

## ■ Section I - Cooking & Preserves

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**Stewards:** Mesdames- L. Rose, C. Caridi, J Fry, B Talbot, J Reeve

**Entry Forms Must** be lodged at the Secretary's Office by 7pm Wednesday 24 October.

**No Late Entries.**

**Online entry forms available on the [www.brunswickshow.com.au](http://www.brunswickshow.com.au)**

Online entry forms are available on the Brunswick web site under the Forms menu.

Entry card to be attached to exhibit by safety pins or sticky tape only.

Tickets must be produced to claim exhibits and prize money.

Prize money may be collected from show office upon presentation of society's entry card or ticket.

**All exhibits to be removed from Tom Pearson Pavilion between 5pm and 5:30pm Saturday 27 October.**

Refer to the Tom Pearson Pavilion exhibits pages for additional guidelines and hints.

**Helpful Hints for exhibitors:**

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- Cake rack marks must not be in evidence, use a folded cloth over cake cooler.
- Lamingtons should be made from Butter Cake.
- No icing or sugar dusting unless stipulated.
- All Biscuits and Cakes un-iced, unless stipulated in Schedule.
- Scones, base free from flour.
- Line cake tins carefully.
- No artificial cherries in mixed fruit, replace with glace cherries.
- Jars for preserves, must be clear and identified, filling approximately 1cm from top. Lids must be removable and no cloth tops.
- Plastic bags will be provided by the society. Cooking may be displayed on plain paper/plastic disposable plates.
- All exhibits available for collection at 5pm only on production of claim tickets.
- Limit of two entries per exhibitor exclusion for preserves. Preserves may have multiple entries per class but must be distinct varieties with labels.
- Decorations only will be judged on novelty decorated cake. To be presented on board/tray.

**The society wishes to thank the donors of the following Prizes and Trophies;**

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- **Mrs Mary Wright Memorial Cash Prize** ..... for highest number of points in Classes IP-IS-IB-IBH-IPX-IC
- **B. & J. Catalano Trophy** ..... for highest number points in Classes IP-IS-IB-IBH-IPX-IC
- **Muffin Break Treendale Cash Prize** ..... for Scones in Class IS1
- **Mrs V. Rose Memorial Cash Prize** ..... for Dark Fruit Cake in Class IC14
- **Carbone Bros Cash Prize** ..... for Light Fruit Cake in Class IC15
- **Mrs V. Rose Memorial Cash Prize** ..... for Boiled Fruit Cake in Class IC16
- **Mrs N. Campbell Cash Prize** ..... for Pumpkin Fruit Cake in Class IC17
- **Mrs C. Clarke Cash Prize** ..... for Decorated Novelty Cake in Class IC3
- **Mrs V. Kirk Cash Prize** ..... for Sponge Cake in Class IC9

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Class IP	Entry	Preserves	1 <sup>st</sup>	2 <sup>nd</sup>
			5 pts	3 pts
IP01	\$2.50	<b>125gms of homemade butter - Special</b>	<b>\$50.00</b>	<b>\$25.00</b>
IP02	\$1.50	Fig jam, one jar	\$10.00	\$7.00
IP03	\$1.50	Apricot Jam, one jar	\$10.00	\$7.00
IP04	\$1.50	Berry Fruit Jam, one jar	\$10.00	\$7.00
IP05	\$1.50	Jam, any other variety	\$10.00	\$7.00
IP06	\$1.50	Marmalade, one jar	\$10.00	\$7.00
IP07	\$1.50	Jelly, one jar	\$10.00	\$7.00
IP08	\$1.50	Lemon Butter, one jar	\$10.00	\$7.00
IP09	\$1.50	Mustard Pickle, one jar, any variety	\$10.00	\$7.00
IP10	\$1.50	Chutney, one jar	\$10.00	\$7.00
IP11	\$1.50	Relish, one jar	\$10.00	\$7.00
IP12	\$1.50	Tomato Sauce, one bottle	\$10.00	\$7.00
IP13	\$1.50	Plum Sauce, one bottle	\$10.00	\$7.00
IP14	\$1.50	Dessert Sauce, one bottle	\$10.00	\$7.00
IP15	\$1.50	Preserves – Any other Preserve	\$10.00	\$7.00
IP16	\$1.50	Any preserve, named, made with Thermomix or similar	\$10.00	\$7.00
IP17	\$1.50	Salad Dressing (not mayonnaise), <b>to be named</b>	\$10.00	\$7.00
IP18	\$1.50	Sweet chilli sauce	\$10.00	\$7.00
IP19	\$1.50	Fiery chilli sauce	\$10.00	\$7.00
Class IS	Entry	Scones and Pikelets	1st 5 pts	2nd 3 pts
IS01	<b>\$2.50</b>	<b>Scones, six plain - Muffin Break Cash Prize</b>	<b>\$20.00</b>	<b>\$10.00</b>
IS02	\$1.50	Scones, six fruit	\$10.00	\$7.00
IS03	\$1.50	Scones, six pumpkin	\$10.00	\$7.00
IS04	\$1.50	Muffins, four sweet, named	\$10.00	\$7.00
IS05	\$1.50	Muffins, four savoury, named	\$10.00	\$7.00
IS06	\$1.50	Pikelets, six	\$10.00	\$7.00
Class IB	Entry	Biscuits and Slices	1st 5 pts	2nd 3 pts
IB01	\$1.50	Six ANZAC Biscuits	\$10.00	\$7.00
IB02	\$1.50	Six Biscuits, savoury, <b>to be named</b> – one variety	\$10.00	\$7.00
IB03	\$1.50	Six Biscuits, sweet, <b>to be named</b> – one variety	\$10.00	\$7.00
IB04	\$1.50	Shortbread, one circular, approximately 20cm (left whole)	\$10.00	\$7.00
IB05	\$1.50	Baked Afternoon Tea Slice, 6 pieces, same variety	\$10.00	\$7.00
IB06	\$1.50	Gluten Free Slice, <b>to be named</b> , 6 pieces, same variety	\$10.00	\$7.00
Class IBH	Entry	Bread - hand made	1st 5 pts	2nd 3 pts
IBH01	\$1.50	Loaf, any variety; labelled	\$10.00	\$7.00

