

Entry Fee: \$1.00 per entry

**ENTRIES CLOSE NO LATER THAN 4:30PM ON THURSDAY 5<sup>th</sup> AUGUST 2010**

**Prize Money: First: \$8.00 Second: \$4.00**

Exhibits are to be at the Show Pavilion between 8.00 am and 9.00 am on Friday, 6<sup>th</sup> August 2010

Exhibits are to be the sole work of the Exhibitor.

Exhibits must be presented in clear plastic bags with twist ties.

Exhibitor's Name and Class No. is to be marked on the underside of the plate.

**In accordance with the Food Hygiene Regulations 1989 and the ANZFA Safety Standards, NO COOKING WILL BE FOR SALE.**

Exhibits **must** be collected after 3.00pm Sunday 8<sup>th</sup> August 2010.

**If not collected exhibits will be binned.**

**PRESERVES**

- Class 1 One jar of Jam - any variety
- Class 2 One jar of Jelly - any variety
- Class 3 One jar of Marmalade - any variety
- Class 4 One jar of Rosella Jam
- Class 5 One jar of Lemon Butter
- Class 6 One jar of Passionfruit Butter

**Prize money from 1-6 donated by MRS MAC'S COFFEE SHOP**

- Class 7 One jar of Mustard Pickles
- Class 8 One jar of Chutney
- Class 9 One jar of Mango Chutney
- Class 10 One jar of Clear Pickles in Vinegar
- Class 11 One jar of Tomato Relish
- Class 12 One bottle Sauce – any variety in clear bottle

**Prize money from 7-12 donated by ALCORN'S BAKERY**

- ◆ **CHAMPION PRESERVE – \$10.00 Voucher-** Sash  
Donated by WOOLWORTHS SARINA

**COOKERY**

- Class 13 Plain Scones – Six (6)
- Class 14 Pumpkin Scones – Six (6)

**CHAMPION SCONE - DOT NICHOLSON MEMORIAL TROPHY**

Donated by **SANDRA WINDOW**

- Class 15 Anzac Biscuits – Six (6)

**Prize money from 7-12 donated by 13-15**

**Donated by SARINA MOTOR INN**

- Class 16 Custard Cream Biscuits - Six (6)
- Class 17 Chocolate Mud Cake (20cm square) –  
Iced with chocolate ganache

**Prize money for 16 – 17 Donated by CRUSTY'S BAKERY**

- ◆ **Class 17 TROPHY -** Donated by  
**SUNCREST FOOD DISTRIBUTORS**

**ENTRY FEE for CLASSES 18 to 22 \$2.00****FRUIT CAKES**

|          |                                  |                      |                     |
|----------|----------------------------------|----------------------|---------------------|
| Class 18 | Boiled Fruit Cake (20cm square)  | 1 <sup>st</sup> \$12 | 2 <sup>nd</sup> \$6 |
| Class 19 | Pumpkin Fruit Cake (20cm square) | 1 <sup>st</sup> \$12 | 2 <sup>nd</sup> \$6 |
| Class 20 | Light Fruit Cake (20cm square)   | 1 <sup>st</sup> \$12 | 2 <sup>nd</sup> \$6 |

◆ **PRIZE MONEY for CLASSES 18 to 20** Donated by **SARINA MOTOR INN**

|          |                               |                      |                      |
|----------|-------------------------------|----------------------|----------------------|
| Class 21 | Rich Fruit Cake (20cm square) | 1 <sup>st</sup> \$30 | 2 <sup>nd</sup> \$20 |
|----------|-------------------------------|----------------------|----------------------|

**ICED CAKE**

|          |   |                      |                      |
|----------|---|----------------------|----------------------|
| Class 22 | Icing for Effect - <b>Birthday Theme</b> (dummy cake can be used) | 1 <sup>ST</sup> \$30 | 2 <sup>ND</sup> \$20 |
|----------|---|----------------------|----------------------|

◆ **PRIZE MONEY for CLASSES 21 & 22** Donated by  
Karen & Shane Blades of Italian Pasta Bar

|          |  |
|----------|--|
| Class 23 | Four Egg Sponge – made to Recipe below.<br><b>Open to Adults and Children.</b> |
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◆ **THE REBECCA LEMBERG MEMORIAL TROPHY**  
Donated by **G & D LEMBERG**

