



wide bay australia  
**MACKAY SHOW**

Tuesday 22<sup>nd</sup> – Thursday 24<sup>th</sup> June 2010

**HOME ECONOMICS SCHEDULE**

Schedule and Entry Form available on our website [www.mackayshow.com.au](http://www.mackayshow.com.au)

Children's classes are also listed in the 'Just for Kids' Schedule



**Steward**

Gillian Lemberg 0409 823 591 / 4956 6236

**Applications to Enter Close**

12 noon Friday 18<sup>th</sup> June 2010

**Entry Fees** (to be submitted at the Mackay Show Office)

Classes 1-6	\$2.20
Classes 7-21	\$1.10
Classes 22-39	\$0.60
Classes 40-43	\$1.10
Classes 44-52	\$0.60
Classes 53-54	\$1.10
Classes 55-58	\$0.60
Pre School Classes 59 & 60	\$0.60
Commercial Bread Baking	\$4.40

**Delivery of Exhibits**

Monday 21<sup>st</sup> June 2010 from 7am – 10.30am to Art & Craft Pavilion

**Judging**

Monday 21<sup>st</sup> June 2010

**Collection of Exhibits**

Thursday 24<sup>th</sup> June 2010 from 4pm to 6pm Art & Craft Pavilion unless prior arrangements have been made

**\*\*All unclaimed exhibits will go to charity\*\***

**Collection of Prizes**

Thursday 24<sup>th</sup> June 2010 from 4pm to 6pm Art & Craft Pavilion unless prior arrangements have been made

**\*\*The Mackay show Association wishes to acknowledge the generous support of the following Sponsors\*\***

**Adult Home Economics**

Bushman's Bread  
Club Crocodile Resort  
Mrs Judy Ellul  
Lion's Club of Mackay  
The Gaswork's Hot Bread & Pies  
Rotary Club of North Mackay

**Children's Home Economics**

Aussie Swag Jewellery  
Gillian and David Lemberg  
John Carroll Retravision  
John Donnelly 'The Good Guys'  
Rebecca Lemberg's Memorial Perpetual Trophy

**CONDITIONS OF ENTRY**

1. All entries are received subject to the By-Laws of the Association.
2. **All cooking entries must be on small disposable plates and in clear plastic bags with twist ties.**
3. Exhibitor's name, address, school (if attended) and the section and class entered must be on the underside of the exhibit.
4. Judges may decline to make awards where it is considered exhibits are of insufficient merit.
5. Exhibits must be the work of the exhibitor. Multiple entries in all classes (excluding Class 53 and 54 which is 1 entry per school) will be excepted

**SECTION 1 - CAKES**

Cakes can be sold with 10% commission retained by the Show Association. All base boards **must have covered cleats**. No non sugar ornaments are allowed. No pins are allowed to hold ribbons etc, and no artificial paper or fabric leaves or flowers. Lace and extension work are not mandatory, however a variety of piping skills within the bounds of good taste must be executed. (Polystyrene Dummy Cakes can be used for classes 1 & 2).

**Classes**

1. Birthday Cake by Novice - Board no larger than 30cm  
*(Novice - Exhibitor not having received a 1st prize in any previous Show).*  
**Les Peters Memorial Perpetual Trophy  
1st Trophy & \$10.00, 2nd \$8.00, 3rd \$6.00**
2. Open (1 Tier Celebration or Novelty Iced Cake) -  
Board no larger than 36cm  
**1st Trophy & \$50.00, 2nd \$15.00, 3<sup>rd</sup> \$10.00**
3. Open Sugar Craft (Novelty or Floral Arrangement) -  
Board no larger than 33cm  
**1st Trophy & \$30.00, 2nd \$10.00, 3rd \$5.00**

**Prizemoney: 1<sup>st</sup> \$8.00, 2<sup>nd</sup> \$3.00, 3<sup>rd</sup> \$2.00 (unless otherwise stated)**

4. Rich Fruit Cake (uniced) 20cm square  
**1<sup>st</sup> \$20.00, 2nd \$15.00, 3rd \$10.00**
5. Steamed Plum Pudding
6. Boiled Fruit Cake (uniced)
7. Date Loaf (Not a Roll)
8. Orange Bar Cake (Iced on Top)
9. Chocolate Bar Cake (Chocolate Icing)
10. Packet Cake (Top of Packet to be Shown)
11. Decorated Party Cakes – six (6) only
12. Banana Bar Cake (iced on top)
13. Peach Balls - six (6)
14. Anzac Biscuits six (6) only
15. Custard Kisses six (6) only
16. Muffins (6) only baked in muffin Papers
17. Plain Scones - six (6) only
18. Pumpkin Scones six (6) only
19. Chocolate Caramel Slice six (6) slices
20. Slices - Gift Box no less than 4 varieties with 6 of each  
**1st \$15.00, 2nd \$10.00, 3rd \$5.00**

