

HOME COOKERY

Stewards: Sharon Trost (0475 052 567) Carolyn Bridges, Lorraine McLean, Kate Millard, Kimberley Andrews, Denise Watt, Janelle Schmaling, Jodie Plant, Rebecca Trost.

Junior Steward: Maddie Millard

Honorary Stewards: Beras Vandersee, Daph Handford and Myrtle Kanowski

Conditions of Entry:

- All entries to be the work of the exhibitor
- **Please note - closing date of all entries is 6th May 2024 – No late entries will be accepted.**
- **Full cake is required for all cake classes**
- **Please email completed entry form to shazzat73@yahoo.com or text to Sharon 0475 052 567 or leave with Show Secretary at Show Grounds.**
- Stewards will be in the pavilion from 12.30pm to 7.30pm to receive entries on Thursday 9th May 2024
- Entry fees must be paid when entries are delivered or prior.
- Exhibitors restricted to one entry in each class. Unless otherwise stated
- Appearance of exhibits to be taken into consideration
- Jams, jellies etc. must be in jars or bottle, approx 200g - 400g with a screw top, filled to top.
- Judging to commence 9.15am on Friday 10th May 2024
- This section will be closed to the public after 4.30pm on Saturday 11th May 2024 for collection of exhibits

Entry Fee: 50c entry fee must be paid prior to stewards accepting exhibits

Prize Money: Classes 1-11 and 37-41 1st \$4, 2nd \$2

Classes 12-36 1st \$5, 2nd \$3 Unless stated otherwise.

Major sponsors in Household section:- Myrtille, Crows Nest Buffalo Lodge, Selwyn Stark, Narelle Gluer, May Gossow, Dingers Seafood & Take Away,

ALL PRESERVES TO HAVE VARIETY ON ENTRY FORM. WILL BE SUPPLIED ON ARRIVAL.

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| 1. ONE BOTTLE SAUCE – any variety. Displayed in a sauce bottle only. | 19. STEAMED PUDDING – any variety, to be named |
| 2. ONE BOTTLE MUSTARD PICKLES | 20. RICH FRUIT CAKE – 225g butter, square tin (Entry Fee: \$1) |
| 3. ONE BOTTLE RELISH – any variety | Prize Money: 1st \$25 sponsored by Judy Archer, 2nd \$15– sponsored by Myrtle Kanowski, 3rd \$10 sponsored by Valda Fowler |
| 4. ONE BOTTLE CHUTNEY | Winner of the Rich Fruit Cake for 2024 is eligible to compete at Sub-Chamber finals to be held May 2025. Rich Fruit cake must be made in a 10" square tin for this competition |
| 5. ONE BOTTLE MARMALADE – any variety | 21. SULTANA CAKE – 375g sultanas – round/ square tin – 1 st \$6 and 2 nd \$4 Sponsored by Lorraine McLean |
| 6. ONE BOTTLE GRAPE JAM | 22. PUMPKIN FRUIT CAKE 455g mixed fruit, not iced – round/square tin |
| 7. ONE BOTTLE ROSELLA JAM | 23. BOILED FRUIT CAKE – 375g mixed fruit, round/square tin – 1 st \$10 2 nd \$7 3 rd \$3 |
| 8. ONE BOTTLE JAM – any other variety | 24. KENTISH CAKE – with fruit and nuts – bar/ loaf tin, iced on top |
| 9. COLLECTION OF THREE DISTINCT VARIETIES JAM | 25. MARBLE CAKE – round tin, pink icing on top |
| 10. ONE BOTTLE JELLY – any variety | 26. LEMON CAKE – round tin, lemon flavoured icing |
| 11. ONE BOTTLE LEMON BUTTER | 27. ORANGE CAKE – bar tin, iced on top |
| 12. TWO PLAIN SCONES | 28. CHOCOLATE BUTTER CAKE – round tin – iced top only, chocolate icing, – sponsored by Elaine Macdonald |
| 13. FOUR PIKELETS | 29. TWO LAMINGTONS – (5cm) square |
| 14. GLUTEN FREE DATE LOAF – loaf/bar tin Sponsored by Sue Case 1 st \$10 2 nd \$5 | 30. TWO DECORATED CUPCAKES – Judged on decoration and taste. |
| 15. HEALTH LOAF – loaf/bar tin. | |
| 16. CARROT CAKE – made with oil, nuts baked in round or square tin, iced on top, butter icing. 1 st \$7, 2 nd \$5, 3 rd \$3 | |
| 17. TEA CAKE – baked in round tin, cinnamon & sugar only on top. First prize will be eligible for the Champion Tea-cake of the Show. | |
| 18. BOILED PLUM PUDDING – must be boiled in cloth traditional way, 225g butter (Entry Fee: \$1) Carol Miller Memorial Prize:1 st \$15, 2 nd \$10, 3 rd \$ Prize money donated by Barry, Bruce, Jacko & Rhonda Miller | |

