

SECTION 14 – FOODS

CHIEF STEWARD: Denise Podlich Ph 3288 8150

**STEWARDS: S. Melksham, J. Sharpe,
N. Podlich & G. Imhoff**

PRIZE MONEY: First \$3, Second \$2, Third \$1 unless otherwise stated.

ENTRY FEE: 50c Includes GST (unless otherwise stated).

ENTRIES CLOSE – TUESDAY APRIL 29th

Exhibits must be in position before 9 am on Wednesday May 7

Judging to commence 9.30 am

Stewards will be available from 7 pm to 9 pm on Tuesday May 6 and

From 7.30 am Wednesday May 7 to receive exhibits.

JUDGING OF DECORATED CAKES – TUESDAY MAY 6 AT 9.30 AM.

Exhibits returned and Prize Money paid between 8 am and 10 am on Sunday May 11. **Any exhibit not collected by 10 am Sunday will be disposed of unless other arrangements have been made.**

Competitors are welcome at the Judging.

All plates and doyleys will be provided by the Society. Exhibits in this Section must be the actual work of the person in whose name they are entered.

The Judge has the right to withhold awarding a prize if the exhibit is considered unworthy. The Judges decision will be final and no correspondence will be entered into.

Definition of Bar Tin – Approx. 20 cm x 10 cm (8" x 4") or 20 cm x 7.5 cm (8" x 3") no wider at base than 10 cm (4").

Basic icing mix only – No cream icings.

MAJOR SPONSOR ** DAIRY FARMERS**

ONLY ONE (1) ENTRY PER CLASS PER PERSON

"DAIRY FARMERS FEATURE CAKE" - KINGAROY GLORY CAKE (Class 25)

CHAMPION EXHIBIT OF SHOW – TO BE SELECTED BY JUDGES. (Trophy & Sash.)

OPEN SECTION **(Open to all Competitors)**

Class:

- 1. SIX SULTANA SCONES**
- 2. SIX PLAIN SCONES**
- 3. SIX PUMPKIN SCONES**
- 4. SPONGE SANDWICH, with butter –uniced- joined with icing.**
- 5. GINGER FLUFF SANDWICH**
- 6. ANY PLAIN QUICK CAKE MIX, iced on top -not packet and not sandwich - not chocolate.**

7. **KENTISH CAKE , bar tin and iced on top only**
8. **CARROT CAKE, iced on top - round or square tin**
9. **CHOCOLATE BUTTER CAKE, iced on top only and baked in ring tin**
10. **MADEIRA CAKE, not sandwich**
11. **ORANGE BAR iced on top**
12. **ANY CHOCOLATE PACKET CAKE MIX, with plain chocolate icing.**
13. **CINNAMON TEA CAKE, plain mixture with cinnamon and sugar topping - in round tin**
14. **FRUIT SLICE, 6 pieces approx. 35 mm x 50 mm**
15. **CHOCOLATE SLICE, 6 pieces approx. 35 mm x 50 mm**
16. **PLAIN BUTTER CAKE, iced on top - round or square tin**
17. **BANANA CAKE, iced on top – round or square tin**
18. **DATE PUDDING, steamed in a basin**
19. **GINGERBREAD, baked in a loaf tin**
20. **PUMPKIN FRUIT CAKE, round or square tin – not boiled**
21. **BOILED FRUIT CAKE, to have no more than 500gms of fruit – round or square tin**

First \$10, Second \$5, Third \$2

22. **RICH FRUIT CAKE, 250gms mixture – round or square tin**
 First \$12, Second \$6, Third \$4 – Entry Fee \$1.10
This class has been selected for the Regional & State Final Competition - The winner of this class will be invited to enter a cake in the Sub-Chamber final to be held at the Esk Show in May, 2009. The winner of this final will go on to represent the West Moreton and Brisbane Valley Sub-Chamber at the State Final at the RNA Brisbane in August, 2009.

23. **SULTANA CAKE, to contain no other fruit and not more than 500gms of fruit – round or square tin**
 First Trophy donated by Mrs. M.A. Harvey, Second \$5

24. **PLUM PUDDING, boiled in cloth**

25. **DAIRY FARMERS - KINGAROY GLORY CAKE**

Must use the following Recipe.

3ozs Dairy Farmers butter	1 cup castor Sugar
3½ level tablespoons peanut paste	¼ teaspoon ground nutmeg
2 eggs	½ teaspoon cinnamon
¾ cup Dairy Farmers milk (room temp)	
2 cups SR flour	½ teaspoon vanilla
	½ teaspoon salt

Method

Pre-set oven 180° electric. Line bottom of tin with baking paper and grease sides.

