

COOKING SCHEDULE

NOVEMBER 8TH & 9TH 2024



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Kelsey Lightfoot

SOCIETY OFFICIALS

THE ALBANY AGRICULTURAL SOCIETY Incorporated

Postal Address: Post Office Box 392, ALBANY 6331 Office: 88 Cockburn Road, Albany WA 6330 Showground: Centennial Park Eastern Precinct Telephone (08) 9841 4003

Email: aas@albanyshow.org.au

Website: www.albanyshow.org.au

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OFFICE ADMINISTRATION:

Kelsey Lightfoot Fiona Geraty Lauren Gibson

PERPETUAL TROPHIES

The following trophies are competed for in each section in turn. For the purpose of deciding the winner of the trophy, the following points will be counted: Champion 1; First 3; Second 2; unless otherwise stipulated for the particular section. Each trophy will be engraved with the winner exhibitors name, section and year and will entitle them to hold the trophy for twelve months, returning it to the secretary one month prior to the following show. ABC RADIO 6AL SILVER CUP......Supreme Ridden ALBANY AMATEUR WINEMAKERS CUP..... ARTHUR AND FREDA MARSHALL TROPHY Best Exhibit Pot Plant Section B. LANGE TRAY......Horses in Action BELLA SWAINSTON MEMORIAL PERPETUAL TROPHY......People Choice- Craft Section BETTER HEARING ALBANY WA...... Junior Craft CHALLENGE (Westpac) BANK TROPHY Winner of the unofficial dressage competition EILEEN CROXFORD PERPETUAL SHIELD......Best Bowl of Exhibition/ Decorative Roses FIELDING INDUSTRIAL AGRICULTURAL & PASTORAL ASSOCIATION TROPHY......Dairy Goats GLENICE FLETT SHIELD Most Points over all Sections - Creative Craft / Cookery HELEN CHAPMAN MEMORIALBreed Section J & M MEUZELAAR TROPHY...... Most Points – Vegetable Classes

MARJORIE CLARKE PERPETUAL TROPHY	Best Overall – Hand Spinning
MURIEL HAINES MEMORIAL CUP (2024)	Most Outstanding Exhibit – Paper Craft
NELL WATKINS TROPHY	Most Points Hand Spinning
OLLIE TREASURE MEMORIAL TROPHY	Most Points - Poultry Section
PARATTAH STUD TROPHY	Winner Great Southern Pony of the Year
R W GOODMAN TROPHY (\$50 cash)	
R W GOODMAN TROPHY	Most Outstanding Exhibit Horticultural Section
R&C DUFFIELD CHAMPION GALLOWAY	Trophy donated by R & C Duffield
SALES EXCHANGE CHAMPION HACK	Trophy donated by Sales Exchange
SILVER JUBILEE CUP	Winner Great Southern Hack of the Year
SPRINGHAVEN TROPHY	Best Sliver Exhibit Hand Spinning
THE BEAL CUP	Most points Horse Section by any single competitor
THELMA SIMPSON SHIELD	Most points Floral Art
WA GERANIUM / PELARGONIUM SOCIETY SHIELD	0 Great Southern Pelargonium Championship
WINDRUSH HONEY BEE CHAMPION PONY	Trophy donated by Mrs. J Lucas
B AND B SHIRLEY	High Point Unofficial Showjumping

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PRIVACY STATEMENT

The information provided by you in the Application form is collected and used by The Albany Agricultural Society Incorporated to organize and conduct competitions and or exhibitions at the Albany Agricultural Show. We may publish details such as your Name, Photograph and Exhibit details in any Albany Agricultural Society publication or communication. Such information may also be made available to; and published by the media. Your telephone number will be shared with the Show Program publisher. We will not disclose your personal information without your consent for any other purpose unless required or authorized by law. You may request access to your personal information and, if necessary, request that our records of that information be corrected by writing to the Secretary, Albany Agricultural Society Incorporated, Post Office Box 392, Albany WA 6331 or by Email: aas@albanyshow.org.au



RULES AND REGULATIONS

• The Society's Annual Show is held under the Society's Rules and Regulations. The committee may add, alter, vary or revoke any Rules and Regulations it may deem advisable.

• No exhibit shall be staged for competition until subscription or entrance fees are paid to the Society. Fees may be paid with entries submitted online through our website, albanyshow.org.au.

