

# Coffs Harbour Agricultural Show 2024

# 110<sup>TH</sup> ANNIVERSARY

Embrace the past. Create the future.



**Friday 26<sup>th</sup> April – Sunday 28<sup>th</sup> April**





# COFFS HARBOUR SHOW SOCIETY INC.

P.O. BOX 219 COFFS HARBOUR 2450

<b>PRESIDENT:</b>	Alice Rehwinkel
<b>TREASURE:</b>	Lorraine Tibbs
<b>SECRETARY:</b>	Shannon Marsh
<b>PAVILION CHIEF STEWARD:</b>	Coleen Cheers/Jennifer Proctor
<b>ENTRIES SECRETARY:</b>	Karen Johnson

## DAILY GATE PRICES

### Friday, Saturday & Sunday

**Adult** ..... \$10 (16 years & over)  
**Child** ..... \$ 5 (School Age -15 years) (Preschoolers free)  
**Aged Pension** . . . \$ 8  
**Family Pass** ..... \$25 (2 Adult – up to 4 children 15 years & under)

***NB** Every person pays entrance to grounds including competitors/exhibitors.*

Email entries to: [pavilionchshow@live.com](mailto:pavilionchshow@live.com)

## EXHIBITOR INFORMATION

While the committee will take every precaution under the circumstances, to ensure the safety of articles sent to the exhibitions, they wish it to be distinctly understood that the owners themselves must take the risk of exhibiting them and should any article be lost or stolen the committee will not hold themselves responsible.

Competitors in Horse events, Jumping and all other events set out in the Society's Schedule compete in same at their own risk. The Show Society has no liability.

**EARLY LODGING OF ENTRIES:** All entries should be lodged as early as possible to assist the office staff. Entries may be posted to: Pavilion Secretary, Coffs Harbour Show Society, PO Box 219, COFFS HARBOUR NSW 2450

**EMAIL:** [pavilionchshow@live.com](mailto:pavilionchshow@live.com) anytime

**ACKNOWLEDGEMENT, RELEASE AND INDEMNITY:** In entering, competitors and exhibitors agree to abide by any decision of the Committee and agree to compete/exhibit at their own risk and to indemnify and keep indemnified the Society and its committee, officials, members and volunteers against all claims, suits, actions or demands which may be brought against it in respect of any injuries or other loss sustained in the course of competing and/or exhibiting in any events and/or classes and agree to exonerate the Coffs Harbour Show Society Inc., its committee and members from all responsibility and from all loss or injury whether from alleged negligence or otherwise.

**EXHIBITION HALL:** Exhibits which have won a major prize at a previous Coffs Harbour Show cannot be entered for Judging. They may however, be included for display purposes subject to the availability of suitable space and after Judging has been completed.

**PRIZE AWARDS:** Judges may, at their discretion, award 1<sup>st</sup> and/or 2<sup>nd</sup> prizes and/or make Highly Commended Awards. Judges also have the discretion to make no prize or award in a Class if, in their opinion, there is no exhibit in its class worthy of a prize or award.

**PRIZE MONEY:** Prize money will only be awarded to 1<sup>st</sup> prize if 3 or more exhibits are entered in that class. Prize money will only be paid to 2<sup>nd</sup> prize if 4 or more exhibits are entered in that class.

*Prize money may be collected from the **Boardroom Norm Jordan Function Centre** on:*

*Saturday 27<sup>th</sup> April 3.00pm – 4.00pm*

*Sunday 28<sup>th</sup> April 3.30pm – 4.00pm*

*Monday 29<sup>th</sup> April from 9.00am -10.00am –Exhibition Hall*

*Prize money and exhibits not collected by 10.00am Monday 29<sup>th</sup> April 2024 will be forfeited.*

**PRIZES AND GST:** The Australian Taxation Office has deemed that GST is payable on prizes if an Exhibitor is registered for GST and enters an Exhibit as part of a business enterprise.

**EXHIBIT PICKUP:** Exhibits may be picked up Sunday 28<sup>th</sup> April 4.00 – 5.30pm



*A Heartfelt Thank You*  
**TO ALL OF OUR  
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We couldn't do it without you!

