

Beaudesert Show

6th & 7th September 2024

OFFICE HOURS

General Office hours:

Monday to Thursday 9.00am to 1.00pm

SHOW TIME office hours from 5th August

Monday to Friday 9.00am to 4.00pm

PH: 07 55413200

EMAIL: secretary@beaudesertshow.com.au

WWW.BEAUDESERTSHOW.ORG.AU



keep up to date and follow us on our Face Book Page

<https://www.facebook.com/beaudesertshow>

SHOW ENTRIES

ONLINE ENTRIES - <https://showday.online>

General entries can be lodged at the show office.

FOR CLOSING DATES - refer to schedule



The Beaudesert Show Society
extends thanks to the
Queensland Government for implementing
The "Show Societies Grants Program"



Gates Open 8.00am

ATM
AVAILABLE

Section 17 Cookery And Sweets

CHIEF STEWARD: Jane Thomas 0438442135 (please leave your name and message).

ENTRY FEE:

- *Adults:* \$1.00 all classes. All entry fees inclusive of GST
- *Juvenile:* No Charge
- *Prep:* No Charge

PRIZE MONEY:

- *General Baking, Biscuits: Home Made Sweets:* 1st prize \$5, 2nd prize \$3 - unless otherwise stated.
- *Fruit Cakes:* 1st prize \$10.00, 2nd prize \$5.00 - unless otherwise stated.
- *Icing Competition:* 1st prize \$10.00 2nd prize \$5.00 - unless otherwise stated.
- *Juvenile:* 1st prize \$3.00, 2nd prize \$2.00, 3rd prize \$1.00. Unless otherwise stated.
- *Prep:* 1st prize \$3.00, 2nd prize \$2.00, 3rd prize \$1.00.
- *All Sections:* Where a Trophy is allotted, there is no cash first prize

ENTRY FORMS:

- May be lodged online at <https://showday.online>
- On a general entry form at the show office

ENTRIES CLOSE:

- Wednesday 28th August 2024
- **NO LATE ENTRIES WILL BE ACCEPTED**

EXHIBITS TO BE RECEIVED ON:

- Thursday 5th September from 7.30am to 10.30am - *Please take to the Cookery Pavilion*

GENERAL BAKING

Class 17001 Four (4) Plain Scones

Scones must not touch

Class 17002 Four (4) Pumpkin Scones

Scones must not touch

Class 17003 Four (4) Fruit Muffins

Any variety fruit, baked in tins, NO PAPERS

Class 17004 Four (4) Pikelets

Pikelets must be 5cm (2inches)

Class 17006 Plate of Slice

Four (4) pieces any variety, cooked base.

BISCUITS

To be displayed in a clear glass lidded bottle.

Four (4) biscuits to be presented for judging in each class.

Must be of 5cms in diameter.

Class 17007 Melting Moments

Class 17008 ANZAC Biscuits

Class 17009 Gingernut Biscuits

Class 17010 Cornflake Biscuits

Baked with fruit

Class 17011 Jam Drop Biscuits

MOST SUCCESSFUL EXHIBITOR IN BISCUITS

Classes 17007-17011

Prize donated by Mrs Moya Jackson

JUDGING:

- Judging will commence at 11:00am Thursday 5th September

CONDITIONS OF ENTRY:

- Exhibits will remain on display until after the completion of the show.
- Collection of exhibits & Prize Money will take place Sunday morning after the completion of the show.
- Exhibits not collected by 10.30am will be disposed of unless other arrangements have been made.
- **NO PACKET MIXES TO BE USED**

BISCUITS:

- All biscuits to be displayed in a clear glass lidded bottle.
- Four (4) biscuits to be presented for judging in each class
- Must not be over 5cms in diameter.

HOME MADE SWEETS:

- To be presented on a white small round paper plate (approx. 18cm diameter)
- 6 pieces per plate, unless otherwise stated.
- Size - all pieces to be 2.5cm square, unless otherwise stated.

FRUIT CAKES:

- To be baked in round tins

HOME MADE SWEETS

All sweets unless otherwise stated to be 2.5cm square.

6 pieces per plate presented on a small white paper plate.

