

# Cooking

Steward: Jocelyn Maller

All entries **must** be presented along with exhibitor tickets to the pavilion **before 12pm on Friday 5<sup>th</sup> May 2017**. Provided recipe **must** be used if included in schedule. **All** cooking to be presented on white paper plates. Cooking **must** be cooked to stipulated size and kind of tin.

◆(This class has been selected by the South West Queensland Sub Chamber as an ongoing event. The winner of this class at Wallumbilla will then be required to enter again at the Regional finals. The winner of the Regional Final will then be required to enter at the RNA in Brisbane in August. Regional and final cake requirements - a 500g cake mixture with approx 2.25kg of dried fruit using – currants (whole), sultanas and raisins (cut), mixed peel, with cherries and nuts optional. Cake to be baked in a square 25.5cm (10in) tin approx internal measurement).

## SECTION 10

## OPEN

### Class

1. 4 Plain Scones.
2. 4 Pikelets.
3. Sponge Sandwich - Joined with jam.
4. Chocolate Ring Cake - Iced on top only
5. Orange Bar Cake - Iced on top only
6. 4 Pumpkin Scones
7. Plate of 4 Lamingtons – all equal size
8. Shortbread – approx 20cm round marked into 8 sections
9. Date Loaf – cooked in loaf tin
10. Carrot Cake - cooked in bar tin and lemon icing on top only
11. Boiled Pumpkin Fruit Cake – not iced
12. Rich Fruit Cake - uniced – not eligible for champion exhibit ◆
13. Plum Pudding - Steamed
14. Plate of 6 Anzac Biscuits
15. Plate of 6 Monte Carlo Biscuits
16. Plate of 6 Jam Drop Biscuits
17. Cinnamon Tea Cake

## Champion Exhibit for Cooking

Margaret Maller Memorial Trophy

Trophy for Overall Points for Section 10

Margaret Maller Memorial Trophy

Hint – Cool cooking on tea towel to avoid marks

### **Boiled Pumpkin Fruit Cake**

¼ lb butter  
1 pkt mixed fruit - 375g  
1 teaspoon soda  
1 cup mashed pumpkin  
1 cup plain flour  
1¼ cups sugar  
1 tablespoon golden syrup  
1 cup water  
2 eggs  
1 cup S.R flour

#### **Method**

Put into a saucepan butter, sugar, mixed fruit, golden syrup, soda and water. Bring to boil, simmer for 20 minutes. Allow to cool. Mix in pumpkin, beaten eggs and flour. Cook in a moderate oven for 1 ½ hours.

## **SECTION 11**

## **MALES ONLY COOKING**

1. Fruit cake – **Must** follow recipe provided.
2. 4 Scones
3. 6 Biscuits – (Anzac or Jam drops) can be all of one or 3 of each.

### **Boiled Fruit Cake**

5oz (155g) butter or margarine  
1 cup (250ml) water  
1 cup (250g) sugar  
1 pkt Mixed Fruit (12oz/375g)  
1 teaspoon Bicarb Soda  
2 eggs  
1 cup (125g) plain flour  
1¼ cups (155g) S.R. flour  
1 tablespoon rum

#### **Method**

Place in saucepan butter, sugar, fruit, water, spice and soda. Bring to boil and simmer gently for 10 minutes. Cool. Lightly beat eggs and add to mixture along with rum. Sift flours three times and add to the fruit mixture. Bake in an 8" (20cm) round/square tin in a moderately slow oven (160c/325F) for approximately 1½ hours or until cooked when tested.

#### **Hint**

To achieve a smooth top on fruitcake, pat mixture with wet hand before putting in oven

## Champion Exhibit for Males only cooking

Trophy for Overall Points in Section 11

### **SECTION 12                      15 YEARS AND UNDER**

Class

1. 6 Jam Drops or Cornflake Biscuits – can be all of one or 3 of each
2. Cake – any variety - Iced on top only
3. 4 Patty cakes – Iced on top only

Trophy for most Points in Section 12

### **SECTION 13                      12 YEARS AND UNDER**

Class

1. 4 Pikelets
2. 4 Patty Cakes – Icing on top only – no decorations
3. 6 Jam Drops or Cornflake Biscuits – can be all of one or 3 of each

Trophy for most Points in Section 13

### **SECTION 14                      7 YEARS AND UNDER**

Class

1. 4 Picklets
2. 4 Patty cakes – Icing on top only – no decorations
3. 4 Milk arrowroot biscuits – iced & decorated

Trophy for most Points in Section 14

Trophy for most Points in Section 12 to 14

FL Mills Memorial Trophy

Hint

Freeze cake and ice on morning of judging

## SECTION 15

## PERSON WITH A DISABILITY

Class

1. Chocolate Cake – Recipe provided – Iced on top only
2. 6 Biscuits - (Anzac or Jam drops) can be all of one or 2 of each.

### **SIMPLICITY CHOCOLATE CAKE**

(Pool Recipe Book – Page 8 – by Yvonne Howard)

1 cup sugar  
¾ cup milk  
2 eggs  
Vanilla to taste  
1 cup S.R. flour sifted  
With 2 tablespoons cocoa & pinch of salt  
3 tablespoons soft butter

#### **Method**

Place all ingredients in a basin and beat together hard for 3 to 5 minutes. Bake in moderate oven for 40 minutes.

## SECTION 16

## PRESERVES

All jars to have twist top lids

Class

1. 1 Bottle of Marmalade
2. 1 Bottle of Jam any variety
3. 1 Bottle of Mustard Pickles
4. 1 Bottle of Chutney
5. 1 Bottle of Relish
6. 1 Bottle of Lemon Butter
7. 1 Bottle of Mayonnaise

Champion Preserve Exhibit

Trophy for overall points in Section 16