



Steward: Mrs Cathey Visscher

Assistant Stewards: Kerri Egan & Yonni Hodder

Entries Due:	Sunday 3 rd March 2024 – No late entries accepted
Exhibits Due:	Thursday 7 th March 2024 in Craft Pavilion between 10am & 5pm Except for Pavlova Competition – Live Judging Saturday 9 th March – Deliver to the MP Paddock Cooking stage by 9am
Judging:	Friday 8 th March 2024
Entry Fee:	\$3.00 per Adult entry/Free Junior entry
Exhibits Released:	5.00pm Showday Saturday 9 th March 2024

PRIZES

ALL CLASSES	1 ST & 2 ND	Society Ribbon & Card
Aggregate Award		
<i>Most Successful Exhibitor</i>		Rosette, Card & Prize
Best Shortbread		
<i>John Hick Memorial Shortbread</i>		Ribbon, Card & Prize
Best Lamington	1 st	\$20, Ribbon & Card
	2 nd	\$10, Ribbon & Card
Pavlova Competition (Undressed)	1 st	\$80, Rosette & Card
	2 nd	\$20, Rosette & Card
Beetroot & Chocolate Cake Competition	1 st	\$50, Rosette & Card
Jams & Preserves		TBA
<i>Aggregate Award</i>		
Best Quince Paste	1 st /2 nd /3 rd	\$50/\$30/\$20 & Sash
Best Mint Jelly	1 st /2 nd /3 rd	\$50/\$30/\$20 & Sash

Sponsored By

The Hick Family
S&C Visscher
Serena Wells
Polperro
The Bays Eye Centre
Merricks Estate
Spitfire Restaurant
Red Hill Cellar & Pantry
CDAV
Jenny Senior & Jenny McGee

The Bays Eye Centre
The Bays Eye Centre

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

1. Each exhibitor is only allowed one entry per class.
2. The Judge shall have the right to sample all cookery and the Judge's decision is final
3. The Head Steward reserves the right to destroy cooking exhibits fermenting or showing signs of mould.
4. Decorations on any cake must be edible – no plastic etc.
5. Exhibits must not contain emulsifiers or be made from packaged mixture or cake mixes, unless otherwise stated.
6. All exhibits will be displayed on round trays supplied by the Society when the entry is delivered. You will then need to arrange your exhibit on the tray and attach your Exhibit ID ticket (attached to entry confirmation).
7. All decorated cakes need to be presented on a square covered board, no larger than 30cm x 30cm (12" x 12")
8. Exhibit ID tickets will be forwarded with receipt for entries and must be affixed to the front of the plate.
9. No exhibit that has been shown at a previous Red Hill Show will be eligible for re-entry.

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10. The Society will take all care but will not be responsible for any loss or damage to any exhibit. Exhibits are shown at the exhibitors own risk and are the responsibility of the exhibitor to collect at the conclusion of Show Day, Saturday 9th March 2024 4.30-5pm

Tips from the Judges for Exhibitors:

OPEN & JUNIOR CLASSES

- a. No ring tins are to be used.
- b. Iced cakes mean just that - no decorations. The top only must be iced. No iced sides – dripping permitted
- c. The evenness of a fruit cake is achieved through mixing by hand.
- d. For competition fruit cakes – Please view the CWA competition Fruit Cake Guidelines on the Showday.online and Red Hill Show Website. Strictly no decorations on top.
- e. Rack marks on bottom – all cooking to be cooled with tea towel on rack.
- f. Melting moments – make fork stripes on biscuits face the same way for better presentation
- g. When cutting slices never use the outer of the slice. If necessary, use a ruler for uniformity and a hot knife.

JAMS

1. No metal lids. Entries with metal lids will be disqualified
2. Cellophane lids only. Leave metal lid on until the night before
3. Check to make sure that the jar is clean.
4. Fill to the neck of the jar only.
5. Check for a perfect seal. Cellophane should be concave.

DRESSINGS

1. Dressings need to be fully emulsified and stay together long enough for them to be judged.

BEETROOT AND CHOCOLATE CAKE RECIPE

300g raw beetroot

250g butter

4 eggs

220g caster sugar

1 tsp vanilla essence

150g plain flour

150g self raising flour

40g cocoa

100g melted dark chocolate

1. Preheat oven to 170oC
2. Grease and line an approximate 20cm square cake tin
3. Finely grate peeled, raw beetroot and set aside
4. Beat room temperature butter and sugar until light and fluffy, add room temperature eggs one at a time until well combined. Add vanilla essence
5. Sift in flours and cocoa, then stir through beetroot and melted chocolate
6. Put mixture in to prepared tin and bake for about 1 hour or until a skewer inserted in the cake comes out clean
7. Allow to cool slightly and then finish cooling the cake on a cake rack that has been covered with a clean towel

