Section 3 Food & Cookery

GOULBURN AP&H SOCIETY SHOW
6th & 7th March 2027
SECTION 3 FOOD & COOKERY
THEME - *"Tractors, Trains & Trucks*

Steward: Denise Curvey Phone: 0418 978 531 - Goulburn Show Office Phone 02 4821 6813

ONLINE ENTRIES: **Open Friday 1st January 2027** - details can be found on our website: www.goulburnshow.com.au
ONLINE ENTRIES: Close Sunday 28th February 2027 at 12pm
PLEASE NOTE - NO Llate ENTRIES ACCEPTED
If you need assistance to do an online entry, bring your completed General Pavilion Entry form with you or complete one when you arrive and we will put your online entry in for you. Come out and see us on the following dates.
VEOLIA ARENA: ***Gate 4 Braidwood Road***
Dates: *Friday 26th February 2pm to 6pm*
Saturday 27th February 10am to 2pm
DELIVERY OF EXHIBITS:
To be delivered to the GOULBURN BASKETBALL STADIUM Gate 4 Braidwood Road on **Thursday 4th March 9am to 6pm**
COLLECTION OF EXHIBITS:
Sunday 7th March 3.30pm to 6pm - Cooking not collected on Sunday will be disposed of unless prior arrangements are made.
Please note: Basketball Pavilion will close at 3.00pm to 3.30pm for dismantling of displays
No** exhibits can be collected prior to **3.30pm
NO ENTRY FEE
Prize Money: No cash prizes unless otherwise stated
Each exhibitor is limited to one (1) entry per class
CONDITIONS OF ENTRY
*Entries **MUST** be arranged on BOARDS covered with foil or on FIRM PAPER PLATES, only 2.5 cm larger than the entry
*Please use clear plastic bags. NO CLING WRAP also do not use sticky tape to secure bags
*Packet cakes not accepted unless otherwise stated.
*Exhibitor's tickets must be displayed on the plate NOT under the plate.

USE YOUR IMAGINATION
Class 3001 2027 Show Theme – ***"Tractors, Trains & Trucks"***
1st $10.00 2nd $5.00 Prize money is donated by Jigsaw Plan Management

RICH FRUIT CAKE COMPETITION
Please see required COMPULSORY Recipe attached on back page
Class 3002 Rich Fruit Cake Competition
$25.00 Prize money is sponsored by the Agricultural Societies Council

OPEN CAKE SECTION
Class 3003 Gluten Free (Cake of Choice)
Class 3004 Orange Cake -Iced
Class 3005 Carrot Cake - Iced
Class 3006 Banana Cake - Iced
Class 3007 Marble Cake
Class 3008 Chocolate Cake
Class 3009 Sponge Cake - Mock Cream Filling
Class 3010 Specialty Cake (With Name)
Class 3011 First Time Entrant (Cake of Choice)
Class 3012 Date Loaf
Class 3013 Fruit Cake - Own Recipe
Class 3014 Plum Pudding
Class 3015 5 Muffins
Class 3016 5 Cup Cakes - Iced
Class 3017 5 Plain Scones
Class 3018 5 Cheese Scones
Class 3019 5 Pumpkin Scones

CHAMPION - OPEN CAKE SECTION - Class 3003 to 3019
Voucher Donated by Trappers Bakery

SLICES/BISCUITS - small plates please

Class 3020 5 Pieces of Gluten Free Slice
Class 3021 5 Pieces of Caramel Slice
Class 3022 5 Pieces of Coconut Slice
Class 3023 5 Pieces of Passionfruit Slice
Class 3024 5 Pieces of Chocolate Slice
Class 3025 Medium-Size Pavlova - Decorated
(Refrigeration available for Pavlova's)
Class 3026 5 Jam Drops
Class 3027 5 Rock Cakes
Class 3028 5 Ginger Nuts
Class 3029 5 Cornflake Biscuits
Class 3030 5 Pieces of Shortbread

CHAMPION - SLICES/BISCUITS
Voucher Donated by Trappers Bakery

BREADS/ROLLS/BUNS - MACHINE & HANDMADE

Class 3031 White Bread - Machine Made
Class 3032 White Bread - Handmade
Class 3033 Pane di Casa
Class 3034 Wholemeal Bread - Machine made
Class 3035 Raisin Bread
Class 3036 Banana Bread
Class 3037 Pretzel
Class 3038 Hot Cross Buns

CHAMPION - BREADS/ROLLS/BUNS - MACHINE & HANDMADE
Voucher Donated by Trappers Bakery

MEN'S SECTION

Class 3039 Carrot Cake – Iced
Class 3040 5 Muffins
Class 3041 5 Rum Balls
Class 3042 5 Jam Drops
Class 3043 5 Plain Scones
Class 3044 5 Pumpkin Scones

1st $15.00 2nd $10.00 Prize money for Class 3044 - Donated by Lorraine McNeil
CHAMPION - MEN'S SECTION
Voucher Donated by Bryants Pies

HOME MADE SWEETS - small plates please.

