

SECTION 14

FOODS

CHIEF STEWARDS: Gaylene Gray 5463 6236
Angela Harris 0431 213 877

Stewards: Maree Ruhland, June Schossow, Julie Springthorpe & Jennifer Stevenson

ENTRY FEE:- \$1-00 unless otherwise stated
ENTRIES CLOSE:- No Later than 12 noon Tuesday 29th MAY, 2018
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, 31st May, 2018
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 3rd June, 2018
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) Size approx. 5-8cm
4. MUFFINS ANY SWEET VARIETY (4). No Papers. To be named
5. CHOCOLATE CHIP COOKIES (4) Size approx. 5-8cm, using milk or dark chocolate chips only.
6. ANZAC BISCUITS (4) size approx. 5-8cm
7. PLATE OF SHORTBREAD (Marked in wedges, full circle)
8. PLATE OF SLICE (4) any variety (To be named) 5cm square
9. SMALL CAKES, (4) iced on top with plain white icing, baked in tins, not papers
10. LAMINGTONS (4) 5cm square
11. APPLE TART, DOUBLE CRUST on alfoil plate
12. CARROT PIE, on alfoil plate. **First \$25,00, Second \$15-00, Third \$10-00. Prize money donated by Kalfresh Pty. Ltd. & G. & C. Palmer. Entry fee \$1-50**
13. BANANA CAKE (8"- 20cm round tin), iced on top with lemon icing.
14. DATE LOAF **First Prize Trophy donated by Gaylene Gray, Second \$5, Third \$3, Entry Fee \$1-50**
15. KENTISH BAR, iced on top with chocolate icing (To contain Sultanas/Cherries/Nuts)
16. PEACH BLOSSOM BAR, iced all over with pale pink icing
17. CHOCOLATE JUMBLE SLICE with Gluten Free Option. (Must use recipe in schedule)
18. ORANGE BAR, iced on top. **First \$7, Second \$5, Third \$3. Prize Money donated by Una Westphal. Entry fee \$1-50**
19. TEA CAKE (Plain, (Cinnamon Sugar Top)
20. RAINBOW CAKE, iced all over with white icing. Must use recipe in schedule. **First Prize \$25, Second \$15, Third 10. Prize money donated by Una Westphal, Entry fee \$1-50**
21. MARBLE CAKE, (8"-20cm round tin) iced on top with feathered icing. **First \$7, Second \$5, Third \$3. Prize Money donated by Marlyn Rasmussen. Entry fee \$1-50**
22. CHOCOLATE RING CAKE, iced all over. **First \$7, Second \$5, Third \$3. Prize Money donated by Thyrlene Devin Entry fee \$1-50**
23. 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**
24. CARROT & WALNUT CAKE, iced on top with Lemon icing, round tin. **First \$7, Second \$5, Third \$3. Prize Money donated by Thyrlene Devin Entry fee \$1-50**
25. SULTANA CAKE (375g fruit). (8" - 20cm round tin) **First \$7, Second \$5, Third \$3. Prize Money donated by Mary Rasmussen. Entry fee \$1-50,**
26. 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**
27. ANY OTHER VARIETY CAKE (To be named)

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. LIGHT FRUIT CAKE (8"- 20cm round tin) No more than 500g total fruit. **First \$7, Second \$5. Third \$3 . Prize Money donated by Thyrlene Devin. Entry Fee \$1-50**
30. DARK RICH FRUIT CAKE, A ½ pound (250 gram) cake mixture with 1 to 1.5kg 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**
31. PLUM PUDDING, **First Prize \$50-00, Second \$20-00, Third \$10-00, Entry Fee \$2-00. Marie Savery Memorial Trophy, donated by The Savery Family.**

PERSON EXHIBITING MOST ENTRIES Open Section :- Trophy donated by June Schossow

MOST SUCCESSFUL EXHIBITOR in Open Section:- Velmer Staines Memorial Trophy of \$50-00 prize money, donated by The Staines & Horan Families, & Rosette

BEST EXHIBIT in Classes 1-29:- \$15-00 donated by Fassifern Lighting & Electrical & Rosette

SWEETS To be on small paper plates

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

MOST SUCESSFUL 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.

