

# COOKERY

**Chief Steward:** TBA Enquiries to Val Hauser 54653475

**Stewards:** Katie Knight, Theresa Knight, Eyvonne Gordon, Aileen Seng, Margaret Clarke

**PICK UP IS 10AM - 12 NOON ON SUNDAY 7 July 2024**

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 5<sup>th</sup> July 2024**, and will be judged at 11am the same day.

Cooking displayed behind Perspex, plates supplied.

Use resealable sandwich bags 18cm x 17cm or larger if needed for classes with 4 exhibits only.

Cakes and fruit cake no wrapping

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

Class 1 - 22 Entry fee \$1.00 1<sup>st</sup> \$5, 2<sup>nd</sup> \$4, 3<sup>rd</sup> \$3

Class 23 - 30 Entry \$1.00 1<sup>st</sup> \$6, 2<sup>nd</sup> \$4, 3<sup>rd</sup> \$3

Class 31- 36 Entry \$1.50 1<sup>st</sup> \$10 2<sup>nd</sup> \$8 3<sup>rd</sup> \$7

Class 37 - 40 Entry \$2.00 1<sup>st</sup> \$12, 2<sup>nd</sup> \$10, 3<sup>rd</sup> \$8

Class 41 - 44 Entry \$2.00 1<sup>st</sup> \$12, 2<sup>nd</sup> \$10, 3<sup>rd</sup> \$8

Class 45 - 46 Entry \$2.50 1<sup>st</sup> \$15, 2<sup>nd</sup> \$12, 3<sup>rd</sup> \$8

Class 47-56 Entry \$1 1<sup>st</sup> \$4, 2<sup>nd</sup> \$3, 3<sup>rd</sup> \$2, HC \$1

Class 57-68 Entry \$1 1<sup>st</sup> \$4, 2<sup>nd</sup> \$3, 3<sup>rd</sup> \$3, HC \$1,  
Cards awarded to other entries.

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Trophies, vouchers, prize money and special awards are kindly donated by C. & A. Seng, V. Hauser, J. & D. Emerick, M. Murphy, T. Knight, K. Knight, Laidley NewsXpress, Kelli's Diner, I. Boord, P. Dennien, D. Hauser, N. Blackmore, Laidley Shoez, E Gordon, M. Hodges, Café 4342, Sunstate Recyclers, Ramnet Laidley, R. Smith, M. Clarke, G Squires, Laidley Laundromat

**KATH HAUSER MEMORIAL SLICE** – M. Robertson, K Hauser

**SHIRLEY SQUIRES MEMORIAL CHAMPION EXHIBIT – DIV A – Sponsored by G Squires.**

**DIVISION A – OPEN THEME – NOW AND THEN WITH BERRIES**

1. Damper, using 2 cups SR Flour, ½ cup sultanas, ½ cup chopped pecans, 1 teasp grated orange rind.

2. 4 Plain scones 2" (5cm) round, not touching

3. 4 Pumpkin scones, 2" (5cm), round, not touching

4. 4 Pikelets, use 1 tablespoon of mixture per pikelet

5. 4 Anzac Biscuits 2" (5cm) round

6. 4 Cornflake Biscuits 2" (5cm) round, no fruit

7. 4 Jam Drops 2" (5cm) round, use raspberry jam

8. 4 Ginger nut biscuits 2" (5cm) round

9. 4 Custard Creams 2" (5cm) round, joined with lemon icing

HAZEL HAUSER-SMITH MEMORIAL BEST BISCUITS, CLASSES 5-9 \$10 Sponsored by R Smith

10. 4 Small cakes, NO PAPERS, iced with vanilla fine line icing

11. 4 Date slices 2" (5cm) square, filling between pastry, ice with lemon icing

12. 4 Lamingtons 2" (5cm) square

13. Apple Pie, foil plate, shortcrust pastry, double crust

14. Date Loaf 9x5" (23x13cm)

15. Cinnamon Tea Cake 8" (20cm) round, sprinkled with 2 teasp castor sugar and 1 teasp cinnamon

SHIRLEY SQUIRES MEMORIAL RING BUTTER CAKE, iced 1<sup>st</sup> \$20 donated by G Squires (class 16)

16. Ring Butter Cake, pink icing on top and outside of cake only

17. Lemon Bar, ice with vanilla icing

18. Kentish Bar, 2 tabs each of sultanas, coconut, cherries, nuts. Ice with chocolate icing, no decoration.

19. Orange Bar, ice with orange icing

**Classes 20,21 & 22 use 8" (20cm) tin round only**

- 20. Banana Cake ice with Lemon icing
- 21. Chocolate Cake, Chocolate icing , using icing sugar, cocoa and hot water
- 22. Coconut Cake, ice with vanilla icing

