



# BROOKFIELD SHOW SOCIETY

Incorporated

18-20 May 2018

## COOKERY & PRESERVES

in the  
*Daphne Dowdle Pavilion*

*Celebrating Agricultural Traditions*

### CHIEF STEWARD

Geraldine Mackenzie  
[brookfieldcookery@gmail.com](mailto:brookfieldcookery@gmail.com)

Brookfield Show Society [www.brookfieldshowground.com.au](http://www.brookfieldshowground.com.au)

**IMPORTANT:** Entries open online on 2 May, and close **Wednesday 9 May**.  
**ENTER ONLINE** at [www.brookfieldshowground.com.au](http://www.brookfieldshowground.com.au) Payment is made when dropping off exhibits. Late entries will only be accepted with a late fee of \$5 per exhibitor (payable when submitting exhibits on judging day). ALL adults and children's exhibits and entry fees must be delivered to the Pavilion on Wednesday May 16 between 4 pm and 6 pm; or Thursday May 17 between 7.30 am and 9.30 am. **No entries can be accepted after 9.30 am Thursday 17 May. Please bring multiple entries as early as possible.**

### ENTRY FEES

All classes	\$2.00 (incl GST)
Pensioners (all classes)	50 cents (incl GST)

NB: For large entries a cap of \$60 per exhibitor applies; all entries over \$60 free

### DAPHNE DOWDLE PRIZE FOR GRAND CHAMPION (COOKING & PRESERVES) (Most points in classes 501 – 548)

PRIZE FOR RESERVE GRAND CHAMPION (2<sup>nd</sup> – points for classes 501-548)

### PRIZE FOR CHAMPION COOK

(Most points in classes 501–529)

RESERVE CHAMPION COOK (2<sup>nd</sup> - points for Classes 501-529)

LYN NAYLER PRIZE FOR CHAMPION PRESERVES COOK (Most points in classes 530-548)

### RESERVE CHAMPION PRESERVES

(2<sup>nd</sup> in points for classes 530-548)

**CHAMPION DECORATED CAKE** certificate and sash

**CHAMPION CAKE** certificate and sash

**CHAMPION FRUIT CAKE** certificate and sash

**CHAMPION PRESERVES EXHIBIT** certificate and sash

**MOST POINTS RESTRICTED SECTION (classes 526-527):**

Certificate and rosette

**MOST POINTS THEMED SECTION (classes 519-521):**

Certificate and rosette

**MOST POINTS SWEETS SECTION (classes 522-525):** Certificate and rosette

**STEWARDS' PRIZE:** Certificate and rosette

### PRIZES - ADULTS

**Classes 501-504:** 1st \$10, 2nd \$6, 3rd \$4, or prize/voucher

**Classes 505-527:** 1st \$5; 2nd \$3; 3rd \$2, or prize/voucher

**Classes 530-549** 1st \$5; 2nd \$3; 3rd \$2 (or prize/voucher)

**Classes 518, 520, 538:** 1st - \$10; 2nd - \$6; 3rd - \$4 (or prize/voucher)

**Classes 519, 528 & 529:** 1st - \$20, 2nd - \$15, 3rd - \$10 (or prize/voucher)

# COOKERY

- 501. Dark Rich Fruit Cake uniced 250g mixture in square 20cm tin **see \*Rules**
- 502. Boiled Fruit Cake uniced
- 503. Pumpkin Fruit Cake uniced
- 504. Sultana Cake uniced
- 505. Banana Cake - iced with lemon icing on top only
- 506. Chocolate cake – (not sandwich or sponge), iced on top only
- 507. Ginger cake (iced on top only) or ginger bread (un-iced)
- 508. Cake, any other variety, - iced (top only) or uniced, variety named on plate
- 509. Anzac Biscuits, six (6)
- 510. Shortbread, six (6) pieces or wedges
- 511. Jam drops with berry jam (same variety) six (6)
- 512. Biscuits or cookies, any other variety, 6 pieces, same variety
- 513. Slice, any variety six (6), variety named on plate
- 514. Brownies, six (6)
- 515. Scones, any variety, six (6), variety named on plate
- 516. Muffins, any variety, six (6), variety named on plate
- 517. Cupcakes - iced, six (6), judged 50% on decoration
- 518. High Tea presentation plate or tier (not disposable) of an assortment of six (6) different sweet pieces, eg, cupcakes, biscuits, slices, pastries

