

SECTION 14

COOKERY

CHIEF STEWARD : Gaylene Gray phone 0427 636 236

STEWARDS: Marika Neller, Maree Ruhland, Jennifer Stevenson,
June Schossow, Kirri Gray

ENTRY FEE: \$1-00 per item unless otherwise stated.

ENTRIES CLOSE: TUESDAY 30TH MAY 2023 by 1 pm
DEFINITELY NO LATE ENTRIES

EXHIBITS RECEIVED at Foods Pavilion 7am to 9am Thursday 1st June 2023

Judging commences at 10.15 am Thursday.

Judges decision will be final. Judges reserve the right not to award prizes.

Competitors are welcome to watch the judging.

All exhibitors must pay admission fees and adhere to COVID safe practices at the time of the Show

The Boonah Show Society thanks all Trophy Donors, Sponsors and Stewards.

CONDITIONS OF ENTRY

1. All cooking exhibits to be on white paper plates - small for classes 14001-14009 and large for cakes.
2. Multiple entries by Exhibitor within the same class must use different recipes.
3. **Prize money** First- \$5-00 Second- \$3-00 Third- card only unless otherwise stated in the schedule.
4. Entries, Prize money and Prizes can be collected at the Foods Pavilion 9 -11am Sunday 4th June, 2023
5. Any uncollected prize money will be returned to the show office for collection. No mailing.
6. Any uncollected entries will be disposed of.

PLEASE READ YOUR SCHEDULE CAREFULLY

OPEN SECTION

Class

14001. PLAIN SCONES (4) approx. 5cm
14002. PUMPKIN SCONES (4) approx. 5cm
14003. PIKELETS (4) Size approx. 5-8cm
14004. MUFFINS ANY SWEET VARIETY (4). No Papers. (Variety name to accompany exhibit.)
14005. CHOCOLATE CHIP COOKIES (4) Size approx. 5-8cm, using milk or dark chocolate chips only.
14006. ANZAC BISCUITS (4) size approx. 5-8cm
14007. PLATE OF SLICE (4) any 3 layer variety (Variety name to accompany exhibit.) 5cm square
14008. SMALL CAKES, (4) iced on top with plain white icing, baked in tins, not papers. **First Prize \$10, Second \$5, Third \$3, Prize Money donated by Lynn Byrne, Entry Fee \$1-50**
14009. LAMINGTONS (4) 5cm square
14010. PLATE OF SHORTBREAD (4) Any shape
14011. APPLE TART, DOUBLE CRUST on alfoil plate
14012. CARROT PIE, single crust, on alfoil plate. **First \$25-00, Second \$20-00, Third \$15-00. Prize money donated by Kalfresh Pty. Ltd. & R. & C. Palmer. Entry fee \$1-50**
14013. BANANA CAKE (8"- 20cm round tin), iced on top with lemon icing.
14014. DATE LOAF **First Prize \$10-00, Second \$5, Third \$3, Prize money donated by Gaylene Gray, Entry Fee \$1-50**
14015. KENTISH BAR, iced on top with chocolate icing (To contain Sultanas/Cherries/Nuts)
14016. PEACH BLOSSOM BAR, iced on top with pale pink icing
14017. CHERRY & SULTANA BAR, iced on top, (Must use recipe in schedule) **First \$7, Second \$5, Third \$3. Prize Money donated by Maree Ruhland. Entry fee \$1-50**
14018. ORANGE BAR, iced on top. **First \$7, Second \$5, Third \$3. Prize Money donated by Una Westphal. Entry fee \$1-50**
14019. TEA CAKE (Plain, (Cinnamon Sugar Top)
14020. RAINBOW CAKE, iced all over with white icing. 7" round tins. Must use recipe in schedule. **First Prize \$25, Second \$15, Third 10. Prize money donated by Una Westphal, Entry fee \$1-50**
14021. MARBLE CAKE, (8"-20cm round tin) iced on top. **First \$7, Second \$5, Third \$3. Prize Money donated by Marlyn Rasmussen. Entry fee \$1-50**
14022. CHOCOLATE RING CAKE, iced all over. **Glenys Wieland Memorial Class. First \$10, Second \$6, Third \$4. Prize Money donated by the Wieland Sisters. Entry fee \$1-50**
14023. SPONGE SANDWICH (with butter) Iced and joined with icing. **First \$7, Second \$5, Third \$3 Prize Money donated by Marlyn Rasmussen Entry fee \$1-50**
14024. CARROT & WALNUT CAKE, iced on top with Lemon icing, round tin. (8"-20cm round tin) **First \$10, Second \$5, Third \$3. Prize Money donated by Lynn Byrne, Entry fee \$1-50**
14025. SULTANA CAKE (375g fruit). (8" - 20cm round tin) **First \$7, Second \$5, Third \$3. Prize Money**

