

SECTION P Taylor & Forgie Funerals Gate No. 3

COOKERY & PRESERVES

SATURDAY 27th & SUNDAY 28th August 2011

ENTRY FEE

50 cents (incl GST) - JUNIOR CLASSES FREE

CLOSING DATE

AUGUST 5th

PRIZEMONEY: 1st \$2 - 2nd \$1 - 3rd 50 cents

WHERE A TROPHY IS ALLOCATED FOR AN INDIVIDUAL CLASS NO PRIZE MONEY WILL BE PAID FOR 1ST PRIZE

CONVENER

Debbie Alsop (08) 8522 2033

STEWARDS

Mesdames: S. Lucas, M. Koch, S. Teusner, F. Chinner,
J. McLean, J. Lerwill, J. Scott, S. Secomb & R. Feltus

**EXHIBIT ENTRY FORMS TO BE COMPLETED & LODGED BY
FRIDAY 5TH AUGUST 2011**

**— NO LATE ENTRIES WILL BE ACCEPTED —
ALL FEES MUST ACCOMPANY ENTRY FORM
OTHERWISE ENTRY WILL NOT BE ACCEPTED**

EXHIBITORS TO INCLUDE STAMPED SELF-ADDRESSED ENVELOPE FOR RETURN OF EXHIBIT NUMBERS;
ALTERNATIVELY NUMBERS MAY BE COLLECTED FROM THE SHOW OFFICE. (SEE PAGE 2 - OFFICE HOURS)

EXHIBITORS LIMITED TO 3 ENTRIES PER CLASS

EXHIBITORS MUST PRODUCE THEIR ENTRY SUMMARY

- to Steward on arrival at Hall
- **to Convener when collecting Exhibits & for payment of Prize Money**
- **Prize Money can be collected from Section Location, Sunday 4pm - 5.30pm**
- Hall closed to public at 6.00pm Saturday and 5.00pm Sunday.
- Hall will be open 8.00am Friday

**NORTHERN AGRICULTURAL SHOWS ASSOCIATION OF SA INC -
GRAND AGGREGATE TROPHIES**

(Please refer to page 17 of the Show Book)

- **Adults** must compete at a minimum of 3 Northern Association Shows
- **Juniors** must compete at a minimum of 2 Northern Association Shows
- Adult Age – from the beginning of the year the Exhibitor turns 18 years (and over)
- Junior Age – 5 to 17 years (from the beginning of the year the Exhibitor turns 5 to the end of the year he/she turns 17)
- **Aggregate Points** to be calculated using:
1st – 5points, 2nd – 3 points, 3rd – 1 point

**ALL EXHIBITS MUST BE STAGED AT RECREATION CENTRE BETWEEN
8am & 12noon FRIDAY 26th AUGUST & **NOT REMOVED** until after 5pm on Sunday
(NO exhibits will be accepted after 12 noon unless prior arrangements)
ONLY EXHIBITORS ADMITTED TO HALL PRIOR TO JUDGING**

HINTS & REQUIREMENTS ON COOKING FOR JUDGING

1. Jelly cakes are to be red and round.
2. Definitely no cake cooler marks on any cakes. No testing marks in centre.
3. For a sponge roll a thin smear of sieved apricot jam is wanted. The sponge roll must be rolled 1½ rolls.
4. Biscuits must all be evenly baked top and bottom.
5. Pizza to have an even-coloured base.
6. Scones to be evenly coloured, not to be leaning over, no floury bottoms.
7. Take special note of instructions in Show Book re the number of small cakes and biscuits required.
8. Log tin is a narrow straight-sided tin.
9. Loaf tin has slanting sides.
10. All exhibits to be made by the exhibitor.
11. LOG CAKES ONLY WHERE STIPULATED (only for P1034, P1045)
12. NO PACKET CAKE MIXTURE ALLOWED

**NOTE All exhibits in this section *must be* homemade
SALE OF CAKE PROHIBITED IN HALL**

JUDGES: P1001-30 Mrs J. Lindner P1031-52 Mrs E. Hein
P2053-62 Cake Decorators Association of SA
P3063-5086 Mrs J. Parish P6087-7120 Mrs S. Wilhelm

JUDGING COMMENCES AT 12.30pm FRIDAY 26TH

OPEN COOKERY

PLEASE NOTE

All entries to be exhibited on appropriate size white paper plate or covered board where required, in CLEAR plastic bag e.g. oven bag or Glad covers (NO Glad Wrap or supermarket vegetable bags).

