

PITTSWORTH SHOW 7TH & 8TH MARCH 2008

Section 21 – FOOD & COOKERY

(Judged 10.00am Thursday 6th March 2008)

CHIEF STEWARD: SHIRLEY ELSDEN Phone 4693 1450

Stewards: B Vines, L Pearce, Bev Briskey, Vicki Gillam, Janelle Hintz, J Siebenhausen.

Cardboard plates will be provided by the Show Society.

Two entries per class allowed. They must be two distinct batches or will be put out.

No commercial cake mix will be allowed except where stated.

Exhibits must be prepared by amateurs only and must be the work of the exhibitor.

Judges have the right to open jars.

Entry fee 50¢. First \$5.00, Second \$3.00, Third \$2.00 unless otherwise stated.

Four entries in a class before a third will be awarded.

\$20.00 trophy for exhibitor gaining highest number of points in classes 1 - 24. Donated by WHEAT SHEAF

BAKERY. 3 points for first, 2 point for second and 1 point for third. If a tie a point for Champion or most first prizes.

Judges may withhold a prize if exhibit is considered unworthy.

ENTRIES TO BE IN PAVILLION BY 9AM SHARP THURSDAY 6TH MARCH 2008

\$50.00 donated by McLEAN FARMS towards prize money.

Entries to be picked up after 7pm on Saturday. Entries not picked up by 8pm will be disposed of by stewards unless other arrangement previously made with stewards.

- 1 - TEA CAKE, cinnamon and sugar on top.
- 2 - PLAIN SCONES (Six). 1st Trophy V Black
- 3 - SIX PUMPKIN SCONES
- 4 - DAMPER 1st Trophy C Baker
- 5 - SWEET MUFFINS (Six), baked in muffin tins, not patty pans.
- 6 - PIKELETS (Six)
- 7 - DATE LOAF 1st Trophy Pat Montgomery
- 8 - HEALTH LOAF to be made from the following recipe.
Pumpkin Health Bar
1cup apricot nectar, 1 cup cold mashed pumpkin, 1 packet (375g) mixed fruit, 1 large teaspoon honey, 1 ½ cups S.R. flour, 1 teaspoon bi-carb soda, 1 teaspoon mixed spice. METHOD: Put nectar, fruit and honey in a saucepan and simmer for 5 minutes. When cool, add to pumpkin. Then add dry ingredients. Bake in a bar tin 1 hour in a slow oven (150deg). 1st Trophy Val Black.
- 9 - PLATE SLICES, two varieties, three of each (to be named). Approx. 5cm square.
- 10 - MELTING MOMENTS (6).
- 11 - COLLECTION COOKIES, two varieties, three of each (to be named).
- 12 - ORANGE RING CAKE, iced on top only. 1st trophy Marie Mahoney.
- 13 - KENTISH BAR CAKE, iced on top only. 1st trophy donated by Marie Mahoney.
- 14 - BANANA CAKE, iced on top only, to be baked in 20cm round tin. 1st Trophy Shirley Elsdén.
- 15 - ICED BUTTER SPONGE SANDWICH, to be joined with fine line icing, dusted on top.

- 16 - CHOCOLATE CAKE, iced on top only, baked in 20cm round tin. 1st Trophy L Cornford.
 - 17 - PATTY CAKES (Six), baked in patty pans - not muffin tins, iced.
 - 18 - CARROT CAKE, to be made from following recipe:
1 cup sugar; 1 1/2 cups plain flour, 3/4 cup of cooking oil; 1 teaspoon vanilla; 3 eggs; 2 cups grated carrot; 1 1/3 teaspoons bi-carb. soda; 1/2 cup chopped walnuts; 1 1/3 teaspoons baking powder; 1 1/2 teaspoons cinnamon. METHOD: Beat eggs, add sugar, then oil. Stir in dry ingredients and lastly fold in carrots and nuts. Bake in 8" or 20cm round or square tin in moderate oven for approximately 45 minutes. To be iced on top only. 1st Trophy J Green. 2nd \$3.
 - 19 - RICH FRUIT CAKE, baked in 20cm square or round tin. 1st Trophy M Petersen 2nd \$5 3rd \$3.
 - 20 - SULTANA CAKE, baked in 20cm square or round tin. 1st Trophy B Vines, 2nd \$5, 3rd \$3
 - 21 - PUMPKIN FRUIT CAKE, baked in 20cm square or round tin. 1st Trophy Shirley Elsdén; 2nd \$5.00; 3rd \$3.00
 - 22 - BOILED FRUIT CAKE baked in 20cm round tin. 1st Trophy B Denning, 2nd \$3, 3rd \$2
 - 23 - DECORATED CAKE, fondant icing. 1st \$10, 2nd \$5, 3rd \$3
- MOST POINTS 1 – 24 TROPHY DONATED BY WHEAT SHEAF BAKERY

JAMS

- 25 - JAR FIG JAM, 1st \$8 voucher, 2nd \$5 voucher donated by Pittsworth Fruit Centre, 3rd \$2.
26 - JAR PLUM JAM
27 - JAR CAPE GOOSEBERRY JAM
28 - JAR APRICOT JAM
29 - JAR TOMATO JAM
30 - JAR JAM, any variety not previously mentioned eg Melon & lemon, strawberry, must be named
31 - JAR LEMON BUTTER, 1st \$8 voucher, 2nd \$5 voucher, donated by Pittsworth Fruit Centre, 3rd \$2.
32 - JAR JELLY, any variety.

