



BROOKFIELD SHOW SOCIETY

Incorporated

17-19 May 2024

COOKERY & PRESERVES

in the

Daphne Dowdle Pavilion

Celebrating Agricultural Traditions

CHIEF STEWARD

Noeleen McNamara

cookery@brookfieldshowsociety.org.au

Brookfield Show Society

www.brookfieldshow.com.au

IMPORTANT: Entries close online on Thursday 9 May. **ENTER ONLINE** at <https://showday.online/show/brookfield>. Entries will open on 17 March. Payment is made online or when dropping off exhibits. Late entries will only be accepted with a late fee of \$5 per exhibitor (payable when submitting exhibits on judging day). ALL adults and children's exhibits and entry fees are to be delivered to the Pavilion on Wednesday May 15 between 4 pm and 6 pm; or Thursday May 16 between 7.30 am and 9.30 am. **No entries can be accepted after 9.30 am Thursday 16 May. Please bring multiple entries as early as possible.**

ENTRY FEES

All classes	\$2.00 (incl GST)
Pensioners (all classes)	50 cents (incl GST)

NB: For large entries a cap of \$80 per exhibitor applies; all entries over \$80 free

DAPHNE DOWDLE PRIZE FOR GRAND CHAMPION (COOKING & PRESERVES) (Most points in classes 501 – 559)

PRIZE FOR RESERVE GRAND CHAMPION (2nd – points for classes 501-559)

PRIZE FOR CHAMPION COOK

(Most points in classes 501–524; 550-559)

RESERVE CHAMPION COOK (2nd - points for classes 501-524; 550-559)

LYN NAYLER PRIZE FOR CHAMPION PRESERVES COOK (Most points in classes 527-547)

RESERVE CHAMPION PRESERVES

(2nd in points for classes 527-547)

CHAMPION COFFEE CAKE (class 554): prize and sash

CHAMPION DECORATED CAKE: prize and sash

CHAMPION FRUIT CAKE OR PUDDING: prize and sash

CHAMPION GINGER PRESERVE (class 527): prize and sash

MOST POINTS RESTRICTED SECTION (classes 525-526 & 548-549): prize and sash

MOST POINTS THEMED SECTION (classes 550-553): prize and sash

MOST POINTS SWEETS SECTION (classes 519-524): prize and sash

STEWARDS' PRIZE FOR BEST EXHIBIT: prize and sash

CHAMPION SCONES (classes 555-556) : prize and sash

CHAMPION OF THE BREAD SECTION (classes 557-559) : prize and sash

PRIZES - ADULTS

Classes 501-504: 1st \$10, 2nd \$6, 3rd \$4, or prize/voucher

Classes 505-560:(except 517, 536, 547): 1st \$5; 2nd \$3; 3rd \$2, or prize/voucher

Classes 517, 536, 547: 1st - \$10; 2nd - \$6; 3rd - \$4 (or prize/voucher)

Classes 709, 710: 1st - \$12; 2nd - \$6; 3rd - \$4

CAKES, BISCUITS AND SLICES

- 501. Dark Rich Fruit Cake un-iced * see note
- 502. Boiled Fruit Cake un-iced
- 503. Plum Pudding – steamed in bowl
- 504. Sultana Cake un-iced
- 505. Banana Cake - iced with lemon icing
- 506. Chocolate cake – (not sandwich or sponge), iced
- 507. Orange cake - iced
- 508. Anzac Biscuits, six (6)
- 509. Shortbread, six (6)
- 510. Jam drops with berry jam, six (6)
- 511. Biscuits, any other variety except gingerbread, six (6) pieces, variety named on plate
- 512. Decorated Cookies, six (6), Cookies can be hand painted, flooded, piped or include bas relief or sculpted elements as long as they are created using royal icing and / or fondant.
- 513. Slice, any variety except ginger, six (6), variety named on plate
- 514. Brownies, six (6) (no frosting or icing sugar)
- 516. Muffins, sweet, any variety, six (6), variety named on plate (use muffin papers)
- 517. Afternoon Tea presentation plate or tier (not disposable) of an assortment of six (6) different sweet pieces, eg, cupcakes, biscuits, slices, pastries, judged on both presentation and quality of baked goods
- 518. Cupcakes - iced, six (6) - judged 50% on decoration

HOMEMADE SWEETS

- 519. Coconut Ice, three (3) bars
- 520. Chocolates, six (6) pieces same or different variety
- 521. Fudge (any variety except ginger), six (6) pieces the same
- 522. Rum Balls, six (6) pieces
- 523. Meringues, any flavour, six (6) pieces the same flavour
- 524. French Jellies, six (6) pieces the same, 3cm square

