



GATTON SHOW 2023

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 19th July.
Judging to commence 12.00 pm WEDNESDAY 19th July.**

SECTION 17 - COOKERY

CHIEF STEWARD: Clare Webster

All Enquiries Ph: 0438 516 958 or Email clare.optom@gmail.com prior to 19th July 2023.

Stewards

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

Entries to be staged by **11 am Wednesday 19th July. Judging to commence 12.00 pm Wednesday 19th July.**

******Entries to be collected between 8.00 and 10.00am SUNDAY 23rd July 2023. ******

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.

NO ENTRY FEES FOR ALL CLASSES

EGGS

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

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

Kandy Korner - Aggregate Sweets

Glenore Grove Store - Aggregate Jams, Marmalades and Pickles

Mr Philip Raymont - Rich Fruit Cake

Mrs Helen Kemp - Best Fruit Cake (Classes 28,29, 30 & 31)

Grace Eats - Champion Cake of the Show (Classes 16-31)

Class

- | | |
|----------------------------------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------------|
| 1. Four Plain Scones – (not touching). | 15. Four Lamingtons. |
| 2. Four Sultana Scones – (not touching). | 16. Iced Sponge Sandwich (butter). |
| 3. Four Pumpkin Scones– (not touching). | 17. Sponge Sandwich, plain flour (no butter, joined with jam). |
| 4. Four Pikelets. | 18. Cornflour Sponge Sandwich. (Joined with icing). |
| 5. Tea Cake (not apple) round tin. | 19. Chocolate Sponge Roll. |
| 6. Four Muffins (sweet). | 20. Orange Bar, iced. |
| 7. Date Loaf (bar tin). | 21. Marble Cake (round tin, pink icing only) |
| 8. Four Ginger Biscuits. | 22. Kentish Bar, iced on top only. |
| 9. Four Cornflake Biscuits | 23. Peach Blossom Bar, iced on top only. |
| 10. Four Custard Creams. | 24. Chocolate Ring, iced on top only. |
| 11. Collection of Biscuits. (3 varieties, 2 of each). | 25. Butter Cake, iced, round tin – must use butter.
<i>First \$10, Second \$6, Third \$4.</i> |
| 12. Plate of Shortbread made with butter (marked in 8 wedges). <i>First \$10, Second \$6, Third \$4.</i> | 26. Banana Cake, iced, round or square tin. |
| 13. Plate of Gluten Free Slice (4 pieces). | 27. Carrot Cake (bar tin) - iced. |
| 14. Four Small Cakes, iced - no papers. | |

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 20cm/8inches)**
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 2024.

SWEETS (Plate of Four)

One entry per person per class.

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

First \$3, Second \$2.

35. Butterscotch.
36. Coconut Ice (cut into squares).
37. Coconut Ice (Copha) 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.

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.

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.

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

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

Points: First 3, Second 2, Third 1

All School Cooking to be staged by **11 a.m. Wednesday 19th 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

Mrs Helen Kemp - 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, 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

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; 1¼ 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 - 1½ hours or until cooked when tested. (Mod slow - 325°F - 160°C for 1 hr; 300°F - 150°C till cooked).

CARROT CAKE

1½ cups (about 2 medium) coarsely grated carrots; ½ cup finely chopped pecan nuts; 2 eggs, lightly beaten; 1 cup castor sugar; 2/3 cup vegetable oil; ¾ cup S.R. flour; ½ cup plain flour; ½ teaspoon bicarbonate of soda; ½ 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, 1½ cups S.R. flour (12ozs or 375g), ½ 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.

GATTON SHOW SOCIETY INC GENERAL ENTRY FORMS

FOR GENERAL CLASSES ONLY: (Not to be used for livestock or Birds)

- Entries to be lodged with the Steward prior to specified closing time of section and class as per schedule or at the Show Office if the Stewards are not in attendance in pavilion.
- Entry fee **MUST** accompany all entries.
- Subject to the Rules, By-Laws and Regulations of the Society and the Queensland Chamber of Agricultural Societies which are deemed included herein as if inserted at length, I submit the following entries for the forthcoming Show, the exhibits being my own bona fide property

Section No.	Class No.	Exhibit Description of entry	Entry Fee \$ c
Total Fee Enclosed			\$

I _____ at time of entry considered my exhibit to be free of any Pest and Disease. Date ____/____/____

In consideration of your Association accepting my entrance fee for the above event/s, I agree to abide by any decision of its committee and to release the Committee and members from any action, suit, claim or demand that I may have against it, them, or any of them, for, or in connection with, any loss, damage or injury suffered by me on the premises of the Association at, or in the course of, the Show.

NAME _____
 ADDRESS _____
 PHONE _____ EMAIL _____
 SIGNATURE _____

Please ensure that you provide your bank details if you would like your prize money to be direct credited to your bank account.

Account Name _____
 Bank _____
 BSB _____
 Account No: _____

Gatton Show Society Bank Account Details

NAB
 BSB: 084-657
 Acc No: 52582 2955
 Ref: Exhibitors Name and Section
 *if paying for nominations online, you will need to bring a copy of the receipt to the appropriate steward.

If exhibitor is under 15 years of age, this portion to be signed by parent/guardian:
 I _____ hereby give my child: _____
 permission to compete in these events on the Gatton Showgrounds. Signed: _____