

BOONAH SHOW 11 – 13 MAY, 2012

FOODS

CHIEF STEWARD: Mrs. Glenys Humphreys Ph 5463 4040
Stewards: Gaylene Gray, Val Rayner, June Schossow, Karlene Stephan
ENTRY FEE:-:\$1-00

ENTRIES CLOSE:- Wednesday 9th MAY 2012
DEFINATELY NO LATE ENTRIES

PRIZE MONEY:-First \$5-00, Second \$3.00, Third Card only, unless otherwise stated

All exhibits to be in by 9 am on Friday, 11 May, 2012
Hall will be open on Friday between 7 a.m & 9 a.m.
to receive exhibits.

Judging commences at 10.15 Friday. Judges decision will be final.
Any entry that does not comply with the schedule will not be judged.
Please read your schedule carefully.

All cooking exhibits to be on white paper plates – large for cakes, small for classes 1-10.
All bottles to be standard 500gr with a screw top lid, except for sauces
(NO COVERS PLEASE)

All Exhibits can be collected between 3 – 4 p.m on Sunday afternoon

All Exhibitors must pay Admission Fees

The Boonah Show Society thank all Trophy Donors, Sponsors & Stewards

OPEN SECTION

Class

1. **PLAIN SCONES** (4)
2. **PUMPKIN SCONES** (4)
3. **PIKELETS** (4)
4. **MUFFINS ANY VARIETY** (4).
5. **CORNFLAKE & FRUIT BISCUITS** (4)
6. **ANZAC BISCUITS** (4)
7. **PLATE OF SHORTBREAD** (Wedges)
8. **PLATE OF SLICE** (4) any variety (To be named)
9. **SMALL CAKES**, (4) iced on top, baked in tins, not papers
10. **LAMINGTONS** (4)
11. **APPLE TART, DOUBLE CRUST** on alfoil plate
12. **LOAF of BREAD** (To be named) First \$7, Second \$5, Third \$3 Entry fee \$1.50
13. **DATE ROLL** Made in a Roll Tin. First \$10 Second \$5 **Donated by Valmer Staines.**
14. **KENTISH BAR**, iced on top
15. **PEACH BLOSSOM BAR**, iced all over with pale pink icing
16. **CHERRY AND SULTANA BAR** (Iced on top) 22cm x 11cm. **Must use recipe in schedule.**
17. **ORANGE BAR**, iced on top. First \$7, Second \$5, Third \$3. **Prize Money donated by Una Westphal.**
Entry fee \$1.50
18. **TEA CAKE**
19. **RAINBOW CAKE**, iced all over. First \$7, Second \$5, Third \$3. Entry fee \$1.50
20. **MARBLE CAKE**, iced on top. First \$7, Second \$5, Third \$3. **Prize Money donated by Marlyn Rasmussen.** Entry fee \$1.50
21. **CHOCOLATE RING CAKE**, iced all over. First \$7, Second \$5, Third \$3. **Prize Money donated by Thyrlene Devin** Entry fee \$1.50
22. **SPONGE SANDWICH** (with butter) Iced and joined with icing.. First \$7, Second \$5, Third \$3 **Prize Money donated by Marlyn Rasmussen** Entry fee \$1.50
23. **CARROT & WALNUT CAKE**, iced on top with Lemon icing, round tin. First \$7, Second \$5, Third \$3. **Prize Money donated by Thyrlene Devin** Entry fee \$1.50
24. **SULTANA CAKE** (375g fruit). First \$7, Second \$5, Third \$3. **Prize Money donated by Mary Rasmussen** Entry fee \$1.50
25. **PUMPKIN FRUIT CAKE** First \$7, Second \$5, Third \$3. **Prize Money donated by Una Westphal** Entry Fee \$1.50

26. **ANY OTHER VARIETY CAKE** (To be named) First \$7, Second \$5, Third \$3 donated **by Velmer Staines** Entry Fee \$1.50
27. **PLUM PUDDING**,boiled in cloth. First \$7,Second \$5, Third \$3. Entry Fee \$1.50
28. **LIGHT FRUIT CAKE** First \$15, Second \$5 **Donated by Velmer Staines**. Entry Fee \$1.50
29. **BOILED FRUIT CAKE** (375g fruit) First **Trophy**, Second \$5, Third \$3
Entry fee \$1.50
30. **DARK RICH FRUIT CAKE**. A ½ pound (250 gram) cake mixture with 1 1/2kg of dried fruit, using currants (whole), sultanas and raisins (cut), mixed peel, with cherries & nuts optional. Cake to be baked in square 20 cm tin. Winner is eligible to represent Boonah Show Society in Regional Finals for Dark Rich Fruit Cake competition. First **Trophy donated by Boonah Retravision**, Second \$15, Third \$10 Entry fee \$2-00

