

H: COOKERY

Convenors: Bridie Tillett

Stewards: Merridy Thorpe

ALL COOKERY TO BE CUT BY JUDGE

ALL COOKERY MUST BE AT LEAST 12hrs OLD

Entry tickets must be visible

A few hints for cooking classes.

- For all cakes – stiff cardboard, cut slightly larger than the cake and covered with foil is quite satisfactory.
- No packet mixes.
- Where there are several items in a class, look for uniformity both as to size and degree of cooking.
- Keep icing tidy. No rack marks.
- Entries must be from an individual and must include the entrants, name and full contact details.

701 Loaf Home-made Bread, not less than 680g and to be baked as a single loaf. Must be cut by judge.

702 Loaf Bread-maker Bread (white)

703 Four Bread rolls. Home-made (white)

First Prize - \$200 donated by McKeely Denholm

Second Prize - \$50 donated by Merridy Thorpe

704 Three Home-made Buns

705 Collection of yeast products

706 5 pieces of 'Rocky Road' slice –

Sponsor – McKeely Denholm

707 **PREMIUM CLASS:** Beer Cake –

(Recipe on page 7)

First Prize - \$200 donated by McKeely Denholm

Second Prize - \$50 donated by Merridy Thorpe

708 Jubilee Cake - iced on top

709 Cake, suitable for Gluten Free.

List of ingredients to be supplied by exhibitor.

710 Sultana Cake, not less than 3lbs (1.4kg).

Mrs JD Hinge Memorial - sponsored by Jeff Hinge
& Family

711 Boiled Fruit Cake - (Recipe on page 7)

712 Rich Fruit Cake, not less than 4 lbs (1.8kg)

713 Genoa Cake

714 Orange Cake, to be iced.

Sponsored by Mr T Knowling - Mrs RAC

Knowling Memorial Trophy

715 Chocolate Cake, iced, baked in a loaf tin.

716 Carrot Cake iced. Baked in a loaf tin

Sponsor Mrs Heather Wiese.

717 Banana Cake, iced on top - log or loaf tin

Sponsor Mrs B. Hinge.

718 Coffee Cake - plain butter cake with cinnamon and
sugar topping, loaf tin.

Nell Dinning Memorial – Sponsor Barry Dinning

719 Honey Roll, filled with mock cream. –

Sponsored by Heather Wiese.

720 **Country Women's Scone Mix Competition.**

5 SAVOURY scones (Full details on page 7)

Sponsor Laucke Flour Mills

721 Apple Cake. No greater than 23 cm

Sponsor Margaret Clarke.

722 4 Sweet Biscuits, any variety, one type.

723 6 Jelly Cakes, unfilled - Donated by Denise Rowett.

724 Anzac Biscuit Challenge - Six Biscuits - Any Recipe

Only one entry per person

- (Full details page 7). Sponsor Blue Lake Milling
725 Sponge Sandwich filled with jam – Merridy Thorpe
726 Decorated cake - free choice
Cakes to be judged on decoration only
Sponsored By Bordertown Bakery
727 Hemp Cooking - Savoury Item
(Details on page 7)
Sponsored by Good Country Hemp
728 Hemp Cooking - Sweet Item
(Details on page 7)
Sponsored by Good Country Hemp

CHAMPION CAKE OF SHOW

Mavis Staude Memorial Sponsored by Colin Staude

MOST SUCCESSFUL EXHIBITOR - COOKERY

Sponsored by Suzie Coventry

MOST OUTSTANDING EXHIBIT - COOKERY

Sponsored by McKeely Denholm in memory of Miss Mon Maney

Recipes and Competition Details for Section H: Cookery

Section H: Class 707 – PREMIUM CLASS

707. Beer Cake – Recipe: 2 cups SR flour; ½ cup sugar; 1 cup beer; 2oz (62 ½ gm) butter; 1 beaten egg; ½ cup mixed fruit (cut raisins, sultanas and peel); ½ teaspoon mixed spice. Rub butter into flour. Mix sugar and spice into flour, then fruit and egg. Add beer, mixing all well
Topping: ½ cup plain flour, ½ cup sugar, 2oz (62 ½ gm) butter. Rub all together until crumbly. Sprinkle over cake mixture. Bake in hot oven for approx. ½ hour.

Section H: Class 711 – BOILED FRUIT CAKE

711. Boiled Fruit Cake – Recipe: put together in a large saucepan ¼ lb (125gm) butter, 1 cup white sugar, 1 cup currants, 1 cup sultanas, 1 cup raisins, 1 teaspoon mixed spice, ¼ teaspoon salt, 2oz (62 ½ gm) mixed peel, 1 cup water. Bring all to a boil and simmer for 2 or 3 minutes, take from heat and stir in 1 teaspoon carb soda. Allow to cool, then stir in 2 well beaten eggs, 1 cup SR flour and 1 cup plain flour sifted together. Bake in greased and lined cake tin about 8” (20cm) square in moderate to slow oven for about 1 ½ hours.