

**WARWICK ANNUAL SHOW 2020**

20 - 22 March

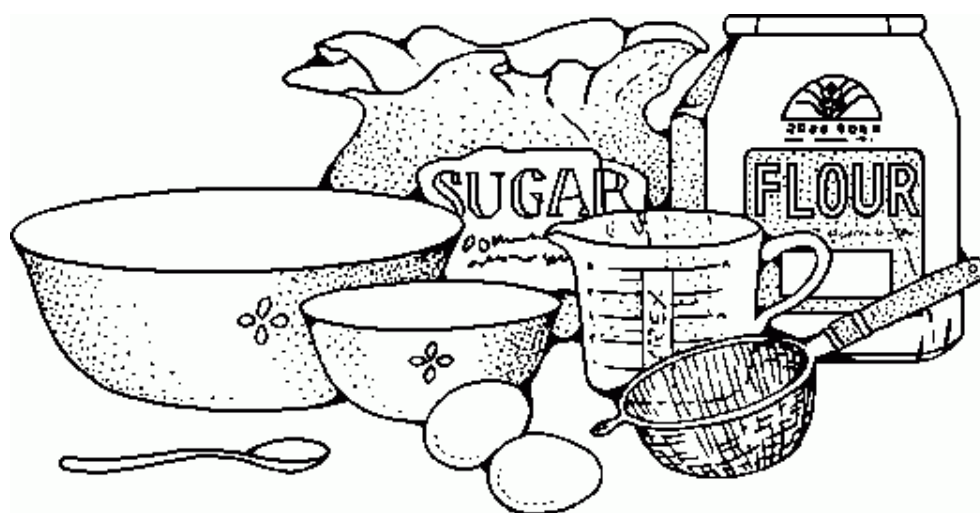
# **COOKERY**

and

# **PRESERVES**

# **SCHEDULE**



**ENTRIES CLOSE**

Thursday 12 March 2020

***NO LATE ENTRIES WILL BE ACCEPTED***

# Warwick Show & Rodeo Society

P.O. Box 190 Warwick Q 4370

Tel (07) 46619060 Fax (07) 4661 7517

**ENTRIES CLOSE: Thursday 12<sup>th</sup> March 2020**

ENTRIES RECEIVED between 4.00pm and 8.00pm on Wednesday 18<sup>th</sup> March 2020 at the Douglas Feez Pavilion

NO LATE ENTRIES WILL BE ACCEPTED

**JUDGING: Thursday 19<sup>th</sup> March 2020 at 9.30am**

CHIEF STEWARD: Vivian Bond

ENTRY FEE: \$1 UNLESS OTHERWISE STATED

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

## CONDITIONS OF ENTRY

1. Exhibits will be received at the Douglas Feez Pavilion on **Wednesday 18<sup>th</sup> March 2020 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:  
1<sup>st</sup> = 3 points, 2<sup>nd</sup> = 2 points, 3<sup>rd</sup> = 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 2020.
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 9am-11am on Sunday 22 March 2020. 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.

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

1. PLUM PUDDING, approx 1kg or larger, boiled in a cloth.  
1<sup>st</sup> \$15.00 2<sup>nd</sup> \$5.00 3<sup>rd</sup> \$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 1<sup>st</sup> \$15.00 2<sup>nd</sup> \$5.00 3<sup>rd</sup> \$2.50
3. BOILED FRUIT CAKE, 18 – 20cm square or round tin – no more than 500gms mixed fruit.  
1<sup>st</sup> \$15.00 2<sup>nd</sup> \$5.00 3<sup>rd</sup> \$2.50
4. PUMPKIN FRUIT CAKE, 18 – 20cm square or round tin.  
1<sup>st</sup> \$15.00 2<sup>nd</sup> \$5.00 3<sup>rd</sup> \$2.50
5. SULTANA CAKE, 18 – 20cm square or round tin.  
1<sup>st</sup> \$5.00 2<sup>nd</sup> \$2.50 3<sup>rd</sup> \$1.00

## BEST ENTRY IN FRUIT CAKE SECTION

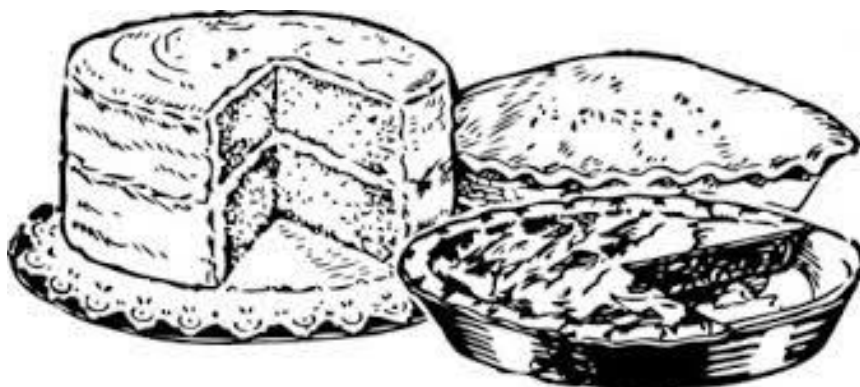
Prize

**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. 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), 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 4, papers allowed.
18. PACKET CAKE, Iced.
19. CHOCOLATE CAKE - Novice (must not have won a first (1<sup>st</sup>) prize at a Warwick Show)

