



# MILLMERRAN SHOW SOCIETY INC.

88th SHOW

1 - 2 MARCH 2025

## PAVILION SCHEDULE

JUDGING FRIDAY 28 FEBRUARY 2025

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

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

\*\*\*\*\* Trophy donated by Scott & Catherine Folker\*\*\*\*\*

*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 1 March

9:00 am - 6.00 pm

Sunday 2 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: Matt Clark 0428205487

SHOW SECRETARY: Lyn Kirby 0429954151

COMMITTEE SECRETARY: Karen Dieckmann 0447543149

PAVILION STEWARD: Kassie Clark 0423512355

WE LOOK FORWARD TO RECEIVING YOUR ENTRIES FOR THE 2025 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.

Entry Forms available at:

[www.millmerranshowsociety.com](http://www.millmerranshowsociety.com)

Millmerran Community Support Centre 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



# SECTION - FOOD & COOKERY

**Stewards:** Fay Schwarten - 0419673279  
Judy Hedges - 46951146 Kay McKinlay - 46951483 Tracey Cooper - 0421628807

**Entries must be listed by 4.30pm Thursday 27 FEBRUARY 2025**

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

**Exhibits can be brought in up to 9.30am Friday 28 FEBRUARY 2025**

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

**Judging commences 10.00am Friday 28 FEBRUARY 2025**

**NO ENTRIES TO BE REMOVED BY EXHIBITORS. PAVILION CLOSSES 3.00PM SUNDAY  
2 MARCH 2025. EXHIBITS TO BE COLLECTED BETWEEN 4.00PM - 4.30PM SUNDAY**

**Entry Fee: \$1 unless otherwise stated**

**Prize Money: First \$5 Second \$3 unless 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 7, 8 and 9
- Trophy donated by Matt & Kassie Clark for Highest Points in Novice Classes 39 - 41

**Donations towards Prize Money:**

Schaumburg Family - in Memory of Mae Schaumburg	\$20	Pumpkin Fruit Cake
Margaret Stevens	Voucher \$10	Sultana Cake
Colleen Mundt	Voucher \$10	Orange Bar Cake
Sam Weaver	Voucher \$10	Collection of Jams
IGA Millmerran	Voucher \$10	Boiled Fruit Cake
IGA Millmerran	Voucher \$10	Sponge Sandwich
Foodworks Millmerran	Voucher \$10	Coconut Ice
Foodworks Millmerran	Voucher \$10	Marshmallow
Foodworks Millmerran	Voucher \$10	Russian Caramels



## CATEGORY A

### CLASS

### BREAD & SCONES

#### Prize Money donated by Australian Camp Oven Festival Committee

- |  |                   |                   |
|--|-------------------|-------------------|
| 1. Loaf of Bread - Sourdough           | <b>First \$10</b> | <b>Second \$5</b> |
| 2. Damper                              | <b>First \$10</b> | <b>Second \$5</b> |
| 3. Plain Scones (4)                    |                   |                   |
| 4. Pumpkin Scones (4) - (Recipe below) | <b>First \$10</b> | <b>Second \$5</b> |

#### 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 & LOAVES

- |  |                           |                    |                   |
|--|---------------------------|--------------------|-------------------|
| 5. Date Loaf (bar tin)                                     |                           |                    |                   |
| 6. Sultana Cake (round or square tin) -                    | <b>First \$10 Voucher</b> | <b>Second \$5</b>  |                   |
| 7. Pumpkin Fruit Cake (20cm round tin) - (Recipe below)    | <b>First \$20</b>         | <b>Second \$5</b>  |                   |
| 8. Boiled Fruit Cake (round or square tin)                 | <b>First \$10 Voucher</b> | <b>Second \$5</b>  |                   |
| 9. Rich Fruit Cake (not iced 20cm square tin) 250g Mixture | <b>First \$25</b>         | <b>Second \$15</b> | <b>Third \$10</b> |

