

148th Ipswich Show

14 – 16 May 2021



Schedule – Section 14

Foods





Ipswich Annual Show will be held at the Ipswich Showgrounds from 14th 15th 16th MAY 2021.

The Ipswich Show is one of the largest regional shows in Queensland and this year will be celebrating our 148th 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 1 MAY
THE WORKSHOPS
RAIL MUSEUM



QLD AUTO SPECTACULAR

SUNDAY 2 MAY
WILLOWBANK
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THE WORKSHOPS
RAIL MUSEUM



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.



Schedule – Section 14

Foods



CHIEF STEWARD: Denise Podlich ~ Ph: 3288 8150
STEWARDS: H Reich / J Pampling / G Imhoff / R Walton / D Lee / D. Bowen
PRIZE MONEY: First = \$5.00 (*unless otherwise stated*)
2nd & 3rd + Prize Card
ENTRY FEE: \$1.00 - Includes GST (*unless otherwise stated*)
ENTRIES CLOSE: 4:00pm – Friday, 7th May 2021 (**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, 12th May 2021
From 7:30am – Thursday, 13th May 2021
EXHIBITS MUST BE IN POSITION: Before 9:00am – Thursday, 13th May 2021
JUDGING: Commencing at 9:30am Thursday, 13th May 2021

DECORATED CAKE ENTRIES CLOSE:	4:00pm – Friday, 7 th May 2021 (no late entries accepted)
DECORATED CAKE Exhibit Drop-off:	8:00am to 9:00am – Monday, 10 th May 2021 (entries will not be accepted on the day of drop-off)
JUDGING OF DECORATED CAKES:	Commencing at 9:30am Monday 10 th May 2021

EXHIBIT COLLECTION: 8:00am to 9:30am – Monday, 17th May 2021

RULES & REGULATIONS:

Please be aware that you, upon entering the Showgrounds, must follow all directives supported by legislation, including the WHS ACT and Regulations, COVID 19 Emergency Response ACT 2020 and all QCAS Member Societies and Sub Chambers.

- ❖ In conjunction with General Conditions of Entry & Competition in front of Schedule
- ❖ **Any exhibit entered in classes 38-44 not collected by 9:30am Monday 17th May 2021 will be disposed of unless other arrangements have been made. All other classes, exhibits will be discarded of at end of Show.**
- ❖ Any prize 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
- ❖ 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 1-37A)

To Be Selected by Judges (Trophy & Sash)

OPEN SECTION – (Open to all Competitors)

Classes 1 – 37A must be displayed on a paper plate, wrapped in cling wrap and sealed with tape. Any exhibits presented in containers at time of drop-off will not be accepted. All exhibits entered will be discarded at the end of Show.

CLASS

- 1 SIX SULTANA SCONES
- 2 SIX PLAIN SCONES
- 3 SIX PUMPKIN SCONES
- 4 SPONGE SANDWICH (*with butter / un-iced / joined with icing*) **Entry Fee = \$2.00**
*** 2020 Special First = \$20 / Second = \$10 / Third = \$5 ***
- 5 GINGER FLUFF SANDWICH
- 6 ANY PLAIN QUICK MIX CAKE (*iced on top / not packet / not sandwich / not chocolate*)
- 7 KENTISH CAKE (*loaf tin / iced on top only*)
- 8 CARROT CAKE (*iced on top / round or square tin*)
- 9 CHOCOLATE BUTTER CAKE (*iced on top only with chocolate icing / baked in ring tin*)
- 10 MADEIRA CAKE (*not sandwich*)
- 11 ORANGE BAR (*iced on top only – in loaf tin*)
- 12 CARAMEL TART (*foil plate / will be refrigerated*)
- 13 CINNAMON TEA CAKE (*plain mixture with cinnamon and sugar topping / in round tin*)
- 14 FRUIT SLICE, 6 PIECES (*approx.. 35 mm x 50 mm / Traditional Fruit Slice / must have 3 layers*)
- 15 CHOCOLATE SLICE, 6 PIECES (*approx.. 35 mm x 50 mm*)
- 16 PLAIN BUTTER CAKE (*iced on top only / round or square tin*)
- 17 BANANA CAKE (*iced on top only / round or square tin*)
- 18 GLUTEN FREE CHOCOLATE CAKE – (*round tin*)
- 19 GINGERBREAD (*baked in a loaf tin*)
- 20 PUMPKIN FRUIT CAKE (*round or square tin / not boiled*)

For Classes 21 – 23 you may enter a half cake, this must consist of 1 end, 2 sides and 1 cut through the centre of a whole square cake, or half of a round cake. All exhibits entered will be discarded at end of Show.

- 21 BOILED 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**

- 22 RICH 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 2021.

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 2021.

- 23 SULTANA 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**

- 24 PLUM PUDDING (*boiled in cloth*)

CLASS

25 FEATURE 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

Method

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.

26 SIX APPLE & CINNAMON MUFFINS (*baked in tins*)

27 DATE LOAF

28 MARBLE 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 ***

29 PLATE OF SHORTBREAD (*made with butter / cut into 8 wedge pieces*)

30 SIX SMALL CAKES (*iced on top / baked in tin / not patty papers*)

31 SIX PIKELETS

32 SIX CORNFLAKE BISCUITS

33 SIX ANZAC BISCUITS

33A PLATE OF SIX CUSTARD KISSES

34 APPLE TART - DOUBLE CRUST (*foil plate allowed – will be discarded of after Show*)

- 35 PASSIONFRUIT CHEESECAKE (*foil plate allowed – will be discarded of after Show*)
 36 LOAF OF HOME BAKED WHITE BREAD
 37 LOAF OF COMMERCIALY BAKED GRAIN BREAD
 37A LOAF OF COMMERCIALY BAKED WHITE BREAD

