

*Marburg and district agricultural and  
industrial association inc. Annual show*

# *Cookery schedule*

Adults-Section 10  
Juniors- Section 10A

**Chief Steward:** *Erin Davis:0410 686 080*

**Steward:** *Ann-Marie Frohloff*



**Judging: Friday 10th May 2019**

**ALL ENTRIES TO BE REGISTERED BY 12PM WEDNESDAY 8TH MAY 2019**

**ENTRIES TO BE IN THE PAVILION BY 9AM ON FRIDAY 10TH 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 the Marburg Post  
Office**

**Most points in the High school & Primary School sections prize donated  
by Ann-Marie Frohloff**

# **SECTION 10**

## **ADULTS**

**CLASS 1:** *Plate of (6) plain scones*

**Entry fee: \$1. First:\$4.50 Second:\$3.00 Third:\$1.50**

**CLASS 2:** *Plate of (6) pumpkin scone*

**Entry fee: \$1. First:\$4.50 Second:\$3.00 Third \$1.50**

Scones sponsored by Peter & Kay-Maree Devey in memory of Norma Devey

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

**Entry fee: \$2 First:Trophy Second:\$3.00 Third:\$1.50**

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

**Entry fee: \$1.50 First:Trophy Second:\$3.00 Third:\$1.50**

**CLASS 5:** *Marble cake with marble icing*

**Entry fee: \$1.50 First:Trophy Second:\$3.00 Third:\$1.50**

**CLASS 6:** *Sweet muffins (6)*

**Entry fee: \$1.50 First: \$4.50 Second:\$3.00 Third:\$2.00**

**CLASS 7:** *Savoury muffins (6)*

**Entry fee: \$1.50 First: \$4.50 Second:\$3.00 Third:\$1.50**

**CLASS 8:** *Orange bar cake-Iced top only-8cm depth and 20cm length*

**Entry fee: \$1.50 First: \$4.50 Second:\$3.00 Third:\$1.50**

**CLASS 9:** *Kentish cake-iced-bar tin*

**Entry fee: \$1.50 First:Trophy Second:\$3.00 Third:\$1.50**

**CLASS 10:** *Banana cake-iced top with plain icing only*

**Entry fee: \$1.50 First:\$4.50 Second:\$3.00 Third:\$1.50**

**CLASS 11:** *Carrot cake 20cm round or square tin. Iced with lemon on top only (No cream cheese topping).*

**Entry fee: \$2 First:Trophy Second: \$6.00 Third:\$4.00**

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 12:** *Sultana cake:250g mixture to contain no more than 400g fruit in a round tin*

