

SECTION 10.

PRESERVES, SWEETS and EGGS

ALL VEHICLES MUST BE REMOVED FROM DROP OFF AREA BY **10AM, FRIDAY 2nd JULY 2021**

NO EXCEPTIONS. NO VEHICLES ON GROUNDS UNTIL AFTER 2PM SUNDAY 4th JULY 2021

- Chief Steward: Valerie Hauser Ph 07 54653475 (Ring with Class Numbers Thursday 1st July)
Stewards: Mrs Elsa Joseph, Mrs Ann Joseph, Ms Elaine Olm, Debbie Hauser, Denise Stapleford

All exhibits to be staged by the **Stewards by 10am Friday 2nd July 2021** and to be judged the same day. If any exhibit is not worthy of a prize, no award will be made. Judges decision is final.

Entry fees: \$1.00 all classes, Prize Money: 1st \$4 2nd \$3 3rd \$2 unless otherwise stated (all entry fees are GST Inc.)

Classes: 13, 25, 37, 62, 100 Entry Fee: \$1.50. Prize Money 1st \$10 2nd \$6 3rd \$4

EXHIBITORS Please note: one entry per Class unless otherwise stated.

Judging commences **11am Friday**. Exhibits to be collected **from Stewards on Sunday after 2pm**.

TROPHIES PRIZE MONEY, SPECIAL AWARDS HAVE BEEN KINDLY DONATED BY:-

Hazel Hauser-Smith, A Hauser, L. Leggat, Mrs. S. Squires, Mrs. E. Joseph, V. Hauser, D. Hauser, Laidley NewsXpress, Mrs. A Joseph, Mrs. H. Binstead, Kelli's Diner, Mr I. Peters, Mrs. P. Dennien, Elders Laidley Property Management, Mrs. B O'Reilly, K & D Muckert, Ms E. Olm Three T's Trucking, N Blackmore, Laidley Post Office, Sunstate Recyclers Laidley, IGA Laidley & Hatton Vale, Laidley Pharmacy, Birds & Fellas Hair Studio, Mrs E Gordon, Elders Laidley Real Estate, The Lockyer Doctors. Mrs H. Drake, Mrs I Olm, Laidley Fruit Shop.

KATH HAUSER MEMORIAL CHAMPION EXHIBIT DIV. A – JAMS AND PICKLES – N. & T. ELLIOT

DIVISION A. JAMS & PICKLES – OPEN SECTION “ THEME - COOKING WITH CITRUS”

DUE TO COVID - All jars to be the same size 250ml. Jars can be obtained from the Laidley Show Office or use Master Foods corn relish etc, from super markets. Jars to be well filled. Variety to be named and printed in BLOCK LETTERS on labels (Approx. 13mmx 49mm) on side of jar. **No** other marking on jars.

<p>DIV. A – JAMS & MARMALADES Class</p> <ol style="list-style-type: none"> 1. 1 Jar Rosella Jam 2. 1 Jar Pineapple Jam 3. 1 Jar Grape Jam 4. 1 Jar Mixed Berries jam 5. 1 Jar Strawberry Jam 6. 1 Jar Apricot Jam 7. 1 Jar Plum Jam 8. 1 Jar Melon & Lemon Jam 9. 1 Jar Tomato Jam 10. 1 Jar Fig Jam 11. 1 Jar Kiwifruit Jam 12. 1 Jar or more AOV Jam 13. 3 Jars Assorted Jams (Entry Fee: \$1-50) 1st \$10, 2nd \$6, 3rd \$4 14. 1 Jar Grapefruit Marmalade 15. 1 Jar Orange Marmalade 	<ol style="list-style-type: none"> 16. 1 Jar Lemon Marmalade 17. 1 jar Lime Marmalade 18. 1 Jar Cumquat Marmalade 19. 1 Jar Mandarin Marmalade 20. 1 Jar Ginger Marmalade 21. 1 Jar Tangelo Marmalade 22. 1 Jar Lemon & Carrot Marmalade 23. 1 Jar Grapefruit, Orange & Lemon Marmalade 24. 1 Jar or more AOV Marmalade 25. 3 Jars Assorted Citrus Marmalade (Entry Fee: \$1-50) 1st \$10, 2nd \$6, 3rd \$4 26. 1 Jar Any Variety Conserve 27. 1 Jar or more Any Variety Jelly (Not Savoury) (Can also be citrus) 28. 1 Jar Lemon Butter 29. 1 Jar Orange Butter 30. 1 Jar Fruit in Liqueur, Citrus
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PICKLES, RELISHES & CHUTNEYS