Cream the butter and peanut paste, add sugar, vanilla and salt. Add eggs one at a time and blend well. Add sifted flour, cinnamon and nutmeg alternately with the milk. Bake for 30-35mins. Cool in tin for 3mins then turn out carefully. Use a 20cm deep round tin.

CAUTION THIS RECIPE CONTAINS PEANUT PASTE.

First \$25 Second \$15 Third \$10 Entry Fee: \$1.50

- 26 **SIX FRUIT MUFFINS , baked in tins**
- 27 **DATE LOAF**

- 28 **MARBLE CAKE, iced on top, baked in a 18cm or 20cm round tin**
First \$10. second \$5 Third \$1 Entry Fee \$1
- 29 **PLATE OF SHORTBREAD. Made with butter, cut into 8 wedge pieces.**
- 30 **SIX SMALL CAKES, iced on top and baked in tin, not patty papers.**
- 31 **SIX PIKELETS**
- 32 **SIX CORNFLAKE BISCUITS, to be exhibited in screw top glass bottle**
- 33 **SIX ANZAC BISCUITS to be exhibited in screw top glass bottle**
- 34 **APPLE TART- DOUBLE CRUST, foil plate**
- 35 **CHOCOLATE CHIP MUFFINS- packet mix - in tins**

**\$10 and sash will be awarded to the most successful exhibitor in
Classes 1-35. Points will be awarded as follows:
First 3 points, Second 2 points, Third 1 point.**

DECORATED CAKE

(Open to all Competitors)

Prize Money First \$15, Second \$10, Third \$5

Unless otherwise stated

Entry Fee \$2.20

STEWARDS WILL BE AVAILABLE FROM 8AM TUESDAY, 6TH

Cakes to be in position by 9am

Judging at 9.30am.

Judging will be closed to exhibitors and the public.

The base presentation board or drape must fit within the perimeter of 55cm square, with the exception of classes 41 and 42. The baseboards must be raised on cleats sufficient to enable ease of handling. Fabric used as exhibit enhancer may be moved or removed by Stewards to allow judging of exhibits. Except where specifically otherwise mentioned, no non-sugar ornaments are allowed. Reasonable use of wire, stamens, ribbons, cotton, tulle, braid, gelatine, piping gel is permitted. Pillars or other means of elevating cakes are permitted. Minimal use of dried vegetable matter eg: polenta and semolina may be used. Wire of any kind must NOT penetrate the surface of the exhibit. No pins allowed holding ribbons etc. No artificial or paper and fabric leaves or flowers to be used. Minimal amount of metallic paint will be allowed. Sprays must be attached to exhibit. Wooden or perspex skewers are permitted to support in tiered cakes and wooden or perspex skewers and support boards may be used in novelty work.

Posy picks are permissible.

FRUIT OR DUMMY CAKES ALLOWED IN CLASSES 36, 37, 38, 39 & 40.

- 36 **NOVICE - Must not have won in any other decorated cake section of Ipswich Show. Entrants will be eligible to enter this section for two years.**
SPECIAL OCCASION CAKE, 1 cake only e.g. Engagement, Birthday. Anniversary, Christening, etc. must include an inscription
- 37 **NOVELTY CAKE,**
- 38 **DECORATED BIRTHDAY CAKE, 21st or 18th**
- 39 **CELEBRATION CAKE, of any kind excluding 21st birthday cake. e.g. Nursery, Christening, Christmas, Anniversary.**
- 40 **TWO TIER WEDDING CAKE.**
First \$25 Second \$15 Third \$10

- 41 **SUGAR CRAFT.** No cake to be used – either floral or novelty on baseboard. Not to exceed 45cm
First \$8, Second \$5, Third \$3
- 42 **SUGAR FLORAL ARRANGEMENT,** To fit any area up to 55cm Square. Wire, tape, tulle, ribbon. Synthetic stamens, vase or bowl permitted.

Supported by Qld. Cake Decorators Assn. Ipswich Branch.
CHAMPION EXHIBIT OF SHOW – Card and Sash

SWEETS

(Open to all Competitors)

Sash for Most Successful Exhibitor in Classes 43 – 52.

8 pieces of each unless otherwise stated.

- 43 **COCONUT ICE,** pink and white, 8 blocks or 3 bars
- 44 **WHITE CHRISTMAS**
- 45 **FRENCH JELLIES,** rolled in cornflour and icing sugar
- 46 **ROCKY ROAD**
- 47 **MARSHMALLOWS,** rolled in icing sugar, uniform size approx. 1”
- 48 **CHOCOLATE FUDGE**
- 49 **RUSSIAN CARAMEL**
- 50 **RUM BALLS**
- 51 **CHOCOLATES HOME MOULDED**
- 52 **TURKISH DELIGHT – covered in icing sugar**

PRESERVES

(Open to all Competitors)

NOTE; All bottles to be in 1 lb or 500gm bottles and correctly labelled – Lids are not to be covered with cloth). One bottle except where otherwise stated.