**RECIPE FOR FOUR EGG SPONGE**

|  |   |
|--|---|
| <b>4 Eggs</b>                                    | <b>Beat eggs until thick, gradually add sugar.</b>  |
| <b><math>\frac{3}{4}</math> cup Castor Sugar</b> | <b>Sift flour 3 times adding baking powder.</b>     |
| <b>2 ounces butter</b>                           | <b>Fold flours into egg and sugar mixture.</b>      |
| <b>1 cup cornflour</b>                           | <b>Then add melted butter.</b>                      |
| <b>3 teaspoons plain flour</b>                   | <b>Bake at 375 degrees F for 20 to 25 minutes.</b>  |
| <b>1 teaspoon baking powder</b>                  | <b>Cake to be un-iced and joined with gladwrap.</b> |

|          |   |
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| Class 24 | Small Cakes – Six (6) assorted edible decorations |
| Class 25 | Plate of Raspberry Slice                          |
| Class 26 | Plate of Chocolate Slice                          |
| Class 27 | Jam Drops – Six (6)                               |
| Class 28 | Chocolate Cake – Iced on top (20cm round)         |
| Class 29 | Orange Bar Cake – Iced on top                     |

**PRIZE MONEY FOR CLASSES 23 to 29** Donated by **ALCORN'S BAKERY**

|          |                             |
|----------|-----------------------------|
| Class 30 | Carrot Cake – Iced on top   |
| Class 31 | Banana Cake - Iced on top   |
| Class 32 | Date Bar Cake – In Loaf Pan |
| Class 33 | Muffins – Six (6)           |

**PRIZE MONEY FOR CLASSES 30 TO 32** Donated by **BYRNE'S PIE FACTORY**

|          |  |
|----------|--|
| Class 34 | Steamed Fruit Pudding - 1 <sup>st</sup> \$10 2 <sup>nd</sup> \$5 |
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**PRIZE MONEY** Donated by **BENNETT & PARTNERS ACCOUNTANT**

Class 35 Bread (Not Fruit)

**PRIZE MONEY donated by SARINA SHOW SOCIETY**

- ◆ **CHAMPION CAKE OF SHOW - SASH**  
**\$10.00 VOUCHER** Donated by **WOOLWORTHS SARINA**
- ◆ **MOST SUCCESSFUL EXHIBITOR IN CLASSES 13 – 34**  
**\$25.00** donated by **SARINA MOTOR INN**

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| SECTION 16 |
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| HOME ECONOMICS |
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**SWEETS**

- Class 36 Coconut Ice - ***Boiled***
- Class 37 Chocolate Fudge – ***Boiled***
- Class 38 Rocky Road
- Class 39 Marshmallows - ***Boiled***
- Class 40 Caramel Fudge – ***Boiled***
- Class 41 Rum Balls
- Class 42 Peanut Toffee (in patty cases) – ***Boiled***

**Prize Money 36 – 42 Donated by SARINA MOTOR INN**

- ◆ **CHAMPION SWEETS – SASH**  
**\$10.00 VOUCHER** Donated by **WOOLWORTHS SARINA**
- ◆ **Most Successful Exhibitor Classes 35 to 41**  
**\$10.00 VOUCHER** Donated by **WOOLWORTHS SARINA**

**SECTION 16****JUNIOR COOKERY****ENTRY FEE: \$1.00****Prize Money: First \$5.00 Second \$3.00 Third \$1.00**

Open to all school age children

Mark Entry Form "**Junior Cookery**" and the name of the school attendedExhibits are to be at the Show Pavilion between 8:00am and 9:00am on Friday 6<sup>TH</sup> August 2010Exhibits must be collected after 3:00pm Sunday 8<sup>th</sup> August 2010 If not collected they will be binned.**5 Years and under**

Class 1 Milk Arrowroot Biscuit – Iced and decorated Plate of 6  
Class 2 Fairy Bread – 1 slice decorated  
Class 3 Chocolate Crackles - Plate of 6

**Trophy- Champion Exhibit Classes 1 – 2 – donated by Emily Dale****6 Years and under 12 Years**

Class 4 Muffins - Plate of Six (6) (Packet Mix Allowed)  
Class 5 Anzac Biscuits - Six (6)  
Class 6 Packet Cake - Iced and decorated with a Birthday Theme.  
(*Label to accompany exhibit*)

**Trophy – Champion Exhibit Classes 3 – 5 donated by Emily Dale****12 Years and Under 17 Years**

Class 7 Muffins – Plate of six (6) (Packet Mix allowed)  
Class 8 Anzac Biscuits – Plate of six( 6)  
Class 9 Packet Cake- Iced and decorated with Birthday Theme  
(*Label to accompany exhibit*)  
Class 10 One Jar Tomato Relish  
Class 11 One Bottle Sauce- Any variety in clear bottle

**Trophy- Champion Exhibit Classes 6 – 10 donated by Emily Dale****Prize Money for Classes 1 to 10 in Junior Cookery donated by  
CRUSTY'S BAKERY & MRS MACS COFFEE SHOP****Most Successful Exhibitor Classes 1 -10  
\$50 Bank Account from Wide Bay Australia Ltd**