

GOULBURN AP&H SOCIETY SHOW

2nd & 3rd March 2024

SECTION 3 FOOD & COOKERY

THEME - "Flora & Fauna"

Steward: Lorraine McNeil Phone 0428 212 429 - Goulburn Show Office Phone 02 4821 6813

ONLINE ENTRIES: Open 1st January 2024 - details can be found on our website: www.goulburnshow.com.au

ONLINE ENTRIES: Close 26th February 2024 at midnight

NO LATE ENTRIES ACCEPTED

If you need assistance to do an online entry, come to:

VEOLIA ARENA: **Gate 4 Braidwood Road**

Dates: Sunday 25th February 1pm to 5pm

Monday 26th February 9am to 6pm

DELIVERY OF EXHIBITS: To be delivered to the GOULBURN BASKETBALL STADIUM

Gate 4 Braidwood Road on Thursday 29th February 9am to 5.30pm

IF YOU DO NOT WISH TO COLLECT YOUR COOKING PLEASE INFORM THE STEWARD WHEN DELIVERING YOUR ITEM

Judging will take place on Friday 1st March.

COLLECTION OF EXHIBITS:

Sunday 3rd March 4.30pm to 6pm - Cooking not collected on Sunday will be disposed of unless prior arrangements are made.

Please note: Basketball Pavilion and Veolia Arena close at 4pm to 4.30pm for dismantling of displays

No exhibits can be collected prior to 4.30pm

NO ENTRY FEE

Prize Money: No cash prizes unless otherwise stated

Each exhibitor is limited to one (1) entry per class

CONDITIONS OF ENTRY

*Entries **MUST** be arranged on BOARDS covered with foil or on FIRM PAPER PLATES, only 2.5 cm larger than the entry

*Please use clear plastic bags. NO CLING WRAP also do not use sticky tape to secure bags

*Packet cakes not accepted unless otherwise stated. Exhibitor's tickets must be displayed on the plate NOT under the plate.

USE YOUR IMAGINATION

Class 3001 Goulburn Show Theme for 2024 – "**Flora & Fauna**"

1st \$10.00 2nd \$5.00 Prize money is donated by Jigsaw Plan Management

RICH FRUIT CAKE COMPETITION

Please see required COMPULSORY Recipe on back of schedule

Class 3002 Rich Fruit Cake

\$25.00 Prize money is sponsored by the Agricultural Societies Council

OPEN CAKE SECTION

Class 3003	Tea Cake	Class 3012	Date Loaf
Class 3004	Carrot Cake (frosted)	Class 3013	Fruit Cake (Own Recipe)
Class 3005	Banana Cake (ICED)	Class 3014	Plum Pudding
Class 3006	Cheesecake	Class 3015	6 Fruit Muffins
Class 3007	Jam Roll	Class 3016	6 Cup Cakes (ICED)
Class 3008	Butter Cake	Class 3017	6 Pikelets
Class 3009	Sponge Cake (Mock Cream Filling)	Class 3018	6 Plain Scones
Class 3010	Specialty Cake (With Name)	Class 3019	6 Pumpkin Scones
Class 3011	First Time Entrant (Cake of Choice)	Class 3020	6 Date Scones

CHAMPION RIBBON OPEN CAKE SECTION - Class 3003 to 3011

CHAMPION RIBBON OPEN CAKE SECTION - Class 3012 to 3020

Voucher Donated by Trappers Bakery

SLICES/BISCUITS - small plates please

Class 3021	6 Pieces of Caramel Slice	Class 3026	6 Monte Carlos
Class 3022	6 Pieces of Peppermint Slice	Class 3027	6 Choc Chip Biscuits
Class 3023	6 Pieces of Passionfruit Slice	Class 3028	6 Jam Drops
Class 3024	6 Pieces of Chocolate Brownie	Class 3029	6 Melting Moments
Class 3025	Med Size Pavlova (Decorated)	Class 3030	6 Pieces of Shortbread