**Rebecca Lemberg's Memorial Perpetual Trophy**

**Prizemoney:**

**1st \$8.00 & Trophy, 2nd \$3.00, 3rd \$2.00**

**Set Recipe:**

21. REBECCA'S Double Cornflour Sponge Cake (Adult or School Student) – Uniced

**Ingredients**

4 eggs 3 teaspoons plain flour  
3/4 cup castor sugar 1 teaspoon baking powder  
2-3 ozs butter 1 cup cornflour

**Method**

1. Beat eggs until thick, gradually add sugar
2. Sift flours and baking powder three (3) times
3. Melt butter
4. Add flour mixture to eggs and then add melted butter
5. Cook in 2 x 18 cm round Sandwich tins
6. Bake at 375 F for 20 - 25 minutes

**CHAMPION CAKE OF SHOW – SASH**

**SECTION 2 – JAMS & JELLIES**

**Prizemoney: 1st \$5.00, 2nd \$3.00, 3rd \$2.00**

**Classes**

- 22. Rosella Jam - 1 Jar
- 23. Any Other variety of Jam - 1 Jar
- 24. Any Variety of Marmalade - 1 Jar
- 25. Guava Jelly - 1 Jar
- 26. Lemon Butter - 1 Jar
- 27. Collection of Jams and or Jellies only 3 Jars

**CHUTNEYS, PICKLES, RELISH, ETC**

**Prizemoney: 1st \$5.00, 2nd \$3.00, 3rd \$2.00**

**Classes**

- 28. Chutney - Any variety - 1 Jar
- 29. Pickles - Any variety - 1 Jar
- 30. Pickled Unions - 1 Jar
- 31. Relish - Any variety - 1 Jar
- 32. Sauce - Any variety - 1 **Small** Bottle

**CHAMPION PRESERVE – SASH**

**SECTION 3 – SWEETS**

**Prizemoney: 1st \$5.00, 2nd \$3.00, 3rd \$2.00 (unless otherwise stated)**

**Classes**

- 33. Caramel Fudge (Boiled) - six (6) Squares on small paper plate
- 34. Chocolate Fudge (Boiled) - six (6) Squares on small paper plate
- 35. Coconut Ice (must be boiled) - six (6) Squares on small paper plate
- 36. Rum Balls - six (6) on small paper plate
- 37. Marshmallows - six (6) Squares on small paper plate
- 38. Rocky Road –Small Slab on Small Paper Plate
- 39. Gift Box of Sweets - No less than 4 types of 6 Sweets (Must be gift boxed)  
**1st \$20.00, 2nd \$10.00, 3rd \$5.00**

**CHAMPION SWEET – SASH**

**SECTION 4 – SHOW SPECIAL HOME BAKED BREAD**

**Prizemoney:**

**1st \$10.00, 2nd \$7.00, 3rd \$3.00**

**Classes**

- 40. 1 Plain White Traditional (Hand Kneaded, Oven Baked) Large Loaf
- 41. 1 Grain Traditional (Hand Kneaded, Oven Baked) Large Loaf
- 42. 1 Plain White Loaf Baked In **Breadmaker**
- 43. 1 Grain Loaf Baked In **Breadmaker**

**CHAMPION ADULT COOK OF SHOW**

Trophy and Sash for overall points in  
Classes 4 - 43

**Prize - 2 night's accommodation for 2 people at  
Whitsunday's Club Crocodile Resort**

**SECTIONS 5 & 6**  
**JUST FOR KIDS**

Refer also to 'JUST FOR KIDS' Schedule

**CHILDRENS HOME ECONOMICS**

**Regulations**

1. All entries are received subject to the By-Laws of the Association.
2. **All cooking entries must be on small disposable plates and in clear plastic bags with twist ties.**
3. Exhibitor's name, address, school (if attended) and the section and class entered must be on the underside of the exhibit.
4. Judges may decline to make awards where it is considered exhibits are of insufficient merit.
5. Exhibits must be the work of the exhibitor. Multiple entries in all classes (excluding Class 53 and 54 which is 1 entry per school) will be excepted

