

147th Ipswich Show *15th - 17th May 2020*



Schedule - Section 14 FOODS



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*Ipswich Annual Show will be held at the Ipswich Showgrounds from 15th 16th 17th
MAY 2020.*

*The Ipswich Show is one of the largest regional shows in Queensland and this
year will be celebrating our 147th Annual Show.*

*The Members of the Ipswich Show Society thank all our many Corporate
Partners, Sponsors, Trophy Donors, and competitors for their valued support.
Without your support, and the support from the local and wider community, this
event could not continue.*

CORPORATE PARTNERS

*The President and Members of the Ipswich Show Society thank the Queensland
Government for their financial support through the Show Societies Grant
Program.*



**LOOKING FOR AN
ADRENALIN CHARGED WEEKEND?**

**PLANES, TRAINS
& AUTOS**

SATURDAY 2 MAY
THE WORKSHOPS RAIL MUSEUM



**QLD AUTO
SPECTACULAR**

SUNDAY 3 MAY
WILLOWBANK RACEWAY



General Conditions

GENERAL CONDITIONS OF ENTRY AND COMPETITION

This Show is conducted subject to the rules of the Queensland Chamber of Agricultural Societies, the constitution and rules of this Society and any regulation which appears within the Schedule for individual sections of this Show. Should there be any conflict between the rules of the Queensland Chamber of Agricultural Societies, the constitution and rules of this society and the regulations appearing in any schedule, the constitution, rules and regulations appearing in the schedule of this Society shall prevail,

All persons upon entering any class in this Schedule agree to indemnify the IPSWICH 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 IPSWICH SHOW SOCIETY whose decision in all matters is final.

THE IPSWICH SHOW SOCIETY

- a) Will appoint a Chief Steward to each section as its representative in all matters. Failure to comply with lawful directions from appointed Stewards, Committee or Staff or use of verbal or physical abuse will result in Disciplinary Action which may include exclusion from further Competitions and/or the Ipswich Showgrounds.
- b) Will appoint Judges whose decisions are final and for which no verbal or written communication will be accepted or entered into.
- c) Reserves the right to make any decisions, inclusions or changes to this Schedule including Conditions of Entry as it may deem fitting without further notice.
- d) **Entering of Competitions does not constitute free admission entry into the Ipswich Show.**
- e) By way of entering for this Competition exhibitors acknowledge that they are compliant with these Conditions.

ANIMAL/s AND BIRD/S EXHIBITORS

- All animal/s and bird/s exhibitors must sign an **EXHIBIT HEALTH DECLARATION** upon delivery of entry and must comply with the health requirements detailed in this document.
- Exhibit Health Declarations are available at the Show Office or Website www.ipswichshow.com.au
- All Veterinarian fees are the responsibility of the Owner of the animal. Ipswich Show will not take responsibility for any veterinarian fees.

CONDITIONS OF ENTRY INTO GROUNDS

- Terms & Conditions located at front Gate Entry.
- No Glass is to be brought on the Grounds. (Other than entries into sections that require glass jars/bottles.)
- All electrical leads must be tagged in accordance with the relevant industrial regulations.

PRIVACY STATEMENT

The information provided by you in any application for membership or application to enter is used by the Ipswich Show Society to offer member services or to organise and conduct competitions at the Ipswich Show. By applying for membership or entering our competitions you consent to provide such details as your name, address and exhibit details. Competition information may be made available to the media and included in Ipswich Show publications. Your information will not be disclosed without your consent for any other purpose unless required by law.



Section 14 FOODS ~ 2020



CHIEF STEWARD: Denise Podlich ~ Ph: 3288 8150
STEWARDS: H Reich / J Pampling / G Imhoff / R Walton / D Lee / D. Bowen
PRIZE MONEY: First = \$3.00 / Second = \$2.00 / Third = \$1.00 (*unless otherwise stated*)
ENTRY FEE: \$1.00 - Includes GST (*unless otherwise stated*)
ENTRIES CLOSE: 4:00pm – Friday, 8th May 2020 (NO LATE ENTRIES ACCEPTED)

ALL ENTRY FORMS AND PAYMENT MUST BE RECEIVED BY THE SHOW OFFICE NO LATER THAN 4:00PM ON ENTRY CLOSE DATE

EXHIBIT DROP OFF TIMES: 7:00pm to 8:30pm – Wednesday, 13th May 2020
 From 7:30am – Thursday, 14th May 2020
EXHIBITS MUST BE IN POSITION: Before 9:00am – Thursday, 14th May 2020
JUDGING: Commencing at 9:30am Thursday, 14th May 2020

