

# Redcliffe A H & I Society Inc

## 75th Annual Show

### 28 to 30 June 2024



### Pavilion Hours

Friday	Open 8.30am Close 8pm
Saturday	Open 8.30am Close 8pm
Sunday	Open 8.30am Close 4pm

# Cookery

**REDCLIFFE SHOW SOCIETY**  
**SECTION 6 - COOKERY SECTION**

**CHIEF STEWARD:** Noeleen Sharpe

Mobile: 0411 545 703

Email: noeleensharpe50@gmail.com

**Stewards:** S. Sharpe, S. Sharpe, A. Mc Hugh, P. Fisher, T. Blanch,  
C. Phillips

**Drop off and collections times of entries**

Classes 01-09 in the Schedule (Iced and Decorated Cakes) are to be dropped off at the Cookery Hall on Monday 24th June, between 4pm - 7pm, or no later than 9am Tuesday 25th June 2024 prior to judging that day.

All other entries are to be delivered to the Cookery Hall at the Show Grounds on Wednesday 26th June between 7am and 9am prior to judging on that day.

All Exhibits can be collected on Monday 1st July 8.30am - 11:30am.

**Entries can be pre-registered to;**

THE SECRETARY

PO. BOX 39, REDCLIFFE 4020

Or via email: noeleensharpe50@gmail.com

**ENTRY FEE**

\$2.00 per entry.

School children's entries are free.

**ALL CARE IS TAKEN WITH ENTRIES BUT THE**  
***THE REDCLIFFE SHOW SOCIETY ACCEPTS***  
***NO RESPONSIBILITY FOR ANY LOSS OR***  
***DAMAGES.***

# Major Sponsors

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## OTHER SPONSORS:

*PENINSULA & DISTRICT CAKE DECORATORS*

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*LYN MICHEL*

*NATHAN CORSCADDEN*

*DALE PIDGEON*

*BARBARA MAPP*

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## **THE MYRTLE WEBB MEMORIAL TROPHY**

Champion Cook of Show Perpetual Shield

Donated by Redcliffe Show Society

## **THE MEG ROGERS MEMORIAL TROPHY**

Champion Jam/Pickles Maker of Show Perpetual Shield

Donated by Redcliffe Show Society

## **THE COL FRENCH TROPHY**

Champion Bread Maker of Show Perpetual Shield

Donated by The French Family

## TERMS & CONDITIONS

- \* Maximum 2 entries per class are acceptable, provided they are made from separate batches
- \* Chief Steward reserves the right to declare a non competition in any class in which there are fewer than 3 entries.
- \* The Chief Steward has the right to determine matters relating to any class in Cookery.
- \* Where only one entry is received in any one Class, the Prize is awarded at the discretion of the Judge.

### **Guidelines for the Cooking Schedule:**

Read the Schedule carefully, **prior to food preparation.**

Details to note:

- 1.1 The cake tin size (if specified)
- 1.2 The number of items required for plate presentation
- 1.3 Do not use paper cases if not mentioned.
- 1.4 When the schedule has requested icing, check the type and then apply thinly on the top only. Icing is required only if it is listed.
- 1.5 Use icing sugar as a decoration only if requested.
- 1.6 Keep the size of the items presented to a smaller size allowing for the items to be arranged on the presentation plate.

### Details judges note:

The category of the cake and the size and shape is as described in the schedule. They would then check the outside appearance of the item both top and bottom; (“sponge form” tins can leave undesired marks on bottom of cake).

Lining of the cake tin: (try to keep this as neat as possible) paying attention to straight corners. Do not use foil, as this can tear and be incorporated into the cake dough. Cracking on the top of the cake (could be the result of too much mixture in the tin).

Over browning or burning (item cooked at too high a temperature)

The base of the cake is checked for flour remnants and marks (cake cooler)

The cake is then cut in the middle to check the texture and consistency of the mixture . Air pockets , bubbles and tunnelling will be evident when the cake is cut (this can be the result of too much raising agent or air being trapped in the cake prior to baking) Hint: tap the cake tin on the countertop prior to baking. A small cut out is made in the center of the cake for tasting, the judge will note the flavour and the balance of ingredients.

## **NOTE:**

### **Fruit Cakes:**

The preparation of the fruit is a major factor for best results. Cutting the fruit so that it is of an equal size will give an even fruit distribution.

Spend the time to line the cake tin well (no creases) and fill the tin to  $\frac{3}{4}$  with the mixture.

