

Section 9: Cooking

The 'Candles' theme applies to this section

Stewards: C Blanch; D Steinhardt; D Blanch

Entry Fee: 50¢

First \$2; Second \$1 (unless otherwise stated)

All entries must be in the hands of the Stewards by 9.00am Friday. Entry tickets must be attached to the plate of each exhibit by the Exhibitor. Please read Pavilion Regulations on page 8. Pavilion closes at 4.30pm. Exhibits to be picked up at 5.00pm.

Fruit Cakes

1. ½lb Rich Fruit Cake (Winner eligible to enter South Burnett 2012, Rich Fruit Cake Competition)
2. Boiled fruit cake, 375gm fruit
3. Plum pudding, boiled in cloth
4. Plum pudding, steamed
5. Sultana cake
6. Pumpkin fruit cake
7. Date roll, cooked in roll tin, not to be sliced

Champion Exhibit in Fruit Cake, Classes 1 to 7 – Ribbon

Special prize of First \$5; Second \$3 for Classes 1 and 2, donated by Denise Steinhardt

Butter Cakes

Must be iced on tops only

8. Kentish cake, bar tin, to contain ½ cup each of sultanas, cherries and nuts
9. Carrot cake, bar tin
10. Banana cake, bar tin
11. Orange cake, bar tin
12. Chocolate cake, bar tin
13. Peach blossom Cake, bar tin
14. Marble cake, square tin

Champion Exhibit in Butter Cakes, Classes 8 to 14 – Ribbon

Sponge Cakes

Must be dusted on tops only

15. Butter sponge, butter cream filling
16. Sponge roll, jam filling
17. Any other sponge

Champion Exhibit in Sponge Cakes, Classes 15 to 17 – Ribbon

Bread

18. Loaf of bread made by hand, any type (to be named)
19. Loaf of bread made in a bread maker, any type (to be named)
20. Bread sticks or rolls, any type (to be named)
21. Croissants or Brioche (to be named)
22. Fruit bread or bun (to be named)
23. Any flat bread (to be named)
24. Any other bread product (to be named)

Champion Exhibit in Bread, Classes 18 to 24 – Ribbon

Miscellaneous

Must be uniform size

25. Lamingtons, 6
26. Patty cakes, 6 iced
27. Tea cake
28. Gingerbread, square tin
29. Pikelets, 6
30. Raspberry slice, 6 pieces
31. Plain scones, 6
32. Pumpkin scones, 6
33. Anzac Biscuits, 6
34. Gingernuts, 6
35. Jam drops, 6
36. Plate, variety of 5 biscuits
37. Muffins, 6
38. Any other biscuits, 6 (to be named)
39. Any other slice, 6 pieces (to be named)

Champion Exhibit in Miscellaneous, Classes 25 to 39 – Ribbon

Cake Icing

Cakes must not be cut

40. Special occasion cake
41. Sugar craft
42. Novelty cake, butter icing

Champion Exhibit in Cake Icing, Classes 40 to 42 – Ribbon

Points: First (2 points); Second (1 point)

Trophy for most points in Cooking, donated by Mrs Smith

Trophy for the entry with the most effective use of the 'Candles' theme in Cooking, donated by Mrs C Graham



- great food
- great service
- great entertainment

Kingaroy RSL

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