

Marburg and District Agricultural and Industrial Association inc.

Annual show

Cookery Schedule

Adults-Section 10 Juniors- Section 10A

Chief Steward: Ann-Marie Frohloff 0409575403



Judging: Friday 6th May 2019

ALL ENTRIES TO BE REGISTERED BY 12PM WEDNESDAY 4TH MAY 2019

ENTRIES TO BE IN THE PAVILION BY 9AM ON FRIDAY 6TH MAY 2019

ALL cakes to be cut by the Judge unless stated otherwise.

Pickles are to be opened by the Steward unless otherwise stated

ONE entry only per class per exhibitor ALL entries to be the work of the competitor.

NO COMPETITOR IS TO MOVE OR TOUCH ANOTHER COMPETITORS EXHIBITS.

All entry fees include GST.

Most points in the Adult section prize donated by Ann-Marie Frohloff

Most points in the Junior sections prize donated by Ann-Marie Frohloff

SECTION 10 ADULTS

CLASS 1: Plate of (6) plain scones

Entry fee: \$1.50. First: \$4.50 Second: \$2.00

CLASS 2: Plate of (6) pumpkin scone

Entry fee: \$1.50. First: \$4.50 Second: \$2.00

CLASS 3: Plain sponge sandwich (8" round tin)

Entry fee: \$1.50. First: \$4.50 Second: \$2.00

CLASS 4: Iced chocolate cake (Not sponge) 20cm square or round tin

Entry fee: \$1.50. First: \$4.50 Second: \$2.00

CLASS 5: Marble cake with marble icing

Entry fee: \$1.50. First: \$4.50 Second: \$2.00

CLASS 6: Orange bar cake-iced top only-8cm depth and 20cm length

Entry fee: \$1.50. First: \$4.50 Second: \$2.00

CLASS 7: Kentish cake-iced-bar tin

Entry fee: \$1.50. First: \$4.50 Second: \$2.00

CLASS 8: Banana cake-iced top with plain icing only

Entry fee: \$1.50. First: \$4.50 Second: \$2.00

CLASS 9: Carrot cake 20cm round or square tin. Iced with lemon on top only (No cream cheese topping).

Entry fee: \$1.50. First: Trophy Second: \$2.00

Recipe: 1 cup sugar 3/4 cup cooking oil 3 eggs, 1 3/4 teaspoons bi-carb 1 1/2 teaspoons baking powder 1 1/2 cups plain flour 1 teaspoon vanilla 2 cups grated carrot 1/2 cup chopped walnuts 1 1/2 teaspoons cinnamon Method: Beat the eggs, add sugar & oil. Stir in sifted ingredients. Fold in the carrot and nuts. Bake in a 8" or 20cm round or square tin in a moderate oven for approximately 45 minutes.

CLASS 10: Tea cake

Entry fee: \$1.50. First: \$4.50 Second: \$2.00

CLASS 11: Butter bar cake- iced

Entry fee: \$1.50. First: \$4.50 Second: \$2.00

Ingredients: 125g butter 3/4 cup sugar 2 eggs 1/2 cup milk 1 1/2 cups SR flour 1 teaspoon vanilla essence Method: Cream the butter and sugar, add eggs flour and milk. Add vanilla. Grease a bar tin and bake in a moderate oven for approximately 40 minutes.

CLASS 12: Peach blossom bar cake - iced all over pink

Entry fee: \$1.50. First: \$4.50 Second: \$2.00

CLASS 13: Date roll-must be baked in a nut roll

Entry fee: \$1.50. First: \$4.50 Second: \$2.00

CLASS 14: Sultana cake:250g mixture and no more than 400g fruit in a round tin.