**HIGH SCHOOL STUDENTS**

**Prizemoney: 1<sup>st</sup> \$15.00, 2<sup>nd</sup> 10.00, 3<sup>rd</sup> \$5.00**

Exhibitor's name and High School, the section and class entered must be attached to the exhibit on the underside

**Classes**

44. Iced Cake Novelty - cut and shaped – Board  
No larger than 33cm
45. Madeira Cake (Uniced) - Round
46. Packet Cake - Packet top to be shown
47. Gift Box of ten (10) sweets
48. Sultana Scones - Six (6)
49. Pikelets - Six (6) only
50. Patty Cakes - 6 only, Iced & Decorated on top
51. Raspberry & Coconut Slice - Six (6) Slices
52. Gingerbread Men – 2 only Iced & Decorated.

**JOHN CARROLL RETRAVISION  
CHAMPION HIGH SCHOOL STUDENT**  
With highest aggregate of points in Class 21  
and Classes 44 to 53 will receive a  
**Sash & \$25.00 Voucher Plus Handheld Mixer**

**Class 21**

**REBECCA'S Cornflour Sponge Cake**

(Adult or School Student)

**Prizemoney: 1<sup>st</sup> \$8 & Trophy, 2<sup>nd</sup> \$3.00, 3<sup>rd</sup> \$2.00**  
**Rebecca Lemberg's Memorial perpetual Trophy**

**SET RECIPE**

**Ingredients**

- 4 eggs
- 3 teaspoons plain flour
- 3/4 cup castor sugar
- 1 teaspoon baking powder
- 2-3 ozs butter
- 1 cup cornflour

**Method**

1. Beat eggs until thick, gradually add sugar
2. Sift flours and baking powder three (3) times
3. Melt butter
4. Add flour mixture to eggs and then add melted butter
5. Cook in 2 x 18cm round Sandwich tins
6. Bake at 375 F for 20 - 25 minutes

**JOHN DONNELLY 'THE GOOD GUYS'  
INTER HIGH SCHOOL COMPETITION**

**Students Prizemoney:**

**1st: \$100.00 JOHN DONNELLY 'THE GOOD GUYS'  
Gift voucher and Trophy**

**2nd: \$75.00 JOHN DONNELLY 'THE GOOD GUYS'  
Gift voucher**

**3rd: \$50.00 JOHN DONNELLY 'THE GOOD GUYS'  
Gift voucher**

**For the Winning School:**

A **Perpetual Trophy** for school to display for 12 months  
and a **Microwave Oven** for Home Economics classroom  
donated by **JOHN DONNELLY 'THE GOOD GUYS'**

**53. Ginger Lemon Butter Cake**

**Open to all High School Students** - Exhibitors name, high school, the section and class must be shown on the underside of entry and entry form must be signed by Principal, Class Teacher, and Parent or Guardian

**SET RECIPE**

**LEMON BUTTER**

**Ingredients**

125g Butter	4 Egg Yolks
1/2 Cup Sugar	3 Tbls Lemon Juice

**Method**

Put butter, sugar, egg-yolks and lemon juice in top of double saucepan and cook gently, stirring constantly until mixture thickens (approximately 15 minutes). Cool thoroughly. The Lemon Butter may be made the day before.

**GINGER CAKE**

**Ingredients**

125g Butter  
 1/2 tsp Mixed Spice  
 1/3 Cup Caster Sugar  
 2 Eggs  
 1 Tsp Ground Ginger  
 Extra Ginger  
 Tbls Golden Syrup & Enough Milk to make 1/2 Cup  
 85g finely chopped crystallised ginger  
 2 Cups Self Raising flour

**Method**

Cream together butter and sugar. Add beaten eggs, a little at a time. Sift flour and spices together twice and fold into creamed mixture alternately with golden syrup and milk. Add chopped ginger which has been lightly tossed in flour. Put half of the mixture into a buttered 20 cm cake tin working it up a little around sides. Spread with cold Lemon Butter, then spoon in remaining cake mixture. Bake in moderate oven 1 hour. Leave 5 minutes and remove cake from pan. When cold, top with Spicy icing and small pieces of ginger

**SPICY ICING**

**Ingredients**

42.5g Butter  
 1/4 tsp Cinnamon  
 4-5 Drops Lemon Essence  
 1 1/2 cups Sifted Icing Sugar  
 1 tsp Golden Syrup

**Method**

Cream butter; add cinnamon, golden syrup, lemon essence, icing sugar and a little warm water to mix. Beat well

