

Longreach Show Society Inc.

SECTION 19 -COOKERY

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STEWARD RULES:

- IN ACCORDANCE WITH FOOD REGULATIONS ALL INGREDIENTS MUST BE LISTED ON ALL EXHIBITS
- Entries will be accepted between 4.00pm and 7.00pm on Thursday 16th May and between 8:00am to 9:00am Friday 17th May 2019.
- No late entries will be accepted. Judges decision is final.
- 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.
- All entries to be on **DISPOSABLE PLASTIC PLATES** appropriate to the SIZE OF THE ENTRY. **Name of Exhibitor, Section and Class to be firmly affixed underneath and on top.**
- Classes 20-29 must be in 250ml JARS e.g.: A SMALL HONEY OR CORN RELISH JAR.
- All entries become the property of the Society for sale unless clearly marked “**NOT FOR SALE**”. Entries marked not for sale, are to be collected Sunday 19th May between 9:00am and 10:00am.
- EXHIBITS WILL BE SOLD SHOWDAY, SATURDAY 18TH MAY BETWEEN 6:00PM TO 7:00PM.

TROPHIES AND PRIZE MONEY

- Champion Ribbon for most Outstanding Exhibit selected from classes 1 to 9 inclusive.
- Reserve Champion Ribbon and **Mrs Marie Forrest Trophy** for Most Outstanding Junior Exhibit selected from Junior Section Classes 34-41 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. BAR CAKE, any variety, iced on top only (straight sides only. Approx. 20cm x 10cm. **Mrs Eva Tindall Trophy.**
5. LOAF CAKE SWEET, any variety, iced on top only, approx. 20cm x 10cm. **Pavilion Trophy.**
6. LOAF CAKE SAVOURY, any variety, approx 20cm x 10cm. **Mrs Lyn Walker Trophy.**
7. TEA CAKE, any variety, approx. 20cm x 10cm **Mrs Gwen Gennings Trophy.**
8. SPONGE SANDWICH, Uniced, jam filled. **Ms Jenny Milson Trophy.**
9. CHOCOLATE CAKE, two layers, filled, iced top only, with chocolate icing. **Mrs Mary-Ann Doyle Trophy.**
10. PUMPKIN SCONES, six only, must be round, approx. 5cm in diameter. **Pavilion Trophy.**
11. LAMINGTONS, six only, 5cm square. **The Bambling Family Trophy.**
12. MUFFINS, one variety, plate of 6
 - a) SAVOURY **Ms Linda Ashburn Trophy.**
 - b) SWEET **Mrs Pat McPherson Memorial Trophy.**
13. PATTY CAKES, Iced, plate of 6. **Ms Mandy Neill Trophy.**

SLICES AND BISCUITS

14. PLATE OF SLICE, one variety, one layer, icing optional, six pieces only. Outside edges of slice to be cut off. **GEO Douglas & Sons Trophy.**
15. PLATE OF SLICE, one variety, more than one layer, six pieces only. Outside edges of slice to be cut off. **Mrs Desiree Walker Trophy.**

16. BISCUITS - one dozen, one variety plain (e.g.: no nuts or fruit) unfilled. ***Mrs Mary Rogers Trophy.***
17. BISCUITS - one dozen, one variety, with fruit or nuts, unfilled. ***Mrs Phyllis Pavils Trophy.***
18. BISCUITS - one dozen, one variety, double fancy filled. ***Mrs Julie Eggerling Trophy.***
19. ANZACS, one dozen. ***Mr David Back Trophy.***

CONFECTIONARY

Classes 20 to 29: Trophy only Awarded.

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

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

JAMS/SAUCES/RELISHES

23. JAM, any variety, one jar, 250ml size. ***The Stewards Trophy.***
24. MARMALADE, any variety, one jar, 250ml size. ***Mrs Judy Gowing Trophy.***
25. a) LEMON BUTTER, one jar, 250ml size. ***Mrs May Paterson Trophy.***
 b) BUTTER ANY VARIETY, not lemon, one jar 250ml size ***Stewards Trophy.***
26. CHUTNEY, any variety, one jar, 250ml size. ***Mrs Gwen Gennings Trophy.***
27. RELISH, any variety, one jar, 250ml size. ***Mrs Amelia Williams Trophy.***
28. PICKLES, any variety, one jar, 250ml size. ***Mrs Joyce Rogers Trophy.***
29. 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:

30. SPECIAL OCCASION FORMALLY ICED FRUIT CAKE. ***Mrs Anna Saunders Memorial Perpetual Trophy*** donated by ***Mrs Denise Lewis.***
31. NOVELTY ICED FRUIT CAKE. e.g. for Christening, Child's Party or other occasion. ***The Mrs Paula Brunn Trophy.***
32. SUGARCRAFT, Any floral arrangement. ***Mr & Mrs O Brandsetter Trophy in Memory of Anna Saunders.***

SPECIAL SECTION –THEMED CAKE

33. Any variety, single layer cake made to a theme "Woolshed"
 a) Open Section - 17 years of age and upward - ***The Julie Gennings Trophy***
 b) Junior Section- up to and including 16 years of age - ***The Julie Gennings Trophy***

JUNIOR CLASSES

Please note – Classes 34 to 41 – For any cake - note that icing only is allowed, no frosting. Points will be deducted for excess decoration.

Grades 8-12

34. PLATE OF SLICE, any variety, icing optional, six pieces. First ***Myers Newsagency Trophy.***
35. PLATE OF JAM DROPS, six only. First ***Mrs Kirsten Forrest Trophy.***
36. BUTTER CAKE DECORATED FOR CHILD'S BIRTHDAY, must fit in plate no larger than 23cm. First ***Mrs Pat Jackson Trophy.***

Grades 5, 6 & 7

37. TEACAKE. Any variety e.g.: Cinnamon, Apple, Round Tin. Appropriate size for recipe. Must NOT be a packet mix. ***Ilfracombe QCWA Trophy.***
38. PATTY CAKES, six only, must not be muffin size. SIMPLE DECORATION. -***Mrs Anne Brown Trophy.***
39. MUFFINS, any variety, six only. Packet top to be presented with entry. ***Mrs Jenny Peacey Trophy.***

Grades 3 & 4

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

Grades 1 & 2

41. PACKET CAKE, any variety, SIMPLE DECORATION on top only. PACKET TOP to be presented with entry. ***Mrs Audrey Doyle Trophy.***

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

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

PRODUCE

43. 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.



44. 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

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