

Section I - Cooking & Preserves

Chief Steward: Lindsay Rose Mob: 0435 095 370

Stewards: J Fry, B Talbot, J Reeve, E. Kirk, N. Davis, M. Rose, D. Reading

Entry Forms Must be lodged at the Secretary's Office by 7pm Wednesday 20 October. **No Late Entries.**

Online entry forms available on www.brunswickshow.com.au website under the Forms menu.

EXHIBITS TO BE STAGED BY MIDDAY FRIDAY 22th OCTOBER.

Entry card to be attached to exhibit by safety pins or sticky tape only.

Tickets must be produced to claim exhibits and prize money.

Prize money may be collected from show office upon presentation of society's entry card or ticket.

All exhibits to be removed from Tom Pearson Pavilion between

5pm and 5:30pm Saturday 23 October.

Refer to the Tom Pearson Pavilion exhibits pages for additional guidelines and hints.

Helpful Hints for exhibitors:

- Cake rack marks must not be in evidence, use a folded cloth over cake cooler.
- Lamingtons should be made from Butter Cake.
- No icing or sugar dusting unless stipulated.
- All Biscuits and Cakes un-iced, unless stipulated in Schedule.
- Scones, base free from flour.
- Line cake tins carefully.
- No artificial cherries in mixed fruit, replace with glace cherries.
- Jars for preserves, must be clear and identified, **filling approximately 1cm from top**. Lids must be in pristine condition. Check for mould spots on preserve before entering.
- **Plastic bags will be provided** by the society. Cooking may be displayed on PLAIN PAPER/PLASTIC BAGS AND CAKE PLATES.
- All exhibits available for collection at 5pm only on production of claim tickets.
- **Limit of two entries** per exhibitor exclusion for preserves. Preserves may have multiple entries per class but must be distinct varieties with labels.
- No cling wrap or freezer bags please.
- Decorations only will be judged on novelty decorated cake. To be presented on board/tray.

The society wishes to thank the donors of the following Prizes and Trophies;

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|---|---|
| • Mrs Mary Wright Memorial Cash Prize | for highest number of points in Classes IP-IS-IB-IBH-IPX-IC |
| • B. & J. Catalano Trophy | for highest number points in Classes IP-IS-IB-IBH-IPX-IC |
| • Muffin Break Treendale Cash Prize | for Scones in Class IS1 |
| • Mrs V. Rose Memorial Cash Prize | for Dark Fruit Cake in Class IC14 |
| • Carbone Bros Cash Prize | for Light Fruit Cake in Class IC15 |
| • Mrs V. Rose Memorial Cash Prize | for Boiled Fruit Cake in Class IC16 |
| • Mrs N. Campbell Cash Prize | for Pumpkin Fruit Cake in Class IC17 |
| • Mrs C. Clarke Cash Prize | for Decorated Novelty Cake in Class IC3 |
| • Mrs V. Kirk Memorial Prize | for Sponge Cake in Class IC9 |
| • Mrs L. Rose Cash Prize | for Judges Champion Preserve Class IP |

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Class IP	Entry	Preserves	1 st	2 nd
			5 pts	3 pts
IP01	\$1.50	125gms of homemade butter	\$15	\$10
IP02	\$1.50	Fig jam, one jar	\$15	\$10
IP03	\$1.50	Apricot jam, one jar	\$15	\$10
IP04	\$1.50	Berry fruit jam, one jar	\$15	\$10
IP05	\$1.50	Jam, any other variety	\$15	\$10
IP06	\$1.50	Orange marmalade, one jar	\$15	\$10
IP07	\$1.50	Grapefruit marmalade, one jar	\$15	\$10
IP08	\$1.50	Cumquat marmalade, one jar	\$15	\$10
IP09	\$1.50	Any other variety of marmalade, one jar	\$15	\$10
IP10	\$1.50	Jelly, one jar	\$15	\$10
IP11	\$1.50	Lemon butter, one jar	\$15	\$10
IP12	\$1.50	Mustard pickle, one jar, any variety	\$15	\$10
IP13	\$1.50	Chutney, one jar	\$15	\$10
IP14	\$1.50	Relish, one jar	\$15	\$10
IP15	\$1.50	Tomato sauce, one bottle	\$15	\$10
IP16	\$1.50	Plum sauce, one bottle	\$15	\$10
IP17	\$1.50	Dessert sauce, one bottle	\$15	\$10
IP18	\$1.50	Preserves – any other preserve	\$15	\$10
IP19	\$1.50	Any preserve, named, made with Thermomix or similar	\$15	\$10
IP20	\$1.50	Salad dressing (not mayonnaise), to be named	\$15	\$10
IP21	\$1.50	Sweet chilli sauce	\$15	\$10
IP22	\$1.50	Fiery chilli sauce	\$15	\$10
IP23	\$2.50	Chilli jam - Special	\$30	\$15