- donated by Mary Rasmussen. Entry fee \$1-50**
14026. PUMPKIN FRUIT CAKE (375 gm Mixed Fruit , 8" - 20cm round tin) **First \$7, Second \$5, Third \$3. Prize Money donated by Una Westphal Entry Fee \$1-50**
14027. ANY OTHER VARIETY CAKE (Variety name to accompany exhibit.)
14028. BOILED FRUIT CAKE (375g fruit) 8"-20cm round tin) **First \$10, Second \$5, Third \$3. Prize money donated by Valerie Rayner. Entry Fee \$1-50**
14029. LIGHT FRUIT CAKE (8" - 20cm round tin) No more than 500g total fruit. **First \$10, Second \$5. Third \$3 . Prize Money donated by Fassifern Electrical. Entry Fee \$1-50**
14030. DARK RICH FRUIT CAKE, A ½ pound (250 gram) cake mixture with 1 to 1.5kg of dried fruit, using currants (whole), sultanas and raisins (cut), mixed peel, with cherries & nuts optional. Cake to be baked in square 20 cm tin. Winner is eligible to represent Boonah Show Society in Regional Finals for Dark Rich Fruit Cake competition. **First \$30, Second \$15, Third \$10 , Prize Money donated by Boonah BI- Rite Electrical, Entry fee \$2-00**
14031. PLUM PUDDING, Boiled in a cloth, **First Prize \$50-00, Second \$20-00, Third \$10-00, Entry Fee \$2-00. Marie Savery Memorial Trophy, donated by The Savery Family.**

PERSON EXHIBITING MOST ENTRIES Open Section :- Trophy donated by June Schossow

MOST SUCCESSFUL EXHIBITOR in Open Section:- Velmer Staines Memorial Trophy of \$50-00 prize money, donated by The Staines & Horan Families, & Rosette

BEST EXHIBIT in Classes 14001-14031:- \$15-00 donated by Fassifern Lighting & Electrical & Rosette

RECIPES

CLASS 14017.

CHERRY & SULTANNA BAR.

115 g butter, 115g castor sugar, 2 eggs, 1/4 teaspoon lemon essence, 1/3 cup milk, 85g plain flour, 115g self-raising flour, 50g glace cherries, cut in quarters, 50g sultanas, cut in half.

METHOD. Cream butter & sugar until fluffy. Add egg one at a time, beating well after each addition. Add lemon essence. Add milk alternatively with flour, finishing with flour, Stir in cherries & sultanas. Bake in a 23cm x 10cm bar tin for approx. 1 hour in a slow oven. (150c fan forced)

Icing:- 3/4 cup icing sugar, 1/2 teaspoon butter, few drops vanilla essence, enough milk to make a spreadable mixture. To make icing, mix icing sugar, milk & vanilla together. Ice on top when cold

CLASS 14020

RAINBOW CAKE

1/2 lb (216g) butter, 1/2 lb (216g) sugar, 5 eggs, 1/2 lb (216g) SR Flour, 1 tablespoon cornflour, pinch salt, few drops lemon essence, few drops vanilla essence, 4 tablespoons milk, 1 tablespoon hot milk, 1 tablespoon cocoa.

Cream butter, then gradually add sugar and beat well. Beat in eggs one at a time, then fold in the flour, cornflour & salt., which has been sifted twice, alternatively with the milk. Add essences, beat a few minutes.. Divide the mixture into three. One plain, the second colour with cochineal to a light pink, and the third mix, add 1 tablespoon cocoa dissolved in 1 tablespoon hot milk.

Bake in 3 x 7" sandwich tins in a moderate oven.

Layer with chocolate cake on bottom, pink in the middle and vanilla on top. Sandwich together with a thin line of white icing, and ice all over with the white icing

SWEETS

To be on small paper plates

14032. PLATE TOFFEE (4) (Plain, no papers) Round or Shapes
 14033. PLATE WHITE CHRISTMAS (4)
 14034. PLATE ROCKY ROAD (4)
 14035. PLATE DATE CREAMS (6)
 14036. PLATE SWEET ANY VARIETY NOT MENTIONED (6) (Variety name to accompany exhibit.
 14037. PLATE MARSHMALLOWS (6) rolled in icing sugar. 3 cm square
 14038. PLATE RUSSIAN CARAMEL (6) 3 cm square
 14039. PLATE PEPPERMINT (6)
 14040. PLATE TURKISH DELIGHT Rolled in Icing Sugar (4) 3 cm square
 14041. COLLECTION OF SWEETS (Not less than 6, no more than 12 varieties – (To be arranged on tray, Variety name to accompany exhibit.)

