail.

SECTION 1 – CAKE DECORATING

ENTRY FEE: NIL

DELIVERY AND JUDGING ON WEDNESDAY 18 FEBRUARY 2026

Class 001. Wedding Cake – Traditional/Contemporary/Cultural

Prize: 1st V\$500

A modern, classical or culturally inspired cake clearly designed for a wedding celebration. Traditionally 3 tiers or more, but open to your creativity.

2nd V\$250

Must be contained within a base area no larger than 60 x 60cm square.

Can be displayed on a Cake Pedestal/Stand.

We recommend maximum height be no more than 70cm.

Class 002. Celebration Cake

Prize: 1st V\$250

Traditional cake tin shape decorated to suit the occasion being celebrated e.g. birthday, baby shower.

2nd V\$100

Must include wording/inscription relating to the occasion.

Must be contained within a base area no larger than 45cm x 45cm.

Class 003. Modern Buttercream Beauty

Prize: 1st V\$250

One or more tiers permitted.

2nd V\$100

Must be contained within a base area no larger than 35cm x 35cm.

No fresh flowers allowed BUT realistic artificial flowers or handcrafted objects may be used.

Manufactured acrylic toppers are permitted in this class only.

Can be displayed on a Cake Pedestal/Stand.

Class 004. Sculptured Cake: Theme "It's Not Easy Being Green"

Prize: 1st V\$500

Incorporate the colour green or showcase something famous for being the colour green e.g. Kermit the Frog, Victor the Viking or showcase being environmentally conscious/sustainable.

2nd V\$250

Must be carved or sculptured and not represent traditional cake tin shapes.

Sculpturing materials may include edible cake, polystyrene dummies, rice crispies, modelling chocolate or other sugar medium.

Must be contained within a base area no larger than 45cm x 45cm.

Class 005. Most Creative Miniature Cake

Prize: 1st V\$250

A very small cake in which all decorations/embellishments are also represented in miniature detail compared to real life.

2nd V\$75

Board size and exhibit must not exceed boundaries of a cube, 15cm x 15cm x 15cm.

Class 006. Sugar Art: Theme “Mad Scientist’s Lab”**Prize:** 1st V\$250

Create a scene to reflect the Scientist's madness e.g. bubbling potions, bizarre contraptions, quirky chemistry.

2nd V\$75

An imaginative and creative piece of Sugar work e.g. fondant, gum paste, isomalt, chocolate, royal icing, pastillage, wafer paper, rice paper, krispy treats or other sugar medium.

No cake (edible or dummy style) is allowed. Dowels/rods/skewers used as supports are permitted.

Must be contained within a base area of 35cm x 35cm or equivalent area.

Class 007. Floral Art**Prize:** 1st V\$250

Sugar flowers & foliage, piped, moulded or hand-modelled, arranged in a vessel or on a cleated presentation board.

2nd V\$75

No cake (edible or dummy style) is allowed.

Vessel can be handmade or manufactured.

Must contained within a base area no larger than 35cm x 35cm.

Class 008. Decorated Cup Cakes x 6**Prize:** 1st V\$50

A unified collection of 6 decorated cupcakes to fit within a theme of your choice using fondant, ganache, buttercream or other appropriate sugar medium.

2nd V\$20

No dummy cake base is allowed.

Presented on cake board or Dessert Stand within a base area no larger than 30cm x 30cm.

Class 009. Decorated Cookies x 6**Prize:** 1st V\$50

A unified collection of 6 individually decorated cookies to fit within the celebration theme of your choice using either fondant, royal icing or other appropriate sugar medium.

2nd V\$20

No dummy cookie base is allowed.

Presented on cake board or Display Stand within a base area no larger than 30cm x 30cm.

SECTION 2 - NOVICE SECTION**ENTRY FEE: NIL****DELIVERY AND JUDGING ON WEDNESDAY 18 FEBRUARY 2026**

This section is open to amateurs/home bakers/hobbyists who do not sell cakes to the general public.

Class 010. Celebration Cake**Prize:** 1st V\$200

Traditional cake tin shape decorated to suit the occasion being celebrated e.g. birthday, baby shower

2nd V\$50

Must include wording/inscription relating to the occasion.

Must be contained within a base area no larger than 45cm x 45cm.



Sponsored by Sauvage Urbain

Chief Steward: Chris Tarlinton (02) 6297 6720

Entries Close: Register your intent to exhibit by **12 February 2026**.

Entries: Online via the RNCAS website.

Entry ID Labels: Emailed to entrants after close of entries on 12 February 2026.

8:00am to 10:00am, **Thursday 19 February 2026**.

Delivery: Harvest Hall, Exhibition Park in Canberra. Showground entry is via Gate 4 off Northbourne Avenue.

Exhibits to be collected between 6:00pm – 8:00pm, Sunday 22 February 2026.

Collection: Exhibits and prize money not collected by 8:00pm remain the property of RNCAS unless prior arrangements have been made with Chief Steward only.

Champion Ribbons: General Cookery, Junior Cookery Under 12 years, Junior Cookery 12 -16 years, Junior Cake Decorating

Most Successful Exhibitor: Ribbon

The Award shall be determined as follows: for the three highest awards in each class, points shall be allocated on the basis of 3, 2, 1. The exhibitor gaining the highest number of points shall be the winner. In the event of two or more exhibitors securing an equal number of points, the exhibitor gaining the highest number of first prizes shall be the winner.

CONDITIONS OF ENTRY

- i) No exhibit may bear any distinguishing mark.
- ii) Only one entry per exhibitor in any one class.
- iii) All entries to be presented on a silver foil covered board; approx 5cm larger than entry eg cake 20cm board 25cm. **Please glue small feet on underside of board for easy handling.**
- iv) Packet cake mixtures are **not accepted**, unless otherwise stated.
- v) Ring tins not accepted.
- vi) Cakes to be plainly iced - no decoration allowed e.g. coconut, cherries, orange wedges or zest of any kind.
- vii) Cakes not to be trimmed.

Note: Prizes are allocated at the discretion of the judge.



