

# SECTION 10 – COOKERY

Held in Bryden Hall

**Chief Steward:** Geoff Beattie ph: 5426 6236 mobile: 0439 966 236

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**Steward:** Terry Whiting mobile: 0421 063 686 email: rjwhiting@bigpond.com

**Entry Fee:** \$2.00 per entry

**Prize Money:** 1st \$10.00, 2nd \$7.50, 3rd \$5.00, unless otherwise stated

**Points:** 1st 3 points, 2nd 2 points, 3rd 1 point

**Entries Close:** 9.30am Friday 26th May, 2017

Stewards will be at the hall on Friday 26th May, 2017 at 8.00am to receive exhibits

No late entries will be accepted

**Judging Commences:** 10.00am Friday 26th May, 2017

## THANK YOU TO ALL DONORS

M Baker, G Beattie, D & H Brieschke, Brough Family, K Chaille, K Chin, CWA Esk, M Dennehy, Dolan Family, Esk Bakery & Cafe, Esk Hospital Auxiliary, Esk Lions Club, Granzien Family, T Hewitt, J Hill, Isaac & Mai, Kevin & Lillian Law, S Lloyd, A Lukritz, P Lukritz, McTagget Family, Nash Gallery & Cafe, R O'Brien, V Overland, Palliaers Antiques, L Robson, Mr & Mrs Smith, Walsh Family, R Witham, A Whiting, C Whiting, T Whiting

All entrants to pay gate admission (unless a show member)

## Conditions

1. This section is run according to QCAS Rules and Regulations
2. Exhibitor's class and number must be attached to each exhibit. If Exhibitor leaves container(s), they must have the name of the Exhibitor on them
3. Only one entry per person per class
4. Prize money will be available for collection from the Chief Steward or Secretary's office after 3.00pm Saturday 27th May, 2017. Please consult the Steward if you wish to make other arrangements. It will not be posted
5. Bryden Hall will be closed at 5.00pm. All Exhibitors are to collect their item(s) after 5.30pm Saturday 27th May, 2017. Please consult the Chief Steward if you wish to make other arrangements

## Trophies

Champion Sponge

Champion Fruit Cake

Reserve Champion Fruit Cake

Most Successful Exhibitor in Cake Classes (1 – 14)

Most Successful Exhibitor in Scones & Pikelet Classes

Most Successful in Fruit Cake Classes (15 – 20)

Most Successful Exhibitor Over All Classes (1 – 37)

Most Successful Exhibitor in Sweets

Most Successful Exhibitor in Men's Only Class

Champion Exhibit in Preserves

Reserve Champion Exhibitor in Preserve Classes

Most Points In Preserves

Most Points Exhibitor in Men's Classes (5, 8, 23)

## Cake Classes - Open Category

- 1 Anzac Biscuits - 6
- 2 Coconut Biscuits - 6
- 3 Date Loaf
- 4 Plain Scones - 6
- 5 Plain Scones - 6, men only
- 6 Pumpkin Scones - 6
- 7 Pikelets - 6
- 8 Muffins - 4, men only, any variety
- 9 Small Cakes - iced plainy, 6
- 10 Banana Cake - 8' round, lemon icing on top only
- 11 Cornflour Sponge - jam filling not iced on top
- 12 Butter Sponge - with butter icing filling, not iced on top
- 13 Plain Sponge - jam filling, not iced on top
- 14 Orange Bar Cake - iced on top
- 15 Carrot Cake - round tin 8"
- 16 Chocolate Cake - 8' round or square tin, iced on top
- 17 Slice - any variety
- 18 Plum Pudding - boiled in cloth
- 19 Steam Pudding - in basin
- 20 Dark Fruit Cake - 250g mixture
- 21 Light Fruit Cake
- 22 Boiled Fruit Cake - 375g fruit only
- 23 Boiled Fruit Cake - 375g fruit only, men only
- 24 Pumpkin Fruit Cake
- 25 Sultana Cake
- 26 Special Class - Marble Cake 8' round, iced pink on top
- 27 Special class - Apple Muffins made to recipe, 4 only

