



WAIKARAPAPA A&P SOCIETY

142ND ANNUAL SHOW

1ST – 3RD NOVEMBER 2019



TFM Tractors
for support you can trust!



www.tulloch.nz

HOME INDUSTRIES COOKING SCHEDULE

Proudly sponsored by

NZR REAL ESTATE



Carolyn Collier
Lisa Patrick

027 437 9513 carolyn@nzs.nz
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COOKING SECTION

Marshall: Mrs I.M. Hicks

Stewards: Mesdames N. Hammond, L Hamilton, S Rayner & G Reid

ENTRY FEE: All exhibits \$1.00 (Minimum Charge \$5.00)

Entry forms must be received at Secretary's office by Friday 18th October 2019

ONE EXHIBITOR'S TICKET WILL BE GIVEN WITH ENTRIES TOTALLING \$15.00 AND OVER

Prizes: 1st as per class 2nd \$5.00 3rd \$3.00 (unless otherwise stated)

Please Note: Exhibits must be delivered to the Clareville Stadium between 2 pm - 4 pm on FRIDAY 1st November 2019

The Hall will be closed and cordoned off at 4 pm FRIDAY for judging.

The Society reserves the right to substitute trophies for cash in any class.

ALL PASTRY must be homemade. **NO PACKET** cake mixtures to be used.

Plain iced means smooth icing with no fork marks, nuts etc.

- **ALL BAKING MUST BE HOMEMADE.**
- **PLEASE ENSURE ALL ENTRIES ARE PUT ONTO SEPARATE PLATES/CONTAINERS FOR EASE OF HANDLING TO ASSIST THE HOME INDUSTRIES ORGANISERS.**
- **PLEASE READ CLASSES CAREFULLY**

Any enquires regarding this section may be made to: Mrs I. Hicks, Ph. 379 7775

RAYMOND HICKS CONTRACTING

Most Points in Cooking, Jams and Preserves:

First prize \$50

Second prize \$30

Third prize \$20



www.bales.co.nz

STANDARD POINTS FOR ALL AFFILIATED ASSOCIATIONS

- First 6 points
- Second..... 4 points
- Third 2 points

In the event of a tie for Points Prize, the exhibitor who takes most first prizes shall take precedence. Where there are ties for first, no second tickets will be given and where ties for second, no third tickets will be given.

Exhibitors may enter a maximum of one item in each class in this section

EXHIBITS MUST BE REMOVED PROMPTLY FROM HALL FROM
3.00 PM SUNDAY 3rd November 2019

The Carterton Co-operative **Society PERPETUAL CHALLENGE CUP** for exhibitor securing most points in Cooking, Jams and Preserves.

Mrs C E WARRINGTON has kindly donated a Perpetual Trophy for the exhibitor gaining most points in the Preserves and Jams section: classes 136 – 146

BETTY THOMPSON MEMORIAL PERPETUAL TROPHY for the best Fruit Cake: class 127

MABEL CHEW MEMORIAL TROPHY for best Sultana Cake: class 128.

Mrs BETTY FISHER has kindly donated a Perpetual Trophy for the exhibitor gaining most points in cake classes 126 - 135.

Class:

- 101 **CLAREVILLE NURSERY** - 1st Prize \$10 Voucher: Pizza. No larger than 30cm, whole Pizza to be entered.
- 102 **PARKVALE MUSHROOMS** – 1st Prize \$12; 2nd Prize \$8; 3rd Prize \$5. Ginger Gems (3)
- 103 **PARKVALE MUSHROOMS** – 1st Prize \$12; 2nd Prize \$8; 3rd Prize \$5. Bread Savouries (3)
- 104 **THOMPSON GIRLS** – 1st Prize \$10 - Oven Scones - Plain (3)
- 105 **NEW WORLD CARTERTON** - 1st Prize \$20 Voucher - Fruit Muffins - dried or fresh fruit (3) (Not in cases)
- 106 **SPECIAL PRIZE** - 1st Prize \$10 - Savoury Muffins (3) (Not in cases)
- 107 **COUNTRY LIVESTOCK** – 1st Prize \$10 - Pikelets (3)
- 108 **NEW WORLD CARTERTON** - 1st Prize \$20 Voucher – Anzac Biscuits (3)
- 109 **NEW WORLD CARTERTON** - 1st Prize \$20 Voucher - Any type of Loaf
- 110 **HOLDSWORTH W.I** – 1st Prize \$10 - Fruit Loaf
- 111 **CLAREVILLE NURSERY** - 1st Prize \$10 Voucher: Shortbread (3)
- 112 **GORDON KNUTSON DRAINAGE CONTRACTOR** – 1st Prize \$10 - Afghans Iced (3)
- 113 **CLAREVILLE NURSERY** – 1st Prize \$10 Voucher: Belgium Biscuits (3)
- 114 **NEW WORLD CARTERTON** - 1st Prize \$20 Voucher Chocolate Chip Biscuits (3)
- 115 **NEW WORLD CARTERTON** - 1st Prize \$20 Voucher - Peanut Brownies (3)
- 116 **NEW WORLD CARTERTON** - 1st Prize \$20 Voucher - Hokey Pokey Biscuits – (3)
- 117 **COUNTRY LIVESTOCK** - 1st Prize \$10 -Yoyos – filled (3)
- 118 **SPECIAL PRIZE** - 1st Prize \$10 - Chocolate Brownie (3)
- 119 **MRS. G HICKS** – 1st Prize \$10 - Louise Cake (3)