RESTRICTED SECTION

OPEN TO ANYONE WHO HASN'T WON A 1ST PRIZE IN BROOKFIELD SHOW BAKING

- 525. Cake, any variety
- 526. Biscuits, any variety, six (6) the same

PRESERVES

- 527. **Buderim Ginger Award:** Sweet Preserve which includes ginger as an ingredient
- 528. Marmalade, any variety
- 529. Rosella Jam
- 530. Strawberry Jam
- 531. Berry Jam, any other variety
- 532. Jam, any other variety
- 533. Jelly, any variety
- 534. Lemon butter
- 535. Butter, any other variety
- 536. Collection - one Jam, one Jelly, one Marmalade presented in uniform jars
- 537. Tomato relish
- 538. Relish, any other variety except Tomato
- 539. Mustard Pickles
- 540. Pickles, vegetables – any variety or combination
- 541. Mango chutney
- 542. Chutney, any other variety
- 543. Condiment jam, any variety (eg, onion jam, chilli jam etc)
- 544. Sauce, any savoury variety (eg, tomato, plum etc) - one (1) bottle no larger than 500 ml
- 545. Dessert sauce, any variety (no cream) eg Strawberry
- 546. Honey
- 547. Gift Presentation Basket, Box or Tray with selection of six (6) assorted varieties of Jams, Jellies, Marmalades, Pickles, Chutneys, Butters etc. (Judging: 40 % allocated for display & 60 % allocated for quality of preserves.)

RESTRICTED SECTION

OPEN TO ANYONE WHO HASN'T WON A 1ST PRIZE IN BROOKFIELD SHOW PRESERVES

- 548. Sweet preserve, any variety
- 549. Savoury preserve, any variety

THEME SECTION: GINGER - proudly sponsored by Buderim Ginger

- 550. Ginger sponge (sandwich), joined with jam of your choice
- 551. Decorated gingerbread man/ woman - (three (3) different pieces), judged 50% on decoration.
- 552. Ginger slice (six (6) pieces) (variety to be named on plate)
- 553. Ginger fudge (six (6) pieces)

CHAMPION CAKE - proudly sponsored by Savages Coffee - <https://www.savagescoffee.com.au>

- 554. Coffee cake (iced)

SCONES - proudly sponsored by the Brookfield Country Women's Association

- 555. Plain scones – six (6)
- 556. Scones, any other variety except plain – six (6)

BREAD

- 557. Sourdough Bread
- 558. Bread, any other variety. Variety to be stated on the plate
- 559. Focaccia, any variety, topped, 20 x 30 cm

EGGS

- 560. Chook Eggs, six (6), home laid, in carton or basket. To be judged on shell, colour, consistency, etc

DECORATED CAKE - proudly sponsored by the Queensland Cake Decorators Association, Central Branch

- 709. Formal Iced Cake – Iced and decorated with icing, judged on appearance only
- 710. Novelty Iced Cake – Iced and decorated with icing, judged on appearance only

Note: Dummy cakes will be accepted for cake decorating classes 709 and 710. At the judge's request, please use cleats for these 2 classes.

CONDITIONS OF ENTRY

1. Entries close Thursday 9 May. Enter online at www.brookfieldshow.com.au, or if no Internet, send details to Cookery, Brookfield Show, PO Box 372 Kenmore 4069.
2. Entries received after the closing date of 9 May will only be accepted with a late fee of \$5. All payments are made when dropping off exhibits to the Pavilion.
3. All entries and entry fees (adults & childrens) must be delivered to the Cookery Pavilion on Wednesday May 15 from 4-6 pm; or 7:30 - 9:30am on Thursday May 16. No entries can be accepted after 9.30 am Thursday. Please bring multiple entries early.
4. Only judges and stewards will be permitted in the Pavilion once judging has commenced.
5. Classes may be split at the Chief Steward's discretion.
6. Moulded preserves will be disqualified.
7. Cake entries, including decorated cakes must be on a board not exceeding 30x30 cm.
8. All biscuits, sweets and small entries must be on disposable small plates, NOT dinner plates.
9. Unless otherwise specified, all exhibits must be of the same variety, eg when the class specifies 6 biscuits, they must all be the same.
10. All exhibits will be opened/cut for judging & tasting unless otherwise indicated on the schedule.
11. Cream of any kind, buttercream, mock cream, custard or similar icings or fillings are not permitted and cannot be accepted.
12. All preserves to be suitably labeled and in 375g to 500g sized jars unless otherwise stated. Do not include any coverings on the bottle tops, except for cl 547.
13. Exhibits must be the bona fide work of the exhibitor; no commercial mixes to be used unless specified.
14. The judges' decision will be final and no correspondence will be entered into.
15. No one exhibit may be entered in more than one class.
16. The Chief Steward reserves the right to move an entry to the correct class.
17. The Chief Steward reserves the right not to award a prize in any class, eg, if insufficient entries, or decided by the Judges.
18. The Pavilion will close at 4 pm on Sunday May 19 to enable stewards to prepare exhibits for collection between 5-6 pm. Exhibits must not be removed before then. Exhibits not collected by 11 am Monday May 20 will be disposed of, unless prior arrangements made.

