

Section 9 - COOKERY

Chief Steward: Mrs Linda Elder 4662 8504

Assistant Stewards: Mesdames P Bender, B Dwyer

PRIZE MONEY: 1st - \$5.00, 2nd - \$3.00, unless otherwise stated

ENTRY FEE: Open: \$1.00 Children's Classes Free Entry

REGULATIONS

1. Exhibits must be in the pavilion by 11:00am Thursday 23rd May 2019
2. Judging will be conducted from 12:00noon Thursday 23rd May 2019
3. Only one entry per batch and only one entry per person in a class
4. All exhibits in this section must be the individuals own cookery
5. No responsibility for cookery not collected by 4:30pm Saturday 25th May 2019
6. The President, Committee and Stewards reserve the right to reject any exhibit or exhibitor from competition
7. Should the Judges consider an exhibit does not meet Show standards, the association may withhold any or all the prizes.
8. The Judges have the right to sample all foods and preserves.
9. All exhibits will be cut by the judges except where advised.
10. All cash prizes and trophies must be claimed within one month of the last day of the show. Trophies not claimed and prize money not collected by the date will be considered to have lapsed, and the amount will become a donation to the Show Society.

SPECIAL FEATURE SECTION

Sponsored by Miss Irene Olm

1st \$25, 2nd \$15, 3rd \$10

Class - 906 RICH FRUIT CAKE (FOLLOW THE SET RECIPE BELOW)

Ingredients: 500g sultanas, 235g raisins, 100g mixed peel, 150g currants, 50g glace cherries, 1cup of rum, port or sherry to soak fruit, 250g butter, 1/4tsp salt, 1/4tsp nutmeg, 1&1/2 cups of brown sugar firmly packed, 1tsp grated orange rind, 1tsp grated lemon rind, 5 extra-large eggs, 1&1/2 tbsp marmalade jam, 2&1/2 cups plain flour, 1tsp mixed spice, 1/4tsp cinnamon.

Method: Chop all the fruit the same size as sultanas, place in large bowl, add alcohol of your choice and soak this at least overnight.

Cream butter in a large bowl until soft, add brown sugar and mix until just combined. Then add orange and lemon rind, and eggs one at a time beating well after each egg then add marmalade and mix. Sift flour, salt, nutmeg, mixed spice and cinnamon and combine with fruit mixture and other ingredients, alternating to make sure it is evenly combined.

Place in a triple lined tin. Heat oven to 150 degrees celsius then low over for 4 hours. Check before removing from oven that it is well cooked in the centre. Fan forced ovens cook a little quicker therefore check the cake regularly, rotating it occasionally.

Tips: Flavor should be pleasing with fruit distributed evenly. When cut, fruit should have a glossy look but if overcooked, fruit will start to burn on top. The top should be nice and smooth, and this can be achieved by wetting your hand and patting the top of the cake before cooking.

WINNER GOES ONTO THE REGIONAL JUDGING IN CUNNAMULLA

GENTLEMEN'S FEATURE SECTION

Entries must be exhibitors own cookery

1st \$10, 2nd \$7, 3rd \$5

Class 978- ORANGE BAR CAKE (FOLLOW THE SET RECIPE)

Ingredients: 1oz (250g) butter, 4oz sugar, 2 eggs, 6oz (185g) self-raising flour, 1/4 cup orange juice, grated rind of 1 orange.

Method: Cream butter and sugar then add grated rind. Add eggs one at a time and beat well. Fold in the flour alternatively with the slightly warmed orange juice then finish with flour. Place in greased bar tin sized between 22cmX11cm or 24cmX14cm. Tins that have either straight or sloped sides are acceptable. Bake in moderate oven for approx. 40 minutes depending on oven. Turn out into a towel covered rack until cooled. Iced with orange flavored butter icing on top only.

Tips: Have everything prepared before you begin and at room temperature. Sift your flour, measure out your ingredients, pre-heat oven and have your tin lined. Take note of tin size outlined above. Flavor is important. Finely grate orange rind. Warm juice and then cool before using for a fine texture but to be used sparingly as too much acid will cause the cake to collapse and can coarsen texture.