- 120 **COUNTRY LIVESTOCK** – 1st Prize \$10 - Uncooked Slice, iced (3)
- 121 **CLAREVILLE NURSERY** - 1st Prize \$10 Voucher: Caramel Slice with Chocolate Icing (3)
- 122 **CLAREVILLE NURSERY**- 1st Prize \$10 Voucher- Queen Cakes-made in patty tins (3)
- 123 **GORDON KNUTSON DRAINAGE CONTRACTOR** - 1st Prize \$20 – Rocky Road – uncooked and un-iced (3)
- 124 **SPECIAL PRIZE** 1st Prize \$10 Meringues - unfilled (3)
- 125 **SPECIAL PRIZE** 1st Prize \$10 – Coconut ice (3)
- 126 **HOLDSWORTH W.I.** Chocolate Cake - plain chocolate icing
- 127 **THOMPSON GIRLS** - 1st Prize \$20 Fruit Cake - not less than 2.kg, not iced
- 128 **HANSELLS (NZ) Ltd** - Gift Packs for 1st, 2nd & 3rd Prizes. Sultana Cake
- 129 **HOLDSWORTH W.I** - 1st Prize \$10 Gingerbread Cake - Square tin
- 130 **DALEFIELD W.I.** - 1st Prize \$10 Marble Cake – (3 Colours) - Iced Plain
- 131 **MRS. Y ELLISON** 1st Prize \$10 - Banana Cake - plain white iced, top only to be iced
- 132 **DALEFIELD W.I.** - 1st Prize \$10 Citrus Cake - plain iced
- 133 **THOMPSON GIRLS** 1st Prize \$10 - Madeira Cake - un-iced - Round tin



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134 NEW WORLD CARTERTON 1st Prize \$20 voucher – Coffee Walnut Cake - Iced
(to be made using recipe provided below)

Cake

½ cup walnuts
1 2/3 cup plain flour
1 2/3 tsp baking powder
125g butter
¾ cup brown sugar
2 eggs
1 tsp vanilla essence
1 ½ tbsp. caramel-flavoured instant coffee
(or normal coffee with ½ tsp caramel essence)
1 tbsp. just boiling water
¼ warm milk
½ tsp baking soda
½ cup unsweetened Greek yoghurt

Icing

1 ½ tbsp. caramel-flavoured instant coffee
(or normal coffee with ½ tsp caramel essence)
1 ½ tbsp. just boiling water
100gm butter
1 ½ cups icing sugar

Preheat oven to 170 c regular bake. Grease and flour 2 x 20cm round cake tins and line the base with baking paper.

Whiz the nuts in a food processor to a very fine crumb.

Sift the flour and baking powder into a large mixing bowl. Add the nuts and stir with a whisk to combine evenly. Set aside.

Cream the butter and sugar for 5 minutes in cake mixer or with an electric beater and beat until very pale and fluffy. Beat in eggs one at a time, beating for a minute or so after each addition. Beat in vanilla essence.

Place the coffee in a mug or bowl with boiled water. Stirring to dissolve well. Add the warm milk and soda and stir with a fork – it should foam a bit. Add to the creamed mixture along with the Yoghurt and then add to dry ingredients. Fold gently until lump free. Halve and scrape the batter in the prepared tins and smooth.

Bake in the lower half of the oven for 30 minutes or until a skewer poked into the middle comes out clean. Cool in the tin for 15 minutes then turn out onto a cake rack and allow to cool before icing.

To make the Icing

Stir the coffee and boiled water in a mug to completely dissolve. Let it cool down to lukewarm.

Add the butter to a large mixing bowl or the bowl of the cake mixer. Sift the icing sugar and beat until pale and smooth. Add the coffee and mix to combine.

Spread half the icing over one layer (bottom). Lay second cake on top with remaining icing.