# *Most Successful Exhibitor*

*in Exhibition Hall*

## *Certificate, Sash & \$500*

*Accumulation of points earned from placings.*

*To be eligible you must enter in 3 Sections.*

*(E.g. Section 12 Flowers & Plants, Section 14 Paper Craft &  
Section 24 Cooking)*

**Sponsored by Coffs Harbour Show Society Women's Auxiliary**

# *Most Successful Junior Exhibitor*

*in Exhibition Hall*

## *Certificate, Sash & \$150*

*Accumulation of points earned from placings.*

*To be eligible you must enter in 3 Sections.*

*(E.g. Section 12 Junior Flowers & Plants, Section 14 Junior Paper Craft &  
Section 24 Junior Cooking)*

# **SECTION 24 COOKING**

**ENTRY FEE:** \$2.00

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**EMAIL** ..... [pavilionchshow@live.com](mailto:pavilionchshow@live.com) anytime

**SHOWGROUND** .... 8.00 - 5.00pm Monday 22nd April to Wednesday 24<sup>th</sup> (Look for sign)

**CLOSING DATE FOR ENTRY FORMS:** 5.00pm Wednesday 24<sup>th</sup> April, 2024

**EXHIBIT DROP OFF DATE: NO** later than 9.00am Friday 26<sup>th</sup> April, 2024

**EXHIBIT PICKUP:** 4.00pm Sunday 28<sup>th</sup> April, 2024

**PRIZE MONEY:** 1st \$6.00 2nd \$3.00 unless otherwise stated. Most Successful Exhibitor \$50

Prize money will only be awarded to 1<sup>st</sup> prize if 2 or more exhibits are entered in that class.

Prize money will only be paid to 2<sup>nd</sup> prize if 3 or more exhibits are entered in that class.

## **Hints & Tips for Cookery**

- Only round or square tins to be used for cakes. No ring tins.
- Judges are looking for appearance, finish, colour, texture, flavour, aroma, decoration and presentation.
- All prizes awarded are at the judges discretion.
- Packet cakes not allowed unless specified.
- When presenting your exhibits it is best to display them on firm/rigid plates as soft cardboard ones can collapse. Glad Bake or silicone paper under cakes is advisable to prevent cakes from sticking and being damaged while judging
- Unless otherwise specified exhibits to be placed on foil covered hard cardboard (you do not need to purchase premade cake boards). Please allow approximately 4cm wider than the cake.  
e.g. 20cm round cake will need a board approximately 28cm.
- Do not use glad wrap on iced cakes.
- Cupcakes to be presented without cupcake papers.
- When presenting biscuits for showing they should have a crisp unhandled appearance. There should be no flour or grease evident on the bases. Uniform in size.

**PLEASE NOTE:** FRESH CREAM IS NOT to be used to decorate as fresh cream sours quickly in showcases.

## SECTION 24 COOKING

- | Class |   | Class |  |
|-------|---|-------|--|
| 1     | Carrot Cake – Iced on top only              | 17    | Biscuits – (2) varieties,<br>(2) of each, to be named            |
| 2     | Butter Cake – Iced on top only              | 18    | Marshmallows – (4) pieces 3cm x 3cm<br>rolled in Toasted Coconut |
| 3     | Marble Cake – Iced on top only              | 19    | Damper   |
| 4     | Chocolate Cake – Iced on top only           | 20    | Bread – Machine or Hand made                                     |
| 5     | Gluten Free Cake – Iced on top only         | 21    | Plum Pudding – Boiled  |
| 6     | Sponge Sandwich – Jam filled, Uniced        | 22    | Plum Pudding – Steamed   |
| 7     | Cake – any other variety                    | 23    | Fruit Cake – Boiled  |
| 8     | Cup Cakes – (4) Decorated with butter icing | 24    | Light Fruit Cake   |
| 9     | Scones – Plain (4)                          | 25    | Dark Fruit Cake  |
| 10    | Scones – Pumpkin (4)                        | 26    | RAS Rich Fruit Cake Comp. – recipe next page                     |
| 11    | Slice – baked, one variety (4) pieces       | 27    | Bailey Centre Scone Competition                                  |
| 12    | Lamingtons – 8cm x 8cm (4)                  | 28    | Mills-Thom's Fruit Cake Competition                              |
| 13    | Muffins – sweet or savoury-one variety (4)  |       |  |
| 14    | Anzac Biscuits (4)                          |       |  |
| 15    | Chocolate Chip Biscuits (4)                 |       |  |
| 16    | Gluten Free Biscuits (4)                    |       |  |



