

SECTION 14

FOODS

CHIEF STEWARDS: Gaylene Gray Phone 0427 636 236
Angela Harris Phone 0431 213 877

Stewards: Maree Ruhland, June Schossow & Jennifer Stevenson

ENTRY FEE:- \$1-00 unless otherwise stated

ENTRIES CLOSE:- No Later than 12 noon Tuesday 26h MAY, 2020

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 am on Thursday, 28th May, 2020
Hall will be open on Thursday between 7 am & 9 am. to receive exhibits.
Multiple entries by Exhibitor within the same class must use different recipes.

Judging commences at 10.15 am on Thursday. Judges decision will be final.
Any entry that does not comply with the schedule will not be judged.
Entrants welcome to view judging

All cooking exhibits to be on white paper plates – small for classes 1-9. large for cakes
All bottles to be **standard 375ml** with a screw top lid.

(NO CLOTH COVERS PLEASE)

All Exhibits & Prize Money can be collected between 8-10 am on Sunday 31st May, 2020
Entries not collected by 10 am 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) approx. 5cm
2. PUMPKIN SCONES (4) approx. 5cm
3. PIKELETS (4) Size approx. 5-8cm
4. MUFFINS ANY SWEET VARIETY (4). No Papers. (Variety name to accompany exhibit.)
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 SLICE (4) any 3 layer variety (Variety name to accompany exhibit.) 5cm square
8. SMALL CAKES, (4) iced on top with plain white icing, baked in tins, not papers. **First Prize, Trophy donated by Lynn Byrne, Second \$5, Third \$3, Entry Fee \$1-50**
- 9.. LAMINGTONS (4) 5cm square
10. PLATE OF SHORTBREAD (Marked in wedges, full circle)
11. APPLE TART, DOUBLE CRUST on alfoil plate
12. CARROT PIE, single crust, on alfoil plate. **First \$25,00, Second \$15-00, Third \$10-00. Prize money donated by Kalfresh Pty. Ltd. & R. & 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 on top with pale pink icing
17. CHERRY & SULTANNA CAKE, iced on top, (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. 7" round tins. 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. **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. (8"-20cm 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 (Variety name to accompany exhibit.)
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, Boiled in a cloth, **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 1-31:- \$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 WHITE CHRISTMAS (4)
34. PLATE ROCKY ROAD (4)
35. PLATE DATE CREAMS (6)
36. PLATE SWEET ANY VARIETY NOT MENTIONED (6) (Variety name to accompany exhibit.)
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 TURKISH DELIGHT Rolled in Icing Sugar (4) 3 cm square
41. COLLECTION OF SWEETS (Not less than 6, no more than 12 varieties – (To be arranged on tray, Variety name to accompany exhibit.)

MOST SUCCESSFUL EXHIBITOR in Classes 32 to 41:- Marj Hahn Memorial Trophy donated by Marlyn Rasmussen

NOVICE SECTION Classes 42– 51. 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. MUFFINS, any sweet variety (4) No Papers. (Variety name to accompany exhibit.)
43. DATE LOAF.
44. TEA CAKE (Plain – Cinnamon Sugar Topping)
45. CHOCOLATE CHIP COOKIES, (4) Size approx. 5-8cm, using milk or dark chocolate chips only.
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. (Variety name to accompany exhibit.) **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**
55. SUGAR CRAFT, (no cake to be used, either floral or novelty on baseboard, wire, tape, tulle, ribbon, synthetic stamens, vase or bowl permitted.) **First, Trophy donated by Glenys Humphreys, Second \$20-00, Third \$15-00. Entry Fee \$2-00**

NOVICE SECTION

56. BEST PRESENTED DECORATED CUP CAKES (4) Dummies may be used **First Trophy, Second \$5, Third \$3, donated by Sasha Stevens. Entry Fee \$1-50**
57. SPECIAL OCCASION DECORATED CAKE, single tier, own choice, (Dummy may be used) **First, \$12-00, Second \$8-00, Third \$5-00. Entry Fee \$1-50**
58. 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 \$2-00**

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 on top with chocolate icing. **Prize money donated by Karlene Stephan**
65. CARROT PIE, single crust, on alfoil plate. (bought pastry shell allowed) **First \$25,00, Second \$15-00, Third \$10-00. Prize money donated by Kalfresh Pty. Ltd & R. & C. Palmer.**
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, ENTRY FREE, 1 entry per person per class.

Please put age of Exhibitor on the entry form

First Prize for each class:- Trophy donated by Maree Ruhland & Angela Harris, Second & Third Prize:- Rosettes.

Entry forms must be delivered to the office before Tuesday 26h May, 2020.

71. DECORATED ARROWROOT BISCUITS (4)
72. CUP CAKES, DECORATED (4)
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. A.O.V. JAM
83. COLLECTION OF JAMS, (6 bottles Assorted) **First \$7, Second \$5, Third \$3. Entry fee \$1-50**
84. GRAPEFRUIT MARMALADE.
85. MARMALADE (3 bottles assorted) **First \$7, Second \$5, Third \$3. Entry fee \$1-50**
86. LEMON BUTTER
87. PASSIONFRUIT BUTTER
88. TOMATO RELISH
89. SWEET MUSTARD PICKLES
90. PICKLED ONIONS
91. CLEAR MIXED VINEGAR PICKLES
92. MANGO CHUTNEY
93. TOMATO CHUTNEY
94. A.O.V. CHUTNEY OR RELISH

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 17. CHERRY & SULTANNA BAR.

115 g butter, 115g castor sugar, 2 eggs, 1/4 teaspoon lemon essence, 1/3 cup milk, 85g plain flour, 115g self-raising flour, 50g glace cherries, cut in quarters, 50g sultanas, cut in half.

METHOD. Cream butter & sugar until fluffy. Add egg one at a time, beating well after each addition. Add lemon essence. Add milk alternatively with flour, finishing with flour, Stir in cherries & sultanas. Bake in a 23cm x 10cm bar tin for approx. 1 hour in a slow oven. (150c fan forced)

Icing:- 3/4 cup icing sugar, 1/2 teaspoon butter, few drops vanilla essence, enough milk to make a spreadable mixture. To make icing, mix icing sugar, milk & vanilla together. Ice on top when cold.

CLASS 20 RAINBOW CAKE

1/2 lb (216g) butter, 1/2 lb (216g) sugar, 5 eggs, 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