**MOST SUCCESSFUL EXHIBITOR in Classes 14032 to 14041:- Marj Hahn Memorial Trophy
 donated by Marlyn Rasmussen**

NOVICE SECTION

Classes 14042– 14051. Exhibitors may enter in any class in which they have not previously won a first prize at the Boonah Show .
 Jams & Pickles to be in a screw top jar, the approximate size of a 375g jam bottle .
 No cloth covers please. Bottles are to be clean with a product label only.

14042. MUFFINS, any sweet variety (4) No Papers. (Variety name to accompany exhibit.)
 14043. DATE LOAF.
 14044. TEA CAKE (Plain – Cinnamon Sugar Topping)
 14045. CHOCOLATE CHIP COOKIES, (4) Size approx. 5-8cm, using milk or dark chocolate chips only.
 14046. BOILED FRUIT CAKE (375 gr Fruit) 8"- 20cm round tin) **First \$10, Second \$5, Third \$3. Entry fee \$1-50 Prize Money donated by Fassifern Lighting & Electrical & Rosette**
 14047. ANY OTHER VARIETY OF CAKE, own choice. (Variety name to accompany exhibit.) **First \$10, Second \$5, Third \$3. Prize Money donated by Gaylene Gray, Entry Fee \$1-50**
 14048. LEMON BUTTER
 14049. ANY VARIETY OF JAM
 14050. MARMALADE
 14051. MUSTARD PICKLES

**MOST SUCCESSFUL EXHIBITOR IN NOVICE SECTION:- Trophy donated by Boonah Bi-Rite
 Electrical & Rosette**

ICED CAKES

RULES:- Boards are defined as a common base on which the Exhibit rests, and may be covered as a matter of choice. (**Maximum size to be 36cm square, and to have cleats. Maximum height to be no more than 38 cm including decorations.**)

Pins & glue must not be used. Unless specifically mentioned, all ornaments are to be made by the Exhibitor using a sugar medium. The use of a cutter and/or moulds is optional. Wire of any kind must not penetrate the surface of the exhibit.

Manufactured pillars, including wine glasses, tulle, ribbon streamers and fine wire are permitted. Other manufactured items are not allowed.

A minimum amount of gold or silver paint is allowed.

No cake is to be cut, but Judges have full power to test by piercing any cake for foreign matter.

Lace and extension work is not mandatory. Posy Pics are permissible.

All entries to be the bona fide handiwork of the Exhibitor

OPEN SECTION

14052. BEST PRESENTED DECORATED CUP CAKES. (4) (Dummies may be used) **First Trophy. Second \$5-00, Third \$3-00 donated by Sasha Stevens. Entry Fee \$1-50**
 14053. SPECIAL OCCASION DECORATED CAKE, single tier, plastic icing, (own choice, Dummies may be used) **First \$30-00, Second \$20-00, Third \$15-00. Prize money donated by Fassifern Lighting & Electrical & Rosette Entry Fee \$2-00**
 14054. ICED WEDDING CAKE, 2 tier (dummies may be used) **First 50-00, Second \$30-00 Third \$20-00. Prize Money donated by Fassifern Lighting & Electrical & Rosette Entry Fee \$2-00**
 14055. SUGAR CRAFT, (no cake to be used, either floral or novelty on baseboard, wire, tape, tulle, ribbon, synthetic stamens, vase or bowl permitted.) **First, \$30,00, Second \$20-00, Third \$15-00. Prize Money donated by Fassifern Lighting & Electrical, Entry Fee \$2-00**

ICED CAKES NOVICE SECTION

14056. BEST PRESENTED DECORATED CUP CAKES (4) Dummies may be used **First Trophy, Second \$5, Third \$3, donated by Sasha Stevens. Entry Fee \$1-50**
14057. SPECIAL OCCASION DECORATED CAKE, single tier, own choice, (Dummy may be used) **First \$15-00, Second \$10-00, Third \$5-00. Prize money donated by Fassifern Lighting & Electrical, Entry Fee \$1-50**
14058. ICED WEDDING CAKE, 2 tier (dummies may be used) **First \$50-00, Second \$30-00, Third \$20-00. Prize money donated by Boonah Bi-Rite Electrical, Entry Fee \$2-00**
- BEST EXHIBIT IN ICED CAKES:- Trophy donated by Beth Hern & Rosette**

JUNIOR SECTION, 17 YEARS & UNDER ENTRY FREE. 1 entry per class

Please put age of Exhibitor on the entry form

All entries to be presented on SMALL white paper plates except classes 14063– 14065 & 14070 which are to use large white paper plates.