Gentlemen can enter all the adult cookery classes - not just this feature section

CAKE DECORATING AND SUGAR CRAFT

All entries in this section to be no more than 35 cm high and displayed on a board no larger than 30 cm square

Class 901 Sugar Craft (no cake needed) - Floral arrangement only Trophy

Class 902 Iced Cake, Novice - judged on icing only. Trophy

Class 903 Iced Cake, Open - judged on icing only. Trophy

Class 904 Small Iced Cake, cake baked in a 6" square tin.

Cake baked in a 6" square tin, Decoration to be suitable for a Celebration. Trophy

SHOW FEATURE - "Show Time in Autumn"

Class 905 Novelty Decorated Cake (not marzipan icing)

No more than 35 cm high and displayed on a board no larger than 30 cm Trophy

**Most Points in Cake Decorating and Sugar Craft –
Trophy donated by Fuzzy's Bakery**



COOKERY - OPEN

Class 906 Dark Fruit Cake - 250g butter mixture **Winner goes onto Regional Contest**

Class 907 Boiled Fruit Cake - 250g butter mixture, no nuts Trophy

Class 908 Pumpkin Fruit Cake - 250g butter mixture

Using 500g mixed fruit - cherries optional. Baking tin may be 18cm or 20cm round square.

Trophy

Class 909 Light Fruit Cake - 250g butter mixture- to contain no more than 500g sultanas - baking tins may be 18cm or 20cm round or square Trophy

Class 910 Steamed Plum Pudding - 250g butter mixture. Trophy

Class 911 Carrot and Walnut Cake- iced with fine lemon icing Cooked in 20cm round tin. Trophy

Class 912 Banana Cake –un-iced, baked in a tin sized between 22x11cm and 24x14cm - Trophy

Class 913 Chocolate Cake- iced on top only(no coconut) Baked in tin sized between 22x11cm and 24x14cm. Tins that have either straight or sloped sides are acceptable. Trophy

Class 914 Orange Bar Cake-topped with fine orange icing. Trophy

Class 915 Kentish Cake - with cherries sultanas and nuts, chocolate icing baked in a tin sized between 22x11cm and 24x14cm. Tins that have either straight or sloped sides are acceptable. Trophy

Class 916 Sponge Cake –uniced Jam in middle, dusted with icing sugar. Trophy

Class 917 Six Small Cakes-iced on top. Cooked in patty tins only, all one mixture, no patty papers or muffin tins. Trophy

Class 918 Six Lamingtons - 4cm square Trophy

Class 919 Plate Shortbread, marked into 8 sections Trophy

Class 920 Apple Pie - biscuit pastry Trophy

Class 921 Tea Cake - brushed with butter and sprinkled with sugar and cinnamon. Trophy

Class 922 Four Sweet Muffins - not iced. Cooked in muffin pan only. Trophy

Class 923 Six Plain Scones - 5cm to 6cm diameter and cut with a scone cutter - must be separated on the tray and not joined together. Trophy

Class 924 Six Pumpkin Scones - 5cm to 6cm diameter and cut with a scone cutter - must be separated on the tray and not joined together. Trophy

Class 925 Six Pikelets -uniform in size and rounded evenly. Not too thin not too heavy. Light colour on both sides, soft to touch and will not break when folded over a finger. Texture fine, even and moist. Trophy

Class 926 Date Loaf - baked in tin sized between 22x11cm and 24x14cm. Tins that have either straight or sloped sides are acceptable. Trophy

Class 927 Plate of Biscuits - 2 each of 3 varieties - texture of biscuit should be fine and crisp. Flavour plays a big part in judging, it should denote what type each biscuit is. In a collection name each variety and ensure size uniformity. Trophy

Class 928 Plate of Fancy Biscuits- joined with icing (2 each of 3 varieties). Trophy

Class 929 Plate of Six Baked Slice - 2 pieces of 3 varieties 4cm squares. Trophy

Class 930 Plate of 6 Chocolate Fudge - 3cm square. Do not overbeat as it grains too much and loses its bright colour. Trophy

Class 931 Plate of Marshmallows - (3cm square) Should break when twisted twice and be firm to touch. Trophy

Class 932 Collection of Sweets - 3 each of 4 varieties. May use chocolate fudge and/or marshmallows plus 2 other distinctly different sweet Trophy

