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2017

Section 15

Culinary Art

SECTION	FORMS & FEES DUE	EXHIBITS DUE	JUDGING STARTS
Culinary Art	Tues 4th July	10am Sun 9th July	11am Sun 9th July
Junior Culinary Art	Tues 4th July	11am Sun 9th July	12pm Sun 9th July
Jams & Preserves	Tues 4th July	10am Sun 9th July	11am Sun 9th July
Ferments	Tues 4th July	11am Sun 9th July	12pm Sun 9th July

*Monday 10th &
Tuesday 11th July*

the
A*therton*
show

Visit our website for
more information
and entry forms

www.athertonshow.com.au



15 - Culinary Art

STEWARDS:	Helen Rockley, Hazel Christensen, Loy Strang, Dorothy Bew, Tracey Poggioli
STEWARD JUNIOR SECTION:	Gail Weare
ENTRIES FORMS & FEES DUE:	Tuesday 4th July
DELIVER EXHIBITS:	To Merriland Hall Sunday 9th July. (Seniors - by 10am; Juniors - by 11am)
JUDGING STARTS:	Seniors - 11am; Juniors - 12 Noon Sunday 9th July.
ENTRY FEES:	\$1.00 unless otherwise stated
PRIZES:	1st: \$10.00, Certificate; 2nd: \$5.00, Certificate

CONDITIONS OF ENTRY:

- Refer to General Conditions of Entry & Show Rules.
- The Stewards will not accept entries.
- One entry per mixture allowed. Commercial preparations or packet mixes not accepted.
- Exhibits to be the work of the Exhibitor.
- Exhibits should be displayed on a plain white plastic plate or tray, the same shape as the exhibit, and of just sufficient size to hold the entry, with exhibitor's name to be placed on the underside.
- Exhibits to be covered with transparent plastic bag.
- Bags (if required) will be provided by the Society.
- All Fruit Cakes are to be displayed on cake boards.
- Bar Cakes may be presented on sturdy foil covered cardboard.
- Exhibitors please advise the Show Office or the Stewards of any entries entered but not delivered for judging.
- Class Cards to be clearly visible and taped securely to the container. (Not stapled).
- Cakes to be un-iced and without filling unless otherwise specified.
- Scones and pikelets are not to be buttered.
- Do not cut ends of Sponge Rolls.
- Fruit Cakes are to be cooked in 19 cm square tins, unless otherwise stated.
- Maximum size for Decorated Cakes is 40cm x 40cm.
- Cakes to be cut by the judges; not exhibitors
- All exhibits to be collected by 4pm Wednesday or become the property of the ATAS. (Excluding Decorated Cakes)

FRUIT CAKES & PLUM PUDDINGS

1. Fruit Cake
Mrs A Esbensen Memorial
2. Pastry Mix Boiled Fruit Cake. Use recipe provided.
Kath Norbury Memorial
3. Light Fruit Cake. Light in colour when cut
Ellen G Lane Memorial
4. Boiled Fruit Cake.
5. Pumpkin Fruitcake.
Sponsor: Love-Lee Cooking
Prize 1st: + Coffee&Cake Voucher
6. Plum Pudding – Boiled
Boiled in cloth
7. Plum Pudding - Steamed
Steamed in basin.



Best Fruit Cake or Plum Pudding

Sponsors: Lyndsay Ingram, Helen Rockley
Prizes: \$50.00, Rosette, Certificate

Thank you to
*Lyndsay Ingram &
Helen Rockley*
for your contribution

Class 2: Pastry Mix Boiled Fruit Cake Recipe

Sponsors: Lyndsay Ingram, Helen Rockley

Ingredients:

- 1 kg Mixed Fruit
 - 1 cup Brown Sugar
 - 1 cup Water
 - 2 tablespoons Marmalade
 - ¼ cup Rum
 - 4 eggs
 - 1 (340g) Packet White Wings Bakeo Pastry Mix
 - ½ teaspoon each of Mixed spice, ginger and nutmeg
- Line an (20cm or 8") square tin .

Preheat oven to 150C

Put fruit, sugar and water into a saucepan and boil together for 5 minutes. Take off heat and add Marmalade and Rum. Allow to cool.

Add beaten eggs and finally the pastry mix and spices. Mix well then put in cake tin. Bake for 2 ¼ hours or until cooked.

(NOTE: There is no butter in recipe just the fat incorporated in pastry mix).

Ticket Information

Adult: \$20 Child/Pensioner: \$12
*includes 2 day gate entry

**BONUS RIDE
TICKETS: \$25**
= \$30 value

FAMILY: \$50
(2 adults, 3 child/pensioner)
+ ATAS Membership
+ Prize Draw = \$75 value

QUICK TICKET PACK: \$125
Contains; 5 Event Passes (2 adult, 3 children)
+ 3 sheets of Bonus Ride Tickets
+ ATAS membership + Prize Draw = \$165 value

Pre-purchase and Save!

Special Deals *conditions apply
more online at www.athertonshow.com.au



SPONSOR: Doug Welch

8. Sponge Sandwich. 4 eggs, made with cornflour, jam filling.
9. Chocolate Bar Cake. Approx 21 x 13cm
10. Orange Bar Cake. Approx 21 x 13cm
11. Madeira Cake. Approx 21 x 13cm
12. Gluten Free Coconut Cake
Use recipe provided.
Sponsored by Love-Lee Cooking
Prizes: 1st: + Coffee&Cake Voucher
13. Ginger Bread. 19cm square tin
14. Date Loaf.
15. Marble Cake. Round tin
16. Sultana Cake. Round tin
17. Tea Cake. No apple
18. Cake - Any Other Variety

Best Cake

Prizes: \$10.00, Rosette, Certificate

Class 12: Gluten Free Coconut Cake Recipe

Sponsored by Love-Lee Cooking

- Ingredients:**
- 225g butter softened
 - 225g caster sugar
 - ¼ teaspoon vanilla essence
 - 4 large eggs beaten
 - 225g rice flour
 - 1 teaspoon baking powder
 - 100g desiccated coconut

Preheat the oven to 180°C (160°C fan forced). Grease and line a 20cm round cake tin with greaseproof paper.

Cream butter, sugar and vanilla seeds together until well whipped then gradually whisk in the eggs, beating well after each addition.

Fold in the flour and coconut then place the mixture into the tin.

Bake the cake for 45-55 minutes or until a skewer inserted in the centre comes out clean.



MISCELLANEOUS BAKING

- | | | |
|---|---|---|
| <ol style="list-style-type: none"> 19. Scones - plain, sweet or savory.
<i>Cutter 5cm round. Uniform in size & colour - plate of 6.</i>
Sponsored by: Love-Lee Cooking
Prizes: 1st: + Coffee&Cake Voucher 20. Scones - pumpkin.
<i>Cutter 5cm round. Uniform in size & colour - plate of 6.</i>
Sponsored by: Love-Lee Cooking
Prizes: 1st: + Coffee&Cake Voucher 21. Damper | <ol style="list-style-type: none"> 22. Muffins - sweet, home-made.
<i>Uniform in size - plate of 6.</i> 23. Muffins - savory, home-made.
<i>Uniform in size - plate of 6.</i> 24. Pikelets.
<i>Uniform in size and colour - plate of 6.</i> 25. Shortbread.
<i>Cook in round plate, mark in sections.</i> 26. Patty Cakes.
<i>Small, not iced. Remove paper. Uniform in size - plate of 6.</i> | <ol style="list-style-type: none"> 27. Gluten Free Slice – any variety
<i>Plate of 6</i> 28. Biscuit Slices – any variety
<i>Plate of 6.</i> 29. Any Other Miscellaneous Baking 30. Best Morning Tea Tray – collection
Prizes: Alan Rockley Memorial Perpetual Trophy, Keeper, Rosette, Certificate.
<i>To include 5 varieties of cakes or slices suitable for Morning Tea. Stewards in this section are not permitted to enter.</i> |
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CONFECTIONERY

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| <ol style="list-style-type: none"> 31. Chocolate Fudge. <i>Plate of 6</i> 32. Caramel Fudge. <i>Plate of 6</i> 33. Vanilla Fudge. <i>Plate of 6</i> 34. Coconut Ice. <i>Plate of 6</i> 35. Marshmallow. <i>Plate of 6</i> 36. Most Creative Homemade Chocolates.
<i>Any variety</i> 37. Any other confectionery not specified.
<i>Note: Must be labelled. Mixture not to have been used in any other class.</i> | <ol style="list-style-type: none"> 38. Collection of home-made sweets.
<i>Note: Minimum 5 varieties, minimum three of each. No maximum limit. Presentation will be taken into account.</i>
Prizes: 1st: \$6.00, Certificate; 2nd: \$4.00, Certificate. <p>Best Confectionery
Prizes: \$20.00, Rosette, Certificate</p> |
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www.fb.me/athshow

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- DELUXE FACIALS
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CORRECT

- DEEP TISSUE MASSAGE
- CHINESE CUPPING
- LYMPHATIC DRAINAGE
- SINUS DRAINAGE

ENTRY FEE: \$2.00
PRIZES: as below

- **Open** = Professional more than 8 years experience.
- **Intermediate** = amateur less than 8 years, but over 3 years experience.
- **Novice** = less than 3 years experience
- To avoid damage, covers would be appreciated on all decorated cakes.
- Maximum size of Decorative Cakes is 40cm x 40cm.
- Dummy may be used.
- Cleats must be adhered underneath boards to sufficient to enable ease of handling



LIVE BREATHE EAT CAKE

39. Special Occasion Cake – Open
One or more cakes. Competitors choice to incorporate any celebration.
 Prizes: 1st: \$50.00, Certificate; 2nd: \$30.00, Certificate; 3rd: \$20.00, Certificate.
40. Decorated Wedding Cake – Open
Two or more cakes to be tiered or otherwise presented on a common base board.
 Prizes: 1st: \$50.00, Certificate; 2nd: \$30.00, Certificate; 3rd: \$20.00, Certificate.
41. Novelty Cake - Open
 Prizes: 1st: \$30.00, Certificate; 2nd: \$20.00, Certificate; 3rd: \$10.00, Certificate.
42. Special Occasion Cake – Intermediate
One or more cakes. Competitors choice to incorporate any celebration.
 1st: \$50.00, Certificate; 2nd: \$30.00, Certificate; 3rd: \$20.00, Certificate
43. Novelty Cake - Intermediate
 Prizes: 1st: \$30.00, Certificate; 2nd: \$20.00, Certificate; 3rd: \$10.00, Certificate

44. Special Occasion Cake – Novice
One or more cakes. Competitors choice to incorporate any celebration.
 Sponsor: Taylor Made Cakery
 Prizes: 1st: \$25.00, Certificate; 2nd: \$15.00, Certificate; 3rd: \$10.00, Certificate.
45. Novelty Cake – Novice
 Sponsor: Taylor Made Cakery
 Prizes: 1st: \$25.00, Certificate; 2nd: \$15.00, Certificate; 3rd: \$10.00, Certificate.

Best Decorated Cake
 Sponsor: T-Hire Tableland Hire
 Prizes: \$100, Rosette, Certificate



JAMS AND PRESERVES

CONDITIONS OF ENTRY:

- All jars are to be labelled.
- Bottles are to be clean, old labels to be removed and tops to be clean, with no advertising, not covered with cloth.
- Bottles to contain a minimum of 250g and be screw top jars.
- Mixture must be used in one class only.
- Exhibitors name to be placed on bottom of jar

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| 46. Jam, Cumquat | 51. Fruit Butter – any variety |
| 47. Jam, Rosella | 52. Jelly - any variety |
| 48. Jam, Strawberry | 53. Pickle, Chutney or Relish - any other variety |
| 49. Jam – any other variety | 54. Sauces - any variety. <i>Jar or Bottle</i> |
| 50. Marmalade – any variety | |

Best Jam or Preserve
 Prizes: \$20.00, Rosette, Certificate



Beginners
Cake Decorating Workshops!



LIVE BREATHE EAT CAKE

Learn the basic skills needed to decorate a novelty cake and enter it into the 2017 Atherton Show!

Follow us on Facebook for more information: www.fb.me/athshow

SPONSOR: Love Lee Cooking

PRIZES: 1st: \$10, Coffee&Cake Voucher, Certificate 2nd: \$5, Coffee&Cake Voucher, Certificate

CONDITIONS OF ENTRY:

- All jars are to be labelled.
- Bottles are to be clean, old labels to be removed and tops to be clean, with no advertising, not covered with cloth.
- Bottles to contain a minimum of 250g and be screw top jars.
- Mixture must be used in one class only.
- Exhibitors name to be placed on bottom of jar
- Ferments must be wild (no cultures)
- No Ferments requiring refrigeration to be entered

- | | |
|----------------|---------------------|
| 55. Sauerkraut | 57. Mixed Vegetable |
| 56. Kimchi | 58. Any Other |



OVERALL PRIZES

Best Culinary Art Exhibit

Sponsor: Bud n Bloom

Prizes: JF & LA Wiemers Perpetual Shield, Keeper, \$20 Gift Voucher, Rosette, Certificate.

For all classes except Best Morning Tea Tray class, Decorative Cake classes & Ferments classes.

Atherton Health Food Centre

68 Main Street, Atherton
 p: **4091 1956** f: 4091 3206
 admin@athertonhealthfood.com.au
 www.athertonhealthfood.com.au

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Regular stock includes: Fermented vegetable mixes, Sauerkrauts, Kim Chi, Beetroot, Pawpaw.

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Aspire Health Solutions


Vera Dahlstrom
 Naturopath + Herbalist
0427 912 141
 68 Main Street, Atherton
 aspirehealthsolutions2@gmail.com
 www.aspirehealthsolutions.com

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|-------------------------|--------------------------------|
| - Digestive Wellness | - Hormonal and Thyroid Health |
| - Children's Health | - Skin Health |
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Fermenting Workshops



Learn the artisan skill of wild fermentation and enter it into the 2017 Atherton Show

Follow us on Facebook for more information: www.fb.me/athshow 



NOTE:

- Exhibits should be displayed on a plain white plastic plate or tray, the same shape as the exhibit, and of just sufficient size to hold the entry, with exhibitor's name to be placed on the underside.
- Cakes to be un-iced and without filling unless otherwise specified.



LIVE BREATHE EAT CAKE

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| <p>59. Scones - plain, sweet or savory. Cutter 5cm round. Uniform in size & colour - plate of 6.</p> <p>60. Patty Cakes. Not iced. Uniform in size, remove container - plate of 6.</p> <p>61. Chocolate Slice. Recipe from Day to Day Cookery Book - plate of 6. Iced with coconut sprinkles.</p> <p>62. Jam Drops. Uniform in size & colour - plate of 6.</p> <p>63. Pikelets. Uniform in size & colour - plate of 6.</p> <p>64. Teacake - plain. 20cm Round tin.</p> <p>65. Chocolate Bar Cake. Not iced. Tin approx 21cm x 13cm.</p> <p>66. Rich Fruit Cake. 20cm square tin</p> | <p>67. Novelty Cake. Any foundation. Judged for icing & effect. Sponsor: Taylor Made Cakery</p> <p>68. Any Other Cake Variety - not specified. Sponsor: Giddy's Place. Must be labelled. Mixture not to have been used in any other class.</p> <p>69. Peanut Toffee. Plate of 6</p> <p>70. French Jellies. Plate of 6</p> <p>71. Marshmallow. Plate of 6</p> <p>72. Coconut Ice. Plate of 6</p> <p>73. Any Other Confectionery - not specified. Must be labelled. Mixture not to have been used in any other class.</p> <p>74. Strawberry Jam. *Refer to James & Preserves for conditions of entry</p> <p>75. Jam - any other variety. Must be labelled.</p> | <p>76. Decorative Eggs - Kindergarten & Prep. 1 decorated egg</p> <p>77. Decorative Eggs - Primary School 3 decorated eggs</p> <p><i>Notes:</i></p> <ul style="list-style-type: none"> · Decorated Eggs will be judged on originality and effort, and can be bought eggs. · Eggs may be painted, dyed or presented as a figure, eg. animal, person or fairytale character. |
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Best Primary School Culinary Art
 Sponsor: Rosa Lee Long
 Prizes: \$10.00, Rosette, Certificate

TURNER AGENCIES

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NOTE:

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- Cakes to be un-iced and without filling unless otherwise specified.



LIVE BREATHE EAT CAKE

- | | | |
|--|--|--|
| <p>78. Scones - plain, sweet or savory. Cutter 5cm round, uniform in size & colour - plate of 6.</p> <p>79. Patty Cakes. Small, not iced. Uniform in size, remove container - plate of 6.</p> <p>80. Shortbread. Cook in round plate, mark in sections.</p> <p>81. Orange Bar Cake. Approx 21 x 13cm</p> <p>82. Chocolate Slice. Plate of 6. Recipe from Day to Day Cookery Book. Iced with coconut sprinkles.</p> <p>83. Lamingtons. Approx 5cm square. Uniform in size - plate of 6</p> <p>84. Jam Drops. Uniform in size & colour - plate of 6.</p> | <p>85. Pikelets. Uniform in size & colour - plate of 6.</p> <p>86. Sponge Sandwich. Not iced, jam filled.</p> <p>87. Teacake. Plain. 20cm Round tin.</p> <p>88. Sultana Cake. Plain. 20cm Round tin.</p> <p>89. Marble Cake. Approx 21 x 13cm</p> <p>90. Muffins. Sweet or savory. Uniform in size - plate of 6</p> <p>91. Chocolate Bar Cake. Not iced. Tin approx 21 x 13cm.</p> <p>92. Rich Fruit Cake. 20cm square tin.</p> <p>93. Novelty Cake. Sponsor: Taylor Made Cakery Any foundation. Judged for icing & effect.</p> <p>94. Any Other Cake Variety - not specified Sponsor: Giddy's Place Must be labelled. Mixture not to have been used in any other class.</p> | <p>95. Coconut Ice. Plate of 6.</p> <p>96. Marshmallow. Plate of 6.</p> <p>97. Strawberry Jam. *Refer to James & Preserves for conditions of entry</p> <p>98. Jam - any other variety. Must be labelled.</p> <p>99. Fudge, any other variety</p> |
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Best Secondary School Culinary Art

Sponsor: Rosa Lee Long
Prizes: \$10.00, Rosette, Certificate

Greatest Number of Entries in Junior Culinary Art

Sponsor: QCWA – Atherton Branch
Prizes: QCWA Cookery Book, Certificate

Best Jam in Junior Section Ellen Lane Trophy

Sponsor: Verlie Rockley
Prizes: Glass Trophy, Certificate



Queensland Country Women's Association
Atherton Branch PH: 40911220
email: aekell@bigpond.com

Thank you to
Verlie Rockley
for your contribution

Thank you to
Rosa Lee Long
for your contribution

SHUTTLE BUS

Do you live in **Ravenshoe** or **Herberton** and want to come to the Atherton Show?
Jump on board the FREE Cornett's Atherton Show Shuttle Bus!

<p>MONDAY NIGHT Departing Ravenshoe via Herberton 5pm and returning from 9.00pm *times to be confirmed.</p>	<p>TUESDAY Departing Ravenshoe via Herberton 9am and returning from 4pm *times to be confirmed.</p>
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BOOKINGS ESSENTIAL!
Head to www.athertonshow.com.au for more information


Don't miss the **Animal Nursery** at this year's Atherton Show!
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Thank you to Atherton State School volunteers for kindly providing and caring for the very cute animals!
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