Class 17012 Plate of Coconut Ice

Boiled mixture. 2 bars, size 7.5cm x 2.5cm

Class 17013 Toffee

Three (3) Plain & Three (3) Nut

Class 17014 Plate of French Jellies

Class 17015 Chocolate Fudge

One Plate

Class 17016 Caramel Fudge

One Plate

Class 17017 Plate of Butterscotch

Class 17018 Plate of White Christmas

Class 17019 Plate of Rocky Road

Class 17020 Marshmallows - layered

White with colour on top

Class 17021 Marshmallows

Three (3) Plain & Three (3) Toasted Coconut

Plain to be rolled in icing sugar *NOT coconut*

Class 17022 Plate of Apricot Balls

Class 17023 Rum Balls

MOST SUCCESSFUL EXHIBITOR IN HOME MADE SWEETS

Donated by Fruit Delights (Voucher)

CAKES

Class 17024 Tea Cake

No Fruit

Class 17025 Sand Cake

Must use Show Recipe, available at end of classes

Class 17026 Chocolate Ring Cake

Iced all over with chocolate icing including inside the ring

1st prize donated by Mrs. Patsy Waters

Class 17027 Small Cup Cakes

Four (4) Cakes to be presented, Iced - not in papers

Class 17028 Orange Bar Cake

Iced on top only - no decoration

Class 17029 Date Bar

Class 17030 Banana Cake

Iced on top only with lemon flavoured icing - 20cm round tin

Class 17031 Carrot Cake

No fruit. Finely chopped walnuts in a 20cm round tin. Iced with lemon flavoured icing

Class 17032 Butter Cake

Any variety. Iced on top only. Not cooked in a loaf tin

FRUIT CAKES

Class 17033 Sultana Cake

Approx. 375 grams of sultanas. Not iced

1st prize donated by Jan Antcliff

Class 17034 Rich Fruit Cake - 250g Mixture

Not iced

Sponsored by Jon Krause LNP Member (1st Prize \$40.00 2nd

Prize \$10.00)

Class 17035 Boiled Pineapple Fruit Cake

1st prize donated by Mrs. N Aldridge, in "Memory of Mrs. Ruby Aldridge"

Class 17036 Pumpkin Fruit Cake - 500grams of fruit

1st prize donated by Mrs Nerilye Aldridge

Class 17037 Boiled Fruit Cake

1st prize sponsored by Mr Alwyn Todd, "In Memory of Mrs GA Todd" (\$40.00)

BEST CAKE OF THE SHOW

Classes 17024 - 17037

(Does not include Icing Competition Cakes)

Prize donated by Ken Wright -
Wrights Jewellers Beaudesert

MOST SUCCESSFUL EXHIBITOR IN CAKES

Classes 17024 - 17037

Prize donated by Mrs L Bright
"In memory of Mrs Thelma Ward"



DELIVERING CLARITY

ICING COMPETITION

Class 17038 Floral Display of Iced Flowers

Class 17039 Decorated Cupcakes

Four (4) Decorated with Butter Icing or Fondant

Class 17040 Decorated Cookies

Four (4) to be decorated

Class 17041 Butter Iced Novelty Cake

1st prize donated by Jan Antcliff

Class 17042 Special Occasion Iced Cake

1st Prize donated by Wendy Steinhardt

Class 17043 Two Tier Wedding Cake - Fondant Icing

1st prize \$20 sponsored by Mrs Colin Fisher

2nd prize \$10 sponsored by Jan Antcliff

Class 17044 Two Tier Wedding cake - Buttercream Icing

1st Prize \$20.00 sponsored by Beaudesert Cake Decorators

2nd Prize \$10.00 sponsored by Beaudesert Cake Decorators

CHAMPION ICED CAKE

Icing ONLY to be judged

Classes 17038-17044

Prize donated by Jan Antcliff

ENCOURAGEMENT AWARD IN ICING COMPETITION

17038 - 17044

Prize donated by Denese Kennedy

CHAMPION COOK OF THE SHOW

Prize donated by Sue Weymouth

JUVENILE SECTION

Open to Boys and Girls 16 years of age and under

SIZE: Biscuits or Slices must be 5cm round/square in size

QTY: Biscuits, Slices or Patty Cakes - four (4) for each class

DISPLAY: must be displayed on a small white paper plate.

Class 17045 Plate of Slice

Any variety, oven baked.

1st prize donated by Joan Quick

Class 17046 Lemonade Scones

Must use Show Recipe, available at end of classes

Class 17047 Pumpkin Scones

Class 17048 Choc Chip Biscuits

Class 17049 Jam Drop Biscuits

Class 17050 ANZAC Biscuits

Class 17051 Cornflake Biscuits

Class 17052 Pikelets

Class 17053 Chocolate Slice

1st prize donated by Joan Quick

Class 17054 Rocky Road

Class 17055 Plain Marshmallows - Six (6)

Class 17056 Small Patty Cakes - Iced ONLY - Four (4)

Small patty cakes, homemade recipe.