***Winner of Rich Fruit Cake eligible to compete at Darling Downs Competition to be held at Crows Nest on 17 May 2025***

#### Pumpkin Fruit Cake

180g Butter	1 tbsp. Syrup
1 cup mashed Pumpkin [cold]	1 teasp. Baking Powder
1 teasp. Mixed Spice	2 drops Lemon Essence
1 cup Sugar	2 Eggs
1 tbsp. Sherry	500g Mixed Fruit
Pinch Salt	2 cups Plain Flour

Cream butter and sugar, add eggs- one at a time. Add essence, syrup, pumpkin, flour and baking powder. Lastly add fruit and sherry. Bake in 20cm round tin at 160 degrees C for 1 hour. Reduce heat to 150 degrees C till cooked - approx.. 2 to 2 ½ hours.

### CAKES

- |  |                           |                   |
|--|---------------------------|-------------------|
| 10. Carrot Cake (20cm round or square tin)                                 |                           |                   |
| 11. Chocolate Cake (20cm round tin - iced on top only)                     |                           |                   |
| 12. Sponge Sandwich - (to be joined with fine white icing and iced on top) | <b>First \$10 Voucher</b> | <b>Second \$3</b> |
| 13. Banana Cake (iced on top only)   |                           |                   |
| 14. Orange Bar Cake (iced on top only)                                     | <b>First \$10 Voucher</b> | <b>Second \$3</b> |
| 15. Apple Tea Cake - Thermomix (20cm round tin) - (Recipe over page)       |                           |                   |

## Thermomix Apple Tea Cake

<b>Topping:</b>	25g Butter 55g Brown Sugar	60g Rolled Oats 1tsp Cinnamon
<b>Cake:</b>	2 Green Apples, quartered and cored, or 1cup Cooked Apple 230g Sugar 1 Egg 1tsp Salt ½ tsp Mixed Spice 1tsp Bi-Carb Soda	125g Butter 240g Flour 1tsp Cinnamon 1tsp Baking Powder

Preheat oven to 180 bake. Grease a 20cm round tin.

Place all topping ingredients in bowl and mix 10 seconds/sp 4. Chill while you prepare the cake.

Place apples in mixing bowl and chop 10 seconds/sp 5. Scrape down bowl and repeat.

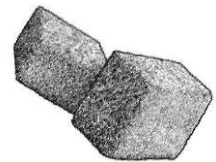
Add butter, egg and sugar and mix 20 seconds/sp 4.

Add remaining ingredients and knead 30 seconds. Scrape down sides and knead 10 seconds.

Pour into cake tin and sprinkle topping over. Bake for 30-40 minutes or until skewer comes out clean.

## SLICES - SMALL CAKES - BISCUITS

16. Lamingtons (4) Iced
17. Patty Cakes - Not in papers - Can be cooked in Muffin Tins - Iced (4)
18. Pikelets (4)
19. Date Slice (4)
20. Jam Drops (4)
21. Oat Cornflake Cookies (4) - (Recipe below)
22. Ginger Nuts (4)
23. Muffins - using a Packet Mix (4) - packet to accompany entry
24. Morning on a Tray max.size 30 x 20 cm ( 4 items) props to be used and will be taken into consideration



## Oat Cornflake Cookies

1 ¼ cups Plain Flour	1 cup Rolled Oats
1 ½ cups Crushed Cornflakes	¾ cup Caster Sugar
¾ cup Shredded Coconut	150g Butter chopped
2 tabsp Golden Syrup	1 teasp Bi-Carb Soda

Grease and line two large oven trays with baking paper.

Place flour, oats, cornflakes, sugar and coconut in a large bowl. Mix well and make a well in the centre.

Place butter and syrup in a small saucepan over low heat and stir until melted. Remove from heat.

Combine 2 tabsp. boiling water and Bi-Carb Soda in a small jug, then stir into butter mixture.