## THEMED SECTION: The Royal Wedding

- 519. Iced wedding cake – any style, judged on appearance only (see Conditions of Entry)
- 520. Gift Presentation Basket, Box or Tray with selection of six (6) assorted varieties of Jams, Jellies, Marmalades, Pickles, Chutneys, Butters etc. (Judging: 40 % allocated for display & 60 % allocated for quality of preserves.)
- 521. Battenberg cake with butter icing \*see note on next page

## HOMEMADE SWEETS

- 522. Coconut Ice, three (3) bars
- 523. Chocolates, six (6) pieces same or different variety
- 524. Fudge (any variety) - six (6) pieces the same
- 525. Sweets (any other variety), six (6) pieces the same

## RESTRICTED SECTION

**OPEN TO ANYONE WHO HASN'T WON A 1ST PRIZE IN THE COOKERY**

- 526. Cake, any variety
- 527. Marmalade, jam or jelly, any variety

## DECORATED CAKES (See Conditions of Entry)

- 528. Formal Iced Cake  
Judged on appearance only
- 529. Novelty Iced Cake  
Judged on appearance only

## PRESERVES

- 530. Marmalade, any variety
- 531. Rosella Jam
- 532. Strawberry Jam
- 533. Berry Jam, any other variety
- 534. Jam, any other variety
- 535. Jelly, any variety
- 536. Lemon butter
- 537. Butter, any other variety
- 538. Collection - one jar each of Jam, Jelly, Marmalade, in uniform jars
- 539. Mustard Pickles
- 540. Pickles, any other variety
- 541. Mango chutney
- 542. Chutney, any other variety
- 543. Tomato relish
- 544. Relish, any other variety
- 545. Condiment jam, any variety (eg, onion jam, chilli jam)
- 546. Sauce, any savoury variety (eg, tomato, plum) - one (1) bottle no larger than 500 ml
- 547. Dessert sauce, any variety – one (1) bottle no larger than 500 ml
- 548. Honey

## EGGS

- 549. Chook Eggs, six (6), home laid, in carton or basket. To be judged on shell, colour, consistency etc

## CONDITIONS OF ENTRY

1. **Online entries close Wednesday 9 May.** Enter online at [www.brookfieldshowground.com.au](http://www.brookfieldshowground.com.au), or if no Internet access, send details to Cookery, Brookfield Show, PO Box 372 Kenmore Q 4069. Late entries will only be accepted on drop off days, with a late fee of \$5. All payments are made when dropping off exhibits to the Pavilion.
2. All entries and entry fees (adults & childrens) must be delivered to the Cookery Pavilion on Wednesday May 16 from 4-6 pm; or 7:30 - 9:30am on Thursday May 17. **No entries can be accepted after 9.30 am Thursday May 17.** Please bring multiple entries early.
3. Only judges and stewards will be permitted in the Pavilion once judging has commenced.
4. Classes may be split at the Chief Steward's discretion.
5. Moulded preserves will be disqualified.
6. **All cake entries including decorated cakes must be on a board no larger than 30x30 cm**
7. **All biscuits, sweets and small entries must be on disposable small plates, NOT dinner plates.**
8. Unless otherwise specified, all pieces must be of the same variety, eg when the class specifies 6 pieces.
9. All exhibits will be opened/cut for judging & tasting unless otherwise indicated on the schedule.
10. All preserves to be suitably labeled and in 375g to 500g sized jars unless otherwise stated.
11. Exhibits must be the bona fide work of the exhibitor; no commercial mixes to be used unless specified.
12. All entries **must be on disposable plates** except where specified.
13. Make sure that you name each variety on the plate where applicable. **Do NOT write your name on the plate, judging is anonymous.**
14. **DECORATED CAKES:** Dummy cakes will be accepted for cake decorating classes 519, 528 and 529, and children's cake decorating classes. Please use cleats for classes 519, 528 and 529. Decorated cakes are judged by Qld Cake Decorators Association Judges, and QCDA rules. Please note - wire of any kind must NOT penetrate the surface of the exhibit.
15. The judges' decision will be final and no correspondence will be entered into.
16. No one exhibit may be entered in more than one class.
17. The Chief Steward reserves the right to move an entry to the correct class.
18. The Chief Steward reserves the right not to award a prize in any class, eg, if insufficient entries, or decided by the Judges.
19. The Pavilion will close at 4 pm on Sunday May 20 to enable stewards to prepare exhibits for collection between 5-6 pm. Exhibits must not be removed before then. Exhibits not collected by 6 pm Sunday May 20 will be disposed of, unless prior arrangements made.
20. Points will be allocated as follows for each class: 1st - 3; 2nd - 2; 3rd -1.
21. The Grand Champion prize is awarded to the exhibitor who achieves the most points in classes 501-548. If there is a tie, the winner will be the exhibitor with the most 1st prizes.
22. Prizes not collected within three months of the Show will revert to the Society.
23. The Brookfield Show Society will not be responsible for any losses/breakages of exhibits.
24. Submitting an entry signifies your acceptance of the above conditions, and of any other conditions on the Show website.

