

DECORATED CAKES - SECTION 13

Chief Steward: Janelle Mittlestadt (Ph: 4668 5667)

Stewards: Bev Lindenburg, Mavis Berghofer, Sarah Heathwood, Maree Taylor.

Entries Close: 9:00am Friday before Show Day.

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:

- **All exhibitors will pay the gate entrance fee.**
- No Entry fee, No Prize Money unless otherwise stated.
- ALL ENTRIES TO BE PRESENTED TO THE STEWARDS AT THE PAVILION BEFORE 9:00AM FRIDAY BEFORE THE SHOW.

Trophies:

Most Points:

Overall – *Kindly Donated by: MRS S WILSON*

Champion Exhibits:

Class 1 Novelty Iced Cake – *Kindly Donated by: MRS J NORTHCOTT*

Class 2 Novelty Iced Cake (Juvenile) – *Kindly Donated by: MRS J MITTELSTADT*

HINTS & PRESENTATION

- If using a fan forced oven, cook at approximately 20 deg below recommended heat.
- Eggs should weigh approximately 2 oz.
- One tablespoon of syrup will replace an egg.
- If your butter is hard to cream, add 1 tablespoon boiling water, this will also help to remove “sugar spots”.
- Pour pikelet mixture from point of spoon to get a good shape.
- When making a sponge, beat egg white approximately 12 minutes.
- Plain sponge sandwich should be joined with jam, preferably raspberry.
- Use no more than 1 teaspoon butter in icing.
- A few drops of glycerin will make icing shiny & white and stop sweating.
- Orange cake should be iced with orange icing, on top only.
- Chocolate icing should match colour of cake.
- Shortbread should be a very pale straw colour.
- Boiled fruit cake should not be too rich, fruit and spices should give the required colouring.
- Over boiling of fruit cake will make fruit burst and cake will be dry (2-3 minutes boiling is sufficient).
- Top of fruit cake should be nice and glossy, to achieve this, wet your hand and pat top of cake before cooking.
- 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 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.

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Entry cards to be stapled to paper plates.

- 1. Novelty Iced Cake – Owl Theme**
- 2. Juvenile Novelty Iced Cake – Owl Theme (16 yrs & under)**

This event will be running under a QLD Agricultural Shows and Showgrounds Industry COVIDSafe plan.

Changes to the schedule may need to be made by the committee at any time due to any circumstances.