**Entry fee: \$2 First:Trophy Second:\$8.00 Third:\$5**

**CLASS 13:** *Rich fruit cake- 250g mixture*

**Entry Fee: \$3 First:\$20.00 Second:\$12.00 Third:\$8.00**

**CLASSES 3-13 SPONSORED BY RYPE BUSINESS SOLUTIONS**

**CLASS 14:** *Boiled fruit cake*

**Entry fee: \$2 First:\$15.00 Second:\$10.00 Third:\$5.00**

**CLASS 15:** *Peach blossom bar cake - iced all over pink*

**Entry fee: \$1.50 First:\$3.00 Second:\$2.00 Third:\$1.00**

**CLASS 16:** *Date roll-must be baked in a nut roll tin*

**Entry fee: \$1.50 First:\$3.00 Second:\$2.00 Third:\$1.00**

**CLASS 17-25 ENTRY FEE \$1.00**

**First:\$3.00 Second:\$2.00 Third:\$1.00**

Sponsored by Special Branch Collective Cafe

**CLASS 17:** *Anzac biscuits (6)*

**CLASS 18:** *Chocolate chip biscuits (6)*

**CLASS 19:** *Monte carlo (6)*

**CLASS 20:** *Jam drops (6)*

**CLASS 21:** *Plate of (6) pikelets*

**CLASS 22:** *Plate of (6)lamingtons approx 4cm square*

**CLASS 23:** *Plate of (6)iced patty cakes*

**CLASS 24:** *Shortbread-marked in wedges*

**CLASS 25:** *Plate of any variety of slice 5cm x 4cm approx*

**CLASS 26:** *Plum pudding-250g mixture*

**Entry fee: \$2 First:Trophy Second:\$5.00 Third:\$3.00**

**CLASS 27:** *Tea cake*

**Entry fee:\$1.50 First:\$3.00 Second:\$2.00 Third:\$1.00**

**CLASS 28:** *Butter bar cake- iced*

**Entry fee \$2 First:\$3.00 Second:\$2.00 Third:\$1.00**

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 29:** *Pumpkin fruit cake*

**Entry fee:\$2 First:Trophy Second:\$3.00 Third:\$2.00**

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 30:** *Novelty cake, iced-handwork only.*

*NOT TO BE CUT*

**Entry fee:\$2 First:Trophy Second:\$8.00 Third:\$4.00**

**CLASS 31:** *Loaf of plain white bread*

**Entry fee:\$1.00 First:\$3.00 Second:\$2.00 Third:\$1.00**

**CLASS 32:** *Loaf of savoury or grainy bread*

**Entry fee:\$1.00 First:\$3.00 Second:\$2.00 Third:\$1.00**

## **JAMS & PRESERVES:**

**ENTRY FEE \$1.00**

**First:\$4.00 Second:\$3.00 Third:\$2.00**

Sponsored by Spanelect Pty Ltd



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

**ENTRY FEE \$1.00**

**First:\$4.00 Second:\$3.00 Third:\$2.00**

<b>CLASS 33</b> <i>Jar of jelly any variety</i>	<b>CLASS 40</b> <i>Jar of jam any variety</i>
<b>CLASS 34</b> <i>Jar of Rosella jam</i>	<b>CLASS 41</b> <i>Collection of jams-3 varieties</i>
<b>CLASS 35</b> <i>Jar of gooseberry jam</i>	<b>CLASS 42</b> <i>Small jar of lemon curd</i>
<b>CLASS 36</b> <i>Jar of sweet orange marmalade</i>	<b>CLASS 43</b> <i>Small jar of mayonnaise</i>
<b>CLASS 37</b> <i>Jar of marmalade any variety</i>	<b>CLASS 44</b> <i>Bottle of mustard pickles</i>
<b>CLASS 38</b> <i>Jar of stone fruit jam any variety</i>	<b>CLASS 45</b> <i>Bottle of relish (any variety)</i>
<b>CLASS 39</b> <i>Jar of tomato jam</i>	<b>CLASS 46</b> <i>Bottle of chutney-any variety</i>
	<b>CLASS 47</b> <i>Bottle of pickled onions</i>

## **SWEETS**

**ENTRY FEE \$1.00**

**First:\$4.00 Second:\$3.00 Third:\$2.00**

<b>CLASS 48</b> <i>Plate of (6) plain toffees</i>	<b>CLASS 52</b> <i>Plate of (6) butterscotch</i>
<b>CLASS 49</b> <i>Plate of (6) french jellies</i>	<b>CLASS 53</b> <i>Plate of (6) russian caramels</i>
<b>CLASS 50</b> <i>Plate of (6) coconut ice</i>	<b>CLASS 54</b> <i>Plate of (6) chocolate fudge</i>
<b>CLASS 51</b> <i>Plate of (6) marshmallows rolled in coconut</i>	