DECORATED CAKE ENTRIES CLOSE: 4:00pm – Friday, 8th May 2020 (NO LATE ENTRIES ACCEPTED)
DECORATED CAKE Exhibit Drop Off: 8:00am to 9:00am – Monday, 11th May 2020
JUDGING OF DECORATED CAKES: Commencing at 9:30am Monday 11th May 2020

EXHIBIT AND PRIZE MONEY COLLECTION: 8:00am to 9:30am – Monday, 18th May 2020

RULES & REGULATIONS:

- ❖ In conjunction with General Conditions of Entry & Competition in front of Schedule
- ❖ **Any exhibit not collected by 9:30am Monday 18TH May 2020 will be disposed of unless other arrangements have been made.**
- ❖ Any prize money or cards not collected will be left at the Office (Exhibitors must make arrangements to collect these as soon as possible)
- ❖ Competitors are welcome at the Judging
- ❖ All plates and doilies will be provided by the Society
- ❖ Exhibits in this Section must be the actual work of the person in whose name they are entered
- ❖ The Judge has the right to withhold awarding a prize if the exhibit is considered unworthy
- ❖ The Judges decision will be final and no correspondence will be entered into
- ❖ Definition of Loaf Tin – Approximately 20cm x 10cm (8" x 4") no wider at base than 10cm (4")
- ❖ Basic icing mix only – No cream icings
- ❖ **Only One (1) Entry Per Class Per Person, unless otherwise stated.**

"FEATURE CAKE" - WHITE CHOCOLATE MUD CAKE (Class 25)

CHAMPION EXHIBIT OF SHOW (To be selected from classes 1-37 and 56-71)
 To Be Selected By Judges (Trophy & Sash)

OPEN SECTION – (Open to all Competitors)

CLASS

- 1SIX SULTANA SCONES
- 2SIX PLAIN SCONES
- 3SIX PUMPKIN SCONES
- 4SPONGE SANDWICH (*with butter / un-iced / joined with icing*) **Entry Fee = \$2.00**
*** 2020 Special First = \$20 / Second = \$10 / Third = \$5 ***
- 5GINGER FLUFF SANDWICH
- 6ANY PLAIN QUICK MIX CAKE (*iced on top / not packet / not sandwich / not chocolate*)
- 7KENTISH CAKE (*loaf tin / iced on top only*)
- 8CARROT CAKE (*iced on top / round or square tin*)
- 9 CHOCOLATE BUTTER CAKE (*iced on top only with chocolate icing / baked in ring tin*)
- 10MADEIRA CAKE (*not sandwich*)
- 11ORANGE BAR (*iced on top only – in loaf tin*)
- 12CAMEL TART (*foil plate / will be refrigerated*)
- 13CINNAMON TEA CAKE (*plain mixture with cinnamon and sugar topping / in round tin*)
- 14FRUIT SLICE, 6 PIECES (*approx 35 mm x 50 mm / Traditional Fruit Slice / must have 3 layers*)
- 15CHOCOLATE SLICE, 6 PIECES (*approx 35 mm x 50 mm*)
- 16PLAIN BUTTER CAKE (*iced on top only / round or square tin*)
- 17BANANA CAKE (*iced on top only / round or square tin*)
- 18GLUTEN FREE CHOCOLATE CAKE – (*round tin*)
- 19GINGERBREAD (*baked in a loaf tin*)
- 20PUMPKIN FRUIT CAKE (*round or square tin / not boiled*)
- 21BOILED FRUIT CAKE (*to have no more than 500g of fruit / round or square tin*)
*** First = \$10.00 / Second = \$5.00 / Third = \$2.00 *** **Entry Fee = \$1.50**
- 22RICH FRUIT CAKE (*250g mixture / round or square tin*) **Entry Fee = \$1.50**
*** First = \$12.00 / Second = \$6.00 / Third = \$4.00 ***
*This class has been selected for the Regional & State Final Competition - The winner of this class will be invited to enter a cake in the Sub-Chamber final to be held at the Esk Show in May 2018.
The winner of this final will go on to represent the West Moreton and Brisbane Valley Sub-Chamber at the State Final at the RNA Brisbane Show in August 2018.*
- 23SULTANA CAKE (*to contain no other fruit / not more than 500g of fruit / round or square tin*)
*** First = Trophy (donated by Mrs M A Harvey) / Second = \$5.00 *** **Entry Fee = \$1.50**
- 24PLUM PUDDING (*boiled in cloth*)