42. LAMINGTONS (4) 5 cm square
43. DATE LOAF.
44. TEA CAKE (Plain – Cinnamon Sugar Topping)
45. SPONGE SANDWICH, (with butter), iced on top and joined with icing
46. 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**
47. ANY OTHER VARIETY OF CAKE, own choice. To be named. **First Trophy donated by Gaylene Gray, Second \$5, Third \$3. Entry Fee \$1-50**
48. LEMON BUTTER
49. ANY VARIETY OF JAM
50. MARMALADE
51. 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. Posy Pics are permissible.

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

OPEN SECTION

52. BEST PRESENTED DECORATED CUP CAKES. (4) (Dummies may be used) **First Trophy. Second \$5-00, Third \$3-00 donated by Sasha Stevens. Entry Fee \$1-50**
53. 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**
54. 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

55. BEST PRESENTED DECORATED CUP CAKES (4) Dummies may be used **First Trophy, Second \$5, Third \$3, donated by Sasha Stevens. Entry Fee \$1-50**
56. 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**
57. 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**
58. 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 SECTION, 17 YEARS & UNDER ENTRY FREE. 1 entry per class

Please put age of Exhibitor on the entry form

All entries to be presented on SMALL white paper plates except classes 63- 65 & 70 which are to use large white paper plates.

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

Encouragement Certificates will be awarded to all non prize winning recipients.

59. SCONES, (4) **Prize money donated by Una Westphal**
60. PIKELETS (4) **Prize money donated by Karlene Stephan**
61. ANZAC BISCUITS (4) **Prize money donated by Una Westphal**
62. JAM DROPS (4)
63. SMALL CAKES (4) (Plain white icing) **Prize money donated by Mary Rasmussen**
64. CHOCOLATE BAR, iced all over. **Prize money donated by Karlene Stephan**
65. CARROT PIE, on alfoil plate. **First \$25,00, Second \$15-00, Third \$10-00. Prize money donated by Kalfresh Pty. Ltd & G & C. Palmer. Entry fee \$1-50**
66. WHITE CHRISTMAS (4) 5cm squares. **Prize money donated by Una Westphal**
67. PLATE OF MARSHMALLOWS (4) 3 cm squares. Rolled in Coconut. **Prize Money donated by Valerie Rayner**
68. PLATE TOFFEE. (4) **Prize money donated by Karlene Stephan**
69. PLATE CHOCOLATES, (4) Moulded . **Prize Money donated by Valerie Rayner**
70. 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.

Please put age of Exhibitor on the entry form

First, Second & Third Prizes donated by Maree Ruhland & Angela Harris.**Entry forms must be delivered to the office before Tuesday 29h May, 2018.**

- 71. DECORATED ARROWROOT BISCUITS (3)
- 72. PATTY CAKES DECORATED (3)
- 73. EDIBLE NECKLACE

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

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

MOST SUCCESSFUL EXHIBITOR in JAMS & PICKLES:- \$30 Prize money donated by Boonah Bi-Rite Electrical & Rosette**BEST EXHIBIT IN JAMS & PICKLES:- Trophy donated by Una Westphal & Rosette****RECIPES****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 tartar

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.

RAINBOW CAKE

$\frac{1}{2}$ lb (216g) butter, $\frac{1}{2}$ lb (216g) sugar, 5 eggs, $\frac{1}{2}$ lb (216g) SR Flour, 1 tablespoon cornflour, pinch salt, few drops lemon essence, few drops vanilla essence, 4 tablespoons milk, 1 tablespoon hot milk, 1 tablespoon cocoa.

Cream butter, then gradually add sugar and beat well. Beat in eggs one at a time, then fold in the flour, cornflour & salt., which has been sifted twice, alternatively with the milk. Add essences, beat a few minutes.. Divide the mixture into three. One plain, the second colour with cochineal to a light pink, and the third mix, add 1 tablespoon cocoa dissolved in 1 tablespoon hot milk.

Bake in 3 x 7" sandwich tins in a moderate oven.

Layer with chocolate cake on bottom, pink in the middle and vanilla on top. Sandwich together with a thin line of white icing, and ice all over with the white icing