

Section L – COOKERY

Stewards: *E Pope(4663 1266), K Nation (4663 4737), M Sorley, R Pope.*

1. All exhibits in this section must be made by amateurs.
2. Exhibitors must display (entered, ticketed, placed on plate provided by Show Society) their own exhibits and these must be in the hands of the stewards by 9am Friday 4 March 2017.
3. Judging commences at 10:00am on Friday 4 March 2017
4. **The Judge's decision is final.**
5. Exhibits **removed by cooking stewards only** and collected after 4pm Sunday.
6. Half of exhibit may be removed after judging. Stewards will place half of exhibit in plastic bags for economy reasons.
7. No packet mix allowed unless stated.
8. Points 1st - 2 points, 2nd - 1 point.
9. Third Place will be given at Judge's discretion.
10. All slice pieces are to be cut to 5cm square.
11. Decorated Cakes/Cupcakes are to be judged on decoration only.

ENTRY FEE: 50c (with completed entry form)

PRIZE MONEY: 1st - \$2, 2nd - \$1, except where otherwise stated.

DIVISION 1

- L1 Ginger Fluff, thin icing filling, lightly dusted.
1st \$4, 2nd \$1 donated by Mrs Val McNamara.
- L2 Chocolate Sponge, chocolate filling, lightly dusted.
Prize money donated by Bell Show Society.
- L3 Fielders Sponge, not iced, thin icing filling, recipe on packet.
1st Trophy donated by Mrs Eileen Pope, 2nd \$4 donated by Mrs E Andrews.
- L4 Coffee Sponge, thin coffee icing, filling and top.
*1st Mrs Enid Lloyd Memorial Trophy donated by Leanne Lloyd.
2nd \$3 donated by Rebecca Pope.*
- L5 Butter Sponge Sandwich, 1 tablespoon butter, butter icing filling, lightly dusted. *1st \$4 donated by Maureen Daetz. 2nd \$3 donated by Rebecca Pope.*
- L6 Sponge Roll – ends to be cut off.
1st \$3 donated by Kay Nation, 2nd \$2 donated by Mrs Eileen Pope.
- L7 Mango Diabetic Fruit Cake. **(recipe provided)**
1st \$5, 2nd \$2.50 donated by Mrs D Sorley.
- L8 Steamed Plum Pudding. *1st \$4, 2nd \$2 donated by Jenny & Neil Frost.*
- L9 **FEATURE CAKE** Boiled Fruit Cake (recipe included), 20cm round tin, 375g fruit. *1st \$10, 2nd \$5 donated by Jenny & Neil Frost. Feature Cake Trophy donated by E Pope.*
- L10 Rich Fruit Cake, on a board, 20cm square tin. *1st \$20 donated by Katty Cakes, Dalby. 2nd Betty Strang Memorial Trophy donated by her Family.
(Winner of this class is eligible to compete in Darling Downs Sub-chamber Final. Please contact Secretary for details.)*
- L11 Sultana Cake, round tin. *1st Mrs V Scheuerle Memorial Trophy donated by her Family. 2nd \$3 donated by Mrs E Pope*
- L12 Pumpkin Fruit Cake, square tin, 375g fruit. *1st \$8 donated in memory of Mrs I. Brewer. 2nd \$4 donated by Mrs E Andrews.*

