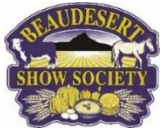


BEAUDESERT SHOW

6th & 7th September 2019



Section 17 Cookery and Sweets

CHIEF STEWARD: Nerilye Aldridge Phone 5543 1267 after 4.00pm. Jan Antcliff - 5544 2153

ENTRY FEE: \$1.00 all classes. All entry fees inclusive of GST

ENTRIES CLOSE: Monday 26th August 2019

NO LATE ENTRIES

PRIZE MONEY: 1st prize \$5, 2nd prize \$3 - unless otherwise stated. Where a Trophy is allotted there is no cash First Prize.

EXHIBITS TO BE RECEIVED ON: Thursday 5th September, from 7.30am to 10.30am

JUDGING: Judging will commence at 11:00am Thursday 5th September

- Exhibits are to be on show until the Pavilion closes at 8.30pm on Saturday.
- Collection of Exhibits will take place on Sunday Morning, between 8.30am and 10.30am.

- EXHIBITS NOT COLLECTED BY 10.30AM ON SUNDAY WILL BE DISPOSED OF UNLESS OTHER ARRANGEMENTS HAVE BEEN MADE.**

All exhibitors are welcome to enter the open classes if desired. If in doubt - please ring the Chief Steward on 5543 1267 a/h. "LOCAL" is defined as an exhibitor who is residing in the Scenic Rim Regional Council and/or the area previously known as Beaudesert Shire (This being the southern side of School Road, Logan Reserve; Kopllick Road; Old Greenbank Road and Teviot Road)

Restricted Classes

OPEN TO "LOCAL" RESIDENTS
EXHIBITING FOR THE FIRST TIME

Class 17001 Six Plain Scones - scones must not touch

Class 17002 Six Pumpkin Scones

Class 17003 Six Savoury Muffins

Class 17004 Six Fruit Muffins - any fruit variety - to be baked in tins

Class 17005 Six Pikelets (5cm. or 2 inch)

Class 17006 Tea Cake

Class 17007 Plate Of Slice - 6 pieces any variety

1st Prize trophy donated by Joan Quick

Class 17008 Six Melting Moments - to be displayed in a clear glass lidded bottle

Class 17009 Six Anzac Biscuits - to be displayed in a clear glass lidded bottle

Class 17010 Six Gingernut Biscuits - to be displayed in a clear glass lidded bottle

Class 17011 Six Cornflake Biscuits - to be displayed in a clear glass lidded bottle

Class 17012 Six Jam Drop Biscuits - to be displayed in a clear glass lidded bottle

MOST SUCCESSFUL EXHIBITOR In classes 17008 - 17012

Trophy donated in memory of Mrs Ruby Aldridge

Class 17013 Sand Cake (Recipe at end of Classes)

Class 17014 Chocolate Ring Cake - Iced all over with chocolate icing - Inside ring also

1st prize donated by Mrs. Patsy Waters

Class 17015 Six Little Cakes - Iced not in papers

Class 17016 Orange Bar Cake - Iced on top only - no decoration

Class 17017 Date Bar

Class 17018 Banana Cake - Iced with lemon flavoured icing

Class 17019 Carrot Cake - no fruit - finely chopped walnuts - round tin - lemon icing

Class 17020 Boiled Fruit Cake

1st, 2nd & 3rd Prize Sponsored by the GA & NE Teese Memorial Trust

Class 17021 Butter Iced Novelty Cake

1st prize trophy donated by Jan Antcliff

Class 17022 Cake Icing Competition - Icing Only to be Judged

Class 17023 4 Decorated Cup Cakes

1st \$5, 2nd \$3 prize donated by Jan Antcliff

MOST SUCCESSFUL EXHIBITOR In Classes 17013 - 17020

Trophy donated by Mrs L Bright in memory of Mrs Thelma Ward

MOST SUCCESSFUL EXHIBITOR In Classes 17001- 17020

Trophy donated in memory of Mrs Ruby Aldridge

Open Section

Class 17024 Six Plain Scones

Class 17025 Six Pumpkin Scones

Class 17026 Six Savoury Muffins

Class 17027 Six Muffins - Any Variety Fruit

Baked in tins, not papers

Class 17028 Six Pikelets - (5cm or 2")

Class 17029 Tea Cake - No fruit

Class 17030 Chocolate Ring Cake - Iced all over with chocolate icing, inside ring also

1st Prize Sponsored by the GA & NE Teese Memorial Trust

Class 17031 Orange Bar Cake - ICED ON TOP ONLY - No decoration

Class 17032 Marble Cake (Round tin) - Pink Icing on top only

Class 17033 Sand Cake (Recipe at end of Classes)

Class 17034 Banana Cake - Round tin, iced on top with lemon flavoured icing.