CLASS

- 25FEATURE CAKE – “**White Chocolate Mud Cake**” (*Must use the following Recipe*)
Entry Fee = \$2.00 First = \$25.00 / Second = \$15.00 / Third = \$10.00

WHITE CHOCOLATE MUD CAKE

Ingredients

230g Unsalted Butter, chopped
300g White Chocolate
200g Caster Sugar
240mls Milk
2 Large Eggs
2 teaspoons Vanilla
350g Plain Flour
2 teaspoons Baking Powder



Method

Preheat oven to 180°. Grease and line two 8” round cake tins.
In a medium saucepan add butter, white chocolate, sugar and milk.
Place on medium heat, stirring until smooth and sugar has dissolved.
Set aside to cool slightly.
Add eggs and vanilla to cooled white chocolate mixture and stir until combined.
Transfer to a large bowl and add flour and baking powder.
Stir until combined (don’t worry if the batter is a little lumpy).
Divide the cake batter between the two cake tins and bake for approximately 30-35 minutes, or until a skewer comes out clean.
Transfer to wire rack to cool completely

White Chocolate Butter Cream

230g Unsalted Butter
150g White Chocolate
1 teaspoon Vanilla
435g Icing Sugar
2 tablespoons Milk.
Place butter in large mixing bowl and beat until pale and creamy. Melt chocolate in microwave until just melted and set aside. Add vanilla, half of the icing sugar and one tablespoon milk to the butter and beat until combined. Add the melted chocolate. Beat until the chocolate is completely mixed through. If frosting is too thick add the extra tablespoon of milk.
Join two cakes with the frosting then cover top and sides of cakes.

- 26SIX APPLE & CINNAMON MUFFINS (*baked in tins*)
- 27DATE LOAF
- 28MARBLE CAKE (*iced on top only / baked in a 18cm or 20cm round tin*) – **Entry Fee = \$1.50**
*** First = \$10.00 / Second = \$5.00 / Third = \$1.00 ***
- 29PLATE OF SHORTBREAD (*made with butter / cut into 8 wedge pieces*)
- 30SIX SMALL CAKES (*iced on top / baked in tin / not patty papers*)
- 31SIX PIKELETS
- 32SIX CORNFLAKE BISCUITS (*to be exhibited in screw top glass bottle*)

- 33SIX ANZAC BISCUITS (*to be exhibited in screw top glass bottle*)
- 33APLATE OF SIX CUSTARD KISSES
- 34APPLE TART - DOUBLE CRUST (*foil plate / will be refrigerated*)
- 35PASSIONFRUIT CHEESECAKE (*foil plate / will be refrigerated*)
- 36LOAF OF HOME BAKED WHITE BREAD
- 37LOAF OF COMMERCIALY BAKED GRAIN BREAD
- 37ALOAF OF COMMERCIALY BAKED WHITE BREAD

***\$10 and a sash will be awarded to the most successful exhibitor in Classes 1–37
Points will be awarded as follows: First = 3 points / Second = 2 points / Third = 1 point***

DECORATED CAKE – (Open to all Competitors)

Prize Money:	First = \$15.00 / Second = \$10.00 / Third = \$5.00	(Unless otherwise stated)
Entry Fee:	\$2.20	
Exhibit Drop Off:	8:00am to 9:00am – Monday, 11 th May 2020	
Judging:	9:30am – Monday, 13 th May 2020	

(JUDGING WILL BE CLOSED TO EXHIBITORS AND THE PUBLIC)