- L13 Carrot Cake, lemon icing on top only, round tin.
1st Olive Anderton Memorial Trophy donated by Mrs Emily Anderton.
- L14 Spiced Fruit Loaf. **(recipe provided)**
1st \$3, 2nd \$2 donated by Mrs Manny Sorley.
- L15 Date Loaf. *1st Trophy donated by Mrs Rita Reid. 2nd \$3 donated by Mrs E Andrews.*
- L16 Banana Cake, lemon icing on top only, bar or loaf tin.
1st \$5 donated in memory of Mrs R A Astbury. 2nd \$3 donated by Mrs Eileen Pope.
- L17 Orange Bar, orange icing on top only.
1st Trophy, 2nd \$2 donated by Mrs Eileen Pope.
- L18 Marble Cake, pale pink icing on top only, round tin.
1st \$3, 2nd \$2 donated by Mrs Lesley Sorley.
- L19 Chocolate Cake (recipe include), 20cm round tin, iced on top.
1st \$5 Prize money donated by Miss I Myers, 2nd \$3 donated by Mrs Joan Satins.
- L20 Cinnamon Tea Cake, round tin. **(recipe provided)**
Prize money donated by Mrs Michelle Sanewski.
- L21 Lazy Daisy Cake. **(recipe provided)** *Prize money donated by Kay Nation.*
- L22 Gluten Free Packet Mix Cake, 20cm round tin, un-iced.
Prize money donated by Rebecca Pope and Mrs Eileen Pope.
- L23 Fudge Brownies (4). **(recipe provided)** *Prize money donated by Majella McNamara.*
- L24 Date Slice (recipe provided), iced on top optional (4). **(recipe provided)**
Prize money donated by Majella McNamara.
- L25 Chocolate Slice, chocolate icing on top (4). *Prize money donated by Majella McNamara.*
- L26 Melting Moments Biscuits (4). **(recipe provided)** *Prize money donated by Majella McNamara.*
- L27 Chocolate Chip Biscuits (4). *1st \$3, 2nd \$2 Prize money donated by Mrs Coral Hill.*
- L28 Monte Carlo Biscuits, joined with jam and icing (4). *1st \$3, 2nd \$2 Prize money donated by Mrs Coral Hill.*
- L29 Anzac Biscuits (4). *1st \$5, 2nd \$3 Prize money donated by Rebecca Pope.*
- L30 Jam Drops (4), red jam only. "John Bourne - Australia All Over " Perpetual Trophy and signed CD/book donated by Ian McNamara..
1st \$50 donated by Bell Show Society, 2nd \$20 donated by Melissa & Matthew Frost.
- L31 Farmers' Jam Drops (4), Farmers' size biscuit, red jam only.
1st \$20, 2nd \$10 donated by Mrs Helen McKee.
- L32 Sweet Muffins (4), any variety. approx. 5cm diameter base, no paper cases, to be named. *Prize money donated by Kay Nation.*
- L33 Machine Made Bread. *1st \$3, 2nd \$2 donated by Mrs Coral Hill.*
- L34 Pumpkin Scones (4) approx. 5cm diameter base.
1st Zara McPhee Memorial Trophy donated by L A McPhee, 2nd \$3 donated by Rebecca Pope.
- L35 Plain Scones (4) approx. 5cm diameter.
Prize money 1st \$2, 2nd \$1 donated by J & M Goodyear.
- L36 Sultana Scones (4) approx. 5cm diameter. *1st \$3, 2nd \$2 donated by Rebecca Pope.*
- L37 Pikelets (4). *Prize money donated by Kay Nation.*
- Most points in Division 1 \$10 voucher donated by Brumby's, Dalby.*
Champion Sponge to be selected from L1 to L6. Agnes McNamara Memorial Trophy donated by the McNamara Family plus Society Ribbon.
Champion Cake of Division 1 Mrs V Scheuerle Memorial Trophy donated by her Family plus Society Ribbon.

DIVISION 2 - 40 YEARS AND UNDER

- L38 **FEATURE CAKE: Boiled Fruit Cake.(recipe provided)**
1st Mavis Koehler Memorial Trophy donated by her Family. 2nd \$2.
- L39 Decorated Birthday Cake.
- L40 Muffins (4), only one variety, to be named. no paper cases, approx. 5cm diameter size.
- L41 Cinnamon Tea Cake, 20cm round tin. **(recipe provided)**
- L42 Fudge Brownies (4). **(recipe provided)**
- L43 Chocolate Chip Biscuits (4).
- L44 Any Item from Division 6.
- L45 Jam Drops (4), red jam only. *1st \$10 donated by Bell Show Society. 2nd \$5 donated by Rebecca Pope.*

L39-L44 Prize money donated by Bell Show Society.