Class:**Prize: 1st V\$, 2nd V\$**

Class 013. Cinnamon Ginger Cake (caramel icing on top only) – Round approx 20cm

Class 014. Gluten Free Banana Cake

Class 015. Coconut Cake (white iced on top only) – Round or square approx 20cm

Class 016. Man's Cake: Chocolate Cake (chocolate icing on top only) - Round or square approx 20cm

Class 017. Rich Fruit Cake (250gms butter)

Class 018. Plum Pudding - Steamed (250gms butter)

Class 019. Coffee Cake (coffee icing on top only) - Round or square approx 20cm

Class 020. Marble Cake (pink icing on top only) - Round or square approx 20cm

Class 021. Orange Cake (orange icing on top only) - Oblong

Class 022. Chocolate Cake (chocolate icing on top only) - Round or square approx 20cm

Class 023. Banana Cake (lemon icing on top only) - Oblong

Class 024. Boiled Fruit Cake (250gm butter)

Class 025. Carrot Cake (lemon icing on top only) (nuts permitted) - Round or square approx 20cm

Class 026. Cinnamon Apple Tea Cake

Class 027. Date & Walnut Roll – To be made in a roll (cylindrical) tin. Ends not to be trimmed

Class 028. Plain Sponge Sandwich with butter (no cornflour allowed) - Jam filled

Class 029. Chocolate Sponge Sandwich (chocolate icing on top only) - Mock Cream filling

Class 030. 6 Plain Scones

Cash Prizes: 1st \$15, 2nd \$10

Class 031. 6 Pumpkin Scones

Cash Prizes: 1st \$15, 2nd \$10

**Classes 030 and 031 are proudly sponsored by:
The Canberra Scone-Off**



Class 032. 6 Spinach & Feta Muffins – Not cooked in paper

Class 033. Collection of Homemade Fancy Biscuits - 3 of each, 2 different mixtures

Class 034. Plate of Two Varieties of Slices - Cooked, 3 of each (4cm x 6cm)

Class 035. Shortbread – One 16cm round marked with 6 - 8 segments of uniform size, not cut. Pinched edge and pricked with a fork. No other decorations.

Class 036. 6 Lamingtons – approx. 6cm x 6 cm

Class 037. Sultana Cake (250gm butter)

Cash Prizes: 1st \$15, 2nd \$10

Proudly Sponsored by:

Country Women's Association of NSW - Canberra Branch

For Information about how to enter CWA Cookery Competitions, in which non-members are welcome to compete. Telephone 6257 4211 (if unanswered – please leave a message and your call will be returned).



SUGAR FREE CLASSES

Cash Prizes: 1st \$50

2nd \$20

3rd \$10

Class 038. Sugar Free Chocolate Orange Cake

Recipe to be provided for display and to include ingredients and method.

Round 20cm and presented on 25cm round board.

Iced on top only permitted (but not necessary).

Packet cake NOT allowed. No fresh cream and no decoration allowed.

Class 039. 6 Sugar Free Blueberry Muffins – Not cooked in paper

Recipe to be provided for display and to include ingredients and method.

Presented on 25cm round board.

To be cooked in a muffin tin.

Packet cake NOT allowed. No decoration allowed.

Best Sugar Free Exhibit – Ribbon Plus C\$60

Eligible entrants will gain a first place in one of the three sugar free classes across the Horticulture/Produce section (Class 038 Sugar Free Cake, Class 039 Sugar Free Muffins or Class 427 Sugar Free Jam). The winning exhibit shall then be determined by the judge in their absolute discretion.

Proudly Sponsored by:



BREAD CLASSES

All entries are to be Oven Baked.

Please glue small feet on the underside of the board for easy handling.

Class:

Cash prizes: 1st \$15

2nd \$10

Class 040. 1 Loaf Homemade Bread – made with yeast in a tin

Class 041. 1 Loaf Homemade Bread - Fruit

Class 042. 1 Loaf Homemade Bread – Savoury

Class 043. 1 Loaf Homemade Bread – Sourdough – Plain

Class 044. 1 Loaf Homemade Bread – Sourdough - Flavour

SECTION 4 – JUNIOR SECTION (16 years and under)

ENTRY FEE: NIL

(Age to be shown)

DELIVERY AND JUDGING ON THURSDAY 19 FEBRUARY 2026

Proudly sponsored by
Federation Square



Most Successful Junior Exhibitor: Ribbon Plus C\$30

The Award shall be determined as follows: for the three highest awards in each class, points shall be allocated on the basis of 3, 2, 1. The exhibitor gaining the highest number of points shall be the winner. In the event of two or more exhibitors securing an equal number of points, the exhibitor gaining the highest number of first prizes shall be the winner.

CONDITIONS OF ENTRY

- i) No exhibit may bear any distinguishing mark.
- ii) Only one entry per exhibitor in any one class.
- iii) All entries to be presented on a foil covered board; approx. 5cm larger than entry eg cake 20cms board 25cms. **Please glue small feet on underside of board for easy handling.**
- iv) Packet cake mixtures are not accepted, unless otherwise stated.
- v) Ring tins not accepted.
- vi) Cakes to be plainly iced-no decoration allowed eg coconut, cherries, orange wedges.

Class 050. Chocolate Cake (chocolate icing on top only) – Round or Square approx 20cm
(16 Years and under) Cash Prizes: 1st \$15, 2nd \$10

Proudly Sponsored by:

Country Women's Assoc. of NSW – Canberra Branch



For Information about how to enter CWA Cookery Competitions, in which non-members are welcome to compete. Telephone 6257 4211 (if unanswered – please leave a message and your call will be returned.)

SECTION 5 - JUNIOR SECTION (13 – 16 Years)

ENTRY FEE: NIL

DELIVERY AND JUDGING ON THURSDAY 19 FEBRUARY 2026

Class:

Class 051. 6 iced Patty Cakes (not cooked in paper)

Class 052. 6 Anzac Biscuits

Class 053. Tea Cake (cinnamon topping)

Class 054. 6 Pikelets

Class 055. 6 Plain Scones

Cash Prize: 1st \$15, 2nd \$10

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Class 056. 3 Decorated Cup Cakes (paper allowed) - To be judged on appearance only

Class 057. Novelty Cake: Theme “Under the Sea” (butter iced and decorated)

Any cake base. Manufactured ornaments and sweets permitted

SECTION 6 - JUNIOR SECTION (12 Years & Under)

ENTRY FEE: NIL

DELIVERY AND JUDGING ON THURSDAY 19 FEBRUARY 2026

Class:

Class 070. 6 iced Patty Cakes (not cooked in paper)

Class 071. 6 Anzac Biscuits

Class 072. 6 Plain Scones

Cash Prize: 1st \$15, 2nd \$10

Proudly sponsored by:
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Class 073. Packet Cake (iced on top only) - packet identification required

Class 074. 6 Arrowroot Biscuits decorated suitable for Children's party: Under 8 years

Class 075. 6 Arrowroot Biscuits decorated suitable for Children's party: 8 – 12 years

Class 076. Novelty Cake: Theme “Under the Sea” (butter iced and decorated)

Any cake base. Manufactured ornaments and sweets permitted.

