

WARWICK ANNUAL SHOW 2019

22 - 24 March

COOKERY
and
PRESERVES
SCHEDULE

BIGW

ENTRIES CLOSE

Thursday 14 March 2019

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 14 March 2019

ENTRIES RECEIVED between 4.00pm and 8.00pm on Wednesday 20 March 2019 at the Douglas Feez Pavilion

NO LATE ENTRIES WILL BE ACCEPTED

JUDGING: Thursday 21st March 2019 at 9.30am

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 20 March 2019 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 2019.
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 24 March 2019. 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, 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
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

COOKERY & PRESERVES SCHEDULE

Prize

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. HONEY CAKE BAKED LOAF TIN
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 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 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. SLICE ANY VARIETY
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

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)

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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. "Chinese Year of the Pig" 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 – Theme "Year of the Pig"

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 tbls 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)

KINDERGARTEN TO YEAR TWO

62. DECORATED ARROWROOT OR TEDDY BEAR BISCUITS, Plate of three Theme "Year of the Pig"

63. DECORATED PATTY CAKES, Plate of three

64. CHOCOLATE CHIP BISCUITS, Plate of three

65. ANZAC BISCUITS, Plate of three

COOKERY & PRESERVES SCHEDULE

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

