



2025 - SECTION 5 - COOKERY

Chief Steward: Janelle Mittlestadt (Ph: 4668 5667)

Stewards: Bev Lindenburg, Maree Taylor, Kylie-Anne Spence

Entries Close: 9:00am Friday 21st March 2025

PLEASE NOTE:

The Pavilion closes at 6:00pm Show Day. Stewards only will have access between 6:00pm and 6:45pm. All exhibits will be handed to their respective owner at 6:45pm.

Conditions:

1. **All exhibitors will pay the gate entrance fee.**
2. No Entry fee, No Prize Money unless otherwise stated.
3. ALL ENTRIES TO BE PRESENTED TO THE STEWARDS AT THE PAVILION BEFORE 9:00AM FRIDAY BEFORE THE SHOW.
4. POINTS – First Place, 3 points, Second place, 2 points. In the event of a tie, points will be shared. No additional points for Champion Exhibits.
5. All cooking to be displayed on small white paper plates. A doily may be used. Please ensure entry cards are stapled to the paper plates and not to the wrapping. Entries will NOT be able to be taken home. Competitors are more than welcome to use mini cake tins or to submit half cakes.

SPECIAL THANKS TO ALL TROPHY DONORS OF THE COOKERY SECTION

Trophies:

Most Points Over 70 Years - Kindly Donated by: MRS K GRUNDY.

Most Points 10 Years & Under – Kindly Donated by: Mrs L KROG.

Most Points Juvenile Section Classes 21-31 – Kindly Donated by: Mrs K SPENCE

Most Points Men's Cookery Classes 32-40 – Kindly Donated by: MRS S WILSON

Most Points Cookery Overall – Kindly Donated by: MRS B LINDENBERG

Champion Classes 1-20 Kindly Donated by: JINGHI VALLEY QCWA

Champion Juvenile Section Classes 21-31 – Kindly Donated by:

MRS J MITTELSTADT (In Memory of Mr H Kennedy)

Champion Men's Cookery Classes 32-40 – Donated by

Champion Novelty Iced Cake Class 63 – Kindly Donated by: MRS J NORTHCOTT

Champion Novelty Iced Cake (Juvenile) Class 64 – Kindly Donated by:

MRS J MITTELSTADT

Novice Cook (1st time entrants) – Kindly Donated by: MRS S WILSON

We thank and acknowledge Trophy donors from the 2024 Jandowae Show and for your continued support

BAKING

1. Plain Scones (6)
2. Pumpkin Scones (6)
3. Pikelets (6)
4. Jam Drops (6)
5. **A)** Plate of Mixed Biscuits (3) of (2) varieties.
B) Anzac Biscuits (6)
6. **A)** Muffins – Sweet (6)
B) Muffins – Savoury (6)
7. Plum Pudding – Boiled in cloth
8. Plum Pudding – Steamed
9. Date Loaf
10. Small Cakes – Patty tins un-iced
11. Chocolate Cake – bar tin – iced on top only
12. Orange Cake – bar tin – iced on top only
13. Cinnamon Tea Cake
14. Packet Cake – any variety (no icing)
15. Sponge Sandwich – jam filled – not iced
16. Boiled Fruit Cake - 20cm round tin
17. Pumpkin Fruit Cake
18. Rich Fruit Cake
19. Airfry cake/slice
20. Gluten Free cake/slice
21. Slice – Baked (6)
22. Slice – Unbaked (6)
23. Brownie
24. Any other variety cake e.g. Carrot, Banana, Coconut etc.

JUVENILE COOKERY

Must be work of exhibitor, age to be on entry card – 16 years and under or 10 years and under.

25. Plain Scones (6)
26. Pikelets (6)
27. Chocolate Cake – bar tin – iced on top only
28. Small Cakes – patty papers – iced not decorated
29. Decorated Small Cakes
30. Muffins (6)
31. Packet Cake – any variety
32. Slice – unbaked (6)
33. Anzac Biscuits (6)
34. Easy Banana Cake
Recipe: 125g Butter, $\frac{3}{4}$ cup sugar, 1 teaspoon vanilla essence, 1 egg, 2 ripe bananas (mashed), 1 $\frac{1}{2}$ cups self-raising flour, $\frac{1}{4}$ milk.
Melt butter, sugar and vanilla essence in medium sized saucepan. Remove from heat. Add mashed bananas and stir through until just blended. Add egg and mix well. Stir in flour, add milk and mix lightly. Bake at 170°C for approximately 40 minutes.
35. Date Loaf
Recipe: 1 cup chopped dates, $\frac{1}{2}$ cup brown sugar (firmly packed), 2 tablespoons butter, $\frac{1}{2}$ teaspoon bicarbonate soda, 200ml boiling water, 1 egg, $\frac{3}{4}$ cup SR flour, $\frac{3}{4}$ cup plain flour, 1 teaspoon ground ginger.
Place dates, sugar, butter and bicarb soda in a mixing bowl. Pour boiling water over and mix well. Allow to stand until almost cold. Add beaten egg. Sift dry ingredients together and add gradually to mixture. Mix well. Pour into a greased bar tin and bake in a slow to moderate oven for 40 – 50 minutes.

MEN'S COOKERY

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|---------------------------------|------------------------------|
| 36. Plain Scones (6) | 41. Chutney/Relish |
| 37. Anzac Biscuits (6) | 42. Pikelets (6) |
| 38. Date Loaf | 43. Jam – any variety |
| 39. Chocolate Cake Round | 44. Packet Cake |
| 40. Pickles | 45. Damper |

PRESERVES

HINTS & PRESENTATION:

- Jams & Jellies should have a slightly tremulous consistency. If boiled too long, they will be stiff.
- Pickles should be made some time before the Show to give them time to mature.
- All jars must have a screw top which is easily removable for judging. Jars must have 2 labels - one on the lid and one on the bottle. Do not cover entire jar with labels.

JAMS AND JELLIES

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|-------------------------|-------------------------------------|
| 46. Lemon Butter | 50. Any other variety Jam |
| 47. Tomato Jam | 51. Any other variety Jelly |
| 48. Fig Jam | 52. Any other variety Butter |
| 49. Apricot Jam | |

MARMALADE

- 53.** Sweet Orange Marmalade
- 54.** Grapefruit Marmalade
- 55.** Three Fruit Marmalade
- 56.** Any other variety Marmalade

PICKLES, CHUTNEY, AND PRESERVES

- 57. Mixed Pickles – Mustard
- 58. Tomato Chutney
- 59. Tomato Sauce – bottle - not jar
- 60. Tomato Relish
- 61. Pickled Onions
- 62. Any other variety Chutney
- 63. Any other variety Relish
- 64. Any variety Preserves - Fruit
- 65. Any variety Preserves –
Vegetable
- 66. Any other Vegetable Sauce

DECORATED CAKES

- 67. Novelty Iced Cake – Theme of the Show – *Boots & Bulldust*
- 68. Juvenile (16 yrs & under) - Novelty Iced Cake – Theme of the Show – *Boots & Bulldust*

One Person Display

Cash Prize: Kindly Donated by MRS JANELLE MITTELSTADT

1st \$50 2nd \$25

One entry from EACH of FOUR Sections of your choice