Add to flour mixture and stir to combine. Place heaped tablespoons of mixture, 3 cm apart, on prepared trays. Slightly flatten with a fork. Bake in a moderately slow oven (160 degrees C) for about 18 - 20 minutes, or until golden. Cool on trays.

## CATEGORY B

### BOTTLE SIZE FOR JAMS & PICKLES: 1-1½ CUPS

Judges have the right to open jars and bottles



- 25. Mustard Pickles
- 26. Chutney
- 27. Tomato Relish
- 28. Any other variety Sauce or Pickles
- 29. Marmalade
- 30. Peach Jam
- 31. Grape Jam
- 32. Fig Jam
- 33. Plum Jam
- 34. Tomato Jam
- 35. Apricot Jam
- 36. Collection of Jams (3 varieties)    **First \$10 Voucher**                      **Second \$5**                      **Third \$3**
- 37. Lemon Butter
- 38. Any other variety Jam

## CATEGORY C

### NOVICE

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

**Prize Money donated by Matt & Kassie Clark**

- 39. Boiled Fruit Cake (round or square)                      **First \$10**                      **Second \$5**
- 40. Chocolate Cake (20cm round tin - iced on top only) - (Recipe below)
- 41. Plain Scones (4)

### Chocolate Cake

1cup SR Flour	¼ cup Cocoa
1 cup Sugar	½ cup Milk
½ teasp Vanilla	125g Butter
2 Eggs	

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

## CATEGORY D

### CONFECTIONARY

- 42. Coconut Ice (6 squares)                      **First \$10 Voucher**                      **Second \$5**
- 43. Marshmallow (6 squares)                      **First \$10 Voucher**                      **Second \$5**
- 44. Russian Caramels aka Caramel Fudge  
(6 squares) (Recipe over page)                      **First \$10 Voucher**                      **Second \$5**

## Russian Caramels

60g Butter  
2 tbsp. Golden Syrup  
2 teasp. Vanilla Essence

220g (1 cup) Sugar  
395g. Sweetened Condensed Milk

Prepare a 20cm square cake pan by spraying it lightly with cooking oil and lining it with baking paper, running the paper up two sides so you can use it to lift the caramels out of the pan.

(NB It is recommended to use Canola Spray not Olive Oil, as it might taint the flavour.)

Spray a large saucepan with cooking oil, then add the butter, golden syrup, sugar and condensed milk. Bring to boiling point over a medium heat, stirring constantly with a wooden spoon. Turn the heat down to low and stir constantly. Continue to cook at a fast simmer for 10 - 15 minutes, or until a golden caramel colour.

Remove the caramel mixture from the heat and let it cool a little, then add the vanilla. Beat until thick and smooth.

Pour the caramel into the prepared pan and shake the pan gently from side to side to help the mixture settle out smoothly and evenly. Leave at room temperature to cool.

When cold, use a sharp knife to cut the caramel into squares, about 3cm across. Store the caramels in the fridge, in an airtight container, lined with a paper towel.

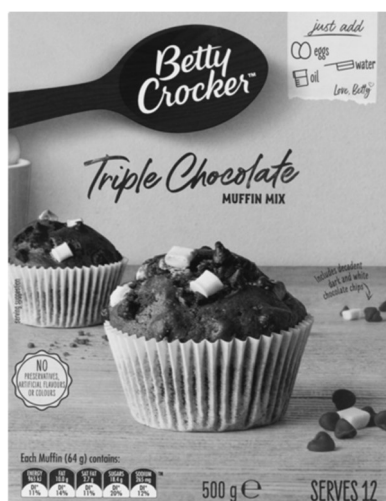


## CATEGORY E

### COOKERY FOR MEN

#### Prize Money donated by Pittsworth Sentinel

45. Chocolate Cake (20cm round tin - iced on top only)	<b>First</b>	<b>\$10</b>	<b>Second</b>	<b>\$5</b>
46. Boiled Fruit Cake (round or square)	<b>First</b>	<b>\$10</b>	<b>Second</b>	<b>\$5</b>
47. Muffins - (4) using a Packet Mix- packet to accompany entry	<b>First</b>	<b>\$10</b>	<b>Second</b>	<b>\$5</b>
48. Anzac Biscuits (4)	<b>First</b>	<b>\$10</b>	<b>Second</b>	<b>\$5</b>



