

Section T

Cookery

CHIEF STEWARDS: B Edmundson, R Broughton
STEWARDS: J Peisley, L Lovell, J Alderton, A McKay

Online Entries Now Available: www.dubboshow.org

ENTRIES CLOSE: Friday, 5.00pm, 10th May, 2019.

No glad wrap on cakes please.

Acknowledgement: Grapevine Cafe, Ashcroft's IGA Dubbo (Tamworth Street), Ben Furney Flour Mills and Dubbo Show Society.

COMPETITORS: Enter at their own risk.

Stewards who are Exhibitors must not be in the vicinity of the Judges while they are judging. Any breaches will result in entries being disqualified from judging. Judges decision in awarding prizes are unrestricted and final.

ALL EXHIBITS IN THIS SECTION TO BE AT THE CENTENARY PAVILION BETWEEN 8.00AM & 10.00 AM THURSDAY, 23rd May, 2019.

General Instructions for all Cookery Exhibitors

- Exhibits to be presented on strong cardboard or plastic coated plates.
- Judging will commence at 10.30 am sharp.
- Any exhibit not strictly true to the wording of the Class in which it is entered will not be allowed to compete.
- Packet cakes not allowed unless specified. All Exhibits must be home cooked.
- Uniformity on size will count.
- Ring tins not allowed unless specified.
- OVEN BAGS will NOT be used to cover entries this year, aiding the stewards in the judging process and to allow entries to be better viewed by the public. If you wish to have your entry displayed in an oven bag over the course of the show then they need to be supplied by the exhibitor when the entry is dropped off.
- Exhibitors will be given a perforated card for each entry. Please attach to exhibits securely and retain small section and present to the Steward for return of entry.
- No items of cookery are able to be for sale
- **The Centenary Pavilion will close to the public at 4pm on Sunday with stewards only permitted to remain inside. THE PAVILION WILL REOPEN AT 5.00pm for exhibitors with exhibit tickets only. No one other than exhibitors will be admitted.**
- **The Pavilion and pickup will close at 6.00pm**
- If you DO NOT wish to pick up your entry on the Sunday afternoon, please notify the stewards at drop off on Thursday morning. All prize tickets and awards will still be available for pick up at the show office the following week if you do opt not to pick up your entry.
- Any exhibits not collected **by 6.00pm - Sunday 26th May 2019** will be disposed of, and prize tickets will be available at the Show Office the following week.

Cake Decorating

Sponsored By Village Hot Bake

ENTRY FEE: \$2.00 **PRIZE MONEY:** 1st \$7.00; 2nd \$3.00 unless otherwise specified.

ENTRIES CLOSE: Friday, 5.00pm, 10th May, 2019

Instructions for Cake Decorating Exhibitors

- All work must be that of the exhibitor
- No exhibit in the Cake Decorating section will be cut
- Exhibits can be cake or Styrofoam/Cake block based
- Cakes must have hard/dry icing, no buttercream unless otherwise stated
- Boards must be no larger than 16"/40cm square
- Cleats (something attached to the bottom of the cake board to act as feet and lift the cake board up) must be used on all boards to assist in the movement of exhibits

OPEN SECTION

- Class 4000 WEDDING CAKE, no less than 2 tiers
- Class 4001 NOVELTY CAKE
- Class 4002 SUGAR ART, any subject. Exhibit is to be made of icing and displayed on a base board. **Sponsored by Thorby's cakes by Kay - Vouchers 1st Prize \$10.00; 2nd Prize \$8.00;**
- Class 4003 DECORATED SINGLE TIER CAKE ANY OCCASION
**Sponsored by Diane and Faye Wheeler
1st prize \$25.00, 2nd prize \$5.00**

NOVICE SECTION

- Exhibitors who have not won a 1st prize in a similar class at a previous Dubbo Show
- Class 4004 TWO-TIER WEDDING CAKE
- Class 4005 MOST CREATIVE CAKE
- Class 4006 SIX DECORATED CUPCAKES
**MOST SUCCESSFUL EXHIBITOR
- OPEN AND NOVICE CAKE DECORATING**

JUNIOR SECTION:

