

GATTON SHOW 2021

Section 17-Cookery



All Entries and Enquires to
Chief Steward
Clare Webster
Ph 0438 516 958
Clare.optom@gmail.com
PLEASE NOTE

Entries to be staged by 11 am WEDNESDAY 14th July.
Judging to commence 12.00 pm WEDNESDAY 14th July.

PLEASE NOTE THAT WE ARE REQUIRED, FOR 2021, TO COMPLY WITH THE COVID-19 DIRECTIONS ISSUED BY QUEENSLAND HEALTH, WHICH IS, THAT ALL ENTRIES MUST BE RECEIVED IN A SEALED CONTAINER (SEALED PLASTIC BAG ALLOWED) and PRESENTED ON A RIGID BOARD OR DISPOSABLE PLATE. For Classes 28 - 31 you may enter a half cake, this must consist of 1 end, 2 sides and 1 cut through the centre of a whole square cake, or half of a round cake. All exhibits entered will discarded at end of Show.

AT THE CONCLUSION OF THE SHOW ALL COOKERY ENTRIES IN CLASSES 1-31, 35-43 AND 70-96, WILL BE DISCARDED. Other Classes 32-34 and 44 and 45-69 CAN BE COLLECTED AT THE ALLOCATED TIME.

SECTION 17 - COOKERY

CHIEF STEWARD: Clare Webster

All Enquiries Ph: 0438 516 958 or Email clare.optom@gmail.com prior to 14th July 2021.

Stewards

Mrs Karen O'Brien, Mrs Elsa Joseph, Mrs Norma Bayliss, Mrs Aileen Seng, Mrs Ann Joseph, Mrs Marilyn Barber, Mrs Fiona Yarrow, Miss Bridget Webster.

Entries to be staged by **11 am Wednesday 14th July. Judging to commence 12.00 pm Wednesday 14th July.**

******Entries to be collected between 8.00 and 10.00am SUNDAY 18th July 2021. ******

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

Conditions of Entry

Exhibitors welcome to watch the judging.

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

All Exhibits must be accompanied by the appropriate entry form.

Open to all, unless otherwise stated.

EGGS

Entry fee \$1.00c

First \$3, Second \$2.

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

Entry fee: \$1.00

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

Points: First 3, Second 2, Third 1.

Trophies or Prize Money Donated by

Monnie Raymont and Family - Aggregate points in cakes

Spano's SUPA I.G.A. Gatton - Lockyer Resident

Aggregate points in cakes

Spano's SUPA I.G.A. Gatton - Most Points for Scones

Mrs A.L. Raymont - Sultana Cake

Mrs E. Joseph - Decorated Wedding Cake

Carramar Dairy Goats - Decorated Novelty Cake

Clare Webster - Boiled Fruit Cake

A. & P. Logan - Light Fruit Cake

Spano's SUPA IGA Gatton - Best Sponge Cake.

Kandy Korner - Collection of Sweets

Mrs Helen Kemp - Aggregate Sweets

Glenore Grove Store - Aggregate Jams, Marmalades and Pickles

Mr Philip Raymont - Rich Fruit Cake

R & M Hohenhaus - Best Fruit Cake (Classes 28,29, 30 & 31)

Gray's Furniture - Champion Cake of the Show (Classes 16-31) (Trophy)

Class

- | | |
|--|---|
| 1. Four Plain Scones – (not touching). | 14. Four Small Cakes, iced - no papers. |
| 2. Four Sultana Scones – (not touching). | 15. Four Lamingtons. |
| 3. Four Pumpkin Scones– (not touching). | 16. Iced Sponge Sandwich (butter). |
| 4. Four Pikelets. | 17. Sponge Sandwich, plain flour (no butter, joined with jam). |
| 5. Tea Cake (not apple) round tin. | 18. Cornflour Sponge Sandwich. (Joined with icing). |
| 6. Four Muffins (sweet). | 19. Chocolate Sponge Roll. |
| 7. Date Loaf (bar tin). | 20. Orange Bar, iced. |
| 8. Four Ginger Biscuits. | 21. Marble Cake (round tin, pink icing only) |
| 9. Four Cornflake Biscuits - no fruit. | 22. Kentish Bar, iced on top only. |
| 10. Four Custard Creams. | 23. Peach Blossom Bar, iced on top only. |
| 11. Collection of Biscuits. (3 varieties, 2 of each). | 24. Chocolate Ring, iced on top only. |
| 12. Plate of Shortbread made with butter (marked in 8 wedges). <i>First \$10, Second \$6, Third \$4.</i> | 25. Butter Cake, iced, round tin – must use butter. <i>First \$10, Second \$6, Third \$4.</i> |
| 13. Plate of Gluten Free Slice (4 pieces). | |

26. Banana Cake, iced, round or square tin.
27. Carrot Cake (bar tin) - iced.
28. Sultana Fruit Cake.
First \$15, Second \$6. Third \$4.
29. Light Fruit Cake.
First \$15. Second \$6. Third \$4.
30. Rich Fruit Cake. **(Tin size 15cm/6inches)**
First \$20, Second \$10, Third \$5.
31. Boiled Fruit Cake.
First \$15, Second \$6, Third \$4.
32. Decorated Wedding Cake, (Dummy to be used),
handwork only. *First \$20, Second \$10, Third \$5.*
33. Novelty Cake (Dummy to be used), hand work only.
First \$10, Second \$6, Third \$4.
34. Party Cake or Celebration Cake (Dummy to be used),
hand work only.
First \$10, Second \$6, Third \$4.