Most Points Division 2 Trophy in honour of Foundation President of Ladies Committee, Mrs May Sorley, donated by Carsburg Family.

DIVISION 3 – NOVICE SECTION

These classes are open to exhibitors who have never won a 1st prize in the class for which they are competing in the previous 3 years.

- L46 Decorated Cup Cakes (2), in paper cases, approx. 5cm diameter base
Free entry for school students. *1st \$3, 2nd \$2 donated by Majella McNamara.*
- L47 Decorated Cake. *1st \$10, 2nd \$5 donated by Majella McNamara.*
- L48 Packet Cake, any variety - to be named, round, iced on top. *Prize money donated by Mrs Manny Sorley.*
- L49 Spiced Fruit Loaf. **(recipe provided)** *1st Trophy donated by Mrs Rita Reid. 2nd \$3 donated by Rebecca Pope.*
- L50 Jam, any variety, 1 bottle. *Prize money donated by Mrs Manny Sorley.*
- L51 Fudge Brownies (4). **(recipe provided)** *Prize money donated by Mrs Manny Sorley.*
- L52 Jam Drops (4), red jam only. *1st \$10 donated by Ward McKenzie Pty Ltd. 2nd \$5 donated by Rebecca Pope.*

Most Points Novice Section Trophy Donated by Rebecca Pope and Mrs Eileen Pope.

- L53 A Cook's Second Best (any failed cake, eg sunken, large crack or large rise in middle) Cakes for this class must be listed in Divisions 1, 2 or 3.
Prize money donated by Rebecca Pope.

DIVISION 4 – MEN'S SECTION

- L54 Any variety of scones (4) approx. 5cm diameter base.
1st \$3 2nd \$2 donated by Mrs Helen McKee.
- L55 ANZAC Biscuits (4). *1st \$3 2nd \$2 donated by Mrs Helen McKee.*
- L56 Any item from Division 6. *1st \$3 2nd \$2 donated by Mrs Helen McKee.*
- L57 Any variety of Muffins (4), packet mix optional, to be named, not paper cases, approx. 5cm diameter base. *1st \$3 2nd \$2 donated by Leanne Lloyd in memory of Ron Lloyd, Past Patron.*

Most Points Men's Section \$10 donated by Leanne Lloyd in memory of Ron Lloyd.

DIVISION 5 – SWEETS

- L58 Apricot Balls (4).
- L59 Coconut Ice, to be boiled (4).
- L60 Chocolate Fudge (4).
- L61 Russian Caramel (4).
- L62 Rocky Road, 1 block 10cm x 5cm.

Prize money for Division 5 donated by Rebecca Pope.

Most points for Division 5 \$10 Voucher donated by Brumby's, Dalby.

DIVISION 6 - PRESERVES

Jams, etc. to be in labelled jars or bottles of 250g – 600g capacity or as stated. Lids not to have decorative trim, **must be easy to open and previously checked for freshness.**

- L63 Lemon Butter, 250g.
- L64 Any Other Fruit Butter, 250g.
- L65 Tomato Jam.
- L66 Fig Jam.
- L67 Plum Jam.
- L68 Apricot Jam.
- L69 Rosella Jam.
- L70 Marmalade, any variety, to be labelled.
- L71 Peach Jam.
- L72 Any Berry Jam, to be labelled.
- L73 Jam, any other variety, to be labelled.
- L74 Mayonnaise.
- L75 Pickles, any variety, to be labelled.
- L76 Relish, any variety, to be labelled.
- L77 Chutney, any variety, to be labelled.
- L78 Sweet Sauce, any variety, to be labelled.
- L79 Savoury Sauce, any variety, to be labelled
- L80 Picked Vegetables, any variety, to be labelled.