ENTRY FEE: \$2.00 **PRIZE MONEY:** 1st \$8.00, 2nd \$5.00, 3rd \$2.00 unless otherwise stated

SECONDARY: YEAR 7 - YEAR 12

- Class 4007 FOUR DECORATED CUPCAKES
- Class 4008 MOST CREATIVE MINATURE CAKE, cake board to be no larger than 20cm
- Class 4009 WOMAN'S WEEKLY BIRTHDAY CAKE,
a novelty cake from one of the Woman's Weekly birthday cake books.
**1st Prize \$10; donated by Gloria Wheeler. 2nd Prize \$5.00 Plus
voucher from Thorby's cakes by Kay**

PRIMARY: YEAR 3 - YEAR 6

- Class 4010 FOUR DECORATED CUPCAKES
**Prize donated by Terramungamine CWA
1st Prize \$10.00, 2nd Prize \$5.00**
- Class 4011 DOLLY VARDEN CAKE

MOST SUCCESSFUL EXHIBITOR - JUNIOR CAKE DECORATING

**Prize donated by Sarah Jane Fine Foods by Ben Furney Flour Mills
1st \$10, 2nd \$5**

BREAST CANCER NETWORK AUSTRALIA



ENTRY FEE: \$2.00

Each year the Dubbo Show Society raises funds for a charity. This year we are raising money for 'Breast Cancer Network Australia'. To incorporate this fantastic cause into the cookery section we have two classes that ask entrants to use their creativity to create a cake or sugar art, which is in some way inspired by 'Breast Cancer Network Australia'.

- Class 4012 MOST CREATIVE CAKE or PIECE OF SUGAR ART- OVER 18 YEARS, Inspired by 'Breast Cancer Network Australia'
- Class 4013 MOST CREATIVE CAKE or PIECE OF SUGAR ART - 18 YEARS & UNDER, Inspired by 'Breast Cancer Network Australia'

CHAMPION EXHIBIT - CAKE DECORATING

Prize donated by Grapevine Cafe, Dubbo

Special Cookery

Entry Fee \$2.00

ENTRIES CLOSE: Friday 5.00pm, 10th May, 2019

- Class 4014 **HILTON PASCOE MEMORIAL PRIZE** donated by **Jim & Fay Pascoe**
Chocolate and Hazelnut Torte, 4 Cheese Scones, 4 Friends (any flavour), to be exhibited on tray. 1st \$50, 2nd \$25.
- Class 4015 **TALBRAGAR CWA PRIZE FOR BOILED FRUIT CAKE.**
1st \$12. 2nd \$8
- Class 4016 **CARROT AND WALNUT CAKE.** Iced on top only
Cream cheese icing not accepted, nuts to be cut finely, to be cooked in a loaf tin. **Prize donated by Ben Furney Flour Mill, Dubbo.** To be made with Furney's Flour. 1st Prize \$25.00; 2nd Prize \$5.00.
- Class 4017 **PLATE OF SIX SCONES**
1st Prize donated by Brennan's Mitre 10 Home Centre.
2nd Prize \$5.00.
- Class 4018 **MARBLE CAKE.** Pink iced on top only
Baked in 20 cm round tin. **1st Prize donated by Brennan's Mitre 10 Home Centre, Dubbo.** 2nd Prize \$5.00.
- Class 4019 **CHOCOLATE MUD CAKE**
1st Prize donated by Grapevine Cafe, Dubbo



**THE AUSTRALIAN DRIED FRUITS ASSOCIATION STATE RICH
FRUIT CAKE COMPETITION**

The recipe following is compulsory. Winners at Country Shows will each receive a cash prize of \$20.00 and will be required to bake a second "Rich Fruit Cake" in order to compete in a semi-final to be conducted by each of the 14 Groups of the Agricultural Societies Council of NSW. The fourteen winners at Regional Level will each receive a cash prize of \$15.00 and are required to bake a third "Rich Fruit Cake" for the final judging at the Royal Easter Show where the winner will receive a cash prize of \$50.00. The following recipe is compulsory for all entrants.

