

## **Section Eight: Cookery**

**Held in Bryden Hall**

**Chief Steward:** Colleen Donald Mobile: 0409 647 276

**Steward:** Geoff Beattie, Natalie Weaver

**Entry Fee:** \$2.00 per entry unless otherwise stated

**Entries to be phoned into Colleen by Thursday 21 May 2026 by 9pm**

**Entries Close:** Thursday 21 May, 10pm

**Judging commences** Friday 22 May 2026, 9am

**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:**

**HelloDr Esk, Geoff Beattie, Helen Brieschke, Brough Family, Kathy Chaille, Cassie Charnock, Janice Chaplin, QCWA Esk, Merylyn Dennehy, Esk Hospital Auxiliary, Granzien Family, Tracey Latter, Lillian Law, Annaleise Lukritz, 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. Only one entry per person per class.
4. Prize money will be available for collection from the Secretary's Office after 10.00am Saturday 23 May 2026. Please consult the Chief Steward if you wish to make other arrangements.
5. Bryden Hall will be closed to the public at 4.00pm on Saturday 23 May 2026.
6. All Exhibitors are to collect their item(s) between 4:30pm and 5:00pm Saturday 23 May 2026. 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. Ginger Nuts - 6
6. Pumpkin Scones - 6
7. Pikelets - 6
8. Muffins - any variety - 6
9. Small Cakes - iced plainly, 6
10. Banana Cake - 8' round tin, 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 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. Iced Fruit Cake
25. Special Class - Marble Cake 8' round, iced pink on top
26. Special Class – Cranberry Orange Muffin made to recipe, 4  
**Cranberry Orange Muffin Recipe (For Class 26 above)**

**Ingredients:**

- 2 cups all-purpose flour
- ½ cup granulated sugar
- 1/3 cup light brown sugar
- 2 tsp baking powder
- ½ tsp salt
- ½ cinnamon or more to taste
- 2 tsp orange zest from 1-2 oranges
- 2 large eggs, room temperature
- ½ cup unsalted butter melted
- 1 ½ tsp vanilla extract
- ½ cup milk
- 1/3 cup orange juice freshly squeezed
- 1 ½ cups cranberries fresh or thawed frozen

**Method:**

Mix all dry ingredients and then add egg, melted butter, vanilla, milk and orange juice until blended.

Fold in cranberries, place mixture into a muffin tin, fill each ¾ full.

Bake in a moderate oven (180C or 350F) for approx. 20 minutes. Makes about 12 muffins.

**Sub Chamber Class ONLY**

- Rich Fruit Cake
- Anzac Biscuits

**Confectionery**

27. Russian Caramel – 6 pieces
28. Chocolate Fudge - 6 pieces
29. Peanut Toffee - 6 pieces
30. Coconut Ice - 6 pieces
31. 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**

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

### **Yoghurt Fruit Slice**

#### **Ingredients:**

- 1 cup coconut
- 1 cup self-rising flour
- ½ 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**

42. Decorated Biscuit - plate of two Arrowroot Biscuits, prep - grade 3
43. Decorated Cupcake - one cupcake iced and decorated, primary school years 4-6
44. Party Cake - butter icing and decorated, high school years 7-12

### **Sweets**

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