135 **MRS G HICKS:** 1st Prize \$10 Apple and Date Cake
(to be made using recipe provided below)

2 cups peeled and diced apples	125 g butter
1 cup dates chopped	1 cup sugar
1 tsp baking soda	1 egg
$\frac{3}{4}$ cups boiling water	1 tsp vanilla essence
1 $\frac{1}{2}$ cups flour	

Topping

50g butter	2 tbls milk
$\frac{1}{2}$ cups brown sugar	1 cup coconut (may be long thread)

Combine apples, dates, soda and boiling water and allow to cool. Cream butter and sugar until light. Add egg and Vanilla ess. And beat well. Sift in flour, alternately with apple mixture. Pour into a greased lined 23cm tin and bake at 180 deg. For 45 – 60 mins.

Combine topping mixture over low heat. Spoon over cooked cake and return to oven for 5 minutes, till topping is golden. Leave in tin for 10 minutes before turning out on rack to cool.



NEW WORLD

www.newworld.co.nz/lower-north-island/manawatu-and-wairarapa/carterton/

PRESERVES

ALL PRESERVES TO BE LABELLED CLASSES 136-141 TO HAVE CELLOPHANE TOPS

- 136 **PAUA WORLD** 1st Prize \$10 Voucher- Lemon Honey - one jar
- 137 **COUNTRY LIVESTOCK** 1st Prize \$10 - Marmalade - one jar
- 138 **PAUA WORLD** 1st Prize \$10 Voucher - Jam, any variety - one jar
- 139 **NEW WORLD CARTERTON** - 1st Prize \$20 Voucher - Beetroot Relish - one jar
- 140 **THOMPSON GIRLS** 1st Prize \$10 Any Chutney - one jar
- 141 **PAUA WORLD** 1st Prize \$10 Voucher - Tomato Relish - one jar
- 142 **COUNTRY LIVESTOCK** 1st Prize \$10 Pickled Onions - one jar
- 143 **THOMPSON GIRLS** 1st Prize \$10 - Tomato Sauce - one bottle
- 144 **NEW WORLD CARTERTON** - 1st Prize \$20 Voucher - Plum Sauce - one bottle
- 145 **PAUA WORLD** 1st Prize \$10 voucher - Preserved Fruit one jar, pint or quart
- 146 **NEW WORLD CARTERTON** - 1st Prize \$20 Voucher - Mint Sauce - one bottle

REFER TO RULES & CONDITIONS ON PAGE 2



CHILDRENS COOKING SECTION

NO ENTRY FEE FOR THE CHILDRENS COOKING SECTION

ALL BAKING MUST BE HOMEMADE

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CLASS:

60A - Year 1 - 4
60B - Year 5 - 8

**Chocolate Chip Biscuits (3)
Chocolate Chip Biscuits (3)**

61A - Year 1 - 4
61B - Year 5 - 8

**Lolly Cake: (3 - normal size)
Lolly Cake: (3 - normal size)**

62A - Year 1 - 4
62B - Year 5 - 8

**Picklets (3)
Muffins (3)**

63A - Year 1 - 4
63B - Year 5 - 8

**Homemade Biscuit Iced and Decorated (3)
Homemade Biscuit Iced and Decorated (3)**

Please use entry form on the last page of this Home Industries Schedule.

NO ENTRY FEE FOR THE CHILDRENS COOKING SECTION



www.cartertonz.com/businesses/info/148/take-note-carterton/



WAIRARAPA A&P SOCIETY (INC)

HOME INDUSTRIES CLASSES ENTRY FORM

142nd Annual Wairarapa A&P Show 1st, 2nd & 3rd November 2019

An exhibitor's ticket will only be given to exhibitors with entries totaling \$15.00 and over
 Subject to the Rules and Regulations of the Society which are deemed included as if inserted at length. I wish to make the following entries for the forthcoming Show, the same being my own bona fide property.
Signature

(CHILDRENS COOKING ENTRIES ARE FREE)

Class Number	Entries in each class	Entry Fee	Total	Remarks

Entry Fees	\$	_____	
Catalogues	\$	3.00	
Membership	\$	30.00	(optional)
Total	\$	_____	

PLEASE PRINT CLEARLY

Name of Exhibitor: (Mr/Mrs/Miss)
 Postal address:
 Phone No. Email address.....

ENTRIES CLOSE ON FRIDAY 18th October 2019
 The Secretary, PO Box 16, Carterton Ph. 06 379 8124
 Email: office@waiaps.org.nz
www.wairarapashow.co.nz

Please note – exhibitor tickets will be emailed to competitors so please ensure you provide your email address if applicable.