• The committee reserves the power to reject or remove any Exhibitor, servant or attendant, or any visitor from the Show without being required to give any explanation or being liable for compensation. The powers conferred on the committee shall be delegated to the Secretary and all monies won by such offenders shall be forfeited.

• NO DOGS, excepting registered Assistance Dogs or dogs for exhibition/competition, will be allowed on the grounds.



 The committee reserves the right to postpone, and further postpone any Show from the advertised date, and may make any alterations it deems desirable in the schedule of prizes, or other show arrangements.

- The decision of the Society on all points shall be final and without recourse.
- NO GATE ENTRY FEE AND/OR MEMBERSHIP FEES WILL BE REFUNDED.
- Quantities, weights and numbers will be strictly adhered to.
- All persons competing and exhibiting in the Show do so at their own risk.
- No protest will be considered if person protesting has not an entry in the class concerned.

• The Head Steward of each section reserves the right to reject and remove from the ground any exhibit, which is in their opinion dangerous or objectionable.

- The Albany Agricultural Society Incorporated Committee will not be held liable for loss of or damage to the exhibitor's property whilst on the grounds.
- Stewards reserve the right to re-enter an entry into a more appropriate section and/or class.

• Please ensure all vehicles are removed immediately after they have been unloaded and parked offsite in public parking zones. All vehicles parked illegally upon the grounds shall be TOWED AWAY WITHOUT NOTICE.

• NO ALCOHOL is to be brought onto the grounds.

REFUND POLICY

Membership - no refund

Competitors – no refund unless recommended by the Section Councillor. Please keep your receipt or entry cards as proof of purchase

NOTICES

• All exhibitors must pay entrance fee to the grounds on Show Days.

• Exhibitors will please check individual sections for times that exhibits in the various sections must be in place. These times will be rigidly adhered to.

• Exhibits **MUST NOT** be dismantled or removed from the ground before 5:00pm on Saturday 9th November.

• In the event of there being no competition in any particular Class, prizes may be given if the judges certify to particular merit, however, they are specifically requested to with-hold prizes - even where there is competition if the exhibits are of inferior description, or not suitable for the class in which they are competing, they may be awarded a 2nd prize.

• Prize money where applicable will be available at the Secretary's office from 9.00am Monday 11th November 2024. If you are GST registered, you must provide a tax invoice to the Albany Agricultural Society to claim prize money including GST. All prize money not collected by 22nd November 2024 (or tax invoices not lodged) will revert back to the Society.

• Entries in Show Sections will be received via the Society's website www.albanyshow.org.au

• Please check your relevant section for closing dates as NO LATE ENTRIES ARE ACCEPTED.

PLEASE NOTE

The Committee reserves the right to restrict entries in any class should the need arise. **IMPORTANT DATES**





COOKERY RULES

• Entries must be lodged through our website at **albanyshow.org.au** Please come into the office if you require assistance with this

• All entries close 5.00pm Friday 1st November 2024. All entry fees are GST inclusive

• Any entry deemed to be in the incorrect class by either the stewards or judges may be moved to a more appropriate class

- All ages mentioned in the schedule refer to age as at 1st November 2024
- All work exhibited in these sections must be the work of the individual exhibitor
- A maximum of two (2) entries per exhibitor, per class; unless otherwise stated
- Any exhibit may be entered in only one (1) class
- Prizes will be awarded at the judge's discretion. First prize is not necessarily awarded

• In case of tied points in the **Cake Decorating** category, the Most Points prize will be awarded to the person with the most 1st prizes followed by 2nd and 3rd prizes if necessary

• Judge's decisions are final. Any formal complaint must be in writing addressed to : Councillor in Charge at the Albany Agricultural Society's office

• Judging commences in all classes on Thursday 7th November 2024 at 9.00am

• No persons other than Stewards and Judges will be allowed in Exhibition area after benching is completed at 9:00 am Thursday 7th November 2024. i.e., during judging

• Doors will be open to the public at 9.00am Friday 8th November 2024

• Trophies will be presented in the Society Meeting Room (see map and signs) on Saturday 9th November 2024 between 4:00 pm and 4:30pm

• No exhibit is to be removed before 5.00pm Saturday 9th November 2024. Access to displays will be restricted between 4:30 pm and 5:00pm to allow Stewards to dismantle them ready for collection between 5:00 pm and 6:00pm. Exhibits will only be released on presentation of entry receipt or written permission of entrant

• Any consumable exhibits not collected at this time will be held in the Administration office for collection up to Friday 15th November, otherwise items will be disposed of

SECTION 1 : Cake Decorating

Entry Fee \$3.00 Judge/s: Lilyan Taylor



BEST EXHIBIT IN CATEGORY – Award donated by Karri Heights MOST POINTS IN CATEGORY – Award donated by Stephanie Bennett JUDGES CHOICE AWARD - Sylvia Harris Perpetual Plaque and Award - Award donated by Cake Decorators Association (WA) Albany Branch.

GENERAL CONDITIONS: (Note: Additional conditions may be stated in individual classes)

Celebration Cake:

Birthday, Anniversary, Wedding, Engagement, Christening, etc.

• Novelty Cake:

Majority of exhibits MUST be a cake (i.e., butter cake, mud cake, fruit cake etc.) supported by icing techniques. The type of cake used must be stated on entry form prior to benching.

• Cake is PERMITTED in all classes; however, cake MUST be used in Novice and Junior classes.

• Polystyrene blocks or cake forms may be used to simulate cakes in the Open classes, unless otherwise stated, but must be achievable in cake. Polystyrene flower centres may also be used in all classes but must be declared on entry form.

• Artificial or commercially manufactured decorations are NOT PERMITTED, in any class, unless otherwise stated.

• Commercially manufactured cachous, ribbon, braid, cord or cake are PERMITTED. Ribbon, braid or cord, however, MUST ONLY be used to compliment or highlight cake decorating techniques and not used as the main feature or focus of the exhibit.

• Wooden, Perspex or food grade skewers and/or food grade cake support systems may be used to support tiered and Novelty cakes, and Floral Art. Covered boards and hard food grade barriers may be used to support decorations. Manufactured cake pillars may also be used to support tiered cakes, plaques and Floral Art.

• A minimal amount of florists' wire, floral tape, stamens, corn silk, cotton net and thread, tulle and lustre dust are PERMITTED. Wires are NOT PERMITTED to directly penetrate the cake, unless "Safety Seal" is used. "Safety Seal", if used, MUST be visible above the top of the cake and stated on entry form.

 Edible food grade metallic colour and/or leaf are PERMITTED providing name of product is stated on entry form.

 A commercial Posy Pick may be used if the top edge is visible above the covering of the cake and is declared on entry form.

• Any broken piping or lace MUST be replaced before benching.

• Base/presentation boards must be fitted with clean cleats sufficient to allow ease of handling (cleats are feet attached to the base of the board to raise it off the surface). Paper, fabric, lace, ribbon, braid, cord,

lustre/shimmer powder, cake decorating glitter and non-toxic commercial glue may be used on presentation boards. Thick glass and mirrors may be used as presentation boards.

NOTE

Exhibits that do not comply with these conditions will be marked 'NOT ACCORDING TO SCHEDULE' and will not be judged, nor be eligible for a prize.

CLASS PRIZES

Prizes donated by Cake Decorators Association (WA) - Albany Branch.

1st PRIZE \$40	2nd PRIZE \$20	3rd PRIZE \$5		
(unless otherwise stated below)				

CLASS

1 Decorated Christmas cake

2 Novelty cake MUST be hand-sculptured or carved (novelty/moulded tins NOT PERMITTED)

3 Celebration cake featuring floral decorations

4 Themed cake – Keep The Sheep

5 Miniature cake - Two or more tiers. All decorations to be scaled down to the size of the cake Base/presentation board to fit within a 15cm square

1st PRIZE \$50 2nd PRIZE \$25	3rd PRIZE \$10
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6 Celebration cake featuring lace and/or extension work

1st PRIZE \$20	2nd PRIZE \$10	3rd PRIZE \$5
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7 Floral Art - Floral spray, manufactured display props PERMITTED. Display props to only highlight/support floral spray.

1st PRIZE \$152nd PRIZE \$83rd PRIZE \$4

8 Plaque - Incorporating icing techniques. Plaque to be NO WIDER THAN 20 cm at widest point.

1st PRIZE \$10 2nd PRIZE \$5 3rd PRIZE \$2

9 Specimen Flower – Cherry Blossom – Stem incorporating flowers and leaves.

NOVICE – 13 years and over as at 1st November 2024

Not having previously won a 1st prize in a similar Novice class

1st PRIZE \$20 2nd PRIZE \$10 3rd PRIZE \$5 (unless otherwise stated below)

