

SECTION 8 - OPEN BAKING

STEWARD: Ellen Haydon

Check out new delivery times!

ENTRY FEE: 50 cents

ENTRIES DELIVERED TO PAVILION: Thursday 30th May between 3 & 6pm
Friday 31st May between 8am & 10am

PRIZE MONEY: 1st \$5, 2nd \$3 (unless otherwise stated)

SPECIAL REGULATIONS:

All Pavilion entries please use Lodge entrance on Dear St

- ❖ Please **read your schedule carefully** and make sure all your entries are in the correct class and your form is filled in correctly
- ❖ The judge's decision will be final and no conversation will be entered into
- ❖ Entries must be the work of the person on the entry form AND NO LATE ENTRIES will be accepted
- ❖ If you have registered your entry at the show office, make sure that the stewards have your entry form which is filled out and remember to tell the stewards if you have paid your fees
- ❖ Entries must be presented on a paper plate – except fruit cakes and puddings which should be on rigid board (no plastic or styrofoam plates will be accepted)
- ❖ Packet mixes must not be used unless specified in the schedule
- ❖ Glace icing (pure icing sugar and hot water, with colouring or flavour) is to be used in all entries – no butter or cream cheese to be used in icing (exception is Carrot cake)
- ❖ Baking Paper only may be placed under entries **on paper plates** and no plastic plates will be accepted. NO plastic wrap is to be used when presenting entries.
- ❖ Loaf tins may be used in place of bar tins
- ❖ Date loaf MUST be in a loaf or bar tin DATE Roll tins are not acceptable.
- ❖ Stewards do not have any change so **please have the correct entry fees**
- ❖ If your entry is NOT for sale please make sure that it is MARKED CLEARLY ON BOTH PLATE AND ENTRY FORM
- ❖ Entries can be redeemed and prize money/trophies AFTER 2.30 pm from the pavilion, if your entry is not collected by the time the stewards are dismantling the area YOUR ENTRY WILL BE SOLD, AND THE PROCEEDS WILL GO TO THE SHOW SOCIETY.

The **Perpetual Trophy** will go to the overall winner in this section

OPEN Most Number of Entries

- ❖ Ribbon and Trophy donated in memory of Nell Finlay

OPEN Most Winning Points, 1st 3 points, 2nd 1 point

- ❖ Ribbon and Trophy donated by Richard & Cath Manderson

All entries and prizes to be collected from Section Steward, 2:30pm Sunday.

**Any items not collected will be auctioned off at 3.00pm
unless prior arrangements have been made**

1. Sponge Sandwich, filled only with strawberry or raspberry jam – no icing or icing sugar on top
2. Men's Butter Cake - Iced – 1st Prize donated by Kerry Flanders
3. Packet Cake - any variety - label to be under plate
4. Marble Cake – iced with pink icing
5. Moist Chocolate Cake - 1st Prize donated by Ellen Haydon
6. Kentish Cake (with nuts, glacé cherries chopped, coconut and sultanas) - bar tin
7. Dark Rich Fruit Cake – see details in the box below

ENTRY: \$1.50

Own recipe can be used. Must be ½ lb (250gm) Mixture approx. 1.12kg of fruit, containing currents (whole), sultanas and raisins (cut), mixed peel, cherries, and nuts optional, to be baked in 20cm (8in) square tin

FIRST PRIZE: 1st \$50, 2nd \$30, 3rd \$10 donated by Peter & Colleen Gorlick

BURNETT SUBCHAMBER DARK RICH FRUIT CAKE COMPETITION

*The winner is eligible to enter their cake in the
Burnett Sub-chamber Finals to be held in Gin Gin*

8. Boiled Fruit Cake - 20cm round tin
1st Prize donated by Jan Tobin in memory of Joy Lewis
9. Steamed Plum Pudding – 1st Prize donated by Peter & Colleen Gorlick
10. Plum Pudding (boiled in cloth) – 1st Prize donated by Sharyn Finlay
11. Pumpkin Fruit Cake - round tin - 1st Prize donated by Dianne Bailey
12. Sultana Cake (not butter cake with sultanas)
1st Prize donated by Marg Braund
13. Orange Cake – iced - bar tin - Prize donated by Kerry Flanders - 2nd \$7 - 3rd \$4
14. Carrot Cake – iced - bar or loaf tin (must contain walnuts & vegetable oil)
1st Prize donated by Dianne Bailey
15. Apple Tea Cake - sliced apple on top - round tin
1st Prize donated by Rita Maughan
16. Madeira Cake - bar or loaf tin
1st Prize donated in memory of Denny McQuillen
17. Date Loaf
18. Gingerbread - loaf tin - 1st Prize donated by Tina Stehbens
19. Banana Cake - loaf tin
20. Patty Cakes – iced - plate of 6
21. Lamingtons - plate of 4 – Sponsored by Gin Gin RSL Branch

22. Muffins – sweet - not in paper - plate of 4 - 1st Prize donated by Stacey Watson
23. Muffins – savoury - not in paper - plate of 4
24. Pikelets - plate of 6
25. Jam Drops - plate of 6
26. Gingernut biscuits - plate of 6
27. Selection of Mixed Biscuits – plate of 8 biscuits with 6 or more varieties
28. Anzac Biscuits - plate of 6 – Sponsored by Gin Gin RSL Branch
29. Shortbread - plate of 6 - 1st Prize donated by John & Sharyn Finlay
30. Chocolate Slice – traditional – iced - plate of 6
31. Chocolate Brownies - plate of 6
32. Scones – traditional - plate of 6 - 1st Prize donated by John & Sharyn Finlay
33. Pumpkin Scones - plate of 6
34. Loaf of Bread – 500 grams - machine made – 1st Prize donated by Karen Holloway
35. Loaf of Bread – 500 grams – traditional method
36. Any other sweet Bun
37. Damper – Classic Basic
38. Damper – any other variety (savoury or sweet)

CHAMPION CAKE from classes 1 to 21

- ❖ Prize donated by Gin Gin QCWA + ribbon

CHAMPION EXHIBIT from classes 1 to 41

- ❖ Prize donated by Jenny Tobin + ribbon

JUDGE'S CHOICE – Classes 1-41