INGREDIENTS:

250g (8 oz) Sultanas
250g (8 oz) Chopped Raisins
250 (8 oz) Currants
125g (4 oz) Chopped Mixed Peel
90g (3 oz) Chopped Red Glace Cherries
90g (3 oz) Chopped Blanched Almonds
1/3 cup Sherry or Brandy
250g (8oz) Plain Flour
60g (2oz) Self Raising Flour
1/4 teaspoon Grated Nutmeg
1/2 teaspoon of Ground Ginger
1/2 teaspoon of Ground Cloves
250g (8oz) Butter
250g (8oz) Soft Brown Sugar
1/2 teaspoon Lemon Essence or finely Grated Lemon Rind
1/2 teaspoon of Almond Essence
1/2 teaspoon Vanilla Essence
4 Large Eggs

METHOD: Mix together all the fruits and nuts and sprinkle with the sherry of brandy. Cover and leave at least for one 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 mixtures should be stiff enough to support a wooden spoon. Place the mixture into a prepared tin no larger than 20cm (8") and bake in a slow oven approximately 3 1/2 to 4 hours. Allow the cake to cool in the tin.

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

MOST SUCCESSFUL EXHIBITOR-SPECIAL COOKERY
Winners Classes 4015-4020 -Ribbon \$30.00 Gift Voucher- Sarah
Jane Fine Foods by Ben Furney Flour Mills

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General Cookery Section

ENTRY FEE: \$1.50 **PRIZE MONEY:** 1st \$7.00; 2nd \$3.00 unless otherwise specified.

ENTRIES CLOSE: Friday, 5.00pm, 10th May, 2019.

ALL EXHIBITS IN THIS SECTION TO BE AT THE CENTENARY PAVILION BETWEEN 8.00AM & 10.00AM THURSDAY, 23 MAY 2019.

- Class 4021 PLUM PUDDING BOILED
Class 4022 PLUM PUDDING STEAMED
Class 4023 SULTANA CAKE 250g MIXTURE, 1st Prize \$12.00; 2nd Prize \$7.00
Sponsored by Sarah Jane Fine Foods by Ben Furney Flour Mills
- Class 4024 BANANA CAKE, lemon icing on top only, baked in 20cm sq. or round tin
Class 4025 COFFEE CAKE iced on top only, not decorated. Baked in 20cm ring tin
Class 4026 CHOCOLATE BUTTER CAKE, chocolate icing on top only
Baked in 20 cm round or sq. tin.
- Class 4027 ORANGE BUTTER CAKE, iced on top only not decorated,
baked in loaf tin.
- Class 4028 CHOCOLATE CAKE - GLUTEN FREE 20cm Round Tin
Class 4029 6 HOT CROSS BUNS
Class 4030 FOUR PATTY CAKES, iced.
Class 4031 GINGER SPONGE, uniced, jam filled
Class 4032 SPONGE SANDWICH, corn flour not allowed, jam filled, uniced.
Class 4033 CORN FLOUR SANDWICH, jam filled, uniced.
Class 4034 CHOCOLATE SPONGE, mock cream filled, uniced.
Class 4035 FOUR LAMINGTONS, must be Buttercake mixture approx. 4 cm square
Class 4036 FOUR PIECES SLICE, two varieties.
Class 4037 FOUR PUMPKIN SCONES
Class 4038 DAMPER, plain.
Class 4039 DATE AND WALNUT ROLL, made in nut roll tin.
Class 4040 HEALTH LOAF, baked in loaf tin
Class 4041 6 MACARONS
Class 4042 ONE PLATE OF 4 MUFFINS, any variety.
1st Prize donated by Grapevine Cafe, Dubbo
- Class 4043 VARIETY OF BISCUITS, 2 varieties, 4 of each.
Class 4044 6 THERMOMIX BREAD ROLLS, using ingredients sourced from Sarah Jane Fine Foods- **\$10 Gift Voucher Sponsored by Sarah Jane Fine Foods by Ben Furney Flour Mills**
- Class 4045 CHEESE AND BACON PULL-APART, using ingredients sourced from Sarah Jane Fine Foods - **\$10 Gift Voucher Sponsored by Sarah Jane Fine Foods by Ben Furney Flour Mills**
- MOST SUCCESSFUL EXHIBITOR - GENERAL COOKERY**
Winners Classes 4021-4043 –Ribbon
CHAMPION EXHIBIT GENERAL COOKERY
\$30 Gift Voucher Sarah Jane Fine Foods by Ben Furney Flour Mills

Men's Cake Challenge

ENTRY FEE: \$1.50 **PRIZE MONEY:** 1st \$7.00; 2nd \$3.00 unless otherwise specified.

