SECTION 5 - COOKERY

Chief Steward: Janelle Mittelstadt (07 4668 5667)
Stewards: Bev Lindenburg, Maree Taylor, Kylie-Anne Spence
Entries Close: 9:00am Friday 20th March 2026

Conditions of entry:

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.

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.

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 Classes 1-20 - Kindly Donated by:

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 Overall Cookery Classes 1-40 - Kindly Donated by: MRS B LINDENBERG

Most Points Classes 41- 62 - Kindly Donated by:

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 – Kindly 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 the Trophy Donors for your continued support

HINTS & PRESENTATION (BAKING)

- If using a fan forced oven, cook at approx 20 deg below recommended heat.
- Eggs should weigh approximately 2 oz.
- 1 tablespoon of syrup will replace an egg.
- If your butter is hard to cream, add 1 tbsp 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 tsp 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.

BAKING

1. Plain Scones (6)
2. Pumpkin Scones (6)
3. Pikelets (6)
4. Jam Drops (6)

5a. Plate of Mixed Biscuits (3) of (2) varieties.
5b. Anzac Biscuits (6)
6a. Muffins - Sweet (6)
6b. 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 & under or 10 years & 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
    Ingredients: 125g Butter, ¾ cup sugar, 1 teaspoon vanilla essence, 1 egg, 2 ripe bananas (mashed), 1 ½ cups self-raising flour, ¼ cup milk.
    Method: 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
    Ingredients: 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.
    Method: 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

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

HINTS & PRESENTATION (PRESERVES)

- 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

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

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 – "Tradition Meets Tech"
68. Juvenile (16 yrs & under) - Novelty Iced Cake - Theme of the Show - "Tradition Meets Tech"

ONE PERSON PAVILION DISPLAY
One entry from EACH of FOUR sections of your choice

Prize money donated by MRS JANELLE MITTELSTADT

Prizes: 1st - $50 2nd - $25