MARMALADES

- 33 - JAR MARMALADE
33 - JAR SWEET ORANGE MARMALADE

PICKLES

- 36 - JAR MUSTARD PICKLES
37 - JAR PICKLED ONIONS
38 - BOTTLE TOMATO SAUCE
39 - JAR TOMATO CHUTNEY
40 - JAR MANGO CHUTNEY
41 - JARTOMATO RELISH
42 - JAR RELISH, any variety. 1st \$8 voucher, 2nd \$5 voucher donated by Pittsworth Fruit Centre, 3rd \$2.

MOST POINTS IN CLASSES 25 - 42
TROPHY Lynette Pearce.

SWEETS

- 44 - CHOCOLATE FUDGE
45 - MARSHMALLOWS, 3 plain, 3 toasted
46 - MOULDED CHOCOLATES
47 - RUM BALLS
CHAMPION COOKERY EXHIBIT CLASSES 1 - 48,
\$10 donated by McLean Farms plus ribbon.
RESERVE CHAMPION COOKING EXHIBIT \$5.00 plus ribbon.

NOVICE

For exhibitors who have never won a first prize in the Cookery section at the Pittsworth Show.
49 - BOTTLE JAM, any variety.
50 - PLATE SLICE (6), any variety.
51 - PATTY CAKES (6), iced, baked in papers.
52 - BOILED FRUIT CAKE, 1st Trophy B Vines.
MOST POINTS IN NOVICE SECTION Trophy donated by Mrs P Montgomery.
CHAMPION COOKERY EXHIBIT in Novice Section trophy donated by Shirley Elsdén.

12 - 17 YEARS

- Entry Fee 20c. 1st \$4, 2nd \$2, 3rd \$1.
54 - ICED NOVELTY CAKE, butter icing.
1st \$10.00; 2nd \$5.00; 3rd \$3.00
55 - PLATE SLICES (6), one variety.
56 - DATE LOAF
57 - PLAIN SCONES (6)
58 - ORANGE RING CAKE, iced on top only.
1st \$5, 2nd \$3 3rd \$2 Donated by Vicki Gillam.
59 - CHOCOLATE RING CAKE, iced on top only. 1st Trophy Mrs J Strudwick, 2nd \$3, 3rd \$2
60 - JAM DROPS (6)
61 - MELTING MOMENTS (6)

- 62 - MUFFINS (4) apple, baked in muffin tins, not patty pans. 1st Trophy S Elsdén, 2nd \$2 3rd \$1
63 - PATTY CAKES, baked in patty tins, no papers. 1st Trophy Mrs J Strudwick
64 - CINNAMON TEA CAKE (NO APPLE).
65 - BOILED FRUIT CAKE made from the following recipe:
125g butter, 375g mixed fruit, 1 tsp mixed spice, 1 cup cold tea or water, 1 tsp bi-carb soda, 1 cup sugar, 2 well beaten eggs, 1 cup plain flour, 1 cup SR flour, 1 dessertspoon marmalade, pinch salt, 1 tsp vanilla essence. METHOD: Place water or tea, butter, fruit, marmalade, sugar, spice and soda into a saucepan, bring slowly to boil, boil for 2 mins, remove from stove, cool a little, add two well beaten eggs, essence and lastly sifted flour and salt. Bake in oven 160c for one hour or little longer in 8" or 20cm round tin.
Trophy donated by Mrs J Strudwick.
66 - MOULDED CHOCOLATES (6)
67 - RUM BALLS (6)
CHAMPION COOKING EXHIBIT
\$10 donated by McLean Farms plus ribbon.
RESERVE CHAMPION COOKING EXHIBIT
\$5 plus ribbon.
MOST POINTS \$15 Donated by Bev Briskey
RUNNER-UP \$5.

PRIMARY SCHOOL

- NO ENTRY FEE
1st \$3, 2nd \$2, 3rd \$1
68 - SWEET MUFFINS (4)
69 - PIKELETS (4). 1st Trophy Raylee Rigney. 2nd \$2, 3rd \$1
70 - CHOCOLATE PATTY CAKES (4) iced, no decoration, made in patty papers.
71 - CHOCOLATE BAR, iced on top only. 1st \$5, 2nd \$3, 3rd \$2. Donated by Judith Krieg.
72 - ORANGE BAR, iced on top only. 1st Trophy Shirley Elsdén, 2nd \$2, 3rd \$1
73 - CHOCOLATE CHIP COOKIES (4)
74 - PLATE ANZAC BISCUITS (6). 1st Trophy Patricia Montgomery, 2nd \$2 3rd \$1
75 - BOYS' DECORATED BISCUITS (4)
76 - GIRLS' DECORATED BISCUITS (4)
77 - MARSHMALLOWS (6)
78 - MOULDED CHOCOLATES (6), plain.
79 - DECORATED GINGERBREAD PEOPLE (3)
CHAMPION COOKING EXHIBIT \$10 Donated by McLean Farms plus ribbon.
RESERVE CHAMPION COOKING EXHIBIT, \$5.00 plus ribbon.
MOST OVERALL POINTS - \$10
Donated by Shirley Elsdén
RUNNERUP POINTS \$5

PREP & UNDER

- 80 - DECORATED BISCUITS (2)
81 - DECORATED PATTY CAKE (1). Prefer muffin sized tin.
\$20 prize money donated by Mrs J Krinke towards this section. All entries will receive a prize.
All entries in classes 80-81 must be named so names can be put on winning entries