Class 17035 Date Bar

Class 17036 Carrot Cake - Finely chopped walnuts - Lemon icing top only - Round tin

Class 17037 Butter Cake - Any variety - Iced top only - Not loaf tin

Class 17038 Plate of Small Cakes - not cooked in muffin tins and not in papers - Iced

Class 17039 Six Anzac Biscuits - with Coconut and Rolled Oats, in clear glass bottles

Class 17040 Six Gingernuts - Biscuits not over 5cm (2.5") in clear glass bottles

Class 17041 Six Melting Moments - To be joined and displayed in clear glass bottles.

Class 17042 Six Cornflake Biscuits - With Fruit; to be displayed in clear glass bottles

Class 17043 Six Jam Drops - To be displayed in clear glass bottles

MOST SUCCESSFUL EXHIBITOR In Classes 17039-17043

Trophy donated by Mrs Moya Jackson

Class 17044 Plate of Slice - any variety - 6 pieces with cooked base

1st Prize Trophy donated by Joan Quick

Class 17045 Sultana Cake - Approx. 375grms. of Sultanas - Not Iced

1st prize trophy donated by Jan Antcliff

Class 17046 Rich Fruit Cake - 250g mixture - Un-iced

\$50 1st prize sponsored by Alwyn Todd in memory of Mrs. GA Todd.

Class 17047 Boiled Pineapple Fruit Cake

1st prize sponsored in memory of Mrs. Ruby Aldridge donated by Mrs. N Aldridge.

Class 17048 Pumpkin Fruit Cake - 500gm fruit

1st prize sponsored by Mrs Nerilye Aldridge

Class 17049 Boiled Fruit Cake

1st prize sponsored by Alwyn Todd in memory of Mrs. GA Todd

Class 17050 Plum Pudding - Boiled in Cloth - 1/2lb.

Mixture only

First \$10, Second \$5 and Third \$3.

Class 17051 4 Decorated Cup Cakes

Large muffin tin size - in papers. Judged on icing & decoration only.

1st & 2nd prize trophy sponsored by Jan Antcliff

MOST SUCCESSFUL EXHIBITOR IN OPEN SECTION

Trophy donated by Mrs Nerilye Aldridge

Icing Competition

Class 17052 Floral Display of Iced Flowers

1st prize voucher sponsored by Bean to?

ENCOURAGEMENT AWARD IN ICING COMPETITION

Donated by Denese Kennedy

Class 17053 Butter Iced Novelty Cake

1st prize trophy sponsored by Jan Antcliff

Class 17054 Special Occasion Cake Iced Fruit Cake

1st prize \$20 sponsored by Mrs Jan Antcliff,

Class 17055 Two Tier Wedding Cake

1st prize \$20 sponsored by Mrs Colin Fisher

2nd prize \$10 sponsored by Jan Antcliff

ICING COMPETITION - ICING ONLY TO BE JUDGED

To be judged from Class 17053 to 17055

Trophy donated by Mrs Jan Antcliff

Home Made Sweets

All sweets unless otherwise stated to be 2.5 cm square and 8 pieces per plate.

Class 17056 Plate of Coconut Ice - Boiled mixture

2 bars, 7.5cm x 2.5cm

Class 17057 Toffee - 3 Plain - 3 Nut

Class 17058 Plate of French Jellies

Class 17059 Chocolate Fudge - One Plate

Class 17060 Caramel Fudge - One Plate

Class 17061 Plate of Eight Apricot Balls

Class 17062 Plate of Butterscotch

Class 17063 Marshmallows - 4 Plain - 4 Toasted Coconut

Plain to be rolled in icing sugar NOT coconut

Class 17064 Marshmallows - layered

8 pieces, white with colour on top

Class 17065 Plate of White Christmas

Class 17066 Rum Balls - 8

Class 17067 Plate of Rocky Road

MOST SUCCESSFUL EXHIBITOR IN SWEET SECTION

Prize sponsored by Fruit Delights

BEST CAKE OF THE SHOW - Excluding the Iced Cakes

Prize donated by Ken Wright - Wrights Jewellers Beaudesert

CHAMPION COOK OF THE SHOW

Prize donated by Sue Weymouth

Juvenile Section (Cookery and Sweets)