**PRIMARY SCHOOL STUDENT**

**JOHN DONNELLY 'THE GOOD GUYS'  
 INTER-PRIMARYSCHOOL COMPETITION**

**Students Prizemoney:**

**1<sup>st</sup>: \$50.00 JOHN DONNELLY 'THE GOOD GUYS'  
 Voucher & Trophy**

**2<sup>nd</sup>: \$30.00 JOHN DONNELLY 'THE GOOD GUYS'  
 Voucher**

**3<sup>rd</sup>: \$20.00 JOHN DONNELLY 'THE GOOD GUYS'  
 Voucher**

**For the Winning School:**

**\$100.00 VOUCHER plus Perpetual Trophy to display  
 for one year donated by  
 JOHN DONNELLY 'THE GOOD GUYS'**

**54. Chocolate Cake**

***Open to all Primary School Students*** - Exhibitors name, school, the section and class must be shown on underside of the Entry and Entry form must be signed by Principal, Class Teacher and Parent or Guardian.

**SET RECIPE**

**Ingredients**

2 cups S.R Flour  
 1 1/4 cups Caster Sugar  
 1 cup Milk  
 2 Eggs  
 125 grams Softened Butter  
 1/4 cup Cocoa  
 1/2 teaspoon Bi-Carb Soda  
 1 teaspoon Vanilla essence

**Method**

Combine all ingredients in Mix Master Bowl and beat for 3 - 5 minutes. Place in 20cm round lined tin. Bake in 180 degree oven for 40 - 50 minutes or until cooked when tested. Cool for 5 minutes in tin before turning out. Ice & Decorate cake when cool

**PRIMARY SCHOOL STUDENTS COMPETITION**

Exhibitor's name and school, the section and class entered must be attached to the exhibit on the underside.

**Prizemoney: 1st \$8.00, 2nd \$6.00, 3rd \$4.00**

**Classes**

- 55. Patty cakes - 6 only, iced & decorated on top
- 56. Chocolate Slice - 6 slices only, chocolate icing on top
- 57. Plain scones - 6 only
- 58. Packet Cake - Must show top of packet

**CHAMPION PRIMARY SCHOOL STUDENT** with highest aggregate of points in Class 21 & Classes 54 to 58 will receive a **\$10.00 Voucher, Mixer and Association Sash**

## **PRE SCHOOL SECTION**

### **SECTION 8 – CLASS 59 and 60**

Entry Fee \$0.60

Prizemoney 1<sup>st</sup> \$5.00 2<sup>nd</sup> \$3.00 3<sup>rd</sup> \$2.00

1. Milk Arrowroot Biscuits (6) Iced and Decorated



2. Fairy Bread – 1 Slice Decorated



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**Home Economics 2010 – Commercial Baking Competition**

**BAKING ENTRY FORM**

Entry form available on our Website: [www.mackayshow.com.au](http://www.mackayshow.com.au)

**Entries Close:** 12 noon Friday 18<sup>th</sup> June 2010

**Delivery of Exhibits:** 9am – 5pm Monday 21<sup>st</sup> June 2010 to Art & Craft Pavilion (*unless prior arrangements have been made with the Steward, Gilliam Lemberg to collect exhibits*)

**Or**

6am – 7am Tuesday 22<sup>nd</sup> June 2010 to Art & Craft Pavilion

**Judging:** 7.30am Tuesday 22<sup>nd</sup> June 2010

**Entry Fee: \$4.40 per class**

Please tick classes you wish to enter:

\_\_\_\_\_ **Class 1** 680g white half married  
\_\_\_\_\_ **Class 2** 680g white condensed – 3 or 4 pieces  
\_\_\_\_\_ **Class 3** 680g 90/10 meal condensed – 1 piece  
\_\_\_\_\_ **Class 4** 680g multigrain condensed – 1 piece  
\_\_\_\_\_ **Class 5** 450g sweet fruit loaf – high top  
\_\_\_\_\_ **Class 6** 1 novelty bread

\$ \_\_\_\_\_ **TOTAL FEES**

**ENTRANT DETAILS**

**Bakers Name:** \_\_\_\_\_

**Business Name:** \_\_\_\_\_

**Postal Address:** \_\_\_\_\_

**Ph:** \_\_\_\_\_ **Fax:** \_\_\_\_\_ **Email:** \_\_\_\_\_

I verify that all entries submitted to the Mackay & District Commercial Baking Competition comply with the conditions of entry.

**Entrant to sign:** \_\_\_\_\_

The Mackay Show Association  
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