19. Points will be allocated as follows for each class: 1st – 3; 2nd - 2; 3rd -1.
20. The Grand Champion prize will be awarded to the exhibitor who achieves the most points in classes 501-559. In the event of a tie, the winner will be the exhibitor with the most 1st prizes.
21. Prizes not collected within three months of the Show will revert to the Society.
22. The Brookfield Show Society will not be responsible for any losses or breakages of exhibits.
23. Submitting an entry signifies your acceptance of the above conditions, and of any other conditions on the Show website. **If unsure of any of these conditions or have a question, please send an enquiry to cookery@brookfieldshowsociety.org.au, and we will be happy to help.**

SHOW COOKERY HINTS AND TIPS

- All entries **must be on disposable plates** except where specified, non-disposable plates cannot be accepted.
- Make sure that you name each variety on the plate where applicable.
- **Do NOT write your name on the plate, judging is anonymous.**
- We suggest you ice cakes the day before judging so that icing sets.
- Turn off your oven fan if possible when baking, to avoid dome tops on cakes and muffins.
- For general cake classes, **please ice cakes on top only**, and **keep decorations to a minimum.**
- Don't test with a skewer in the middle of the cake, as it will be cut there for judging.
- Slices or brownies are best cut into even sized pieces (eg, 5 cm square), with a hot knife if necessary.
- Scones should be light in texture; and shouldn't touch each other when cooking.
- The more traditional recipes are best for Show cooking, eg WW/ CWA cookbooks.
- For jam making, cut fruit evenly, don't over boil. Use a candy thermometer for more accurate cooking to test for jelling point.
- Cut fruit for marmalade as finely as possible for Show work. Marmalade should be clear, with fruit evenly suspended. After soaking fruit overnight, cook thoroughly before adding sugar.
- For jelly making, after fruit has cooked, allow to drip through jelly bag overnight, without squeezing. Jelly should be completely clear and properly set.
- Ensure that jars are properly sterilised before use. Clean in dishwasher if possible, and then thoroughly sterilise before using. Use oven mitts to avoid burns with hot jars and preserves.
- Put lids on jars immediately after filling with preserves to inhibit mould. Store carefully – in the fridge if necessary.
- Make chutneys a month or two ahead of time if possible to allow flavours to develop.

*DARK RICH FRUIT CAKE COMPETITION

Please note that the winner of the dark rich fruit cake will compete in a further regional competition at the sub chamber level (anticipated to be in March, 2025), with a prize of \$100 for the sub chamber winner. The sub chamber winner will compete in the State final at the RNA show in August 2025.

Volunteer steward form

The Brookfield Show Cookery Section relies on volunteer stewards to make our pavilion a success each year. We always welcome and need new stewards, so please join us, either during the judging on the Thursday (you will get some great tips by watching the judges at work), or on roster during the Show. We particularly need extra help for the drop off of exhibits on the Wednesday and Thursday, judging on the Thursday, and the collection of exhibits on the Sunday afternoon. All we need is a donation of as little as a few hours of your time. Please email offers of help to the Chief Steward: cookery@brookfieldshowsociety.org.au, by providing the following details:

Name:

Email (or best contact):

Availability:

Volunteers are needed:

Wed 15 May exhibit drop offs 4 - 6 pm:

Thurs 16 May drop offs 7.30 - 9.30 am:

Thurs 16 May judging 9.30-1.00 pm:

Thurs 16 May organising displays 1.00-3.00 pm:

Friday 17 May Show 9 am - 5 pm - please indicate times:

Saturday 18 May Show 9 am - 7 pm - please indicate times:

Sunday 19 May Show 9 am - 4 pm - please indicate times:

Sunday 19 May collection of exhibits 4 - 6 pm:

Monday 20 May collection and clean up Pavilion 9 -11 am: