



Section 19

Cookery

Contact



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Entries will be accepted between 4.00pm and 6.00pm on Wednesday 12th May and between 8:00am to 9:00am Thursday 13th May 2021.

Steward Rules

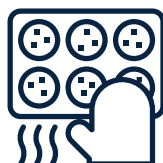
- Exhibits can be left with the Steward or with the Librarian at the Longreach Regional Council any time prior to the closing date/time.
- People needing to take their entries in by vehicles please enter via the poolside entrance, deliver entries to door on western end of pavilion. Depart through the main gate as quickly as possible
- Late entries will not be accepted.
- The Judge's Decision is Final.
- Articles must not have been entered in this show previously and must be the work of the entrant.
- All entries must have the exhibitor's name, address and phone number attached by a safety pin.
- Prizes - trophy prize for 1st overall in each class, ribbons for placings in sub classes.

Trophies & Prizemoney

- Champion Ribbon for Most Outstanding Exhibit selected from classes 1 to 8 inclusive.
- Merino Bakery Trophy - \$50.00 cash prize
- Reserve Champion Ribbon and Mrs Marie Forrest Trophy for Most Outstanding Junior Exhibit selected from Junior Section Classes 31-36 inclusive.
- Overall Aggregate "The George Carey Avery Memorial Trophy" - \$50.00 Cash Prize.

CLASSES:

1. **BOILED FRUIT CAKE.** Uniced, approx. 20cm square or round. No decoration e.g: nuts or cherries, Longreach Foodworks Trophy.
2. **RICH PLUM PUDDING,** made in Basin. Mrs Joy King Trophy.
3. **SULTANA CAKE.** Uniced, approx. 20cm square or round. No decoration: Cornetts IGA Supermarket Trophy.
4. **LOAF CAKE SWEET,** any variety, iced on top only, approx. 20cm x 10cm. Pavilion Trophy.
5. **LOAF CAKE SAVOURY,** any variety, approx 20cm x 10cm. Mrs Anne Webber
6. **TEA CAKE,** any variety, approx. 20cm x 10cm Mrs Gwen Gennings Trophy.
7. **SPONGE SANDWICH,** Uniced, jam filled. Ms Jenny Milson Trophy.
8. **CHOCOLATE CAKE,** two layers, filled, iced top only, chocolate icing. Mrs Amelia Williams Trophy.
9. **PUMPKIN SCONES,** six only, must be round, approx. 5cm in diameter. Pavilion Trophy.
10. **LAMINGTONS,** six only, 5cm square. Mellish Park Grazing
11. **MUFFINS, SWEET,** one variety, plate of 6. Pavilion Trophy
12. **PATTY CAKES,** Iced, plate of 6. Mrs Julie Zischke



To view & download more information & forms visit:

[http://](http://www.longreachannualshow.com/documents)



www.longreachannualshow.com/documents

Section 19: Cookery

SLICES AND BISCUITS

13. **PLATE OF SLICE**, one variety, one layer, icing optional, six pieces only. Outside edges of slice to be cut off. Merino Bakery
14. **PLATE OF SLICE**, one variety, more than one layer, six pieces only. Outside edges of slice to be cut off. Pavilion Trophy
15. **BISCUITS** - one dozen, one variety plain (e.g: no nuts or fruit) unfilled. Pavilion Trophy
16. **BISCUITS** - one dozen, one variety, with fruit or nuts, unfilled. Mrs Julie Eggerling Trophy.
17. **BISCUITS** - one dozen, one variety, double fancy filled. Mrs Mary Rogers Trophy.
18. **ANZACS**, one dozen. Mr David Back Trophy.

CONFECTIONARY

Classes 19 to 27: Trophy only Awarded.

- Please ensure jars are clean, labelled and free of mould.
- No fancy covers.

19. **COCONUT ICE**, 10 pieces displayed in a glass jar. Mrs Norma Law Trophy.
20. **CHOCOLATE FUDGE**, 10 pieces displayed in a glass jar. Pavilion Trophy
21. **CARAMEL FUDGE**, 10 pieces displayed in a glass jar. Pavilion Trophy.