10 Celebration cake

11 Novelty cake

1st PRIZE \$10 2nd PRIZE \$5 3rd PRIZE \$2

12 Plaque – Incorporating icing techniques. Plaque to be **NO** wider than 20 cm at widest point.

JUNIOR - 12 years and under as at 1st November 2024 ENTRY FEE \$2.00 per entry

1st PRIZE \$20 2nd PRIZE \$10 3rd PRIZE \$5 (unless otherwise stated below)

13 Celebration cake

14 Novelty cake

1st PRIZE \$102nd PRIZE \$53rd PRIZE \$2

15 Plaque - Incorporating icing techniques. Plaque to be NO wider than 20 cm at widest point.



BEST EXHIBIT IN CATEGORY – \$70 Cash Prize, Rosette and a \$300 Gift Voucher Prizes donated by : Maria Kohlhagen, Willyung Farms, Look Back and Smile, and Rustlers Steakhouse

<u>CLASS PRIZES</u> 1st Prize - \$10 and Gift

2nd Prize - \$5

All first and second winners in each class receive a certificate

Rules & Hints

• All exhibits except class 37 (pastry) to be exhibited on white disposable plates of suitable shape & size. i.e. use oval plates for loaf entries, no dollies

- ATTACH ENTRY TICKETS to edge of plate with cello tape
- All cakes are to be cooked in 20cm round tins unless otherwise stated
- Freshness, fineness, evenness of both texture and colour as well as attractive display is all important

• When cakes are taken out of the oven for Show Exhibiting , they should be cooled on a clean towel (marks from a wire cake cooler will lose points)

CLASS

- 16 Biscuits (6) Anzac
- 17 Biscuits (6) Sweet or Decorated
- 18 Shortbread (6)
- 19 Slice Baked (6) May be Iced uniform size 5 cm x 5 cm

20 Slice Not Baked - (6) May be Iced uniform size 5 cm x 5 cm

21 Gingerbread Men/Cookies - (6) Can be decorated

22 Rocky Road Slice with Cherries & Nuts - (6) uniform size 5 cm x 5 cm

23 Rocky Road Slice with any other ingredients - (6) uniform size 5 cm x 5 cm

24 Chocolate Cake - Not Filled, plain icing, no decorations

(\$50 donation from Willyung Farm)

- 25 Carrot or Banana Cake Not Iced, baked in loaf tin
- 26 Fruit Cake Baked in round tin
- 27 Tea Cake Not Iced, may include seeds, baked in loaf tin
- 28 Orange Cake Not Iced, Baked in round tin
- **29** Cupcakes Chocolate (6) All one mixture, maybe baked in tins or paper patties, all decorations must be edible
- (\$25 donation from Willyung Farm)
- **30** Cupcakes (6) All one mixture, Any variety. Baked in tins or paper patties, all decorations must be edible

31 Sponge Sandwich - not filled or iced

(Please Note : Sponge sandwich must both be from the same baking!) (\$20 donation from Maria Kohlhagen in memory of her Mother)

32 Lamingtons - (6) pieces uniform size of 6cm x 6cm

33 Muffins Savoury - (6)



34 Muffins Sweet - (6)

35 Scones - Savoury (6), herbs and or cheese etc - maximum diameter 6cm

36 Scones - Plain or Sweet (6), maximum diameter 6cm

(Hint : Scones should be baked separately and not parted after cooking. Avoid excess flour!)

37 Pastry - Open Flan, Fruit or Lemon Meringue

SECTION 3 : Gluten Free Cooking

Entry Fee \$3.00

Judge/s: Claudia Form

BEST EXHIBIT IN CATEGORY – \$20 Cash Prize, Rosette and a \$50 Gift Voucher

Prizes donated by : Rustlers Steakhouse

CLASS PRIZES

1st Prize - \$10 and Gift

2nd Prize - \$5

All first and second winners in each class receive a certificate

CLASS

38 Biscuits - (6) Plain, Sweet - Can be decorated

39 Cake - Any type maybe iced

40 Slices - (6) Any type, may be iced, uniform size 5 cm x 5 cm

41 Bread - one loaf, baked in oven (1 day old)

SECTION 4 : Bread

Entry Fee \$3.00 Judge/s: Claudia Form



BEST EXHIBIT IN CATEGORY – \$20 Cash Prize, Rosette and a \$50 Gift Voucher

Prizes donated by : Rustlers Steakhouse

<u>Class Prizes</u> 1st Prize - \$10 and Gift

2nd Prize - \$5

All first and second winners in each class receive a certificate

- 42 One Loaf White Bread baked in oven
- 43 One Loaf Wholemeal baked in oven
- 44 One Loaf Multigrain baked in oven
- 45 One Loaf Sourdough baked in oven

All bread loaves should be baked the day before judging held on Thursday 7th November 2024

Bread baked day off will be disqualified!

