

Section 9 - Cookery



Chief Steward: Mrs Linda Elder 4662 8504
Assistant Stewards: Mesdames P Bender, B Dwyer

FREE ENTRY TO ALL CLASSES

Prize Money

Classes 901-934: 1st \$10, 2nd \$5

Classes 935-951: 1st \$5, 2nd \$3

Children's Prize Money: 1st \$3, 2nd \$1

**Due to QLD Agricultural Shows and Showgrounds Industry COVIDSafe Plan
All cooking must be received in a sealed container and disposed of at the end of
the show.**

ONLINE ENTRIES ARE AVAILABLE - www.showday.online

REGULATIONS

1. Exhibits must be in the pavilion by 11:00am Thursday 20th May 2021
2. Judging will be conducted from 12:00noon Thursday 20th May 2021
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. All containers must be named and are to be picked up from the secretary's office before Friday the 28th May
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

Class – 901 RICH FRUIT CAKE (FOLLOW THE SET RECIPE BELOW)

Sponsored by Miss Irene Olm

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

**Cake to be baked in a square 25.5cm (10inch) tin
(Approximate internal measurement)**

**To stay within COVID restriction CORNER PIECE OF 10cm x 10cm will be
allowed but must be in a sealed container and disposed of.**

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

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Method: Chop all the fruit the same size as the sultanas, place in large bowl, add rum or alcohol of choice and soak this at least overnight. Cream butter in a large bowl until soft. Add brown sugar and mix until just combined, add orange and lemon rinds then eggs one at a time, beating well after each egg. Sift flour, salt, nutmeg, mixed spice & cinnamon. Combine fruit mixture and other ingredients, alternating, making sure it is evenly combined. Place in prepared/lined tin. Heat oven to 150^o, cook for first hour at 140^o then in a low oven for 4 hours.

Hint: Check before removing from oven that it is well cooked in the centre. Fan forced ovens cook a little quicker, therefore check cake regularly, rotating it occasionally.

WINNER GOES ONTO THE REGIONAL JUDGING AT ROMA IN JUNE

GENTLEMEN'S FEATURE SECTION Entries must be exhibitors own cookery

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

Class 902 - CHOCOLATE CAKE (Iced) - (FOLLOW THE SET RECIPE)

Baked in a **20cm ring tin**

Ingredients: *90g butter*1 cup sugar*2 eggs* 1 cup self-raising flour* 1/2cup milk* 2 tsp cocoa* vanilla* pinch salt

Method: Prepare a standard ring tin. Beat all ingredients together for 4 minutes and cook at 190 degrees for 35-40 minutes. Ice with chocolate 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. Flavour is important. Icing should be same depth of colour as cake.

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 905 Sugar Craft (no cake needed) - Floral arrangement only

Class 906 Iced Cake, Novice - judged on icing only.

Class 907 Iced Cake, Open - judged on icing only.

Class 908 Small Iced Cake, cake baked in a 6" square tin. Decoration to be suitable for a Celebration

Class 909 Novelty Decorated Cake (not marzipan icing) - "Golden Times" - No more than 35 cm high and displayed on a board no larger than 30 cm

Most Points in Cake Decorating and Sugar Craft Trophy donated by Chinchilla Bakery

COOKERY - OPEN

Class 910 Boiled Fruit Cake - 250g butter mixture, no nuts

Class 911 Pumpkin Fruit Cake - 250g butter mixture - using 500g mixed fruit - cherries optional. Baking tin may be 18cm or 20cm round square.

Class 912 Light Fruit Cake - 250g butter mixture
Mixture to contain no more than 500g sultanas -baking tins may be 18cm or 20cm round or square

Class 913 Steamed Plum Pudding - 250g butter mixture.

Class 914 Carrot and Walnut Cake- iced with lemon icing, cooked in 20cm round tin.

Class 915 Banana Cake –un-iced and baked in a tin sized between 22x11cm and 24x14cm

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Class 916 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

Class 917 Orange Bar Cake-topped with fine orange icing

Class 918 Kentish Cake - chocolate icing

With cherries sultanas and nuts, baked in a tin sized between 22x11cm and 24x14cm. Tins that have either straight or sloped sides are acceptable.

Class 919 Six Small Cakes-iced on top

Cooked in patty tins only, all one mixture, no patty papers or muffin tin

Class 920 Six Lamingtons - 4cm square

Class 921 Plate Shortbread - marked into 8 sections

Class 922 Apple Pie - biscuit pastry

Class 923 Tea Cake – brushed with butter and sprinkled with sugar and cinnamon

Class 924 Four Sweet Muffins - not iced, cooked in muffin pan only.