## **CLASS 55:** *MEN'S CHOCOLATE CAKE CHALLENGE*

**Entry fee:\$1.50 First:\$5.00 Second:\$3.00 Third:\$2.00**

**Sponsored by The RYPE group**

### *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.

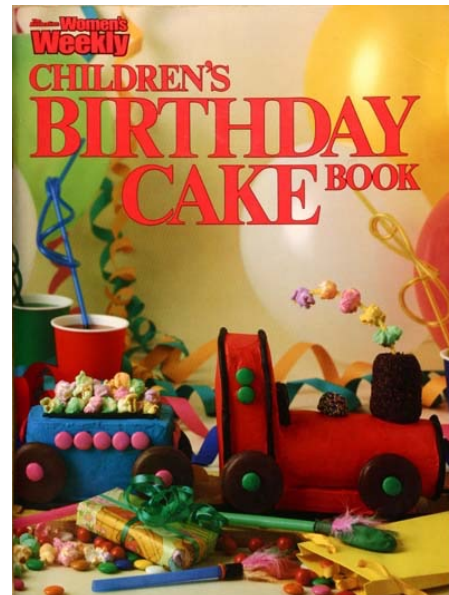
Ice only on the top.

## **CLASS 56:** *AUSTRALIAN WOMEN'S WEEKLY CHILDREN'S BIRTHDAY CAKE*

**Entry fee:\$1.50 First:Trophy Second:\$3.00 Third:\$2.00**

**Sponsored by Erin Davis**

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



## **SECTION 10A**

### **Juniors**

### **(HIGH SCHOOL)**

### **NO ENTRY FEE**

**First prize \$3.00 Second prize \$2.00 Third \$1.00**

\*Each entrant in the Junior sections will receive a gift donated by Barb's Kitchen at Minden\*

**CLASS 1:** *Plate of (6) plain scones*

**CLASS 2:** *Teacake*

**CLASS 3:** *Plate of (6) pikelets*

**CLASS 4:** *Plate of (6) small iced cakes in paper cases*

**CLASS 5:** *Plate of (6) Anzac biscuits*

**CLASS 6:** *Plate of (6) sweet muffins*

**CLASS 7:** *Plate of (6) jam drops*

**CLASS 8:** *Plate of (6) chocolate chip biscuits*

**CLASS 9:** *Plate of (6) plain toffees*

**CLASS 10:** *Packet cake iced on top-any variety*

**CLASS 11:** *Boiled fruit cake*

**First prize:Trophy Second:\$8.00 Third:\$5.00**

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**

### **NO ENTRY FEE**

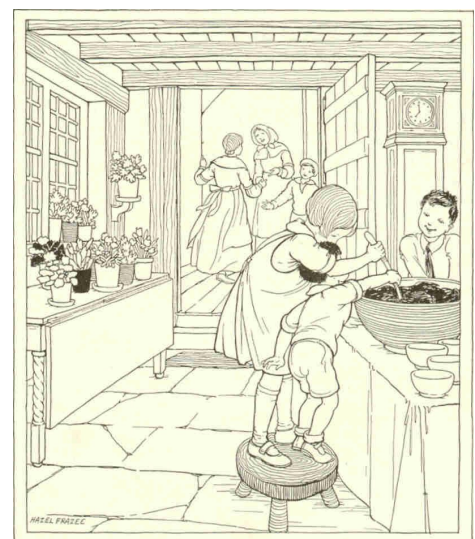
**First:\$3.00 Second:\$2.00 Third \$1.00**

\*Each entrant in the Junior sections will receive a gift donated by Barb's Kitchen at Minden\*

**CLASS 12:** *Tea cake*

**CLASS 13:** *Plate of (6) pikelets*

**CLASS 14:** *Plate of (6) ANZAC biscuits*



The neighbors all come in for a stir

**CLASS 15:** *Plate of (6) jam drops*

**CLASS 16:** *Plate of marshmallows rolled in coconut*

**CLASS 17:** *(3) Decorated boiled eggs-shells on.*

**CLASS 18:** *(1) Piece of edible jewellery-necklace*

**CLASS 19** *Chocolate cake-iced on top only*

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.

**CLASS 20:** *Packet cake iced on top-any variety*

## **UNDER PRIMARY SCHOOL AGE**

### **NO ENTRY FEE**

**First prize \$3.00 Second prize \$2.00 Third \$1.00**

\* Each entrant in the Junior sections will receive a gift donated by Barb's Kitchen at Minden \*

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

**Sponsored by Frankie & Mavis vintage caravan photo booth**

