

## SECTION 9. COOKERY

### PLEASE READ INSTRUCTIONS CAREFULLY.

1. Due to COVID, we are making some changes to this section.
2. DUE TO COVID - ALL ENTRIES MUST BE DELIVERED IN A SEALED CONTAINER - (1) Scone etc. only to be removed for judging. Remainder to be displayed in a clear container and returned on Sunday.

ALL VEHICLES MUST BE REMOVED FROM DROP OFF AREA BY 10AM, FRIDAY 2nd JULY 2021. NO VEHICLES ON GROUNDS UNTIL AFTER 2PM SUNDAY 4th JULY 2021.

**Chief Steward:** Tennille Idle – 0422 766469 -Email-: [tennilleidle@yahoo.com.au](mailto:tennilleidle@yahoo.com.au) (Ring - text or email with Name & Class Numbers on Thursday 1st July, before 7pm

**Stewards:** Katie Knight, Theresa Knight, Eyvonne Gordon, Shirley Squires, Aileen Seng.

Trophies, vouchers may be awarded in lieu of prize money. Exhibitors please note, all cooking is to be made by the exhibitor. If any exhibit is not worthy of a prize, no award will be made. The Judge's decision is final. All exhibits to be staged by the stewards by 10am Friday 2nd July 2021, and will be judged at 11am the same day

**Cooking displayed behind Perspex, Plates supplied.**

### ENTRY FEE and PRIZE MONEY, UNLESS OTHERWISE STATED

Class 1 - 21	\$1.00	1st \$5	2nd \$3	3rd \$2	Class 22 – 29	\$1.00	1st \$6	2nd \$4	3rd \$
Class 30 - 35	\$1.50	1st \$9	2nd \$6	3rd \$5	Class 36 - 37	\$2.00	1st \$12	2nd \$8	3rd \$6
Men's Only-	\$6.60	1st \$60Vouc	2nd \$25	3rd \$20	Class 38 - 47	\$1.00,	1st \$4,	2nd \$3,	3rd \$2, HC \$1.00
					Class 48 – 57	-\$1.00	1 <sup>st</sup> \$4,	2 <sup>nd</sup> \$3,	3 <sup>rd</sup> \$2, HC \$1

Trophies, vouchers, prize money and special awards are kindly donated by C. & A. Seng, V. Hauser, S. Squires, E. Olm, J. & D. Emerick, M. Murphy, H. Hauser-Smith, Theresa Knight, Katie Knight, Tennille Idle, Kerry Ornsby, Laidley NewsXpress, Kelli's Diner, I. Boord, Laidley Post Office, P. Dennien, D. Hauser, N. Blackmore, Laidley Shoez, Laidley Pharmacy, E Gordon, M. Hodges, Swim Fit Gatton & Laidley.

**KATH HAUSER MEMORIAL SLICE** – M. Robertson, T Herring

**MEN ONLY** - Boiled Diabetic Fruit Cake – CAFÉ 4342 FOREST HILL, SUNSTATE RECYCLERS - LAIDLEY, RAMNET LAIDLEY

### **DIVISION A – OPEN “FEATURE – "ALL THINGS CITRUS”**

1. Damper, using 2 cups SR Flour with mixed fruit & orange juice.
2. 4 Plain Scones 2” (5cm) round, not touching - made with FANTA orange soft drink.
3. 4 Coconut Scones 2” (5cm) round, not touching
4. 4 Pikelets, use 1 tablespoon of mixture per pikelet
5. 4 Anzac Biscuits 2” (5cm) round - made to given recipe
6. 4 Cornflake Biscuits 2” (5cm) round
7. 4 Lemon Butter Drops 2” (5cm) round use lemon butter
8. 4 Chocolate Kisses- joined with orange icing 2” (5cm) icing sugar dusted tops
9. 4 Small Lemon Cakes, NO PAPERS, iced with lemon fine line icing
10. 4 Mixed Fruit Slices, cut 2” (5cm) square, filling between pastry, sprinkled with sugar
11. 4 Lamingtons, 2” (5cm) square.

### **DUE TO COVID RULES – ONLY HALF OF EACH ENTRY CLASSES 12 – 21 REQUIRED – WRAPPED IN GLAD WRAP ETC.**

12. Apple & Lemon Zest Pie, foil plate short crust pastry, double crust
13. Date Bar
14. Lemon Tea Cake 8" 20cm, round tin- sprinkle with 1tsp. grated lemon rind and 10g caster sugar
15. Ring Butter Cake, NO icing
16. Lemon Bar, Vanilla icing on top
17. Kentish Bar, 2 TBSP each - sultanas, coconut, cherries and nuts, chocolate icing on top. NO decoration.
18. Orange Bar, (orange juice) icing on top

### **Classes 19, 20 & 21 use 8” (20cm) tin round only**

19. Banana Cake, (Lemon juice) icing on top
20. Chocolate Cake, Chocolate icing on top
21. Coconut Cake, with Lime juice icing on top.

