



COOKING SECTION 2012 (CO)

Entries Due:	Friday 9 March 2012 by 5.00pm – NO LATE ENTRIES ACCEPTED
Exhibits Due:	Thursday 22 March 2012 between 10.00am-5.00pm in Cooking Pavilion
Judging:	Friday 23 March 2012 from 9.00am
Entry Fee:	\$2.20 All Senior Classes / \$1.10 All Junior Classes

Head Steward: Mrs A Bould
 Assistants: Mrs H Taranto, Mrs P Julicher,
 Mr R Hastings

SECTION REGULATIONS: (To be read in conjunction with General Regulations.)

- Each exhibitor is only allowed one entry per class.
- The Judge shall have the right to sample all cookery
- The Steward reserves the right to destroy cooking exhibits fermenting or showing signs of mould.
- **Decorations on any cake must be edible – no plastic, etc. (Children's Classes Excepted)**
- Exhibits must not contain emulsifiers or be made from packaged mixture or cake mixes, unless otherwise stated.
- **All exhibits will be displayed on square polystyrene trays supplied by the Society when the entry is delivered. You will then need to arrange your exhibit on the tray and attach your ID ticket.**
- **All decorated cakes need to be presented on a square covered board, no larger than 30cm x 30cm (12"x12")**
- **All exhibits MUST have an ingredient list attached**
- Exhibit ID tickets will be forwarded with receipt for entries and must be affixed to the front of the plate.
- No exhibit that has been shown at a previous Red Hill Show will be eligible for re-entry.
- The Society will take all care, but will not be responsible for any loss or damage to any exhibit. Exhibits are shown at the sole risk of the exhibitor.
- The Judges decision will be final.
- Prizes and trophies may be collected from the Pavilion between 3pm and 4pm on Show Day.
- **All EXHIBITS must be collected on Show Day. The pavilion will close at 4.30pm while screens are removed. The pavilion will re-open for exhibits to be collected by 5.00pm.**

Tips from the Judges for Exhibitors:

- No ring tins are to be used.
- Iced cakes mean just that - no decorations. The top only must be iced. No iced sides – dripping permitted

- The evenness of a fruit cake is achieved through mixing by hand.
- For competition fruit cakes – don't scrape the mixture from the sides of the bowl.
- Rack marks on bottom – all cooking to be cooled with T-towel on rack.
- Melting moments – make fork stripes on biscuits face the same way for better presentation
- When cutting slices never use the outer of the slice. If necessary use a ruler for uniformity and a hot knife.
- With children's cooking try to encourage the use of edible decorations

Jams

- No metal lids. Entries with metal lids **will** be disqualified.
- Cellophane lids only. Brush with vinegar to stop mould.
- Check to make sure that the jar is clean.
- Fill to the neck of the jar only.
- Check for a perfect seal. Cellophane should be concave.

Wines and dressings

- Wine entries must have contents listed on label
- Dressings need to be fully emulsified and stay together long enough for them to be judged.

PRIZES

1st and 2nd - Cards & Society Ribbons, unless otherwise stated.

CLASSES 30, 31, 32, 33 – 1st \$4.00 2nd \$2.50

CLASSES 35, 36, 40, 41, 42 – 1st \$5.00 2nd \$3.00

CLASSES 37, 38, 39 1st \$15 2nd \$5.00

TROPHIES AND AWARDS

AGGREGATE PRIZES AND TROPHIES will be awarded, based on highest total points won in Classes 1-47; 52-60; 61-68; 70-78; 79-90; 91-103, 104-113.

GLUTEN FREE CLASSES – 1st Trophy for Best Exhibit from Classes 48-49 and 1st Trophy for Best Exhibit from Classes 50-51

THIS SECTION PROUDLY SUPPORTED BY

RED HILL CELLAR & PANTRY

Artisan Food & Wine – Ph: 5989 2411

Cnr Point Leo Rd & Shoreham Rd, Red Hill South

**Mrs A Bould; Mrs G Hagger, Mrs H Taranto,
Mrs S Wells**

MARS Food Australia & Fowlers Vacola Ltd

CLASSES

NB: Entries in classes 1-11 must be on a suitably sized paper plate

1. Plain Scones, 6
2. Savoury Scones, 6
3. Fruit Scones, 6
4. Pikelets, 6
5. Lamingtons, 6, size 5cm cube
6. Muffins, 6
7. Melting Moments, 6
8. Cup Cakes, 6 (iced & decorated)
9. Shortbread, 6 pieces
10. Slice, uncooked, 6 pieces
11. Slice, cooked, 6 pieces

