

Section I - Cooking & Preserves

Chief Steward: Lindsay Rose **Mob:** 0435 095 370

Stewards: J Fry, B Talbot, E. Kirk, N. Davis, M. Rose, D. Reading, I. Rose, L. Fricker

Entries Close: 6pm Wednesday 21st October 2026, NO LATE ENTRIES ACCEPTED

Online entry forms available on our website; www.brunswickshow.com.au

ENTRIES TO BE STAGED BY MIDDAY FRIDAY 23rd OCTOBER. No late entries are accepted.

Entry card to be attached to entry by safety pins or sticky tape only. Tickets must be produced to claim entry and prize money. Prize money may be collected from show office upon presentation of society's entry card or ticket.

All entries to be removed from Tom Pearson Pavilion between 5-5:30pm Saturday 24th October.

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

Helpful Hints for exhibitors:

- 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 in pristine condition. Check for mould spots on preserve before entering. Please break the seal on all jars before delivering.
- Plastic bags and display plates will be provided by the society. Cooking may be displayed on plain paper/plastic bags and cake plates
- All entries to be removed between 5:00pm and 6:00pm Saturday 24th on production of claim cards. Please note: should you require it, vehicles with a vehicle pass can access the Pavilion from 5:30pm via Gate 3 ONLY
- Limit of two entries per exhibitor per class for preserves. Preserves may have multiple entries per class but must be distinct varieties with labels.
- No cling wrap or freezer bags please

The society wishes to thank the donors of the following Special Prizes:

Highest number points in Classes IP-IS-IB-IBH-IPX-IC-IC.....	Sponsored by Brunswick Agricultural Society
Judges Choice for Champion Fruit Cake (IC13-IC16).....	Mrs V Rose Memorial prize sponsored by W. Dickinson
Judges Choice for Champion Baking item (IS01-IC19).....	Mrs V Kirk Memorial prize sponsored by H. Campbell
Champion Sponge Cake.....	Sponsored by Rebecca Kirk
Judges Choice for Champion Preserve.....	Sponsored by Lindsay Rose

Class IP	Entry	Preserves	1st - 5 pts	2nd - 3 pts
IP01	\$1.50	125 gms home made plain salted butter	\$15	\$10
IP02	\$1.50	125 gms home made flavoured butter	\$15	\$10
IP03	\$1.50	Fig only jam, one jar	\$15	\$10
IP04	\$1.50	Apricot jam, one jar	\$15	\$10
IP05	\$1.50	Berry fruit jam one jar named	\$15	\$10
IP06	\$1.50	Jam, any other variety	\$15	\$10
IP07	\$1.50	Orange only marmalade, one jar	\$15	\$10
IP08	\$1.50	Grapefruit only marmalade, one jar	\$15	\$10
IP09	\$1.50	Cumquat only marmalade, one jar	\$15	\$10
IP10	\$1.50	Any other variety of marmalade, one jar	\$15	\$10
IP11	\$1.50	Jelly, one jar	\$15	\$10
IP12	\$1.50	Lemon butter, one jar	\$15	\$10
IP13	\$1.50	Mustard pickle, one jar, any variety	\$15	\$10
IP14	\$1.50	Chutney, one jar	\$15	\$10
IP15	\$1.50	Relish, one jar	\$15	\$10

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Class IP	Entry	Preserves	1st - 5 pts	2nd - 3 pts
IP16	\$1.50	Tomato sauce, one bottle	\$15	\$10
IP17	\$1.50	Plum sauce, one bottle	\$15	\$10
IP18	\$1.50	Dessert sauce, one bottle	\$15	\$10
IP19	\$1.50	Preserves – any other preserve	\$15	\$10
IP20	\$1.50	Any preserve, named, made with Thermomix or similar	\$15	\$10
IP21	\$1.50	Salad dressing (not mayonnaise), to be named	\$15	\$10
IP22	\$1.50	Sweet chilli sauce	\$15	\$10
IP23	\$1.50	Dried Fruit or vegetables	\$15	\$10
IP24	\$1.50	Dried meat - biltong or jerky, one piece	\$15	\$10

Class IS	Entry	Scones and Pikelets	1st - 5 pts	2nd - 3 pts
IS01	\$1.50	Scones, four plain	\$15	\$10
IS02	\$1.50	Scones, four fruit	\$15	\$10
IS03	\$1.50	Scones, four pumpkin	\$15	\$10
IS04	\$1.50	Muffins, four sweet	\$15	\$10
IS05	\$1.50	Muffins, four savoury	\$15	\$10
IS06	\$1.50	Pikelets, four	\$15	\$10
IS07	\$1.50	Scones, four savoury	\$15	\$10

Class IB	Entry	Biscuits and Slices	1st - 5 pts	2nd - 3 pts
IB01	\$1.50	Four ANZAC biscuits	\$15	\$10
IB02	\$1.50	Four biscuits, savoury – one variety	\$15	\$10
IB03	\$1.50	Four biscuits, sweet – one variety	\$15	\$10
IB04	\$1.50	Slice made using a breakfast cereal ingredient - 4 pieces	\$15	\$10
IB05	\$1.50	Raw food slice	\$15	\$10
IB06	\$1.50	Protein balls	\$15	\$10
IB07	\$1.50	Cheese straws. Dough must be homemade.	\$15	\$10
IB08	\$1.50	Shortbread, one circular, approximately 20cm (left whole)	\$15	\$10
IB09	\$1.50	Baked afternoon tea slice, four pieces, same variety	\$15	\$10
IB10	\$1.50	Gluten free slice, four pieces, same variety	\$15	\$10