**BEST BUTTER CAKE CLASSES 17-22 - \$20 Voucher**

**KATH HAUSER MEMORIAL SLICES (Classes 23 & 28 to be made with given recipes)**

- 23. 4 Raspberry Coconut Slices, made to given recipe
- 24. 4 Blueberry Yoghurt Slices, made to given recipe
- 25. 4 Butternut Biscuits, made to given recipe
- 26. 4 Honey Jumbles, made to given recipe
- 27. Microwave Moist carrot cake, made to given recipe
- 28. Custard Sponge Cake 8" (20cm) round tin, made to given recipe
- 29. Jam Sponge Roll, use raspberry jam filling
- 30. Chocolate Sponge Sandwich 8" (20cm) round tins, joined and iced with chocolate icing

**Classes 31 - 36 use 8" (20cm) round or square tin, Cut raisins, mixed peel, cherries**

- 31. Sultana Fruit Cake, use 375g sultanas 1<sup>st</sup> trophy
- 32. Light Fruit Cake, use 375g mixed fruit
- 33. Light Currant Fruit cake, use 300g currants.
- 34. Boiled Raisin Wholemeal Fruit Cake, use 375g Raisins.
- 35. Boiled Fruit Cake, use 375g mixed fruit
- 36. Boiled Honey Fruit Cake, use 375g mixed fruit

**BEST FRUIT CAKE CLASSES 31-36 TROPHY**

- 37. Laines fruit cake, made to given recipe, Sponsored by R Smith
- 38. Steamed date pudding, cooked in a basin. Sponsored by Laidley Shoez
- 39. Rich Fruit Cake, 8" 20cm round or square tin. Sponsored by Ramnet Laidley
- 40. Plum Pudding – boiled in cloth, no figs or prunes Sponsored by Sunstate Recyclers Laidley

**Class 41 – 46 Decorated Cakes (Icing and Decoration only to be judged) THEME – Now and Then with Berries**

- 41. 6 Biscuits 4" (10cm) round or square, Iced & decorated using fondant or royal icing
- 42. 6 Iced & decorated Cup Cakes
- 43. Iced & decorated Butter Cake, 2 tier
- 44. Iced & decorated Butter Cake, novelty, sculptured or carved

**CHAMPION ICED AND DECORATED BUTTER EXHIBIT CLASSES 41-44 Ribbon and \$40 gift certificate donated by Café 4342, Forest Hill**

- 45. Decorated fruit cake, 1 tier
- 46. Decorated birthday fruit cake

**CHAMPION ICED AND DECORATED FRUIT CAKE CLASSES 45-46 Ribbon and \$20**

**DIVISION B – TEENAGERS (13 – 19 YEARS)** Can use resealable sandwich bags 18 x 17cm for Classes 47-55

(Age on entry form)

47. 4 Anzac Biscuits, 2" 5cm round. 1st \$5

48. 4 Jam Drops 2" 5cm, round. Use raspberry jam. 1st Trophy

49. 4 Small cakes baked in patty pans. NO PAPERS. Pale pink icing. 1st \$5

50. 4 Cornflake biscuits 2" (5cm) round, no fruit 1<sup>st</sup> trophy

51. 4 Coconut biscuits 2" (5cm) round 1<sup>st</sup> \$5

52. 4 Chocolate Cup cakes, iced using icing sugar, cocoa, hot water 1<sup>st</sup> \$10 donated by Kelli's Diner

53. 4 Honey Jumbles, made to give recipe 1<sup>st</sup> \$6

54. 4 Butternut Biscuits, made to given recipe 1st \$6

55. 4 Raspberry coconut slices, made to given recipe 1<sup>st</sup> \$6

**CHAMPION EXHIBIT** Classes 47-55 Ribbon, Trophy, donated by Laidley NewsXpress

56. DECORATED STRAWBERRY CAKE- use vanilla cake packet mix 8" (20cm) round tin, iced with a large red strawberry with green leaves 1<sup>st</sup> - \$25, ribbon donated by J & D Emerick, 2<sup>nd</sup> \$10 donated by Kelli's diner, 3<sup>rd</sup> \$6, HC \$4

**DIVISION C – CHILDREN (7-12 YEARS)** Use resealable sandwich bags 18x17cm for slices and biscuits and larger ones for cakes. (Age on entry form)

