

## SECTION 14

**FOODS****CHIEF STEWARDS:** Gaylene Gray 5463 6236

Angela Harris 0431 213 877

**Stewards:** Val Rayner, Maree Ruhland, & June Schossow**ENTRY FEE:-** \$1-00 unless otherwise stated**ENTRIES CLOSE:-** No Later than 12 noon Tuesday 30h MAY, 2017**DEFINATELY NO LATE ENTRIES****PRIZE MONEY:-** First \$5-00, Second \$3.00, Third Card only, unless otherwise stated

All exhibits to be in by 9 a.m. on Thursday, 1st June, 2017  
Hall will be open on Thursday between 7 a.m. & 9 a.m. to receive exhibits.

Judging commences at 10.15 Thursday. Judges decision will be final.

Any entry that does not comply with the schedule will not be judged.

All cooking exhibits to be on white paper plates – large for cakes, small for classes 1-10 except class 7.

All bottles to be standard 375ml with a screw top lid, except for sauces

**(NO CLOTH COVERS PLEASE)****All Exhibits & Prize Money can be collected between 8-10 am on Sunday 4th June, 2017****Entries not collected by 10am will be disposed of if no prior arrangement.****All Exhibitors must pay Admission Fees****The Boonah Show Society thank all Trophy Donors, Sponsors & Stewards****PLEASE READ YOUR SCHEDULE CAREFULLY****OPEN SECTION**

Class

1. PLAIN SCONES (4) Size 5.5cm
2. PUMPKIN SCONES (4) Size 5.5cm
3. PIKELETS (4)
4. MUFFINS ANY VARIETY (4). No Papers
5. CORNFLAKE & FRUIT BISCUITS (4)
6. ANZAC BISCUITS (4)
7. PLATE OF SHORTBREAD (Wedges)
8. PLATE OF SLICE (4) any variety (To be named) 5cm square
9. SMALL CAKES, (4) iced on top, baked in tins, not papers
10. LAMINGTONS (4) 5cm square
11. APPLE TART, DOUBLE CRUST on alfoil plate
12. BANANA CAKE (8" - 20cm round tin)
13. DATE ROLL Made in a Roll Tin. **First Prize Trophy donated by Gaylene Gray, Second \$5, Third \$3, Entry Fee \$1-50**
14. KENTISH BAR, iced on top (To contain Sultanas/Cherries/Nuts)
15. PEACH BLOSSOM BAR, iced all over with pale pink icing
16. CHOCOLATE JUMBLE SLICE with Gluten Free Option. (Must use recipe in schedule)
17. ORANGE BAR, iced on top. **First \$7, Second \$5, Third \$3. Prize Money donated by Una Westphal. Entry fee \$1-50**
18. TEA CAKE (Plain, (Cinnamon Sugar Top)
19. RAINBOW CAKE, iced all over. **First \$7, Second \$5, Third \$3. Entry fee \$1-50**
20. MARBLE CAKE, iced on top. **First \$7, Second \$5, Third \$3. Prize Money donated by Marlyn Rasmussen. Entry fee \$1-50**
21. CHOCOLATE RING CAKE, iced all over. **First \$7, Second \$5, Third \$3. Prize Money donated by Thylrene Devin Entry fee \$1-50**
22. SPONGE SANDWICH (with butter) Iced and joined with icing. **First \$7, Second \$5, Third \$3 Prize Money donated by Marlyn Rasmussen Entry fee \$1-50**
23. CARROT & WALNUT CAKE, iced on top with Lemon icing, round tin. **First \$7, Second \$5, Third \$3 . Prize Money donated by Thylrene Devin Entry fee \$1-50**
24. SULTANA CAKE (375g fruit). (8" - 20cm round tin) **First \$7, Second \$5, Third \$3. Prize Money donated by Mary Rasmussen. Entry fee \$1-50,**
25. PUMPKIN FRUIT CAKE (375 gm Mixed Fruit , 8" - 20cm round tin) **First \$7, Second \$5, Third \$3. Prize Money donated by Una Westphal Entry Fee \$1-50**
26. ANY OTHER VARIETY CAKE ( To be named)
27. LIGHT FRUIT CAKE (8" - 20cm round tin) **First \$7, Second \$5. Third \$3 . Prize Money donated by Thylrene Devin. Entry Fee \$1-50**

28. BOILED FRUIT CAKE (375g fruit) 8"-20cm round tin) **First \$7, Second \$5, Third \$3. Prize money donated by Valerie Rayner. Entry Fee \$1.50**
29. DARK RICH FRUIT CAKE, A ½ pound (250 gram) cake mixture with 1 1/2kg of dried fruit, using currants (whole), sultanas and raisins (cut), mixed peel, with cherries & nuts optional. Cake to be baked in square 20 cm tin. Winner is eligible to represent Boonah Show Society in Regional Finals for Dark Rich Fruit Cake competition. **First Trophy donated by Boonah BI- Rite Electrical, Second \$15, Third \$10 . Entry fee \$2-00**

