

REDCLIFFE SHOW SOCIETY SECTION 6 - COOKERY SECTION

CHIEF STEWARD: Noeleen Sharpe
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Stewards: D. Pidgeon, P. Cox, N. Sharpe, A. Mc Hugh

Drop off and collections times:

Classes 01-09 from Page 6 and 7 of the schedules (Iced and Decorated Cakes) must be in the hands of the stewards on Tuesday 25th June between 6.30pm and 8pm or no later than 9am Wednesday 26th June 2019 prior to judging that day.

All other classes are to be delivered to the cookery hall at the showgrounds on Thursday 27th June between 7am and 9am.

Entries can be pre booked with THE SECRETARY, P.O. BOX 39, REDCLIFFE 4022 or email: knsharpe@optusnet.

Exhibits can be collected after the show on Sunday 30th June no earlier than 4pm or Monday 1st July between 8.30am and 10am.

ENTRY FEE

\$1.00 per entry.

School children's entries are free.



MARGATE BEACH POST OFFICE

Andrew and Linda Costanzo
Phone: 3284 2868



PRIMARY SCHOOL SECTION GRADES 1 TO 6

*All Prize money in classes 82 -88 and 90-98
Donated by Mr William McInnes
Except where otherwise stated*

Class 82-88 1st prize \$5.00 2nd prize \$3.00

- 82. Best Decorated Biscuits (four)**
- 83. Plate of Six Jam Drops**
- 84. Plain Scones (not less than six)**
- 85. Plate of Six Pikelets**
- 86. Plate of six small cakes (iced on top one variety)**
- 87. Cake any variety Round Tin Iced on top**
- 88. Cup Cakes Decorated (four)**

HIGH SCHOOL SECTION GRADES 7 TO 12

89. FRUIT CAKE (1/2lb MIXTURE)

1st prize - \$10.00 donated by Quota Club Redcliffe 2nd \$5.00

Class 90-98 1st prize \$5.00 2nd prize \$3.00

- 90. PLATE OF SIX BISCUITS (Any Variety)**
- 91. PLAIN SCONES (not less than six)**
- 92. TEA CAKE**
- 93. PLATE OF SMALL CAKES (not less than six iced)**
1st Prize - Voucher Donated by Mrs A. Sikes 2nd - \$3.00
- 94. PLATE OF SIX PIKELETS**
1st Prize – donated by Mavis Adams
- 95. CAKE (ANY VARIETY-ROUND TIN-ICED ON TOP-NO CREAM)**
1st Prize - Donated by Mrs P Mapp 2nd \$3.00
- 96. MUFFINS - 4 only (Any Variety)**
- 97. CUP CAKES - 4 Only (Decorated)**
- 98. PLATE OF MARSHALLOWS (ROLLED IN DESICATED CO-CONUT)**
- 99. SLICE any variety (cut into 5cm squares) 4 only**

MAJOR SPONSOR WILLIAM MCINNES

OTHER SPONSORS:

*PENINSULA & DISTRICT CAKE DECORATORS
ROTARY CLUB OF REDCLIFFE SUNRISE INC.
MARGATE POST OFFICE
QUOTA CLUB OF REDCLIFFE
SEAFOOD WORLD WOODY POINT
CLONTARF Q.C.W.A
SPECIAL TROPHIES REDCLIFFE
TERRY WHITE CHEMISTS, KIPPA-RING
LADY CLAIRE FASHION & LINGERIE
STUDIO 7 HAIR DESIGN
REDCLIFFE RSL CLUB
REDCLIFFE TRAVEL MARGATE*

The MYRTLE WEBB MEMORIAL TROPHY for the Champion Cook of the Show, is donated by the Show Executive Committee.

The MEG ROGERS MEMORIAL TROPHY for Champion Jam/ Pickles maker is donated by Redcliffe Travel Margate

Where only one entry is received in any one Class, the Prize is awarded at the discretion of the Judge.
When vouchers or gifts are received by the Show Society, these will be issued in place of cash.

**ALL CARE IS TAKEN WITH ENTRIES BUT THE
THE REDCLIFFE SHOW SOCIETY ACCEPTS
NO RESPONSIBILITY FOR ANY LOSS OR DAMAGES.**

Guidelines for the Cooking Schedule:

Read the Schedule carefully, **prior to food preparation.**

Details to note:

- 1.1 The cake tin size
- 1.2 The number of items required for plate presentation
- 1.3 Do not use paper cases if not mentioned.
- 1.4 Icing is required only if it is listed.
- 1.5 Use icing sugar as a decoration only if requested.
- 1.6 Keep the size of the items presented to a smaller size allowing for the items to be arranged on the presentation plate.