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

Visit [captainsmountainwindfarm.com.au](http://captainsmountainwindfarm.com.au)  
or call 1800 313 095 to learn more

f in

**CAPTAINS  
MOUNTAIN**  
WINDFARM

**THANK YOU TO ALL EXHIBITORS  
WHO HAVE TAKEN THE TIME  
TO PREPARE ENTRIES  
FOR  
OUR 2025 SHOW**





**2024 SHOW**

**SUNDAY  
*COLLECTION OF EXHIBITS***

**ITEMS  
CAN NOT BE REMOVED  
FROM PAVILION  
(WITH EXCEPTION OF ART & PRODUCE)**

**UNTIL 4.00PM**

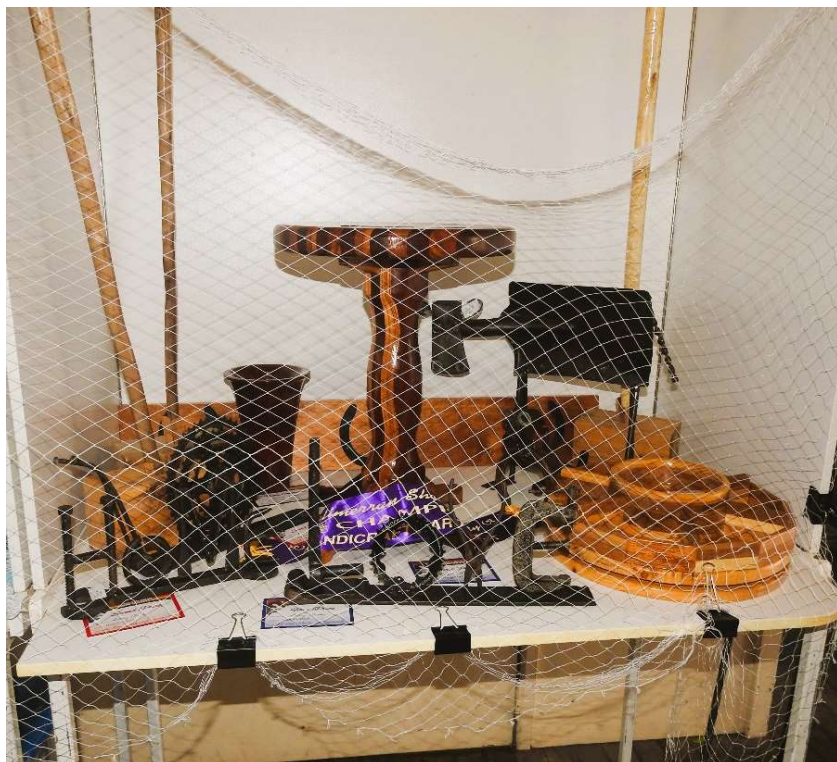
**IF YOU CANNOT BE THERE TO COLLECT  
YOUR ITEMS PLEASE ARRANGE FOR  
SOMEONE TO COLLECT THEM ON YOUR  
BEHALF AS THE MILLMERRAN SHOW  
SOCIETY WILL NOT BE RESPONSIBLE  
AFTER THE SHOW**