Class

- 31. 1 Jar Mustard Pickles
- 32. 1 Jar Tomato Relish
- 33. 1 Jar or more AOV Relish
- 34. 1 Jar Tomato Chutney
- 35. 1 Jar Mango Chutney
- 36. 1 Jar or more AOV Chutney
- 37. 3 Jars Assorted Pickles
1 pickle, 1 relish, 1 chutney

(Entry Fee: \$1-50) 1st \$10, 2nd \$6, 3rd \$4

- 38. 1 Jar or more any variety Savoury Jelly

SAUCES & CONDIMENTS

To be exhibited in small bottles 250ml

Class

- 39. 1 Bottle Tomato Sauce
- 40. 1 Bottle Worcestershire Sauce
- 41. 1 Bottle or more AOV Savoury Sauce
- 42. 1 Bottle any variety Citrus Sauce
- 43. 1 Bottle any variety Herb Vinegar
- 44. 1 Bottle Flavoured Vinegar

PICKLED IN VINEGAR

Class

- 45. 1 Jar Pickled Onions
- 46. 1 Jar Pickled Beetroot
- 47. 1 Jar or more AOV Pickled Veges or Fruit

MARINATED IN OIL

Class

- 48. 1 Jar Marinated Capsicum
- 49. 1 Jar Marinated Zucchini
- 50. 1 Jar or more AOV Marinated Vegetables

- **KATH HAUSER MEMORIAL CHAMPION EXHIBIT – SASH & \$25**
RESERVE CHAMPION – SASH & \$15
MOST ENTRIES DIV. A - \$20
MOST POINTS DIV. A - \$20

DIV. B - SWEETS OPEN SECTION

- **DUE TO COVID - ALL ENTRIES MUST BE DELIVERED IN A SEALED CONTAINER - SWEETS CAN NOT BE TAKEN HOME AT THE END OF SHOW.**

To be displayed on small white paper plates- 4 pieces per plate, 1 ¼ " (3cm) square approx. or as stated. Plates supplied, including large plate for Class 62.

Classes – 51, 60, 61, 62

THEME –" COOKING WITH CITRUS"

Class

- 51. 1 Plate Rocky Road, add Mixed peel
- 52. 1 Plate Coconut Ice, uncooked
- 53. 1 Plate Marshmallows, rolled in coconut
- 54. 1 Plate French Jellies, rolled in icing mix
- 55. 1 Plate Chocolate Fudge, cooked
- 56. 1 Plate Coconut Ice, cooked
- 57. 1 Plate Russian Caramels- squares or shapes
- 58. 1 Plate Butterscotch, in shapes
- 59. 1 Plate of Toffees, in shapes
- 60. 1 Plate Vanilla Fudge, cooked, add Liqueur
- 61. 1 Plate Dark Chocolates, in shapes, add grated Orange rind.
- 62. 1 large Plate – Collection of Sweets (Plate is supplied by Stewards)
(Entry Fee: \$1-50) 1st \$10, 2nd \$6, 3rd \$4

CHAMPION PLATE OF SWEETS – SASH & \$25

RESERVE CHAMPION – SASH & \$15

MOST POINTS DIV B. - \$20

DIV C. – (TEENAGERS 13 – 19 YRS)

Jars - 250ML - WELL filled.

Variety to be named and printed in BLOCK LETTERS on small labels on side of jar. Sweets to be displayed on small white paper plates. 4 pieces per plate, 1 ¼ " (3cm) square Approx. Covid rules - No sweets taken home. Plates supplied.

Class

- 63. 1 Jar Grape Jam
 - 64. 1 Jar Lemon Marmalade
 - 65. 1 Jar Lemon Butter
 - 66. 1 Jar Mustard Pickles
 - 67. 1 Jar Tomato Relish
 - 68. 1 Jar Mango Chutney
 - 69. 1 Jar Pickled Cucumber in vinegar
- BEST EXHIBIT IN CLASSES 63 – 69 TROPHY**
- Class (No Sweets can be taken home due to COVID)
- 70. 1 Plate Marshmallows, rolled in coconut
 - 71. 1 Plate French Jellies, rolled in icing mix
 - 72. 1 Plate Chocolate Fudge, cooked
 - 73. 1 Plate Coconut Ice, cooked
 - 74. 1 Plate Russian Caramels - squares or shapes
 - 75. 1 Plate Butterscotch, in shapes
 - 76. 1 Plate Toffees, in shapes
- BEST EXHIBIT IN CLASSES 70 – 76 TROPHY MOST POINTS DIVISION C. - TROPHY**

DIVISION D. (CHILDREN 12YRS & UNDER)

DIV C.