Division 6 prize money donated by Bell Show Society

Most points Division 6, \$10 donated by E McLean.

DIVISION 7 - PRIMARY SCHOOL COOKING (Entered At Pavilion)

ENTRY FREE

PRIZE MONEY: 1st - \$2, 2nd - \$1.

50c encouragement award to all non-prize winning entries in L80 – L82.

UNDER 8 YEARS OF AGE

- L81 Children's Mud Balls(4). **(recipe provided)**
- L82 Chocolate Crackles (4).
- L83 Honey Joys (4).

PRIMARY SCHOOL AGE

- L84 Chocolate Crackles (4).
- L85 Jam Drops, red jam filling (4).
- L86 Chocolates, moulded, unfilled (4).
- L87 Small Cakes, iced, cooked in paper cases (4).
- L88 Decorated Cup Cakes (2) in paper cases, packet mix optional.
- L89 Rocky Road, bar approximately 10cm x 5cm.

*Most points Primary School Section \$5 prize money donated by Rebecca Pope.
Prize Money Primary School Cooking Donated by Manny Sorley*

DIVISION 8 - HIGH SCHOOL COOKING (Entered at Pavilion)

ENTRY FREE

PRIZE MONEY: 1st - \$2, 2nd - \$1.

- L90 Decorated Cup Cakes (4), cooked in paper cases, packet mix optional.
- L91 Pikelets (4).
- L92 Jam Drops, red jam filling (4).
- L93 Fudge Brownies (4). (recipe provided)
- L94 Chocolate Cake, 20cm round tin, chocolate icing on top only. (recipe provided)
- L95 Anzac Biscuits (4).
- L96 Rocky Road, bar approximately 10cm x 5cm.
- L97 Plain Scones (4).
- L98 Birthday Cake, decorated. 1st \$5, 2nd \$2 donated in memory of Mrs Betty Strang by her Family.

Most points High School Section \$5 donated in memory of Mrs J Nelder by her Family.

Prize money for Division 7 and Division 8 donated by Brumby's Dalby and Cleaning and Catering Supplies, Dalby.

Trophy for Best Jam Drops by a School Student (L85 and L92) Bill Scott - Australia All Over Perpetual Trophy donated by Ian McNamara.

1st \$20, 2nd \$10 sponsored by Bell State School P & C Association.

RECIPES FOR COOKERY SECTION

FEATURE CAKE – Boiled Fruit Cake

375g Packet Mixed fruit,	1 tsp Mixed Spice,	1 cup cold water,
1 tsp bicarb soda,	2 eggs,	120g butter,
1 cup sugar,	1 cup SR Flour,	1 cup Plain Flour,
pinch salt	vanilla,	

Method: Place butter, mixed fruit, spice, soda, sugar and cold water in a sauce pan, boil for 2mins cool slightly. Add eggs, fold in sifted flour and bake in a 20cm tin at 160 degrees C for one hour or a little longer

Mango Diabetic Fruit Cake

425g tin Mango, sliced in natural juice, drained, juice reserved

500g Mixed Fruit ½ cup Water 1 ½ cups SR Flour
1 ½ tsp Bicarb Soda 2 Eggs, beaten

Method: Preheat oven to 160 deg. Grease and line sides and bottom of loaf tin. Chop mango and place in a large saucepan with the juice, mixed fruit and water and bring to boil. Boil for 1 minute. Cool the mixture for 10 minutes. Sift together the flour and soda, stir into fruit mixture with the beaten eggs. Mix well and pour into tin. Bake for 1 hour.