**THANK YOU**





**2024 SHOW**



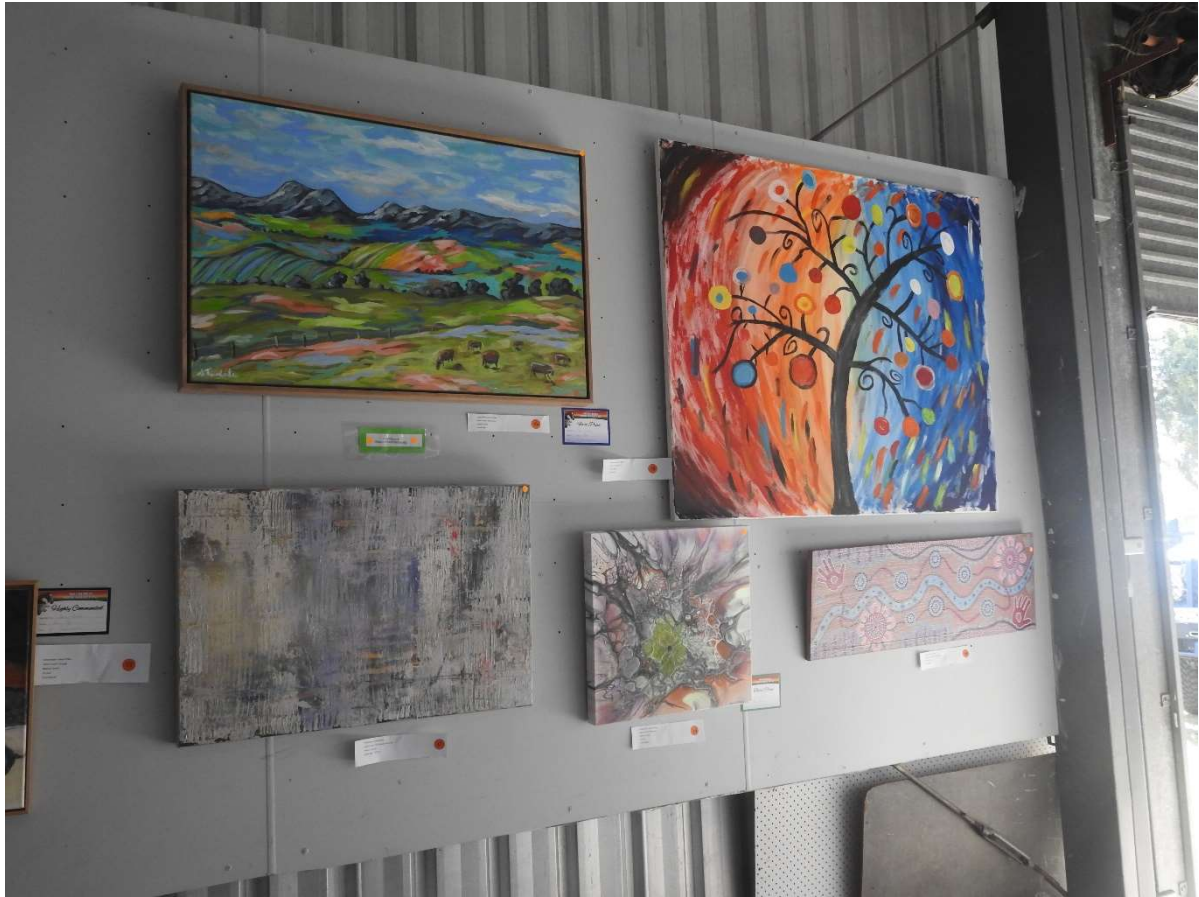




**2024 SHOW**







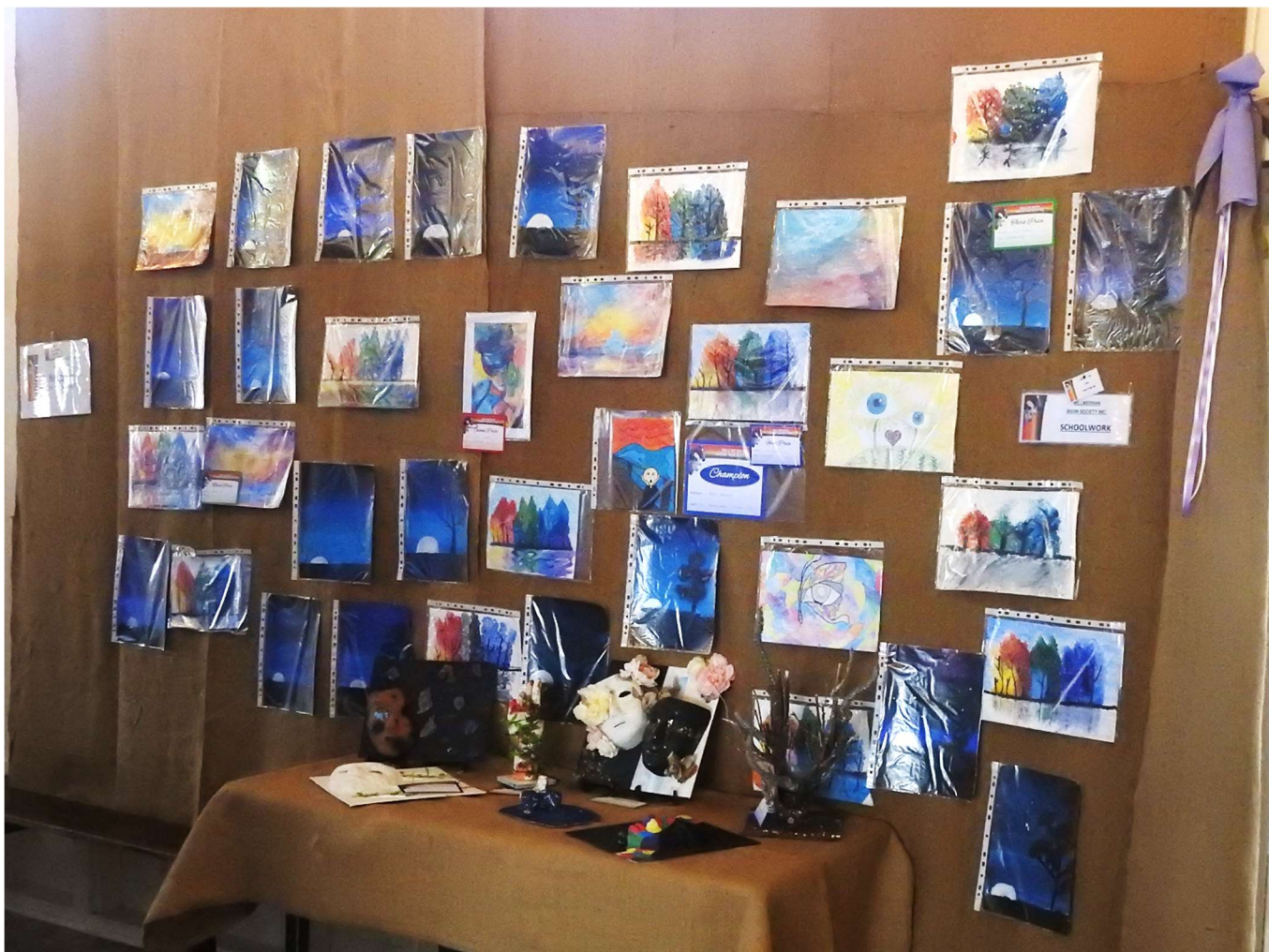
**2024 SHOW**







**2024 SHOW**



# SHOW SOCIETY REGULATIONS

The attention of intending Exhibitors is drawn to the fact that Entries are accepted subject to the Rules of the Queensland Chamber of Agricultural Societies and to the Constitution and Rules of this Society.