Entry fee: \$1.50. First: Trophy Second: \$2.00

CLASS 15: Rich fruit cake- 250g mixture
Entry Fee: \$2 First: \$15.00 Second: \$10.00

CLASS 16: Boiled fruit cake
Entry fee: \$2 First: \$15.00 Second: \$10.00

CLASS 17: Boiled plum pudding-250g mixture
Entry fee: \$2 First: Trophy Second: \$5.00

CLASS 18: Pumpkin fruit cake
Entry fee:\$2 First: Trophy Second: \$5.00

Ingredients: 125g butter 200g sugar 2 eggs 1 tablespoon golden syrup 1 1/2 teaspoons grated lemon rind 1 cup cold cooked mashed pumpkin 2 cups SR flour 375g mixed fruit 1 tablespoon mixed peel Method: Cream butter and sugar well, add beaten eggs. Beat in lemon rind and syrup. Stir in finely mashed pumpkin and sifted flour then add mixed fruit. Bake in 20cm square or round tin in a moderate oven for 1 1/2- 2 hours. Leave stand 5 minutes. Place cake on a folded tea towel on rack to prevent marking.

CLASS 19:Novelty cake, iced-handwork only. NOT TO BE CUT
Entry fee:\$2 First: Trophy Second: \$5.00

CLASS 20: Sweet muffins (4)
Entry fee: \$1.50 First: \$4.50 Second: \$2.00

CLASS 21: Savoury muffins (4)
Entry fee: \$1.50 First: \$4.50 Second: \$2.00

CLASS 22-30

ENTRY FEE \$1.00 First:\$3.00 Second:\$2.00

CLASS 22: Anzac biscuits (6)

CLASS 23: Chocolate chip biscuits (6)

CLASS 24: Monte carlo (6)

CLASS 25: Jam drops (6)

CLASS 26: Plate of (6) pikelets

CLASS 27: Plate of (6)lamingtons approx 4cm square

CLASS 28: Plate of (6)iced patty cakes

CLASS 29: Shortbread-marked in wedges

CLASS 30: Plate of any variety of slice 5cm x 4cm approx

JAMS & PRESERVES:

ENTRY FEE \$1.00 First: \$3.50 Second: \$2.00

Sponsored by The Chilli Patch

Jams to be in 450g jars with secure lids and labelled

<p>CLASS 31</p> <p><i>Jar of jelly any variety</i></p>	<p>CLASS 36</p> <p><i>Jar of stone fruit jam any variety</i></p>	<p>CLASS 41</p> <p><i>Small jar of mayonnaise</i></p>
<p>CLASS 32</p> <p><i>Jar of rosella jam</i></p>	<p>CLASS 37</p> <p><i>Jar of tomato jam</i></p>	<p>CLASS 42</p> <p><i>Bottle of mustard pickles</i></p>
<p>CLASS 33</p> <p><i>Jar of gooseberry jam</i></p>	<p>CLASS 38</p> <p><i>Jar of jam any variety</i></p>	<p>CLASS 43</p> <p><i>Bottle of relish (any variety)</i></p>
<p>CLASS 34</p> <p><i>Jar of sweet orange marmalade</i></p>	<p>CLASS 39</p> <p><i>Collection of jams-3 varieties</i></p>	<p>CLASS 44</p> <p><i>Bottle of chutney-any variety</i></p>
<p>CLASS 35</p> <p><i>Jar of marmalade any variety</i></p>	<p>CLASS 40</p> <p><i>Small jar of lemon curd</i></p>	<p>CLASS 45</p> <p><i>Bottle of pickled onions</i></p>

SWEETS ENTRY

FEE \$1.00 First: \$3.00 Second: \$2.00- Sponsored by Jordan Frohloff

<p>CLASS 46</p> <p><i>Plate of (6) plain toffees</i></p>	<p>CLASS 48</p> <p><i>Plate of (6) coconut ice</i></p>	<p>CLASS 50</p> <p><i>Plate of (6) butterscotch</i></p>
<p>CLASS 47</p> <p><i>Plate of (6) french jellies</i></p>	<p>CLASS 49</p> <p><i>Plate of (6) marshmallows rolled in coconut</i></p>	<p>CLASS 51</p> <p><i>Plate of (6) chocolate fudge</i></p>

