

## Friday 21st Saturday 22nd



# COOKING SCHEDULE

## SECTION 6 - COOKERY ENTRIES CLOSE THURSDAY 20TH BY 11:00AM

DROP OFF TO DALY & EMILY THOMAS PAVILION, PROSERPINE SHOWGROUNDS

## CONDITIONS OF ENTRY FOR SECTION 6 - PHOTOGRAPHY

- 1. ALL entries must be dropped of for judging by 11:00AM on Thursday 20th June 2024. No entries will be accepted after the cut off time.
- 2. ALL fees are inclusive of GST.
- 3. Where a donation of a prize is made to the Association, this may replace the advertised prize money in chosen classes.
- 4. ALL prize money is inclusive of GST.
- 5. With respect to all exhibits, all care will be taken, but no responsibility will be accepted for any damage or loss by the Proserpine A. P & I Assoc. Inc. and/or its agents.
- 6. All baked entries must be placed in a sealable plastic bag. One sample for tasting must be placed on a small plate and placed in a sealable bag. Tasting portion will be disposed of.
- 7. All bottles of Pickles, Chutney, Jams etc to be a minimum size of 200 Grams.
- 8. The judge reserves the right to award no prize listed if the qualityquantity of the exhibit is inadequate.

## VERY IMPORTANT NOTICE

YOUR ENTRIES AND PRIZE MONEY CAN BE COLLECTED ON THE FOLLOWING DAYS ONLY:

- \* Saturday 22nd June 4:30pm to 6pm from Daly Thomas Pavilion
- \* Sunday 23rd June 8:00am to 12 pm from Daly Thomas Pavilion
- \* Monday 24th June 9:00am to 4:00pm from Show Office
- \* Tuesday 25th June 9:00am to 12:00pm from Show Office

THE SHOW OFFICE WILL THEN BE CLOSED FOR HOLIDAYS.

ALL PRIZE MONEY LEFT AFTER THIS DATE WILL BE FORFEITED.

If you can not pick your items up on any of the days and hours listed, please arrange for someone to pick your items and prize money up during the hours listed.

Our contact details: 0458451126 Mon to Fri 9am to 5pm

## ENTRIES CLOSE THURSDAY 20TH JUNE 2024 BY 11:00AM

DROP OFF TO DALY & EMILY THOMAS PAVILION, PROSERPINE SHOWGROUNDS

#### PRESERVES CLASSES - CLASSES 1 TO 15

ENTRY FEE: \$2:00 PER CLASS MAXIMUM FEES FOR THIS SECTION: \$12:00

PRIZES: FIRST \$7:00 SECOND: \$3:00

#### ONE ENTRY PER CLASS ONLY

#### ALL ENTRIES MUST BE AT LEAST 200GRAMS

### PRESERVES CLASSES 1 - 15

	CLASS	CLASS
1.	BOTTLE ROSELLA JAM	9. BOTTLE PICKLES (Any variety)
2.	BOTTLE MARMELADE JAM	10. BOTTLE RELISH (Any variety)
3.	BOTTLE CUMQUAT JAM	11. BOTTLE SAUCE (Any variety)
4.	BOTTLE ANY OTHER VARIETY JAM	12. BOTTLE PESTO (Any variety)
5.	BOTTLE OF JELLY (Any variety)	13. BOTTLE FERMENTED VEGETABLE E.g Kim Chi
6.	BOTTLE LEMON OR PASSIONFRUIT BUTTER	14. JERKY - FLAVOURED
7.	BOTTLE OF PRESERVES	15. JERKY - HOT & SPICY
8.	BOTTLE CHUTNEY (Any variety)	



## ENTRIES CLOSE THURSDAY 20TH JUNE 2024 BY 11:00AM

DROP OFF TO DALY & EMILY THOMAS PAVILION, PROSERPINE SHOWGROUNDS

#### OPEN BAKING CLASSES - CLASSES 16 TO 40

ENTRY FEE: \$2:00 PER CLASS MAXIMUM FEES FOR THIS SECTION: \$12:00

PRIZES: FIRST \$7:00 SECOND: \$3:00 CLASSES 16 TO 27

#### **ONE ENTRY PER CLASS ONLY**

ALL ENTRIES MUST BE SUPPLIED IN A SEALABLE PLASTIC BAG WITH A TASTING SAMPLE IN FURTHER PLASTIC BAG

## **OPEN BAKING - CLASSES 16 TO 27**

CAKES - SMALL	CAKES - LARGE
16. LAMINGTONS (Plate of 4)	21. CARROT CAKE (not iced)
17. CUP CAKES (Plate of 4)	22. ORANGE BAR CAKE Iced on top - NO fondant - ONLY set icing
18. PEACH BLOSSOMS (Plate of 4)	23. CHOCOLATE CAKE (Chocolate Icing) NO fondant - ONLY set icing
19. MUFFINS SWEET (Plate of 4)	24. BANANA CAKE (Iced)
20. MUFFINS SAVOURY (Plate of 4)	25. HOME MADE SPONGE SANDWICH Without butter - jam filled Top dusted with icing sugar
	26. GLUTEN FREE CAKE (Any variety)
	27. DECORATED CAKE (Judged on icing only)



