



MILLMERRAN SHOW SOCIETY INC.

87th SHOW

2-3 MARCH 2024

PAVILION SCHEDULE

JUDGING FRIDAY 1 MARCH 2024

***** Trophy donated by *Chris & Annie Muir* *****

*Awarded to Adult Exhibitor gaining highest points in Pavilion Sections
(Excluding Produce Pavilion)*

***** Trophy donated by *TrisheeVee's Hair Boutique* *****

Awarded to Junior Exhibitor gaining highest points in Pavilion Sections

***** Trophy donated by *Jim & Amelia Stower* *****

Awarded to Adult Exhibitor gaining highest points in Produce Pavilion

OPENING HOURS OF PAVILIONS

Saturday 2 March

9:00 am - 6.00 pm

Sunday 3 March

9:00 am - 3.00 pm

PLEASE READ THE SCHEDULE BEFORE ENTERING

- ALL ENTRIES TO BE TAKEN IN PAVILION AS PER SECTION

- PAVILION OPEN WEEK PRIOR TO SHOW:

TUESDAY 12.30PM - 4.30PM

WEDNESDAY & THURSDAY 9.30AM - 4.30PM

OFFICE OPEN ONE WEEK PRIOR TO SHOW - 46951419

MONDAY - THURSDAY 9.30AM - 4.30PM

FRIDAY FROM 7.00AM

PRESIDENT: *Patrick Lunney* 0428052254

SHOW SECRETARY: *Lyn Kirby* 0429954151

COMMITTEE SECRETARY: *Karen Dieckmann* 0447543149

PAVILION STEWARD: *Kassie Clark* 0423512355

WE LOOK FORWARD TO RECEIVING YOUR ENTRIES FOR THE 2024 SHOW
AND REMEMBER: **'YOU HAVE TO BE IN IT TO WIN IT'**

- ALL ENTRIES MUST BE ACCOMPANIED BY A SIGNED ENTRY FORM
- ALL ENTRY FORMS TO BE COMPLETED BY THE EXHIBITOR
- SEPARATE FORM FOR EACH SECTION [NOT CLASS] PLEASE.

Forms available at www.millmerranshowsociety.com
or
Millmerran Newsagency.

- PERSONS WATCHING WHILE JUDGING IS IN PROGRESS *MUST REMAIN SILENT AND NOT SPEAK TO THE JUDGE UNTIL THAT SECTION IS FINISHED*
- PRIZE MONEY TO BE COLLECTED FROM PAVILION OFFICE DURING SHOW WEEKEND [TIMES TO BE ADVISED] - WITH THE EXCEPTION OF SCHOOLWORK, WHICH WILL BE HANDED OUT AT SCHOOL
- ALL EXHIBITS & TROPHIES *MUST* BE COLLECTED SUNDAY AFTERNOON BETWEEN 4.00PM & 4.30PM

THANK YOU

Lavender



SECTION - FOOD & COOKERY

Stewards: Fay Schwarten - 0419673279
Judy Hedges - 46951146 Kay McKinlay - 46951483 Tracey Cooper

Entries must be listed by 4.30pm Thursday 29 FEBRUARY 2024

Separate Entry Form for each Section (Not Class), please.

Exhibits can be brought in up to 9.30am Friday 1 MARCH 2024

Pavilion open: Tuesday 12.30pm - 4.30pm Wednesday and Thursday 9.30am - 4.30pm..

Judging commences 10.00am Friday 1 MARCH 2024

**NO ENTRIES TO BE REMOVED BY EXHIBITORS. PAVILION CLOSSES 3.00PM SUNDAY
3 MARCH 2024. EXHIBITS TO BE COLLECTED BETWEEN 4.00PM - 4.30PM SUNDAY**

Entry Fee: .50 cents
Prize Money: First \$5 Second \$3 except where otherwise stated.