ENTRY NUMBER (LABEL) TO BE ATTACHED TO TOP OF FRONT EDGE OF PLATE (NOT ON CLEAR PLASTIC BAG)

Class

Nos.	Schedule
P1000	President's Cake - entrant's choice of any cake to be a choice of layer cake, simply iced. 1st \$20 - 2nd \$2 - 3rd \$1 To be judged by Show President in Recreation Centre.
P1001	Scones, 6
P1002	Cockles, 6, not iced
P1003	Queen Cakes, 6. Baked in paper patties, 7 currants on top
P1004	Cream Puffs, 3 filled with dessertspoon of mixture to each puff and 3 unfilled
P1005	Lamingtons, 6, cake mixture
P1006	Cup Cakes, 6 (small)
P1007	Rock Buns, 6 (no sugar on top)
P1008	Fruit Scones, 6
P1009	Slices, 2 different varieties, 3 pieces of each
P1010	Small Butterfly Cakes, 6
P1011	Jelly Cakes, 6 (round, unfilled)
P1012	Small Chocolate Cakes, 6, cream filled
P1013	Savoury Scones, 6
P1014	Collection of Biscuits, 3 varieties (not iced), 4 of each
P1015	Nutties, 6
P1016	Sausage Rolls, 6
P1017	Yeast Buns, 4 (glazed)

P1018	Bread Rolls, round, 4
P1019	One Loaf White Bread (hand made)
P1020	One Loaf Brown Wholemeal Bread (hand made)
P1021	Vegetable Cake, (other than carrot), name vegetable
P1022	Choc Chip Muffins, 4
P1023	Pikelets, plate of 6
P1024	Genoa Cake 1st \$2.50 - 2nd \$1.50 - 3rd \$1.00
P1025	Coffee Cake, cinnamon top, square cake
P1026	Orange Cake, iced, no filling
P1027	German Cake, yeast
P1028	Beer Cake
P1029	Frangipani Cake (Macaroon)
P1030	Chocolate Cake (iced) excludes mud cake
P1031	Sultana Cake
P1032	Fruit Cake, baked 3 weeks before Show 1st Trophy - 2nd \$2 - 3rd \$1
P1033	Banana Cake, iced
P1034	Jubilee Log, iced
P1035	Round Nut Loaf with fruit and nuts
P1036	Marble Cake, iced
P1037	Carrot Cake, iced
P1038	Pecan Pie
P1039	Boiled Fruit Cake, not iced
P1040	Ginger Fluff (cream filled)
P1041	Sponge Sandwich (plain, not iced, jam filled). No cornflour
P1042	Swiss Roll, jam filled
P1043	Sponge, Chocolate, cream filled (on foil covered cardboard base)
P1044	Blowaway Sponge Sandwich, jam filled (cornflour) on foil covered cardboard base
P1045	Cherry Log Cake, iced
P1046	Plum Pudding, exhibited in cellophane 1st \$2.50 - 2nd \$1.50 - 3rd \$1
P1047	Lemon Meringue
P1048	Apple Pie, shortcrust pastry top and bottom
P1049	Quiche — removed from container
P1050	Cheese Cake
P1051	Any other cookery not specified – sweet
P1052	Any other cookery not specified - savoury

DECORATED CAKES

PRIZEMONEY: **1st \$4 - 2nd \$3 - 3rd \$2**

- Any cake foundation required for all decorated cakes unless specified.
- The following NOT permitted to penetrate the icing— pins, wire or plastic.
- The following NOT permitted — Non Sugar ornaments and decorations, dried plant materials.
- Ribbon and tulle allowed.
- All base boards to be raised for easy handling.

