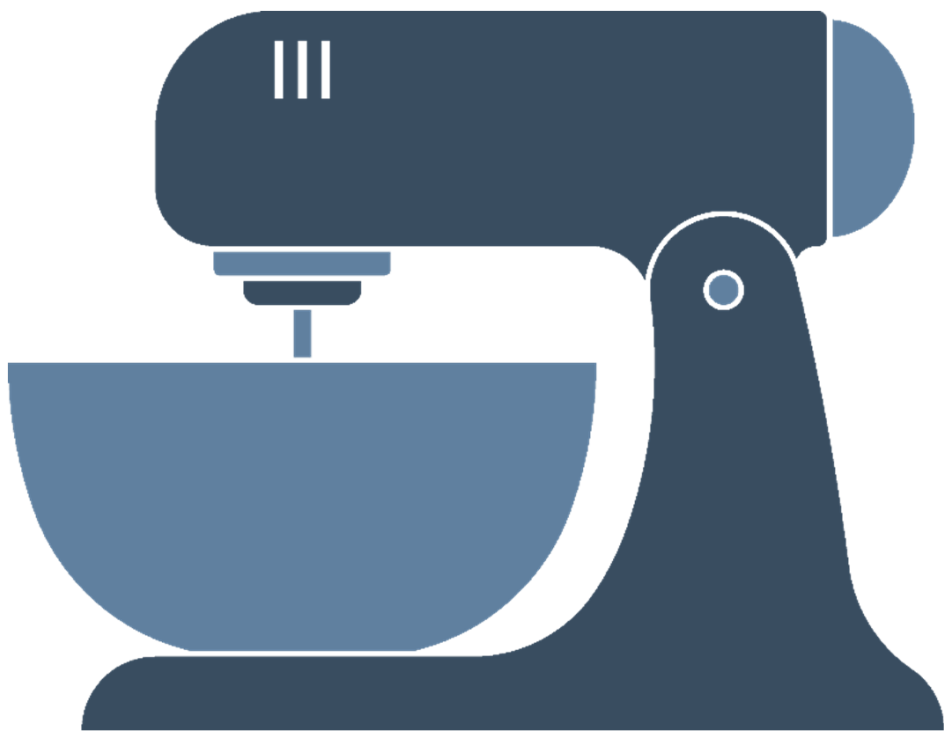


# Cookery

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Samford Show – July 13 & 14, 2019



# 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](http://www.samfordshowsociety.com.au), Samford Design & Copy Centre, Slab Hut – John Scott Park Samford, Samford Variety Store or from the showground pavilion on the day of entry.
- 2 All exhibitors must present their exhibits for judging by the appointed time and place. The 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 in any section 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 Tin sizes are approximate.

NO LATE ENTRIES WILL BE ACCEPTED.

## Conditions of Entry

- 1 ALL EXHIBITS DELIVERED to the showgrounds pavilion: Friday 12<sup>th</sup> July 2019 between 3.00pm – 6.00pm together with an entry form.
- 2 ENTRY FEES: \$2 each for up to 5 entries, \$10 for 6-10, \$15 for 11 entries or more (max. 1 entry per class – per person)
- 3 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
- 4 Each exhibit cannot be entered into more than one class
- 5 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 are awarded for 1<sup>st</sup>, 2<sup>nd</sup> and 3<sup>rd</sup> places.

COLLECTION OF EXHIBITS: Strictly between 4.00pm – 4.45pm on Sunday 14<sup>th</sup> July 2019 & 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.

# Entry Categories

## Cakes

- Class 1 Boiled fruit cake (no more than 500g fruit) (20 cm round or square)
- Class 2 Chocolate cake (iced, no ganache or butter cream) (20 cm round)
- Class 3 Gluten free cake (20 cm round) (supply list of ingredients)
- Class 4 Cake using vegetable (not iced) (baked in bar tin 22 x 8 x 11 cm)
- Class 5 Single sponge (20cm round) (not filled or iced)
- Class 6 Cupcakes – iced (4 of) (no decorations)
- Class 7 Citrus cake (20 cm round) (lemon/orange/lime)
- Class 8 Banana cake (20 cm round)
- Class 9 Date loaf (baked in bar tin 28 x 8 x 11 cm)
- Class 10 Spice cake (20cm round or square) (ginger/cinnamon etc)
- Class 11 International cake (20 cm round or square) (any recipe, country specified)
- Class 12 Iced and decorated cake
- 1 Theme “There’s a Bee Hive in my Garden”
  - 2 Judged on icing and decorations ONLY.
  - 3 To be presented on board no greater than 25 cm<sup>2</sup>
  - 4 Decorations must be edible
  - 5 Foam cake dummies allowed

## Biscuits & Slices

- Class 13 Shortbread (4 pieces)
- Class 14 ANZAC biscuits (4 pieces)
- Class 15 Gluten free biscuits (4 pieces) (supply list of ingredients)
- Class 16 Nutritional slice/biscuit (4 pieces suitable for lunchbox – not iced)
- Class 17 Family favourite slice (4 pieces)
- Class 18 Chocolate slice (4 pieces)
- Class 19 Brownies (4 pieces)
- Class 20 Jam drops (4 pieces)

## Scones, Muffins, Tarts & Pikelets

- Class 21 Plain scones (4 of)
- Class 22 Pumpkin scones (4 of)
- Class 23 Sweet muffins (4 of)
- Class 24 Savoury muffins (4 of)
- Class 25 Open tart – any variety (own pastry/alfoil plate) (approx. 20 cm)
- Class 26 Pikelets (6 of)

## Breads

- Class 27 White loaf
- Class 28 Grain loaf
- Class 29 Boutique rolls (presentation basket)
- Class 30 Damper (approx. 20 cm)

## Sweets

- Class 31 Caramel or chocolate fudge (6 pieces)
- Class 32 Rocky road (6 pieces)
- Class 33 Rum balls (6 pieces)
- Class 34 Marshmallows (6 pieces)
- Class 35 Gift presentation of sweets, slices & biscuits (theme: “There’s a Bee Hive in my Garden”)

**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 375 g – 500 g 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 1<sup>st</sup> July 2019*

Class 47 Milk arrowroot biscuits – iced & decorated (4 of)

*This class judged on icing and decorations only (theme: "There's a Bee Hive in my Garden")*

Class 48 Chocolate crackles – undecorated (4 of)

Class 49 Non-bake slice, drops or balls (i.e. apricot balls) (4 of)

*7 – 11 years as at 1<sup>st</sup> July 2019*

Class 50 Iced cupcakes (4 of)

*This class judged on icing and decorations only (theme: "There's a Bee Hive in my Garden")*

Class 51 Pikelets (6 of)

Class 52 Chocolate slice (4 of)

*12 – 16 years as at 1<sup>st</sup> July 2019*

Class 53 ANZAC biscuits (4 of)

Class 54 Iced chocolate cake (20 cm round) (no ganache or butter cream) (supply list of ingredients)

Class 55 Cupcake – iced and decorated (4 of)

*This class judged on icing and decorations only, decorations must be edible (theme: "There's a Bee Hive in my Garden")*

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