### **BEST BUTTER CAKE CLASSES 14 – 21 - \$20 Voucher**

## Class

**DUE TO COVID RULES – ONLY HALF OF EACH ENTRY CLASSES 24 – 28 REQUIRED – WRAPPED IN GLAD WRAP ETC.**

### **KATH HAUSER MEMORIAL SLICE**

22. 4 Lime, Lemon and Coconut Slices, 2" (5cm) square, made to given recipe
23. 4 Orange Crunch Cookies - 2" (5cm) round, made to given recipe
24. Mandarin Gluten Free Cake , 8" (20cm )round tin- made to given recipe
25. Lemon Sponge Roll - lemon butter filling
26. Custard Sponge Sandwich, 8" 20cm round tin joined with fine line custard icing - dust icing sugar on top
27. Gluten free Maize Cornflour Sponge Sandwich - 8" (20cm) round tin, joined with gluten free raspberry jam - dust icing sugar on top
28. Gluten Free - Carrot, Sultana, Walnut Cake. 8" (20cm) round tin. Made with oil - Lemon juice icing on top.
29. 4 Gluten free slices - 2" (5cm) square.

### **Classes 30 - 35 use 8" (20cm) round or square tin, Cut raisins, mixed peel, cherries**

**DUE TO COVID RULES – ONLY HALF OF EACH ENTRY CLASSES 30 – 35 REQUIRED – WRAPPED IN GLAD WRAP ETC.**

30. Sultana Fruit Cake, use 375g Sultanas - 1st Trophy.
31. Light Fruit Cake, use 375g mixed fruit
32. Cherry Cake, use 125 grams butter and 200g Cherries
33. Boiled Raisin wholemeal Fruit Cake - use 375grams of raisins and 1 cup orange juice - NO nuts
34. Boiled Diabetic Fruit Cake, Made to given recipe – 1<sup>st</sup> Voucher
35. Boiled Fruit Cake, use 375g mixed fruit, with 1 cup of black tea

#### **BEST FRUIT CAKE CLASSES 30 – 35 - Prize Money - \$20 Voucher**

36. Rich Fruit Cake, 6" (15cm) tin square ( 1/4 of cake required wrapped in sealed container )

#### **Classes 37, A, B, C, Icing and decoration ONLY to be judged.**

- 37A. Decorated cake - 1 tier (Polystyrene cake dummy can be used)
- 37B. Decorated Novelty Cake sculptured or carved (Citrus theme)
- 37C. Decorated Gingerbread House

### **CHAMPION EXHIBIT (37 A, B, C )**

#### **MEN ONLY SPECIAL CLASS**

Diabetic Boiled Fruit Cake 8" (20cm) tin round - Must be made to given recipe  
Special entry form with details available in show book, show office or Chief Steward

**DUE TO COVID RULES – ONLY HALF OF THE CAKE REQUIRED – WRAPPED IN GLAD WRAP IN SEALED CONTAINER ENTRY FEE : \$6.60**

1st prize Sponsored by CAFÉ 4342 FOREST HILL \$60 Voucher - 2nd prize Sponsored by SUNSTATE RECYCLERS LAIDLEY - \$25 3rd prize Sponsored by RAMNET LAIDLEY -\$20

### **DIVISION B – TEENAGERS (13 – 19 YEARS)**

#### Class

38. 4 Anzac Biscuits 2" (5cm) round - made to given recipe - 1st Trophy
39. 4 Lemon Butter Drops, use Lemon Butter 2" (5cm) round – 1st - Voucher
40. 4 Chocolate Kisses 2" (5cm) joined with Orange icing, dust tops with icing sugar – 1st - Trophy
41. 4 Lime , Lemon & Coconut Slices, made to given recipe 1st \$6 2nd \$4 3rd \$3
42. 4 Lemon Patty cakes, baked in patty pans, NO PAPERS, iced with lemon fine line icing - 1st \$5
43. 4 Orange crunch cookies - made to given recipe - 1st \$6

**DUE TO COVID RULES – ONLY HALF OF THE CAKE REQUIRED – WRAPPED IN GLAD WRAP IN SEALED CONTAINER**

44. Orange Bar, Orange juice icing on top - 1st Trophy
45. Mandarin Gluten Free Cake, made to given recipe, 1st – voucher
46. Diabetic boiled Fruit Cake, 8" (20cm) tin round or square - Made to given recipe -1st – Voucher
47. Steamed mixed fruit Pudding, cooked in basin - 1st Trophy

