

COOKERY SECTION

OUR COVID SAFE INDUSTRY PLAN REQUIRES THAT ALL COOKERY ITEMS ENTERED IN THE SHOW CANNOT BE COLLECTED AND TAKEN HOME AFTER THE SHOW. ALL ENTRIES WILL BE DISPOSED OF.

ALL COOKING ENTRIES MUST BE DELIVERED ON A PAPER/PLASTIC PLATE AND COVERED IN A SEALED PLASTIC BAG UPON DELIVERY.

DUE TO THE NEW COVID REQUIREMENTS ABOVE, WE REQUEST THAT A WHOLE CAKE IS MADE FOR YOUR ENTRY, HOWEVER YOU ONLY NEED TO BRING HALF OF THE CAKE IN AS YOUR ENTRY, THUS REDUCING WASTE.

-----STEP 1 – REGISTER YOU ENTRY/S-

ALL ENTRIES CLOSE 5.00pm FRIDAY 13 MAY 2022.

Option 1: ONLINE via Showday Online. Register or login using Showday Online at <https://showday.online> or find details via our website: malenysociety.org.au (you will not pay for your entry at this time)

OR

Option 2: MANUAL ENTRY (post, phone, email or in person).

Use the **GENERAL ENTRY FORM** from this schedule, or download at malenysociety.org.au
Deliver, post or email to Maleny Show Office by 5.00pm Friday 13 May 2022

ALL ENTRIES CLOSE 5.00PM FRIDAY 13 MAY 2022

-----STEP 2 – DELIVER & PAY ---

Deliver & Pay for your entry/s at the Main Pavilion Thursday 26th May 8am to 10am

Please note: if you enter classes that you don't end up delivering entries for, that's fine. We need to know by 13th May, what you intend bringing as your entries, however if you don't end up presenting your entries on May 26 but had previously registered them, you won't be charged for any entries not presented on the 26 May. You will only pay for what you bring on Thursday 26th.

ENQUIRIES: DONNA DORAHY 0407 482 731

Judging: Commences 11:00am Thursday 26 May. Under NO circumstances will entries be accepted after judging has commenced at 11:00am. Judges and Stewards only permitted in the hall during judging. Judges decision is final.

Collection of entries: ALL ENTRIES MUST BE DISPOSED OF AFTER THE SHOW DUE TO COVID RESTRICTIONS.

Entry Fee: \$2.00 per entry | **Junior Entry Fee:** Free
Prize Money: 1st \$10, 2nd \$6, 3rd \$4 (unless otherwise stated). 2nd and 3rd prizes awarded only if more than 2 entries | **Junior Prize Money:** 1st \$6, 2nd \$4, 3rd \$2.

Prize money must be collected on show days, Fri 27 & Sat 28 May from the Show Office

SPECIAL PRIZES

- **A special prize** donated by **Bev Heading** will be awarded to an exhibitor in this section
- A special **Perpetual Trophy**, donated by **Ian Aldred** in memory of wife, Beryle, will go to the Champion Exhibitor
- **The Monica Smith Memorial runner up Perpetual Trophy** will go to the Runner Up Champion Exhibitor.

NB. Entries will be disqualified unless they adhere to what is required for each class | All exhibits in this section are to be the work of the exhibitor. All cakes and loaves will be cut or broken during judging | Fancy shape cake tins are not advisable.

COOKERY CLASSES

1601. 4 Pikelets
1602. 4 Jam Drops
1603. 4 Anzac Biscuits
1604. 4 Cup Cakes, decorated, NO papers allowed.
1605. 4 Biscuits – Any other single variety.
1606. 4 Pieces of Slice- Any other single variety
1607. 4 Slices of Chocolate Brownie
1608. Cornflour Sponge - 1 mixture divided into 2 cake tins, filled with jam, not iced.
1609. MEN'S ONLY – packet cake mix (Vanilla), iced on top
1610. Carrot and Walnut Loaf - iced on top. No cream cheese.
1611. Ginger Loaf
1612. Cake – any other variety – can include gluten free. (note cake type on plate)
1613. Date roll – no nuts
1614. Orange Cake iced – Bar tin, iced on top only.
1615. Banana Bread
1616. 4 Sweet tartlets– Any Variety
1617. Boiled Fruit Cake.
1618. Pumpkin Fruit Cake.
1619. Plum Pudding - boiled in a cloth (1st \$14 2nd \$7, 3rd \$4)
1620. Rich Dark Fruit Cake Competition - 250gms butter, can include cherries and nuts - no icing. (Prizes: 1st \$25, 2nd \$15, 3rd \$10). NB. This is a State Competition. The winner, if they so choose, may enter a cake in the Sub-Chamber judging at the Woodford Show. The winner there may enter the Brisbane Exhibition with a 500g mixture.

CELEBRATING OUR CENTENARY YEAR CENTENARY COOKING CLASSES

1621. Marble Cake
1622. Plate of Shortbread 4 pieces
1623. Plate of 4 Lamingtons

HOME-MADE BREAD CLASSES

1624. 4 Plain Scones
1625. 4 Pumpkin Scones
1626. 4 Savoury Scones
1627. Loaf Home-made White Bread in loaf pan.
1628. Loaf Home-made Sour Dough Bread Traditional
1629. Loaf Home-made Bread – Any other variety.eg different grains, fruit loaf, Irish Soda Bread, variety sour dough. (Identify type with entry, eg written on plate.)
1630. Savoury Damper

JUNIOR COOKERY SECTION (A)&(B)&(C)

Entry Fee: Free | **Prize money:** 1st \$6, 2nd \$4, 3rd \$2.

JUNIOR SECTION (A) – 11 years and under

1631. 3 Arrowroot Biscuits decorated in theme of "Farm Animals"
1632. 4 Chocolate Chip Cookies - no packet mix.

JUNIOR SECTION (B) –12 to 16 years

1633. 4 Cup Cakes, butter icing and decorated in theme "Farm Animals" - papers allowed.
1634. 4 Jam Drops - jam baked in biscuits
1635. 4 Anzac Biscuits
1636. 4 pieces of Slice – any variety
1637. Cake iced – any variety - packet mix

JUNIOR SECTION (C) 16 YRS AND UNDER

CELEBRATING OUR CENTENARY YEAR

1638. Gingerbread People Decorated

COOKERY SECTION SPONSORS: Bev Heading, Russ & Dawn Middlecoat, Ian Aldred, Fraser Skerman, Easton Lawyers, Bev Bradford, Laurelle & Graeme Newton, Mandy Kennedy, Florence Woods, Monica Skerman, Kaye Hankinson, Lynda Burgess, Norma McLeod, Glennis Barber, Maleny CWA