Winner of the Rich Fruit Class will be invited to enter a cake in the Sub Chamber Final at the Esk Show in 2022.

SWEETS (Plate of Four)

One entry per person per class.

\$25 - Highest aggregate points in Sweets – Prize money kindly donated by Kandy Korner

Entry Fee \$50c

First \$3, Second \$2.

35. Butterscotch.
36. Coconut Ice (cut into squares).
37. Coconut Ice (Copho) cut into squares.
38. Toffee
39. French Jellies
40. Marshmallows - 2 plain, 2 toasted.
41. Chocolate Fudge.
42. Russian Caramel.
43. Date Creams.
44. Collection of Sweets. First \$20, Second \$10

JAMS

One entry per person per class.

Entry Fee 50c

First \$3, Second \$2.

*All jars to be same size (17ozs) 375gms.
\$20 for Aggregate in Classes 45-69.*

45. Three Jars Jam.
46. One Bottle Rosella.
47. One Bottle Tomato.
48. One Bottle Cape Gooseberry.
49. One Bottle Pineapple.
50. One Bottle Fig.
51. One Bottle Grape, any variety.
52. One Bottle Strawberry.
53. One Bottle Melon and Lemon.
54. One Bottle Jam, any other variety.
55. One Bottle Lemon Cheese.
56. One Bottle Jelly, any variety.

Labels will be supplied for your entries in classes 45-56

MARMALADE

One entry per person per class.

Entry Fee 50c

First \$3, Second \$2.

57. Three Bottles Marmalade, assorted.
58. One Bottle Sweet Orange.
59. One Bottle Lemon Marmalade.
60. One Bottle Lime Marmalade.
61. One Bottle Grape Fruit.
62. One Bottle Cumquat.

Labels will be supplied for your entries in classes 57-62

PICKLES, SAUCES AND CHUTNEY

One entry per person per class.

Entry Fee 50c

First \$3, Second \$2.

63. One Bottle Mustard Pickles, mixed.
64. One Bottle Vinegar Pickles, Onion.
65. One Bottle Sauce, any variety.
66. One Bottle Tomato Chutney.
67. One Bottle Mango Chutney.
68. One Bottle Tomato Relish.
69. One Bottle Chutney, any other variety.

Labels will be supplied for your entries in classes 63-69

JUNIOR COOKING

One entry per person per class

Entry Fee 50c

First \$3, Second \$2. Third \$1, except where otherwise stated

Points: First 3, Second 2, Third 1

All School Cooking to be **staged by 10 a.m. Wednesday 14th July** and to be accompanied by an entry form completed by Exhibitor.

Class Prize money donated by Mr Pies

Trophies or Prize Money Donated by

Raymont Family - Best Exhibit

Kandy Korner - Most points in Sweets

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

Mrs Ann Joseph - Most Points Biscuits

Miss K. Raymont – Most Points Primary School Divisions

Class

High School and below

70. Four Anzac Biscuits.
71. Four Coconut Biscuits.
72. Four Jam Drops
73. Three Gingerbread People.
First \$10, Second \$6, Third \$4. (Prize money donated by **Mrs Lynne Raymont**)
74. Four Cornflake Biscuits – no fruit.
75. Four Pikelets.
76. Four Muffins (Sweet). Own Recipe.
First \$10, Second \$6, Third \$4. (Prize money donated by **Mrs Lynne Raymont**)
77. Tea Cake.
78. Date Loaf (Bar Tin). First \$5, Second \$3, Third \$2.
79. Four Small Cakes – Iced, all decorations simple and Plain papers allowed.
80. Kentish Cake (Bar Tin) – Iced on top only
First \$5, Second \$3, Third \$2.
81. Four Coconut Ice.
82. Four Marshmallow.
83. Four French Jellies.
84. Four Chocolate Fudge.
85. Toffee, to be displayed in screw-top jar.
86. Boiled Fruit Cake. (use given recipe)
First \$10, Second \$5, Third \$3.
87. Marble Cake. (use given recipe, round tin).
First \$10 donated by **Mrs Elsa Joseph**, Second \$3, Third \$2.
88. Chocolate Bar. To be iced on top only.
First \$10, Second \$3, Third \$2.
89. Carrot Cake (bar tin) – iced (use given recipe).
First \$10, Second \$3, Third \$2.

Primary School Classes 1,2&3

90. Four Pikelets.
91. Best decorated small cakes – 3 cakes.
92. Packet Cake - iced

Primary School Classes 4,5&6

93. Four Pikelets.
94. Best decorated small cakes – 3 cake.
95. Packet Cake-iced.

SPECIAL PREP YEAR CLASS

96. Plate of two decorated bought biscuits.
First Trophy, Second \$4 Third \$2 (**No Entry Free**)

Show Recipes

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; 1¹/₄ 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 - 1¹/₂ hours or until cooked when tested. (Mod slow - 325°F - 160°C for 1 hr; 300°F - 150°C till cooked).

CARROT CAKE

1¹/₂ 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 nonstick 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, 1¹/₂ 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.

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

Useful Tips

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.