JUVENILE STEWARD: Cath Stuhmcke 0428 430214

ENTRIES CLOSE: Monday 26th August 2019 (LATE ENTRIES ACCEPTED ON THE DAY ONLY – at the cookery pavilion)

ENTRY FEE: **FREE**

PRIZE MONEY: First \$3, Second \$2, Third \$1 unless otherwise stated. Third prize will only be awarded if there are more than five (5) entries in a class. Where a Trophy is allotted there is no cash First Prize.

OPEN TO BOYS AND GIRLS 16 YEARS OF AGE AND UNDER

Class 17068 Slice - any variety oven baked 6 pieces

Class 17069 Lemonade Scones - Recipe at end of classes

Class 17070 Six Pumpkin Scones

Class 17071 Six Choc Chip Biscuits - to be displayed on a plate

Class 17072 Six Jam Drops - to be displayed on a plate

Class 17073 Six Anzac Biscuits - to be displayed on a plate

Class 17074 Six Cornflake Biscuits - to be displayed on a plate

MOST SUCCESSFUL EXHIBITOR In Classes 17071-17074

Donated by Mrs Vicky Schloss

Class 17075 Six Pikelets

Class 17076 Chocolate Slice - 6 pieces

Class 17077 Six Patty Cakes - Home made recipe - ICED ONLY - Not Decorated

Small patty cakes - NOT MUFFIN SIZE

Class 17078 Six Patty Cakes - Home made recipe - Iced & Decorated

Small patty cakes - NOT MUFFIN SIZE

Class 17079 Six Muffin Sized Patty Cakes - Home made recipe - Iced & Decorated

Class 17080 Six Savoury Muffins - Home made recipe - any variety

Class 17081 Lazy Daisy Cake - Iced - Recipe at end of classes.

To be decorated with Jelly Beans in the shape of a flower.

1st prize donated by Mrs. Delma Day

Class 17082 Chocolate Ring Cake - Iced on top only

1st prize sponsored by The GA & NE Teese Memorial Trust

Class 17083 Wonder Cake - BOYS CLASS ONLY - Recipe at the end of classes

Class 17084 Healthy Lunch Box

1st prize donated by Mrs. Delma Day.

Class 17085 Pizza - Mini 20cm base any variety topping

1st prize trophy donated by Mrs Heather Sanders

Class 17086 Iced Round Cake - Bought or homemade

Decorate your cake in a SHOW THEME eg: show ring,side show etc. Iced and decorated with lollies, sprinkles etc.

Class 17087 Damper

Recipe at the end of classes

1st Prize \$5, 2nd Prize \$3, 3rd Prize \$2, Donated by Mrs. Wendy Steinhart.

Class 17088 Rocky Road
 Class 17089 Six Plain Marshmallows
 Class 17090 Plate of Six Apricot Balls
 Class 17091 Plate of Chocolates

MOST SUCCESSFUL EXHIBITOR In Classes 17088-170910

Trophy donated by Mrs Heather Sanders

Class 17092 Six Eggs - in a carton
 Class 17093 Six Eggs - in Novelty Container
 Class 17094 Two Decorated Boiled Eggs

Trophy donated by Mrs. Cathy Stuhmcke

ENCOURAGEMENT AWARD

Donated by Mrs Pam Bird

MOST SUCCESSFUL EXHIBITOR In Classes 17068-17093

Prize Money \$50.00 donated by MDP & LC Begley in memory of Ella Mollenhagen of Stockleigh

RUNNER UP EXHIBITOR In Classes 17068-17093

Prize Money \$50.00 Prize donated by MDP & LC Begley in memory of Mary Malone

SECOND RUNNER UP EXHIBITOR In Classes 17068-17093

Prize Money \$25.00 Prize donated by The Whiddon Group

Prep Section

NO ENTRY FEE.