Class 925 Six Plain Scones- 5cm to 6cm diameter and cut with a scone cutter - must be separated on the tray and not joined together.

Class 926 Six Pumpkin Scones - 5cm to 6cm diameter and cut with a scone cutter - must be separated on the tray and not joined together.

Class 927 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.

Class 928 Date Loaf - baked in a tin sized between 22x11cm and 24x14cm. Tins that have either straight or sloped sides are acceptable.

Class 929 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.

Class 930 Plate of Fancy Biscuits- joined with icing 2 each of 3 varieties.

Class 931 Plate of Six Baked Slice - 2 pieces of 3 varieties 4cm squares

Class 932 Plate of 6 Chocolate Fudge - 3cm square - do not overbeat as it grains too much and loses its bright colour.

Class 933 Plate of Marshmallows - 3cm square -should break when twisted twice and be firm to touch.

Class 934 Collection of Sweets - 3 each of 4 varieties May use chocolate fudge and/or marshmallows plus 2 other distinctly different sweet

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

JAMS, JELLIES, PICKLES AND CHUTNEYS

Class 935 Jar Lemon Butter

Class 936 Jar Passionfruit Butter

Class 937 Jar 3 Fruit Marmalade

Class 938 Jar Sweet Orange Marmalade

Class 939 Jar Marmalade - AV

Class 940 Jar Strawberry Jam

Class 941 Jar Rosella Jam

Class 942 Jar Red Tomato Jam

Class 943 Jar Fig Jam

Class 944 Jar Pie Melon Jam - AV

Class 945 Jar Grape Jam

Class 946 Jar Jam – any variety
please list ingredients.

Class 947 Jar Jelly – any variety
please list ingredients.

Class 948 Jar Tomato Relish

Class 949 Bottle Tomato Sauce
small bottle, no more than 15cm high

Class 950 Jar Mustard Pickles

Class 951 Jar Chutney

CHILDRENS COOKERY

Class - 903 – 12 years and under

Class - 904 – 13 years to 17years

Carrot Bar Cake - follow set recipe

Sponsored by

Prize Money: 1st \$7, 2nd \$5, 3rd \$3

Ingredients: 1½ cups of plain flour, ¾ cup cooking oil, 1 cup sugar, a tsp vanilla, 1⅓ tsp bi-carb soda, 3 eggs, 1⅓ tsp baking powder, 1½ 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 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 and free from cracks, carrot and specks of spice must be visible and evenly distributed. Cake needs to be even with a moist texture and not crumble.

12 years and under

Class 952 Novelty Cake – Show Theme "**Golden Time**" - judged on decoration only

Class 953 Six Small Cakes - iced on top - cooked in patty tins only, no papers or muffin tins

Class 954 Chocolate Cake iced on top only, cooked in 20cm round tin

Class 955 Six Anzac Biscuits

Class 956 Six Jam Drops

Class 957 Six Plain Scones

Class 958 Decorated Biscuits - milk arrowroot biscuit using icing, not cream cheese icing

Class 959 Orange Cake - iced on top only with vanilla icing, cooked in 20cm round tin

Class 960 Four Chocolate Chip Muffins

Class 961 Plate of Six Chocolate Coconut Slice, 4cm squares

Class 962 Plate of Six Marshmallows - 3cm square, see note in open section

13 YEARS AND UNDER 17 YEARS

Class 963 Novelty - "Golden Times", judged on decoration only

Class 964 Six Small Cakes - iced on top, cooked in patty tins only, no paper or muffin tins

Class 965 Chocolate Cake - iced on top only, cooked in 20cm round tin

Class 966 Six Anzac Biscuits

Class 967 Six Jam Drops

Class 968 Six Plain Scones

Class 969 Decorated Biscuits - milk arrowroot biscuits using icing

Class 970 Orange Cake - iced on top only with vanilla icing, cooked in 20cm round tins

Class 971 Four Chocolate Chip Muffins

Class 972 Plate of Six Chocolate Coconut Slice - 4 cm squares

Class 973 Plate of Six Marshmallows, see note above in Open Section

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Under 8

Class 974 Decorated Biscuit - Milk Arrowroot biscuit using icing

Most Points in the Children's Section
-donated by Chinchilla A&P President