




Cookery & Preserves Schedule 2024

Location: Douglas Feez Pavilion, Warwick Show Grounds, Kingsford Street, Warwick QLD 4370

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Steward: Vivian Bond & Robyn Monaghan

Entry Close – **Thursday, 14th March, 2024**

Entries to be delivered **Wednesday, 20th March from 4pm to 8pm**

Judging commences: Thursday 21st March at 9:30am

Pavilion Opening Time:

Friday, 22nd March: 9am – 8pm

Saturday, 23rd March: 9am – 6pm

Conditions:

- i. Exhibits will be received at the Douglas Feez Pavilion on Wednesday 20th March 2024 ONLY, between 4.00pm and 8.00pm.
- ii. **Entries must be received in a sealed transport container. Entries **WILL** be available for collection post show.**
Your Transport Containers may be left onsite or taken home. Collection time of your entries is Sunday 24th March between 9am – 11am.
- iii. All Cakes to be on a solid display base, (base can be a firm flat plate, alfoil covered strong cardboard/corflute or a small cake board)
- iv. ALL entries must be on the official entry form accompanied by the correct entry fee and completed GST information.
- v. Limit of TWO (2) entries per class.
- vi. Points for the Highest Aggregate in sections will be awarded as follows: 1st = 3 points, 2nd = 2 points, 3rd = 1 point.
- vii. Where there are less than THREE (3) exhibits in any class only one (1) prize will be awarded.
- viii. Prize Money MUST be collected with entries on Sunday of the Show—prize money winnings will be null and void at the end of April 2024.
- ix. NO prize money will be posted unless the exhibitor resides 50km or more from Warwick.
- x. ALL exhibits must be homemade.

- xi. 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.

CLASSES

FRUIT CAKE - presented on boards

Nomination Fee for Classes 1 - 5: \$2.00 (unless stated)

Prizes: 1st - \$15.00, 2nd - \$10.00, 3rd - \$5.00

1. **PLUM PUDDING**, approx. 1kg, boiled in a cloth.
2. **RICH FRUIT CAKE** - a 250-gram (½lb) cake mixture with approximately 1.5kg of dried fruit using - currants (whole); sultanas and raisins (cut); mixed peel; with cherries and nuts optional. Prunes and figs are not permitted. Cake to be baked in a square 20cm (8 inch) tin approximate internal measurement
3. **BOILED FRUIT CAKE** -18 – 20cm square or round tin – no more than 500gms mixed fruit.
4. **PUMPKIN FRUIT CAKE** - 18 – 20cm square or round tin.
5. **SULTANA CAKE**, 18 – 20cm square or round tin.

BEST FRUIT CAKE ENTRY - Prize

Nomination Fee for Classes 6-55: \$2.00 (unless stated)

Prizes: 1st - \$5.00, 2nd - \$2.50, 3rd - \$1.00

CAKE - Bar or Loaf Cakes presented on boards

6. **DATE LOAF** - cooked in a loaf tin (not roll)
7. **CHOCOLATE CAKE** - with butter, iced on top (not a sponge or ring or sandwich), 18-20cm less round or square tin.
8. **CHOCOLATE MUD CAKE** - iced all over, 18-20cm or less 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).
11. **GINGERBREAD** - not iced, 18cm-20cm or less bar tin.
12. **MARBLE CAKE** - iced on top with marble icing, 18cm - 20cm or less tin.
13. **ORANGE BAR CAKE** – Orange Icing on top only. Decorative Peel optional
14. **BANANA CAKE** - iced on top with lemon icing (bar type tin as above).
15. **CARROT CAKE** with lemon icing. (Must use following recipe) – 1 Cup Sugar, 1½ Tsp cinnamon, ¾ Cup Cooking oil, 1½ Cups plain flour, 3 Eggs, 1 Tsp Vanilla, 1 1/3 Tsp bi-carb soda, 2 Cups grated carrot, 1½ Tsp 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 3, papers allowed.
18. **PACKET CAKE** - Iced.
19. **CHOCOLATE CAKE** - Novice (must not have won a first (1st) prize at a Warwick Show)

BEST CAKE ENTRY - Prize

VARIETY – exhibit on a suitable white disposable plate

20. **CARAMEL CHOCOLATE SLICE** (Plate of 3). 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. c. over a saucepan of water. Spread over slice.
21. **MELTING MOMENTS** (Plate of 3)
22. **JAM DROPS** (Plate of 3)
23. **CUSTARD CREAMS** (Plate of 3)
24. **LAMINGTONS** (Plate of 3)
25. **PIKELETS** (Plate of 3)
26. **SCONES** – Any variety (Plate of 3)
27. **MUFFINS** – Any variety (Plate of 3 - same variety)
28. **SLICE** – Any variety
29. **COCONUT ICE** (Plate of 3)
30. **ROCKY ROAD** (Plate of 3)
31. **RUM BALLS** (Plate of 3)
32. **MARSHMALLOW** (Plate of 3)

BEST VARIETY ENTRY - Prize

JAMS

(All jams & preserves to be shown in clean, tidy 250g- 375g 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 Jar **PLUM JAM**
34. One Jar **APRICOT JAM**
35. One Jar **PEACH JAM**
36. One Jar **GRAPE JAM**
37. One Jar **TOMATO JAM**
38. One Jar **STAWBERRY JAM**
39. One Jar **MARMALADE JAM**
40. One Jar **LEMON BUTTER**
41. One Jar **FRUIT JELLY**
42. One Jar **MELON JAM**
43. One Jar **NECTARINE JAM**
44. One Jar **JAM** (Any Variety not specified)
45. Collection of three different varieties **JAM**