GROUP 2: GARDEN PRODUCE

Chief Steward:	Tracy King 0410 649 463
Entries Close:	17 February 2026 online. Entries will be taken on 19 February 2026 if space is available.
Entries:	Online via the RNCAS website. Entries will be taken by phone to Tracy King (0410 649 463) between 5:00pm – 8:00pm on Wednesday 18 February 2026 only.
Entry ID Labels:	Emailed in advance if entries are submitted online by 12 February 2026 . All other entry ID labels will be available at the Harvest Hall on 19 February 2026. 8:00am to 10:00am, Thursday 19 February 2026.
Delivery:	Harvest Hall, Exhibition Park in Canberra. Showground entry is via Gate 4 off Northbourne Avenue.
Collection:	Exhibits to be collected between 6:00pm – 8:00pm, Sunday 22 February 2026. Exhibits and prize money not collected by 8:00pm remain the property of RNCAS unless prior arrangements have been made with Chief Steward only.
Champion Ribbons:	Best Collection. Best Single Exhibit. Best in Student Section. Best Fruit Entry. Most Successful Junior Exhibitor.

CONDITIONS OF ENTRY

- i) Produce will be judged on quality and preparation for showing.
- ii) The exhibitor must personally grow all exhibits in this Section.
- iii) The Society reserves the right to remove and/or replace any entry in this Section that may perish during the Show.
- iv) Entries will be judged on a commercial basis. Commercial basis means produce of a quality or standard that is customarily available for purchase at a supermarket or other consumer outlet.
- v) Limit of **2 entries** per exhibitor per class.
- vi) Apples and Pears to have stalk and calyx intact, and may be polished.
- vii) Stems to be removed from Tomatoes.
- viii) The Judge may withhold awards where exhibits are not, in their opinion, of sufficient merit.
- ix) Exhibitors are to stage their own entries.
- x) All collections to be standard units e.g. 1 Pumpkin, 3 Tomatoes, 3 Carrots, 12 cocktail tomatoes.
- xi) Rhubarb stalks should be torn from plant and leaves trimmed to approx. 5cm.
- xii) Silver beet/Chard etc. to be staged in green vases provided.
- xiii) Herbs can be staged in own container or in green vases provided. Herbs to be labelled.
- xiv) Cocktail tomatoes under 40mm in diameter.
- xv) Potatoes should be brushed not washed.
- xvi) Any exhibit may be transferred to another position or class at the discretion of the Chief Steward.
- xvii) Salad Vegetables are vegetables that would, in normal circumstances, be eaten raw e.g. tomatoes, onion, cucumber.
- xviii) No oversized or “giant” produce entries will be accepted e.g. Pumpkins, Vegetable Marrows.
- xix) Produce may be cut at the discretion of the Judge.

OPEN CLASSES**Class:**

- Class 201. Collection of Any Vegetables - 6 kinds (note condition of entry x)
- Class 202. Collection of Vegetables - 4 kinds (not salad vegetables) (note condition of entry x)
- Class 203. Collection of Salad Vegetables - 4 kinds (note conditions of entry x and xvii)
- Class 204. Collection of Onions - 3 kinds, 3 of each (note condition of entry x)
- Class 205. Collection of Tomatoes - 3 kinds (note condition of entry x)
- Class 206. Collection of Fruit - 3 distinct kinds (note condition of entry x)
- Class 207. Collection of Potatoes 3 distinct kinds (note condition of entry x)
- Class 208. 4 distinct kinds of culinary herbs - 2 cuts of each (note condition of entry xiii)
- Class 209. Butternut Pumpkin (note condition of entry xviii)
- Class 210. Bush Pumpkin e.g. Golden Nugget (note condition of entry xviii)
- Class 211. Pumpkin any other variety (note condition of entry xviii)
- Class 212. 3 Zucchini (not more than 200mm)
- Class 213. 3 Button Squash (not more than 75mm)
- Class 214. Custard Squash - White or yellow
- Class 215. 3 Potatoes - Red skin
- Class 216. 3 Potatoes - White skin
- Class 217. 6 Chats (not more than 50mm)
- Class 218. 3 Potatoes - Gourmet or fancy
- Class 219. 3 Carrots
- Class 220. 3 Beetroot
- Class 221. 3 White Onions
- Class 222. 3 Brown Onions
- Class 223. 3 Onions - red or salad
- Class 224. 3 Garlic
- Class 225. 6 stalks of Rhubarb (note conditions of entry xi)
- Class 226. 6 stalks of Silver Beet/Spinach or Swiss Chard (coloured) (note conditions of entry xii)

Class 227. 3 Tomatoes - Red skin (not cocktail type)

Class 228. 12 Tomatoes - Cocktail type (any colour)

Class 229. 3 Tomatoes - Roma type

Class 230. 3 Tomatoes any other colour (not cocktail)

Class 231. 1 Truss of tomatoes (any size) - Minimum of 6 tomatoes

Class 232. 3 White or cream Cucumbers

Class 233. 3 Green Cucumbers

Class 234. 3 cobs of Sweet Corn (not to be husked)

Class 235. 12 Beans

Class 236. 12 Beans any other colour than green

Class 237. 3 bell shaped Capsicum any colour/s

Class 238. 3 Capsicums any other variety

Class 239. 1 Large Egg Plant

Class 240. 3 Dwarf type Egg Plant

Class 241. Any other Vegetable not mentioned

Class 242. 3 Apples

Class 243. 3 Pears

Class 244. 6 Plums

Class 245. 6 Figs

Class 246. 3 Peaches

Class 247. 3 Nectarines

Class 248. 1 bunch Grapes

Class 249. 3 Citrus Fruit (all same variety)

Class 250. 12 Berry Fruit (all same variety)

Class 251. Any other Fruit not mentioned

Class 252. 1 dozen Hen Eggs - white or cream

Class 253. 1 dozen Hen Eggs - brown

Class 254. 1 dozen Eggs - any other colour (may include duck or other)

SECTION 8 - SCHOOL STUDENT SECTION

ENTRY FEE: NIL

DELIVERY AND JUDGING ON THURSDAY 19 FEBRUARY 2026

Please note the conditions of entry for tips on staging

Champion Ribbon: Best in Student Section

Most Successful Junior Exhibitor:

The Award shall be determined as follows: for the three highest awards in each class, points shall be allocated on the basis of 3, 2, 1. The exhibitor gaining the highest number of points shall be the winner.

In the event of two or more exhibitors securing an equal number of points, the exhibitor gaining the highest number of first prizes shall be the winner.

Class:

Class 270. Collection of Any Fruit or Vegetables 4 kinds (Note condition of entry x)

Class 271. 3 Zucchini (not more than 200mm)

Class 272. 3 Button Squash (not more than 75mm)

Class 273. 3 Potatoes

Class 274. 3 Carrots

Class 275. 3 Tomatoes

Class 276. 6 Cocktail tomatoes – any colour

Class 277. 3 cobs of Sweet Corn (not to be husked)

Class 278. 1 Pumpkin (note condition of entry xviii)

Class 279. 3 Cucumbers

Class 280. 6 Beans

Class 281. 3 Capsicums

Class 282. 4 Stalks of Silver Beet/Swiss Chard.