CHAMPION RIBBON SLICES/BISCUITS - Class 3021 to 3030

Voucher Donated by Trappers Bakery

BREADS/ROLLS/BUNS - MACHINE & HANDMADE

Class 3031	White Bread (Machine Made)	Class 3035	Hot Cross Buns
Class 3032	White Bread (Handmade)	Class 3036	Pretzel
Class 3033	Wholemeal Bread (Handmade)	Class 3037	Banana Bread
Class 3034	4 White or Wholemeal Bread Rolls		

CHAMPION RIBBON BREADS/ROLLS/BUNS - MACHINE & HANDMADE - Class 3031 to 3037

Voucher Donated by Trappers Bakery

MEN'S SECTION

Class 3038	Chocolate Cake (Iced)	Class 3041	6 Choc Chip Biscuits
Class 3039	6 Anzac Biscuits	Class 3042	6 Pumpkin Scones
Class 3040	6 Muffins (Of Choice)		

1st \$10.00 2nd \$5.00 Prize money for Class 3040

Donated by Lorraine McNeil

CHAMPION RIBBON MENS SECTION - Class 3038 to 3042

HOME MADE SWEETS - small plates please.

Class 3043	6 Pieces of Fudge	Class 3047	6 Pieces of Toffee
Class 3044	6 Pieces French Jellies	Class 3048	6 Pieces of Peanut Brittle
Class 3045	6 Pieces of Rocky Road	Class 3049	6 Rum Balls
Class 3046	6 Pieces of Creamy Caramel		

CHAMPION RIBBON HOME MADE SWEETS - Class 3043 to 3049

Voucher Donated by Trappers Bakery

CAKE DECORATING SECTION

ALL CLASSES ARE JUDGED ON APPEARANCE ONLY AND NEED NOT BE CAKE BASED

Flowers to be handmade, food colouring must be edible. Tulle, ribbons and pillars can be used.

Class 3050	Under 30th Birthday Cake	Class 3054	Novice Decorated Cake
Class 3051	Over 30th Birthday Cake	Class 3055	Novice Decorated Cake (17yrs & under with age)
Class 3052	Christening Cake	Class 3056	Mini Novelty Cake (no more than 15cm high)
Class 3053	Two Tier Wedding Cake (two tiers no more than 37cm)	Class 3057	First Time Entrant (Cake of Choice)

1st \$10.00 2nd \$5.00 Prize money for Class 3051

Donated by Lorraine McNeil

BEST EXHIBIT - Class 3054 & 3055

Gift Vouchers Donated by Marlyn Mills

CHAMPION RIBBON CAKE DECORATING - Class 3050 to 3057

GRAND CHAMPION RIBBON FOOD & COOKERY - Class 3003 to 3057

JUNIOR SECTION (17 years & under) – small plates please

Class 3058	Chocolate Cake ((Iced) 11 yrs & under
Class 3059	3 Decorated Cupcakes 11 yrs & under
Class 3060	3 Cornflake Biscuits 11 yrs & under
Class 3061	3 Decorated Milk Coffee Biscuits 4 yrs to 6 yrs
Class 3062	4 Chocolate Crackles with Sprinkles 7 yrs to 9 yrs

**1st Prize Trophy for Class 3059
Donated by Robyn Ryan**

Class 3063	Orange Cake (Iced) 12 yrs & over
Class 3064	4 Decorated Cupcakes 12 yrs & over
Class 3065	4 Plain Scones 12 yrs & over
Class 3066	4 Pumpkin Scones 12 yrs & over
Class 3067	4 Apple Muffins 12 yrs & over
Class 3068	4 Jam Drops 12 yrs & over
Class 3069	4 Anzac Biscuits 12 yrs & over

**McDonald's Vouchers for 1ST & 2ND PRIZES IN JUNIOR SECTION
DONATED BY McDonald's GOULBURN NORTH & GOULBURN SOUTH**

PLAIN MEAT PIE SECTION

Please see Conditions of entry on back of Schedule

Commercial

Class 3070	Plain Mince Meat Pie
Class 3071	Plain Chunky Meat Pie

Homemade

Class 3072	Plain Mince Meat Pie
Class 3073	Plain Chunky Meat Pie

**1st \$50.00 2nd \$30.00 3rd \$20.00 - Class 3070 to 3073
Prize money and Perpetual Trophy Donated by Southern Meats**



TRAPPERS BAKERY
Great Tucker!