First Prize \$5, Second \$3, Third \$2

14059. SCONES, (4) **Prize money donated by Una Westphal**
14060. PIKELETS (4)
14061. ANZAC BISCUITS (4) **Prize money donated by Una Westphal**
14062. JAM DROPS (4)
14063. SMALL CAKES (4) (Plain white icing) **Prize money donated by Mary Rasmussen**
14064. CHOCOLATE BAR, iced on top with chocolate icing. First \$7, Second \$5, Third \$3. **Prize Money donated by Valerie Rayner**
14065. CARROT PIE, single crust, on alfoil plate. (bought pastry shell allowed) **First \$25,00, Second \$20-00, Third \$15-00. Prize money donated by Kalfresh Pty. Ltd & R. & C. Palmer.**
14066. WHITE CHRISTMAS (4) 5cm squares. **Prize money donated by Una Westphal**
14067. PLATE OF MARSHMALLOWS (4) 3 cm squares. Rolled in Coconut. **Prize Money donated by Valerie Rayner**
14068. PLATE TOFFEE. (4)
14069. PLATE CHOCOLATES, (4) Moulded. **Prize Money donated by Valerie Rayner**
14070. DECORATED CUP CAKES (4)
- MOST SUCCESSFUL EXHIBITOR IN JUNIOR SECTION:- Coral Ballin Memorial Trophy donated by Marlyn Rasmussen & Rosette**
- BEST EXHIBIT IN JUNIOR SECTION:- Trophy donated by Jeanette Wilson & Rosette**

PRESCHOOL TO 7 YEARS OLD,

ENTRY FREE, 1 entry per person per class. Please put age of Exhibitor on the entry form

First Prize \$5, Second \$3, Third \$2 and Rosettes donated by Bi- Rite Boonah

Entry forms must be delivered to the office by Tuesday 1pm, 30th May, 2023

14071. DECORATED ARROWROOT BISCUITS (4)
14072. CUP CAKES, DECORATED (4)
14073. EDIBLE NECKLACE

SECTION 14 B**PRESERVES**

CHIEF STEWARD : Gaylene Gray phone 0427 636 236

STEWARDS: Kirri Gray, Maryke Neller, Maree Ruhland,
June Schossow & Jennifer Stevenson

ENTRY FEE: \$1-00 per item unless otherwise stated.

ENTRIES CLOSE: TUESDAY 30TH MAY 2023 by 1 PM.
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CONDITIONS OF ENTRY

1. All exhibits to be in bottles the approximate size of a 375g jam bottle.
No cloth covers please.
2. Bottles are to be clean with a product label only.
3. Multiple entries by Exhibitor within the same class must use different recipes.
4. **Prize money** First- \$5-00 Second- \$3-00 Third- card only unless otherwise stated in the schedule
5. Entries, Prize money and Prizes can be collected at the Foods Pavilion 9 -11am on Sunday 4th June, 2023
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PLEASE READ YOUR SCHEDULE CAREFULLY**JAMS AND PICKLES**

- 14074. ROSELLA JAM
- 14075. TOMATO JAM
- 14076. MELON AND LEMON JAM
- 14077. FIG JAM
- 14078. PLUM JAM
- 14079. APRICOT JAM
- 14080. GRAPE JAM
- 14081. STRAWBERRY JAM
- 14082. A.O.V. JAM
- 14083. COLLECTION OF JAMS, (4 bottles Assorted) **First \$10. Second \$5, Third \$3.**
Entry fee \$1-50
- 14084. GRAPEFRUIT MARMALADE.
- 14085. COLLECTION OF MARMALADE (3 bottles assorted) **First \$10, Second \$5, Third \$3.**
Entry fee \$1-50
- 14086. LEMON BUTTER
- 14087. PASSIONFRUIT BUTTER
- 14088. TOMATO RELISH
- 14089. SWEET MUSTARD PICKLES
- 14090. PICKLED ONIONS
- 14091. CLEAR MIXED VINEGAR PICKLES
- 14092. MANGO CHUTNEY
- 14093. TOMATO CHUTNEY
- 14094. A.O.V. CHUTNEY OR RELISH

MOST SUCCESSFUL EXHIBITOR in JAMS & PICKLES:- \$30 Prize money donated by Boonah Bi-Rite Electrical & Rosette

BEST EXHIBIT IN JAMS & PICKLES:- Trophy donated by Una Westphal & Rosette