

Rules and Conditions of Entry

General rules for the conduct of Samford Show Pavilion exhibitors

Adapted from "Guidelines of Qld Chamber of Agricultural Societies Inc"

1. Entry forms are available at www.samfordshowsociety.com.au, Samford Design Copy & Centre, Slab Hut- John Scott Park Samford, Samford Variety Store or from and at the showground pavilion on the day of entry.
2. All exhibitors must present their exhibits for judging by the appointed time and place. Chief Steward of the Section shall have the right to change exhibits to the correct class or disqualify if the entry does not meet the criteria.
3. The Judges' decision will be final. The Samford Show Society reserves the right to declare no competition in any class if there are insufficient (or less than 3) entries.
4. Ribbons/trophies and/or prizes will be awarded at the Judges' discretion.
5. Whilst all reasonable care is taken, the Samford Show Society cannot accept responsibility for any losses or damage to exhibits or any other property whilst it is on the Samford Show Society's Showground.
6. In the event of a dispute arising from the Rules or any other aspect of any competition, the decision of the President, or President's nominee, of the Show Society shall be final, and the process of reaching a decision shall be in the absolute discretion of the President or President's nominee.
7. **NO LATE ENTRIES WILL BE EXCEPTED.**

Conditions of Entry

ALL EXHIBITS DELIVERED to the Showground's Pavilion: **Friday 13th July, 2018** between 3pm and 6pm together with the entry form.

ENTRY FEES: \$2.00 each for up to 5 entries, \$10 for 6-10, &15 for 11 entries or more (1entry per class— per person)

1. All exhibits must be visibly labelled with:
 - a) Class number on top
 - b) Description on top
 - c) Concealed name of entrant under plastic/paper plate/bottle
 - d) Covered with plastic wrap
2. Each exhibit cannot be entered into more than one class.
3. All whole cookery exhibits to be cut by the Judge.

AWARDS: A card and ribbon will be awarded to all place getters. The following **major awards will be presented at 3.30pm inside the pavilion**—Gold Class Cook, Silver Class Cook and Bronze Class Cook. These are awarded a trophy by tallying accumulated points, Points awarded for 1st, 2nd, and 3rd places.

COLLECTION OF EXHIBITS: Strictly **between 4pm—4.45pm on Sunday 15th July 2018 & MUST** be signed out by the STEWARDS. Any exhibits not collected by closing time on Sunday will remain the property of the Samford Show Society.

ENQUIRIES (STEWARDS): Fiona Moody, Ph: 32895931

Entry Categories

CAKES

- | | | | |
|----------|---|--|---|
| Class 1 | Boiled Fruit Cake
(no more than 500g fruit) | Class 16 | Nutritional Slice/Biscuit (4 pieces suitable for lunchbox - not iced) |
| Class 2 | Chocolate Cake (iced,
No ganache or butter cream) | Class 17 | Family Favourite Slice
(4 pieces) |
| Class 3 | Gluten Free Cake
(supply list of ingredients) | Class 18 | Chocolate Slice |
| Class 4 | Cake using Vegetable
(baked in bar tin - not iced) | Class 19 | Brownies |
| Class 5 | Single Sponge
(not filled or iced) | Class 20 | Jam Drops |
| Class 6 | Cup Cakes - Iced (4 of)
(no decorations) | SCONES, MUFFINS, TARTS
AND PIKELETS | |
| Class 7 | Citrus Cake
(Lemon/Orange/Lime) | Class 21 | Plain Scones (4 of) |
| Class 8 | Banana Cake | Class 22 | Pumpkin Scones (4 of) |
| Class 9 | Date Loaf (bar tin) | Class 23 | Sweet Muffins (4 of) |
| Class 10 | Spice Cake
(Ginger/Cinnamon etc) | Class 24 | Savoury Muffins (4 of) |
| Class 11 | International Cake
(any recipe, country specified) | Class 25 | Open Tart - any variety
(Own pastry/alfoil plate) |
| Class 12 | Iced and Decorated Cake <ol style="list-style-type: none">1. Theme "Fire & Ice"2. Judged on icing and decorations ONLY3. To be presented on board no greater than 25cm square4. Decorations must be edible | Class 26 | Pikelets (4 of) |

BISCUITS & SLICES

- | | | | |
|----------|--|----------|--|
| Class 13 | Shortbread (4 pieces) | Class 32 | Rocky Road (6 pieces) |
| Class 14 | Anzac Biscuits (4 pieces) | Class 33 | Rum Balls (6 pieces) |
| Class 15 | Gluten Free Biscuits (4 pieces)
(Supply list of ingredients) | Class 34 | Marshmallows (6 pieces) |
| | | Class 35 | Gift Presentation of Sweets,
Slices & Biscuits
(Theme: "Fire & Ice") |

Entry Categories continued over page

Entry Categories Continued

JAMS & PRESERVES

1. All exhibits must be such as can be consumed at table.
2. All exhibits in Classes 36 - 46 to be exhibited as follows:
 - a) 375g - 500g round clear glass (straight sided jar)
 - b) Lined metal or plastic screw top lids
 - c) Labelled with class number on lid and jar
 - d) Labelled with description
 - e) Concealed name underneath bottle
 - f) Jar must be filled/no half filled jars.

