

Section Eight: Cookery

Held in Bryden Hall

Chief Steward: Geoff Beattie ph: 5426 6236 Mobile: 0439 966 236

Email: gdbeattie@bigpond.com

Stewards: Terry Whiting Mobile: 0421 063 686 Email: rjwhiting@bigpond.com

Entries Close: Thursday 20th May at 9.30AM

No late entries will be accepted

Entry Fee: \$2.00 per entry unless otherwise stated

Judging commences Thursday 20th May 2021 @ 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, CWA Esk, Merilyn Dennehy, Esk Bakery & Cafe,
Esk Hospital Auxiliary, Esk Lions Club, Esk Community Op Shop, Granzien Family,
Jeffery Hill, Isaac & Mai Online Boutique, Kevin & Lillian Law, Tracey Latter,
Sonia Lloyd, Annaleise Lukritz, Nash Gallery & Cafe,
Adam & Sharon Smith, West Moreton & Brisbane Valley Sub Chamber,
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 22nd May, 2021. Please consult the Steward if you wish to make other arrangements. It will not be posted
6. Bryden Hall will be closed at 5.00pm.
7. **PLEASE NOTE: In accordance with the Covid-19 Directions issued by Queensland Health, it is a requirement that all entries received must be disposed of at the end of the show. No Exceptions.**

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 – 20)

Most Successful Exhibitor Overall (Classes 1 – 22)

Most Successful Exhibitor in Sweets (Classes 23-27)

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 28 - 37)
Most Successful School Age Exhibitor in Classes 38-42
Most Successful School Age Exhibitor in Classes 43 - 46
'Bethal Brough Memorial Trophy' Most Successful Exhibitor in Class 33
Most Successful School Age Exhibitor in Class 33
'Shirley Chaille Memorial Trophy' Most Successful In Special Class 37
Most Successful School Age Exhibitor in Classes 28-37
Most Successful School Age Exhibitor in Classes 28-37

Cake Classes - Open Category

1. Anzac Biscuits - 3
2. Coconut Biscuits - 3
3. Date Loaf – 1/2
4. Plain Scones - 3
5. Plain Scones - 3, men only
6. Pumpkin Scones - 3
7. Pikelets - 3
8. Muffins - 3, men only, any variety
9. Small Cakes - iced plainly, 3
10. Banana Cake - 8' round, lemon icing on top only – 1/2
11. Cornflour Sponge - jam filling not iced on top – 1/2
12. Butter Sponge - with butter icing filling, not iced on top - 1/2
13. Plain Sponge - jam filling, not iced on top – 1/2
14. Orange Bar Cake - iced on top – 1/2
15. Carrot Cake - round tin 8" – 1/2
16. Chocolate Cake - 8' round or square tin, iced on top – 1/2
17. Slice - any variety – 3 pieces
18. Boiled Fruit Cake - 375g fruit only – 1/2
19. Pumpkin Fruit Cake – 1/2
20. Sultana Cake – 1/2
21. Special Class - Marble Cake 8' round, iced pink on top – 1/2
22. Special class - Apple Muffins made to recipe, 4 only – 3

Apple Muffin Recipe (For Class 22 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 (180oC or 350oF) for approx 20 mins

Confectionary

23. Russian Caramel – 3 pieces
24. Chocolate Fudge - 3 pieces
25. Peanut Toffee - 3 pieces
26. Coconut Ice - 3 pieces
27. Marshmallows - in toasted coconut, 3 pieces

'Special Event' - DARK RICH FRUIT CAKE COMPETITION – CASH PRIZE of \$60

A Rich Fruit Cake Competition will be conducted for Show Societies belonging to the West Moreton and Brisbane Valley Sub-Chamber.

Made from from your own recipe in 6” Square or Round Cake Tin

A sash will be presented to the Show Society submitting the winning entry and will hold the shield for the ensuing year.

An engraved trophy will be presented to the winning cook donated by
West Moreton & Brisbane Valley Sub Chamber.

School Age Section (under 18 years)

Entry Fee: 50 cents per entry

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

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

Entry Closes: 9.30am Thursday 20th May 2021

Judging Commences: 10.00am Thursday 20th May 2021

Cakes and Slices

28. Plain Scones - 3
29. Pikelets - 3
30. Anzac Biscuits - 3
31. Chocolate Slice – 3 pieces
32. Small cakes with Papers - 3, plainly iced
33. Orange Bar - iced - 1/2
34. Party Cake - butter icing and decorated - 1/2
35. Jam Drops - 3
36. Chocolate Cake Packet Mix - 1/2
37. Special Class - Yoghurt Fruit Slice, made as per recipe - 3 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

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

Sweets

43. Marshmallows - rolled in toasted coconut, 3 pieces
44. Coconut Ice – 3 pieces
45. Russian Caramel - 3 pieces
46. Chocolate Fudge -3 pieces