

WARWICK ANNUAL SHOW 2018

23 - 25 March

COOKERY
and
PRESERVES
SCHEDULE

BIGW

ENTRIES CLOSE

Thursday 15 March 2018

NO LATE ENTRIES WILL BE ACCEPTED

COOKERY & PRESERVES SCHEDULE

Warwick Show & Rodeo Society

P.O. Box 190 Warwick Q 4370
Tel (07) 4661 9060 Fax (07) 4661 7517

ENTRIES CLOSE: Thursday 15 March 2018

ENTRIES RECEIVED between 4.00pm and 8.00pm on Wednesday 21 March 2018 at the Douglas Feez Pavilion

NO LATE ENTRIES WILL BE ACCEPTED

JUDGING: Thursday 22nd March 2018 at 9am

CHIEF STEWARD: Vivian Bond

ENTRY FEE: \$1 UNLESS OTHERWISE STATED

PRIZEMONEY: 1st - \$5.00 2nd - \$1.50 3rd - Prize card UNLESS OTHERWISE STATED

CONDITIONS OF ENTRY

1. Exhibits will be received at the Douglas Feez Pavilion on **Wednesday 21 March 2018 ONLY**, between 4.00pm and 8.00pm.
2. ALL entries must be on the official entry form accompanied by the correct entry fee and completed GST information.
3. Limit of TWO (2) entries per class.
4. Points for the Highest Aggregate in sections will be awarded as follows:
1st = 3 points, 2nd = 2 points, 3rd = 1 point.
5. Where there are less than THREE (3) exhibits in any class only one (1) prize will be awarded.
6. Prize Money **MUST** be collected with exhibits on Sunday of the Show—prize money winnings will be null and void at the end of April 2018.
7. NO prize money will be posted unless the exhibitor resides 50km or more from Warwick.
8. ALL exhibits must be homemade.
9. Exhibits will **ONLY** be available for collection from 12.00pm to 3.00pm on Sunday 25 March 2018. This rule will be *strictly* observed and nothing is to be removed without the Steward's approval. If a representative of the exhibitor collects the item a form must be filled out by the representative accepting responsibility for the item.
10. It is the judge's decision as to whether prizes are awarded in a section or a class. All exhibitors **MUST** abide by the judge's decision.

FRUIT CAKE SECTION (to be exhibited on suitable boards) Entry fee: \$1.50

1. PLUM PUDDING, approx 1kg or larger, boiled in a cloth.
1st \$15.00 2nd \$5.00 3rd \$2.50
2. RICH FRUIT CAKE, 250gm mixture to be cut by Judge, cooked in 18 – 20cm square or round tin.
1st \$15.00 2nd \$5.00 3rd \$2.50
3. BOILED FRUIT CAKE, 18 – 20cm square or round tin – no more than 500gms mixed fruit.
1st \$15.00 2nd \$5.00 3rd \$2.50
4. PUMPKIN FRUIT CAKE, 18 – 20cm square or round tin.
1st \$15.00 2nd \$5.00 3rd \$2.50
5. SULTANA CAKE, 18 – 20cm square or round tin.
1st \$5.00 2nd \$2.50 3rd \$1.00

BEST ENTRY IN FRUIT CAKE SECTION

Prize

COOKERY & PRESERVES SCHEDULE

CAKE SECTION (to be exhibited on white plastic disposable plates unless otherwise stated)

6. DATE LOAF, cooked in a loaf tin (not roll), on suitable board.
7. CHOCOLATE CAKE, with butter, iced on top (not a sponge or ring or sandwich), not less than 18-20cm round or square tin.
8. CHOCOLATE MUD CAKE, iced all over, not less than 18-20cm round or square tin.
9. PEACH BLOSSOM CAKE (Must use following recipe) -
½ Cup Butter, 1 Cup Sugar, 3 Egg Whites, 1½ Tsp Cornflour, ½ Cup Milk, Cochineal, 1½ Cups Self Raising Flour.
Method: Cream butter and sugar until white and fluffy, add the stiffly beaten egg whites and when well beaten add the sifted dry ingredients alternately with the milk. Divide the mixture into two, colour one a delicate pink. Into a greased bar tin put white mixture on bottom of cake tin, then put a strip of pink mixture along the centre of white mixture and cover with the rest of white mixture. Bake in a moderate oven for 45-55 mins. Ice when cool.
10. BUTTER BAR, iced on top (bar type tin, not less than 8cm in depth), on suitable board.
11. GINGER BREAD, not iced, 18cm or 20cm tin.
12. MARBLE CAKE, iced on top with marble icing, 18cm or 20cm tin.
13. CARAMEL BUTTER CAKE, iced with Caramel Icing
Must use following recipe:
Cake – 125g butter, 1tbls syrup, ½ cup SR Flour, 1tsp vanilla essence, 2 eggs, 1 tsp cinnamon, 1 cup brown sugar, firmly packed, 1 cup plain flour, ½ cup milk
Method: Cream butter, essence and sugar, until light and fluffy, add eggs and beat in syrup. Fold in sifted dry ingredients and add milk. Pour mixture into prepared tin and bake in moderate oven for 50 minutes. Spread caramel icing when cold.
Caramel Icing – 60g butter, ¾ cup icing sugar, 2 tbs + 2 tsp milk, 1 cup brown sugar, firmly packed
Method: Combine sugar, butter and 2 tbs milk. Stir constantly over heat without boiling until sugar is dissolved. Bring to boil, reduce heat, simmer for 3 minutes uncovered without stirring. Stir in sifted icing sugar. Stir in extra milk to make spreadable.
14. BANANA CAKE, iced on top with lemon icing (bar type tin as above), on suitable board.
15. CARROT CAKE, With lemon icing. Must use following recipe – 1 Cup Sugar, 1½ Tsps cinnamon, ¾ Cup Cooking oil, 1½ Cups plain flour, 3 Eggs, 1 Tsps Vanilla, 1 1/3 Tsps bi-carb soda, 2 Cups grated carrot, 1½ Tsps baking powder, ½ Cup chopped walnuts.
 - a. **Method:** Beat eggs, add sugar, then oil. Stir in dry ingredients and lastly fold in carrots and nuts. Bake in 18-20cm round or square tin, in a moderate oven for approx 45 mins. (Iced on top only).
16. PLAIN SPONGE, Cake or Roll, jam in middle and icing sugar on top.
17. PATTY CAKES, Iced only, no decoration, plate of four, papers allowed.
18. PACKET CAKE, Iced.
19. CHOCOLATE CAKE - Novice (must not have won a first (1st) prize at a Warwick Show)