ENTRIES CLOSE: Friday, 5.00pm 10th May 2019.

Class 4046

Cinnamon Tea Cake

The following recipe is compulsory for all entrants in this class. All entries must be the work of a male exhibitor.

CINNAMON TEA CAKE

INGREDIENTS

Melted butter to grease
100g cubed butter at room temperature
110g caster sugar
1 teaspoon vanilla essence
1 egg at room temperature
150g self-raising flour
80ml milk at room temperature

Cinnamon Topping

1 tablespoon caster sugar
1/2 teaspoon ground cinnamon
20g melted butter

METHOD

Preheat oven to 180°C or 160°C fan forced.

Grease a shallow 20cm round cake tin with melted butter and line the base with baking paper.

Beat butter, sugar and vanilla until pale and creamy. Add the egg and beat until well combined. On low speed, beat in half the flour, then the milk, and then the remaining flour until combined.

Spoon into prepared tin and use the back of the spoon to smooth the surface. Bake in the preheated oven for 30 minutes or until golden and a skewer inserted in the centre comes out clean.

Stand in tin for 5 minutes before transferring to a tea towel covered cake rack.

To make the cinnamon topping, combine the sugar and cinnamon. brush the top of the warm cake with melted butter and sprinkle the cinnamon sugar mixture evenly over the top of the cake.

CHAMPION MEN'S CAKE CHALLENGE Gift Voucher donated by Grapevine Cafe

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Section T (1)

Junior Cookery

Sponsored by Sarah Jane Fine Foods and Ben Furney Flour Mill

Online Entries Now Available: www.dubboshow.org

Entry Fee: \$1.00. children with special needs entry fee NIL

Prize Money: 1st \$8.00, 2nd \$5.00 & 3rd \$2.00 unless otherwise stated

ENTRIES CLOSE: 5.00pm Friday 10th May, 2019

**ALL EXHIBITS IN THIS SECTION TO BE AT THE CENTENARY PAVILION BETWEEN
8.00AM & 10.00AM THURSDAY, 23 MAY 2019.**

18 Years & Under

- Class 4065 BOILED FRUIT CAKE. 1st Prize \$8.00
Prize Donated by Terramungermine CWA
- Class 4066 BANANA BREAD
- Class 4067 PLATE OF FOUR LAMINGTONS Buttercake mixture, approx. 4 cm sq.
- Class 4068 FOUR PIECES OF CARAMEL SLICE
- Class 4069 SPONGE SANDWICH, uniced, any filling
- Class 4070 SIX PIECES OF SALTED CARAMEL FUDGE
- MOST SUCCESSFUL EXHIBITOR 18 YEARS & UNDER JUNIOR
COOKERY Prize donated by Dubbo Branch C.W.A.
1st \$10.00, 2nd \$5.00**

15 Years & Under

- Class 4071 CHOCOLATE CAKE, iced on top only
- Class 4072 6 SHORTBREAD BISCUITS. 1st Prize \$8
Prize Donated by Terramungermine CWA
- Class 4073 FOUR HOT CROSS BUNS
- Class 4074 FOUR PATTY CAKES, in cases, iced
- Class 4075 6 MERINGUES
- Class 4076 FOUR PIECES OF MARS BAR SLICE
- MOST SUCCESSFUL EXHIBITOR 15 YEARS & UNDER COOKERY
Prize donated by Dubbo Evening Branch of C.W.A.
1st Prize \$8.00, 2nd \$4.00**