Details judges note:

The category of the cake and the size and shape is as described in the schedule.

They would then check the outside appearance of the item both top and bottom.

Lining of the cake tin: (try to keep this as neat as possible) paying attention to straight corners. Do not use foil, as this can tear and be incorporated into the cake dough. Cracking on the top of the cake (could be the result of too much mixture in the tin).

Over browning or burning (item cooked at too high a temperature)

The base of the cake is checked for flour remnants and marks (cake cooler)

The cake is then cut (usually in the middle) to check the texture, and the consistency of the mixture e.g. that the cake is mixed thoroughly. Air pockets, bubbles or tunnelling, will be evident when the cake is cut. (this can be the result of too much raising agent, or air being trapped in the cake prior to baking (hint: tap the cake tin onto a counter top prior to baking))

A small cut is made in the centre of the cake for tasting. The judge will note the flavour and the balance of the ingredients (too much butter, bitterness, crumbly)

When the schedule has requested icing, check the type and then apply thinly on the top only, unless otherwise stated.

Cont.

65. ONE JAR JELLY (Any variety)

66. ONE JAR SWEET ORANGE MARMALADE

67. ONE JAR GRAPEFRUIT MARMALADE

68. ONE JAR CUMQUAT MARMALADE

69. ONE JAR THREE OR FOUR FRUIT MARMALADE

1st Prize - Donated by Mrs. P. Cox,

70. ONE JAR MARMALADE (ANY OTHER VARIETY)

71. ONE JAR LEMON BUTTER (WITHOUT RIND)

72. ONE JAR PASSIONFRUIT BUTTER

PICKLES, CHUTNEYS AND SAUCES

73. BOTTLE PICKLED ONIONS

74. BOTTLE CAULIFLOWER PICKLES, CLEAR

75. BOTTLE MUSTARD PICKLES

76. BOTTLE MIXED PICKLES, CLEAR

77. BOTTLE MANGO CHUTNEY

78. BOTTLE CHUTNEY, ANY OTHER VARIETY

1st Prize Donated by J & V Sharpe

79. BOTTLE TOMATO SAUCE

80. BOTTLE SAUCE, ANY OTHER VARIETY

81. BOTTLE RELISH, ANY VARIETY

JAMS AND JELLIES

THE MEG ROGERS MEMORIAL TROPHY
for the most points over the Jam Section is donated by Redcliffe
Travel, Margate

Prizes are \$10.00 (1st) \$3.00 (2nd) unless otherwise stated

54. COLLECTION HOMEMADE JAMS (THREE VARIETIES- COLLECTION MUST NOT INCLUDE MARMALADES)

1st Prize. Donated by RSL CLUB Redcliffe

55. ONE JAR PLUM JAM

1st Prize Donated by L&G Bartlett

56. ONE JAR ROSELLA JAM

57. ONE JAR TOMATO JAM

58. ONE JAR MELON AND LEMON JAM

1st Prize Donated by D. & D. Pidgeon

59. ONE JAR APRICOT JAM

1st Prize - Donated by Mrs A. Sikes.

60. ONE JAR MELON AND GINGER JAM

61. ONE JAR FIG JAM

1st Prize Donated RSL CLUB Redcliffe

62. ONE JAR STRAWBERRY JAM

63. ONE JAR PINEAPPLE JAM

64. ONE JAR JAM (ANY OTHER VARIETY)

1st Prize Donated by J & V Sharpe

NOTE:

Fruit cakes:

The preparation of the fruit is a major factor for best results. Cutting the fruit so that it is of an equal size will give an even fruit distribution.

Spend the time to line the cake tin well (no creases) and fill the tin to $\frac{3}{4}$ with the mixture.

With slightly damp hand pat the top of the mixture in the tin, so that it is level.

Tap the base of the tin several times on the bench to distribute the mixture and remove any air bubbles.

Scones:

Use a sharp, straight (not scalloped) scone cutter and press down evenly to cut through the dough, then twist to cut and loosen the scone, this should give you a scone with straight sides. Do not have the scone dough too thick, as this can sometimes give the scones a tilted appearance when cooked.