**PERSON EXHIBITING MOST ENTRIES Open Section Trophy donated by June Schossow**

**MOST SUCCESSFUL EXHIBITOR in Open Section. Velmer Staines Memorial Trophy donated by The Staines Family, & Rosette**

**BEST EXHIBIT in Classes 1-29 Trophy donated by Fassifern Lighting & Electrical & Rosette**

**SWEETS To be on small paper plates**

30. PLATE TOFFEE (4) (Plain, no papers) Round or Shapes
31. PLATE BUTTERSCOTCH (6) 3cm square
32. PLATE CHOCOTLATE FUDGE (6) 3 cm square
33. PLATE DATE CREAMS (6)
34. PLATE SWEET ANY VARIETY NOT MENTIONED (6) (To be named)
35. PLATE MARSHMALLOWS (6) rolled in icing sugar. 3 cm square
36. PLATE RUSSIAN CARAMEL (6) 3 cm square
37. PLATE PEPPERMINT (6)
38. PLATE COCONUT ICE (boiled) (6) 3 cm square
39. COLLECTION OF SWEETS (Not less than 6, no more than 12 varieties – (To be arranged on tray & named)

**MOST SUCCESSFUL EXHIBITOR in Classes 30 to 39. Marj Hahn Memorial Trophy donated by Marlyn Rasmussen**

**NOVICE SECTION** Classes 40 – 49 Exhibitors may enter in any class in which they have not previously won a first prize at the Boonah Show . Jams & Pickles to be in 1 x 375 ml bottle, labelled. No covers.

40. LAMINGTONS (4) 5 cm square
41. DATE LOAF.
42. TEA CAKE (Plain – Cinnamon Sugar Topping)
43. SPONGE SANDWICH, (with butter), iced on top and joined with icing
44. BOILED FRUIT CAKE (375 gr Fruit) 8"- 20cm round tin) **First Trophy donated by Fassifern Lighting & Electrical & Rosette Second \$5, Third \$3. Entry fee \$1-50**
45. ANY OTHER VARIETY OF CAKE, own choice. To be named. **First Trophy donated by Gaylene Gray, Second \$5, Third \$3. Entry Fee \$1-50**
46. LEMON BUTTER
47. ROSELLA JAM
48. MARMALADE
49. MUSTARD PICKLES

**MOST SUCCESSFUL EXHIBITOR IN NOVICE SECTION. Trophy donated by Boonah Bi-Rite Electrical & Rosette**

**ICED CAKES**

**RULES:-** Boards are defined as a common base on which the Exhibit rests, and may be covered as a matter of choice. ( **Maximum size to be 36cm square, and to have cleats. Maximum height to be no more than 38 cm including decorations.**)

Pins & glue must not be used. Unless specifically mentioned, all ornaments are to be made by the Exhibitor using a sugar medium. The use of a cutter and/or moulds is optional. Wire of any kind must not penetrate the surface of the exhibit.

Manufactured pillars, including wine glasses, tulle, ribbon streamers and fine wire are permitted. Other manufactured items are not allowed.

A minimum amount of gold or silver paint is allowed.

No cake is to be cut, but Judges have full power to test by piercing any cake for foreign matter.

Lace and extension work is not mandatory.. However, a number of piping skills within the bounds of good taste must be executed.

**All entries to be the bona fide handiwork of the Exhibitor.**

**OPEN SECTION**

50. BEST PRESENTED DECORATED CUP CAKES. (4) **First Trophy. Second \$5, Third \$3. donated by Sasha Stevens. Entry Fee \$1-50**
51. SPECIAL OCCASION DECORATED CAKE, single tier, plastic icing, (own choice, Dummies may be used) **First \$30-00, Second \$20-00, Third \$15-00. Prize money donated by Fassifern Lighting & Electrical & Rosette Entry Fee \$2-00**
52. ICED WEDDING CAKE, 2 tier (dummies may be used) **First Trophy donated by Glenys Humphreys, Second \$30-00 Third \$20-00 Prize Money donated by Fassifern Lighting & Electrical & Rosette Entry Fee \$2-00**

**NOVICE SECTION**

53. BEST PRESENTED DECORATED CUP CAKES. (4) **First Trophy, Second \$5, Third \$3. donated by Sasha Stevens. Entry Fee \$1-50**
54. SPECIAL OCCASION DECORATED CAKE, single tier, own choice, (Dummy may be used) **First, Trophy donated by Glenys Humphreys, Second \$20-00, Third \$15-00. Entry Fee \$2-00**
55. ICED WEDDING CAKE, 2 tier (dummies may be used) **First Trophy donated by Glenys Humphreys, Second \$30-00, Third \$20-00. Prize money donated by Boonah Bi-Rite Electrical, Entry Fee \$2**