Most Points in the open cookery classes - Trophy donated by Mrs. B. Woodall

JAMS, JELLIES, PICKLES AND CHUTNEYS

Class 933 Jar Lemon Butter	Class 943 Jar Grape Jam
Class 934 Jar Passionfruit Butter	Class 944 Jar Jam - any variety
Class 935 Jar 3 Fruit Marmalade	Please list ingredients
Class 936 Jar Sweet Orange Marmalade	Class 945 Jar of Jelly - any variety
Class 937 Jar Marmalade - any variety	Please list ingredients
Class 938 Jar Strawberry Jam	Class 946 Jar Tomato Relish
Class 939 Jar Rosella Jam	Class 947 Bottle Tomato Sauce
Class 940 Jar Red Tomato Jam	Small bottle, no more than 15cm high
Class 941 Jar Fig Jam	Class 948 Jar Mustard Pickles
Class 942 Jar Pie Melon Jam - any variety	Class 949 Jar Chutney



**Most Points in the jams, pickles class –
Trophy donated by Drakes**

CHILDRENS COOKERY

**Only ONE entry per exhibitor per class please
ENTRIES MUST BE EXHIBITORS OWN COOKERY**

SPECIAL FEATURE SECTION

CARROT BAR CAKE (Follow the set recipe below)

1st \$7.00, 2nd \$5.00, 3rd \$3.00

CLASS 971: 12 years and under

CLASS 972: 13 years and under 17 years



Sponsored by Salty's Seafood

Ingredients: 1 & 1/2 cups of plain flour, 3/4 cup cooking oil, 1 cup sugar, a tsp vanilla, 1 & 1/3 tsp bi-carb soda, 3 eggs, 1 & 1/3 tsp baking powder, 1 & 1/2 tsp cinnamon, 2 cups grated carrot (NO NUTS)

Method: Beat eggs, add sugar, vanilla then oil. Stir in dry ingredients and lastly fold in carrot. Bake in an 8" or 20 cm bar tin in moderate oven for approx. 45 minutes. To be iced on top only with lemon icing.

Hints: Follow schedule for shape of tin (bar). Carrots should be finely grated. The most common method of making carrot cake is to mix the dry and moist ingredients first separately and then together. DO NOT ice with cream cheese icing for competition - use thin lemon icing on top only.

What the judges look for: Correct size and shape is most important. Slightly domed but free from cracks. Carrot and specks of spice must be visible and evenly distributed. Even and moist texture and not crumbly.

12 YEARS AND UNDER

- Class 950 Novelty Cake – “Show Time in Autumn” - Judged on decoration only
- Class 951 Six Small Cakes - iced on top Cooked in patty tins only, no papers or muffin tins
- Class 952 Chocolate Cake iced on top only, cooked in 20cm round tin
- Class 953 Six Anzac Biscuits
- Class 954 Six Jam Drops
- Class 955 Six Plain Scones
- Class 956 Decorated Biscuits - milk arrowroot biscuit using icing
- Class 957 Orange Cake - iced on top only with vanilla icing Cooked in 20cm round tin
- Class 958 Four Chocolate Chip Muffins
- Class 959 Plate of Six Chocolate Coconut Slice 4cm squares
- Class 960 Plate of Six Marshmallows - 3cm squares See note in open section

13 YEARS AND UNDER 17 YEARS

- Class 961 Novelty – “Show Time in Autumn” - Judged on decoration only
- Class 962 Six Small Cakes - iced on top Cooked in patty tins only, no paper or muffin tins
- Class 963 Chocolate Cake - iced on top only Cooked in 20cm round tin
- Class 964 Six Anzac Biscuits
- Class 965 Six Jam Drops
- Class 966 Six Plain Scones
- Class 967 Decorated Biscuits - milk arrowroot biscuits using icing
- Class 968 Orange Cake - iced on top only with vanilla icing Cooked in 20cm round tins,
- Class 969 Four Chocolate Chip Muffins
- Class 970 Plate of Six Chocolate Coconut Slice - 4 cm squares
- Class 971 Plate of Six Marshmallows - see note above in Open Section

Under 8 - Class 972 Decorated Biscuit - Milk Arrowroot biscuit using icing

**Most Points in the Children’s Section Trophy donated by
Chinchilla A&P Association Inc**