With slightly damp hand pat the top of the mixture in the tin, so that it is level. Tap the base of the tin several times on the bench to distribute the mixture and remove any air bubbles.

### **Scones:**

Use a sharp, straight (not scalloped) scone cutter and press down evenly to cut through the dough, then twist to cut and loosen the scone, this should give you a scone with straight sides.

Do not have the scone dough too thick, as this can sometimes give the scones a tilted appearance when cooked.

Dust off any excess flour from the base.

The most important thing to remember is that you have a good chance to be a winner with your tried and trusted recipe.



**Peninsula & Districts Cake Decorators Assoc. Inc**  
**Secretary - Gloria Mob 0408 730 278**

Meetings are held at Webb Hall, Redcliffe Showgrounds on the  
 4th Saturday @ 1pm, each month.

Members can participate in workshops and demonstrations in  
 Sugar Art & Cake Decorating

## **CAKE DECORATING SECTION**

Boards are defined as a common base on which the exhibit rests and may be covered as a matter of choice. (Maximum size to be 55cm). Mini wedding cake is to be no larger than 15cm cube. Pins and glue must not be used. Unless specifically mentioned, all ornaments are to be made by the Exhibitor using a sugar medium. The use of cutters and/or moulds is optional. Wire of any kind must not penetrate the surface of the exhibit.

Manufactured pillars, including wine glasses, tulle, ribbon, stamens and fine wire are permitted. Other manufactured items are not allowed. A minimum amount of gold or silver paint is allowed.

No cake is to be cut, but Judges have full power to test by piercing any cake for foreign matter.

All entries must be the bona fide handiwork of the Exhibitor. Lace and extension work are not mandatory, however a variety of piping skills within the bounds of good taste must be executed.

“Dummy cakes” may be used in all classes.

**Any Entry more than 12 month’s old will be for Display only.**

### **01. BEST DECORATED WEDDING CAKE (2 Tier)**

(Donated by Peninsula and District Cake Decorators Association)

1<sup>st</sup> Prize     \$20.00

2<sup>nd</sup> Prize     \$15.00

3<sup>rd</sup> Prize     \$10.00

### **02. BEST MINIATURE WEDDING CAKE (1 OR 2 TIERS)**

Size to fit a 15cm Cube

(Donated by Peninsula and District Cake Decorators Association)

1<sup>st</sup> Prize     \$20.00

2<sup>nd</sup> Prize     \$10.00

### **03. BEST DOLLY VARDEN CAKE**

No Buttercream / Plastic Doll can be used

(Donated by Peninsula and District Cake Decorators Association)

1<sup>st</sup> Prize     \$20.00

2<sup>nd</sup> Prize     \$15.00

## CAKE DECORATING SECTION cont.

### **04. BEST DECORATED "SPECIAL OCCASION" CAKE**

#### **Open (More than 3 Years experience)**

(Donated by Peninsula and District Cake Decorators Association)

1<sup>st</sup> Prize      \$30.00

2<sup>nd</sup> Prize      \$20.00

3<sup>rd</sup> Prize      \$10.00

### **05. BEST DECORATED IMAGINATION CAKE (Limited only by your imagination)**

1<sup>st</sup> Prize      Donated by Mr Brenden Clem

2<sup>nd</sup> Prize      Donated by Seafood Town Woody Point Voucher

### **06. BEST SUGAR ART OR SUGAR CRAFT**

1<sup>st</sup> Prize      \$20.00 Donated by Peninsula and District Cake Decorators Assoc

2<sup>nd</sup> Prize      Donated by Dale Pidgeon

#### **NOVICE (Adults under 3 Years experience)**

### **07. BEST DECORATED "SPECIAL OCCASION" CAKE**

Donated by Peninsula and District Cake Decorators Association

1<sup>st</sup> Prize      \$20.00

2<sup>nd</sup> Prize      \$10.00

#### **SCHOOL ENTRIES - Sponsored by William McInnes (Patron)**

### **08. BEST DECORATED "SPECIAL OCCASION" CAKE**

Entrants aged up to & including 12 years

(No soft icing. Must include inscription)

1<sup>st</sup> Prize      \$20.00

2<sup>nd</sup> Prize      \$15.00

3<sup>rd</sup> Prize      \$10.00

### **09. BEST DECORATED "SPECIAL OCCASION" CAKE**

Entrants aged 13years to 18 years old

(No soft icing. Must include inscription)