CLASS 52: MEN'S CHOCOLATE CAKE CHALLENGE

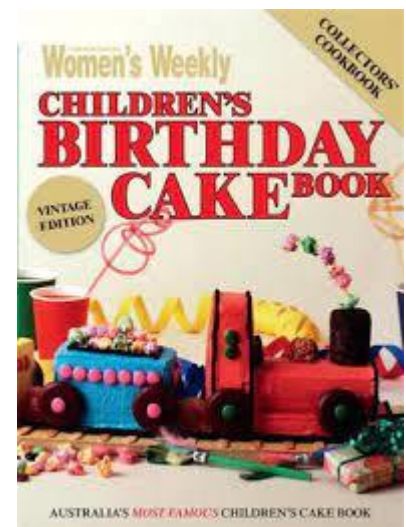
Entry fee:\$1.50 First:\$10.00 Second:\$5.00

Ingredients: 1 cup self-raising flour 3 tbs cocoa powder 250 g butter 1/2 cup caster sugar 1 tsp vanilla essence 2 eggs Method: Combine flour, cocoa, sugar, vanilla essence and melted butter. Add eggs and mix together for 1 minute. Pour into a lined cake tin and bake for 25 - 35 minutes at 160C. Place on a folded tea towel on rack to avoid marks on the bottom of cake. Icing 1 cup icing sugar sifted 1 tsp cocoa powder sifted 1 dash milk 2 tsp butter softened Mix together icing sugar, cocoa, milk and butter. Ice only on the top.

CLASS 53: AUSTRALIAN WOMEN'S WEEKLY CHILDREN'S BIRTHDAY CAKE

Entry fee:\$1.50 First:Trophy Second:\$5.00

Any cake from the vintage edition of the 'Australian Womens Weekly Children's Birthday cake book'



SECTION 10A Juniors

NO ENTRY FEE First prize \$3.00 Second prize \$2.00

HIGH SCHOOL- Sponsored by Marburg Post Office.

CLASS 1: <i>Plate of (6) plain scones</i>	CLASS 6: <i>Plate of (6) sweet muffins</i>
CLASS 2: <i>Teacake</i>	CLASS 7: <i>Plate of (6) jam drops</i>
CLASS 3: <i>Plate of (6) pikelets</i>	CLASS 8: <i>Plate of (6) chocolate chip biscuits</i>
CLASS 4: <i>Plate of (6) small iced cakes in paper cases</i>	CLASS 9: <i>Plate of (6) plain toffees</i>
CLASS 5: <i>Plate of (6) Anzac biscuits</i>	CLASS 10: <i>Packet cake iced on top-any variety</i>

CLASS 11: Boiled fruit cake

First prize: Trophy Second: \$5.00 – Sponsored by Ann-Marie Frohloff

Ingredients: 113g butter 1 cup sugar 1 teaspoon baking soda 1 packet mixed fruit 1 teaspoon mixed spice 1 egg 1 cup SR flour 1 cup P flour 1 cup water Method: Boil sugar, water, butter, spice and fruit for 10 minutes. Add baking soda. Allow to cool, then add beaten egg, then flour. Stir well. Bake in a moderate oven for 1 hour in a round or square tin.

PRIMARY SCHOOL – Sponsored by Jackie D Photography



CLASS 12: <i>Teacake</i>	CLASS 16: <i>Plate of marshmallows rolled in coconut</i>
CLASS 13: <i>Plate of (6) pikelets</i>	CLASS 17: <i>(3) Decorated boiled eggs-shells on.</i>
CLASS 14: <i>Plate of (6) Anzac biscuits</i>	CLASS 18: <i>(1) Piece of edible jewellery-necklace</i>
CLASS 15: <i>Plate of (6) jam drops</i>	CLASS 19: <i>Packet cake iced on top-any variety</i>

CLASS 20: Chocolate cake-iced on top only

First prize: Trophy Second:\$5.00 Sponsored by Ann-Marie Frohloff

Ingredients: 1 Cup SR flour 1 Cup caster sugar 2 level tablespoons cocoa 3 level tablespoons butter 1 teaspoon vanilla essence 1/2 cup milk 2 eggs Method: Beat ingredients in a bowl for 4 minutes. Put mixture into a greased 20cm tin. Bake for 40-45 minutes. Ice on top only.

UNDER PRIMARY SCHOOL AGE- Sponsored by Ann-Marie Frohloff

CLASS 21: Plate of (3) iced and decorated arrowroot biscuits