Spiced Fruit Loaf

¾ cup Dates, chopped 2/3 cup Dried Apricots, chopped 2 tblsp Orange Juice
2/3 cup Raw Sugar 125g Butter, chopped ½ tsp Bicarb Soda
¾ cup Boiling Water 2 Eggs, lightly beaten ¼ cup Coconut
¾ cup Wholemeal SR Flour ¾ cup Wholemeal Plain Flour 1 tsp Mixed Spice

Method: Combine the fruit and juice in mixing bowl and leave overnight. Grease loaf tin and line with baking paper. Add sugar, butter and bicarb to the fruit, then pour over boiling water. Mix together and allow to cool. Stir in eggs. Add dry ingredients, fold together until just combined. Add coconut and mix. Bake 1 hour and 10 minutes in 160 deg oven until firm and gentle to touch in the centre.

Cinnamon Tea Cake

90g Butter 150g Castor Sugar 180g SR Flour
Pinch Salt 2 Eggs ½ cup Milk
½ tsp Vanilla Extra Sugar and Cinnamon

Method: Combine sugar, butter, flour and salt in mixing bowl until they resemble breadcrumbs. Add eggs, milk and vanilla all at once. Beat on medium speed until mixture is smooth and creamy. Bake in greased & lined tin in moderate oven for 25-30 mins. Turn onto towel covered rack. Brush top with melted butter and sprinkle with mixture of sugar and cinnamon while hot.

Lazy Daisy Cake

125g Butter 125g Sugar 1 1/3 cups SR Flour
½ pkt Jelly Crystals (any flavor) 2 Eggs 1/3 cup Milk

Method: Combine all ingredients in mixing bowl & beat 3 mins on medium speed. Bake in loaf tin 35-40 mins in moderate oven. Ice on top with white icing & decorate with jelly bean representing a Daisy Flower.

Chocolate Cake

90g Butter, 1/4 cup milk, 2 eggs,
1 cup sugar, 2tblsl cocoa, 1 cup SR Flour,
vanilla, pinch salt

Method: Cream butter and sugar, add eggs one at a time, beating well. Sift flour, cocoa and start and add alternately with milk. Bake 180oC for 30-35 minutes

Fudge Brownies

250g Dark Cooking Chocolate, chopped 150g Butter 1 cup Brown Sugar
3 Eggs, lightly beaten 1 tsp Vanilla 1 cup Plain Flour
125g Milk Choc Bits

Method: Melt dark chocolate and butter, add sugar and stir to dissolve any lumps. Add eggs, vanilla, flour and mix well. Fold in choc bits and pour into slice tray. Bake 30 minutes in moderate oven.

Date Slice

½ cup Butter ¾ cup Sugar 1 Egg
1 cup SR Flour 1 cup Plain Flour Vanilla
Pinch Salt

Filling:

240g Dates, chopped 1 tsp Butter
5 tblsp Milk Juice and Zest of 1 Lemon

Method: Place dates, butter, juice, zest and milk in a saucepan. Bring to the boil slowly and beat until smooth. Let cool. Cream butter and sugar, add egg and beat well. Add flour, vanilla and salt. Roll out half the mixture and place into a lined slice tin. Add cooled date filling then place other half of rolled mixture on top. Bake for half an hour in a moderate oven.

Melting Moments Biscuits

180g Butter 2/3 cup Icing Sugar 1 ¼ cups Plain
Flour 1/3 cup Cornflour

Filling:

100g Butter ¾ cup Icing Sugar 1 tsp Vanilla

Method: Cream butter and icing sugar until pale and fluffy. Sift the flours over the butter mixture and use a butter knife to mix until evenly combined. Gather the dough together and roll heaped teaspoons into balls. Place onto trays and flatten with a lightly floured fork. Cook 15 to 20 minutes at 160 degrees until lightly golden underneath. Sandwich together with filling.

Children's Mud Balls

½ cup Peanut Butter 1/8 cup Honey
¼ cup Dry Milk Powder 2 Weet Bix or Vita Brits, crushed
Chocolate Milk Powder or Cocoa

Method: Mix together butter, honey, milk powder and Weet Bix. Roll into balls and roll in chocolate powder.