PERSON EXHIBITING MOST ENTRIES Open Section Trophy

MOST SUCCESSFUL EXHIBITOR in Open Section. Trophy & Rosette

BEST EXHIBIT in Classes 1-30 Trophy donated by Fassifern Lighting & Electrical & Rosette

SWEETS To be on small paper plates

31. **PLATE TOFFEE** (4) (Plain)
32. **PLATE BUTTERSCOTCH** (6)
33. **PLATE FUDGE** (6)
34. **PLATE DATE CREAMS** (6)
35. **PLATE SWEET ANY VARIETY**
36. **PLATE MARSHMALLOWS** (6)
37. **PLATE CARAMEL** (6)
38. **PLATE PEPPERMINT** (6)
39. **PLATE COCONUT ICE** (boiled) (6)
40. **COLLECTION OF SWEETS**

MOST SUCCESSFUL EXHIBITOR in Classes 31 to 40. Trophy

NOVICE SECTION

Classes 41 – 57 Exhibitors may enter in any class in which they have not previously won a first prize at the Boonah Show

41. **SCONES PLAIN** (4)
42. **LAMINGTONS** (4)
43. **SMALL CAKES** (4) Not in Papers (plain white icing.)
44. **DATE LOAF**. First **Trophy donated by Gaylene Gray**, Second \$5.00, Third \$3.00 Entry fee \$1-50
45. **CHOCOLATE BAR**, Iced all over, First \$7, Second \$5.00, Third \$3.00. **Prize money donated by Thyrlene Devin** Entry fee \$1-50
46. **TEA CAKE**
47. **SPONGE SANDWICH**, (with butter), iced on top and joined with icing
48. **BOILED FRUIT CAKE** First **Trophy donated by Fassifern Lighting & Electrical**, Second \$7.00, Third \$5.00. Entry fee \$1-50
49. **ANY OTHER VARIETY OF CAKE**, own choice. To be named. First **Trophy donated by Gaylene Gray**, Second \$5.00 Third \$3.00 Entry Fee \$1-50
50. **PLATE OF CHOCOLATES**, moulded
51. **PLATE OF FRENCH JELLIES**, rolled in icing sugar and corn flour
52. **PLATE OF MARSHMALLOWS**, rolled in icing sugar
53. **PLATE TOFFEE**
54. **LEMON BUTTER**
55. **ROSELLA JAM**
56. **MARMALADE**
57. **MUSTARD PICKLES**

PERSON EXHIBITING MOST ENTRIES IN NOVICE SECTION. Trophy

MOST SUCCESSFUL EXHIBITOR IN NOVICE SECTION. Trophy & Rosette Marj Hahn Memorial Trophy

ICED CAKES

OPEN SECTION

58. **BEST PRESENTED DECORATED CUP CAKES. (4)** First Trophy. 2nd \$5.00, 3rd \$3.00. **Prize money donated by Sasha Stevens.** Entry Fee \$1.50
59. **SPECIAL OCCASION DECORATED CAKE**, single tier, plastic icing, (own choice, Dummies may be used) First \$30-00, Second \$20-00, Third \$15-00. **Prize money donated by Fassifern Lighting & Electrical** Entry Fee \$2.00
60. **ICED WEDDING CAKE**, 2 tier (dummies may be used) First **Trophy donated by Glenys Humphreys**, Second \$30-00 Third \$20-00 **Prize Money donated by Fassifern Lighting & Electrical.** Entry Fee \$2-00

NOVICE SECTION

61. **BEST PRESENTED DECORATED CUP CAKES. (4)** First Trophy 2nd \$5.00 3rd \$3.00 **Prize money donated by Sasha Stevens.** Entry Fee \$1.50
62. **SPECIAL OCCASION DECORATED CAKE**, Butter cream icing. First \$12-00, Second Prize \$8-00, Third \$5-00 **Prize money donated by Glenys Humphreys,** Entry Fee \$2-00
63. **SPECIAL OCCASION DECORATED CAKE**, single tier, own choice, First, **Trophy donated by Glenys Humphreys**, Second \$20-00, Third \$15-00 Entry Fee \$2-00
64. **ICED WEDDING CAKE**, 2 tier (dummies may be used) First **Trophy donated by Glenys Humphreys**, Second \$30-00, Third \$20-00 **Prize money donated by Retravision,** Entry Fee \$2-00

JUNIOR SECTION, 17 YEARS & UNDER ENTRY FREE

65. **SPECIAL OCCASION DECORATED CAKE**, Butter cream Icing First \$12-00, Second \$8-00, Third \$5-00, donated by Glenys Humphreys
- 66 **DECORATED CUP CAKES (4)**

BEST EXHIBIT IN ICED CAKES, Trophy donated by Beth Hern & Rosette

CHAMPION EXHIBIT OF SHOW, from Classes 1 – 66 Trophy donated by Velmer Staines & Rosette