## SHOW COOKERY HINTS AND TIPS

- Go to [www.brookfieldcooking.com](http://www.brookfieldcooking.com) for more hints, tips and recipes
- Ice cakes the day before judging so that icing sets.
- Turn off your oven fan if possible when baking, to avoid dome tops on cakes and muffins.
- For general cake classes, ice cakes on top only, and keep decorations to a minimum.
- Don't test with a skewer in the middle of the cake, as it will be cut there for judging.
- For Show work don't use any cream, mock cream, custard or similar icings or fillings.
- Slices or brownies are best cut into even sized pieces (eg, 5 cm square), with a hot knife if necessary.
- Scones should be light in texture; and shouldn't touch each other when cooking.
- The more traditional recipes are best for Show cooking, eg WW/ CWA cookbooks.
- For jam making, cut fruit evenly, don't over boil. Use a candy thermometer for more accurate cooking to test for jelling point.
- Cut fruit for marmalade as finely as possible for Show work. Marmalade should be clear, with fruit evenly suspended. After soaking fruit overnight, cook thoroughly before adding sugar.
- For jelly making, after fruit has cooked, allow to drip through jelly bag overnight, without squeezing. Jelly should be completely clear and properly set.
- Ensure that jars are properly sterilised before use. Clean in dishwasher if possible, and then thoroughly sterilise before using. Use oven mits to avoid burns with hot jars and preserves.
- Put lids on jars immediately after filling with preserves to inhibit moulds. Store carefully - in the fridge if necessary.
- Make chutneys a month or two ahead of time if possible to allow flavours to develop.

## \*RULES - DARK RICH FRUIT CAKE COMPETITION

- See Rules of the Dark Rich Fruit Cake (DRFC) Competition and Conditions of Entry here: <http://www.queenslandshows.com.au/drfc-entry-forms>
- To comply with QCAS rules, for the Brookfield Show competition, the DRFC must be a 250g mixture in a square 20 cm tin
- There is no set recipe, but please read the Rules carefully in the QCAS website.
- The winner of the DRFC at the Brookfield Show will compete in a further regional competition at the sub chamber level, with a prize of \$100 for the sub chamber winner. The sub chamber winner will compete in the State final at the RNA show (500g recipe required at sub-chamber and State final).

**Battenberg cake:** a light sponge or butter cake with four plain and pink checkerboard style pieces, using jam to hold them together (jam can be any flavor, normally apricot). To be iced in butter icing (exhibitor's own choice of flavour). No set recipe.

## Volunteer steward form

The Brookfield Show Cookery Section relies on volunteer stewards to make our pavilion a success each year. We always welcome and need new stewards, so please join us, either during the judging on the Thursday (you will get some great tips by watching the judges at work), or on roster during the Show. We particularly need extra help for the drop off of exhibits on the Wednesday and Thursday, judging on the Thursday, and the collection of exhibits on the Sunday afternoon. All we need is a donation of as little as a few hours of your time. Please email offers of help to the Chief Steward: [brookfieldcookery@gmail.com](mailto:brookfieldcookery@gmail.com), by providing the following details:

Name:

Email (or best contact):

Availability:

## Volunteers are needed:

Sat 12 or Sun 13 May clean and prepare Pavilion time to be advised

Wed 16 May exhibit drop offs 4 - 6 pm:

Thurs 17 May drop offs 7.30 - 9.30 am:

Thurs 17 May judging morning 9.30-12.30 am:

Thurs 17 May judging afternoon 12.30-3.00 pm:

Friday 18 May Show 9 am - 5 pm - please indicate times:

Saturday 19 May Show 9 am - 7 pm - please indicate times:

Sunday 20 May Show 9 am - 4 pm - please indicate times:

Sunday 20 May collection of exhibits 4 - 6 pm:

Sunday 20 May clean up Pavilion 6 - 7 pm: