

SECTION 17 - COOKERY

CHIEF STEWARD: Mrs Robyn Hohenhaus

All Entries and Enquiries to Chief Steward **prior to 19th July 2017**. Ph: (07) 54622 522 or 0407172042

Stewards: Miss Katherine Raymont, Mrs Elsa Joseph, Mrs Norma Bayliss,
Mrs Aileen Seng, Mrs Ann Joseph, Miss Clare Webster, Mrs Marilyn Barber, Mrs Cathy Harrison.

All Exhibits must be accompanied by the appropriate entry form

Entries to be staged by **11 am Wednesday 19th July**. **Judging to commence 12.30 pm Wednesday 19th July**.

All cakes to be cut by Judge, or as otherwise stated. One bottle Jam, Pickles etc. to be opened by the Stewards.

Open to all, unless otherwise stated.

******Entries to be collected between 8.00 and 10.00am SUNDAY 23rd July 2017. ******

If unable to be collected, then please advise the Chief Steward.

EGGS First \$3, Second \$2. Entry fee 50c

Class	Class
1. One Dozen Brown Eggs	3. One Dozen Muscovy Duck Eggs
2. One Dozen White Eggs	4. Half Dozen Turkey Eggs

COOKERY OPEN

One entry per person per class.

First \$5, Second \$4 except where otherwise stated.

Entry fee: 50c unless otherwise stated

Points: First 3, Second 2, Third 1.

Trophies or Prize Money Donated by:

Monnie Raymont and Family - Aggregate points in cakes

Big Orange Fruit Stall - Lockyer Resident Aggregate points in cakes

Spano's I.G.A. Gatton – Scones **Mrs A.L. Raymont** - Sultana Cake

Mrs Betty Cole – Marble Cake (Trophy)

Mrs E. Joseph - Decorated Fruit Cake

Carramar Dairy Goats - Decorated Novelty Cake

Mr Philip Raymont - Rich Fruit Cake

Valley Livestock Services - Boiled Fruit Cake

A. & P. Logan - Pumpkin Fruit Cake **Spano's I.G.A. Gatton**-Best Sponge Cake.

Kandy Korner - Collection of Sweets. **Mrs Helen Kemp** - Aggregate Sweets

Mrs E. Joseph - Aggregate Jams, Marmalades and Pickles

Glenore Grove Store - Light Fruit Cake

Spano's I.G.A. Gatton - Rich Plum Pudding

Butter Cake Iced and Shortbread class

Valley Livestock Services - Best Fruit Cake (Classes 30, 31, 32, 33, 34)

Gray's Furniture - Champion Cake of the Show (Classes 17-34) (Trophy)