JUNIOR - 12 years & under – ENTRY FREE

P2053 Best Decorated Cake **DONATED BY MRS S LUCAS**

JUNIOR - 17 years & under – ENTRY FREE

P2054 Decorated Special Occasion Cake **1ST TROPHY & \$15 - 2ND \$10 - 3RD \$5**
DONATED BY LOWER NORTHERN BRANCH OF CAKE DECORATORS ASSOC SA INC, GAWLER

NOVICE A PERSON WHO HAS NEVER WON 1ST PRIZE IN THIS SECTION AT GAWLER SHOW

- P2055 Decorated Cake
P2056 Novelty Cake — all decorations edible
-

OPEN

- P2057 Mud Cake Decorated
P2058 Decorated Fathers Day Cake
P2059 Mini Cake suitable for any occasion — base board no larger than 16cm
P2060 Decorated Cake (dummy cake allowed)
P2061 Moulded or Piped Collection of Flowers (3 varieties)

1ST TROPHY & \$15 - 2ND \$10 - 3RD \$5

**DONATED BY LOWER NORTHERN BRANCH OF CAKE DECORATORS ASSOC SA INC,
GAWLER**

- P2062 Plaque — featuring either moulding or royal icing skills and attached to presentation board

TROPHIES KINDLY DONATED IN THE FOLLOWING CLASSES

- Class P1000 - PRESIDENT'S CAKE 1st PRIZE \$20 GAWLER A H & F SOCIETY**
Class P1001 - SCONES GAWLER SOUTH BAKERY
Class P1004 - CREAM PUFFS MRS E PHILLIPS
Class P1005 - LAMINGTONS MRS K PALAMOUNTAIN
Class P1013 - SAVOURY SCONES MRS F CHINNER
Class P1019 - WHITE BREAD MRS E CLIFTON
Class P1026 - ORANGE CAKE MRS S TEUSNER
Class P1030 - CHOCOLATE CAKE MRS R FORGIE
Class P1031 - SULTANA CAKE GAWLER SOUTH BAKERY
Class P1032 - FRUIT CAKE MRS E PHILLIPS
Class P1033 - BANANA CAKE BRERETON JEWELLERS
Class P1034 - JUBILEE LOG PRICES BAKERY
Class P1037 - CARROT CAKE MRS M HATCHER
Class P1039 - BOILED FRUIT CAKE GIZELLE FORGIE
Class P1040 - GINGER FLUFF MRS S TEUSNER
Class P1041 - SPONGE SANDWICH MRS J MCLEAN
Class P2053 - BEST DECORATED CAKE JNR MRS S LUCAS
Class P2055 - DECORATED CAKE \$10 GAWLER A H & F SOCIETY
Class P2056 - NOVELTY CAKE, NOVICE CWA GAWLER
Class P2060 - DECORATED CAKE, OPEN MRS J MCLEAN
**Class P2053-62 – BEST DECORATED ENTRY CAKE DECORATORS ASSOC. OF SA INC.,
GAWLER**
-

JUNIOR COOKERY - ENTRY FREE

Open to Boys & Girls in Age Groups as Stipulated

ALL EXHIBITORS TO USE AS SMALL A PLATE AS POSSIBLE

PRIZEMONEY: 1st \$2 - 2nd \$1 - 3rd 50 cents

PLEASE STATE AGE ON ENTRY FORM

8 YEARS & UNDER

- P3063 Chocolate Crackles, 4
P3064 Iced & decorated bought biscuits, 4
P3065 Healthy & nutritious school lunch in a lunch box

- P3066 Uncooked slice, 4
 P3067 Any other cookery not specified - sweet or savoury

BEST EXHIBIT 8 years & under \$10 DONATED BY GAWLER A H & F SOCIETY

12 YEARS & UNDER

- P4068 Biscuits, 6
 P4069 Scones, 6, plain
 P4070 Small cakes, 6, plain (iced but not filled)
 P4071 Chocolate Cake, iced
 P4072 Rock Buns, 6 (no sugar on top)
 P4073 Muffins, 4
 P4074 Machine made bread
 P4075 Healthy & nutritious school lunch in a lunch box
 P4076 Any other cookery not specified - sweet or savoury

