

Section Eight: Cookery

Held in Bryden Hall

Chief Steward: Colleen Donald Mobile: 0409 647 276

Steward: Terry Whiting Mobile: 0421 063 686

Entry Fee: \$2.00 per entry unless otherwise stated

Entries Close: Friday 29 July 2022 at 9.30am

Judging commences Friday 29 July 2022 at 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 30 July 2022. Please consult the Steward if you wish to make other arrangements. It will not be posted
6. Bryden Hall will be closed to the public at 5.00pm.
7. All Exhibitors are to collect their item(s) after 5.30pm Saturday 30 July 2022. Please consult the chief steward if you wish to make other arrangements.

Trophies and Prizes

Champion Sponge

Champion Fruit Cake

Reserve Champion Fruit Cake

Most Successful Exhibitor in Cake Classes 1 – 17 except men's classes 5 & 8

Most Successful Exhibitor in Scones & Pikelets Classes 4-7, except class 5

Most Successful in Fruit Cake Classes 18 – 23

Most Successful Exhibitor Overall Classes 1 – 25

Most Successful Exhibitor in Sweets Classes 26-29

Most Successful Exhibitor in Men's Only Classes

Champion Exhibitor in School Age Section

Reserve Champion Exhibitor in School Age Section

Most Successful Exhibitor in School Age Cakes Classes 31 – 40

Most Successful School Age Exhibitor in Classes 41-45

Most Successful School Age Exhibitor in Classes 46-49

Bethal Brough Memorial Trophy

Most Successful Exhibitor in Class 36

Most Successful School Age Exhibitor in Class 36

Shirley Chaille Memorial Trophy

Most Successful in Special Class 40

Most Successful School Age Exhibitor in Classes 31-40

Most Successful School Age Exhibitor in Classes

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 mins

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 recipe - 6 pieces

Yoghurt Fruit Slice - 3 pieces (for Class 37 above)

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