<p>Class</p> <ol style="list-style-type: none"> 1. Six Plain Scones – (not touching). 2. Six Sultana Scones – (not touching). 3. Six Pumpkin Scones– (not touching). 4. Six Pikelets. 5. Tea Cake (not apple) round tin. 6. Six Muffins (sweet). 7. Date Loaf (bar tin). 8. Six Ginger Biscuits. 9. Six Cornflake Biscuits - no fruit. 10. Six Custard Creams. 11. Collection of Biscuits. (3 varieties, 2 of each). 12. Plate of Shortbread, made with butter (marked in 8 wedges). First \$10, Second \$6, Third \$4. Entry fee \$1. 13. Plate of Slices (3 varieties 2 of each). 14. Covered Apple Pie, plain short crust. 15. Six Small Cakes, iced - no papers. 16. Six Lamingtons. 17. Iced Sponge Sandwich (butter). 18. Sponge Sandwich, plain flour (no butter, joined with jam). 19. Cornflour Sponge Sandwich. (Joined with icing). 20. Sponge Roll. 21. Chocolate Sponge Roll. 22. Orange Bar, iced. 23. Marble Cake (round tin, pink icing only) (Trophy). 24. Kentish Bar, iced on top only. 25. Peach Blossom Bar, iced on top only. 26. Chocolate Ring, iced on top only. 	<ol style="list-style-type: none"> 27. Butter Cake, iced, round tin – must use butter. First \$10, Second \$6, Third \$4. Entry fee \$1. 28. Banana Cake, iced, round or square tin. 29. Carrot Cake (bar tin) - iced. 30. Sultana Fruit Cake, round or square tin. First \$15, Second \$6. Third \$4. Entry fee \$1. 31. Light Fruit Cake. First \$10. Second \$6. Third \$4. Entry fee \$1. 32. Rich Fruit Cake. First \$20, Second \$10, Third \$5. Entry fee \$1. 33. Pumpkin Fruit Cake. First \$15, Second \$6, Third \$4. Entry fee \$1. 34. Boiled Fruit Cake. First \$15, Second \$6, Third \$4. Entry fee \$1. 35. Rich Plum Pudding (boiled in cloth). First IGA Voucher, Second \$10, Third \$5. Entry fee \$1. 36. Decorated Fruit Cake handwork only, not to be cut. First \$20, Second \$10, Third \$5. Entry Fee \$1. 37. Novelty Cake, hand work only, not to be cut. First \$10, Second \$6, Third \$4. Entry Fee \$1.
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<p style="text-align: center;">SWEETS (Plate of Six) One entry per person per class. \$25 - Highest aggregate points in Sweets Prize money Donated by Kandy Korner First \$3, Second \$2. Entry Fee 25c.</p> <p>38. Butterscotch. 39. Coconut Ice (cut into squares). 40. Coconut Ice (Copha) cut into squares. 41. Toffee 42. French Jellies 43. Marshmallows - 3 plain, 3 toasted. 44. Chocolate Fudge. 45. Russian Caramel. 46. Date Creams. 47. Collection of Sweets. First \$25, Second \$5</p> <p style="text-align: center;">JAMS One entry per person per class. First \$3, Second \$2. Entry Fee 25c. All jars to be same size (17ozs) 375gms. \$20 for Aggregate in Classes 48-72.</p> <p>48. Three Jars Jam. 49. One Bottle Rosella. 50. One Bottle Tomato. 51. One Bottle Cape Gooseberry. 52. One Bottle Pineapple. 53. One Bottle Fig.</p>	<p>54. One Bottle Grape, any variety. 55. One Bottle Strawberry. 56. One Bottle Melon and Lemon. 57. One Bottle Jam, any other variety. 58. One Bottle Lemon Cheese. 59. One Bottle Jelly, any variety.</p> <p style="text-align: center;">MARMALADE One entry per person per class. First \$3, Second \$2. Entry Fee 25c.</p> <p>60. Three Bottles Marmalade, assorted. 61. One Bottle Sweet Orange. 62. One Bottle Lemon Marmalade. 63. One Bottle Lime Marmalade. 64. One Bottle Grape Fruit. 65. One Bottle Cumquat.</p> <p style="text-align: center;">PICKLES, SAUCES AND CHUTNEY One entry per person per class. First \$3, Second \$2. Entry Fee 25c.</p> <p>66. One Bottle Mustard Pickles, mixed. 67. One Bottle Vinegar Pickles, Onion. 68. One Bottle Sauce, any variety. 69. One Bottle Tomato Chutney. 70. One Bottle Mango Chutney. 71. One Bottle Tomato Relish. 72. One Bottle Chutney, any other variety.</p>
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JUNIOR COOKING

First \$3, Second \$2. Third \$1. Entry Fee 15c.

All School Cooking to be **staged by 10 a.m. Wednesday 19th July** and to be accompanied by an entry form completed by Exhibitor.

Prize Money Donated by Bendigo Bank

Raymont Family - Best Exhibit

R & M Hohenhaus - Most Successful Exhibitor & Special Prep Year Class

Kandy Korner - Most points in Sweets

Mrs Ann Joseph - Most Points Biscuits

Miss K. Raymont – Most Points Primary School Divisions

<p>Girls and Boys Section – High School and below Class</p> <p>73. Six Anzac Biscuits. 74. Six Coconut Biscuits. 75. Six Jam Drops 76. Three Gingerbread People. 77 Six Cornflake Biscuits – no fruit. 78. Six Pikelets. 79. Six Muffins (Sweet). Own Recipe. First \$5, Second \$3, Third \$2. 80. Tea Cake. 81. Date Loaf (Bar Tin). First \$5, Second \$3, Third \$2. 82. Six Small Cakes – Iced, papers allowed. 83. Kentish Cake (Bar Tin) – Iced on top only. First \$5, Second \$3, Third \$2. 84. Six Coconut Ice. 85. Six Marshmallow. 86. Six French Jellies. 87. Six Chocolate Fudge. 88. Toffee, to be displayed in screw-top jar. 89. Boiled Fruit Cake made by school student. (use given recipe). First \$10, Second \$5, Third \$3. 90. Marble Cake. (use given recipe, round tin). First \$10 donated by Mrs Elsa Joseph, Second \$3, Third \$2.</p>	<p>91. Chocolate Bar. To be iced on top only. First \$10 donated by Isabella Lee Hall, Second \$3, Third \$2. 92. Carrot Cake (bar tin) – iced (use given recipe). First \$10 donated by Isabella Lee Hall, Second \$3, Third \$2. Primary School Year 1,2,3&4 93. Six Pikelets. 94. Six Small Cakes - Iced, papers allowed. 95. Packet Cake-iced. Primary School Year 5,6&7 96. Six Pikelets. 97. Six Small Cakes - Iced, papers allowed. . 98. Packet Cake-iced.</p> <p>SPECIAL PREP YEAR CLASS 99. Plate of two decorated bought biscuits. First Trophy, Second \$2, Third \$1 (No Entry Free)</p> <div style="border: 1px solid black; padding: 5px; margin: 10px 0;"> <p style="text-align: center;">DEFINITION OF BAR TIN</p> <p>Approximately 20cms x 10cms or 20cms x 7.5cms (8 x 4 or 8 x 3), no wider at base than 10cms (4 ins).</p> </div> <p>NB: One entry per person per class.</p>
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BOILED FRUIT CAKE