NOT DECORATED - NOT MUFFIN SIZE

Class 17057 Muffin Sized Patty Cakes - Iced & Decorated - Four (4)

Homemade recipe

Class 17058 Lazy Daisy Cake

Baked in loaf tin. Iced on Top only, decorated with Jelly Beans in the shape of a flower

Must use Show Recipe, available at end of classes

Sponsored by Mrs. Delma Day (1st prize \$10.00 2nd prize \$5.00 3rd prize \$2.00)

Class 17059 Apricot Balls - Six (6)

Class 17060 Chocolate Ring Cake

Iced on Top ONLY

Sponsored by The GA & NE Teese Memorial Trust

Class 17061 Plate of Chocolates

Class 17062 Carrot Cake

Not Iced

Sponsored by the GA & NE Teese Memorial Trust

Class 17063 Healthy Lunch Box

Sponsored by Mrs. Delma Day (1st prize \$10.00 2nd prize \$5.00 3rd prize \$2.00)

Class 17064 Damper

Sponsored by Mrs. Wendy Steinhardt (1st \$5.00, 2nd \$3.00, 3rd \$2.00)

Class 17065 Pizza - 20cm Home Made Base

Any variety of topping

1st prize donated by Mrs Heather Sanders

Class 17066 Eggs - Four (4) In a Carton

Class 17067 Eggs - Four (4) In Novelty Container

Class 17068 Two (2) Decorated Boiled Eggs

1st prize donated by Mrs Cath Stuhmcke

MOST SUCCESSFUL EXHIBITOR - Juvenile Biscuits

Prize donated by Mrs Vicki Schloss

MOST SUCCESSFUL EXHIBITOR - Juvenile Sweets

Prize donated by Heather Sanders

MOST SUCCESSFUL JUVENILE COOKERY EXHIBITOR - \$50

Sponsored by MDP & LC Begley in memory of Ella Mollenhagen of Stockleigh

RUNNER UP JUVENILE COOKERY EXHIBITOR - \$50

Sponsored by MDP & LC Begley in memory of Mary Malone

ENCOURAGEMENT AWARD IN JUVENILE COOKERY

Prize Donated by Mrs Pam Bird

PREP SECTION

4 Years and Under

Class 17069 Articles Made from Play Dough

Class 17070 Plate of Four (4) Decorated Bought Biscuits

5 Years

Class 17071 Articles Made from Play Dough

Class 17072 Plate of Four (4) - Decorated Bought Biscuits

Class 17073 Two decorated boiled eggs

Class 17074 Iced and Decorated - Two (2) Muffin Sized Cupcakes

RECIPES:

SAND CAKE

4 ozs. (125g) softened butter

1 cup sugar

2 eggs

1/2 cup milk

1/2 cup arrowroot

1 1/2 cups SR flour

METHOD:-

Place all ingredients into a bowl and beat four minutes. Place in an 8" (20cm) ring tin.

Bake in moderate oven for 30 - 40 minutes.

Ice all over with lemon flavoured icing.

LAZY DAISY CAKE - Baked in a loaf tin

125gms soft butter

125gms sugar

1/2 packet jelly crystals any flavour

2 eggs

1 3/4 cups self raising flour

1/3 cup milk

METHOD:-

Combine all ingredients in a bowl. Add a few drops of food colouring to match jelly colour to strengthen colour of cake. Stir until just blended. Beat for 3 minutes on medium speed electric mixer. Bake in loaf tin 35-40 minutes in moderate oven.

LEMONADE SCONES

4 cups self raising flour

1 cup lemonade

375ml cream

METHOD:-

Mix all together and bake in oven at 200c for approximately 15 minutes



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**99 Gould Hill Road,
Beaudesert, QLD 4285**

2024 Beaudesert Show - General Entry Form

Exhibitor Name:		
Postal Address:	State:	Post Code:
Email:	Phone:	

Entries can be lodged:

- May be lodged online at <https://showday.online>
- On a general entry form at the show office

Name of Section	Class No	Particular	Fee
TOTAL ENTRY FEE			

Entries are accepted entirely at owner's risk. The show society it's volunteers & agents will not be liable for any loss or damage to exhibits or any property what's so ever and however such damage or loss occurs. All responsible care is taken at all times.

STATEMENT BY COMPETITOR

1. You must quote your ABN or sign the HOBBY DECLARATION below.

My ABN is OR

2. DECLARATION I hereby declare that the activity I am engaged in which relates to services provided by me is a recreational hobby undertaken by me. Please accept my above entry to your Society. I agree to indemnify the Beaudesert Show Society against liability for any accident, damage, loss or illness to any exhibit, exhibitor or competitor and agree that all competitions are under the complete and total control of the Beaudesert Show Society whose decision is final.

I have read & understood the Terms & Conditions of entry.

Signature..... Date/...../2024