**JUNIOR SECTION, 17 YEARS & UNDER ENTRY FREE**

56. SPECIAL OCCASION DECORATED CAKE, Butter cream Icing or fondant. **First \$12-00, Second \$8-00, Third \$5-00, donated by Glenys Humphreys**

**BEST EXHIBIT IN ICED CAKES, Trophy donated by Beth Hern & Rosette**

**JUNIOR CLASSES - SCHOOL STUDENTS. ENTRY FREE 1 entry per person per class**

**First Prize \$5, Second \$3, Third \$2**

All Exhibitors will receive an Encouragement Certificate

57. SCONES, (4) **Prize money donated by Una Westphal**
58. PIKELETS (4) **Prize money donated by Karlene Stephan**
59. ANZAC BISCUITS (4) **Prize money donated by Una Westphal**
60. JAM DROPS (4)
61. SMALL CAKES (4) (Plain white icing) **Prize money donated by Mary Rasmussen**
62. CHOCOLATE BAR, iced all over. **Prize money donated by Karlene Stephan**
63. WHITE CHRISTMAS (4) 5cm squares. **Prize money donated by Una Westphal**
64. PLATE OF MARSHMALLOWS (4) 3 cm squares. Rolled in Coconut. **Prize Money donated by Valerie Rayner**
65. PLATE TOFFEE. (4) **Prize money donated by Karlene Stephan**
66. PLATE CHOCOLATES, (4) Moulded . **Prize Money donated by Valerie Rayner**
67. DECORATED CUP CAKES (4)

**MOST SUCCESSFUL EXHIBITOR IN JUNIOR SECTION. Coral Ballin Memorial Trophy donated by Marlyn Rasmussen & Rosette**

**BEST EXHIBIT IN JUNIOR SECTION, Trophy donated by Jeanette Wilson & Rosette**

**PRESCHOOL AND UP TO 7 YEARS OLD 1 entry per person per class**

First Prize, **Louise Stephan Memorial Trophy**. Second & Third Trophies.

**Donated by Karlene Stephan. Entry forms must be delivered to the office before Tuesday 30th May, 2017. Definitely no late entries.**

- 68. DECORATED ARROWROOT BISCUITS (3)
- 69. PATTY CAKES DECORATED (3)
- 70. EDIBLE NECKLACE

**JAMS AND PICKLES**

**One 375 ml Bottle except where otherwise stated. Bottles must be labelled. No Cloth Covers.**

- 71. ROSELLA JAM
- 72. TOMATO JAM
- 73. MELON AND LEMON JAM
- 74. FIG JAM
- 75. PLUM JAM
- 76. APRICOT JAM
- 77. GRAPE JAM
- 78. STRAWBERRY JAM
- 79. MARMALADE (3 bottles assorted) **First \$7, Second \$5, Third \$3. Entry fee \$1-50**
- 80. A.O.V. JAM
- 81. COLLECTION OF JAMS, (6 bottles Assorted) **First \$7, Second \$5, Third \$3. Entry fee \$1-50**
- 82. ANY VARIETY JELLY
- 83. LEMON BUTTER
- 84. TOMATO RELISH
- 85. SWEET MUSTARD PICKLES
- 86. PICKLED ONIONS
- 87. CLEAR MIXED VINEGAR PICKLES
- 88. MANGO CHUTNEY
- 89. TOMATO CHUTNEY
- 90. A.O.V. CHUTNEY
- 91. TOMATO SAUCE (In a small sauce bottle)

**MOST SUCCESSFUL EXHIBITOR in JAMS & PICKLES:- Trophy donated by Boonah Bi-Rite Electrical & Rosette**

**BEST EXHIBIT IN JAMS & PICKLES:- Trophy donated by Una Westphal & Rosette**

**RECIPE****Class 16. CHOCOLATE JUMBLE SLICE with Gluten Free Option.**

125 g butter (melted), 2 large eggs, lightly beaten, 1 cup coconut, 2 tablespoons cocoa,  $\frac{3}{4}$  cup castor sugar,  $\frac{1}{2}$  cup sultanas,  $\frac{1}{2}$  cup chopped walnuts or cashews,  $1\frac{1}{2}$  cup SR flour

**OR**

$1\frac{1}{2}$  cups gluten free flour ( $\frac{3}{4}$  cup brown rice flour &  $\frac{3}{4}$  cup plain GF flour)  
1 level teaspoon Bi-carb soda,  $1\frac{1}{2}$  teaspoon cream of tarter

**METHOD.** Mix all dry ingredients in a bowl. Add melted butter, mix through with beaten eggs. Combine well. Press into slice tin. Bake in mod oven (180c) for 18-20 minutes. When cool, ice with melted chocolate or chocolate icing . Cut into 5cm squares.

**Note.** Final mixture should be a soft dough. Be careful not to overcook.