

Brookfield Show Society Inc

Brookfield Show

Show Dates: 20th to 22nd May 2011

Venue: Brookfield Showgrounds 550 Brookfield Rd

Cookery exhibitors: DO NOT send any money with your entries. Payment for entries is made when dropping off your exhibits at the Cookery Pavilion. See the Schedule for details.

Also please do not make any Show membership payments with your entries. These should be made in the normal way.

Any questions - please see individual Show Schedules.

NOTE: Only Cookery and Childrens Cookery entries can be made online.

Many thanks!

Membership and Extras

Use this area to enter your membership payment and select any extras that you need

Membership Fees

Enter membership fees here

Class 90001 Membership - Single

Class 90002 Membership - Family

Class 90003 Membership - Single Lif

Class 90004 Membership - Family Lif

Extras

Select extras here

Class 91001 Pre-paid catalogue

Class 91000 Late entry fee

COOKERY & HOME PRESERVES

Daphne Dowdle Pavilion CHIEF STEWARD Geraldine Mackenzie gmack16@bigpond.com; 3374 3064

IMPORTANT: Entries open online on 26 April, and close Friday 13 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 18 between 5 pm and 7 pm; or Thursday May 19 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 501 - 504, 528 & 529 \$1.00

(incl GST) All other classes 50 cents (incl GST) DAPHNE DOWDLE PRIZE FOR GRAND CHAMPION

(COOKING & PRESERVES) (Most points in classes 501 - 547) PRIZE FOR RESERVE GRAND CHAMPION

PRIZE FOR CHAMPION COOK (Most points gained in classes 501-529) RESERVE CHAMPION COOK (2nd -

points for Classes 501-529) LYN NAYLER PRIZE FOR CHAMPION PRESERVES COOK (Most points gained in

classes 530-547) RESERVE CHAMPION PRESERVES (2nd in points for classes 530-547) 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 526-527): \$20 or prize/voucher MOST POINTS THEMED SECTION (classes 519-522):

\$20 or prize/voucher MOST POINTS SWEETS SECTION (classes 522-525): \$20 or prize/voucher 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 530-547 1st \$5; 2nd \$3; 3rd \$2 (or prize/voucher) Classes 518, 537, 538: 1st - \$10; 2nd -

\$6; 3rd - \$4 (or prize/voucher) Classes 528 & 529: 1st - \$20, 2nd - \$15, 3rd - \$10 (or prize/voucher)

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Cookery

CONDITIONS OF ENTRY 1. Entries close Friday 13 May. Enter online at , 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 18 from 5-7 pm; or 7:30 - 9:30am on Thursday May 19. 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 375g 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 528 and 529; and children's cake decorating classes. 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 22 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 501-547. 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 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 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 two ahead of time if possible to allow flavours to develop.

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: gmack16@bigpond.com Sun 15 May clean and prepare Pavilion 2-4 pm: Wed 18 May exhibit drop offs 5 - 7 pm: Thurs 19 May drop offs 7.30 - 9.30 am: Thurs 19 May judging morning 9.30-12.30 am: Thurs 19 May judging afternoon 12.30-3.00 pm: Friday 20 May Show 9 am - 5 pm - please indicate times: Saturday 21 May Show 9 am - 7 pm - please indicate times: Sunday 22 May Show 9 am - 3.30 pm - please indicate times: Sunday 22 May collection of exhibits 3.30 - 5.30 pm: Sunday 22 May clean out Pavilion 5.30 - 7 pm:

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Class 501 Rich Fruit Cake uniced

Class 502 Boiled Fruit Cake uniced

Class 503 Pumpkin Fruit Cake uniced

Class 504 Sultana Cake uniced

Class 505 Banana Cake - iced with lemon icing

Class 506 Chocolate cake - (not sandwich or sponge), iced

Class 507 Orange cake, iced with orange icing

Class 508 Cake, any other variety, - iced or uniced, variety named on plate

Class 509 Cup cakes - iced, six (6)- judged also on decoration

Class 510 Anzac Biscuits, six (6)

Class 511 Shortbread, six (6)

Class 512 Jam drops with berry jam (any variety) (6)

Class 513 Biscuits or cookies, any other variety, 6 pieces, variety named on plate

Class 514 Slice, any variety six (6), variety named on plate

Class 515 Brownies, any variety, six (6), variety named on plate

Class 516 Scones, any variety, six (6), variety named on plate

Class 517 Muffins, any variety, six (6), variety named on plate

Class 518 Presentation Afternoon Tea Plate (not disposable)

