



BROOKFIELD SHOW SOCIETY

Incorporated

100th Anniversary Show

14-16 May 2010

COOKERY & HOME PRESERVES

in the
Daphne Dowdle Pavilion

CHIEF STEWARD

Geraldine Mackenzie
geraldinemac@optusnet.com.au; 3374 3064

IMPORTANT: Entries open online on 19 April, and close Friday 7 May. Enter online at www.brookfieldshow.com. Payment is made when dropping off exhibits. Late entries will be accepted only with a late fee of \$2 (payable when submitting exhibits on judging day). ALL adults and children's exhibits and entry fees are to be delivered to the Pavilion on Wednesday May 12 between 5 pm and 7 pm; or Thursday May 13 between 7.30 am and 9.30 am. No entries will be accepted after 9.30 am Thursday. **Please bring large entries as early as possible so that judging can commence on time.**

WEB SITE – www.brookfieldshow.com

ENTRY FEES Classes 1 - 4, 29 & 30 \$1.00 (incl GST)
All other classes 50 cents (incl GST)

PRIZES - ADULTS

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

Classes 5-28: 1st \$5; 2nd \$3; 3rd \$2, or prize/voucher

Classes 31-47 1st \$5; 2nd \$3; 3rd \$2 (or prize/voucher)

Classes 18, 38, 39: 1st - \$10; 2nd - \$6; 3rd - \$4 (or prize/voucher)

Classes 29 & 30: 1st - \$20, 2nd - \$15, 3rd - \$10 (or prize/voucher)

**The Cookery Section is proudly supported
by our donors:**

James' Connoisseur Meats

Kenmore Podiatry Clinic

Early Group Valuers

The Apple Tree Restaurant Café Bar

Jenny Horwill

Mrs M Willsford

Mrs Carol Rooney

Mrs D Dowdle

Brookfield Veterinary Surgery

Queensland Country Women's Association,

Brookfield Branch

COOKERY

1. Rich Fruit Cake uniced
2. Boiled Fruit Cake uniced
3. Pumpkin Fruit Cake uniced
4. Sultana Cake uniced
5. Banana Cake - iced with lemon icing
6. Chocolate cake – (not sandwich or sponge), iced
7. Orange cake, iced with orange icing
8. Cake, any other variety, - iced or uniced, variety named on plate
9. Cup cakes - iced, six (6)- judged also on decoration
10. Gluten free cake or loaf, any variety (named on plate)
11. Anzac Biscuits, six (6)
12. Shortbread, six (6)
13. Biscuits or cookies, any other variety, 6 pieces, variety named on plate
14. Slice, any variety six (6), variety named on plate
15. Brownies, any variety, six (6), variety named on plate
16. Scones, any variety, six (6), variety named on plate
17. Muffins, any variety, six (6), variety named on plate
18. Presentation Afternoon Tea Plate (not disposable) of an assortment of six (6) different pieces to share of any of the following: - small cakes, biscuits, slices, pastries etc. 'Old fashioned' theme. First prize: *High Tea for Two – The Apple Tree Restaurant Café Bar Kenmore*

THEMED SECTION: Nostalgia - 1910

19. Sponge cake, iced, any variety
20. Jam drops with berry jam (any variety) (6)
21. Tomato relish
22. Iced cake with theme of Brookfield Show

HOMEMADE SWEETS

23. Coconut Ice, three (3) bars
24. Chocolates, six (6) pieces
25. Fudge (any variety) - six (6) pieces
26. Sweets (any other variety), six (6) pieces

NOVICE SECTION

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

27. Cake, any variety
28. Marmalade, jam or jelly, any variety

DECORATED CAKES

29. Formal Iced Cake
Iced and decorated with icing, judged on appearance only.
30. Novelty Iced Cake
Iced and decorated with icing, judged on appearance only

PRESERVES

31. Marmalade, any variety
32. Rosella Jam
33. Berry jam – any variety – one jar
34. Jam, any other variety
35. Jelly, any variety
36. Lemon butter
37. Butter, any other variety
38. Collection - one Jam, one Jelly, one Marmalade presented in uniform jars
39. Gift Presentation Basket, Box or Tray with selection of six (6) assorted varieties of Jams, Jellies, Marmalades, Pickles, Chutneys, Butters etc. (40 Points allocated for display & 60 Points allocated for preserves.)
40. Mustard Pickles
41. Pickles, any other variety
42. Mango chutney
43. Chutney, any other variety
44. Relish, any other variety
45. Condiment jam, any variety (eg, onion jam, chilli jam etc)
46. Sauce, any variety (eg, tomato, plum etc) - one (1) bottle no larger than 500 ml
47. Honey, one jar