JUNIOR CLASSES - HIGH SCHOOL STUDENTS. ENTRY FREE

First Prize \$5 Second \$3, Third \$2

All Exhibitors will receive an Encouragement Certificate

67. **SCONES, (4) Prize money donated by Una Westphal**
- 68 **PIKELETS (4) Prize money donated by Karlene Stephan**
- 69 **ANZAC BISCUITS (4) Prize money donated by Una Westphal**
70. **JAM DROPS (4)**
71. **SMALL CAKES (4) (Plain white icing) Prize money donated by Mary Rasmussen**
72. **CHOCOLATE BAR**, iced all over **Prize money donated by Karlene Stephan**
73. **WHITE CHRISTMAS (6) Prize money donated by Una Westphal**
- 74 **PLATE OF MARSHMALLOWS (6)**
75. **PLATE TOFFEE. (6) Prize money donated by Karlene Stephan**
76. **PLATE CHOCOLATES, (6) Moulded .**

JUNIOR CLASSES PRIMARY SCHOOL STUDENTS (GRADES 1 -7) ENTRY FREE

First Prize \$5 Second \$3, Third \$2 **Prize money donated by Karlene Stephan**

All Exhibitors will receive an Encouragement Certificate

77. **PIKLETS (4)**
78. **JAM DROPS (4)**
79. **DECORATED CUP CAKES (4)**
80. **WHITE CHRISTMAS (4)**
81. **CHOCOLATE CAKE**

MOST SUCCESSFUL EXHIBITOR IN JUNIOR SECTION. Coral Ballin Memorial Trophy donated by Marilyn Rasmussen & Rosette

BEST EXHIBIT IN JUNIOR SECTION, Trophy donated by Jeanette Wilson & Rosette

PRESCHOOL AND UP TO 7 YEARS OLD

First Prize, **Louise Stephan Memorial Trophy.** Second & Third Trophies.

Donated by Karlene Stephan

- 82. DECORATED ARROWROOT BISCUITS (4)
- 83. PATTY CAKES DECORATED (4)
- 84. EDIBLE NECKLACE

JAMS AND PICKLES

One 500g Bottle except where otherwise stated. Bottles must be labelled. No Cloth Covers.

- 85. ROSELLA JAM
- 86 TOMATO JAM
- 87. MELON AND LEMON JAM
- 88. CAPE GOOSEBERRY JAM
- 89 FIG JAM
- 90 PLUM JAM
- 91 APRICOT JAM
- 92. GRAPE JAM
- 93. STRAWBERRY JAM
- 94 MARMALADE (3 bottles assorted) First \$7, Second \$5, Third \$3. .Entry fee \$1-50
- 95. A.O.V. JAM
- 96. COLLECTIION OF JAMS, (6 bottles Assorted) First \$7.00 Second \$5, Third \$3 Entry fee \$1-50
- 97. ROSELLA JELLY
- 98. APPLE JELLY
- 99. LEMON BUTTER
- 100. TOMATO RELISH
- 101. MUSTARD PICKLES
- 102. PICKLED ONIONS
- 103. CLEAR MIXED VINEGAR PICKLES
- 104. CHUTNEY
- 105. TOMATO SAUCE (In a small sauce bottle)

MOST SUCCESSFUL EXHIBITOR in Classes 85-105 Trophy donated by Boonah Retravision & Rosette

BEST EXHIBIT IN CLASSES 85-105. Trophy donated by Una Westphal & Rosette

SPECIALCATERGORY.

- 106. **“SO WE DON’T LOOSE THEM”** Oldest recipe cooked in the oldest way. Must be accompanied with a short description of recipe, cooking utensils & method of cooking. **First Prize \$15-00 Second Prize \$10-00, donated by Adrian Stephan, Logistics Pty Ltd.** Entry Fee \$\$1-50

RECIPE

Cherry and Sultana Bar Ingredients

- | | |
|---------------------------------------|--|
| 115g butter | 50g sultanas, cut in half |
| 115g castor sugar | |
| 2 medium-sized eggs | Icing |
| ¼ teaspoon lemon essence | ¾ cup icing sugar |
| 1/3 cup milk | ½ teaspoon butter |
| 85g plain flour | Few drops vanilla essence |
| 115g self-raising flour | Enough milk to form a spreadable mixture |
| 50g glace cherries, cut into quarters | |

Method

Cream butter and sugar until fluffy. Add eggs one at a time, beating well after each addition. Add lemon essence. Add milk alternately with flour, finishing with flour. Stir in cherries and sultanas. Bake in 23cm x 10cm bar tin for about 1 hour in a slow oven (150C, fan forced oven).
To make icing, mix icing sugar, butter, milk and vanilla together.
Ice when cold.