Entry Fees include GST Prize Money does NOT include GST

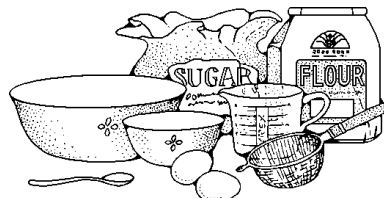
HINTS FOR SHOW COOKERY - Show cookery is judged on neatness of entry as well as taste and texture etc. Scones - dust off excess flour. Cool cakes on a tea towel not directly on a wire rack. Approx size for Pikelets 6 cm Anzac biscuits 6 cm and Lamingtons and Slice 5cm square. Icing for cakes pale not bright. Apply a thin layer and don't use decoration e.g. coconut etc. (Unless the schedule states decorated cake)

ALL CAKES COOKED IN 20CM TINS UNLESS OTHERWISE STATED
BAR TIN SIZE 21CM X 11CM LOAF TIN SIZE 22CM X 15CM

- Yvonne Muir Memorial Trophy donated by Ian & Liza Muir for Champion Cake
- Trophy donated by Katrina & Dean Grundon for Most Successful Exhibitor Cat. A
- Trophy donated by Fay Schwarten for Champion Jar Jam or Marmalade Cat. B
- Trophy donated by Fay Schwarten for Champion Jar Relish, Sauce or Chutney Cat. B
- Trophy donated by Tracey Cooper for Champion Fruit Cake to be selected from Classes 9,10 and 11
- Trophy donated by Pittsworth Betta Home Living for Best Exhibit Classes 1 & 2 (Loaf of Bread)
- Trophy donated by Matt & Kassie Clark for Highest Points in Novice Classes 41-43

Donations towards Prize Money:

Australian Camp Oven Festival Committee	\$10	Damper
Schaumburg Family - in Memory of Mae Schaumburg	\$20	Pumpkin Fruit Cake
Margaret Stevens	\$10	Sultana Cake
Colleen Mundt	\$10	Orange Bar Cake
Sam Weaver	\$10	Novice Scones
IGA Millmerran	Voucher \$10	Pumpkin Scones
IGA Millmerran	Voucher \$10	Sponge Sandwich
Foodworks Millmerran	Voucher \$10	Coconut Ice
Foodworks Millmerran	Voucher \$10	Marshmallow



CATEGORY A

CLASS

BREAD & SCONES

- | | | |
|---|---------------------------------|-------------------|
| 1. Loaf of Bread - Handmade | First Prize \$5 | Second \$3 |
| 2. Loaf of Bread - Bread Maker | First Prize \$5 | Second \$3 |
| Best Overall Exhibit Classes 1 & 2 | | |
| Trophy donated by Pittsworth Betta Home Living | | |
| 3. Damper | First Prize \$10 | Second \$3 |
| 4. Plain Scones (4) | | |
| 5. Pumpkin Scones (4) - Recipe below | First Prize \$10 Voucher | Second \$3 |
| 6. Date Loaf (bar tin) | | |

Pumpkin Scones

1 tbsp Butter	½ cup Sugar
1 Egg	1 cup mashed and strained Pumpkin
2 ¾ cups SR Flour	½ teasp Salt
a little Milk, if required	

Cream butter and sugar. Add egg, then pumpkin and flour. Roll out to about 1.5cm thick. Cut with a 5cm cutter. Bake in a 190 - 200 degree oven.

FRUIT CAKES & PUDDINGS - All Fruit Cakes 20 cm tin

- | | | |
|---|-------------------------|--------------------|
| 7. (No Class) | | |
| 8. Sultana Cake (round or square tin) - Recipe below | First Prize \$10 | Second \$5 |
| 9. Pumpkin Fruit Cake (round or square tin) | First Prize \$20 | Second \$5 |
| 10. Boiled Fruit Cake (round or square) | First Prize \$10 | Second \$5 |
| 11. Rich Fruit Cake (not iced 20cm square tin) 250g Mixture | First Prize \$25 | Second \$15 |
| | | Third \$10 |

Winner of Rich Fruit Cake eligible to compete at Darling Downs Competition to be held at Dalby on 18 May 2024

Sultana Cake

250g Butter	5 eggs
250g Plain Flour	375g Sultanas
250g Sugar	1 teasp. Vanilla
60g SR Flour	pinch Salt

Cream butter and sugar. Add eggs one at a time. Lastly add flour and sultanas. Bake in a 20cm, square or round, tin at 160 degrees for approx.. 2 hours.

