

Cookery

Samford Show – July 10 & 11, 2021



We would like to thank the following sponsors:

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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 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 9th July 2021 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
- 4 Each exhibit cannot be entered into more than one class
- 5 All whole cookery exhibits to be cut by the Judge
- 6 All entries will be disposed of due to COVID-19 regulations

ALL CURRENT QUEENSLAND COVID-19 RESTRICTIONS AND GUIDELINES MUST BE ADHERED TO AT ALL TIMES. Please refer to the website closer to the date.

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 1st, 2nd and 3rd places.

COLLECTION OF EXHIBITS: Walk-in collection after 4.30pm and drive-in collection after 5.00pm on Sunday 11th July 2021 & **MUST** be signed out by the stewards. Any exhibits not collected by **5.30pm on Sunday** will remain the property of the Samford Show Society.

Enquiries – Fiona Moody, ph: 0421 353 272, e-mail: cookery@samfordshowsociety.com.au

Entry Categories

NOTE - Sizing & packaging may change closer to the date due to current COVID-19 regulations. Please refer to the website closer to the date.

Cakes

- Class 1 Chocolate cake (iced on top only, no ganache or buttercream) (20 cm round)
- Class 2 Cake using vegetable (can be iced, iced on top only, NO buttercream or cream cheese icing) (baked in loaf tin, approx. size 22 x 12 x 8 cm)
- Class 3 Single sponge (not filled or iced) (20 cm round)
- Class 4 Cupcakes – iced (4 of)
- 1 Theme “Outback”
 - 2 Judged on decorations ONLY
 - 3 All decorations must be edible
- Class 5 Citrus cake (lemon/orange) (can be iced, iced on top only, NO buttercream, baked in loaf tin, approx. size 22 x 12 x 8 cm)
- Class 6 Banana cake (baked in loaf tin, approx. size 22 x 12 x 8 cm)
- Class 7 Date loaf (baked in loaf tin, approx. size 22 x 12 x 8 cm)

Biscuits & Slices

- Class 8 Shortbread (4 pieces) (5 x 5 cm)
- Class 9 ANZAC biscuits (4 pieces)
- Class 10 Gluten free biscuits (4 pieces) (supply list of ingredients)
- Class 11 Nutritional slice/biscuit (4 pieces suitable for lunchbox – not iced)
- Class 12 Family favourite slice (4 pieces) (5 x 5 cm)
- Class 13 Chocolate slice (4 pieces) (5 x 5 cm)
- Class 14 Brownies (4 pieces) (5 x 5 cm)
- Class 15 Jam drops (4 pieces)

Scones, Muffins, Tarts & Pikelets

- Class 16 Plain scones (4 of)
- Class 17 Pumpkin scones (4 of)
- Class 18 Sweet muffins (4 of)
- Class 19 Savoury muffins (4 of)
- Class 20 Pikelets (4 of)

Breads

- Class 21 Professional Baker only (place name of baker and bakery/business under the plate)
“Vienna loaf”
- Class 22 White loaf
- Class 23 Grain loaf
- Class 24 Damper (approx. 20 cm)

Sweets

- Class 25 Caramel or chocolate fudge (4 pieces)
- Class 26 Rocky road (4 pieces)
- Class 27 Rum balls (4 pieces)
- Class 28 Marshmallows (4 pieces)

Men Only

Here's your chance to show off. No cheating now... Don't ask the Ladies in the house for help.

- Class 29 Lamingtons (4 of) (uniform size of 5 x 5 x 5cm) (you are permitted to use a packet mix for the sponge)
- Class 30 Pikelets (4 of)

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 31 – 42 to be exhibited as follows:
 - a Smaller jars will be accepted this year, 250 mL to 350 mL round clear glass (straight sided jar)
 - b Lined metal 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 31 Rosella jam
- Class 32 Strawberry jam
- Class 33 Jam (any variety) (eg. apple, grape)
- Class 34 Any marmalade
- Class 35 Lemon, lime or passionfruit butter
- Class 36 Tomato relish
- Class 37 Sweet mustard pickles
- Class 38 Sweet chilli sauce
- Class 39 Tomato sauce
- Class 40 Pickles – any variety (eg. onion)
- Class 41 Chutney – any variety
- Class 42 Jelly – 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 2021

Class 43 Milk arrowroot biscuits – iced & decorated (4 of)

This class judged on icing and decorations only (theme: "Outback")

Class 44 Chocolate non-bake slice – undecorated (4 of)

Class 45 Non-bake drops or balls (i.e. apricot balls) (4 of)

7 – 11 years as at 1st July 2021

Class 46 Iced and decorated cupcakes (4 of)

This class judged on icing and decorations only (theme: "Outback")

Class 47 Pikelets (4 of)

Class 48 ANZAC biscuits (4 of)

12 – 16 years as at 1st July 2021

Class 49 Muesli bar for the lunch box (4 of)

Class 50 Iced chocolate cake (20 cm round) (no ganache or buttercream) (supply list of ingredients)

Class 51 Cupcakes – iced and decorated (4 of)
This class judged on icing and decorations only, decorations must be edible (theme: "Outback")

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