5 ozs (155 g) butter or margarine; 1 cup water; 1 cup sugar; 1 packet mixed fruit (12 ozs / 375 g); 1 teaspoon mixed spice; 1 teaspoon Bicarbonate of soda; 2 eggs; 1 1/4 cups Plain flour; 1 cup S.R. flour; few drops each vanilla and lemon essence and salt.

Place in saucepan, butter, sugar, water, mixed fruit. Bring to boil and simmer gently for 3 minutes. Cool. Lightly beat eggs and add with essences. Stir in sifted flours, salt, spice and soda.

Bake in 8" (20cms) round tin in a moderately slow oven for approximately 1 - 1 1/2 hours or until cooked when tested. (Mod slow - 325°F - 160°C for 1 hr; 300°F - 150°C till cooked).

CARROT CAKE

1 1/2 cups (about 2 medium) coarsely grated carrots; 1/2 cup finely chopped pecan nuts; 2 eggs, lightly beaten; 1 cup castor sugar; 2/3 cup vegetable oil; 3/4 cup S.R. flour; 1/2 cup plain flour; 1/2 teaspoon bicarbonate of soda; 1/2 teaspoon ground cinnamon.

ICING: - Lemon on top ONLY.

STEP 1: Move shelf to middle of oven. Turn oven to 180°C. Grease a bar tin with melted butter; cover base with non-stick baking paper. Place carrots, nuts, eggs, sugar and oil in a large bowl. Stir with a wooden spoon until combined. Sift flours, soda & cinnamon through a fine strainer over the bowl of carrot mixture. Stir with a wooden spoon until combined. Pour mixture into prepared pan; put in oven.

STEP 2: Cook for 1 hour, or until cake is lightly browned. Test with a skewer pushed into the centre to make sure it is cooked. Using oven mitts, take pan out of oven and place on a wire rack to cool for 5 minutes. Turn cake out of pan onto rack; peel away paper. Place another wire rack over cake to help turn cake over; remove top rack and leave to cool.

MARBLE CAKE

4 ozs (125g) butter (soft) or margarine, 4 ozs (125g) sugar, 2 eggs, 1 1/2 cups S.R. flour (12ozs or 375g), 1/2 cup milk (4ozs or 375g) salt and vanilla.

METHOD: Place all ingredients in a small mixing bowl, mix on low speed till all combined then beat on higher speed (7 or 8) for 4 minutes. Divide mixture into 3 basins. Colour 1 pink (be careful with pink colouring), leave 1 plain, colour 1 chocolate with 3 dessertspoons of cocoa dissolved in hot water to a thin paste (not runny) and cooled. Place alternate spoonfuls in a prepared 7 (or 8 inch) round tin – line bottom of tin with Glad Bake and grease sides well. Run a knife through mixture in tin to give marble effect. Bake in a moderate oven 190°C (375°F) for 35-40 minutes.

When cooked turn out on cooler covered with a tea towel and greaseproof paper lightly floured. Turn cake as soon as possible.

When cool ice with **PINK** (only) icing on top.

ALWAYS READ THE SCHEDULE VERY CAREFULLY.

CLASSES WILL STATE WHAT IS REQUIRED.

PAY PARTICULAR ATTENTION TO QUANTITY STATED AND DIRECTION ADVICE eg TIN SIZE, ICING AND DECORATION IF ANY.

ALWAYS USE PLAIN ICING ON TOP - NO CREAM OR YOGHURT.

TIN SIZES:

BAR TIN - 20cm X 10cm OR 20cm X 7.5cm

SANDWICH TIN - 20cm ROUND

FRUIT CAKES - 250g (1/2lb) mixture - 20cm (8ins) ROUND OR SQUARE

PLEASE NOTE

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