#### **CHAMPION EXHIBIT CLASSES 38 – 47 SASH – TROPHY**

### **DIVISION C – CHILDREN ( 12 YEARS AND UNDER)**

48. 4 Pikelets - use 1 tablespoon of mixture per pikelet - 1st Voucher

49. 4 Anzac Biscuits 2" (5cm) round - 1st Trophy
50. 4 Jam Drops, 2" (5cm) round, use Plum jam – 1st \$5
51. 4 Orange Crunch Cookies, - made to given recipe 2" (5cm) round. 1st \$6 2nd \$4, 3rd \$3, HC \$1
52. 4 Plain Scones 2" (5cm) round (Not touching) – 1st Trophy
53. 4 Chocolate Patty Cakes, baked in patty papers, (NOT muffin cases) Orange icing on top 1st voucher

**DUE TO COVID RULES – ONLY HALF OF THE CAKE REQUIRED – WRAPPED IN GLAD WRAP IN SEALED CONTAINER**

54. Date & Apricot Bar, made to given recipe - 1st Trophy

**CHAMPION EXHIBIT CLASSES 48 – 54 SASH - TROPHY**

- 54A. Decorated Gingerbread House - 1st \$10, 2nd \$6, 3rd \$4,

**DIVISION D – CHILDREN (6 YEARS AND UNDER)**

55. 4 Arrowroot Biscuits, iced and decorated with sweets as a “Cats Face” - 1st Trophy
56. 4 Marie Biscuits, iced and decorated with sweets, as “Funny Face” - 1st – Trophy
57. 4 Milk Coffee Biscuits, iced and decorated use (5 sweets), Holiday Picnic.. 1st Trophy

**SPECIAL TROPHIES**

CHAMPION	DIV. A. SASH – TROPHY donated by E. Olm
RESERVE CHAMPION	DIV. A. SASH – TROPHY donated by N. Blackmore
MOST ENTRIES	DIV. A. Ann Hodges Perpetual Memorial Shield Donated by M. Hodges & \$20
MOST POINTS	DIV. A. Perpetual Trophy donated by C & A Seng & \$20
CHAMPION	DIV. B. Sash – Trophy donated by NewsXpress Laidley
MOST ENTRIES	DIV. B. Trophy donated by Laidley Pharmacy
MOST POINTS	DIV. B. Trophy donated by I. Boord
CHAMPION	DIV. C. Sash – Trophy donated by T. Knight & K. Knight
ENTRIES	DIV. C. Trophy donated by H. Hauser – Smith
MOST POINTS	DIV. C. Trophy donated by Laidley Post Office

**LIME, LEMON & COCONUT SLICE**

Lime & lemon curd:- Place 75g butter chopped, 3/4 cup (165g) caster sugar, 1 egg, 3tsp finely grated lime rind 1/4 cup (60ml) lime juice, 2tbsp lemon juice, 1tsp cornflour in small saucepan over medium low heat. Cook, stirring constantly, for 5 minutes or until mixture boils and thickens. Remove from heat and set aside to cool and thicken.

Using electric mixer, beat 125g butter and 1/2 cup (110g) caster sugar in bowl until pale and creamy. Add 1 egg and beat to combine. Stir in 1. cup (150g) plain flour, 1/2 cup (40g) dessicated Coconut. Spread over base of greased and lined lamington tray (19cm X 29cm) Bake for 20min in 180 degree Celsius oven until light golden. Spread the curd evenly over the base. Then combine 2 cups (160g) dessicated coconut, 1 cup (75g) shredded coconut, 1/2 cup (110g) caster sugar, 2 eggs (lightly beaten) sprinkle lightly over the curd mixture and use back of fork to lightly press down. Bake for 20min or until lightly golden and set. When cool, cut into 2"(5cm) squares.

**ORANGE CRUNCH COOKIES**

125G Butter or margarine, 1 Egg, 2/3 cup(tightly packed) Brown Sugar, 1 1/2 cups SR Flour, 1 cup Coconut, 1/2 tsp Vanilla, grated rind 1 Orange.

Beat the Butter and sugar, add Egg, orange rind and vanilla. Mix well together. Add coconut and flour. Mix to a soft dough. Roll into Walnut size balls. Flatten with fork. Bake in moderate oven 180 degree celsius until pale golden brown.

**DIABETIC BOILED FRUIT CAKE**

375g Mixed Dried Fruit, 1 cup Apricot Nectar, 1 tsp Honey, 1 cup mashed Pumpkin, 1 ½ cups SR Flour, 1 tsp Mixed Spice, 1 tsp Bi carb soda.

Grease a 8" 20cm round cake tin, and line with baking paper. Combine dried mixed fruit, apricot nectar and Honey in a saucepan. Bring to boil and simmer for 3 minutes. Cool completely. Then mix in mashed pumpkin, sifted flour, spice and bi carb soda. Spoon mixture into prepared tin and bake in a moderate oven 180 degree Celsius for 1 hour. Test with wooden skewer – if still moist in middle- cook a further 10 minutes. If top is darkening cover with a piece of alfoil. When cooked, Cool in tin.