Class 3045 5 Pieces of Fudge
Class 3046 5 Pieces of Rocky Road
Class 3047 5 Pieces of Marshmallow
Class 3048 5 Rum Balls
Class 3049 5 Pieces of Caramels
Class 3050 5 Pieces of Coconut Ice

CHAMPION - HOME MADE SWEETS
Voucher Donated by Trappers Bakery

CAKE DECORATING SECTION

ALL CLASSES ARE JUDGED ON APPEARANCE ONLY AND NEED NOT BE CAKE BASED
Flowers to be handmade, food colouring must be edible. Tulle, ribbons and pillars can be used.

Class 3051 Under 15th Birthday Cake
Class 3052 16th to 21st Birthday Cake
Class 3053 25th Anniversary Cake
Class 3054 Two Tier Wedding Cake
Class 3055 Novice Decorated Cake
Class 3056 Novice Decorated Cake (17yrs & under with age)
Class 3057 Mini Novelty Cake (no more than 15cm high)
Class 3058 First Time Entrant (Cake of Choice)

1st $15.00 2nd $10.00 Prize money for Class 3051 - Donated by Lorraine McNeil

BEST EXHIBIT - Class 3055 & 3056 - Gift Vouchers Donated by Marlyn Mills
CHAMPION - CAKE DECORATING
Voucher Donated by Bryants Pies

GRAND CHAMPION - FOOD & COOKERY

TRAPPERS BAKERY
Great Tucker!

BRYANTS
BAKERY CAFE

JUNIOR SECTION (11 years & under) – small plates please

Class 3059 Orange Cake - Iced - 11 yrs & under
Class 3060 3 Decorated Cupcakes - 11 yrs & under
Class 3061 3 Muffins - 11 yrs & under
Class 3062 3 Chocolate Chip Biscuits - 11 yrs & under
Class 3063 3 Decorated Milk Coffee Biscuits - 4 yrs to 6 yrs
Class 3064 3 Chocolate Crackles with Sprinkles - 7 yrs to 9 yrs

JUNIOR SECTION (12 years to 17 years) – small plates please

Class 3065 Medium size Apple Pie (approx. 15cm)
Class 3066 Chocolate Cake - Iced
Class 3067 4 Plain Scones
Class 3068 4 Muffins
Class 3069 4 Cornflake Biscuits
Class 3070 4 Melting Moment

1st Prize Trophy for Class 3066
Donated by Robyn Ryan

Below is the Dead Easy Chocolate Cake Recipe, for our Junior Exhibitors 17 years and under, with the winner from each show then progressing to the Group 7 Final in December 2027. It is **COMPULSORY** to use the recipe below.

DEAD EASY CHOCOLATE CAKE

Class 3071

Ingredients

1 1/3 cups (200 gr) S R Flour
5 tablespoons (25 gr) sifted cocoa powder
1 ¼ cups firmly packed (250 gr) brown sugar
125 gr butter at room temperature
2 eggs
2 teaspoons vanilla
2/3 cup (160 mls) water

Method

1. Pre-heat oven to 170 C or 160 C for fan forced. Grease 20cm round cake pan, lining the base with non-stick baking paper.
2. Place all ingredients in a large bowl and beat on high for 2-4 minutes or until pale and silky smooth.
3. Pour into pan and smooth the surface with the back of a spoon.
4. Bake for 50-55 minutes until skewer comes out clean.
5. Stand cake in pan for 5 minutes before turning out to cool.
6. Ice when cold with glace chocolate icing – top only – not sides

GLACE ICING – icing sugar mixture, cocoa powder, half teaspoon butter or margarine, hot water to make it a spreadable consistency.

