

SECTION 14 – FOODS

CHIEF STEWARD: Denise Podlich Ph 3288 8150

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

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

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

ENTRIES CLOSE – FRIDAY 30th APRIL

DEFINITELY NO LATE ENTRIES

Exhibits must be in position before 9 am on Wednesday May 5

Judging to commence 9.30 am

Stewards will be available from 7 pm to 9 pm on Tuesday May 4 and

From 7.30 am Wednesday May 5 to receive exhibits.

JUDGING OF DECORATED CAKES – TUESDAY MAY 4 AT 9.30 AM.

Exhibits returned and Prize Money paid between 8 am and 10 am on Sunday May 9. **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” - RAINBOW 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 –un-iced- joined with icing.
5. GINGER FLUFF SANDWICH
6. ANY PLAIN QUICK MIX CAKE, 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. PACKET CAKE MIX, SULTANA CAKE, no 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, 2011.
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, 2011.
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 – RAINBOW CAKE
Must use the following Recipe.

4 eggs	1 teaspoon Vanilla
1½ cups Castor Sugar	½ teaspoon pink food colouring
2 cups self raising flour	2 tablespoons Cocoa
45g (1½ozs) Butter	1 cup hot milk
2 tablespoons walk milk extra	

Method

Beat eggs gradually add castor sugar, beat 10 minutes. Fold in sifted flour. Melt butter in hot milk, add vanilla. Fold in lightly but thoroughly. Divide mixture into three equal portions. Take 2 tablespoons of mixture from portion to be left plain, add 1 tablespoon to each of other two portions, colour one portion pink. Blend sifted cocoa with extra warm milk, add to remaining portion. Pour mixture into three greased 20cm (8in) sandwich tins. Bake in moderate oven 25-30

minutes. Turn cakes onto cooler. When cold join together with plain white icing. Chocolate on bottom, pink in middle, white on top. Ice top with plain white icing.

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

- 26 **SIX APPLE AND CINNAMON 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**
- 33(a) **PLATE OF SIX CUSTARD KISSES**
- 34 **APPLE TART- DOUBLE CRUST, foil plate**
- 35 **BLUEBERRY 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, 4TH

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 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.**

- CUPCAKES – arranged in a creative manner for a special celebration. Fruit or butter cakes may be used. Butter cream or hard icing may be used.**
- 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 45cm Square. Wire, tape, tulle, ribbon. Synthetic stamens, vase or bowl permitted.**
- 43 CHILDRENS BIRTHDAY CAKE. Butter cream or hard icing. Any type of cake allowed.**

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 44 – 53.

8 pieces of each unless otherwise stated.

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

PRESERVES

(Open to all Competitors)

NOTE; All exhibits to be in 400 to 500g bottles approx. and correctly labelled. (lids are not to be covered with cloth). One bottle except where otherwise stated.

- 54. LEMON CHEESE**
55. PASSIONFRUIT CHEESE
56. ORANGE MARMALADE
57. MARMALADE, any variety
58. APRICOT JAM
59. JAM, any other variety
60. ROSELLA JAM
61. PLUM JAM

- 62. MUSTARD PICKLES
 - 63. GREEN TOMATO PICKLES
 - 64. PICKLED ONIONS
 - 65. CHUTNEY, any variety
 - 66. TOMATO SAUCE
 - 67. TOMATO RELISH
 - 68. THREE BOTTLES OF PRESERVED FRUIT AND/OR VEGETABLES
(DISTINCT VARIETY)
 - 69. ONE BOTTLE PRESERVED FRUIT/VEGETABLES
 - 69(a)MAYONNAISE
- Sash for Most Successful Exhibitor in Classes 55-69

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

- 70. ANY PLAIN QUICK MIX CAKE, iced on top – not packet –
Not sandwich and not chocolate.
- 71. TEACAKE, any variety
- 72. SIX MUFFINS, any variety – baked in tins
- 73. SIX JAM DROPS
- 74. SIX SMALL CAKES, iced plainly on top. baked in tins
- 75. SIX PIKELETS
- 76. CHOCOLATE SLICE, 6 pieces approx. 35mm x 50mm
- 77. PLATE OF MARSHMALLOWS, 8 pieces
- 78. APRICOT BALLS – 8 pieces
- 79. LAZY DAISY CAKE, Must use recipe as for Class 83

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

- 80. SIX JAM DROPS
- 81. CHOCOLATE PACKET CAKE, iced on top – not sandwich
- 82. SIX SMALL CAKES, in patty papers – iced on top
- 83. 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’

84. SIX ANZAC BISCUITS

PRE-SCHOOL SECTION

Open to Boys and Girls under Year 1

No Entry Fee

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

One Entry Per Child Only.

85. TWO ARROWROOT BISCUITS, iced and decorated.

86. EDIBLE NECKLACE. Cord does not have to be edible. Please, no citrus fruit as it attracts fruit fly.

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.

87. SIX CHOCOLATE CHIP MUFFINS – Packet Mix

88. PLATE OF PIKELETS

89. SIX ANZAC BISCUITS

90. CHOCOLATE PACKET CAKE MIX – iced on top only

91. SLICE – Any variety except Chocolate – six pieces

92. 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 JAN SHARPE

THE CHEESECAKE SHOP

STEELES PRINTERY

IPSWICH SHOW SOCIETY LADIES COMMITTEE

QLD. CAKE DECORATORS ASSN. IPSWICH BRANCH INC.

MRS. M A HARVEY

N & D PODLICH

CR. RACHEL NOLAN

CR. HEATHER MORROW