31. SPONGE SANDWICH – without butter, jam filled
32. SPONGE SANDWICH – with butter, jam filled or butter icing filling (not iced on top)
33. FOUR NO BAKE SLICE – Cherry Slice
34. FOUR BAKED SLICE – Date Slice
35. FOUR GLUTEN FREE BISCUITS – Jam Drops
36. SIX BISCUITS – TWO OF ANY 3 DIFFERENT VARIETIES on one plate
37. FOUR MARSHMALLOWS- 4cm square - toasted coconut
38. FOUR ROCKY ROAD- 4cm square
39. FOUR COCONUT ICE – pink and white, not coph 4cm square **1st prize donated by Gordon Coates in Memory of Mrs Lillian Littleton**
40. FOUR CHOCOLATE FUDGE
41. PLAIN TOFFEE – display in screw top jar, no papers.

MOST POINTS CLASSES 1-11 Voucher donated by Dingers Seafood

CHAMPION PRESERVE OF THE SHOW – TBA

MOST POINTS CLASSES 12-36– Trophy donated by Robyn Vandersee

MOST POINTS CLASSES 37-42 – Trophy donated by TBA

CHAMPION SPONGE OF SHOW – ‘MRS I W STUCKEY MEMORIAL’ – Trophy donated by Fay Parton

CHAMPION BUTTER CAKE Classes 25-28 – Trophy donated by Shirley Cronk

CHAMPION TEA CAKE OF THE SHOW-Trophy donated by Beras Vandersee

CHAMPION EXHIBIT ON MERIT – Sash - TROPHY & PERPETUAL TROPHY – Trophies donated by Beras Vandersee

MOST POINTS IN HOUSEHOLD SECTION – Trophy donated by Valda Fowler and PERPETUAL TROPHY donated by The Andrews Family

RUNNER UP – HOUSEHOLD SECTION – TBA

VAL COATES MEMORIAL PRIZE - ENCOURAGEMENT AWARD IN HOME COOKERY - donated by Gordon Coates

MENS SECTION

ALL ENTRIES MUST BE THE WORK OF THE EXHIBITOR

Entry Fee: 50c

One entry per exhibitor, per class

Full cake is required for cake classes.

Prize Money: 1st \$4.00, 2nd \$2.00

(Sponsored by Cameron and Fiona Littleton)

42. FOUR ANZAC BISCUITS
43. FOUR PIKELETS
44. BOILED FRUIT CAKE – 375g mixed fruit, round/square tin
45. TWO PLAIN SCONES
46. TEA CAKE – baked in round tin, cinnamon & sugar only on top.

First prize will be eligible for the Champion Teacake of the Show.

47. CHOCOLATE BAR CAKE - bar/loaf tin, iced on top only
MOST POINTS – PERPETUAL TROPHY – donated by Cameron and Fiona Littleton

MOST OUTSTANDING EXHIBIT – MENS SECTION - Sash

HIGH SCHOOL SECTION

ALL ENTRIES MUST TO BE THE WORK OF THE EXHIBITOR

One entry per exhibitor, per class

Full cake is required for cake classes.