Class IBH	Entry	Bread - hand made	1st - 5 pts	2nd - 3 pts
IBH01	\$1.50	Loaf, plain any variety	\$15	\$10
IBH02	\$1.50	Loaf, sourdough	\$15	\$10
IBH03	\$1.50	Loaf, focaccia	\$15	\$10

Class IPX	Entry	Pastries	1st - 5 pts	2nd - 3 pts
IPX01	\$1.50	Any other savoury item using homemade pastry	\$15	\$10
IPX02	\$1.50	Any sweet item using homemade pastry	\$15	\$10
IPX03	\$1.50	Homemade fruit mince tarts - three	\$15	\$10
IPX04	\$1.50	"Meat" pie. Can be cooked in a pie maker. Homemade pastry	\$15	\$10
IPX05	\$1.50	Quiche, any variety using homemade pastry. Submit ¼	\$15	\$10

Class IC	Entry	Cakes	1st - 5 pts	2nd - 3 pts
IC01	\$1.50	Lamingtons, four unfilled, size to be 4x4cm	\$15	\$10
IC02	\$1.50	Meringues, four unfilled	\$15	\$10
IC03	\$1.50	Orange cake, uniced (any shaped tin, max 22cm)	\$15	\$10
IC04	\$1.50	Chocolate cake, uniced, any shaped tin. No bigger than 25x25cm or 25cm round.	\$15	\$10

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Class IC	Entry	Cakes	1st - 5 pts	2nd - 3 pts
IC05	\$1.50	Date and walnut cake, uniced	\$15	\$10
IC06	\$1.50	Carrot cake, uniced	\$15	\$10
IC07	\$1.50	Banana loaf, uniced	\$15	\$10
IC08	\$2.50	Special Sponge sandwich, no filling, no butter	\$35	\$15
IC09	\$1.50	Packet cake, label included, uniced	\$15	\$10
IC10	\$1.50	My favourite cake, title of cake to be included, uniced	\$15	\$10
IC11	\$2.50	International Class- Pumpkin Pie- Special (see page 41)	\$50	\$25
IC12	\$1.50	Cupcakes, 4 only, with edible decorations only, Show Theme: "Showing Working Dogs"	\$20	\$10
IC13	\$1.50	Fruit cake, dark	\$25	\$15
IC14	\$1.50	Fruit cake, light	\$25	\$15
IC15	\$1.50	Fruit cake, boiled	\$25	\$15
IC16	\$1.50	Pumpkin fruit cake	\$25	\$15
IC17	\$1.50	Cake, own choice made by High School Student	\$15	\$10
IC18	\$1.50	Chocolate Brownie - 4 pieces approx 4x4cm	\$15	\$10
IC19	\$1.50	Copy that Challenge (see recipe below)	\$20	\$10

Class IK	Entry	Confectionary	1st - 5 pts	2nd - 3 pts
IK01	\$1.50	Toffee plain - 4 pieces/shards	\$15	\$10
IK02	\$1.50	Toffee with additions (eg. nuts) - 4 pieces/shards	\$15	\$10
IK03	\$1.50	Fudge - 4 Pieces approx 3x3cm	\$15	\$10
IK04	\$1.50	Marshmallows - 4 pieces approx 3x3cm	\$15	\$10
IK05	\$1.50	Truffles, ganache based - 4 pieces	\$15	\$10

Section I - Copy That Challenge

Replicate the cake in the image

Recipe and instructions from Woman's Weekly Children's Birthday Cakes Book

Remember, all components of Crawly Caterpillar **must** be edible! Maximum size not to exceed 30cm diameter.

Image from Woman's Weekly Children's Birthday Cakes Book



Section I - Cooking Recipe

PUMPKIN PIE

Pumpkin pie originated from the fusion of North American pumpkins and European culinary traditions, evolving from savory, crustless 17th-century stewed dishes to the sweet custard dessert recognized today. English settlers likely learned to use pumpkins from Indigenous peoples, initially filling hollowed-out gourds with milk, spices, and honey to bake in ashes. The first modern-style recipe appeared in 1796, eventually becoming a staple American tradition.

INGREDIENTS

CRUST

1 homemade 22cm sweet pie crust

PUMPKIN PIE FILLING

- 1 3/4 cups pumpkin puree ,
- 2/3 cup (145g) sugar, white/granulated
- 1/2 tsp salt
- 2 tsp cinnamon
- 1 tsp ground ginger
- 1/4 tsp ground cloves
- Pinch of nutmeg
- 1 1/3 cups (330 ml) cream, heavy/thickened (cold)
- 3 eggs



DIRECTIONS

Preheat oven to 170°C / 335°F (150°C fan). Place pumpkin, sugar, salt and spices into a saucepan over medium heat. Cook, stirring regularly, for 5 minutes. Remove from stove and scrape into a bowl. Add cream, whisk. Whisk eggs in one by one, mixing just enough to incorporate. Pour into Pie Crust, transfer to oven. Bake 45 – 55 minutes or until the centre is set but still has a slight jiggle.

Recipe from RecipeTinEats.com

In 2025 we had over 3,000 entries from our amazing community!
Help us celebrate them by sponsoring a prize.

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