Dust off any excess flour from the base.

The most important thing to remember is that you have a good chance to be a winner with your tried and trusted recipe.

So, gather your ingredients and have a go, young or not so young all entries are most welcome.

CAKE DECORATING SECTION

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 55cm). Mini wedding cake is to be no larger than 15cm. Cube, pins and glue must not be used. Unless specifically mentioned, all ornaments are to be made by the Exhibitor using a sugar medium. The use of cutters and/or moulds is optional. Wire of any kind must not penetrate the surface of the exhibit.

Manufactured pillars, including wine glasses, tulle, ribbon, stamens 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.

All entries to be the bonafide handiwork of the Exhibitor. Lace and extension work are not mandatory, however a variety of piping skills within the bounds of good taste must be executed.

“Dummy cakes” may be used in all classes

Any Entry more than 12 month’s old will be for Display only.

01. BEST DECORATED WEDDING CAKE

1st prize - \$20.00

2nd \$15.00

3rd \$10.00 Donated by Q.C.D.A Peninsula Branch.

02. BEST MINIATURE WEDDING CAKE (1 OR 2 TIERS)

Size to fit a 15cm Cube

1st Prize \$20.00

2nd \$10.00 Donated by Q.C.D.A. Peninsula Branch

03. BEST NOVELTY CAKE

1st Prize \$20.00

2nd \$15.00 Donated by Q.C.D.A Peninsula Branch

SWEETS SECTION

All Prize Money Donated by Mr William McInnes

Prizes are \$10.00 (1st) \$3.00 (2nd)

43. PLATE OF TOFFEE

44. PLATE OF COCONUT ICE

45. PLATE OF FRENCH JELLIES

46. PLATE OF PLAIN MARSHMALLOWS

(Rolled in Toasted Coconut)

47. PLATE OF CHOCOLATE FUDGE

48. PLATE OF RUSSIAN CARAMEL

RESTRICTED SECTION

Exhibitors who have not previously won a first prize in the cooking section at the Redcliffe Show.

*All Prize Money in this section is
Donated by Mr William McInnes*

Prizes are \$10.00 (1st) \$3.00 (2nd)

49. PLATE OF SIX BISCUITS (ANY VARIETY)

50. TEA CAKE

51. CHOCOLATE Round CAKE (ICED ON TOP)

52. MUFFINS - 4 only - any variety

53. PLATE OF PLAIN SCONES (NOT LESS THAN 6)

Cash prizes are \$10.00 (1st) \$3.00 (2nd)

31. PLATE OF COCONUT BISCUITS

Prize donated by Clontarf Q.C.W.A. ,

32. SLICE any variety (CUT IN 5CM SQUARES) 4 ONLY

1st Prize - Donated by Lyn Michell;

33. PLATE OF PIKELETS (NOT LESS THAN SIX)

1st Prize – Donated in memory of Etheveen Krueger by Dale Pidgeon & Noeleen Sharpe

34. PLATE OF SIX SULTANA SCONES (NOT LESS THAN SIX)

Prize donated by Clontarf Q.C.W.A.

35. PLATE OF SIX PUMPKIN SCONES (NOT LESS THAN SIX)

36. PLATE OF PLAIN SCONES (NOT LESS THAN SIX)

37. PLATE OF SAVOURY SCONES (ANY VARIETY)

(NOT LESS THAN SIX)

Prize donated by Clontarf Q.C.W.A

38. LOAF HOMEMADE BREAD

(WHITE - ANY SHAPE BUT NOT LESS THAN 600g)

Prize donated by Clontarf Q.C.W.A.

39. LOAF HOMEMADE BREAD

(WHOLEMEAL - ANY SHAPE BUT NOT LESS THAN 600g)

Prize donated by Clontarf Q.C.W.A

40. LOAF Machine made & baked white bread.

1st - Prize Donated by Molly Frawley

41. LOAF Machine made & baked Wholemeal Bread.

1st Prize - Donated by Ela Streater

42. COLLECTION OF BISCUITS (NOT LESS THAN FOUR VARIETIES - NO CAKES ALLOWED)

CAKE DECORATING SECTION cont

04. BEST DECORATED "SPECIAL OCCASION" CAKE

(Donated by Peninsula and District Cake Decorators Association.)