### THE CAKE THAT FLOPPED

#### Class

- 29 The Camels Hump – Cake Risen in the Middle – No icing
- 30 The Pothole – Cake Sunk in the Middle – No icing
- 31 The Crackpot – Cake with Cracks – No icing

### BANANA CAKE

#### Class

- 32 Banana Cake – Iced on top only. Recipe on Page 34

1<sup>st</sup> Prize \$100

*Sponsored by Coffs Harbour & District Banana Growers Association*

**CHAMPION EXHIBIT Classes 1 - 31 Certificate, Sash**

**Olive Walker Memorial Prize: For best Entry in classes 21 – 25**

**Most Successful Exhibitor in Section 24**



# RAS/AGSHOWS NSW

## Rich Fruit Cake Competition

### Class 26 - RICH FRUIT CAKE COMPETITION

- Prize money is sponsored by the Agricultural Societies Council of NSW (ASC).
- Winners at country shows will each receive a cash prize of \$25 and will be required to bake a second "Rich Fruit Cake" in order to compete in a Group Final to be conducted by each of the fourteen Groups of the Agricultural Societies Council of NSW.
- The fourteen winners at Group level will each receive a cash prize of \$50.00 and are required to bake a third "Rich Fruit Cake" for the Final judging at the Royal Easter Show where the winner will receive a cash prize of \$100.00.

Note: Competitors may only represent one Show Society in a Group Final and only one Group in a State Final.

Attention Judges: All Fruit cakes are to be cut in half when being judged.

#### The following recipe is compulsory for all entries in the Rich Dried Fruit Cake Competition

##### Ingredients:

250g (8oz) sultanas

250g (8oz) raisins snipped

into 2 or 3 pieces

250g (8oz) currants

125g (4oz) chopped mixed peel

90g (3oz) red glace cherries chopped

into 4 to 6 pieces

90g (3oz) blanched almonds chopped

cross-wise into 3 or 4 pieces

1/3 cup sherry or brandy

250g (8oz) plain flour

60g (2oz) self raising flour

¼ teaspoon grated nutmeg

½ teaspoon ground ginger

½ teaspoon ground cloves

250g (8oz) butter

250g (8oz) soft brown sugar

½ teaspoon lemon essence **or**

finely grated lemon rind

½ teaspoon almond essence

½ teaspoon vanilla essence

4 large eggs

##### Method:

- Mix together all the fruits and nuts and sprinkle with the sherry or brandy.
- Cover and leave for at least 1 hour, but preferably overnight.
- Sift together the flours and spices.
- Cream, together the butter and sugar with the essences.
- Add the eggs one at a time, beating well after each addition.
- Alternately add the fruit and flour mixtures and mix thoroughly. The mixture should be stiff enough to support a wooden spoon.
- Place the mixture into a prepared square tin 20cm x 20cm (8" x 8") and bake in a slow oven for approximately 3½ – 4 hours. Allow the cake to cool in the tin

Australian Soil & Concrete Testing

**Luke Daly** **ASCT**  
Director

17 June Street Coffs Harbour

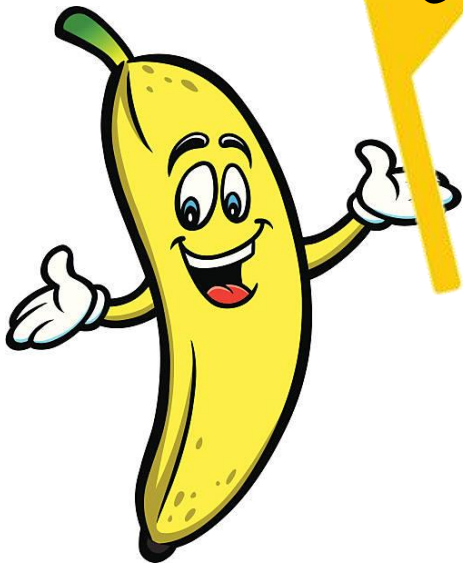
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[coffs.coast@asct.com.au](mailto:coffs.coast@asct.com.au)

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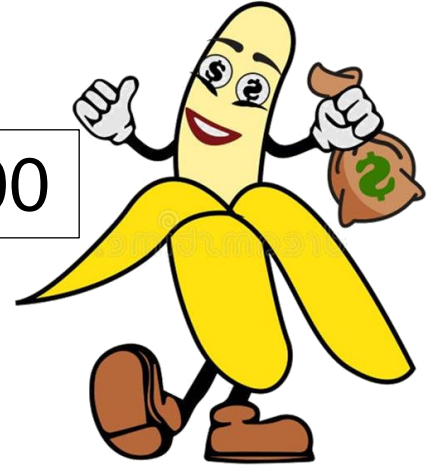