BEST EXHIBIT 12 years & under \$10 DONATED BY GAWLER A H & F SOCIETY

Class P4074 - MACHINE MADE BREAD VOUCHER DONATED BY GAWLER BAKE & BREW SHOP

17 YEARS & UNDER

- P5077 Scones, 6, plain
 P5078 Scones, 6, fruit
 P5079 Rock Buns, 6 (no sugar on top)
 P5080 Nutties, 4
 P5081 Muffins, 4, any variety
 P5082 Small Cakes, 6, Iced
 P5083 Chocolate Cake, iced
 P5084 Collection of Biscuits, 3 varieties, 3 of each
 P5085 Machine made bread
 P5086 Any other cookery not specified - sweet or savoury

Class P5085 - MACHINE MADE BREAD Voucher DONATED BY GAWLER BAKE & BREW SHOP

BEST EXHIBIT 17 years & under \$10 DONATED BY GAWLER HIGH SCHOOL HEALTH & PHYSICAL EDUCATION

Class P3063-5086 - HIGHEST AGGREGATE \$10 DONATED BY GAWLER HIGH SCHOOL GOVERNING COUNCIL

JAMS AND PRESERVES

ALL JAMS & JELLIES TO BE IN TUMBLERS OR GLASS JARS (APPROX 375-400 GRAMS)

PRIZEMONEY: 1st \$2.00 - 2nd \$1.00 - 3rd 50 cents

ENTRY FEE: 50 cents (incl GST)

JAMS - Please LOOSEN jar lids

- P6087 Jar Marmalade, Sweet Orange
 P6088 Jar Marmalade, Grapefruit
 P6089 Jar Marmalade, 3 fruits
 P6090 Jar Marmalade, Lime
 P6091 Jar Marmalade, A.O.V., name of variety **MUST BE** on label & entry form
 P6092 Jar Apricot Jam, fresh
 P6093 Jar Melon and Lemon Jam

- P6094 Jar Fig Jam
- P6095 Jar Plum Jam
- P6096 Jar Jam, A.O.V., name of variety **MUST BE** on label & entry form
- P6097 Jar Blackberry Jam
- P6098 Jar Raspberry Jam
- P6099 Jar Strawberry Jam
- P6100 Jar A.O.V. of Berry Jam, name of variety **MUST BE** on label & entry form
- P6101 Jar Apple Jelly
- P6102 Jar Quince Jelly
- P6103 Jar Jelly, A.O.V., name of variety **MUST BE** on label & entry form
- P6104 Jar Lemon Cheese

CLASS P6088 – JAR MARMALADE – GRAPEFRUIT \$20 VOUCHER DONATED BY WAKEFIELD REFRIGERATED FREIGHT

TROPHY Class P6094 DONATED BY MRS M SLOAN

PRESERVES

- P7105 Jar Preserved Fruit, 3 varieties, one jar of each
- P7106 Jar Preserved Fruit, one jar any variety

TROPHY Class P7106 DONATED BY MISS J IRELAND

Please LOOSEN jar lids

- P7107 Jar Pickled Sliced Cucumbers
- P7108 Jar Pickled Onions, sweet
- P7109 Jar Pickled Gherkins, sweet
- P7110 Jar Red Cabbage Pickle
- P7111 Jar Pickled Grapes
- P7112 Jar Pickles, Mustard, mixed
- P7113 Jar Pickles, clear
- P7114 Jar Pickles, Green Tomato
- P7115 Jar Pickles, A.O.V. – name of variety **MUST BE** on label & entry form
- P7116 Jar Chutney, Tomato, ripe,
- P7117 Jar Chutney, A.O.V. - name of variety **MUST BE** on label & entry form
- P7118 Bottle Tomato Sauce
- P7119 Bottle Plum Sauce
- P7120 A.O.V. Sauce - name of variety **MUST BE** on label & entry form



PRESIDENT'S CAKE

Win \$20 by baking and decorating

CHOICE OF LAYER CAKE, SIMPLY ICED

To be tasted and judged by President, Mr Peter Angus in the

Recreation Centre **1st \$20 - 2nd \$2 - 3rd \$1**

Refer to class P1000, President's Cake on page 106 in the Cookery & Preserves Section

GENOA CAKE SEMI FINALS

2011 Show Season Gawler - (27th & 28th Aug)