BEST JAM ENTRY - Prize

PRESERVES - (preserves to be filled to neck of jar – small bottles accepted)

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

BEST PRESERVES ENTRY - Prize

DECORATED CAKE SECTION

- To be presented on a solid display base, (base can be alfoil covered strong cardboard/corflute or a cake board)
- For Novelty Cakes artificial ornaments are allowed
- "Handwork only" means that Stamens, Tulle, Ribbon, Baby's Breath and Plastic Pillars are allowed
- All plaques must be mounted, widest diameter of plaque to be no more than 18cm
- Butter cakes may have butter or royal icing
- 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. "Easter" Theme
54. **SIX DECORATED PATTY CAKES**, butter or royal icing
- BEST ENTRY IN THE DECORATED CAKE SECTION**
Prize
55. **ADULT DECORATED BISCUIT**

Nomination Fee for Classes 55 - 79: \$1.00 (unless stated)

Prizes: 1st - \$3.00, 2nd - \$1.50, 3rd - prize card

JUNIOR COOKERY SECTION

12 to 17 years

56. **JAM DROPS** - Plate of 3
57. **DECORATED PATTY CAKES** - Plate of 3, patty papers allowed, *Easter Theme*
58. **PIKELETS** - Plate of 3
59. **CHOCOLATE CAKE** - Iced (20cm round or square tin) not sandwich, presented on a board/base
60. **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.
61. **CHOCOLATE SLICE** - Plate of 3
62. **PACKET CAKE** - Iced

CHAMPION & RESERVE CHAMPION 12-17 years

8 to 11 years

63. **JAM DROPS** - Plate of 3
64. **DECORATED PATTY CAKES**, Plate of 3, patty papers allowed, *Easter Theme*
65. **PIKELETS** - Plate of 3
66. **CHOCOLATE SLICE** - Plate of 3
67. **PACKET CAKE** - Iced

CHAMPION & RESERVE CHAMPION 8-11 years

5 to 7 years

68. **DECORATED ARROWROOT OR TEDDY BEAR BISCUITS** - Plate of 3 – open design
69. **DECORATED PATTY CAKES** - Plate of 3, patty papers allowed, – open design
70. **CHOCOLATE CHIP BISCUITS** - Plate of 3
71. **ANZAC BISCUITS** - Plate of 3
72. **EDIBLE NECKLACE** - Made from lollies

CHAMPION & RESERVE CHAMPION 5-7 years

Under 5 years

73. **DECORATED ARROWROOT OR TEDDY BEAR BISCUITS** - Plate of 3 - open design
74. **DECORATED PATTY CAKES** - Plate of 3, papers allowed - open design
75. **EDIBLE NECKLACE** - Made from lollies

CHAMPION & RESERVE CHAMPION UNDER 5 years

DISABILITY COOKERY SECTION – OPEN

For people whose disability physically or intellectually challenges their performance to produce their exhibit.

All exhibits on a suitable white disposable plate.

76. **PATTY CAKES** - Iced only, open decoration, plate of 3, papers allowed.
77. **PACKET CAKE** - Iced.
78. **PIKELETS** - Plate of 3
79. **JAM DROPS** - Plate of 3
80. **SLICE ANY VARIETY** - Plate of 3

CHAMPION & RESERVE CHAMPION DISABILITY

CHAMPIONS OF SHOW

CHAMPION & RESERVE CHAMPION COOKERY EXHIBITOR OF SHOW

Highest & 2nd highest points over classes 1 - 51

CHAMPION & RESERVE CHAMPION JUNIOR EXHIBITOR OF SHOW

Highest & 2nd highest points over classes 55 – 74

CHAMPION & RESERVE CHAMPION DISABILITY EXHIBITOR OF SHOW

Highest & 2nd highest points over classes 75 – 79

GRAND CHAMPION EXHIBIT Judged over all classes

2024 WARWICK SHOW – GENERAL ENTRY FORM

To the Warwick Show (or representative section or subcommittee), subject to the rules, by-laws and regulations of your section or subcommittee and the Warwick Show Society, I make the following entries for the 2024 Warwick Show. If printing, please print clearly all the details for the classes you are entering. Illegible information will cause **errors**.

Section	Class No.	No. of Exhibits	Description of entry <i>(Prime Cattle and Lambs Please list Agent)</i>	Entry Fees	
TOTAL PAID				\$	

Exhibitors must **pay fees** with entry form – **no late fees accepted**. All exhibitors are to pay gate entry. Entry Fees are inclusive of GST

Exhibitor name (print)..... Age (Junior/Teen events)

Email* Mobile

Home address

Postcode.....

I have read and agree to the special regulations applying to the section I have entered and declare the exhibits to be my property and eligible to contest events entered. If your association accepts the fees I agree to abide by any decision of its committee and to release the Warwick Show Society, its committee & members from any action, suit, claim or demand that I may have against it, them, or any of them for or in conjunction with any loss, damage or injury suffered by me on the premises of the association, or at, or during the course of the show.

PLEASE NOTE THAT NO PRIZE MONEY 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 of exhibitor Date

Office Use	Receipt No.	Date	
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