Class 283. 3 Beetroot

Class 284. Any other Vegetable not mentioned

Class 285. 3 Plums

Class 286. 3 Apples

Class 287. Any other Fruit not mentioned

Class 288. 1 dozen Hen Eggs - tan or brown

Class 289. 1 dozen Eggs other than tan or brown

Class 290. Novelty fruit or vegetable

SECTION 9 - FRUIT AND VEGETABLE SCULPTURE

ENTRY FEE: NIL

DELIVERY AND JUDGING ON THURSDAY 19 FEBRUARY 2026

Entries to be delivered to Pavilion on Thursday 19 February 2026 **before 6pm.**

Judging on Thursday, 19 February 2026 at 6:15pm.

The Sculpture should:

- be no larger than 40cm square x 60 cm high
- be of solid construction
- consist of a mixture of fruit and vegetables
- be given a name
- age to be included in junior exhibits
- Sculpture to be made by exhibitor
(Assistance within reason for 10 years and under)

**Class 296. Fruit & Vegetable Sculpture Junior Exhibitor
(6 years and under) – age to be shown**

Cash Prize: 1st \$15, 2nd \$10, 3rd \$5

**Class 297. Fruit & Vegetable Sculpture Junior Exhibitor
(7 years to 10years) – age to be shown**

Cash Prize: 1st \$15, 2nd \$10, 3rd \$5

**Class 298. Fruit & Vegetable Sculpture Junior Exhibitor
(11 years to 16 years) – age to be shown**

Cash Prize: 1st \$15, 2nd \$10, 3rd \$5

Proudly sponsored by

Federation Square



GROUP 3: HORTICULTURE

Chief Steward:	Daryn Brown
Entries Close:	17 February 2026 online. 19 February 2026 via phone. Entries will be taken on 20 February 2026 if space is available.
Entries:	Online via the RNCAS website or to the RNCAS office on 02 6241 2478 <i>Early Entries would be appreciated.</i> From 5:00am, Friday 20 February 2026. Showground entry via Gate 4 off Northbourne Avenue from 5:00am on Friday 20 February 2026. Stewards at the Harvest Hall will be available from 6:00am for receiving of exhibits.
Delivery:	Please ensure you have your vehicle removed from the grounds as soon as you have delivered your entries. No parking is available inside the grounds. Parking is available in the main parking area and a shuttle bus will be available from 6:30am to assist.
Entry ID Labels:	Emailed in advance if entries are submitted online by 12 February 2026. All other entry ID labels will be available at the Harvest Hall on 20 February 2026.
Vehicle Pass:	Exhibitors must obtain exhibitors vehicle passes for entry to the Showground for Friday morning from the Horticulture Secretary or Chief Stewards in Horticultural section <u>prior to</u> the Show. This is the responsibility of exhibitors.
Novice, Progressive & Inexperienced Classes:	These classes are intended for inexperienced exhibitors only. Successful exhibitors may, at any time, be requested to show in OPEN Classes. Experienced visiting exhibitors will be expected to show their specialty/s only in the OPEN Classes. Exhibitors must stage exhibits in Dahlia Championship and Challenge Classes by 8:30am , all other Classes by 9:00am, on Friday 20 February 2026.
Staging:	RNCAS will provide containers for Dahlia Classes and General Cut Flower Classes where possible. Flowers in these Classes will become the property of the RNCAS. In order to maintain the high standard and spectacle at the Show, the Society reserves the right to renew or remove any exhibit. Replacements will be made where possible with similar material. Exhibits to be collected between 6:00pm – 8:00pm, Sunday 22 February 2026.
Collection:	Exhibits not collected by 8:00pm remain the property of RNCAS unless prior arrangements have been made with Chief Steward only . Additional awards may be made if available.
Note:	Reasons for any exhibit being marked N.A.S (ie. not as scheduled), or any written comments made by any judge in any class will be displayed for public knowledge and interest after judging. N.N.D (not necessarily distinct).
<u>PLEASE NOTE:</u>	Prize Cards and Ribbons are to remain on display with exhibits until closure of the pavilion at 5:00pm Sunday 22 February 2026.

SECTION 10 – DAHLIAS

ENTRY FEE: NIL

DELIVERY AND JUDGING ON FRIDAY 20 FEBRUARY 2026

Enquiries: Daryn Brown

DAHLIAS ARE TO BE JUDGED ON STANDARDS AND SIZES AS ADOPTED BY THE DAHLIA SOCIETY OF NSW AND ACT.

DAHLIA STANDARDS - STAGING REQUIREMENTS

- i) All Blooms 160mm and over to be staged one per vase.
- ii) All Blooms under 160mm to be staged three per vase (except where otherwise stated for special classes). NOTE: A Vase is the container supplied for staging Dahlias - a standard unit is a vase of one variety.
- iii) Champion awards are to be awarded only to standard units.
- iv) All Dahlias are to be staged with a combined stem and stalk of at least 160mm protruding from the vase for all types.
- v) Decorative classes may include formal, informal or semi decorative types unless otherwise stated.
- vi) Cactus classes may include Cactus or Semi-Cactus types unless otherwise stated.
- vii) In Championship and Special Classes all Types stand alone.

JUDGING POINTS: Dahlias are to be judged on the following point's basis:

Form	40
Condition	25
Stalk	15
Colour	10
Size	5
<u>Staging and naming</u>	<u>5</u>
Total 100 points.	

SIZES: Decorative, Cactus, Exhibition Cactus and Fimbriated Types all come in 5 sizes.

Giant	- 260mm and over
Large	- 210mm and under 260mm
Medium	- 160mm and under 210mm
Small	- 120mm and under 160mm
Miniature	- under 120mm
Small Ball Type	- 120mm and under 160mm
Miniature Ball Type	- 50mm and under 120mm
Pompon	- under 50mm in diameter
Collerette - Waterlilly – Single Types	- under 160mm
Anemone - Orchid and Stellar	- under 160mm

ALL BLOOMS TO BE NAMED. IF NAME NOT KNOWN LABEL "UNKNOWN" OR "NAME WANTED".



CHAMPION RIBBONS

Dahlia Championship	Decorative Dahlia
Small Vase Dahlia Challenge	Cactus Dahlia
Flower of the Year – “Pinkie ‘O’”	Other Type Dahlia
The Rose Championship	
Grand Champion Dahlia Unit plus Dahlia Society of NSW/ACT medallion	



CHAMPION CARDS

Decorative Dahlia 210mm & over		<u>Other Types</u>
Medium Decorative		Incurved Cactus Dahlia
Dahlia Small Decorative	Includes formal, informal	Waterlilly Dahlia
Dahlia	& semi- decorative types	Pompon Dahlia
Miniature Decorative Dahlia		
Cactus Dahlia 210mm & over		Ball Dahlia
Medium Cactus Dahlia	Includes Cactus & Semi	Fimbriated Cactus Dahlia
Small Cactus Dahlia	Cactus	Any Other Standard Unit not mentioned
Miniature Cactus Dahlia	types	

Class 300. Royal Canberra Show Dahlia Championship

Prize: 1st \$100 + Ribbon

6 vases of dahlias, distinct cultivars (Standard Units), at least 4 types.