PRIZE MONEY: First Prize \$3. Second \$2

4 Years and Under

Class 17095 Articles Made from Play Dough

Class 17096 Plate of 4 Decorated Bought Biscuits

5 Years

Class 17097 Articles Made from Play Dough

Class 17098 Plate of 4 Decorated Bought Biscuits



RECIPES for cooking competitions in schedule

SAND CAKE

4 ozs. (125g) softened butter
 1 cup sugar
 2 eggs
 1/2 cup milk
 1/2 cup arrowroot
 1 1/2 cups SR flour

METHOD:-

Place all ingredients into a bowl and beat four minutes.
 Place in an 8" (20cm) ring tin.
 Bake in moderate oven for 30 - 40 minutes.
 Ice all over with lemon flavoured icing.

LAZY DAISY CAKE

125gms soft butter
 125gms sugar
 1/2 packet jelly crystals any flavour
 2 eggs
 1 3/4 cups self raising flour
 1/3 cup milk

METHOD:-

Combine all ingredients in a bowl. Add a few drops of food colouring to match jelly colour to strengthen colour of cake. Stir until just blended. Beat for 3 minutes on medium speed electric mixer. Bake in loaf tin 35-40 minutes in moderate oven.

LEMONADE SCONES

4 cups self raising flour
 1 cup lemonade
 375ml cream

METHOD:-

Mix all together and bake in oven at 200c for approximately 15 minutes

WONDER CAKE (boys only)

1 cup sugar
 125g butter
 2 eggs
 6 tablespoons milk
 2 cups self-raising flour
 1 teaspoon mixed spice
 1 teaspoon cinnamon
 1 x 375g packet mixed fruit

METHOD:-

Place all ingredients in bowl and mix well for 4 minutes. Pour mixture into a greased, round tin and cook in a slow oven (140c) for up to a hour.

DAMPER

4 cups self raising flour
 2 tsp baking powder
 1/2 tsp salt
 130g butter
 1 cup milk
 1/2 cup water
 2 tbsp milk (baste)

METHOD:-

In a large bowl, combine flour, baking powder and salt then rub butter into flour mixture. Add milk & water. Place on a well floured board and knead for 5 minutes. Form into a ball, baste with milk. Place damper on baking tray lined with baking paper. Bake in oven for 35-40 minutes until golden brown and cooked through (medium heat). Check if cooked through by using a skewer.

2019 Beaudesert Show General Entry Form

ENTIRES CLOSE: *Please Refer to Show Schedule*

Entries can be lodged:	ONLINE ENTRIES: https://www.beaudesertshow.org.au/show-schedules-entries
	POSTAL ENTRIES: post to Beaudesert Show Society, PO BOX 94, Beaudesert QLD 4285
	IN PERSON AT SHOW OFFICE: General Office Hours – Tuesday to Thursday 9.00am to 3.00pm Show Office OPEN FROM from Monday 5 th August 2019 Monday to Friday 9.00am to 4.00pm

Exhibitors Name: _____

Postal Address: _____	State: _____	Post Code: _____
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Email Address: _____

I have read & Understood the Terms & Conditions of Entry:

Signature: _____ Date: _____ / _____ / 2018

Section	Class	Particulars	Fee
			\$
			\$
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ENTRIES ARE ACCEPTED ENTIRELY AT OWNER'S RISK. THE SHOW SOCIETY IT'S VOLUNTEERS & AGENTS WILL NOT BE LIABLE FOR ANY LOSS OR DAMAGE TO EXHIBITS OR ANY PROPERTY WHATS SO EVER AND HOWEVER SUCH DAMAGE OR LOSS OCCURS. ALL RESPONSIBLE CARE IS TAKEN AT ALL TIMES.	TOTAL	\$
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STATEMENT BY COMPETITOR

1. You must quote your ABN or sign the HOBBY DECLARATION below.
My ABN is OR

2. DECLARATION I hereby declare that the activity I am engaged in which relates to services provided by me is a recreational hobby undertaken by me. Please accept my above entry to your Society. I agree to indemnify the Beaudesert Show Society against liability for any accident, damage, loss or illness to any exhibit, exhibitor or competitor and agree that all competitions are under the complete and total control of the Beaudesert Show Society whose decision is final.

Signature..... Date