

# GATTON SHOW 2024

## 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 17<sup>th</sup> July.  
Judging to commence 12.00 pm WEDNESDAY 17<sup>th</sup> July.

## SECTION 17 - COOKERY

CHIEF STEWARD: Clare Webster

All Enquiries Ph: 0438 516 958 or Email [clare.optom@gmail.com](mailto:clare.optom@gmail.com) prior to 17<sup>th</sup> July 2024.

### 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 17<sup>th</sup> July. Judging to commence 12.00 pm Wednesday 17<sup>th</sup> July.**

**\*\*\*\*Entries to be collected between 8.00 and 10.00am SUNDAY 21<sup>st</sup> July 2024. \*\*\*\***

**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 IGA Gatton** - Lockyer Resident Aggregate points in cakes  
**Spano's SUPA IGA Gatton** - Most Points for Scones  
**Mrs A.L. Raymont** - Sultana Cake  
**Spano's SUPA IGA Gatton** - 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

**Spano's SUPA IGA Gatton** - 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.<br><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, Voucher, 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 2025.**

#### **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 (Cofpa) 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.*

**DO NOT PUT STICKER LABELS OR ANY LABEL ON YOUR JARS**

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

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.

#### **MARMALADE**

**One entry per person per class.**

**First \$3, Second \$2.**

**DO NOT PUT STICKER LABELS OR ANY LABEL ON YOUR JARS**

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

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.

#### **PICKLES, SAUCES AND CHUTNEY**

**One entry per person per class.**

**First \$3, Second \$2.**

**DO NOT PUT STICKER LABELS OR ANY LABEL ON YOUR JARS**

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

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.

## **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 17th 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

**K. Raymont** - Most Successful Exhibitor & Special Prep Year Class

**Mrs Ann Joseph** - Most Points Biscuits

**Miss K. Raymont** – Most Points Primary School Divisions

**Gatton Auto Electrical** – **1<sup>st</sup> Prize** Classes 80 & 86-89

### **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
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 \$10 voucher, 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 voucher, Second \$5, Third \$3.
87. Marble Cake. (use given recipe, round tin).  
First \$10 voucher, Second \$3, Third \$2.
88. Chocolate Bar. To be iced on top only.  
First \$10 voucher, Second \$3, Third \$2.
89. Carrot Cake (bar tin) – iced (use given recipe).  
First \$10 voucher, 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.