Entry Fee: 30 cents

Prize Money: 1st \$4, 2nd \$2

(Sponsored by Gary and Janelle Schmaling)

48. FOUR PIKELETS
49. TWO CUPCAKES CAKES – iced – not baked in paper containers. No decorations
50. TWO SAVOURY MUFFINS – not baked in paper containers
51. TEA CAKE – baked in round tin, cinnamon and sugar only on top. **First prize will be eligible for the Champion Teacake of the Show.**
52. CHOCOLATE RING CAKE – iced on top – chocolate icing **Bethel Andrews Memorial Trophy donated by The Andrews Family**
53. BOILED FRUIT CAKE – round tin **Bethel Andrews Memorial Trophy donated by The Andrews Family**
54. FOUR PIECES OF CHOCOLATE SLICE
55. FOUR PIECES OF ROCKY ROAD - 4cm square
56. MARBLE CAKE - Recipe supplied

MOST POINTS – HIGH SCHOOL SECTION – Trophy sponsored by Household Stewards

MOST POINTS – RUNNER UP – Trophy sponsored by Myrtle Kanowski

MOST OUTSTANDING EXHIBIT – Sash

PRIMARY SCHOOL AND UNDER SECTION

ALL ENTRIES MUST TO BE THE WORK OF THE EXHIBITOR

One entry per exhibitor, per class

Full cake is required for cake classes.

Entry Fee: 30 cents

Prize Money: 1st \$4, 2nd \$2

(Sponsored by Martin and Carol Bridges)

57. FOUR CHOC CHIP BISCUITS
58. FOUR PIKELETS
59. TWO BLUEBERRY MUFFINS – may be baked in paper container
60. FOUR MARSHMALLOWS- 4cm square - non toasted coconut
61. LAZY DAISY CAKE – bar/loaf tin, iced on top. **Use given recipe**
62. TWO CUPCAKES – maybe baked in paper containers, iced with plain icing, no decorations
63. TEA CAKE – round tin – cinnamon and sugar on top. **First prize will be eligible for the Champion Teacake of the Show.**
64. DECORATED CUPCAKE – Grades 1 to 6 only - one entry per child Judged on decoration only.
65. DECORATED ARROWROOT BISCUIT – Prep and under - one entry per child Judged on decoration only. **FREE ENTRY**
66. EDIBLE JEWELLERY - Prep and under - one entry per child Judged on decoration only. **FREE ENTRY**

MOST POINTS – PRIMARY SCHOOL SECTION – Trophy sponsored by Household Stewards

MOST POINTS – RUNNER UP – Trophy sponsored by Myrtle Kanowski

MOST OUTSTANDING EXHIBIT – Sash

Neil Taylor Memorial Trophy donated by Trevor and Irene Taylor awarded to CHAMPION EXHIBIT IN THE SCHOOL AGE SECTIONS

DECORATED CAKES

Entry Fee: \$2.00 –

Limited to two entries per class Class 67-68 entries close 6th May 2024 with the Chief Steward Sharon Trost (MOB 0475 052 567) email: shazzat73@yahoo.com or Show Secretary. Exhibits will be received between 12.30-7PM Thursday 9th May 2024

67. Decorated Celebration Cake or Dummy using fondant. One tier cake, cake no higher than 20cm **Theme - Naming day.**

Prize Money 1st \$25.00, 2nd 15.00, 3rd \$10.00 **sponsored by Crows Nest Buffalo Lodge**

68. Decorated Novelty Cake - **Theme - Mens Special Birthday (eg; 21st, 50th)** - using buttercream.

Prize Money 1st \$25, 2nd 15.00, 3rd \$10.00 **sponsored by Crows Nest Buffalo Lodge**