NB: Entries in Classes 12-23 must be on suitably sized polystyrene plates supplied by the Society on delivery

12. Sponge Sandwich (not iced or filled) baked in a circular tin not more than 21cm in diameter
13. "Busy Mums" – packet cake, any flavour
14. Chocolate Cake (iced) any shape
15. Plain Cake (iced on top) any shape
16. Orange Cake (iced) any shape
17. Banana Cake (iced)
18. Mud Cake -Chocolate
19. Cake made with almond meal
20. Tea Cake - cinnamon
21. Carrot Cake (iced), loaf tin
22. Zucchini Cake, loaf tin
23. Apple Cake – apple must be included in cake mixture
24. Sausage Rolls, 6, using puff pastry
25. Pie – family size, using savoury pastry
26. Apple Pie – shortcrust pastry
27. Quiche, savoury
28. Sweet Pastries - selection of 3, decorated
29. Fruit Flan (tinned fruit to be used)
30. Plum Pudding, boiled in basin or cloth, pudding to be removed
31. Boiled Fruit Cake, 20cm round or 19cm square
32. Dark Fruit Cake, 20cm round or 19cm square
33. Light Fruit Cake, 20cm round or 19 cm square

34. RED HILL SHOW RICH FRUIT CAKE COMPETITION
1st Prize \$50 2nd Prize \$30 3rd Prize \$20
Use whatever rich mixture you like. Round or square tin no larger than 20cm

**This Class will be judged on Show Day in the Open Judging Marquee.*

CAKE DECORATIONS:

35. Arrangement of Hand Moulded Flowers, featuring 4 different species with a minimum of 3 flowers of each type. Buds and leaves extra. Flowers should be presented on a background, not necessarily a plaque.
36. Decorated Plaque. Suitable for use on a cake, painted, flooded, moulded, piped flowers or sculptured.

NB: Entries in Classes 37-42 must be on a firm base board covered with foil, to fit cake. Cleats must be attached to all base boards. Ribbon, tulle, stamens, wire and manufactured pillars may be used. No manufactured ornaments or glitter allowed. Edible coloring may be used. Block, tin or other materials are not permitted in place of cake. Presentation is taken into consideration.

DECORATED CAKES

37. Decorated Wedding Cake, 2 tiers. Open Class
38. Decorated Celebration Cake. Open Class
39. Decorated Celebration Cake. Novice Class
40. Decorated Fruit Cake. Flooded design. Open Class
41. Decorated Fruit Cake. Mothers Day Theme. Novice Class
42. Novelty Decorated Fruit Cake. Open Class

NB: Entries in Classes 43-44 must be on suitably sized polystyrene plates supplied by the Society on delivery of the entry.

43. Six Pieces of Coconut Ice 3cm x 2cm
44. Rum Balls, no fewer than 10
45. A collection of any variety of sweets or chocolates, using moulds (boxed or basket)
46. Easter Egg (boxed or basket)
47. Decorated Gingerbread.

GLUTEN FREE CLASSES

48. Gluten Free Cup Cakes, 6 iced and decorated
49. Gluten Free Large Cake – any variety, iced
50. Gluten Free Biscuits, 6
51. Gluten Free Slice, 6 pieces – any variety

SENIOR SECTION – OVER 70YRS

52. Plain Scones, 6
53. Fruit Scones, 6
54. Pikelets, 6
55. Cup Cakes, iced & decorated, 6, not necessarily different mixtures
56. Rock Cakes, 6
57. Sponge, plain
58. Fruit Loaf
59. Slice, uncooked, 6 pieces
60. Slice, cooked, 6 pieces

DISABILITY SECTION – ANY AGE

61. Fruit Scones, 6
62. Chocolate Crackles, 6
63. Pikelets, 6
64. Cup Cakes, iced & decorated, 6 (not necessarily different mixtures)
65. Decorated Biscuits, 6 (packet biscuits may be used)
66. Decorated Cake
67. Decorated Easter Eggs, 3 (hard boiled)
68. Edible necklace