2nd \$50, 3rd \$30 4th \$15

1 entry per exhibitor. **To be staged by 8:30am**

Class 301. Small Vase Dahlia Challenge

Prize: 1st \$30 + Ribbon, 2nd \$15, 3rd \$10

6 vases of Dahlias, distinct cultivars (Standard Units) under 160mm, at least 4 types.

1 entry per exhibitor. **To be staged by 8:30am**

Class 302. Three Vase Special

Prize: 1st \$15, 2nd \$10, 3rd \$5

3 Vases of Dahlias (Standard Units), distinct types & distinct sizes.

Class 303. “Special Nine”

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

9 Dahlias, distinct types, staged singularly. 1 entry per exhibitor.

Class 304. The Dahlia Society of NSW & ACT

Prize: 1st \$15 + Ribbon

Flower of the Year – “Pinkie ‘O’”

2nd \$10, 3rd \$5

1 Vase (Standard Unit) Collerette type.

Class 305. The Five Bloom Special

Prize: 1st \$15, 2nd \$10, 3rd \$5

Five blooms distinct types under 160mm in one container.

Class:

- Class 306. 3 “G D Lyn” Decorative Type**
- Class 307. 1 “G D Lyn” Decorative Type**
- Class 308. 1 Decorative 210mm and over**
- Class 309. 1 Medium Decorative**
- Class 310. 1 Small Decorative**
- Class 311. 3 Small Decorative, 1 variety**
- Class 312. 3 Small Decorative, 3 N.N.D.**
- Class 313. 1 Miniature Decorative**
- Class 314. 3 Miniature Decorative, 1 variety**
- Class 315. 3 Miniature Decorative, 3 N.N.D.**
- Class 316. 1 Cactus 210mm and over**
- Class 317. 1 Medium Cactus**
- Class 318. 3 Medium Cactus, N.N.D.**
- Class 319. 1 Small Cactus**
- Class 320. 3 Small Cactus, 1 variety**
- Class 321. 3 Small Cactus, 3 N.N.D.**
- Class 322. 1 Miniature Cactus**
- Class 323. 3 Miniature Cactus, 1 variety**
- Class 324. 3 Miniature Cactus, 3 N.N.D.**
- Class 325. 1 Incurved Cactus 160mm and over**
- Class 326. 1 Waterlily**
- Class 327. 3 Waterlily, 1 variety**
- Class 328. 3 Waterlily, 3 N.N.D.**
- Class 329. 1 Pompon**
- Class 330. 3 Pompon, 1 variety**
- Class 331. 3 Pompon, 3 N.N.D.**
- Class 332. 1 Ball**
- Class 333. 3 Ball, 1 variety (standard unit)**
- Class 334. 3 Ball, 3 N.N.D.**
- Class 335. 3 Collerette, 1 variety**

Class 336. 3 Collerette, 3 N.N.D.

Class 337. 1 Vase Fimbriated Cactus (Standard Unit)

Class 338. 1 Single Bloom any other type eg. Orchid, stellar, single etc.

Class 339. 1 Vase any other type (Standard Unit) eg. Orchid, stellar, single, etc.

Class 340. 1 Vase recent introduction (Standard Unit), raised by exhibitor. To be point judged.

Class 341. 1 bloom grown from seed, first season only.

SECTION 11 - INEXPERIENCED EXHIBITOR CLASSES
DELIVERY AND JUDGING ON FRIDAY 20 FEBRUARY 2026

ENTRY FEE: NIL

Class 342. 1 bloom Decorative Dahlia

Class 343. 1 Vase Decorative Dahlia/s N.N.D.

Class 344. 1 bloom Cactus Dahlia

Class 345. 1 Vase Cactus Dahlia/s N.N.D.

Class 346. 1 bloom any other type

Class 347. 1 Vase any other type N.N.D.

Class 348. 3 Vases District types

Class 349. 1 Cut of non-exhibition type Dahlia

Class 350. 3 Cuts of non-exhibition type Dahlia

Class 351. 1 Container of non-exhibition type Dahlia

ROSES & GENERAL FLOWERS

Chief Steward: Daryn Brown

Champion Ribbons: Rose Championship, Champion Rose Unit, Champion General Flowers Unit

Classes 352 – 355: to be staged in one container (Container Supplied)

Classes 356 – 363: please name exhibit where possible

Classes 364 – 368: to be staged one per container (Containers Supplied)

SECTION 12 – ROSES
DELIVERY AND JUDGING ON FRIDAY 20 FEBRUARY 2026

ENTRY FEE: NIL

Class 352. Rose Championship

Prize: 1st \$100

Three exhibition roses distinct, in separate containers, plus any two of the following:

2nd \$50

Container of cluster roses one cultivar.

3rd \$30

Bunch roses, three cuts one cultivar.

4th \$15

Container Decorative roses three cuts one cultivar.

Rose one cultivar four stages bud to full bloom.

Three cuts miniature rose one cultivar.

Class 353. 1 Rose

Class 354. 3 Roses, N.N.D.

Class 355. 3 Rose Distinct

Class 356. Bunch roses, three cuts, same cultivar

Class 357. Decorative roses, three cuts, same cultivar

Class 358. 1 Full Blown Rose (must show stamens)

Class 359. 1 Container of Floribunda Roses, not more than approx. 30 fully open florets. 1 variety.

Class 360. 1 Container of Floribunda Roses, not more than approx. 30 fully open florets. Mixed colours.

Class 361. Roses one cultivar four stages bud to full bloom (4 stems)

Class 362. 3 cuts of Miniature Roses N.N.D.

Class 363. 1 cut of any rose for fragrance

SECTION 13 - GENERAL FLOWERS

DELIVERY AND JUDGING ON FRIDAY 20 FEBRUARY 2026

Champion Ribbon: Champion General Flower Exhibit

Class:

Class 364. 6 Zinnias, under 50mm

Class 365. 6 Zinnias over 50mm

Class 366. 3 African Marigolds

Class 367. 12 French Marigolds

Class 368. Container of at least 3 Cuts of any other flower not mentioned in the schedule.

SECTION 14 - CUT FLOWER COLLECTIONS

(may include flowering shrub/s)

DELIVERY AND JUDGING ON FRIDAY 20 FEBRUARY 2026

Champion Ribbon: Champion Container in Cut Flower collections

Where possible please use green containers.

Class:

Class 369. 3-5 Containers, distinct kinds, under 15cm height, width and depth.

Flowers in this class should, where possible, be in proportion with the height of the exhibit.