Champion Exhibit of Show: Awarded with Card and Sash

- ❖ The base presentation board or drape must fit within the perimeter of 45cm square, with the exception of classes 41 and 42.
- ❖ The baseboards must be raised on cleats sufficient to enable ease of handling.
- ❖ Fabric used as exhibit enhancer may be moved or removed by Stewards to allow judging of exhibits.
- ❖ Except where specifically otherwise mentioned, no non-sugar ornaments are allowed.
- ❖ Reasonable use of wire, stamens, ribbons, cotton, tulle, braid, gelatin, and piping gel is permitted.
- ❖ Pillars or other means of elevating cakes are permitted.
- ❖ Minimal use of dried vegetable matter eg: polenta and semolina may be used.
- ❖ Wire of any kind must NOT penetrate the surface of the exhibit.
- ❖ No pins allowed holding ribbons etc.
- ❖ No artificial or paper and fabric leaves or flowers to be used.
- ❖ Minimal amount of metallic paint will be allowed.
- ❖ Sprays must be attached to exhibit.
- ❖ Wooden or perspex skewers are permitted to support in tiered cakes and wooden or perspex skewers and support boards may be used in novelty work.
- ❖ Posy picks are permissible.
- ❖ FRUIT OR DUMMY CAKES ALLOWED IN CLASSES – 36, 38, 39 & 40.

CLASS

- 38NOVICE CELEBRATION CAKE (*Must not have won in any other decorated cake section of Ipswich Show / Entrants will be eligible to enter this section for two years*) *** First = \$15.00 + Decorated Cake Book / Second = \$10.00/ Third = \$5.00

- 39NOVELTY CAKE (*Must be sculptured from cake, at least 50% cake*)
- 40DECORATED BIRTHDAY CAKE – 21st or 18th (*must have inscription / one or more tiers allowed*)
- 41CELEBRATION CAKE (*of any kind excluding 21st or 18th birthday cake – eg. Nursery, Christening, Christmas, Anniversary – must have inscription / one or more tiers allowed*)

- 42UP TO THREE TIER WEDDING CAKE
 *** First = \$25.00 / Second = \$15.00 / Third = \$10.00 ***
- 43SUGAR CRAFT (*No cake to be used / either floral or novelty on baseboard / not to exceed 45cm*)
 *** First = \$8.00 / Second = \$5.00 / Third = \$3.00 ***
- 44SUGAR FLORAL ARRANGEMENT (*to fit any area up to 45cm Square / wire, tape, tulle, ribbon, synthetic stamens, vase or bowl permitted*)
- 45CHILDRENS BIRTHDAY CAKE (*any type of cake allowed / one or more tiers allowed*)

Supported by the Queensland Cake Decorators Association – Ipswich Branch

SWEETS – (Open to all Competitors)

- ❖ Sash for Most Successful Exhibitor in Classes 46 – 55
- ❖ 8 pieces of each unless otherwise stated

- 46COCONUT ICE (*pink & white / 8 blocks or 3 bars*)
- 47WHITE CHRISTMAS
- 48FRENCH JELLIES (*rolled in corn flour and icing sugar*)
- 49ROCKY ROAD
- 50MARSHMALLOWS (*rolled in toasted coconut / uniform size, approximately 1"*)
- 51CHOCOLATE FUDGE
- 52CHOCOLATE SPIDERS
- 53RUM BALLS
- 54CHOCOLATES HOME MOULDED
- 55TURKISH DELIGHT (*covered in icing sugar*)

PRESERVES – (Open to all Competitors)

- ❖ All exhibits to be in bottles approximate size of 500g jam bottles
 - ❖ All exhibits to be correctly labeled
 - ❖ Lids are not to be covered with cloth
 - ❖ One bottle, except where otherwise stated
- 56LEMON CHEESE
- 57PASSIONFRUIT CHEESE
- 58ORANGE MARMALADE
- 59MARMALADE – Any Other Variety (*more than one entry allowed if marmalades are a different variety*)
- 60APRICOT JAM
- 61JAM – Any Other Variety (*more than one entry allowed if jams are a different variety*)
- 62ROSELLA JAM
- 63PLUM JAM
- 64MUSTARD PICKLES
- 65GREEN TOMATO PICKLES
- 66PICKLED ONIONS

- 67CHUTNEY – Any Variety
 68TOMATO SAUCE
 69TOMATO RELISH
 70ONE BOTTLE PRESERVED FRUIT/VEGETABLES
 71MISCELLANEOUS – ANY ITEM NOT PROVIDED FOR
 (*more than one entry per person allowed if entries are of a different variety*)

Sash for Most Successful Exhibitor in Classes 56-71

SENIOR SCHOOL SECTION – Grades 6 to 12

“The Belinda Podlich Memorial Section”

Entry Fee:	\$0.50c
Prize Money:	First = \$3.00 / Second = \$2.00 / Third = Card
Most Successful Exhibitor:	Trophy and Sash