**BEST ENTRY IN CAKE SECTION
Prize**

COOKERY & PRESERVES SCHEDULE

VARIETY SECTION (all exhibits on suitable white disposable plastic plates)

20. CARAMEL CHOCOLATE SLICE (Plate of three). Must use following recipe –
Base: Combine 1 cup self raising flour, 1 cup brown sugar and 1 cup coconut and add 125g. melted butter. Press into 28cm x 18cm tray. Bake in a moderate oven for 10 minutes.
Filling: Stir 1 tin condensed milk, 30g. butter and 2 tablespoons syrup over low heat until caramel thickens, bring slowly to boil. Spread over base, bake a further 10 mins. Cool.
Topping: Melt 125g. chocolate and 30g. c. opha over a saucepan of water. Spread over slice.
21. MELTING MOMENTS (Plate of three)
22. JAM DROPS (Plate of three)
23. CUSTARD CREAMS (Plate of three)
24. LAMINGTONS (Plate of three)
25. PIKELETS (Plate of three)
26. SCONES – Any Variety (Plate of three)
27. MUFFINS, ANY VARIETY (Plate of three - same variety)
28. CHINESE SQUARES (Plate of three). Must use following recipe –
Place dry ingredients of 1¼ cups self-raising flour, 2/3 cup light brown sugar, ¾ cups chopped dates or mixed fruit and ½ cup walnuts or pecans in a bowl and mix well.
Melt 125g. butter or margarine, beat one egg well then add both to dry ingredients.
Mix well together then press into a greased swiss roll tin.
Bake in a moderate oven.
Cut into squares when cool.
29. COCONUT ICE (Plate of three)
30. ROCKY ROAD (Plate of three)
31. RUM BALLS (Plate of three)
32. MARSHMALLOW (Plate of three)

BEST ENTRY IN VARIETY SECTION

Prize

JAMS SECTION

All jams and preserves to be shown in clean, tidy 375g-500g jars, covered with cellophane, and sealed with a rubber band, otherwise exhibit will be disqualified. Jams to be filled to the top of the jar and labelled neatly with **plain**, not fancy, labels.

33. One (1) Jar PLUM JAM
34. One (1) Jar APRICOT JAM
35. One (1) Jar PEACH JAM
36. One (1) Jar GRAPE JAM
37. One (1) Jar TOMATO JAM
38. One (1) Jar STAWBERRY JAM
39. One (1) Jar MARMALADE JAM
40. One (1) Jar LEMON BUTTER
41. One (1) Jar FRUIT JELLY
42. One (1) Jar MELON JAM
43. One (1) Jar NECTARINE JAM
44. One (1) Jar JAM (Any Variety not specified)
45. Collection of three (3) different varieties JAM

BEST ENTRY IN JAM SECTION

Prize

COOKERY & PRESERVES SCHEDULE

PRESERVES SECTION (preserves to be filled to neck of jar)

46. One (1) Jar PICKLES (Any Variety)
47. One (1) Jar CHUTNEY (Any Variety)
48. One (1) Jar TOMATO RELISH
49. One (1) Jar (Small) MAYONNAISE
50. One (1) Bottle SAUCE (any variety) (Small tomato sauce bottle)
51. One (1) Jar PICKLED ONIONS