Class 36 Rosella Jam

Class 37 Strawberry Jam

Class 38 Jam (any variety)

Class 39 Any Marmalade

Class 40 Lemon, Lime or Passionfruit Butter

Class 41 Tomato Relish

Class 42 Sweet Mustard Pickles

Class 43 Sweet Chilli Sauce

Class 44 Tomato Sauce

Class 45 Pickles - (any variety eg. Onion)

Class 46 Chutney - Any Variety

CHILDREN'S SECTION

All entries must be the child's own unassisted work. Parents may assist with oven.

6 Years And Under As At 1st July, 2018

Class 47 4 Milk Arrowroot Biscuits

- Iced & Decorated
(Theme: "Fire & Ice")

This class judged on icing and decorations only.

Class 48 Chocolate crackles

(undecorated - 4 of)

Class 49 Non Bake Slice, Drops or Balls

(ie, Apricot Balls)

7 To 11 Years As At 1st July, 2018

Class 50 Iced Cup Cakes - (4 of)

(Theme: "Fire & Ice")

This class judged on icing and decorations only.

Class 51 Pikelets - (6 of)

Class 52 Chocolate Slice - (4 pieces)

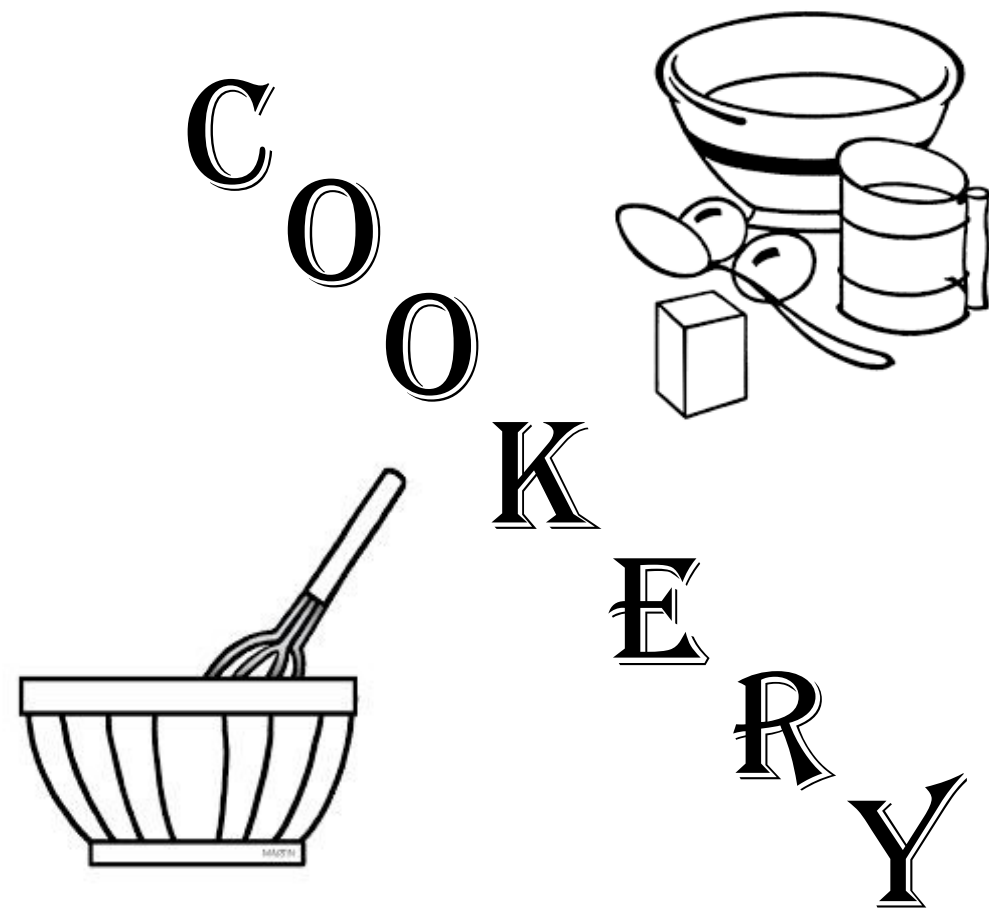
12 To 16 Years As At 1st July, 2018

Class 53 Anzac Biscuits (4 of)

Class 54 Iced Chocolate Cake
(No Ganache or butter cream)
(supply list of ingredients)

Class 55 Cup Cake - (4 of) Iced and decorated (Theme: "Fire & Ice")

This class judged on icing and decorations only.
Decorations must be edible.



Samford Show - July 14 & 15, 2018

We would like to thank our sponsors

Cloverlea Cottage Restaurant - Mt Glorious

Allegra Pizza Restaurant - Samford

Four Seasons Organic - Samford

Brisbane North Cake Decorators

Brumby's Bakery - Samford

Cake Icing Centre - Mitchelton

Flying Nun Cafe - Samford

Samford Meats

Samford Patisserie

Nelson The Knife Guy

The Long Yard Larder

Lollipop Cake Supplies

Samford Village Greens

Judges' decisions are final and no correspondence will be entered into.

Printing and paper kindly donated by Mark Furner MP