57. 4 Pikelets, use 1 Tabs mixture per pikelet 1<sup>st</sup> \$5

58. 4 Anzac biscuits 2" (5cm) round, 1<sup>st</sup> Trophy

59. 4 Jam Drops 2" (5cm) round, use raspberry jam 1<sup>st</sup> \$5

60. 4 Butternut biscuits, made to given recipe 2" (5cm) round 1<sup>st</sup> trophy

61. 4 Plain scones 2" (5cm) round, not touching 1<sup>st</sup> \$10 donated by Kelli's Diner

62. 4 Patty cakes, baked in patty papers, vanilla icing 1<sup>st</sup> \$5

63. 4 Honey Jumbles, made to given recipe 1<sup>st</sup> trophy

**CHAMPION EXHIBIT** Classes 57-63 Trophy and ribbon donated by I Boord

64. DECORATED BERRIES CLOCK CAKE – use vanilla cake packet mix 8" (20com) round tin, iced on top, decorated with assorted berry sweets, sprinkles, smarties or something similar to make cake look like a clock face.

1<sup>st</sup> - \$25 ribbon, donated by J & D Emerick, 2<sup>nd</sup> \$10 donated by Kelli's Diner, 3<sup>rd</sup> \$6, HC \$4

**DIVISION D – CHILDREN (6 YEARS AND UNDER)** (Age on entry form) Displayed on white paper plate and in a resealable sandwich bag Theme – 'Now and Then with Berries'

65. 4 Arrowroot biscuits, iced and decorated with sweets as "Shaun the Sheep"

66. 4 Marie biscuits, iced and decorated with sweets as a cat's face

67. 4 Morning coffee biscuits, iced and decorated with some berry sweets as "Noughts and Crosses"

68. 4 Nice biscuits, iced and decorated with sweets as Kermit the Frog

**CHAMPION EXHIBIT** Classes 65-68 Trophy and ribbon donated by N. Blackmore

## RASPBERRY COCONUT SLICE

Preheat oven 180°, grease and line lamington tray 19x 28cm (11 x 7")

### INGREDIENTS

60g butter                      ¼ cup castor sugar                      1 egg  
1 teasp vanilla                      1 ¼ cups S R Flour

### TOPPING

¼ cup raspberry jam                      60g butter                      ¼ cup sugar                      1 egg  
2 Tabs S R Flour                      1 ½ cup coconut

### METHOD

1. Beat butter and sugar to a cream, add egg and vanilla, beat well.
2. Sift flour, add to mixture. Work into a stiff dough.
3. Press into a greased and lined lamington tray.
4. Spread thinly with jam.

Method for Topping

5. Cream butter and sugar until light and fluffy, add egg, beat until combined.
6. Stir in sifted flour, then coconut in two lots.
7. Use fork to spread topping evenly over jam. Bake in moderate oven 180° for 25 minutes, until golden brown. Allow to cool slightly, then cut into 5cm(2") squares.

## YOGHURT SLICE

Preheat oven 180°, greased or lined lamington tray 19x28cm (11x 7")

### INGREDIENTS

1 cup coconut                      1 cup S R Flour                      ½ cup sugar  
125g blueberries chopped in half                      2 x 150g plain vanilla yoghurt

### METHOD

1. Mix all ingredients together in a bowl.
2. Pour into prepared lamington tray, and bake for 25-30 minutes
3. Cool slightly before cutting into 2" (5cm) squares.

## HONEY JUMBLES

Preheat oven 170°, lightly greased oven trays

### INGREDIENTS

Bowl 1 – Dry ingredients

2 cups Plain flour                      ½ cup S R Flour                      2 teasp ground ginger  
½ teasp ground cinnamon                      ½ teasp mixed spice                      ½ teasp bicarbonate soda  
½ cup firmly packed brown sugar

1. Sift all ingredients, except brown sugar together into a bowl.
2. Make a well, add brown sugar and mix well.

Bowl 2 – Wet ingredients

½ cup golden syrup                      ¼ cup honey  
¼ cup vegetable oil                      1 egg, lightly beaten

Mix all ingredients together in a bowl.