1st \$30.00 2nd \$20.00 3rd.\$10.00

05. BEST DECORATED CHRISTENING CAKE

1st Prize donated by Mr Brenden Clem

2nd Seafood Town Woody Point Voucher

"Dummy cakes" may be used in all classes.

06. BEST SUGAR ART, OR SUGAR CRAFT

1st Prize donated by Redcliffe Show Society

2nd Prize donated by Dale Pidgeon

NOVICE (Adults under 3years exp.)

07. BEST DECORATED "SPECIAL OCCASION" CAKE

1st Prize \$20.00 donated by Redcliffe Show Society.

2nd prize \$10.00

SCHOOL ENTRIES

08. BEST DECORATED "SPECIAL OCCASION" CAKE

Entrants aged up to & including 12 years

(No soft icing. Must include inscription)

1st \$25.00 2nd \$15.00 3rd \$10.00 Donated by William McInnes

09. BEST DECORATED "SPECIAL OCCASION" CAKE

Entrants aged 13years to 18 years old

(No soft icing. Must include inscription)

1st \$25.00 2nd \$15.00 3rd \$10.00

Donated by Q.C.D.A. Peninsula & District Branch

THE MYRTLE WEBB MEMORIAL TROPHY

for the champion cook of the show is donated by the Redcliffe Show Society Executive Committee

10. DARK FRUIT CAKE (NO NUTS)

1st Prize \$10.00 2nd \$5.00

11. LIGHT FRUIT CAKE

1st Prize \$10.00 2nd \$5.00

12. BOILED FRUIT CAKE

1st Prize - Maisie Gomersall Memorial Prize, donated by Redcliffe Show Society

2nd - \$5.00

13. GOLDEN PUMPKIN & SULTANA CAKE

1st Prize - Voucher by Seafood World Woody Point

2nd - \$5.00

14. STEAMED RICH PUDDING

1st Prize - In Memory of Ivy & Wally McCasker
Donated by all Stewards of the Cooking Hall.

2nd - \$5.00

15. SULTANA CAKE (ROUND TIN)

1st Prize – Prize donated by S. & A Sharpe

2nd - \$5.00

16. KENTISH CAKE (BAR TIN)

1st Prize - In Memory of Frances & Brenda Corscadden
donated by Nathan Corscadden

2nd - \$5.00

17. MADEIRA CAKE (ROUND TIN)

1st Prize donated by Clontarf Q.C.W.A.

2nd -\$5.00

18. COFFEE CAKE (ROUND TIN)

1st Prize - Donated by BC Coffee Express;

2nd - \$5.00

19. CHOCOLATE BAR (ICED)

1st Prize – Hilda Atkinson Memorial Trophy donated by Mrs R Sikes; 2nd \$3.00

20. Gluten Free Cake (ANY VARIETY)

1st. Prize donated Lady Claire Fashion & Lingerie

2nd. Prize - \$3.00

21. ORANGE BAR CAKE (WITH BUTTER - ICED)

Prizes Donated by Clontarf Q.C.W.A.

1st Prize - \$10.00, 2nd - \$3.00

22. BANANA CAKE (ROUND TIN - LEMON ICING)

1st Prize - Gift Donated by Terry White Chemists Kipper Ring

2nd - \$3.00

23. CARROT CAKE (ROUND TIN - ICED ON TOP) Not

Cream Cheese

1st Prize - Donated in memory of Sandra Woolford, 2nd - \$3.00

24. TEA CAKE

1st Prize - \$20.00 for *Champion Tea Cake of the 2017 Show* donated by Rotary Club of Redcliffe Sunrise Inc., 2nd - \$3.00

25. DATE ROLL

1st Prize - Prize donated by Mrs B. Mapp; 2nd - \$3.00

26. LAMINGTONS 4 only (6cm SQUARE)

1st Prize - Seafood Town Woody Point 2nd - \$3.00

27. SIX SMALL CAKES, ICED ON TOP (BAKED IN TIN, NO PATTY PAPERS, NO CREAM ICING)

1st Prize donated by N. Sharpe, 2nd - \$3.00

28. MUFFINS - 4 only – (ANY VARIETY)

1st. Prize donated by Mrs J.Taylor ; 2nd \$3.00

29. SHORTBREAD (MARKED AND CUT INTO 8 WEDGES)

1st Prize - \$10.00, 2nd - \$3.00

30. PLATE OF GINGERNUTS

1st Prize donated by D. Pidgeon, 2nd - \$3.00