



GOULBURN AP&H SOCIETY SHOW
1st & 2nd March 2025
SECTION 3 FOOD & COOKERY
THEME - "Colours of Autumn"



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

ONLINE ENTRIES: Open Wednesday 1st January 2025 - details can be found on our website: www.goulburnshow.com.au

ONLINE ENTRIES: Close Monday 24th February 2025 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 23rd February 1pm to 5pm

Monday 24th February 11am to 6pm

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

Gate 4 Braidwood Road on Thursday 27th February 9am to 6.00pm

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

Judging will take place on Friday 28th February 2025.

COLLECTION OF EXHIBITS:

Sunday 2nd 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 3.30pm 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 2025 Show Theme – "Colours of Autumn"

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

RICH FRUIT CAKE COMPETITION

Please see required COMPULSORY Recipe attached on back page

Class 3002 Rich Fruit Cake Competition

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

OPEN CAKE SECTION

Class 3003	Gluten Free (Cake of Choice)	Class 3012	Date Loaf
Class 3004	Orange Cake -Iced	Class 3013	Fruit Cake - Own Recipe
Class 3005	Carrot Cake - Iced	Class 3014	Plum Pudding
Class 3006	Banana Cake - Iced	Class 3015	5 Raspberry Muffins
Class 3007	Ginger Cake	Class 3016	5 Cup Cakes - Iced
Class 3008	Mud Cake	Class 3017	5 Lamingtons
Class 3009	Sponge Cake - Mock Cream Filling	Class 3018	5 Plain Scones
Class 3010	Specialty Cake (With Name)	Class 3019	5 Pumpkin Scones
Class 3011	First Time Entrant (Cake of Choice)		

CHAMPION - OPEN CAKE SECTION - Class 3003 to 3011

CHAMPION - OPEN CAKE SECTION – Class 3012 to 3019

Vouchers Donated by Trappers Bakery

SLICES/BISCUITS - small plates please

Class 3020	5 Pieces of Gluten Free Slice	Class 3026	5 Jam Drops
Class 3021	5 Pieces of Caramel Slice	Class 3027	5 Rock Cakes
Class 3022	5 Pieces of Coconut Slice	Class 3028	5 Ginger Nuts
Class 3023	5 Pieces of Passionfruit Slice	Class 3029	5 Cornflake Biscuits
Class 3024	5 Pieces of Apple Slice	Class 3030	5 Pieces of Shortbread
Class 3025	Medium Size Pavlova - Decorated (Refrigeration available for Pavlova's)		

CHAMPION - SLICES/BISCUITS
Voucher Donated by Trappers Bakery

BREADS/ROLLS/BUNS - MACHINE & HANDMADE

Class 3031	White Bread - Machine Made	Class 3035	Raisin Bread
Class 3032	White Bread - Handmade	Class 3036	Banana Bread
Class 3033	Pane di Casa	Class 3037	Pretzel
Class 3034	Wholemeal Bread - Machine made	Class 3038	Hot Cross Buns

CHAMPION - BREADS/ROLLS/BUNS - MACHINE & HANDMADE
Voucher Donated by Trappers Bakery

MEN'S SECTION

Class 3039	Orange Cake – Iced	Class 3042	5 Jam Drops
Class 3040	5 Apple Muffins	Class 3043	5 Date Scones
Class 3041	5 Cornflakes Biscuits	Class 3044	5 Plain Scones

1st \$15.00 2nd \$10.00 Prize money for Class 3040 - Donated by Lorraine McNeil

CHAMPION - MEN'S SECTION
Voucher Donated by Trappers Bakery

HOME MADE SWEETS - small plates please.

Class 3045	5 Pieces of Fudge	Class 3048	5 Rum Balls
Class 3046	5 Pieces of Rocky Road	Class 3049	5 Pieces of Toffee
Class 3047	5 Pieces of Marshmallow	Class 3050	5 Pieces of French Jellies

CHAMPION - HOME MADE SWEETS
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 3051	Under 15 th Birthday Cake	Class 3056	Novice Decorated Cake (17yrs & under with age)
Class 3052	16 th to 21 st Birthday Cake	Class 3057	Mini Novelty Cake (no more than 15cm high)
Class 3053	50 th Anniversary Cake	Class 3058	First Time Entrant (Cake of Choice)
Class 3054	Two Tier Wedding Cake		
Class 3055	Novice Decorated Cake		

1st \$15.00 2nd \$10.00 Prize money for Class 3053 - Donated by Lorraine McNeil

BEST EXHIBIT - Class 3055 & 3056 - Gift Vouchers Donated by Marlyn Mills

CHAMPION - CAKE DECORATING
GRAND CHAMPION - FOOD & COOKERY
Vouchers Donated by Trappers Bakery

JUNIOR SECTION (11 years & under) – small plates please

Class 3059	Orange Cake - Iced - 11 yrs & under
Class 3060	3 Decorated Cupcakes - 11 yrs & under
Class 3061	3 Apple Muffins - 11 yrs & under
Class 3062	3 Chocolate Chip Biscuits - 11 yrs & under
Class 3063	3 Decorated Milk Coffee Biscuits - 4 yrs to 6 yrs
Class 3064	3 Chocolate Crackles with Sprinkles - 7 yrs to 9 yrs

JUNIOR SECTION (12 years to 17 years) – small plates please

Class 3065	Medium size Apple Pie (approx. 15cm)
Class 3066	Chocolate Cake - Iced
Class 3067	4 Plain Scones
Class 3068	4 Blueberry Muffins
Class 3069	4 Cornflake Biscuits
Class 3070	4 Melting Moments

1st Prize Trophy for Class 3066

Donated by Robyn Ryan

**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 3071	Plain Mince Meat Pie
Class 3072	Plain Chunky Meat Pie

Homemade

Class 3073	Plain Mince Meat Pie
Class 3074	Plain Chunky Meat Pie

**1st \$50.00 2nd \$30.00 3rd \$20.00 - Class 3071 to 3074
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.

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.**

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

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 Wed 1st January 2025 – details can be found on our website: www.goulburnshow.com.au
- **Online Entries:** Close Mon 24th February 2025 at midnight.
- **Delivery of Exhibits:** Pies are to be delivered to the Goulburn Basketball Stadium, Gate 4, Braidwood Road on Thursday 27th February from 9am until 5.30pm.



Proudly Sponsored by Southern Meats