

## **CULINARY - SECTION 5**

**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:

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

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

Classes 1-24 – *Kindly Donated by: MRS S WILSON.*

Juvenile Section – *Kindly Donated by: Mrs G H NAUSCHUTZ*

Men's Cookery – *Kindly Donated by: JANDOWAE SHOW SOCIETY*

Overall – *Kindly Donated by: MRS S WILSON*

### **Champion Exhibits:**

Classes 1-24 – *Kindly Donated by: MRS S WILSON*

Juvenile Section – *Kindly Donated by: MRS J MITTELSTADT (In Memory of Mr H Kennedy)*

Class 19 Boiled Fruit Cake – *Kindly Donated by: JINGHI VALLEY QCWA*

Men's Cookery – *Donated by JANDOWAE SHOW SOCIETY*

### **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.

## BAKING

Entry cards to be stapled to paper plates.

1. Plain Scones (6)
2. Pumpkin Scones (6)
3. Pikelets (6)
4. Jam Drops (6)
5. **A)**  
Plate of Biscuits (6) or  
Plate of Mixed Biscuits (3) of (2)  
varieties.  
**B)**  
Anzac Biscuits (6)
6. **A)**  
Muffins – Sweet (6)  
**B)**  
Muffins – Savoury (6)
7. Gingerbread
8. Shortbread
9. Plum Pudding – Boiled in cloth
10. Plum Pudding – Steamed
11. Date Loaf
12. Small Cakes – Patty tins – un-iced
13. Chocolate Cake – bar tin – iced on top only
14. Orange Cake – bar tin – iced on top only
15. Cinnamon Tea Cake
16. Health Loaf –  
1 cup bran,  $\frac{3}{4}$  cup sugar,  $\frac{3}{4}$  cup  
sultanas, 1  $\frac{1}{4}$  cups milk,  $\frac{3}{4}$  cup  
chopped dried apricots, 1  $\frac{1}{2}$  cups SR  
flour.  
Mix bran, apricots, sultanas, sugar  
and milk. Let stand for 2 hours or  
overnight. Sift flour add to soaked  
mixture, stirring well. Place in greased  
bar tin. Bake in a moderate oven for  
approx. 1 hour.
17. Packet Cake – any variety (no icing)
18. Sponge Sandwich – jam filled – not  
iced
19. Boiled Fruit Cake - 20cm round tin
20. Pumpkin Fruit Cake
21. Slice – Baked (6)
22. Slice – Unbaked (6)
23. Machine Made Bread
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. Chocolate Fudge (6) 25mm (1")  
square
  35. Toffees – Plain (6) – patty papers
  36. 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.

**37. Date Loaf**

Recipe: 1 cup chopped dates, ½ cup brown sugar (firmly packed), 2 tablespoons butter, ½ teaspoon bicarbonate soda, 200ml boiling water, 1 egg, ¾ cup SR flour, ¾ 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**

**38. Plain Scones (6)**

**39. Anzac Biscuits (6)**

**40. Date Loaf**

**41. Chocolate Cake Round**

**42. Pickles**

**43. Chutney/Relish**

**44. Pikelets (6)**

**45. Jam – any variety**

**46. Packet Cake**

**47. Shortbread**

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**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.**