



Homemade Yoghurt Entry Form



This is a Homemade Yoghurt competition, so all entries must have been home-made by a local North Queensland Yoghurt maker.

**All Entries to be submitted between 9am & noon Friday 9 November 2018:
Malanda Showgrounds Supper Room**

Class 1: Plain Yoghurt – No. of entries: _____

Class 2: Flavoured Yoghurt – No. of entries: _____

Flavours: _____

Name		Town	
Email		Phone	

Conditions of Entry

- This is a Homemade Yoghurt Competition, so all entries must be home-made by a local North Queensland non-commercial Yoghurt Maker.
- Organisers reserve the right to reject any entry that does not meet this condition.
- **Classes:** There are 2 classes of Yoghurt: Class 1: Plain Yoghurt and Class 2: Flavoured Yoghurt. (*Enter as many times as you like*)
- **Entry Fee:** No entry fee
- **Samples:** Samples of 250g (approx.) of each yoghurt must be presented in a separate sealed container. All samples will be kept refrigerated.
- **Where:** Please deliver your sample/s of yoghurt along with your completed entry form to the Competition Stand in the supper room in the Pavilion at the Malanda Showgrounds between 9am – 12 noon on FRIDAY 9th November, 2018.
- **Judging:** Yoghurts will be judged at the Competition Stand at 1pm on FRIDAY 9th November, 2018, by a national judge.
- **Prizes:** Each category winner will be announced and a prize awarded by the judge to the winners in the pavilion at the Malanda Small Farms Field Day on Saturday 10th November, 2018.
- Judge's decisions will be final and no correspondence will be entered into.
- **Pick Up:** Your yoghurt/s need to be collected from the Competition Stand in the supper room in the Pavilion at the Malanda Showgrounds AFTER 4pm on Saturday 10th November, 2018.

Malanda Small Farms Field Day Committee reserves the right to reject or disqualify any entry which does not abide by the conditions or general spirit of this competition.