Jars - 250ML - WELL filled. Variety to be named and printed in BLOCK LETTERS on small labels on side of jar.

Sweets to be displayed on small white paper plates. 4 pieces per plate, 1 ¼ " (3cm) square
Approx. **COVID Rules - NO sweets to be taken home** Plates supplied.

1ST \$4, 2ND \$3, 3RD \$2, HC \$1 Class - (Use given Recipes)

77. 1 Jar dried Apricot & Apple Jam

78. 1 Jar Kiwifruit & Apple Jam

79. 1 Jar Lemon Butter

80. 1 Jar Tomato Relish

BEST EXHIBIT CLASSES 77 – 80 TROPHY**Class**

81. 1 Plate Apricot Balls

82. 1 Plate Mixed Fruit Balls

83. 1 Plate Coconut Ice, uncooked, 1 layer

84. 1 Plate Marshmallows, rolled in coconut

85. 1 Plate White Christmas

86. 1 Plate Chocolate Fudge, uncooked

MADE TO GIVEN RECIPE

Ingredients: 125g Copha, 125g Icing sugar, 3 tbs Cocoa, 2 tbs Full Cream milk powder, pinch cream of tartar, ½ tsp vanilla essence.

Method: Melt Copha. Then sift icing sugar, cocoa, milk powder, cream of tartar together into a bowl. Pour in the luke warm melted copha. Add vanilla, mix with a wooden spoon. Pour into greased and lined 8" x 4" (20cm x 10cm) Bar tin. When set, cut into 1 ¼ " (3cm) squares approx.. with a knife dipped in hot water.

SPONSORED BY V. HAUSER

**BEST EXHIBIT IN CLASSES 81 – 86 – TROPHY
MOST POINTS DIV. D. TROPHY**

DIVISION E. (CHILDREN 6YRS & UNDER) Plates supplied – 1st \$4, 2nd \$3, 3rd \$2 HC \$1

COVID rules - No sweets to be taken home.**Class**

87. 1 Plate, 15" (38cm) Long Necklace, decorated with 13 to 15 bought sweets using food grade string or butchers twine. **SPONSORED by – Mrs H. Drake**

88. 1 Plate, (4) Chocolate Crackles, in patty papers
Sponsored by - Mrs E. Gordon

89. 1 Plate, (4) Chocolate Spiders, in patty papers, decorated with 2 eyes & 8 legs

90. 1 Plate, (4) Pineapple Bliss Balls - made to given recipe

SPONSORED BY- VAL HAUSER**BEST EXHIBIT DIV. E – TROPHY****DIVISION F. EGGS****To be displayed in egg cartons.**

Classes 99 & 100, basket to be no higher than 10inch, (25cm) at the height of handle.

Class

91. 1/2 Doz Jap Quail Eggs

92. 1/2 Doz. Bantam Eggs, white or brown

93. 1/2 Doz. Araucana Eggs, any colour

94. 1/2 Doz. Hen Eggs, white

95. 1/2 Doz. Hen Eggs Brown

96. 1/2 Doz. Muscovy Duck Eggs

97. 1/2 Doz. AOV Duck Eggs

98. ½ Doz. Turkey Eggs

99. ½ Doz. Goose Eggs, in basket

100. **Basket – Collection of Eggs.****(ENTRY FEE: \$1-50) 1st \$10, 2nd \$6, 3rd \$4**

**CHAMPION EGG EXHIBIT IN DIVISION F.
SASH & TROPHY**

RESERVE CHAMPION EGG EXHIBIT – SASH & TROPHY**DRIED APRICOT AND APPLE JAM**

Soak over night, 250grams dried apricots, cut into 4, in 4 cups of water.

Next Day-: Peel, core and grate 1 Granny Smith apple. Add apple to apricot mixture, boil slowly until apricots are soft (approx 30 Minutes)

Add 3 1/2 cups of sugar. Stir until sugar dissolves. Add 3/4 cup lemon juice, boil fast until a teaspoon full sets on a cold saucer. Put in fridge for 2 minutes, test to see if set. If not runny, it is set. While testing, remove pot from stove.

Leave pot for 10 minutes, then remove any scum and ladle into jars. Fill to top. When cold put on lid and label.