1<sup>st</sup> Prize      \$20.00

2<sup>nd</sup> Prize      \$15.00

3<sup>rd</sup> Prize      \$10.00

**10. DARK FRUIT CAKE (NO NUTS) free size**

1<sup>st</sup> Prize      \$10.00    Cash / Vouchers Provided by Sponsors

2<sup>nd</sup> Prize      \$5.00      Cash / Vouchers Provided by Sponsors

**11. LIGHT FRUIT CAKE free size**

1<sup>st</sup> Prize      \$10.00    Cash / Vouchers Provided by Sponsors

2<sup>nd</sup> Prize      \$5.00      Cash / Vouchers Provided by Sponsors

**12. BOILED FRUIT CAKE free size**

1<sup>st</sup> Prize      Maisie Gomersall Memorial Prize,  
Donated by Redcliffe Show Society

2<sup>nd</sup> Prize      \$5.00      Cash / Vouchers Provided by Sponsors

**13. GOLDEN PUMPKIN & SULTANA CAKE free size**

1<sup>st</sup> Prize      \$10.00    Cash / Vouchers Provided by Sponsors

2<sup>nd</sup> Prize      \$5.00      Cash / Vouchers Provided by Sponsors

**14. STEAMED RICH PUDDING**

1<sup>st</sup> Prize      \$10.00    Cash / Vouchers Provided by Sponsors  
In Memory of Ivy & Wally McCasker

2<sup>nd</sup> Prize      \$5.00      Cash / Vouchers Provided by Sponsors

**15. SULTANA CAKE (ROUND TIN)**

1<sup>st</sup> Prize      Prize Donated by S. & A Sharpe

2<sup>nd</sup> Prize      \$5.00      Cash / Vouchers Provided by Sponsors

**16. KENTISH CAKE (BAR TIN)**

1<sup>st</sup> Prize      Prize Donated by Nathan Corscadden  
In Memory of Frances & Brenda Corscadden

2<sup>nd</sup> Prize      \$5.00      Cash / Vouchers Provided by Sponsors

**17. MADEIRA CAKE (ROUND TIN)**

1<sup>st</sup> Prize      Donated by D. Pidgeon

2<sup>nd</sup> Prize      \$5.00      Cash / Vouchers Provided by Sponsors

**18. COFFEE CAKE (ROUND TIN)**

1<sup>st</sup> Prize      \$10.00    Cash / Vouchers Provided by Sponsors

2<sup>nd</sup> Prize      \$5.00      Cash / Vouchers Provided by Sponsors

**19. CHOCOLATE BAR (ICED)**

1<sup>st</sup> Prize      \$10.00    Cash / Vouchers Provided by Sponsors

2<sup>nd</sup> Prize      \$5.00      Cash / Vouchers Provided by Sponsors



**20. Gluten Free Cake (ANY VARIETY)**

- 1<sup>st</sup> Prize     \$10.00     Cash / Vouchers Provided by Sponsors  
 2<sup>nd</sup> Prize     \$5.00     Cash / Vouchers Provided by Sponsors

**21. ORANGE BAR CAKE (WITH BUTTER - ICED)**

- 1<sup>st</sup> Prize     \$10.00     Cash / Vouchers Provided by Sponsors  
 2<sup>nd</sup> Prize     \$5.00     Cash / Vouchers Provided by Sponsors

**22. BANANA CAKE (ROUND TIN - LEMON ICING)**

- 1<sup>st</sup> Prize     \$10.00     Cash / Vouchers Provided by Sponsors  
 2<sup>nd</sup> Prize     \$5.00     Cash / Vouchers Provided by Sponsors

**23. CARROT CAKE (ROUND TIN - ICED ON TOP) No Cream Cheese**

- 1<sup>st</sup> Prize     \$10.00     Cash / Vouchers Provided by Sponsors  
                   Donated in memory of Sandra Woolford,  
 2<sup>nd</sup> Prize     \$5.00     Cash / Vouchers Provided by Sponsors

**24. TEA CAKE**

- 1<sup>st</sup> Prize     \$10.00     Cash / Vouchers Provided by Sponsors  
 2<sup>nd</sup> Prize     \$5.00     Cash / Vouchers Provided by Sponsors

**25. DATE ROLL**

- 1<sup>st</sup> Prize     Prize Donated by Mrs B. Mapp  
 2<sup>nd</sup> Prize     \$5.00     Cash / Vouchers Provided by Sponsors