An assortment of six (6) different pieces to share of any of the following: - small cakes, biscuits, slices, pastries etc

Themed Section: Lime

Class 519 Lime and poppy seed cake, iced

Class 520 Lime pickle (recipes available on internet)

Class 521 Lime butter

Homemade Sweets

Class 522 Coconut Ice, three (3) bars

Class 523 Chocolates, six (6) pieces

Class 524 Fudge (any variety) - six (6) pieces

Class 525 Sweets (any other variety), six (6) pieces

Novice Section

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

Class 526 Cake, any variety

Class 527 Marmalade, jam or jelly, any variety

Decorated Cakes

(See judging rules)

Class 528 Formal Iced Cake

Iced and decorated with icing, judged on appearance only.

Class 529 Novelty Iced Cake

Iced and decorated with icing, judged on appearance only

Preserves

Class 530 Marmalade, any variety

Class 531 Rosella Jam

Class 532 Berry jam - any variety - one jar

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Class 533 Jam, any other variety

Class 534 Jelly, any variety

Class 535 Lemon butter

Class 536 Butter, any other variety (Lime butter in class 521)

Class 537 Collection - one Jam, one Jelly, one Marmalade presented in uniform jars

Class 538 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.)

Class 539 Mustard Pickles

Class 540 Pickles, any other variety

Class 541 Mango chutney

Class 542 Chutney, any other variety

Class 543 Tomato relish

Class 544 Relish, any other variety

Class 545 Condiment jam, any variety (eg, onion jam, chilli jam etc)

Class 546 Sauce, any variety (eg, tomato, plum etc) - one (1) bottle no larger than 5

Class 547 Honey, one jar

Eggs

Class 548 Chook Eggs, six (6), home laid, in carton or basket.

To be judged on shell, colour, consistency etc

CHILDREN'S COOKERY

Daphne Dowdle Pavilion CHIEF STEWARD Emma Maxwell 0411408520 or jcmx@bigpond.com

IMPORTANT: Entries open 26 April and close Friday 13 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 children's exhibits and entry fees are to be delivered to the Pavilion on Wednesday May 18 between 5 pm and 7 pm; or Thursday May 19 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. SECTION PRIZES Classes 600 & 611: 1st - \$10 2nd - \$6 3rd - \$4 (or prize/voucher) Classes 601 - 618: 1st - \$5 2nd - \$3 3rd - \$2 (or prize/voucher) SPECIAL PRIZES Champion Childrens Cook Primary School Age - for most points in classes 600 - 618 (prize and Champion sash) Champion Childrens Cook - High School Age - for most points in classes 600 - 610 (prize and Champion sash) Best cake (other than classes 600, 611) - prize and sash Encouragement Award - prize and sash ENTRY FEES 50 cents per exhibit (GST included) IMPORTANT: See entry conditions and cookery hints in Adult Cookery Schedule

Open Classes - High School Age And Below

Class 600 Novelty iced cake - judged on appearance only

Class 601 Chocolate cake - iced

Class 602 Cake, any other variety

Class 603 Six Muffins

Class 604 Six Scones

Class 605 Six Jam Drops

Class 606 Collection of Biscuits (3 varieties, 2 of each)

Class 607 Six Small Cakes - iced

Class 608 Six Sweets

Class 609 Plate of Slices (3 varieties, 2 of each)

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Class 610 Six Brownies, any variety

Primary School Age (or Below) Only

Class 611 Novelty Iced Cake-judged on appearance only, grade 5 and below only

Class 612 Six Pikelets

Class 613 Cake, any variety, (not packet cake) - iced Year 5, 6 & 7 - Girls

Class 614 Cake, any variety, (not packet cake) - iced Year 5, 6 & 7 - Boys

Class 615 Packet Cake - iced Year 3 & 4 - Girls

Class 616 Packet Cake - iced Year 3 & 4 - Boys

Class 617 Packet Cake - iced Year 1 & 2 - Girls

Class 618 Packet Cake - iced Year 1 & 2 - Boys

Prep (or Below):

Open to all children of Prep age (or below), not judged. All entries receive a prize card.

Class 619 Three (3) Arrowroot Biscuits, iced and decorated.

Please use small disposable plate not larger than 14cm x 19cm.