### METHOD

1. Make a well in the dry ingredients, and add wet mix. Dough will appear crumbly.
2. Mix gently into a smooth, soft dough. Turn onto lightly floured surface and knead gently for 5 minutes or until the dough loses its stickiness. (May need small amount of additional flour)
3. Divide dough into 8 portions. Roll one portion into 2cm thick sausage shapes and cut into 5x6cm pieces. Round off ends with floured fingers.
4. Place 3cm apart on trays. Repeat with remaining dough portions. Bake 12 minutes. Cool on trays

### ICING

1 ½ cup icing sugar                      1 teasp butter                      1 Tabs boiling water approximately  
Pink food colouring

Sift icing sugar into a bowl, dissolve butter in boiling water to a smooth spreadable icing. Transfer half the icing to another bowl and tint with pink food colouring. Ice 2 jumbles white and 2 jumbles pink on top only.

### CUSTARD SPONGE CAKE

Preheat oven 180-200° , greased and lined 8”(20cm) round cake tin

#### INGREDIENTS

4 eggs, separated	¾ cup sugar	1 cup custard powder
1teasp cream of tartar	½ teasp bi-carb soda	

#### METHOD

1. Beat egg whites until frothy.
2. Whisk egg yolks and fold into egg whites with sugar.
3. Sift custard powder, cream of tartar and bi-carb soda, sift 3 times.
4. Add to egg mixture 1/3 at a time, folding gently after each 1/3.
5. Pour into prepared cake tin, bake in moderate oven for 20 minutes.
6. Cool and ice on top with passionfruit icing .

### BUTTERNUT BISCUITS

Preheat oven 180° (fan force 160°), greased biscuit tray

#### INGREDIENTS

65g (2 Tabs) butter	1 cup sugar	2 Tabs syrup
1 egg	½ teasp vanilla essence	1 Tabs milk
1 cup coconut	200g (1 ½ cups) S R flour	

#### METHOD

1. Cream butter, sugar and syrup with electric mixer.
2. Add egg, vanilla, milk, coconut, mix well. Then fold in sifted flour.
3. Roll into walnut size (20g) balls and place on prepared trays, press with floured fork.
4. Bake in moderate oven for 15-20 minutes.
5. All to cool on trays for 5 minutes before removing to cooling racks.

### MICROWAVE MOIST CARROT CAKE

Grease a 8” (20cm) microwave safe ring cake pan.

#### INGREDIENTS

1 cup S R Flour	¾ cup brown sugar	2 teasp cinnamon
2 cups finely grated carrot	½ cup sultanas	2 eggs
½ cup vegetable oil		

#### METHOD

1. Combine flour, sugar, cinnamon, carrot and sultanas in a bowl.
2. Stir in combined oil and eggs.
3. Pour into prepared cake tin. Cook on medium high approximately 8 minutes. Stand for 5 minutes, test with skewer to make sure it comes out clean.
4. Turn onto covered wire rack to cool.
5. Drizzle over with firm lemon juice icing.

### LAINES FRUIT CAKE

Soak 500g mixed fruit in 600ml OAK brand chocolate milk overnight in fridge.

Preheat oven 180-190° (160° fan forced), grease and line 8” (20cm) round or square cake tin

#### INGREDIENTS

2 cups SR flour	1 teasp mixed spice
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#### METHOD

1. Sift flour and mixed spice, add one cup at a time to fruit and milk mixture, mix well after each addition.
2. Pour mixture into prepared tin and bake 1 – 1 hour 15 minutes. Test with skewer, when it comes out clean, cake is cooked.
3. Cool in tin, before turning out.

## **SPECIAL AWARDS**

CHAMPION DIVISION A - Shirley Squires Memorial Exhibit – donated by G Squires  
RESERVE CHAMPION DIVISION A – donated by N Blackmore  
MOST ENTRIES DIVISION A – Ann Hodges Perpetual Memorial Shield – donated by M Hodges  
MOST POINTS DIVISION A – Perpetual shield – donated by C & A Seng  
CHAMPION ICED & DECORATED BUTTER EXHIBIT DIVISION A – donated by Café 4342 Forest Hill  
CHAMPION ICED & DECORATED FRUIT CAKE  
CHAMPION DIVISION B (Classes 47-55) – donated by Laidley NewsXpress  
MOST ENTRIES DIVISION B – donated by E Gordon  
MOST POINTS DIVISION B – donated by I Boord  
CHAMPION DECORATED STRAWBERRY CAKE DIVISION B – donated by J & D Emerick  
CHAMPION DIVISION C (Classes 57-63) – donated by I Boord  
MOST ENTRIES DIVISION C – donated by V Hauser  
MOST POINTS DIVISION C – donated by E Gordon  
CHAMPION DECORATED BERRY CLOCK CAKE DIVISION C – donated by J & D Emerick  
CHAMPION DECORATED BISCUITS DIVISION D – donated by N Blackmore