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OPEN

- Class 123 Plain Scones, 6
Class 124 Fruit Scones, 6
Class 125 Pikelets, 6
Class 126 Shortbread, 6 pieces -The Perpetual John Hick Award for Shortbread Excellence
Sponsored by The Hick Family
- Class 127 Muffins, 6
Class 128 6 Yo-yo's
Class 129 Cup Cakes, 6 (iced & decorated)
Class 130 Lamingtons – 6 \$30 Prize Sponsored by S&C Visscher
Class 131 Slice, uncooked, 6 pieces
Class 132 Slice, cooked, 6 pieces
Class 133 Biscuits, 6 (joined or fancy-filled)
Class 134 Biscuits - ANZACs, 6
Class 135 Biscuits - sweet, 6
Class 136 Biscuits - savoury, 6
Class 137 Biscuits - Jam Drops, 6
Class 138 Sponge Sandwich (not iced or filled)
Class 139 Chocolate Cake (iced) any shape
Class 140 Plain Cake (iced) any shape
Class 141 Orange Cake (iced) any shape
Class 142 Banana Cake (uniced)
Class 143 Tea Cake - cinnamon
Class 144 Carrot Cake (uniced), loaf tin
Class 145 Marble Cake (iced)
Class 146 Apple Cake - apple must be included in cake mixture and uniced
Class 147 Cake made using cider
Class 148 Plum Pudding, boiled in basin or cloth, pudding to be removed
Class 149 Rich Fruit Cake

FEATURED EVENTS OPEN COOKING

- Class 150 Beetroot and Chocolate - Using provided recipe above
Class 155 Pavlova Competition - Undressed, live judging on Showday 9th March
No larger than 25cm in diameter. Items to be delivered to cooking stage by 9am on
Showday, Saturday 9th March

NOVICE (1st time entrant in the Red Hill Show)

- Class 156 Scones, plain (6)
- Class 157 Slice, any variety (6)
- Class 158 Cake - any variety, iced or un-iced
- Class 159 Biscuits (6) any variety

CONFECTIONERY

- Class 160 Coconut Ice, 6
- Class 161 Rum Balls, 6
- Class 162 Fudge, 6 pieces, any variety

GLUTEN FREE/VEGAN/FERMENTING CLASSES - Please include Ingredients on the bottle

- Class 163 Gluten Free Cake - any variety, iced
- Class 164 Cake made with Almond Meal
- Class 165 Gluten Free Biscuits, 6
- Class 166 Gluten Free Slice, 6 pieces - any variety
- Class 167 Vegan Cake
- Class 168 Vegan Slice, 6 pieces - any variety
- Class 16 Jar of Kim Chi
- Class 170 Jar of Sauerkraut
- Class 171 Bottle of Kombucha

JAMS & PRESERVES

- Class 172 Jar Marmalade - Novice (if you have never entered Red Hill Show before.)
- Class 173 Jar Jam - Novice (if you have never entered the Red Hill Show)
- Class 174 Jar Grapefruit Marmalade
- Class 175 Jar 3 Fruit Marmalade
- Class 176 Jar Orange Marmalade
- Class 177 Jar of Cumquat Marmalade
- Class 178 Jar Any Other Variety of Marmalade
- Class 179 Jar Dark Plum Jam
- Class 180 Jar Light Plum Jam
- Class 181 Jar Apricot Jam
- Class 182 Jar Strawberry Jam
- Class 183 Jar Raspberry Jam
- Class 184 Jar of Blackberry Jam
- Class 185 Jar Any Other Variety of Jam, sweet
- Class 186 Jar Any Other Variety, savoury
- Class 187 **Mint Jelly - All naturel - Sponsored by - The Bays Eye Centre – FEATURED EVENT**

- Class 188 Jar Jelly, any variety other than Mint
- Class 189 Jar Fruit Butter, any variety
- Class 190 **Quince Paste - Slab not exceeding 75mm x 75mm –
Sponsored by - The Bays Eye Centre FEATURED EVENT**

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- Class 191 Fruit Paste (not Quince) Pear, Fig, etc. Slab not exceeding 75mm x 75mm
- Class 192 Preserved Fruit or vegetable- any variety 1 jar
- Class 193 Jar Tomato Relish
- Class 194 Jar Relish - Any other variety
- Class 195 Jar Green Tomato Pickles
- Class 196 Sweet Mustard Pickle
- Class 197 Pickled Vegetables in Vinegar or brine
- Class 198 Jar of Chutney - any variety
- Class 199 Jar Mustard - Any Variety
- Class 200 Bottle of Sweet Sauce
- Class 201 Bottle of Savoury Sauce, plum
- Class 202 Bottle of Savoury Sauce, tomato
- Class 203 Bottle of Savoury Sauce, any other variety
- Class 204 Bottle Vinegar, Herb
- Class 205 Bottle Vinegar, Fruit
- Class 206 Bottle Salad Dressing, any variety
- Class 207 Bottle Vinegar, Cider
- Class 208 Bottle of Olive Oil
- Class 209 Jar Marinated Olives
- Class 210 Selection of 3 home-dried fruits - using a dehydrator
- Class 211 Selection of 3 home-dried vegetables - using a dehydrator
- Class 212 Bottle of any other Homemade Drink other than Wine (Non Alcoholic)
- Class 213 Bottle of Homemade Cordial