JAMS/SAUCES/RELISHES

22. **JAM**, any variety, one jar, 250ml size. The Stewards Trophy.
23. **MARMALADE**, any variety, one jar, 250ml size Mrs Judy Gowing Trophy.
24. a) **LEMON BUTTER**, one jar, 250ml size. Pavilion Trophy
25. **CHUTNEY**, any variety, one jar, 250ml size. Mrs Gwen Gennings Trophy.
26. **RELISH**, any variety, one jar, 250ml size. Pavilion Trophy
27. **SAUCE**, any variety, one jar, 250ml size. Pavilion Manager Trophy



CAKE DECORATING & SUGARCRAFT OPEN CLASSES

- Competitors Please Note: All boards to have cleats or runners.

CLASS:

28. **SPECIAL OCCASION FORMALLY ICED FRUIT CAKE**. Mrs Anna Saunders Memorial Perpetual Trophy donated by Mrs Denise Lewis.
29. **NOVELTY ICED FRUIT CAKE**. e.g. for Christening, Child's Party or other occasion. The Mrs Paula Brun Trophy.
30. **SUGARCRAFT**, Any floral arrangement. Pavilion Trophy

SPECIAL SECTION –THEMED CAKE

31. Any variety, single layer cake made to a theme "Grazing Sheep"
 - a) Open Section - 17 years of age and upward - Mrs Julie Gennings Trophy
 - b) Junior Section- up to and including 16 years of age – Mrs Julie Gennings Trophy

Section 19: Cookery

JUNIOR CLASSES

**Please note – Classes 35 to 39 – For any cake - note that icing only is allowed, no frosting.
Points will be deducted for excess decoration.**

Grades 8-12

32. PLATE OF SLICE, any variety, icing optional, six pieces. **Myers Newsagency Trophy.**

33. PLATE OF JAM DROPS, six only. **Pavilion Trophy**

34. BUTTER CAKE DECORATED FOR CHILD'S BIRTHDAY, must fit in plate no larger than 23cm. **Mrs Kirsten Forrest Trophy.**

Grades 5, 6 & 7

35. TEACAKE. Any variety e.g.: Cinnamon, Apple, Round Tin. Appropriate size for recipe. Must NOT be a packet mix. Pavilion Trophy

36. PATTY CAKES, six only, must not be muffin size. Packet top to be presented with entry. Pavilion Trophy

37. MUFFINS, any variety, six only. Packet top to be presented with entry. Pavilion Trophy

Grades 3 & 4

38. PACKET CAKE, any variety, SIMPLE DECORATION on top only. PACKET TOP to be presented with entry. Mrs Sheila Back Trophy.

Grades 1 & 2

39. PACKET CAKE, any variety, SIMPLE DECORATION on top only. PACKET TOP to be presented with entry. Pavilion Trophy

INFANTS SECTION (UNDER 6 YEARS OF AGE) ALL ENTRIES RECEIVE A CERTIFICATE/LOLLIPOP

40. Infant Class DECORATED Milk Arrowroot Biscuit, SIX ON A PLATE. - The Stewards Trophy.

PRODUCE

41. ONE DOZEN EGGS (in carton) -JUDGE ON WEIGHT. The Pavilion Manager Trophy. This class does not have to be the work of the competitor but please no bought eggs.

42. DARK RICH FRUIT CAKE COMPETITION – *The Pavilion Trophy*

This competition is a test of skills in the fine art of baking a Dark Rich Fruit Cake.

A set recipe is not provided – exhibitors are permitted to use their own tried and proven recipe in accordance with the Queensland Ag Show rules.

The winning entry at the Longreach Show will represent the Longreach Show Society with a new cake in the Sub Chamber competition. The winner of each Sub Chamber is then eligible to be judged in the State Finals being held during the Brisbane Ekka. A new cake is to be supplied for each competition.

Rules:

- 500 g mixture made with approximately 2.25kg of fruit
- No cut cakes will be accepted in any competition.
- NOT BOILED