CAKES

- | | | |
|--|---------------------------------|-------------------|
| 12. Carrot Cake (20cm round or square tin) | | |
| 13. Chocolate Cake (20cm round tin - iced on top only) | | |
| 14. Sponge Sandwich - (to be joined with fine white icing and iced on top) | First Prize \$10 Voucher | Second \$3 |
| 15. Banana Cake (iced on top only) | | |
| 16. Orange Bar Cake (iced on top only) | First Prize \$10 | Second \$3 |
| 17. Kentish Bar Cake (bar tin) - Recipe over page | | |
| 18. Gingerbread (Bar or Loaf Tin) | | |

Kentish Cake

125g Butter
2 Eggs
2 tbsp Cocoa
¼ cup Sultanas
30g Cherries chopped

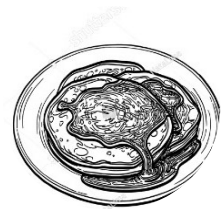
¾ cup Sugar
1 large cup SR Flour
½ cup Milk
30g Walnuts chopped
2 tbsp Coconut



Cream butter and sugar. Add eggs one at a time. Add dry ingredients alternately with milk. Lastly fold in coconut, fruit and nuts. Bake in bar tin at 180 degrees for 45 minutes

SLICES - SMALL CAKES - BISCUITS

19. Lamingtons (4) Iced
20. Patty Cakes - Not in papers - Can be cooked in Muffin Tins - Iced (4)
21. Pikelets (4)
22. Date Slice (4)
23. Jam Drops (4)
24. Anzac Biscuits (4)
25. Ginger Nuts (4)
26. Muffins - using a Packet Mix - packet to accompany entry



CATEGORY B

BOTTLE SIZE FOR JAMS & PICKLES: 1-1½ CUPS

Judges have the right to open jars and bottles

27. Mustard Pickles
28. Chutney
29. Tomato Relish
30. Any other variety Sauce or Pickles
31. Marmalade
32. Peach Jam
33. Grape Jam
34. Fig Jam
35. Plum Jam
36. Tomato Jam
37. Apricot Jam
38. Collection of Jams (3 varieties) **First Prize \$5**
39. Lemon Butter
40. Any other variety Jam



Second \$3 Third \$2.



Raspberry Jam

CATEGORY C



NOVICE

FOR ANY EXHIBITOR WHO HAS NOT WON A PRIZE IN THE FOOD AND COOKERY SECTION AT THE MILLMERRAN SHOW

41. Boiled Fruit Cake

42. Chocolate Cake (20cm round tin - iced on top only) - Recipe below

43. Plain Scones (4)

First Prize \$10

Second \$5

Third \$3

Chocolate Cake

1 cup SR Flour
1 cup Sugar
½ teasp. Vanilla
2 Eggs

¼ cup Cocoa
½ cup Milk
125g Butter

Beat all ingredients together for 6 minutes. Bake in 20cm round tin at 180 degrees



CATEGORY D

CONFECTIONARY

44. Coconut Ice (6 squares)

45. Marshmallow (6 squares)

First Prize

\$10 Voucher

Second \$3

First Prize

\$10 Voucher

Second \$3



**OUR SINCERE THANKS TO CAPTAINS MOUNTAIN WINDFARM
FOR THEIR GENEROUS
SUPPORT OF JUNIOR SECTIONS
IN THE PAVILIONS**

Visit captainsmountainwindfarm.com.au
or call 1800 313 095 to learn more

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**CAPTAINS
MOUNTAIN**
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**THANK YOU TO ALL EXHIBITORS
WHO HAVE TAKEN THE TIME
TO PREPARE ENTRIES
FOR
OUR 2024 SHOW**