

Darkan Sheepfest 2026 Homemaker Competition Classes

Important Information:

All entries must be dropped off at the West Arthur CRC by 12pm Friday 13th March. **NO LATE ENTRIES**

Judging for all classes: Friday 13th Evening

Entry Fee:

Junior \$1.00 per item

Open Class \$2.00 per item

Prize Money: For all classes unless prize otherwise stated.

1st Place \$4.00

2nd Place \$2.00

Photography Competition

All photos to be presented in A4 Black Frame

All photos must be in colour.

Junior

Class 1

- Junior (Ages 5-12) Sheep Photo

Open

Class 2

- Nature & Wildlife

Class 3

- Around the Farm

Class 4

- Portrait

Cookery Competition

Junior

Class 5

- Junior (Ages 5-12) Farm themed decorated cupcakes x 6

Open

Class 6

- Sponge cake, round, not iced or filled

Class 7

- Scones Plain x 6

Class 8

- Decorated cake- Charlotte the Sheep from the Australian Women's Weekly Children's Birthday Cake Book

Charlotte the Sheep Cake Recipe

This recipe uses packaged cake mixes for simplicity.

Ingredients

- 6 x 440g packet butter cake mix
- **Fluffy Frosting:**
 - 1 cup caster sugar
 - $\frac{1}{3}$ cup water
 - 2 egg whites
- **Decoration:**
 - 1 tbsp vegetable oil and $\frac{1}{2}$ cup popping corn for homemade popcorn
 - 1 white marshmallow, 3 pink sugar-coated almonds, 4 salted licorice rounds, 4 licorice tubes, and a 10cm piece of licorice strap



Method

1. **Bake the cake:** Prepare the cake mixes according to the packet directions and bake in a deep 30cm round cake pan for about 2 hours at 170°C (340°F).
2. **Shape the lamb:** Once cooled, level the cake top and split it in half horizontally. Use a sharp serrated knife to cut out the head and body shapes, using the image in the book as a guide. Secure them on a cake board with a little frosting.
3. **Make the popcorn:** Heat the oil in a large saucepan, add the popping corn, cover, and cook until popping stops. Cool the popcorn.
4. **Make the frosting:** Combine sugar and water in a small saucepan and stir over high heat until the sugar dissolves. Boil without stirring until the syrup is slightly thick. Separately, beat egg whites until stiff peaks form. Gradually pour the hot syrup into the egg whites while continuously beating until all the syrup is incorporated and the frosting forms stiff peaks.
5. **Decorate:** Spread the fluffy frosting all over the cake (except for the face area). Press the cooled popcorn onto the frosted body and head to create the wool.
6. **Add features:**
 - Cut the marshmallow in half for ears and secure two pink almonds on them.
 - Position licorice rounds for eyes.
 - Position licorice tubes at the base of the body for legs.
 - Cut the remaining licorice rounds in half for feet and use a thin strip of licorice strap for the mouth.

A full, step-by-step version of the recipe can be found on the [Women's Weekly Food website](#).

Preserves and Pickles Competition

Open

Class 9

- Chutney/relish (any kind) x 1 Jar

Class 10

- Jam (any kind) x 1 Jar

Class 11

- Marmalade (any kind) x 1 Jar

Vegetable Competition

Junior

Class 12

- Junior (Ages 5-12) Mixed basket of produce

Open

Class 13

- Mixed basket of produce

Flower Bouquet Competition

Junior

Class 14

- Junior (Ages 5-12) Mixed flower bouquet

Open

Class 15

- Mixed flower bouquet

Darkan Sheepfest 2026 Entry Form

Photography, cookery, preserves & pickles, vegetable and flower bouquets

All entries must be dropped off at the West Arthur CRC by 12pm Friday 13th March 2026.

NO LATE ENTRIES

Please label the reverse side of your entry with your name.

Each entry will be given an exhibitors number.

Entry Fee: Entry Fee Paid: Y / N Total Fee Paid:\$_____

Junior: \$1.00 per item entered

Open: \$2.00 per item entered

Name: _____

Contact Number: _____

Section and Class Number	Entering (Y)	Number of entries per class
Photography		
Class 1- Junior (Ages 5-12) Sheep Photo		
Class 2- Open Nature & Wildlife		
Class 3- Open Around the Farm		
Class 4- Open Portrait		
Cookery		
Class 5-Junior (Ages 5-12) Farm themed decorated cupcakes x 6		
Class 6- Open Sponge cake, round, not iced or filled		
Class 7-Open Scones Plain x 6		
Class 8-Open Charlotte the Sheep from the Australian Women's Weekly Children's Birthday Cake Book		
Preserves & Pickles		
Class 9-Chutney/relish x 1 Jar		
Class 10- Jam x 1Jar		
Class 11- Marmalade x 1 Jar		
Vegetables		
Class 12-Junior (Ages 5-12) Mixed Basket Of Produce		
Class 13- Open Mixed Basket of produce		
Flowers		
Class 14-Junior (Ages 5-12) Mixed flower bouquet		
Class 15 - Open Mixed flower bouquet		

Entries must be collected from the West Arthur CRC on the Monday 16th March following the show. Without prior arrangement, if they are not collected on the Monday they will be thrown into the rubbish.

Contact: Alanah Boxall admin@darkansheepfest.com or 0474 509 825