AGRICULTURAL SOCIETIES COUNCIL OF NSW

Rich Fruit Cake Competition

The following recipe is compulsory for all entrants



INGREDIENTS:

250g sultanas
250 g chopped raisins
250 g currants
125 g chopped mixed peel
90 g chopped red glace cherries
90 g chopped blanched almonds
1/3 cup sherry or brandy
250 g plain flour
60 g self-raising flour
1/4 teaspoon grated nutmeg
1/2 teaspoon ground ginger
1/2 teaspoon ground cloves
250g butter
250g soft brown sugar
½ teaspoon lemon essence OR finely grated lemon rind
½ teaspoon almond essence
½ teaspoon vanilla essence
4 large eggs.

RECOMMENDED METHOD:

Mix together all the fruits and nuts and sprinkle with the sherry or brandy. Cover and leave for at least 1 hour, but preferably overnight. Sift together the flours and spices. Cream together the butter and sugar with the essences. Add the eggs one at a time, beating well after, each addition, then alternately add the fruit and flour mixtures. Mix thoroughly. The mixture should be stiff enough to support a wooden spoon. Place the mixture into a prepared **square 20cm x 20cm (8" x 8") tin** and bake in a slow oven for approximately 3 ½ - 4 hours. Allow the cake to cool in the tin.

Note: To ensure uniformity and depending upon the size it is suggested the raisins be snipped into 2 or 3 pieces, cherries into 4-6 pieces and almonds crosswise into 3-4 pieces.

Judge Note: The height of the cake should not exceed 5.7cm (57mm)

Cake Tips

- Cakes to be placed on a covered board.
- Oven bags can be used to cover exhibit.
- Use a board of appropriate size for size of exhibit.
- No cake rack marks on bottom of exhibit.
- Do not turn cake upside down.
- Do not cut the entry before judging.
- Do not ice or decorate cake.
- Fruit in fruit cake should be even in size
- Cake is cooked evenly, centre is cooked not dry and no burning or cracking of top.

* **First place at Goulburn Show will be required to bake a second "Rich Fruit Cake" in order to compete in the Group Final**

* **Competitors may only represent one Show Society in a Group Final and only one Group in a State Final.**

* **Attention Judges – All Fruit cakes are to be cut in half when being judged.**

The height of the cake should not exceed 5.7cm (57mm)

* **Prize money is sponsored by the Agricultural Societies Council.**

V4 – April 2023

Goulburn Show Meat Pie Competition

Goulburn Show is very excited to announce that we are adding a
Meat Pie Bake Off Competition
to our Food & Cookery Schedule this year to see who can make
Goulburn's Best Meat Pie

- There will be 2 categories – **Commercial** or **Homemade**.
- Open to everyone in the Goulburn Mulwaree Council area.
- All pies will be judged to the set criteria.
- All entries will be presented anonymously to the judges.
- All pies must be fully cooked.
- Judges will provide feedback about pies.
- The judges' decisions are final, and no correspondence will be entered into.

Conditions of entry

- One plain meat pie to be supplied.
- Plain Meat Pie (either mince or chunky) to contain either beef or lamb, no vegetables except onion.
- Standard single-serve lunch pie size (party and family-size pies do not qualify).
- All pies must conform to the relevant health rules and regulations.
- All commercial entries must be made at their premises.
- Pies are to be delivered cold and will be heated at judging time.

Pie Judging Criteria

- General appearance – shape, even colour.
- Size – single-serve lunch pie (family or party pies do not qualify).
- Filling – meat quality, flavour, colour, texture.
- Pastry – appearance, colour, quality.

Registering and delivery

- **Online Entries:** Open 1st January 2024 – details can be found on our website: www.goulburnshow.com.au
Online Entries: Close 26th February 2024 at midnight.
- **Delivery of Exhibits:** Pies are to be delivered to the Goulburn Basketball Stadium, Gate 4, Braidwood Road on Thursday 29th February from 9am until 5.30pm.



Proudly Sponsored by Southern Meats