RED HILL SHOW'S FAMOUS MOST NUTRITIOUS LUNCH BOX

(which won't return home uneaten!) Must contain something from each section of the healthy diet pyramid

LBa. Made by a child age group 5 to 8 years
LBb. Made by a child age group 9 to 12 years
LBc. Made by exhibitor, age group 13 to 15 years
LBd. Made by exhibitor, age group 16 to 18 years
LBe. Senior's Lunch Box – for person over 70

Use your imagination. Presentation & colour is important. **Great prizes !!!**

JUNIOR CLASSES

Entry Fee: \$1.10

SECTION REGULATIONS: (To be read in conjunction with General Regulations)

- The work entered in the Junior Classes must be the bona fide work of the junior entrant and in the appropriate age division.
- Large cakes and gingerbread must be displayed on polystyrene plates supplied by the Society on delivery of your entry.
- All decorations on cakes must be edible.
- Small cake entries are to be made in patty tins **not** muffin tins.

69. **RED HILL SHOW JUNIOR BOILED FRUIT CAKE COMPETITION** *Open to Juniors under 18yrs*
1st Prize \$20 2nd Prize \$10 3rd Prize \$5
Use the best recipe you have. Round or square tin no larger than 20cm

**This Class will be judged on Show Day in the Open Judging Marquee.*

Juniors 5-8 Years

70. Chocolate Crackles, 6
71. Pikelets, 6
72. Plain Cake (packet mixture, iced on top)
73. Novelty Decorated Cake (originality of design & way cake is decorated only to be judged)
74. Decorated biscuits (6)
75. Gingerbread, decorated
76. Decorated Easter Eggs, 3 (hard boiled)
77. Edible necklace
78. Toffee Apple

Juniors 9-12 Years

79. Fruit Scones. 6
80. Chocolate Crackles, 6
81. Pikelets, 6
82. Cup Cakes, iced & decorated, 6 (not necessarily different mixtures)
83. Decorated Biscuits, 6 (packet biscuits may be used)
84. Novelty Decorated Cake (originality of design and way cake is decorated only to be judged)
85. Easter Cake, decorated
86. Gingerbread, decorated
87. Decorated Easter Eggs, 3 (hard boiled)
88. Jar of Jam (any variety)
89. Edible necklace
90. Toffee Apple

Juniors 13-15 Years

91. Cheese Scones, 6
92. Pikelets, 6
93. Chocolate Crackles, 6
94. Cup Cakes, 6, iced & decorated (not necessarily different mixtures)
95. Easter Cake
96. Novelty Decorated Cake (originality of design and way cake is decorated only to be judged)
97. Gingerbread, decorated
98. A collection of any variety of sweets or chocolates using moulds (in basket or box)
99. Easter Egg (in basket or box)
100. Decorated Easter Eggs, 3 (hard boiled)
101. Coconut Ice, 6 pieces

102. Edible necklace
103. Toffee Apple

Juniors 16-18 Years

104. Fruit Scones, 6
105. Pikelets, 6
106. Cup Cakes, 6, iced & decorated (not necessarily different mixtures)
107. Easter Cake, decorated
108. Novelty Decorated Cake (originality of design and way cake is decorated only to be judged)
109. Gingerbread, decorated
110. Collection of sweets or chocolates using moulds (in basket or box)
111. Easter Egg (in basket or box)
112. Decorated Easter Eggs, 3 (hard boiled)
113. Edible necklace

THE RED HILL SHOW GOURMET DIP CHAMPIONSHIP

Here is your chance to become the **2012 Red Hill Gourmet Dip Champion!** Make up 250 grams of your own special recipe dip – savoury or sweet – and bring it along to the Cooking Stewards in the Cooking Pavilion before 11am on Show Day, Saturday 24 March 2012. Refrigeration will be available.

The dips will be judged in the Open Judging Marquee which will be located on the central grassed area outside the Craft/Cooking Pavilion.

A list of ingredients must be supplied with the exhibit and the dip must be in a sealed container. Exhibits cannot be returned. Entry is open to amateur cooks only – no professionals or chefs.