Class 370. 1 Container of Cut Flowers

Class 371. 3 Containers of Cut Flowers - distinct kinds

Class 372. Flower, Spike or Cut of 5 distinct kinds of Cut Flowers in one container

SECTION 15 - FLORAL ART

DELIVERY AND JUDGING ON FRIDAY 20 FEBRUARY 2026

Chief Steward: Christine Ryan 0402 157 342

Champion Ribbons: Floral Art Championship

Please note entries must be staged by 9:00am, Friday 20 February 2026.

All entries via RNCAS Online

CONDITIONS OF ENTRY

I. EXHIBITS MUST BE THE WORK OF THE EXHIBITOR

II. INFORMATION

Floral Art Classes will be judged according to the AFAA manual. If in doubt about any part of this schedule, it is strongly recommended that exhibitors phone Christine Ryan 0402 157 342.

III. DEFINITIONS

ACCESSORIES: Anything added to an arrangement to assist in the design

DESIGN: The planned order of the elements, according to the principles of design. A design may include one container or more, and may include background or base.

DESIGN ELEMENTS: Space, line form, pattern, texture, colour.

DESIGN PRINCIPLES: Balance, dominance, contrast, rhythm, proportion, scale.

PLANT MATERIAL: Any part of cultivated, uncultivated and marine plants, fresh or dried.

IV. UNLESS OTHERWISE STATED

1. Plant material need not have been grown by the exhibitor.
2. Any plant material may be used.
3. Fresh plant material must be included in all exhibits unless otherwise stated.
4. No artificial plant material.
5. In modern design treated material may be used, with discretion.
6. Exhibits will be judged from the front.
7. Drapes are permitted.
8. Accessories may be used in all classes.
9. Space allocation is as per class with height unrestricted
10. Exhibits in class 380 to be point judged and points displayed with each unit.
11. Each miniature **NOT to exceed 23cm in any direction.**
12. Petite over 10cm and **not to exceed 23cm overall in any direction (height, width and depth).**

SECTION 16 - OPEN SECTION

DELIVERY AND JUDGING ON FRIDAY 20 FEBRUARY 2026

Champion Card: Best Exhibit in each section

Please note entries must be staged by 9:00am Friday 20 February 2026.

Bench Space 75cm wide and deep unless otherwise mentioned.



Class:

Class 380. Floral Art Championship – “Carnivale”

1 entry per exhibitor. Open to all exhibitors.

Any accessories may be used.

Bench space 100cm. Balance of height, width and space is necessary.

Prize: 1st \$100 + Ribbon

2nd \$50, 3rd \$30, 4th \$20

Class 381. “At the Show” – A Still Life

Prize: 1st \$15, 2nd \$5

Class 382. Free Choice using Dahlias and/or Roses

Prize: 1st \$15, 2nd \$5

Class 383. A Petite Posy Design

Prize: 1st \$15, 2nd \$5

Over 10cm but less than 23cm height, width and depth.

SECTION 17 - PROGRESSIVE SECTION

DELIVERY AND JUDGING ON FRIDAY 20 FEBRUARY 2026

Prize: 1st \$15, 2nd \$5

Class:

Class 384. A Table Arrangement

Class 385. A Design using recycled material

Class 386. “Three of a Kind”

SECTION 18 - JUNIOR SECTION

DELIVERY AND JUDGING ON FRIDAY 20 FEBRUARY 2026

Prize: 1st \$15, 2nd \$5

Under 15 Years

Class:

Class 387. Arrangement in a tea cup

Class 388. Wheels

Under 5 Years

Class:

Class 389. Bright Colours

Class 390. Arrangement for Mum or Dad

Entries in the Junior Section will be accepted from 8:00am – 6:00pm on Thursday 19 February 2026. Exhibits will be refrigerated until judging (where possible) and again accepted from 5:00am – 8:00am Friday 20 February 2026.

GROUP 4: JAMS, SPREADS & PRESERVES

Sponsored by Sauvage Urbain

- Chief Steward:** Chris Tarlinton (02) 6297 6720
- Entries Close:** Register your intent to exhibit by **12 February 2026**.
- Entries:** Online via the RNCAS website.
- Entry ID Labels:** Emailed to entrants after close of entries on 12 February 2026.
- Delivery:** 8:00am to 10:00am, **Thursday 19 February 2026**.
Harvest Hall, Exhibition Park in Canberra. Showground entry is via Gate 4 off Northbourne Avenue.
- Judging:** Thursday 19 February 2026 at 10:30am.
- Collection:** Exhibits to be collected between 6:00pm – 8:00pm, Sunday 22 February 2026.
Exhibits not collected by 8:00pm remain the property of RNCAS unless prior arrangements have been made with Chief Steward only.
- Champion Ribbon:** Jams and Jellies, Condiments, Pantry Collection

**A Rosette and \$50 has been generously donated by a competitor who has enjoyed entering the Section for more than 20 years.
If a Jelly or Citrus Class entry is the Champion Jam, this award will be presented.**

**Most Successful Exhibitor proudly sponsored by
Tony & Margaret Morris**

The Award shall be determined as follows: for the three highest awards in each class, points shall be allocated on the basis of 3, 2, 1. The exhibitor gaining the highest number of points shall be the winner.

In the event of two or more exhibitors securing an equal number of points, the exhibitor gaining the highest number of first prizes shall be the winner.

CONDITIONS OF ENTRY

- i) One entry per exhibitor per class, except classes 402, 406, 407, 408, 410, 413, 414, 417, 419, 421, 423, 425, 427, 452, 457.
- ii) **All jars and bottles to be labelled with product name and Entry ID Label. Label to be no larger than 5cm x 2cm except for Pantry Collection.**
Failure to present entry as specified below may result in disqualification.
- iii) All entries to be home made and presented in a screw top, plain round, 500gm / 375ml honey/jam jar except preserved fruit cooked in preserving jar e.g. Fowler's preserving.
 - a) Sauces to be shown in 200-250ml bottles.
 - b) Butters to be shown in 180-220gm jar.

PLEASE READ GUIDANCE ON THE FOLLOWING PAGE FOR ACCEPTABLE JAR TYPES

- iv) All lids to be plain – any advertising, pattern or design must be painted over. No cellophane allowed.
- v) **All jars, lids and bottles must be clean and free from mould.**
- vi) Fill to 1cm from top of jar or bottle.
- vii) "Pantry Collection" will be judged on appearance only. No restrictions on jar or bottle size, shape or label size. Descriptive labels attached.

ACCEPTABLE JARS

Plain round, straight, smooth sided glasses.

All lids to be plain – any advertising, pattern or design must be painted over.