Champion Exhibit - Decorated Cake- Sash

RECIPES

HEALTH LOAF

1 cup Bran Cereal (or Allbran), $\frac{3}{4}$ cup raw sugar, $\frac{3}{4}$ cup chopped apricots, $\frac{3}{4}$ cup sultanas, 1 $\frac{1}{4}$ cups milk (approx) 1 $\frac{1}{2}$ cup SR flour. **Method:** Mix bran, raw sugar, apricots, sultanas, milk. Allow to stand at least 2 hours. Add sifted flour to mixture, stirring well. Bake in moderate oven for 1 hour

MARBLE CAKE

125g soft butter, 185g sugar, 2 eggs, 1 $\frac{1}{2}$ cups self raising flour, $\frac{1}{2}$ cup milk, pinch salt, vanilla. **METHOD:** Place all ingredients in small mixing bowl and mix on low speed. When combined then beat on higher speed for four minutes only. Divide mixture into three and colour one pink, one chocolate 2 level dessertspoons of cocoa dissolved in hot water to a thin paste) and leave one white. Line bottom of 20 cm round tin. Place mixture in alternate spoonfuls and run knife through to create the marble effect. Bake at 190^o for 35-40 minutes or until cooked. When cool, ice with pink icing.

LEMON CAKE

1 cup castor sugar, 2 eggs, 125g butter, 1 $\frac{1}{2}$ cups self raising flour, 1 rounded tablespoon cornflour, $\frac{1}{2}$ cup milk, 1 tablespoon grated lemon rind. **METHOD:** Sift flour and cornflour, add sugar and lemon rind. Stir in softened butter, lightly beaten eggs and milk. Beat well for five minutes. Spoon mixture into greased 20cm round cake tin with greased greaseproof paper on base. Bake in moderate oven approx 40 minutes. Cool, ice on top with lemon flavoured icing.

DATE SLICE

1/2 cup butter, 3/4 cup sugar, 1 egg, 1 cup SR flour, 1 cup plain flour, vanilla, pinch of salt, 240g dates, 1 dstspn butter, 5 tbs milk. **METHOD:** Cream butter & sugar, add egg & beat well. Add flour, vanilla & salt. Place the dates, 1 dstspn butter and milk in saucepan. Bring slowly to the boil & beat until smooth. Let cool. Halve the pastry mix. Roll half out to fit a 20cm x 30cm lamington pan. Place in lined tin. Spread the date mix on top then roll out other half of pastry & put on top. Bake for 1/2 hour in a moderate oven. Cool & ice with pink icing

LAZY DAISY CAKE

125g butter, $\frac{1}{2}$ packet jelly crystals (any colour), 4 level tablespoons sugar, 1 $\frac{1}{2}$ cups SR flour, 2 eggs, 1/3 cup milk. **METHOD:** Combine all ingredients in mixing bowl until blended. Beat for 3 minutes on medium speed with electric mixer. Bake in a bar/loaf tin at 180^oC for 35-40 minutes or until cooked. Ice top only when cool and decorate with jelly bean daisies.

CHERRY SLICE

12 Nice biscuits, 115g cophia, $\frac{1}{2}$ cup chopped glace' cherries, $\frac{3}{4}$ cup condensed milk, 2 cups coconut, 100g dark chocolate, 1 tbs coconut oil, cochineal food colouring. **METHOD:** Place a layer of Nice biscuits in the bottom of a line 20cmX 20cm tin. Melt cophia on low heat. Allow to cool slightly. Mix Cherries, coconut, condensed milk, food colouring and cophia together. Press into tin. Refrigerate until set. Melt chocolate and coconut oil together and spread over slice.

The Crow's Nest A. H. & I. Society INC.

Sincerely thank the
Queensland Government
for the
Show Societies Grant



***This Grant allows us to provide
a community event for all to enjoy***



Pat WEIR MP

Member for **Condamine**

Shadow Minister for Natural Resources, Mines and Energy

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