

Section Eight: Cookery

Held in Bryden Hall

Chief Steward: Colleen Donald Mobile: 0409 647 276

Steward: Terry Whiting, Geoff Beattie

Entry Fee: \$2.00 per entry unless otherwise stated

Entries Close: Friday 26 May 2023, 9.30am

Judging commences Friday 26 May 2023, 10am

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

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

THANK YOU TO ALL DONORS:

Geoff Beattie, David & Helen Brieschke, Brough Family, Kathy Chaille, Cassie Charnock, Janice Chaplin, QCWA Esk, Merylyn Dennehy, Esk Bakery & Cafe, Esk Lions Club, Esk Hospital Auxiliary, Esk Community Op Shop, Granzien Family, Tracey Latter, Kevin & Lillian Law, Annaleise Lukritz, Nash Gallery & Cafe, Sonia Lloyd, Adam & Sharon Smith, Ruby Witham, Amanda Whiting, Terry Whiting

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

Special Regulations

1. This section is run in accordance with QCAS Rules and Regulations.
2. Exhibitor's class and number must be attached to each exhibit.
3. All Entries must be received in a clean zip lock bag.
4. Only one entry per person per class.
5. Prize money will be available for collection from the Secretary's Office after 10.00am Saturday 27 May 2023. Please consult the Chief Steward if you wish to make other arrangements.
6. Bryden Hall will be closed to the public at 4.00pm.
7. All Exhibitors are to collect their item(s) between 4:30pm and 5:00pm Saturday 27 May 2023. Please consult the chief steward if you wish to make other arrangements.

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 - any variety - 6, men only
9. Small Cakes - iced plainly, 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 – 6 pieces
18. Boiled Fruit Cake - 375g fruit only
19. Pumpkin Fruit Cake
20. Sultana Cake
21. Plum Pudding
22. Dark Rich Fruit Cake
23. Light Fruit Cake
24. Special Class - Marble Cake 8' round, iced pink on top
25. Special Class - Apple Muffins made to recipe, 4

Apple Muffin Recipe (For Class 25 above)

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

Method:

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 (180C or 350F) for approx. 20 minutes

Confectionery

26. Russian Caramel – 6 pieces
27. Chocolate Fudge - 6 pieces
28. Peanut Toffee - 6 pieces
29. Coconut Ice - 6 pieces
30. Marshmallows - in toasted coconut, 6 pieces

School Age Section (under 18 years)

Entry Fee: 50 cents per entry

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

Cakes and Slices

31. Plain Scones - 6
32. Pikelets - 6
33. Anzac Biscuits - 6
34. Chocolate Slice – 6 pieces
35. Small cakes with Papers - plainly iced, 6
36. Orange Bar - iced
37. Party Cake - butter icing and decorated
38. Jam Drops - 6
39. Chocolate Cake Packet Mix
40. Special Class - Yoghurt Fruit Slice, made as per below recipe - 6 pieces

Yoghurt Fruit Slice**Ingredients:**

- 1 cup coconut
- 1 cup SR flour
- 1/2 cup sugar
- 1 cup fruit medley or chopped apricots
- 1 x 200g tub of low-fat strawberry yoghurt

Method:

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

41. Decorated Biscuit - plate of two Arrowroot Biscuits, girls' prep - grade 3
42. Decorated Biscuit - plate of two Arrowroot Biscuits, boys' prep - grade 3
43. Decorated Biscuit - novelty, using Milk Coffee biscuits and decorations
44. Decorated Cupcake - one cupcake iced and decorated
45. Decorated Gingerbread Man - one gingerbread man iced and decorated

Sweets

46. Marshmallows - rolled in toasted coconut, 6 pieces
47. Coconut Ice – 6 pieces
48. Russian Caramel - 6 pieces
49. Chocolate Fudge - 6 pieces