**SECTION 24 BANANA CAKE**

*Sponsored by Coffs Harbour  
& District  
Banana Growers Association*

1<sup>st</sup> Prize \$100



**ENTRY FEE:** \$2.00

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***RECIPE BELOW MUST BE USED***

**Banana Cake Recipe**

Cream 2 tablespoons butter 220gms (1 cup) sugar in a bowl.

Add 1 beaten egg, and then add 3 whole mashed very ripe bananas one at a time beating well.

Mix in 225g (1 ½ cups plain flour, 1 teaspoon bicarbonate of soda and 1 teaspoon baking powder.

Add 2 tablespoons milk.

Spoon into a greased round cake tin and bake in a 180°C oven for 35-45 minutes.

Long time supporters of the Coffs Harbour Show Society  
***Coffs Harbour & District Banana Growers Association***  
and  
***The Bushfire and Hail Insurance Fund***





**BAILEY CENTRE**

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**Section 24**  
***Scone Competition***

**1st Prize**  
**\$500 Petrol Vouchers**

**Calling all Scone Bakers!**  
**Best Plain Scone**  
***(1 entry per family)***

**Where:** Exhibition Hall

**Drop Off Time:** 9.00am Friday 26<sup>th</sup> April 2024

**Winner Announced:** Grand Parade

**Judging Guidelines**

- **4 plain scones to be presented for judging**
- **Scones should be even in thickness and diameter.**
- **Well risen, thin golden crust top and bottom, no flour base.**
- **Fine, moist texture, good crumb.**
- **Preferably cut with a round cutter [scone, biscuit] and not a knife.**
- **Judges decisions will be final**

**SCONE RECIPE**

*(This recipe to be used to make scones)*

Sift together 450gm (3 cups) plain flour, 2 teaspoons baking powder and a pinch of salt. Rub in 1 tablespoon butter and gradually add 150ml milk and 150ml water. Stir together lightly with a knife, to make a smooth dough. Roll out 1cm thick, cut with a scone cutter and bake in a 220°C oven 7 – 10 minutes.

***Sponsored by***

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**Coffs Harbour Show Society Inc.**  
 PO Box 219, Coffs Harbour 2450      Phone: 0409 173 070  
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## EXHIBITORS ENTRY FORM

**Please check all sections for closing dates and times.  
 NO LATE ENTRIES WILL BE ACCEPTED**

Section	Class	Description – name of animal, person or exhibit	Entry Fee
eg: 10	23	lettuce	\$2
<b>Total</b>			<b>\$</b>

I have read and agreed to abide by the Rules and Regulations of the Coffs Harbour Show Society and will not hold the Society responsible for any loss or damage to exhibits, accident, wrongful delivery or any other cause whatsoever.

Please Print

Entrants Name:	
Parent/Guardian Name: (If Entrant Under 18)	
Address:	
email:	Phone:
Signed:	Date:

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**Stitches By The Sea** – 10 Gundagai Street Coffs Harbour  
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**Win's Thai Kitchen** – 2/44 Moonee Street Coffs Harbour  
Ph: 6652 8900

**Coffs Harbour Newsagency** – 92-98 Harbour Drive Coffs Harbour  
Ph: 6652 1512 Email: [coffsnews@gmail.com](mailto:coffsnews@gmail.com)

**Creative Sewing Centre** – 268 Beryl Street Coffs Harbour  
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**TJM Troy Johnstone Motors** – 1 June Street Coffs Harbour  
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Australian Soil & Concrete Testing

**Luke Daly** **ASCT**  
Director

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Ph: 6649 1172 Mob: 0410 082 69  
Email: [luke.daly@asct.com.au](mailto:luke.daly@asct.com.au)  
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**Coffs Harbour Office**

6 Lyster Street, Coffs Harbour NSW 2450

Ph: 6656 8000

Web: [cafa.com.au](http://cafa.com.au)

**Bellingen Office**

17 William Street, Bellingen NSW 2454

Ph: 6655 1977

Web: [cafa.com.au](http://cafa.com.au)



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