***\$10 and a sash will be awarded to the most successful exhibitor in Classes 1–37A
 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 (<i>unless otherwise stated</i>)
Entry Fee:	\$3.00
Exhibit Drop Off:	8:00am to 9:00am – Monday, 10 th May 2021
Judging:	9:30am – Monday, 10 th May 2021

(JUDGING WILL BE CLOSED TO EXHIBITORS AND THE PUBLIC)

Champion Exhibit of Show: Awarded with Card and Sash

- ❖ **Dummy cakes only, allowed for classes 38 – 44, exhibits can be picked up at end of Show – see pick-up times listed at front of schedule.**
- ❖ The base presentation board or drape must fit within the perimeter of 45cm square, with the exception of classes 40 and 41.
- ❖ 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 e.g., 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

CLASS

- 38 NOVICE 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 ***
- 39 DECORATED BIRTHDAY CAKE – 21st or 18th (*must have inscription / one or more tiers allowed*)
- 40 CELEBRATION CAKE (*of any kind excluding 21st or 18th birthday cake – eg. Nursery, Christening, Christmas, Anniversary – must have inscription / one or more tiers allowed*)
- 41 UP TO THREE TIER WEDDING CAKE
 *** First = \$25.00 / Second = \$15.00 / Third = \$10.00 ***
- 42 SUGAR CRAFT (*either floral or novelty on baseboard / not to exceed 45cm*)
 *** First = \$8.00 / Second = \$5.00 / Third = \$3.00 ***
- 43 SUGAR FLORAL ARRANGEMENT (*to fit any area up to 45cm Square / wire, tape, tulle, ribbon, synthetic stamens, vase or bowl permitted*)
- 44 CHILDRENS BIRTHDAY CAKE (*one or more tiers allowed*)

Supported by the Queensland Cake Decorators Association – Ipswich Branch

SWEETS – (Open to all Competitors)

Classes 45 – 54 must be displayed on a paper plate, wrapped in cling wrap and sealed with tape. Any exhibits presented in containers at time of drop-off will not be accepted. All exhibits entered will be discarded of at the end of Show.

- ❖ Sash for Most Successful Exhibitor in Classes 46 – 55
- ❖ 8 pieces of each unless otherwise stated
- 45 COCONUT ICE (*pink & white / 8 blocks or 3 bars*)
- 46 WHITE CHRISTMAS
- 47 FRENCH JELLIES (*rolled in corn flour and icing sugar*)
- 48 ROCKY ROAD
- 49 MARSHMALLOWS (*rolled in toasted coconut / uniform size, approximately 1"*)
- 50 CHOCOLATE FUDGE
- 51 CHOCOLATE SPIDERS
- 52 RUM BALLS
- 53 CHOCOLATES HOME MOULDED
- 54 TURKISH DELIGHT (*covered in icing sugar*)

SENIOR SCHOOL SECTION – Grades 6 to 12

"The Belinda Podlich Memorial Section"

Entry Fee:	\$1.00
Prize Money:	First = \$5.00 2 nd & 3 rd – Prize Cards
Most Successful Exhibitor:	Trophy and Sash

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

Classes 55 – 66 must be displayed on a paper plate, wrapped in cling wrap and sealed with tape. Any exhibits presented in containers at time of drop-off will not be accepted. All exhibits entered will be discarded of at the end of Show.

- 55 ANY PLAIN QUICK MIX CAKE (*iced on top / not packet / not sandwich / not chocolate*)
- 56 SULTANA CAKE (*to contain no other fruit / not more than 500g fruit / round or square tin*)
- 57 SIX MUFFINS – Any Variety (*baked in tins*)
- 58 SIX JAM DROPS
- 59 SIX SMALL CAKES (*iced plainly on top / baked in tins / not patty papers*)
- 60 SIX PIKELETS
- 61 CHOCOLATE SLICE – 6 pieces (*approximately 35mm x 50mm*)
- 62 PLATE OF MARSHMALLOWS – 8 pieces
- 63 DATE LOAF
- 64 MARBLED 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.

JUNIOR SCHOOL SECTION – Prep to Grade 5

Entry Fee: \$1.00

Prize Money: First = \$3.00
2nd & 3rd – Prize Cards

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

Classes 67 – 71 must be displayed on a paper plate, wrapped in cling wrap and sealed with tape. Any exhibits presented in containers at time of drop-off will not be accepted. All exhibits entered will be discarded of at the end of Show.

67 APRICOT BALLS – 8 pieces

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

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

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

LAZY DAISY CAKE

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.*

71 SIX ANZAC BISCUITS

PRIZE MONEY FOR JUNIOR SCHOOL SECTION KINDLY SPONSORED BY

TBA

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*)

Classes 72 – 73 must be displayed on a paper plate, wrapped in cling wrap and sealed with tape. Any exhibits presented in containers at time of drop-off will not be accepted. All exhibits entered will be discarded of at the end of Show.

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

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

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 2 nd & 3 rd – Prize Cards
Entry Fee:	\$0.50c (<i>Only one entry per person per class</i>)
Most Successful Exhibitor:	Trophy and Sash

Classes 74 – 79 must be displayed on a paper plate, wrapped in cling wrap and sealed with tape. Any exhibits presented in containers at time of drop-off will not be accepted. All exhibits entered will be discarded of at the end of Show.

- 74 SIX CHOCOLATE CHIP MUFFINS – Packet Mix
- 75 PLATE OF SIX PIKELETS
- 76 SIX ANZAC BISCUITS
- 77 ANY PLAIN QUICK MIX CAKE (*iced on top only*)
- 78 SLICE – Any Variety Except Chocolate – 6 Pieces
- 79 SIX 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