**26. SPONGE CAKE (ROUND TIN, NO ICING, TWO LAYER JAM IN MIDDLE)**

- 1<sup>st</sup> Prize     \$10.00     Cash / Vouchers Provided by Sponsors  
 2<sup>nd</sup> Prize     \$5.00     Cash / Vouchers Provided by Sponsors

**27. THREE SMALL CAKES, ICED ON TOP (BAKED IN TIN, NO PATTY PAPERS, NO CREAM ICING)**

- 1<sup>st</sup> Prize     \$10.00     Cash / Vouchers Provided by Sponsors  
 2<sup>nd</sup> Prize     \$5.00     Cash / Vouchers Provided by Sponsors

**28. MUFFINS - 3 only – (ANY VARIETY)**

- 1<sup>st</sup> Prize     \$10.00     Cash / Vouchers Provided by Sponsors  
 2<sup>nd</sup> Prize     \$5.00     Cash / Vouchers Provided by Sponsors

**29. SHORTBREAD (MARKED AND CUT INTO 8 WEDGES)**

- 1<sup>st</sup> Prize     \$10.00     Cash / Vouchers Provided by Sponsors  
 2<sup>nd</sup> Prize     \$5.00     Cash / Vouchers Provided by Sponsors

**30. PLATE OF THREE GINGERNUT BISCUITS**

- 1<sup>st</sup> Prize     \$10.00     Cash / Vouchers Provided by Sponsors  
 2<sup>nd</sup> Prize     \$5.00     Cash / Vouchers Provided by Sponsors

**31. PLATE OF THREE COCONUT BISCUITS**

1<sup>st</sup> Prize Cash / Vouchers Provided by Sponsors

**32. SLICE any variety (CUT IN 5CM SQUARE ONLY, NOT LESS THAN FOUR)**

1<sup>st</sup> Prize Donated by Lyn Michell

**33. PLATE OF PIKELETS (NOT LESS THAN SIX)**

1<sup>st</sup> Prize Donated in memory of Etheveen Krueger  
by Dale Pidgeon & Noeleen Sharpe

**34. PLATE OF SULTANA SCONES (NOT LESS THAN THREE)**

1<sup>st</sup> Prize Cash / Vouchers Provided by Sponsors

**35. PLATE OF PUMPKIN SCONES (NOT LESS THAN THREE)**

1<sup>st</sup> Prize Cash / Vouchers Provided by Sponsors

**36. PLATE OF PLAIN SCONES (NOT LESS THAN THREE)**

1<sup>st</sup> Prize Cash / Vouchers Provided by Sponsors

**37. PLATE OF SAVOURY SCONES -ANY VARIETY (NOT LESS THAN THREE)**

1<sup>st</sup> Prize Cash / Vouchers Provided by Sponsors

**38. LOAF HOMEMADE BREAD - WHITE**

**(ANY SHAPE BUT NOT LESS THAN 600g)**

1<sup>st</sup> Prize Cash / Vouchers Provided by Sponsors

**39. LOAF HOMEMADE BREAD - WHOLEMEAL**

**(ANY SHAPE BUT NOT LESS THAN 600g)**

1<sup>st</sup> Prize Cash / Vouchers Provided by Sponsors

**40. LOAF MACHINE MADE BREAD - WHITE**

1<sup>st</sup> Prize Cash / Vouchers Provided by Sponsors

**41. LOAF MACHINE MADE BREAD - WHOLEMEAL**

1<sup>st</sup> Prize Cash / Vouchers Provided by Sponsors

**42. COLLECTION OF BISCUITS (NOT LESS THAN FOUR VARIETIES - NO CAKES ALLOWED)**

1<sup>st</sup> Prize Cash / Vouchers Provided by Sponsors

**SWEETS SECTION - Sponsored by William McInnes (Patron)**

Prizes are \$10.00 (1<sup>st</sup> Prize) \$5.00 (2nd Prize)

**43. PLATE OF TOFFEE**

**44. PLATE OF COCONUT ICE**

**45. PLATE OF FRENCH JELLIES**

**46. PLATE OF PLAIN MARSHMALLOWS (Rolled in Toasted Coconut)**

**47. PLATE OF CHOCOLATE FUDGE**

**48. PLATE OF RUSSIAN CARAMEL**

**RESTRICTED SECTION**

*Exhibitors who have not previously won a first prize in the cooking section at the Redcliffe Show.*

**Prizes: Cash / Vouchers / Gifts as provided by Sponsors**

**49. PLATE OF FOUR BISCUITS (ANY VARIETY)**

**50. TEA CAKE**

**51. CHOCOLATE ROUND CAKE (ICED ON TOP)**

**52. MUFFINS - 4 ONLY (ANY VARIETY)**

**53. PLATE OF PLAIN SCONES (NOT LESS THAN FOUR)**



## JAMS AND JELLIES

All jams, jellies, pickles and sauces must be filled to 1cm below the top of the jar. Please place a sticker/label on your jar with the class name and class number (e.g. **Fig Jam Class 61**).