EGGS

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

**DAPHNE DOWDLE PRIZE FOR GRAND CHAMPION
(COOKING & PRESERVES)** (Most points in classes 1 – 47)

Lunch or Dinner for two

The Apple Tree Restaurant Café Bar, Kenmore

PRIZE FOR RESERVE GRAND CHAMPION

\$25 voucher James' Connoisseur Meats

PRIZE FOR CHAMPION COOK

(Most points gained in classes 1 – 30)

\$25 voucher James' Connoisseur Meats

RESERVE CHAMPION COOK (2nd in points for Classes 1 – 30)

Cook book donated by Carol Rooney

LYN NAYLER PRIZE FOR CHAMPION PRESERVES

COOK (Most points gained in classes 31-47)

\$25 voucher James' Connoisseur Meats

RESERVE CHAMPION PRESERVES

(2nd in points for classes 31-47)

Cook book donated by Carol Rooney

CHAMPION DECORATED CAKE \$30 or prize/voucher

CHAMPION CAKE \$20 or prize/voucher

CHAMPION FRUIT CAKE \$20 or prize/voucher

CHAMPION PRESERVES EXHIBIT \$20 or prize/voucher

MOST POINTS NOVICE SECTION (classes 27-28):

\$20 or prize/voucher

MOST POINTS THEMED SECTION (classes 19-22):

\$20 or prize/voucher

MOST POINTS SWEETS SECTION (classes 23-26): \$20 or prize/voucher

CONDITIONS OF ENTRY

1. Entries close Friday 7 May. Enter online at www.brookfieldshow.com, or if no Internet access, send entry form to Cookery, Brookfield Show, PO Box 372 Kenmore Q 4069. Late entry forms will only be accepted with a fee of \$2. All payments are made when dropping off exhibits.
2. All entries and entry fees (adults & childrens) must be delivered to the Cookery Pavilion on Wednesday May 12 from 5-7 pm; or 7:30 - 9:30am on Thursday May 13. No entries accepted after 9.30 am Thursday.
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 preserves to be suitably labeled and in 375 to 500g sized jars unless otherwise stated.
7. Exhibits must be the bona fide work of the exhibitor; no prepared mixes to be used unless specified.
8. Dummy cakes will be accepted for cake decorating classes 22, 29 and 30; 100 and 111.
9. The judges' decision will be final and no correspondence will be entered into.
10. No exhibit may be entered in more than one class.
11. The Chief Steward reserves the right to move an entry to the correct class.
12. The Chief Steward reserves the right not to award a prize in any class, eg, if insufficient entries.
13. The Pavilion will close at 3:30pm on Sunday May 16 to enable stewards to prepare exhibits for collection between 4:30pm and 5:30pm. Exhibits must not be removed before then. Exhibits not collected by 5.30 pm will be disposed of.
14. Points will be allocated as follows for each class: 1st – 3; 2nd - 2; 3rd -1.
15. The Grand Champion prize will be awarded to the exhibitor who achieves the most points in classes 1-47. In the event of a tie, the winner will be the exhibitor with the most 1st prizes.
16. Prizes not collected within three months of the Show will revert to the Society.
17. The Brookfield Show Society will not be responsible for any losses or breakages of exhibits.
18. Submitting an entry signifies your acceptance of the above conditions, and of any other conditions on the Show website.

SHOW COOKERY HINTS

- All entries must be on disposable plates except where specified.
- Make sure that you name each variety on the plate where applicable.
- Ice cakes the day before 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 sterilized 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 2 ahead of time if possible to allow flavours to develop.

The Cookery Section thanks our generous donors - see full list at front of Schedule. Please support them so that they continue to support us! Our corporate donors for 2010 are:

The Apple Tree Restaurant Café Bar

Catch up under the apple tree

3378 9466

Early Group Valuers

Land Court experts

3233 3800

Kenmore Podiatry Clinic

3878 6625

www.kenmorepodiatry.com.au

James' Connoisseur Meats

The butchers that cook

3378 1481

Brookfield Veterinary Surgery

www.brookfieldvet.com.au

3374 1477

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 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. In return, you will receive morning and afternoon teas and lunch each day, and a **free pass** to 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 an hour or two of your time, and we need new stewards constantly coming through. Please fill in this form and send to the Show Society, or email the Chief Steward: geraldinamac@optusnet.com.au.

Sun 9 May clean and prepare Pavilion 2-4 pm:

Wed 12 May exhibit drop offs 5 - 7 pm:

Thurs 13 May drop offs 7.30 - 9.30 am:

Thurs 13 May judging morning 9.30-12.30 am:

Thurs 13 May judging afternoon 12.30-3.30 pm:

Friday 14 May Show 9 am - 5 pm - please indicate times:

Saturday 15 May Show 9 am - 7 pm - please indicate times:

Sunday 16 May Show 9 am - 3.30 pm - please indicate times:

Sunday 16 May collection of exhibits 3.30 - 5.30 pm:

Sunday 16 May clean out Pavilion 5.30 - 7 pm:

Name:

Email:

Telephone:

Address: