

AREA AO - COOKERY

DULCIE VON PEIN MEMORIAL COOKERY SECTION

Previous Chief Steward & Life Member

Stewards:

Leanne Schelberg

0428 735 577

Entries close 9:30 am 10th April 2025

Entry Fee \$1.00

Prize money as stated in each section

One entry only in each cooking class allowed, preserves exempt

Only white cardboard plates are to be used.

No decorative trim on jam jars

All exhibitors must clear of the display area during judging.

No responsibility will be taken for exhibits not claimed.

All exhibits in this section are to be home made by amateurs

No packet mixtures to be used except in classes specified for them. Distinct means completely different type or variety.

Entries cannot be removed until 8:00 am Sunday the 13th April 2025

Dalby & District Show Society reserves the right to retain any items not collected by 10 am Sunday 13th April 2025

Prize money must be collected from the payout office by 5 pm Saturday 12th April 2025

Prize money kindly donated by

- **DULCIE VON PEIN FAMILY**
- **D BACH**
- **JILL CUZENS**
- **DALBY ENGINE REBUILDERS**
- **VALMA SCHELBERG**
- **JASON AND LE-ANNE SCHELBERG**
- **JOY SHIELDS**
- **N & S McVEIGH**
- **JEAN HAGAN**
- **ROBYN BUCKLEY**

Preserves

- to be shown in jam bottles. Please place labels on lids as well as bottles
- no decorative jam jars
- please ensure jars are full

Prize money 1st \$5, 2nd \$3

Class 399 One jar butter spread, any variety

Class 400 One bottle of mustard pickles

Class 401 Tomato Relish

Class 402 Any other relish

Class 403 One jar grape jam

Class 404 One jar plum jam

Class 405 One jar apricot jam

Class 406 One jar fig jam

Class 407 One jar any other variety of jam

Must be labelled

Class 408 Jam, three jars, distinct varieties

Class 409 Tomato Sauce

Most Points in Preserves Classes

Cookery

Prize money 1st \$5, 2nd \$3 (unless otherwise stated)

Class 410 Six plain scones

Class 411 Six pumpkin scones

Class 412 Six pikelets

Class 413 Loaf machine made (any variety)

Class 414 Teacake

Not a ring tin, no apple, topped with cinnamon and sugar only

Class 415 Date Loaf

1st \$8, 2nd \$4

Class 416 Sponge sandwich without butter/jam filled

un-iced, 1st \$8, 2nd \$4

Class 417 Chocolate ring cake (iced top only)

1st \$8, 2nd \$4

Class 418 Orange bar (iced top only)

1st \$8, 2nd \$4

Class 419 Pumpkin fruit cake - square or round tin

1st \$12, 2nd \$8

Class 420 Carrot Cake - round or square tin

lemon icing on top, Walnuts, no fruit 1st \$6, 2nd \$4

Class 421 Sultana Cake, square or round tin

1st \$10, 2nd \$5

Class 422 Boiled Fruit cake 375 grams

1st \$15, 2nd \$10

Class 423 Rich Fruit Cake -

1st \$20, 2nd \$10 (see note)

Class 424 Plum Pudding

Class 425 Gluten free cake, any variety

Class 426 Six ANZAC Biscuits

Class 427 Four ANZAC Biscuits (Sub Chamber Class)

This competition is only open to ages 18-40 years as at 1st May 2025

Recipe and Method need to be used for Sub chamber qualifying.

CWA Anzac biscuit recipe (Ingredients for 24 biscuits):

- 125gm butter, chopped
- 1 cup plain flour
- 1/2 tsp bicarb soda
- 1 cup rolled oats
- 1 cup caster sugar
- 2 tbs golden syrup
- 2 tbs boiling water
- 3/4 cup desiccated coconut

Method:

Combine butter and golden syrup in a pan, stir overheat until butter is melted. Stir in combined soda and

water, then remaining ingredients. Mix well. Drop rounded teaspoons of mixture about 4cm apart on greased

over trays and flatten slightly.

Bake in a slow oven for about 20 minutes or until slightly brown. Cool on tray.

Sweet

Prize money 1st \$5, 2nd \$3 (unless otherwise stated)

Class 428 Rocky Road 1 bar, 3cm x 9cm

Class 429 Chocolate Spiders, plate of 6

Class 430 Fudge, plate of six

Most Points Sweets Section

Donated by Jason and Le-Anne Schelberg

Novice Cookery

These classes are open to exhibitors 13 years and over who have never won a first prize in the class for which they are competing

Class 431 Six Pikelets

Class 432 Six Biscuits (all same, any variety)

Class 433 Chocolate Cake

Class 434 Any Variety of slice (six only)

Encouragement

Class 435 Gluten free muffins, any variety

Class 436 Packet Cake Mix any variety (un-iced)

Class 423: Would like to promote this class and show committee will be encouraged to enter.

Most Points in Novice Classes

Donated by Jason and Le-Anne Schelberg

Champion Cookery

Most Points in Cookery Section

Proudly sponsored by Elite Hair Designs

Ribbon from the Dalby & District Show Society

Champion exhibit

This is to be selected from all the exhibits in this section.

Dulcie Von Pein Memorial Trophy

Ribbon donated by Dalby Show Society

Cottage Industry Culinary Item - Innovative New Category

Class 437 Cottage Inspiring Culinary Item

e.g. Prickly Pear Jam, Fermented & Aged Products

Prize kindly donated by Eugenie Navarre, Trinity Beach in Memory Mrs. Kathleen McCay of Macalister

Dalby & District Show Society Inc.

PO Box 202 Dalby Qld 4405

Phone: 07 4662 5251

Email: dalbydistrictshow@gmail.com



General Nomination Form

Exhibitor Name: _____

Address _____

Phone No: _____

Email: _____

EACH SECTION MUST HAVE SEPARATE NOMINATION FORM

<u>Section</u>	<u>Class Number</u>	<u>Description</u>	<u>Entry Fee per Exhibit</u>

Please Note:

Payment must accompany completed entry forms
All payments to be made in person to the Dalby & District Show Office - No Phone payments for credit cards
Late entries are at the discretion of the section stewards
Prize money must be collected by 5pm, Saturday of the show
All items will be available for collection on Sunday after the show **& NOT BEFORE**
Waiver: I forfeit any right to any claims, demand or actions against Dalby District Show Society or related bodies arising out of the conduct of this Show I hereby acknowledge that Dalby & District show society take no responsibility for items damaged or lost during the show.....