Entry fee: \$3.30 per entry

Trophies & Sashes 1st \$25 & sash, 2nd Place \$15

Class co114 SAVOURY GOURMET DIP – 250 GMS
Class co115 SWEET GOURMET DIP – 250 GMS

JAMS, PRESERVES & BEVERAGES **SECTION - jp**

PLEASE READ SCHEDULE CAREFULLY

Head Steward: Mrs A Bould

Assistants: Mrs H Taranto, Mrs P Julicher

ENTRY FORMS MUST BE LODGED BY FRIDAY 11 MARCH 2011 - LATE ENTRIES WILL NOT BE ACCEPTED

Entry Fee: \$2.20 per entry

SECTION REGULATIONS: (To be read in conjunction with General Regulations)

- All entries must be delivered to the Cooking Pavilion on the Showgrounds between 10am and 5pm on **THURSDAY 22 MARCH 2012**.
- Each exhibitor is only allowed one entry per class in Classes 116-149.
- No tins or lids on preserves. These will be disqualified. Cellophane jam seals only.
- The Judge shall have the right to sample all jams and preserves.
- The Steward reserves the right to destroy jams and preserves fermenting or showing signs of mould.
- Exhibits must not contain emulsifiers or be made from packaged mixture, or commercial products, unless otherwise stated.
- Exhibit ID tickets will be forwarded with receipt for entries and must be affixed to the front of the jar or bottle.
- Classes 116 -150 must have ingredient labels.
- Classes 116-150 not less than 250g jars.
- Classes 141, 142 not less than 100g jars
- No manufacturer's labels on jars, bottles or lids.
- No exhibit that has been shown at a previous Red Hill Show will be eligible for re-entry.
- The Society will take all care, but will not be responsible for any loss or damage to any exhibit. Exhibits are shown at the sole risk of the exhibitor.
- The Judges decision will be final.
- **All EXHIBITS must be collected on Show Day. The pavilion will close at 4.30pm while screens are removed. The pavilion will re-open for exhibits to be collected by 5.00pm.**
Official Receipts must be presented to collect exhibits.
- NB - There is a limit of three (3) entries per person in each of classes 150-158

Tips for Exhibitors – from the Judges.

- a. Jams and sauces must have clear covers
- b. Lids required on vegetable pickles and preserved fruit
- c. Bottles need caps or corks
- d. Plain, undecorated glass jars preferred

Homemade Wine Regulations –

Ingredients in the wine must be written on a label on the bottle. A possible 20 marks are available in the Homemade Wine Classes (151-158) – 3 marks for colour and clarity; 7 marks for bouquet; 10 marks for palate. These are then deemed to be of the following medal standard – Gold Medal 18.5 to 20 marks; Silver Medal 17 to 18.4 marks; Bronze Medal 15.5 to 16.9 marks.

PRIZES - TROPHIES for BEST ENTRY in Classes 116-119, 120-126, 128-131.

An AGGREGATE PRIZE will be awarded based on highest total points won in Classes 116-150
SOCIETY SASHES will be awarded to 1st and 2nd Prizewinners in Classes 116-150 and 1st, 2nd and 3rd Prizewinners in Classes 151-158.

A PRIZE sponsored by the FAWG will be awarded for **BEST HOMEMADE WINE OF SHOW** (Classes 151-158)

THIS SECTION PROUDLY SUPPORTED BY:

FOWLERS VACOLA

Racecourse Rd, Nth Melbourne

FRANKSTON AMATEUR WINE GUILD

Classes

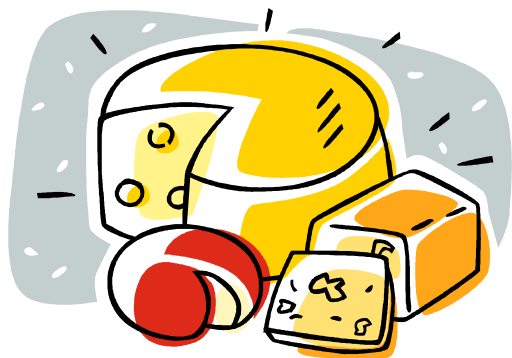
116. Jar 3-fruits Marmalade
117. Jar Grapefruit Marmalade
118. Jar Orange Marmalade
119. Jar Any Other Variety of Marmalade
120. Jar Dark Plum Jam
121. Jar Light Plum Jam
122. Jar Apricot Jam
123. Jar Strawberry Jam
124. Jar Raspberry Jam
125. Jar Blackberry Jam
126. Jar Any Other Variety of Jam
127. Collection of Jams – 3 varieties.
128. Jar Apple Jelly
129. Jar Quince Jelly
130. Jar Any Other Variety of Jelly
131. Collection of Jellies - 3 varieties
132. Jar Lemon Butter
133. Jar Honey
134. Fruit Paste – e.g. Quince, Pear, Fig, etc. Slab not exceeding 75mm x 75 mm
135. Collection of Preserved Fruit - 3 bottles, different varieties.
136. Jar Tomato Relish
137. Jar Chutney
138. Jar Green Pickles
139. Two Jars Pickles – different varieties
140. Jar Mayonnaise
141. Jar Mustard – smooth
142. Jar Mustard – Any Other Variety
143. Bottle of Sweet Sauce
144. Bottle of Savoury Sauce
145. Bottle Vinegar, Herb
146. Bottle Vinegar, Fruit
147. Bottle French Dressing
148. Selection of 3 home-dried fruits – using a dehydrator
149. Selection of 3 home-dried vegetables – using a dehydrator
150. Bottle of any other Homemade Drink other than Wine

HOMEMADE WINE **SECTION – wi**

- 151. Bottle of Homemade Red Grape Wine
- 152. Bottle of Homemade White Grape Wine
- 153. Bottle of Homemade Dry Fruit Wine
- 154. Bottle of Homemade Sweet Fruit Wine
- 155. Bottle of Homemade Vegetable Wine
- 156. Bottle of Homemade Flowers and Herbs Wine
- 157. Bottle of Homemade Sparkling Wine
- 158. Bottle of any other Homemade Wine

For information on the Frankston Amateur Wine Guild please contact David Hart, President, on 0419 981 927. We thank them for their support.

NON-COMMERCIAL CHEESE **SECTION - ch**



DO IT YOUR WHEY!

Entry Fee: \$2.20 per entry

This event provides a forum for home cheese makers to exhibit their efforts in friendly competition with others; have their cheese or yoghurt tasted and commented upon by an acclaimed international cheese judge and maybe win the coveted title of **Champion Non-Commercial Cheese of the 2012 Red Hill Show**.

The rules are simple - Non-commercial cheese makers must enter at least 100gms of any style of cheese or yoghurt, which will then be put into categories by the judge. Please use the Cooking Entry Form. All entries must be presented on a disposable plate and it should be indicated how old the cheese is. As well as the prize for the **Champion Non-Commercial Cheese**, there will be a prize for **Best Presented Cheese** and all entrants will receive a Certificate of Participation.

Entries must be delivered to the Red Hill Cheese site in the Open Judging Marquee at the Showgrounds **before 11am on Show Day, Saturday 24 March 2011**. Entries will be refrigerated before the open judging commences. People will be able to watch the judge assess the cheese and yoghurt and listen to his comments and helpful tips on the various styles of cheese as they are judged.

Red Hill Cheese are also happy to accept entered exhibits (with tickets attached) at the Cheesery the weekend before the Show between 12.00 noon and 5.00pm or sent by express post in an insulated container to 81 William Road, Red Hill.

This competition is proudly supported by Jan & Trevor Brandon of Red Hill Cheese who conduct Tutorial Tastings and Home Cheese Making Workshops at their Cheesery at 81 William Road, Red Hill. We thank them for their support.

Information about Red Hill Cheese and dates for workshops etc can be found at www.redhillcheese.com.au or by telephoning 5989 2035

OPEN JUDGING

A special Open Judging Marquee is located in the central grassed area of the Showgrounds, adjacent to the side entrance of the Craft/Cooking Pavilion.

Selected Classes from the Schedule are judged in front of an audience so people can see just what a judge looks for when awarding a prize.

Our judges at Red Hill are very experienced, highly qualified people who are happy to share their decision-making processes with the audience and answer questions people may have regarding the classes being judged.

TIMETABLE* FOR 2012 OPEN JUDGING

10.00am Red Hill Show Junior Boiled Fruit Cake (Class 69)

10.30am Red Hill Show Rich Fruit Cake (Class 34)

11.00am Red Hill Show Gourmet Dip Championship

1.00pm Red Hill Show Homemade Cheese Competition

* may be subject to change by judge on or prior to the day; please check on Show Day at the Marquee or on the website www.redhillshow.org