12 Years & Under

- Class 4077 ORANGE BUTTER CAKE, iced on top only not decorated.
Baked in a loaf tin.
- Class 4078 FOUR PATTY CAKES in cases, iced, not decorated
- Class 4079 FOUR PLAIN SCONES. 1st Prize \$8
Prize Donated by Terramungermine CWA
- Class 4080 FOUR PIKELETS
- Class 4081 FOUR CHOCOLATE BROWNIES
- Class 4082 FOUR ANZAC BISCUITS
- Class 4083 LOLLY NECKLACE, edible necklace made from food products such as
lifesavers, Froot Loops, marshmallows, popcorn ect. Necklace is to be
created on fishing line and mounted on A4 sheet 'Portrait' vertically
folded in half.
- Class 4084 FOUR DECORATED ARROWROOT BISCUITS
- MOST SUCCESSFUL EXHIBITOR 12 YEARS & UNDER JUNIOR
COOKERY Prize donated by Terramungamine Branch of C.W.A.
1st \$8.00, 2nd \$4.00**

9 Years & Under

- Class 4085 FOUR PIKELETS
Class 4086 PLAIN VANILLA PACKET CAKE, uniced
Class 4087 FOUR CHOCOLATE CRACKLES
Class 4088 FOUR PIECES COCONUT ICE
Class 4089 FOUR PLAIN SCONES. 1st Prize \$8.
Prize Donated by Terramungermine CWA
Class 4090 FOUR BUTTERFLY CAKES
Class 4091 LOLLY NECKLACE, edible necklace made from food products such as lifesavers, Froot Loops, marshmallows, popcorn ect. Necklace is to be created on fishing line and mounted on A4 sheet 'Portrait' vertically folded in half.
Class 4092 FOUR DECORATED ARROWROOT BISCUITS
MOST SUCCESSFUL EXHIBITOR 9 YEARS & UNDER JUNIOR COOKERY Prize 1st \$8.00; 2nd \$4.00.

6 Years & Under

- Class 4093 LOLLY NECKLACE, edible necklace made from food products such as lifesavers, Froot Loops, marshmallows, popcorn ect. Necklace is to be created on fishing line and mounted on A4 sheet 'Portrait' vertically folded in half.
Class 4094 FOUR DECORATED ARROWROOT BISCUITS

Students With Special Needs 18 Years & Under

- Class 4095 FOUR BISCUITS
Class 4096 FOUR LAMINGTONS butter cake mixture approx. 4cm square
Class 4097 FOUR PATTY CAKES, in cases, iced
Class 4098 LOLLY NECKLACE, edible necklace made from food products such as lifesavers, Froot Loops, marshmallows, popcorn ect. Necklace is to be created on fishing line and mounted on A4 sheet 'Portrait' vertically folded in half.
MOST SUCCESSFUL EXHIBITOR SPECIAL NEEDS 18 YEARS & UNDER

MOST SUCCESSFUL EXHIBITOR - JUNIOR COOKERY
Winners Classes 4066-4098 –Ribbon

CHAMPION EXHIBIT JUNIOR COOKERY -Ribbon + \$10 GIFT VOUCHER
By Sarah Jane Fine Foods By Ben Furney Flour Mills



Section T(2)

Jams & Preserves

Sponsored by Midwest Foods, Wongarbron Branch of the CWA, Belinda Nugent & Dubbo Show Society.

Entry Fee: \$1.20. Prize Money: 1st \$5.00; 2nd \$2.00 unless otherwise specified

STEWARDS: M.Mawby.

ENTRIES CLOSE: 5.00pm Friday, 10th May, 2019

N.B- LATE ENTRIES - THOSE NOT ENTERED PRIOR TO THE 10TH MAY 2019 ARE CONSIDERED LATE AND WILL INCUR A \$2.00 FEE ON SUBMISSION AT THE CENTENARY PAVILION THURSDAY 23RD MAY, 2019.

ALL EXHIBITS IN THIS SECTION TO BE AT THE CENTENARY PAVILION -THURSDAY 23RD MAY 2019 BETWEEN 8AM AND 10.00 am.