**Apple Muffin Recipe** Ingredients: 3/4 cup sugar, 1 3/4 cup Sr Flour, 85grams melted butter, 1 egg, 1 cup sultanas, 1 cup tinned apple, 1 tsp bi-carb soda, 3 tsp mixed spice. Mix all dry ingredients and then add egg, apple and melted butter. Mix together well. Place mixture into a muffin tin, fill each 3/4 full, makes about 12 muffins. Bake in a moderate oven (180°C or 350°F) for approx 20 mins

## Confectionery

- 28 Russian Caramel - 6 pieces
- 29 Chocolate Fudge - 6 pieces
- 30 Peanut Toffee - 6 pieces
- 31 Coconut Ice - 6 pieces
- 32 Marshmallows - in toasted coconut, 6 pieces

## Preserves (375g - 500g jars, full with lids and labelled)

One Jar Per Class Per Person

- 33 Chutney - any variety
- 34 Mustard Pickles
- 35 Tomato Relish
- 36 Gooseberry Jam
- 37 Relish - any variety
- 38 Rosella Jam
- 39 Strawberry Jam
- 40 Jam - any variety
- 41 Jelly - any variety
- 42 Orange Marmalade
- 43 Marmalade - any variety
- 44 Lemon Butter
- 45 Sauce - own choice

## 'Special Event'

A Rich Fruit Cake Competition will be conducted for Show Societies belonging to the West Moreton and Brisbane Valley Sub-Chamber. Made from a half pound mixture and from your own recipe. A sash will be presented to the Show Society submitting the winning entry and will hold the shield for the ensuing year. Also an engraved trophy will be presented to the winning cook.

Congratulations to **Kathy Raymond** from **Gatton Show** for the winning cake in 2016

## School Age Section (not exceeding 18 years)

**Entry Fee:** 50 cents per entry

**Prize Money:** 1st \$7.00, 2nd \$5.00, 3rd \$3.00

**Points:** 1st 3 points, 2nd 2 points, 3rd 1 point

**Entry Closes:** 9.30am Friday 20th May, 2016

**Judging Commences:** 10.00am Friday 20th May, 2016

## Cakes and Slices

- 46 Plain Scones - 6
- 47 Pikelets - 6
- 48 Anzac Biscuits
- 49 Chocolate Slice - 6 pieces
- 50 Small cakes with Papers - 6, plainly iced
- 51 Orange Bar - iced
- 52 Party Cake - butter icing and decorated
- 53 Jam Drops - 6
- 54 Special Class - Yoghurt Fruit Slice, make as per recipe

**Yoghurt Fruit Slice** - 6 pieces only

Ingredients: 1 cup coconut, 1 cup SR flour, 1/2 cup sugar, 1 cup fruit medly or chopped apricots, 1 x 200g tub of low fat strawberry yoghurt. Mix all ingredients together. Press into a slice tray and bake for 25 - 30 mins in a moderate oven

## Decorations in the following groups must be edible

- 55 Decorated Biscuit - plate of two Arrowroot Biscuits, girls prep - grade 3
- 56 Decorated Biscuit - plate of two Arrowroot Biscuits, boys prep - grade 3
- 57 Decorated Biscuit - novelty, using Milk Coffee biscuits and decorations
- 58 Decorated Cupcake - one cup cake iced and decorated
- 59 Decorated Gingerbread Man - one gingerbread man iced and decorated

## Sweets

- 60 Marshmallows - rolled in toasted coconut, 6 pieces
- 61 Coconut Ice - 6 pieces
- 62 Russian Caramel - 6 pieces
- 63 Chocolate Fudge - 6 pieces

## Trophies

Champion Exhibitor in School Age Section

Reserve Champion Exhibitor

Most Successful Exhibitor in Cake Classes

Most Successful Exhibitor in Classes 38 & 39

Most Successful Exhibitor in Classes 40 - 42

Most Successful Exhibitor in Class 45

Most Successful Exhibitor in Class 39 '**Bethal Brough Memorial Trophy**'

Most Successful Exhibitor in Class 40

'**Shirley Chaille Memorial Trophy**' Most Successful In Sweet Class 46

Special Class 47

Most Successful Exhibitor in Classes 48 - 52

Most Successful Exhibitor in Sweets 53 - 56