SECTION 5 : Preserves

Entry Fee \$3.00 Judge/s : Anne Sparrow & Colleen Wegner

BEST EXHIBIT IN CATEGORY – \$20 Cash Prize, Rosette and a \$100 Gift Voucher

Prizes donated by : Grande` Food Service

<u>CLASS PRIZES</u> 1st Prize - \$10 and Gift

2nd Prize - \$5

All first and second winners in each class receive a certificate

PLEASE NOTE

Due to health regulations entrants are required to use new jars, bottles and lids!

Rules & Hints

- All entries to have been made since the 2023 show
- Screw top or twist top lids only must be used on preserve jars and bottles (Wire top lids may also be used for bottles)
- Minimum size of all preserves(excluding sauces) to be 300 grams
- Consistency, flavour and appearance all factor into judging decisions
- Please label each item individually in group for Class 63 (Pantry Shelf)
- Only clear glass bottles and jars are to be used
- Brand names on jars and bottles and lids must be removed
- No cloth or paper covers to be used on jars or bottles
- Entry tickets must be attached to each jar or bottle : NOT ON LIDS

CLASS

46 Fruit Chutney - 1 jar
47 Tomato Chutney - 1 jar
48 Mustard Pickles - 1 jar
49 Relish - any other variety - 1 jar
50 Kimchi - 1 jar
51 Sauerkraut - 1 jar
52 Jam - Berry fruit (excluding grapes) - 1 jar

53 Jam - Fig - 1 jar

54 Jam - any other variety - 1 jar

55 Jam - Savoury - 1 jar

56 Lemon Butter - 1 jar

57 Marmalade - any two varieties - 1 jar

58 Honey - Light - 1 x 500gm jar

59 Honey - Dark - 1 x 500gm jar

60 Tomato Sauce - 1 Bottle

61 Chilli Sauce - 1 Bottle

62 Any other Sauce - 1 Bottle

63 Pantry Shelf :



- Minimum of 3 distinct types e.g. chutney, jam, pickle, sauce, bottled fruit etc.
- Must be capable of 12 months shelf life & displayed in a decorated basket of your choosing
- Label each item as part of the same entry

SECTION 6 : Junior Cooking

Entry Fee \$2.00 Judge/s : Sophie McCusker & Jen Pearce

BEST EXHIBIT IN CATEGORY – \$20 Cash Prize, Rosette and a \$25 Gift Voucher

Prizes donated by : Rustlers Steakhouse

(Please Note : Each age group will be awarded a 'Best Exhibit' Award)

<u>CLASS PRIZES</u> 1st Prize - \$10 and Gift

2nd Prize - \$5

All first and second winners in each class receive a certificate

Rules & Hints

• Freshness, fineness, evenness of both texture and colour as well as attractive display is all important

• ATTACH ENTRY TICKETS to edge of plate with cello tape

• When cakes are taken out of the oven for Show Exhibiting , they should be cooled on a clean towel (marks from a wire cake cooler will lose points)

12 - 15 YEARS as at 1st November 2024

- 64 Biscuits (6) Plain or Sweet, can be decorated
- 65 Chocolate Cake not filled or iced, baked in 20 cm round tin
- 66 Slice (6) any variety, icing optional uniform size 5 cm x 5 cm
- 67 Scone (6) Sweet or Savoury

8 - 11 YEARS as at 1st November 2024

- 68 Biscuits (6) Plain or Sweet, can be decorated
- 69 Chocolate Cake not filled or iced, baked in 20cm round tin
- 70 Slice (6) any variety, icing optional uniform size 5 cm x 5 cm
- 71 Scone (6) Sweet or Savoury



UNDER 7 YEARS as at 1st November 2024

72 Cupcakes - (6) Decorated, maybe baked in paper cases. Packet mix may be used, if so Label MUST be attached. All decorations must be edible

73 Biscuits (6) Plain or sweet, can be decorated, all decorations must be edible, may use bought biscuits

74 Scones (6) Sweet or Savoury

75 Gingerbread Men - (6) decorated, may use bought mix.

Thank you for supporting this year's Agricultural Show! We hope to see you there!