### THE MEG ROGERS MEMORIAL TROPHY

for the most points over the Jam Section is Donated by Redcliffe Show Society

**Prizes: Cash / Vouchers / Gifts as provided by Sponsors**

**54. COLLECTION HOMEMADE JAMS (THREE VARIETIES - COLLECTION MUST NOT INCLUDE MARMALADES)**

**55. ONE JAR PLUM JAM**

**56. ONE JAR ROSELLA JAM**

**57. ONE JAR TOMATO JAM**

**58. ONE JAR MELON AND LEMON JAM**

**59. ONE JAR APRICOT JAM**

**60. ONE JAR MELON AND GINGER JAM**

**61. ONE JAR FIG JAM**

**62. ONE JAR STRAWBERRY JAM**

**63. ONE JAR PINEAPPLE JAM**

**64. ONE JAR JAM (ANY OTHER VARIETY)**



**JAMS AND JELLIES Cont.**

- 65. ONE JAR JELLY (Any variety)**
- 66. ONE JAR SWEET ORANGE MARMALADE**
- 67. ONE JAR GRAPEFRUIT MARMALADE**
- 68. ONE JAR CUMQUAT MARMALADE**
- 69. ONE JAR THREE OR FOUR FRUIT MARMALADE**
- 70. ONE JAR MARMALADE (ANY OTHER VARIETY)**
- 71. ONE JAR LEMON BUTTER (WITHOUT RIND)**
- 72. ONE JAR PASSIONFRUIT BUTTER**

**PICKLES, CHUTNEYS AND SAUCES**

- 73. BOTTLE PICKLED ONIONS**
- 74. BOTTLE CAULIFLOWER PICKLES, CLEAR**
- 75. BOTTLE MUSTARD PICKLES**
- 76. BOTTLE MIXED PICKLES, CLEAR**
- 77. BOTTLE MANGO CHUTNEY**
- 78. BOTTLE CHUTNEY, ANY OTHER VARIETY**
- 79. BOTTLE TOMATO SAUCE**
- 80. BOTTLE SAUCE, ANY OTHER VARIETY**
- 81. BOTTLE RELISH, ANY VARIETY**



**Queensland Country Women's Association**  
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*All Prize Money Donated by Mr William McInnes*

**PRIMARY SCHOOL SECTION GRADES 1 TO 6**

**Class 82 - 88 1<sup>st</sup> Prize \$5.00 2<sup>nd</sup> Prize \$3.00**

**82. Best Decorated Biscuits (Four only)**

**83. Plate of Three Jam Drops**

**84. Plain Scones (not less than Four)**

**85. Plate of Six Pikelets**

**86. Plate of three small cakes (Iced on top, one variety)**

**87. Cake any variety Round Tin (Iced on top - no buttercream)**

**88. Cup Cakes Decorated (Four)**

**FRUIT CAKE—ANY AGE**

**89. FRUIT CAKE small**

1<sup>st</sup> Prize      \$10.00

2<sup>nd</sup> Prize      \$5.00

**HIGH SCHOOL SECTION GRADES 7 TO 12**

**Class 90 - 99 1<sup>st</sup> Prize \$5.00 2<sup>nd</sup> Prize \$3.00**

**90. PLATE OF FOUR BISCUITS (Any Variety)**

**91. PLAIN SCONES (not less than three)**

**92. TEA CAKE**

**93. PLATE OF SMALL CAKES (not less than four, iced on top - no buttercream)**

**94. PLATE OF THREE PIKELETS**

**95. CAKE (any variety, round tin, iced on top no buttercream)**

**96. MUFFINS - 4 only (Any Variety)**

**97. CUP CAKES - 4 Only (Decorated)**

**98. PLATE OF MARSHALLOWS (ROLLED IN DESICATED COCONUT)**

**99. SLICE (any variety, cut into small squares) 4 only**



## THANK YOU TO OUR COOKERY SPONSORS

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MORETON BAY