**BEST ENTRY IN CAKE SECTION**

**Prize**



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

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 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 labeled 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)
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. **Ginger Bread House Theme**
54. SIX DECORATED PATTY CAKES, butter or royal icing

**BEST ENTRY IN THE DECORATED CAKE SECTION**

**PRIZE**

**JUNIOR COOKERY SECTION** (all exhibits on suitable white disposable plastic plates)

**Entry fee: 50c**

**PRIZEMONEY:** 1<sup>st</sup> place \$3.00 2<sup>nd</sup> place \$1.00 3<sup>rd</sup> place PRIZE CARD

**12yrs to 17yrs**

55. JAM DROPS, Plate of 3
56. DECORATED PATTY CAKES, Plate of 3, patty papers allowed, – Theme "Year of the Rat"
57. PIKELETS, Plate of 3
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 3
61. PACKET CAKE, Iced

**CHAMPION EXHIBIT – 12yrs to 17rs (classes 55 to 61)**

**RESERVE CHAMPION EXHIBIT – 12yrs to 17yrs (classes 55 to 61)**

### **8yrs to 11yrs**

- 62. JAM DROPS, Plate of 3
- 63. DECORATED PATTY CAKES, Plate of 3, patty papers allowed, – Theme “Year of the Rat”
- 64. PIKELETS, Plate of 3
- 65. CHOCOLATE SLICE, Plate of 3
- 66. PACKET CAKE, Iced

**CHAMPION EXHIBIT – 8yrs to 11yrs (classes 62 to 66)**  
**RESERVE CHAMPION EXHIBIT – 8yrs to 11yrs (classes 62 to 66)**

### **5yrs to 7yrs**

- 67. DECORATED ARROWROOT OR TEDDY BEAR BISCUITS, Plate of 3 - Theme “Year of the Rat”
- 68. DECORATED PATTY CAKES, Plate of 3, patty papers allowed, – open design
- 69. CHOCOLATE CHIP BISCUITS, Plate of 3
- 70. ANZAC BISCUITS, Plate of 3
- 71. EDIBLE NECKLACE, Made from lollies

**CHAMPION EXHIBIT – 5yrs to 7yrs (classes 67 to 71)**  
**RESERVE CHAMPION EXHIBIT – 5yrs to 7yrs (classes 67 to 71)**

### **4yrs & Under**

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

**CHAMPION EXHIBIT – 4yrs & Under (classes 72 to 74)**  
**RESERVE CHAMPION EXHIBIT – 4yrs & Under (classes 72 to 74)**

**DISABILITY SECTION - This section is for people whose disability physically or intellectually challenges their performance to produce their exhibit**

**OPEN** (all exhibits on suitable white disposable plastic plates)

- 75. PATTY CAKES, Iced only, no decoration, plate of 4, papers allowed.
- 76. PACKET CAKE, Iced.
- 77. PIKELETS, Plate of 3
- 78. JAM DROPS, Plate of 3
- 79. SLICE ANY VARIETY, Plate of 3

**CHAMPION EXHIBIT – DISABILITY OPEN (classes 75 to 79)**  
**RESERVE CHAMPION EXHIBIT – DISABILITY OPEN (classes 75 to 79)**

**JUNIOR – Under 18yrs** (all exhibits on suitable white disposable plastic plates)

- 80. DECORATED ARROWROOT OR TEDDY BEAR BISCUITS, Plate of 3 - open design
- 81. DECORATED PATTY CAKES, Plate of 3 - open design
- 82. CHOCOLATE CHIP BISCUITS, Plate of 3

**CHAMPION EXHIBIT – DISABILITY JUNIOR (classes 80 to 82)**  
**RESERVE CHAMPION EXHIBIT – DISABILITY JUNIOR (classes 80 to 82)**

## **CHAMPIONS OF SHOW**

### **CHAMPION COOKERY EXHIBITOR OF SHOW**

*Highest Points Over Classes 1 - 54*

*Sash & Prize*

### **RESERVE CHAMPION COOKERY EXHIBITOR OF SHOW**

*2<sup>nd</sup> Highest Points Over Classes 1 – 54*

*Sash & \$20.00 Cash*

### **CHAMPION COOKERY EXHIBITOR – JUNIOR SECTION**

*Highest points over classes 55 - 74*

*Sash & Prize*

### **RESERVE CHAMPION COOKERY EXHIBITOR – JUNIOR SECTION**

*2<sup>nd</sup> Highest Points Over Classes 55 - 74*

*Sash & Prize*

### **CHAMPION EXHIBIT – JUNIOR SECTION**

*Sash & Prize*

### **GRAND CHAMPION EXHIBIT**

*Judged over all classes*

*Sash & Prize*



**THE COMMITTEE EXTENDS ITS SINCERE APPRECIATION  
TO THE BUSINESSES AND INDIVIDUALS WHO HAVE  
GENEROUSLY DONATED TROPHIES AND PRIZE MONEY  
FOR THE COOKERY & PRESERVES SECTION OF THE  
2020 WARWICK SHOW.**