Trophy and Prize Money in this Section donated by N & D Podlich

- 72ANY PLAIN QUICK MIX CAKE (*iced on top / not packet / not sandwich / not chocolate*)
 73SULTANA CAKE (*to contain no other fruit / not more than 500g fruit / round or square tin*)
 74SIX MUFFINS – Any Variety (*baked in tins*)
 75SIX JAM DROPS
 76SIX SMALL CAKES (*iced plainly on top / baked in tins / not patty papers*)
 77SIX PIKELETS
 78CHOCOLATE SLICE – 6 pieces (*approximately 35mm x 50mm*)
 79PLATE OF MARSHMALLOWS – 8 pieces
 80DATE LOAF
 81MARBLED CAKE – (*must use following recipe*)

MARBLED CAKE

Ingredients

175g Unsalted Butter
 185g (3/4 cup) Castor Sugar
 2 Large Eggs – lightly beaten
 250g (2 cups) S.R. Flour (sifted)
 125mls (1/2 cup) Milk
 1 teaspoon Vanilla
 25g (1/4 cup) Cocoa sifted

Method

- Pre-heat oven to 180 (C). Grease a loaf tin and line with baking paper;
- Put the butter, eggs, sugar, flour and 90mls (1/3 cup) milk into a large mixing bowl. Beat together until well combined;
- Divide the mixture evenly between two bowls. Beat the vanilla into one. Beat the cocoa and remaining milk into the other;
- Using a metal spoon put the mixtures alternately into the prepared tin. Draw a skewer through the mixture to create a marbled effect;
- Bake for 50-55 minutes or until a skewer come out clean. Leave in tin to cool for about 10 minutes then turn onto wire rack to cool;
- When cold, ice with chocolate or vanilla plain icing.

82ANY JAM (*more than one entry allowed if different variety*)

83ANY CHUTNEY (*more than one entry allowed if different variety*)

JUNIOR SCHOOL SECTION – Prep to Grade 5

Entry Fee: \$0.50c

Prize Money: First = \$3.00 / Second = \$2.00 / Third = Card

Most Successful Exhibitor: Trophy & Sash – ***Donated by Denise Podlich***

84APRICOT BALLS – 8 pieces

85PLAIN PACKET CAKE (*iced on top with plain icing / **do not use icing mix included in packet** / not sandwich*)

86SIX SMALL CAKES (*in patty papers / iced plainly on top*)

87LAZY DAISY CAKE (*must use following Recipe*)

Ingredients

4 oz (125g) soft butter

4 oz sugar

½ packet jelly crystals (*any flavour*)

2 eggs

7 oz (1¾ cups) SR Flour

1/3 cup milk

Method

- Combine all ingredients in a mixing bowl and stir just until blended
- Beat for 3 minutes on medium speed with an electric mixer
- Bake in a loaf tin for 35 - 40 minutes
- Ice when cold and decorate with Jelly Bean 'DAISIES' *in corners, not in the centre*

88SIX ANZAC BISCUITS

PRIZE MONEY FOR JUNIOR SCHOOL SECTION KINDLY SPONSORED BY:

ST MARY'S IPSWICH

KINDERGARTEN SECTION

Open to Boys and Girls under Prep Year

**** Entries must be the work of the Child ****

Entry Fee: FREE (*only one entry per child*)

89TWO ARROWROOT BISCUITS (*iced and decorated / decorations must be edible*)

90EDIBLE NECKLACE (*cord does not have to be edible / please, no citrus fruit as it attracts fruit fly*)

SPECIAL NEEDS SECTION

Open to competitors who require assistance in the preparation of the following classes due to a disability

Prize Money: First = \$3.00 / Second = \$2.00 / Third = \$1.00

Entry Fee: \$0.50c (*Only one entry per person per class*)

Most Successful Exhibitor: Trophy and Sash

91SIX CHOCOLATE CHIP MUFFINS – Packet Mix

92PLATE OF SIX PIKELETS

93SIX ANZAC BISCUITS

94ANY PLAIN QUICK MIX CAKE (*iced on top only*)

95SLICE – Any Variety Except Chocolate – 6 Pieces

96SIX SMALL CAKES (*baked in tins / no papers / iced plainly on top*)

***The Ipswich Show Society wish to thank
the following Sponsors/Families for their generous support:***

Mrs M A Harvey

D Podlich

Ipswich Show Society Ladies Committee

QLD Cake Decorators Association - Ipswich Branch Inc

St Mary's Ipswich

Walker Pender Group