BEST ENTRY IN PRESERVES SECTION Prize

DECORATED CAKE SECTION

- a) **Artificial Bases may be used instead of plates. For Novelty Cakes artificial ornaments are allowed**
- b) **"Handwork only" means that Stamens, Tulle, Ribbon, Baby's Breath and Plastic Pillars are allowed**
- c) **All plaques must be mounted, widest diameter of plaque to be no more than 18cm**
- d) **Butter cakes may have butter or royal icing**
- e) **ALL ENTRIES TO BE WORK OF ENTRANTS**

52. DECORATED CAKE for Special Occasion – (Handwork only, 1 TIER ONLY)
53. NOVELTY CAKE, butter or royal icing, Commonwealth Games theme
54. SIX DECORATED PATTY CAKES, butter or royal icing

BEST ENTRY IN THE DECORATED CAKE SECTION PRIZE

JUNIOR COOKERY SECTION - TO YEAR 17

Entry fee: 50c

PRIZEMONEY: 1st place \$3.00 2nd place \$1.00 3rd place PRIZE CARD

JUNIOR OPEN - GIRLS AND BOYS to 17 YEARS

55. JAM DROPS, Plate of three
56. PATTY CAKES, Cooked in patty tin (no papers), Plate of three – Iced
57. PIKELETS, Plate of three
58. CHOCOLATE CAKE, (20cm round or square tin) not sandwich - Iced
59. CARAMEL FINGERS – Must use following recipe
120g butter, 1 cup brown sugar, 1 egg beaten, 1 cup SR Flour, pinch salt, vanilla
Method – Melt butter and brown sugar. Beat in egg then dry ingredients. Press into slice tray and bake in moderate oven for 30 minutes. When cool, ice with the following icing and cut into fingers, 2.5cm x 5cm.
Icing – 45g butter, ½ cup brown sugar, ½ cup icing sugar, 2 tbs milk, vanilla
Method – Combine butter, brown sugar and milk in a small saucepan. Cook over low heat. When mixture comes to boil remove from stove and stir in icing sugar. Add vanilla and stir.
60. CHOCOLATE SLICE, Plate of three
61. PACKET CAKE, Iced

CHAMPION EXHIBIT – JUNIOR OPEN (classes 55 to 61) RESERVE CHAMPION EXHIBIT – JUNIOR OPEN (classes 55 to 61)

COOKERY & PRESERVES SCHEDULE

KINDERGARTEN TO YEAR TWO

- 62. DECORATED ARROWROOT OR TEDDY BEAR BISCUITS, Plate of three
- 63. DECORATED PATTY CAKES, Plate of three
- 64. CHOCOLATE CHIP BISCUITS, Plate of three
- 65. ANZAC BISCUITS, Plate of three

CHAMPION EXHIBIT – KINDERGARTEN TO YEAR 2 (classes 62 to 65)
RESERVE CHAMPION EXHIBIT – KINDERGARTEN TO YEAR 2 (classes 62 to 65)

CHAMPIONS OF SHOW

CHAMPION COOKERY EXHIBITOR – JUNIOR SECTION

Highest points over classes 55 - 65

Sash & Prize

RESERVE CHAMPION COOKERY EXHIBITOR – JUNIOR SECTION

2nd Highest Points Over Classes 55 - 65

Sash & Prize

CHAMPION EXHIBIT – JUNIOR SECTION

Sash & Prize

CHAMPION COOKERY EXHIBITOR OF SHOW

Highest Points Over Classes 1 - 54

Sash and Prize

RESERVE CHAMPION COOKERY EXHIBITOR OF SHOW

2nd Highest Points Over Classes 1 – 54

Sash, \$20.00 Cash

GRAND CHAMPION EXHIBIT

OVER CLASSES 1 – 65

SASH & PRIZE

COOKERY & PRESERVES SCHEDULE

WARWICK ANNUAL SHOW 2018

23 – 25 March 2018

Warwick Show & Rodeo Society Inc. PO Box 190, Warwick Qld 4370

Phone: 07 4661 9060 Fax: 07 46617517

Email: info@warwickrodeo.com.au

GENERAL ENTRY FORM

For all sections EXCEPT Stud Beef Cattle and Pigeons

To the Secretary– Subject to the rules, by-laws and regulations of your Association and of the Queensland Chamber of Agricultural Societies, I make the following entries for your Warwick Annual Show – Please fill in ALL sections of this form.

CATEGORY (e.g. Cooking/Cage Birds/Scrapbooking etc.): _____

Section	Class No	No. of Entries	Particulars of Exhibits	Entry Fee
			Competitor's weekend pass@\$15.00	

ENTRY FEE must accompany this form,

otherwise entries will not be accepted

See Schedules for Entry Fees

TOTAL ENTRYFEES \$ _____

Name of Exhibitor: _____

Postal Address: _____

Phone: _____ **Fax:** _____ **Email:** _____

PLEASE NOTE THAT NO PRIZEMONEY CAN BE PAID WITHOUT GST INFORMATION

I hereby declare that I am a Hobbyist for this activity and not registered for GST.

I am registered to collect GST for this activity. My ABN is.....

(If prize money is to be collected for this activity, the Warwick Show and Rodeo Society Inc will issue a Recipient created tax invoice.)

Signature: _____ **Date:** _____