PLAIN MEAT PIE SECTION

Please see conditions of entry on back of schedule

Commercial

Class 3072 Plain Mince Meat Pie
Class 3073 Plain Chunky Meat Pie

Homemade

Class 3074 Plain Mince Meat Pie
Class 3075 Plain Chunky Meat Pie

PLAIN SAUSAGE ROLL SECTION

Please see conditions of entry on back of schedule

Commercial

Class 3076 Plain Sausage Roll

Homemade

Class 3077 Plain Sausage Roll

1st $40.00 2nd $20.00 3rd $10.00 Classes 3072 to 3077
Prize money and Perpetual Trophies Donated by Southern Meats

AGRICULTURAL SOCIETIES COUNCIL OF NSW

Rich Fruit Cake Competition

The following recipe is compulsory for all entrants

INGREDIENTS:

250g sultanas
250 g chopped raisins
250 g currants
125 g chopped mixed peel
90 g chopped red glace cherries
90 g chopped blanched almonds
1/3 cup sherry or brandy
250 g plain flour
60 g self-raising flour
1/4 teaspoon grated nutmeg
1/2 teaspoon ground ginger
1/2 teaspoon ground cloves
250g butter
250g soft brown sugar
½ teaspoon lemon essence OR finely grated lemon rind
½ teaspoon almond essence
½ teaspoon vanilla essence
4 large eggs.

RECOMMENDED METHOD:

Mix together all the fruits and nuts and sprinkle with the sherry or brandy. Cover and leave for at least 1 hour, but preferably overnight. Sift together the flours and spices. Cream together the butter and sugar with the essences. Add the eggs one at a time, beating well after each addition, then alternately add the fruit and flour mixtures. Mix thoroughly. The mixture should be stiff enough to support a wooden spoon. Place the mixture into a prepared **square 20cm x 20cm (8" x 8") tin** and bake in a slow oven for approximately 3 ½ - 4 hours. Allow the cake to cool in the tin.

Note: To ensure uniformity and depending upon the size it is suggested the raisins be snipped into 2 or 3 pieces, cherries into 4-6 pieces and almonds crosswise into 3-4 pieces.

Cake Tips

- *Cakes to be placed on a covered board.*
- *Oven bags can be used to cover exhibit.*
- *Use a board of appropriate size for size of exhibit.*
- *No cake rack marks on bottom of exhibit.*
- *Do not turn cake upside down.*
- *Do not cut the entry before judging.*
- *Do not ice or decorate cake.*
- *Fruit in fruit cake should be even in size*
- *Cake is cooked evenly; centre is cooked not dry and no burning or cracking of top.*

**** First place at Goulburn Show will be required to bake a second "Rich Fruit Cake" in order to compete in the Group Final***

**** Competitors may only represent one Show Society in a Group Final and only one Group in a State Final.***

**** Attention Judges – All Fruit cakes are to be cut in half when being judged.***

**** Prize money is sponsored by the Agricultural Societies Council.***

Goulburn Show Meat Pie & Sausage Roll Competition

Section 3

Food and Cookery

- Open to everyone in the Goulburn Mulwaree Council area.
- There will be 2 categories in each of the pies and sausage rolls – **Commercial** or **Homemade**.
- All pies and sausage rolls will be judged to the set criteria.
- All entries will be presented anonymously to the judges.
- All pies and sausage rolls must be fully cooked.
- Judges will provide feedback about each entry.
- The judges' decisions are final, and no correspondence will be entered into.

Conditions of entry

- Plain meat pie (either mince or chunky) or sausage roll, to be made from beef, lamb, chicken or pork, no vegetables except onion.
- Pie size to be a standard single-serve lunch pie size (party and family-size pies do not qualify)
- Sausage roll size to be approx. 5 inches long.
- All exhibits must conform to the relevant health rules and regulations.
- All commercial entries must be made at their premises of work.
- All exhibits are to be delivered cold and will be heated at judging time.

Judging Criteria

- General appearance – shape, even colour.
- Size – Pie a single-serve lunch pie size (family or party pies do not qualify) Sausage rolls approx. 5 inches in long.
- Filling – meat quality, flavour, colour, texture.
- Pastry – appearance, colour, quality.

Registering and delivery

- **Online Entries: Open** Friday 1st January 2027 – details can be found on our website: www.goulburnshow.com.au
  Online Entries: Close Sunday 28th February 2027 at 12pm. **Delivery of Exhibits**: Pies and Sausage rolls are to be delivered to the Goulburn Basketball Stadium, Gate 4, Braidwood Road on Thursday 4th March from 9am until 6pm.



