

Section 9: Cooking

Stewards: Denise Steinhardt Tel: (07) 4168 9736, Fay Kruger

Entry Fee: 50¢

First \$2; Second \$1 (unless otherwise stated)

All entries must be in the hands of the Stewards by 9.00am Friday. Entry tickets must be attached to the plate of each exhibit by the Exhibitor. Please read Show Regulations on pages 10 to 11. **Pavilion doors will be closed at 4.30pm and reopened for exhibit collection at 5.00pm.** Entrant with the best use of this year's theme will receive a prize.

Fruit Cakes

1. ½lb dark Rich Fruit Cake

First \$5, Second \$3, donated by Denise Steinhardt

The eligible winner to enter Agricultural Shows of the South Burnett competition on 16 June 2018 at the Nanango RSL. Cake size: 500g (1lb), 25.5cm square tin

2. Boiled fruit cake, 375gm fruit

First \$5; Second \$3, donated by Denise Steinhardt

3. Plum pudding, boiled in cloth

First \$5; Second \$3, donated by Denise Steinhardt

4. Plum pudding, steamed

First \$5; Second \$3, donated by Denise Steinhardt

5. Sultana cake

6. Pumpkin fruit cake

7. Date bar, not to be sliced

Champion Exhibit in Fruit Cake, Classes 1 to 7 – Ribbon



Butter Cakes

Bar or Loaf tin, must be iced on top only

8. Kentish cake, to contain sultanas, cherries, coconut and nuts
9. Carrot cake
10. Banana cake
11. Orange cake
12. Chocolate cake
13. Marble cake

Champion Exhibit in Butter Cakes, Classes 8 to 13 – Ribbon

Sponge Cakes

Must be dusted on top only

14. Butter sponge, butter cream filling
15. Sponge roll, jam filling
16. Any other sponge

Champion Exhibit in Sponge Cakes, Classes 14 to 16 – Ribbon

Bread

17. Loaf of bread made by hand, any type
18. Loaf of bread made in a bread maker, any type
19. Damper
20. Croissants or Brioche
21. Fruit bread or bun
22. Any flat bread
23. Any other bread product

Champion Exhibit in Bread, Classes 17 to 23 – Ribbon



Miscellaneous

Must be uniform size

24. Mud Cake, any variety
 25. Tea cake, any variety
 26. Lamingtons, 5
 27. Patty cakes, 5 iced, not in papers
 28. Gingerbread, square tin
 29. Pikelets, 5
 30. Muffins, 5 pieces
 31. Plain scones, 5
 32. Pumpkin scones, 5
 33. Anzac Biscuits, 5
 34. Gingernuts or Ginger biscuits, 5
 35. Jam drops, 5
 36. Plate, variety of 5 biscuits
 37. Any other biscuits, 5
 38. Raspberry slice, 5 pieces
 39. Any other slice, 5 pieces
 40. Shortbread, 5 pieces
 41. Any baked item depicting the theme
- Champion Exhibit in Miscellaneous, Classes 24 to 41 – Ribbon

Cake Icing

Cakes must not be cut

42. Special occasion cake
First \$5; Second \$3, donated by Denise Steinhardt
43. Sugar craft
First \$3, Second \$2, donated by Denise Steinhardt
44. Novelty cake
First \$3, Second \$2, donated by Denise Steinhardt
45. Novice decorated cake
First, prize donated by Fay Kruger

Champion Exhibit in Cake Icing, Classes 42 to 45 – Ribbon

Points: First (2 points); Second (1 point)

Prize for most points in Cooking, donated by Gloria Smith.

Prize for the entry with the most effective use of the theme, in Cooking, donated by Coral Graham