- 53 **LEMON CHEESE**
- 54 **PASSIONFRUIT CHEESE**
- 55 **ORANGE MARMALADE**
- 56 **MARMALADE,** any variety
- 57 **APRICOT JAM**
- 58 **JAM,** any other variety
- 59 **ROSELLA JAM**
- 60 **PLUM JAM**
- 61 **MUSTARD PICKLES**
- 62 **GREEN TOMATO PICKLES**
- 63 **PICKLED ONIONS**
- 64 **CHUTNEY,** any variety
- 65 **TOMATO SAUCE**
- 66 **TOMATO RELISH**
- 67 **THREE BOTTLES OF PRESERVED FRUIT AND/OR VEGETABLES (DISTINCT VARIETY)**
- 68 **ONE BOTTLE PRESERVED FRUIT/VEGETABLES**
Sash for Most Successful Exhibitor in Classes 53-68

SENIOR SCHOOL SECTION

Grades 6 – 12

The Belinda Podlich Memorial Section

Trophy & Sash for the Most Successful Exhibitor

Trophy and Prize Money in this Section donated by N & D Podlich

Prize Money First \$3 Second \$2 Third Card Entry Fee 40c

- 69 ANY PLAIN QUICK MIX CAKE, iced on top – not packet –
Not sandwich and not chocolate.
- 70 TEACAKE, any variety
- 71 SIX MUFFINS, any variety – baked in tins
- 72 SIX JAM DROPS
- 73 SIX SMALL CAKES, iced plainly on top. baked in tins
- 74 SIX PIKELETS
- 75 CHOCOLATE SLICE, 6 pieces approx. 35mm x 50mm
- 76 PLATE OF MARSHMALLOWS, 8 pieces
- 77 APRICOT BALLS
- 78 LAZY DAISY CAKE, Must use recipe as for Class 82

JUNIOR SCHOOL SECTION

Grades 1 – 5

**Trophy & Sash Donated by Mrs Jan Sharpe for the
Most Successful Exhibitor**

Prize Money – First \$3, Second \$2 Third Card Entry Fee 40c

- 79 SIX JAM DROPS
- 80 CHOCOLATE PACKET CAKE, iced on top – not sandwich
- 81 SIX SMALL CAKES, in patty papers – iced on top
- 82 LAZY DAISY CAKE, Must use following recipe

4 ozs (125gm) soft Dairy Farmers butter

4 ozs sugar

½ packet jelly crystals (any flavour)

2 eggs

7 ozs (1 ¾ cups) SR Flour

1/3 cup Dairy Farmers milk

Combine all ingredients in a mixing bowl and stir just till blended.

Now beat 3 minutes on medium speed on electric mixer.

**Bake in a loaf tin 35 – 40 minutes. Ice when cold and decorate with
Jelly Beans ‘DAISIES’**

- 83 SIX ANZAC BISCUITS

PRE-SCHOOL

No Entry Fee

Dairy Farmers will donate a gift to every child who enters an Exhibit in this Section.

Open to Boys and Girls under School Age.

One Entry Per Child Only.

- 84 TWO ARROWROOT BISCUITS, iced and decorated.**
85 EDIBLE NECKLACE

SPECIAL NEEDS SECTION

Open to competitors who require assistance in the preparation of the following classes due to a disability.

Dairy Farmers will donate a gift to every child who enters an Exhibit in this Section.

Sash for Most Successful Exhibitor

Prize Money First \$3, Second \$2 Third \$1

Entry Fee 40c

Only one entry per person per class.

- 86 CHOCOLATE CHIP MUFFINS – Packet Mix**
87 PLATE OF PIKELETS
88 SIX ANZAC BISCUITS
89 CHOCOLATE PACKET CAKE MIX – iced on top only
90 SLICE – Any variety except Chocolate.
91 SIX SMALL CAKES, Baked in tins – No papers
CHAMPION EXHIBIT – Trophy kindly donated by Dairy Farmers
for the Most Successful Exhibitor in this Section.

**The Ipswich Show Society wishes to thank
The following Donors for their Generous support.**

DAIRY FARMERS	MRS. M A HARVEY
MRS JAN SHARPE	N & D PODLICH
THE CHEESECAKE SHOP	CR. RACHEL NOLAN
STEELES PRINTERY	CR. HEATHER MORROW
IPSWICH SHOW SOCIETY LADIES COMMITTEE	
QLD. CAKE DECORATORS ASSN. IPSWICH BRANCH INC.	