

## **Section 9 - COOKERY**

**Chief Steward:** Mrs. Linda Elder 0428 628 504

**Assistant Stewards:** Mesdames P Bender, B Dwyer

**PRIZE MONEY:** 1st \$10.00, 2nd \$5.00, unless otherwise stated

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

### **REGULATIONS**

1. Exhibits must be in the pavilion by 11:00am Thursday 19th May 2022
2. Judging will be conducted from 12:00noon Thursday 19th May 2022
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 21st May 2022
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**

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

A 500-gram (1lb) cake mixture with approximately 2.25kg of dried fruit using - currants (whole); sultanas and raisins (cut); mixed peel; with cherries and nuts optional. Prunes and figs are not permitted. The recipe below has been downloaded from the [competitions@queenslandshows.com.au](mailto:competitions@queenslandshows.com.au) website.

#### **INGREDIENTS:**

500g Sultanas, 500g currants, 500g Sunbeam raisins, 250g mixed peel, chopped, 180g red cherries, chopped, 180g blanched almonds, chopped, 2/3 cup cherry or brandy, 500g plain flour, 120g self-raising flour, ½ tsp ground nutmeg, 1 tsp ground ginger, 1 tsp ground cloves, 500g butter, 500g soft brown sugar, 2 tsp vanilla essence, 8 eggs.

#### **METHOD:**

Mix fruits and nuts, soak in sherry for at least two hours, preferably overnight. Sift together the flours and spices. Cream butter and sugar with essence. Add eggs one at a time, beating well after adding. Add fruit and flour mixtures. Mix thoroughly. Place mixture in prepared cake tin with two layers of brown paper/foil and two layers of baking paper 25.5cm square. Bake in slow oven (130°C - 140°C) for approx. 5-6 hours or until cooked when tested. Allow cake to cool in tin.

**WINNER GOES ONTO THE REGIONAL JUDGING**

All exhibits for the State final must be a 500g mixture, made with approximately 2.25kg of fruit - Cake to be baked in a square 25.5cm (10 inch) tin approximate internal measurement.

### **THE MAN BAKE**

**Entries must be exhibitors own cookery**

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

**Class 973 - 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, 1/2 cup milk, 2 tbsp 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 901 Sugar Craft** (no cake needed) - Floral arrangement only

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

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

**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.

**Class 905 Novelty Decorated Cake** (not marzipan icing) – *Pastel Sunsets*. No more than 35 cm high and displayed on a board no larger than 30 cm.

**Trophy for Exhibitor Most Points in CAKE DECORATING & SUGAR CRAFT**

### **COOKERY - OPEN**

**Class 907 Orange Bar Cake** – topped with orange icing

**Class 908 Boiled Fruit Cake** - 250g butter mixture, no nuts

**Class 909 Pumpkin Fruit Cake** - 250g butter mixture. Using 500g mixed fruit - cherries optional. Baking tin may be 18cm or 20cm round square.

**Class 910 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 911 Steamed Plum Pudding** - 250g butter mixture.

**Class 912 Carrot and Walnut Cake** - iced with lemon icing cooked in 20cm round tin.

**Class 913 Banana Cake** – un-iced baked in a tin sized between 22x11cm and 24x14cm

**Class 914 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 915 Orange Bar Cake**-topped with fine orange icing

**Class 916 Kentish Cake** with cherries sultanas and nuts, chocolate icing baked in a tin sized between 22x11cm and 24x14cm. Tins that have wither straight or sloped sides are acceptable.

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

**Class 918 Six Lamingtons** - 4cm square

**Class 919 Plate Shortbread** - marked into 8 sections.

**Class 920 Apple Pie** - biscuit pastry.

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

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

**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.

**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.

**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.

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

**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.

**Class 928 Plate of Fancy Biscuits**- joined with icing 2 each of 3 varieties.

**Class 929 Plate of Six Baked Slice** - 2 pieces of 3 varieties, 4cm squares

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

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

**Class 932 Collection of Sweets** - 3 each of 4 varieties. May use chocolate fudge and marshmallows plus 2 others distinctly different sweet.

### **Trophy for Exhibitor gaining the Most Points in the OPEN COOKERY CLASSES**

#### **JAMS, JELLIES, PICKLES AND CHUTNEYS**

**Class 933 Jar Lemon Butter**

**Class 934 Jar Passionfruit Butter**

**Class 935 Jar 3 Fruit Marmalade**

**Class 936 Jar Sweet Orange Marmalade**

**Class 937 Jar Marmalade** - any variety

**Class 938 Jar Strawberry Jam**

**Class 939 Jar Rosella Jam**

**Class 940 Jar Red Tomato Jam**

**Class 941 Jar Fig Jam**

**Class 942 Jar Pie Melon Jam** - any variety

**Class 943 Jar Grape Jam**

**Class 944 Jar Jam** - any variety Please list ingredients

**Class 945 Jar Jelly** - any variety - please list ingredients.

**Class 946 Jar Tomato Relish**

**Class 947 Bottle Tomato Sauce** Small bottle, no more than 15cm high.

**Class 948 Jar Mustard Pickles**

**Class 949 Jar Chutney**

**Trophy for Exhibitor gaining the Most Points in the JAMS & PICKLES CLASSES**

## **CHILDRENS COOKERY**

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

### **SPECIAL FEATURE SECTION**

**1st \$5.00, 2nd \$3.00, 3rd \$1.00**

**ICED CHOCOLATE CAKE (Baked in 20cm round tin – not a ring tin)**

**CLASS 974:** 12 years and under

**CLASS 972:** 13 years and under 17 years

**Ingredients:** 90g butter, 1 cup sugar, 2 eggs, 1 cup self-raising flour, 1/2 cup milk, 2 tbsp 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.

### **12 YEARS AND UNDER 17**

**Class 950 Novelty Cake – *Pastel Sunsets*** - 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 Carrot Cake** – iced on top only – **not** cream cheese 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 – *Pastel Sunsets*** - Judged on decoration only.

**Class 962 Six Small Cakes** - iced on top only 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 Carrot Cake** – iced on top only – **not** cream cheese 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 6**

**Class 973 Decorated Biscuit** - Milk Arrowroot biscuit using icing.