Class IS	Entry	Scones and Pikelets	1 st	2 nd
			5 pts	3 pts
IS01	\$1.50	Scones, four plain	\$15	\$10
IS02	\$1.50	Scones, four fruit	\$15	\$10
IS03	\$1.50	Scones, four pumpkin	\$15	\$10
IS04	\$1.50	Muffins, four sweet	\$15	\$10
IS05	\$1.50	Muffins, four savoury	\$15	\$10
IS06	\$1.50	Pikelets, four	\$15	\$10

Class IB	Entry	Biscuits and Slices	1 st	2 nd
			5 pts	3 pts
IB01	\$1.50	Four ANZAC biscuits	\$15	\$10
IB02	\$1.50	Four biscuits, savoury – one variety	\$15	\$10
IB03	\$1.50	Four biscuits, sweet – one variety	\$15	\$10
IB04	\$1.50	Shortbread, one circular, approximately 20cm (left whole)	\$15	\$10
IB05	\$1.50	Baked afternoon tea slice, four pieces, same variety	\$15	\$10
IB06	\$1.50	Gluten free slice, four pieces, same variety	\$15	\$10
IB07	\$2.50	Slice made using a breakfast cereal ingredient, 4 pieces - Special	\$30	\$15

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Class IBH	Entry	Bread - hand made	1st 5 pts	2nd 3 pts
IBH01	\$1.50	Loaf, any variety	\$15	\$10
Class IP	Entry	Pastries	1st 5 pts	2nd 3 pts
IPX01	\$1.50	Any savoury item using homemade pastry	\$15	\$10
IPX02	\$1.50	Any sweet item using homemade pastry	\$15	\$10
IPX03	\$1.50	Home-made fruit mince tarts - three	\$15	\$10
IPX04	\$2.50	Truckies pie. Can be cooked in a pie maker.	\$50	\$20
		Homemade pastry - Special		
Class IC	Entry	Cakes	1st 5 pts	2nd 3 pts
IC01	\$1.50	Lamingtons, four unfilled, size to be 4cm x 4cm	\$15	\$10
IC02	\$1.50	Meringues, four unfilled	\$15	\$10
IC03	\$2.50	Decorated novelty cake theme: "TRUCKS" (decoration only to be judged), decorations should be edible, wire and ribbons allowed, to be mounted on a 30cm x 30cm maximum sized board – Special	\$50	\$25
IC04	\$1.50	Orange cake, uniced (any shaped tin, maximum 22cm)	\$15	\$10
IC05	\$1.50	Chocolate cake, uniced, any shaped tin. No bigger than 25cm x 25cm or 25cm round board.	\$15	\$10
IC06	\$1.50	Date and walnut cake, uniced	\$15	\$10
IC07	\$1.50	Carrot cake, uniced	\$15	\$10
IC08	\$1.50	Banana loaf, uniced	\$15	\$10
IC09	\$1.50	Sponge sandwich, no filling, no butter	\$15	\$10
IC10	\$1.50	Packet cake, label included, uniced	\$15	\$10
IC11	\$1.50	My favourite cake, title of cake to be included, uniced	\$15	\$10
IC12	\$2.50	International Class – Russian Apple Cake - Special (see recipe page 71)	\$50	\$25
		Submit only ¼ of your cake – not the whole cake		
IC13	\$1.50	Cupcakes, 4 only, with edible decorations only, baby shower theme	\$15	\$10
IC14	\$1.50	Fruit cake, dark	\$25	\$15
IC15	\$1.50	Fruit cake, light	\$25	\$15
IC16	\$1.50	Fruit cake, boiled	\$25	\$15
IC17	\$1.50	Pumpkin fruit cake	\$25	\$15
IC18	\$1.50	Cake made by a male	\$15	\$10
IC19	\$1.50	Cake, own choice made by High School Student	\$15	\$10
IC20	\$2.50	Slice of homemade cheesecake. Any flavour. Slice must be of a wedge shape with the wide end being approximately 8cm across	\$20	\$10
IC21	\$2.50	Quiche, any variety. Must use homemade pastry. Submit ¼ of the quiche	\$20	\$10