## ENTRIES CLOSE THURSDAY 20TH JUNE 2024 BY 11:00AM

DROP OFF TO DALY & EMILY THOMAS PAVILION, PROSERPINE SHOWGROUNDS

#### OPEN BAKING CLASSES - CLASSES 28 to 30

ENTRY FEE: \$2:00 PER CLASS MAXIMUM FEES FOR THIS SECTION: \$12:00

PRIZES: FIRST \$7:00 SECOND: \$3:00 CLASSES 16 TO 27 AND CLASSES 31 TO 40

PRIZES: FRUIT CAKES: FIRST \$15:00 SECOND: \$5:00 CLASSES 28 TO 30

#### ONE ENTRY PER CLASS ONLY

ALL ENTRIES MUST BE SUPPLIED IN A SEALABLE PLASTIC BAG WITH A TASTING SAMPLE IN FURTHER PLASTIC BAG

## FRUIT CAKES - CLASSES 28 TO 30

CLASS	
28. BOILED FRUIT CAKE	20cm Round Tin - not iced
29. RICH FRUIT CAKE	20cm Round Tin - not iced
30. PUMPKIN FRUIT CAKE	Made to recipe below

## PUMPKIN FRUIT CAKE RECIPE CLASS 30

- 125 g butter or margarine
- 1 cup sugar
- 2 eggs
- 1 cup cooked mashed pumpkin
- 2 cups self raising flour
- 1.5 cups mixed fruit

- 1. Cream butter & sugar
- 2. Add eggs one at a time
- 3. Mix in pumpkin, flour & fruit
- 4. Bake in 20cm round or square pan in a moderate oven.



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DROP OFF TO DALY & EMILY THOMAS PAVILION, PROSERPINE SHOWGROUNDS

OPEN BAKING CLASSES - CLASSES 31 to 40

ENTRY FEE: \$2:00 PER CLASS MAXIMUM FEES FOR THIS SECTION: \$12:00

PRIZES: FIRST \$7:00 SECOND \$3.00 CLASSES 31 TO 40

#### **ONE ENTRY PER CLASS ONLY**

ALL ENTRIES MUST BE SUPPLIED IN A SEALABLE PLASTIC BAG WITH A TASTING SAMPLE IN FURTHER PLASTIC BAG

## **OPEN MISCELLANEOUS**

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CLASS	
31. PLATE OF PIKELETS	(Plate of 4)
32. SHORTBREAD	(Plate of 4)
33. PLAIN SCONES	(Plate of 4)
34. PUMPKIN SCONES	(Plate of 4)
35. JAM DROPS	(Plate of 4)
36. RASPBERRY SLICE	(Plate of 4)
37. FUDGE (Any flavour)	(Plate of 4)
38. MELTING MOMENTS	(Plate of 4)
39. ANZAC BISCUITS	(Plate of 4)
40. GLUTEN FREE SLICE	(Plate of 4)

SASH AWARDED FOR MOST SUCCESSFUL EXHIBITOR IN THE COOKERY SECTION









## ENTRIES CLOSE THURSDAY 20TH JUNE 2024 BY 11:00AM

DROP OFF TO DALY & EMILY THOMAS PAVILION, PROSERPINE SHOWGROUNDS

JUNIOR BAKING CLASSES BAKING CLASSES - CLASSES 41 TO 50

ENTRY FEE: \$1:00 PER CLASS MAXIMUM FEES FOR THIS SECTION: \$6:00

PRIZES: FIRST \$5:00 SECOND \$3.00 CLASSES 31 TO 40

#### **ONE ENTRY PER CLASS ONLY**

ALL ENTRIES MUST BE SUPPLIED IN A SEALABLE PLASTIC BAG WITH A TASTING SAMPLE IN FURTHER PLASTIC BAG

## JUNIOR DECORATED BISCUITS

CLASS	
41. DECORATED ARROWROOT BISCUITS (3 to 6 Years)	(Plate of 3)

## JUNIOR COOKING - 7 TO 12 YEARS

CLASS	
43. ANZAC BISCUITS	(Plate of 4)
44. JAM DROPS	(Plate of 4)
45. PIKELETS	(Plate of 4)
46. CUP CAKES (Any variety)	(Plate of 4)

## JUNIOR COOKING - 13 TO 17 YEARS

CLASS		
47. MUFFINS SWEET	(Plate of 4)	
48. CUP CAKES (Any variety)	(Plate of 4)	
49. PLATE OF BISCUITS	(Plate of 4)	
50. GLUTEN FREE SLICE	(Plate of 4)	

SASH AWARDED FOR MOST SUCCESSFUL EXHIBITOR 13 TO 17 YEARS