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Class JP	Entry	Pastries	1 <sup>st</sup>	2 <sup>nd</sup>
			5 pts	3 pts
IPX01	\$1.50	Any savoury item using homemade pastry, <b>to be named</b>	\$10.00	\$7.00
IPX02	\$1.50	Any sweet item using homemade pastry, <b>to be named</b>	\$10.00	\$7.00
IPX03	\$1.50	Home-made fruit mince tarts - three (3)	\$10.00	\$7.00
Class IC	Entry	Cakes	1 <sup>st</sup> 5 pts	2 <sup>nd</sup> 3 pts
IC01	\$1.50	Lamingtons, six unfilled, size to be 4cm x 4cm	\$10.00	\$7.00
IC02	\$1.50	Meringues, six unfilled	\$10.00	\$7.00
IC03	\$2.50	<b>Decorated novelty cake theme: "Brunswick" (decoration only to be judged), decorations should be edible, wire and ribbons allowed, to be mounted on a 30cm x 30cm maximum sized board – Special</b>	\$50.00	\$25.00
IC04	\$1.50	Orange cake, uniced (any shaped tin, maximum 22cm)	\$10.00	\$7.00
IC05	\$1.50	Chocolate cake, uniced, any shaped tin. No bigger than 25cm x 25cm or 25cm round board.	\$10.00	\$7.00
IC06	\$1.50	Date and walnut cake, uniced	\$10.00	\$7.00
IC07	\$1.50	Carrot cake, uniced	\$10.00	\$7.00
IC08	\$1.50	Banana loaf, uniced	\$10.00	\$7.00
IC09	\$1.50	Sponge sandwich, no filling, no butter	\$10.00	\$7.00
IC10	\$1.50	Packet cake, label included, uniced	\$10.00	\$7.00
IC11	\$1.50	My favourite cake, recipe and title of cake to be included, uniced	\$10.00	\$7.00
IC12	\$2.50	<b>International Class – South African Milk Tart (Melttert) - Special (see recipe page 91) Submit only ¼ of your Milk Tart – not the whole tart</b>	\$50.00	\$25.00
IC13	\$1.50	Cupcakes, 4 only, with edible decorations only	\$10.00	\$7.00
IC14	\$1.50	Fruit cake, dark	\$25.00	\$15.00
IC15	\$1.50	Fruit cake, light	\$25.00	\$15.00
IC16	\$1.50	Fruit cake, boiled	\$25.00	\$15.00
IC17	\$1.50	Pumpkin fruit cake	\$25.00	\$15.00
IC18	\$1.50	Cake made by a male, cake to be named	\$10.00	\$7.00
IC19	\$1.50	Cake, own choice made by High School Student, to be named	\$10.00	\$7.00
IC20	\$2.50	<b>Slice of home made cheesecake. Any flavour. Slice must be of a wedge shape with the wide end being approximately 8cm across – Special</b>	\$50.00	\$25.00
IC21	\$1.50	Any item not listed	\$10.00	\$7.00