SMALL BUSINESS AND PROFESSIONAL

- Class 281 Jam, any variety
- Class 282 Chutney or Relish any variety
- Class 283 Sauce or dressing, any variety
- Class 284 Bottle Commercial Olive Oil
- Class 285 Jar Marinated Olives

BREAD - SOURDOUGH & YEASTED

- Class 286 Traditional White Sourdough
- Class 287 Traditional Rye Sourdough
- Class 288 Focaccia
- Class 289 Yeasted Bread Rolls -6
- Class 290 Yeasted White Bread Loaf
- Class 291 Cinnamon Scrolls - 6

JUNIOR CLASSES

RED HILL SHOW'S FAMOUS MOST NUTRITIOUS LUNCH BOX

(which won't return home uneaten!) Must contain food from the Healthy Eating Pyramid

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

- Class 214 Made by a child age group 5 to 8 years
- Class 215 Made by a child age group 9 to 10 years
- Class 216 Made by a child 11 to 12 years
- Class 217 Made by exhibitor, age group 13 to 15 yrs
- Class 218 Made by exhibitor, age group 16 to 18 yrs

JUNIOR BEETROOT & CHOCOLATE CAKE (Use provided recipe)

- Class 219 Junior Beetroot & Chocolate Cake
Open to Juniors under 18yrs

Juniors 3-5 Years

- Class 220 Decorated Biscuits, 6 (packet biscuits may be used)
- Class 221 Edible Necklace
- Class 222 Decorated Cup Cakes, 6
- Class 223 Chocolate Crackles
- Class 224 Biscuits, 6 any variety

Juniors 5-8 Years

- Class 225 Pikelets, 6
- Class 226 Biscuits 6, any variety
- Class 227 Novelty Decorated Cup Cakes
- Class 228 Decorated biscuits, 6
- Class 229 Chocolate Crackles
- Class 230 Decorated Easter Eggs, 3 (hard boiled)
- Class 231 Edible necklace

Juniors 9-10 Years

- Class 232 Scones, 6 - any variety
- Class 233 Pikelets, 6
- Class 234 Cup Cakes, iced & decorated, 6
- Class 235 Decorated Biscuits, 6 (packet biscuits may be used)
- Class 236 Novelty Decorated Cake (originality of design and way cake is decorated)
- Class 237 Cake - Any Variety - Uniced
- Class 238 Cake - Any Variety - Iced
- Class 239 Cooked or uncooked slice, 6 pieces
- Class 240 Decorated Easter Eggs, 3 (hard boiled)
- Class 241 Jar of Jam (any variety)
- Class 242 Edible necklace
- Class 243 Biscuits, 6 any variety

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Juniors 11-12 Years

Class 244	Scones 6 - Any Variety
Class 245	Pikelets, 6
Class 246	Cup Cakes, iced & decorated- 6
Class 247	Decorated Biscuits - 6 (packet biscuits may be used)
Class 248	Novelty Decorated Cake (Original design & decoration)
Class 249	Cake - Any Variety - Uniced
Class 250	Cake - Any Variety- Iced
Class 251	Cooked or Uncooked slice - 6 Pieces
Class 252	Biscuits 6, any variety
Class 253	Jar of Jam (Any Variety)
Class 254	Edible Necklace

Juniors 13-15 Years

Class 255	Scones, any variety, 6
Class 256	Pikelets, 6
Class 257	Cup Cakes, 6, iced & decorated
Class 258	Easter Cake
Class 259	Cake - Any variety - Uniced
Class 260	Cake - Any variety - Iced
Class 261	Novelty Decorated Cake (Original Design and decoration)
Class 262	A collection of any variety of sweets or chocolates using moulds (in basket)
Class 263	Easter Egg (in basket or box)
Class 264	Decorated Easter Eggs, 3 (hard boiled)
Class 265	Cooked or uncooked slice, 6 pieces
Class 266	Biscuits any variety, 6
Class 267	Jar of Jam - Any Variety

Juniors 16-18 Years

Class 268	Scones, any variety, 6
Class 269	Pikelets, 6
Class 270	Cup Cakes, 6, iced & decorated
Class 271	Easter Cake, decorated
Class 272	Novelty Decorated Cake (originality of design and way cake is decorated)
Class 273	Biscuits, 6, any variety
Class 274	Jar of Jam, any variety
Class 275	Collection of sweets or chocolates using moulds (in basket or box)
Class 276	Easter Egg (in basket or box)
Class 277	Scroll , any variety (4)
Class 278	Cooked or Uncooked slice, 6 pieces
Class 279	Cake - Any Variety - Uniced
Class 280	Cake - Any Variety - Iced

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