

SECTION 5 - COOKERY

Chief Steward: Janelle Mittelstadt (07 4668 5667)

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

Entries Close: 9:00am Friday 22nd March 2024

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.

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: MRS S WILSON.

Most Points Juvenile Section Classes 21-31– Kindly Donated by: Mrs G H NAUSCHUTZ

Most Points Men's Cookery Classes 32-40 - Kindly Donated by: JANDOWAE SHOW SOCIETY

Most Points Overall Cookery Classes 1-40 - Kindly Donated by: MRS S WILSON

Most Points Classes 41- 62 - Kindly Donated by: MRS B LINDENBERG

Champion Classes 1-20 - Kindly Donated by: MRS S WILSON

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 JANDOWAE SHOW SOCIETY

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

We thank and acknowledge the Trophy Donors from 2024 Jandowae Show and 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)
- 5 a. Plate of Mixed Biscuits (3) of (2) varieties.
- 5 b. Anzac Biscuits (6)
- 6 a. Muffins - Sweet (6)
- 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. Slice - Baked (6)
19. Slice - Unbaked (6)
20. 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.

21. Plain Scones (6)
22. Pikelets (6)
23. Chocolate Cake - bar tin- iced on top only
24. Small Cakes - patty papers - iced not decorated
25. Decorated Small Cakes
26. Muffins (6)
27. Packet Cake - any variety
28. Slice - unbaked (6)
29. Anzac Biscuits (6)
30. Easy Banana Cake

Recipe: 125g Butter, ¾ cup sugar, 1 teaspoon vanilla essence, 1 egg, 2 ripe bananas (mashed), 1 ½ cups self-raising flour, ¼ 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.

31. 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

32. Plain Scones (6)
33. Anzac Biscuits (6)
34. Date Loaf
35. Chocolate Cake Round
36. Pickles
37. Chutney/Relish
38. Pikelets (6)
39. Jam - any variety
40. Packet Cake

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

41. Lemon Butter
42. Grape Jam
43. Peach Jam
44. Tomato Jam
45. Fig Jam

46. Apricot Jam
47. Any other variety Jam
48. Any other variety Jelly
49. Any other variety Butter

MARMALADE

50. Sweet Orange Marmalade
51. Grapefruit Marmalade
52. Three Fruit Marmalade
53. Any other variety Marmalade

PICKLES, CHUTNEY, AND PRESERVES

54. Mixed Pickles - Mustard
55. Tomato Chutney
56. Tomato Sauce - bottle - not jar
57. Tomato Relish
58. Pickled Onions
59. Any other variety Chutney
60. Any other variety Relish
61. Any variety Preserves
62. Any variety Mayonnaise

DECORATED CAKES

63. Novelty Iced Cake - Theme of the Show - The Country Garden
64. Juvenile (16 yrs & under) - Novelty Iced Cake - Theme of the Show - The Country Garden