- 1 Subject to the Committee's approval, the Judges in all cases shall have the right to award Special Prizes (although not specified in the Prize Schedule) if they consider Special Exhibits merit such recognition, and they may withhold awarding a Prize if the Exhibit is considered unworthy. In the event of there being only one Entry in any Class, the Judge may, at his discretion, issue a First Prize Ticket, but unless otherwise stated, where the First Prize exceeds 50cents, no Association money shall be paid unless the Judge especially certifies the Exhibit to be of exceptional excellence.
- 2 **Ticket Holders, on presentation of their Tickets, will be admitted to the Grounds. Non Ticket Holders will be charged Daily Admission Fee -Adults \$15, Age Pensioners \$10, High School Students 12 Yrs & over (with ID) \$10, Primary School Students 11 Yrs & under Free. Weekend Admission - Adults \$20, Age Pensioners \$15, High School Students 12 Yrs & over (with ID) \$15, Primary School Students 11 Yrs & under Free**
- 3 **Payment of Tickets - Membership: \$30.00 (2 Adults or 2 Adults & Children up to 16 years), Single Adult (no children) \$15.00, Age Pensioners (2 Adults) \$20.00, Single Age Pensioner \$10.00, (Students over 16 years are single Adult); per annum, grants Admission to the Grounds on both days of the Show. Pre Purchased : Adults \$15, Age Pensioners \$10, High School Students 12 Yrs & over (with ID) \$10, Primary School Students 11 Yrs & under Free, grants Admission to the Grounds on both days of the Show.**
- 4 **Payment of Membership gives the right to nominate a fellow Member for election to the Committee or to be in person nominated to such position, enabling the right to vote at meetings.**
- 5 **Entry Fees are 10% of the First Prize Money, except where otherwise stated. All Fees to be included with Entries.**
- 6 No Stock shall be allowed to come before a Judge bearing any Ribbon, Badge or Mark.
- 7 Exhibits in all Sections must be grown or manufactured by or be the work of the Exhibitor, or must be Bona fide Property of the Exhibitor. The Committee shall be entitled to require a declaration of ownership in any case they may think fit.
- 8 All persons in charge of Exhibits will be subject to the direction of the Stewards on the several departments of the Exhibition with reference to placing and removal of their Exhibits and taking part in the Parades. The Stewards have power to disqualify. Exhibitors must display their own Exhibits.
- 9 **On no consideration will any Exhibit be allowed to be removed or taken away until 4.00 pm on the second day of the Show or removed without permission of the Steward in charge, and it shall be a condition of entry that each Exhibitor shall hold the Association harmless and indemnified against legal proceedings arising from any loss, damage, accident, or any cause whatsoever to the Exhibits while on the Grounds.**
- 10 No Pass shall be issued to any Exhibitor.
- 11 All Pavilion Exhibits to be in position by time stipulated in Schedule for each Section.
- 12 Exhibits in collection shall not be eligible to compete separately except where specially mentioned.
- 13 The Stewards may transfer Exhibits entered in the wrong Class to the correct Class, but are unable to interfere with Judges Decision.
- 14 **Prize Money not claimed within One Week of the Date of the Show will revert to the Funds of the Society.**
- 15 Exhibits in Schoolwork Section to be Work done during the School Year 2023/2024 and under the supervision of a School Teacher.
- 16 Any Exhibitor using obscene or abusive language to be disqualified.
- 17 Any Exhibitor cruelly ill-treating any Exhibit to be disqualified.
- 18 Any NOT capable or competent Exhibitor to be removed by Steward
- 19 Exhibits must bear Tickets showing Class, Section and Number, but no name visibly attached.
- 20 Grand Parade at 1.00 pm on the Second Day of the Show. All stock judged and unjudged to take part in the Grand Parade.
- 21 All Entries to be on Association's Printed Forms.
- 22 All Exhibits in Ring Events must conform to the Printed Time Schedules, otherwise they will be disqualified.
- 23 No Collectors will be allowed on the Grounds excepting those Authorised by the Committee, and any Person infringing this Regulation may be removed by any Member of the Committee, with or without the assistance of the Police.
- 24 Showmen's Guild Personnel are not allowed to use loudspeakers or make any other unseemly noise that interferes with the broadcasting from the Ring.

## MILLMERRAN SHOW SOCIETY INC

Show Secretary:	Lyn Kirby	0429954151
President:	Matt Clark	0428205487
Committee Secretary:	Karen Dieckmann	0447543149