Jams and conserve, sauce bottles to be not less than 250 grams/ml, and must be sealed with a lid

- Class 4101 ONE JAR JAM, any variety, cooked in Microwave oven
- Class 4102 ONE JAR TOMATO RELISH, cooked in Microwave oven
- Class 4103 ONE JAR PEACH JAM
- Class 4104 ONE JAR MARMALADE
- Class 4105 ONE JAR FIG JAM
- Class 4106 ONE JAR APRICOT JAM
- Class 4107 ONE JAR GRAPE JAM
- Class 4108 ONE JAR TWO FRUITS JAM
- Class 4109 ONE JAR JAM, not mentioned in Schedule
- Class 4110 ONE JAR CONSERVE, not mentioned in Schedule
- Class 4111 ONE JAR PLUM JAM
- Class 4112 ONE JAR JELLY
- Class 4113 ONE JAR BERRY JAM
- Class 4114 COLLECTION OF JAMS, one of three varieties. 1st Prize \$7.00; 2nd \$3.00

Sponsored by Wongarbron Branch of the CWA

- Class 4115 ONE JAR MUSTARD PICKLES
- Class 4116 ONE JAR OF PICKLES, any variety
- Class 4117 ONE BOTTLE TOMATO SAUCE
- Class 4118 ONE BOTTLE OF SWEET SAUCE, any variety
- Class 4119 ONE BOTTLE SAUCE, any other variety
- Class 4120 ONE JAR CHUTNEY, any variety
- Class 4121 ONE JAR TOMATO RELISH
- Class 4122 ONE JAR RELISH, any variety
- Class 4123 ONE JAR TOMATO CHUTNEY
- Class 4124 ONE JAR HOME MADE BOILED MAYONNAISE
- Class 4125 ONE JAR OF PRESERVED FRUIT
- Class 4126 ONE JAR OF PICKLED VEGETABLES
- Class 4127 ONE JAR OF LEMON CHEESE
- Class 4128 ONE JAR OF STRAWBERRY JAM made in a Thermomix
Sponsored by B. Nugent. Prizemoney 1st \$20 2nd \$10
- Class 4129 ONE BOTTLE OF TOMATO RELISH made in a Thermomix
Sponsored by B. Nugent. Prizemoney 1st \$20 2nd \$10
- Class 4130 ONE BOTTLE OF TOMATO SAUCE made in a Thermomix
Sponsored by B. Nugent. Prizemoney 1st \$20 2nd \$10

MOST SUCCESSFULL EXHIBITOR - JAMS & PRESERVES

Winners of Classes 4101 -4126 eligible. Ribbon + \$30.00 Sponsored by

Dubbo Show Society.

CHAMPION EXHIBIT JAMS & PRESERVES

-Ribbon + Gift Voucher By Midwest Foods

Section T(3)

Home Brew

Sponsored by BRENNANS MITRE 10

STEWARD: Rod Campbell, 0428 058 549 or rodcampbell18@gmail.com

Online Entries Now Available: www.dubboshow.org

ENTRIES CLOSE: 5.00 pm Friday 10th May, 2019.

ENTRY FEE: \$2.20. No late entries will be accepted.

PRIZES: 1st & 2nd Prize Donated

JUDGING: Wednesday, 22nd May 2019.

COMPETITORS: Enter at their own risk

Entries to be delivered to the Expo Centre between 4pm and 6pm Tuesday 21st May, 2019.

JUDGING CRITERIA: based on Australian Amateur Brewing Championship guidelines. (see www.AABC.org.au): points awarded for aroma, appearance, flavour, and mouth feel.

Judges reserve the right to decline judging an entry due to lack of carbonation and/or offensive aroma.

Conditions of entry

- * Can be commercial base or brewed from basic ingredients.
- * One bottle per entry (300ml or Larger)
- * No prize unless 3 or more entries per class.
- * Entry labels must be firmly attached to bottles.

Class 4151 LOW ALCOHOL (<4% ABV)
Class 4152 LAGER
Class 4153 PILSENER
Class 4154 ALE
Class 4155 BITTER ALE
Class 4156 OLD/ DARK ALE
Class 4157 STOUT
Class 4158 ANY OTHER STYLE (must be specified)
BEST PRESENTED BOTTLE AND LABEL
(Selected from Classes 4151 to 4158)
No entry fee required for this class.

CHAMPION HOME BREW (Selected from classes 4151 to 4158)

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