Jams

Height approximately 125mm

Base Diameter approximately
70 - 75mm

Sauces

200-250ml bottles, wide neck
preferred

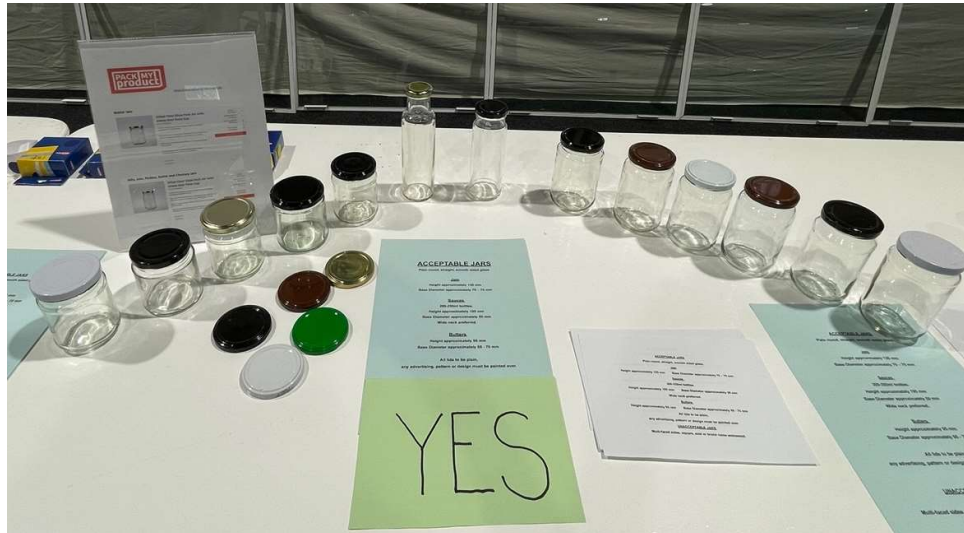
Height approximately 195mm

Base Diameter approximately
50mm

Butters

Height approximately 95mm

Base Diameter approximately
65 - 70mm



UNACCEPTABLE JARS

Multi-faced sides, square, oval or brand name embossed.



SECTION 19 – OPEN SECTION

DELIVERY AND JUDGING ON THURSDAY 19 FEBRUARY 2026

ENTRY FEE: NIL

Class:

Prize: 1st V\$, 2nd V\$

Class 400. Jar of Apple Jelly

Class 401. Jar of Plum Jelly

Class 402. Jar of Jelly – any other variety

Class 403. Jar of Apricot Jam, no kernels

Class 404. Jar of Plum Jam

Class 405. Jar of Strawberry Jam

Class 406. Jar of Berry Jam (not strawberry)

Class 407. Jar of Jam – any other variety (not citrus, one fruit only)

Class 408. Jar of Jam – any other two or more fruit (not citrus)

Class 409. Collection of Jams – 3 Distinct varieties (not citrus)

Class 410. Jar of Citrus

Class 411. Collection of Citrus – 3 Distinct varieties

Class 412. Jar of Lemon Butter

Class 413. Jar of Fruit Butter – other than Lemon Butter

Class 414. Bottle of Dessert Sauce

Class 415. Bottle of Tomato Sauce

Class 416. Bottle of Plum Sauce

Class 417. Bottle of Sauce – any other variety (savoury)

Class 418. Jar of Mustard Pickles

Class 419. Jar of Clear Vegetable Pickles

Class 420. Jar of Tomato Relish

Class 421. Jar of Relish – any other variety

Class 422. Jar of Tomato Chutney

Class 423. Jar of Chutney – any other variety

Class 424. Collection of 3 Tomato Products – 1 jar each from pickle, relish, chutney or bottle of sauce

Class 425. Bottle Preserved Fruit – any variety – cooked in preserving jar e.g. Fowler's Vacola.

Class 426. Pantry Collection

To consist of 6 to 8 items such as syrups, flavoured oils, dried fruit or vegetables, unusual pickles, jams, jellies, chutney, etc.

Class 427. Sugar Free Jam

Recipe to be provided for display and to include ingredients and method.

Only two entries per class.

Prizes: 1st C\$50

2nd C\$20

3rd C\$10

Please note conditions of entry. Non-compliance may result in disqualification.

Sugar Free Jam Proudly Sponsored

**The Sellers
Family**

SECTION 20 – JUNIOR SECTION (16 years & Under)

DELIVERY AND JUDGING ON THURSDAY 19 FEBRUARY 2026

ENTRY FEE: NIL

Champion Ribbon: Jams and Condiments

Conditions of Entry as outlined on previous pages. Please read carefully.

Most Successful Junior Exhibitor proudly sponsored by

Federation Square

The Award shall be determined as follows: for the three highest awards in each class, points shall be allocated on the basis of 3, 2, 1. The exhibitor gaining the highest number of points shall be the winner.

In the event of two or more exhibitors securing an equal number of points, the exhibitor gaining the highest number of first prizes shall be the winner.



Class:

Class 450. Jar of Apricot Jam

Class 451. Jar of Plum Jam

Class 452. Jar of Jam – any other variety

Class 453. Jar of Lemon Butter

Class 454. Bottle of Plum Sauce

Class 455. Jar of Tomato Relish

Class 456. Jar of Tomato Chutney

Class 457. Bottle of preserved fruit – any variety – cooked in preserving jar e.g. Fowler' Vacola.



RNCAS EXHIBITION BY-LAWS

1. The Show will be open to the public at 8:30am each day.
2. All exhibits to be on the ground not later than when specified in the schedule.
3. All exhibits must be the bona fide property of exhibitors - No two or more exhibitors shall exhibit co-jointly unless they are actual partners.
4. **All Entries:**
 - a. Must be made in writing on forms supplied by the Society and be accompanied by entry fees and a **self- addressed stamped envelope** unless, otherwise directed in entry conditions within Subsections ;and
 - b. must be lodged with the Chief Executive Officer prior to the closing date for entries as specified in the schedule.
 - c. Entries received after the closing date as specified in the schedule, or received unaccompanied by the specified entry fees will not be accepted.
 - d. Telephone entries are not acceptable, except Horticulture and Produce Section.

ENTRY FEES ARE NOT REFUNDABLE

5. Age for Junior Classes shall be deemed to be as at the first day of the Show, 20 February 2026.
6. The Society shall not be responsible for the loss or for any damage or injury occasioned to any exhibit or the property of any exhibitor from any cause whatsoever.
7. The Council of the Society or the Chief Executive Officer shall have the power without assigning any reason to:
 - a. Reject or cancel any entry any time.
 - b. Prohibit the participation by any person or exhibit in any event or class for which it is entered.
 - c. Cancel any event or class.
 - d. Alter the time at which any class or event is to take place.
 - e. Alter the conditions of any event.
 - f. Remove any exhibit from the Showgrounds.
 - g. Alter the date or time for the closing of entries for any section or class or for any particular entry.
 - h. Transfer an exhibit or exhibitor from any class to any other class.
8. Proved wilful misrepresentation of exhibits will not merely forfeit the prize, but render the exhibitor liable to be disqualified from exhibiting at future Shows of the Society. The onus of proof as to the bona fides will rest upon the exhibitor.
9. The exhibitor enters entirely at his own risk. In case any exhibit whilst on the Society Showgrounds shall cause or be the cause of injury or damage to any other exhibit or exhibitor or to the personal property of any member of the Society or the general public, the owner of such exhibit shall indemnify and keep indemnified the Society, its officers, officials and members from and against all damages, costs, claims, expenses or liabilities incurred in connection with such exhibits. The exhibitor shall be liable to the Society and its employees, officers and officials for any damage or loss occasioned to any of them by the exhibit or the exhibitor or his agent.

10. The exhibitor shall at all times comply with the directions or requests of the Council of the Society or of its Chief Executive Officer. This shall without limiting the generality of the foregoing apply to the entry, the animal, the exhibitor, the conditions of the event, the conduct of the exhibitor, the conducting of the event, the decisions of the Judge and the awarding of the prize.
11. The Council of the Society or the Chief Executive Officer reserve the right to adjudicate on any entry or upon any question in dispute or doubt and to make any determination upon any matter whether covered by the conditions of entry or not and the decision so made shall be final and binding and the Society shall thereby have sole and absolute control of all matters affecting the conduct of the Show and the exhibits and exhibitors. There shall be no right of appeal to any court of law or other body from any decision made by the Council of the Society or the Chief Executive Officer.
12. If, in the opinion of the Judges, an exhibit is improperly classed, it may be removed by the stewards and placed in its proper class. If the exhibitor objects to such removal, the exhibit may be disqualified.
13. **OFFENSIVE BEHAVIOUR:** All persons causing annoyance by:
 - a. Making loud comments, or by other offensive behaviour, on the decisions of Judges, Stewards or other officials; or
 - b. The use of swearing or foul language will after being cautioned by a member of Council or Chief Executive Officer,be expelled from the ground and if a competitor, be liable for disqualification and forfeiture of any prize money won.
14. The use of loud speakers and radio broadcast appliances of every description shall be permitted only with the written authority of the Chief Executive Officer.
15. **REMOVAL OF EXHIBITS:** No exhibit other than livestock may be removed from the Showground until 6:30pm on the 3rd day of the Show, except with the written authority of the Chief Executive Officer.
16. **NO ADVERTISING** matter of any description will be permitted on competitive exhibits.
17. Correct and full postal address to be placed on entry forms.
18. Financial members may claim 20% reduction on total entry fees where total of entry fees are \$10 or more.
19. **ALL PROTESTS** must be delivered to the Chief Executive Officer not later than 6.00pm on Show days, after which no protests will be entertained. Each protest must be in writing and accompanied by a fee of \$50, which will be forfeited at the discretion of the Council if it considers the protest frivolous. Protests will be dealt with by the Council as soon as practicable after the receipt thereof. Every protest must assign a definite reason for it being made. The Council shall have the power to confer with the Judges if practicable in determining protests.
20. All monetary prizes will be paid by the Chief Executive Officer during the Show. Instructions on prize cards must be observed. Prize money unclaimed by 22 March 2026 will be forfeited.
21. Restrictions or limitations on the number of entries in any Section may be made by the Chief Executive Officer of the Society.
22. Where an exhibitor fails to secure properly any animal and bodily injury or property damage occurs this may constitute a serious breach of insurance policy conditions and may prejudice claims settlement.
23. If due to unforeseen circumstances sponsorship is not forthcoming for classes in which the prize-money is sponsored, prize-money will not be paid by the RNCAS.
24. **CANCELLATION OF THE SHOW FOR ANY REASON**

It is agreed between the parties that, if in the sole discretion of the Directors or the Chief Executive Officer or some other authorised officer that the Show is to be partially or fully cancelled for any reason whatsoever, the exhibitor shall not pursue the Society for the recoveries of lost income or damages. This complete bar to an action applies to all headings of Law, whether it be Common Law in Contract or Tort or pursuant to any State, Territorial, or Commonwealth Statute Law. It is acknowledged by the exhibitor that the Society has no duty to have a Show in any particular year and that this Clause operates as a complete defence for the Society to any such action.

ADDITIONAL NOTES

1. Access

- 1.1. Exhibitors must comply with the times during which they are permitted entry/exit to the grounds and any constraints placed on parking within the grounds.
- 1.2. Passes will be issued and must be displayed on the dash/window of the vehicle at all times.
- 1.3. Registration numbers must be provided on entry or acceptance forms as requested. Only vehicles with pre-recorded registration numbers will be allowed access.

2. Parking

- 2.1. Commercial exhibitors are required to park their vehicles in the public car park. Passes allow temporary access close to sites for the purpose of loading/unloading only.
- 2.2. Horse exhibitors camping on site are entitled to park one horse transport 'vehicle' (one horse truck or one towing vehicle & float/gooseneck trailer combination) at their site or near their stables, as directed. All extra vehicles must be parked in the public car park area or designated overflow area. Horse exhibitors not staying on the grounds will be issued with a day pass and will park in designated areas as directed.
- 2.3. Fees for public parking may be applicable and are not necessarily included in camping or entry fees.
- 2.4. All exhibitors are to park vehicles as directed by RNCAS officials.

3. Other motorised transport

- 3.1. Due to safety issues, no exhibitors may use motorised transport on the grounds, including but not limited to golf carts, go-carts, quad bikes, trikes, motor bikes, electric bikes or scooters, with the exception of 3.2 below. Unauthorised users may be asked to leave the grounds.
- 3.2. Any person with a recognised disability or limited mobility is entitled to the use of motorised personal transport.

4. Passes

- 4.1. Passes will be issued on the basis of the pre-supplied individual vehicle registration number and are not transferrable. If unforeseeable circumstances result in an exhibitor requiring access for a different vehicle, it is the exhibitor's responsibility to notify the RNCAS Administration Office of the substitution. Substitutions only are permitted; no extra vehicles will be allowed on the grounds, excepting in those circumstances as outlined in 6.1 below.
- 4.2. Passes will be issued with limitations as to time, date, and locations and will also specify entitlements for parking or loading/unloading restrictions.

5. Compliance

- 5.1. Any vehicle attempting to gain access at a time or date not specified for that vehicle will be refused access.
- 5.2. Any vehicle found parked on the grounds without displaying the proper pass will be towed away and all expenses will be the responsibility of the vehicle's registered owner.

- 5.3. Any vehicle with a loading/unloading pass found parked improperly on the grounds will be towed away and all expenses will be the responsibility of the vehicle's registered owner.
- 5.4. Any vehicle found improperly parked on the grounds at any time will be towed away and all expenses will be the responsibility of the vehicle's registered owner.
- 5.5. If there is any doubt regarding conditions of access or parking please verify details with the RNCAS Administration Office well in advance of arrival.

6. Special Consideration

- 6.1. Exhibitors who would be unduly disadvantaged by vehicle limits (such as those from the Horse Section with large numbers of horses to transport) may apply to the RNCAS Administration Office for additional vehicle passes. These applications will be considered on a case by case basis and must be received no later than two weeks prior to the show.