

SECTION - FOOD & COOKERY

Stewards: Fay Twidale - Ph 46957156
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Entries must be listed by 4.30pm Thursday 25 FEBRUARY 2021.

Separate Entry Form for each Section (Not Class), please.

Exhibits can be brought in up to 9.30am Friday 26 February 2021

Pavilion open: Tuesday 12.30pm - 4.30pm - Wednesday and Thursday 9.30am - 4.30pm..

Judging commences 10.00am Friday 26 February 2021

NO ENTRIES TO BE REMOVED BY EXHIBITORS. PAVILION CLOSES 3.00PM SUNDAY 28 FEBRUARY 2021. EXHIBITS TO BE COLLECTED BETWEEN 4.00PM - 4.30PM SUNDAY. ENTRIES NOT PICKED UP BY 4.30PM WILL BE DISPOSED OF BY STEWARDS.

Entry Fee .50 cents

Prize Money First \$5 Second \$3 except where otherwise stated.

Entry Fees include GST

Prize Money does NOT include GST

HINTS FOR SHOW COOKERY - Show cookery is judged on neatness of entry as well as taste & texture etc. Scones - dust off excess flour. Cool cakes on a tea towel not directly on a wire rack. Approx size for Pikelets 6 cm Anzac biscuits 6 cm and Lamingtons and Slice 5cm square. Icing for cakes pale not bright. Apply a thin layer and don't use decoration e.g. coconut etc. (Unless the schedule states decorated cake)

ALL CAKES COOKED IN 20CM TINS UNLESS OTHERWISE STATED

BAR TIN SIZE 21CM X 11CM

LOAF TIN SIZE 22CM X 15CM

- Trophy donated by Yvonne Muir for Champion Exhibit
- Trophy donated by Katrina & Dean Grundon for Most Successful exhibitor Category A
- \$10 Voucher donated by Fay Twidale for Champion Jar Jam or Marmalade in Category B
- \$10 Voucher donated by Fay Twidale for Champion Jar Relish, Sauce or Chutney in Category B
- Trophy donated by Val Harris for Champion Fruit Cake or Pudding to be selected from Classes 7,9,10 and 11
- \$10 Voucher donated by Pittsworth Betta Home Living for Best Exhibit Classes 1 & 2 (Loaf of Bread)
- Trophy donated by Matt & Kassie Clark for Highest Points in Novice Classes 41-43

Donations towards Prize Money:

Australian Camp Oven Festival Committee	\$10	Damper
Schaumburg Family- in Memory of Mae Schaumburg	\$20	Plum Pudding
Margaret Stevens	\$10	Sultana Cake
Colleen Mundt	\$10	Orange Bar Cake
Sam Weaver	\$10	Novice Scones
IGA Millmerran	Voucher \$10	Pumpkin Scones
IGA Millmerran	Voucher \$10	SpongeSandwich
Foodworks Millmerran	Voucher \$10	Coconut Ice
Foodworks Millmerran	Voucher \$10	Marshmallow

JUNIOR JUDGING OF COOKERY - Saturday morning 27 February 2021

Entrants to be 15 and under 25 as at 1 May 2021 Judging time 10.00am

Entrants 12 and under 15 as at 1 May 2021 Judging time 10.00am

ENTRANTS MUST ENTER INTO AT LEAST ONE CLASS IN THE FOOD & COOKERY SECTION

Winners 15 and under 25 eligible to compete at Darling Downs Young Judges Competition to be held at Pittsworth 15 May 2021

First \$25 Second \$15 Third \$10 Donated by Vestas

CATEGORY A**CLASS****BREAD & SCONES**

- | | | |
|-------------------------------|------------------------|-------------------|
| 1 Loaf of Bread - Handmade | First Prize \$5 | Second \$3 |
| 2 Loaf of Bread - Bread Maker | First Prize \$5 | Second \$3 |

Best Overall Exhibit Classes 1 & 2**\$10 Voucher donated by Pittsworth Betta Home Living**

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|---------------------------------------|-------------------------|-------------------|
| 3. Damper | First Prize \$10 | Second \$3 |
| 4. Plain Scones (4) | | |
| 5. Pumpkin Scones (4) | First Prize \$10 | Second \$3 |
| 6. Date Loaf (bar tin) - Recipe below | | |

Date Loaf

2 tablespoons Butter
 2 tablespoons Sugar
 1 Egg
 ½ cup boiling Water

1 cup chopped Dates
 1 good Cup SR Flour
 1 teaspoon Bi-Carb Soda

Soak dates in water with soda. Beat butter and sugar and add egg. Stir into cooled date mixture and fold in flour. Pour into a greased and lined loaf tin and bake in 180 degrees C oven for approx. 1 hour.

FRUIT CAKES & PUDDINGS - All Fruit Cakes 20 cm tin

- | | | |
|---|-------------------------|--------------------|
| 7. Plum Pudding (steamed in a basin) | First Prize \$20 | Second \$5 |
| 8. Sultana Cake (round or square tin) | First Prize \$10 | Second \$5 |
| 9. Pumpkin Fruit Cake (round or square tin) | First Prize \$10 | Second \$5 |
| 10. Boiled Fruit Cake (round or square) | First Prize \$10 | Second \$5 |
| 11. Rich Fruit Cake (not iced 20cm square tin) 250g Mixture | First Prize \$25 | Second \$15 |
| | | Third \$10 |

Winner eligible to compete at Darling Downs Competition to be held at Pittsworth on 15 May 2021

CAKES

- | | | |
|--|-------------------------|-------------------|
| 12. Carrot Cake (20cm round or square tin) | | |
| 13. Chocolate Cake (20cm round tin - iced on top only) | | |
| 14. Sponge Sandwich - (to be joined with fine white icing and iced on top) | | |
| First Prize \$10 | Second \$3 | |
| 15. Banana Cake (iced on top only) | | |
| First Prize \$10 | Second \$3 | |
| 16. Orange Bar Cake (iced on top only) | First Prize \$10 | Second \$3 |
| 17. Kentish Bar Cake (bar tin) | | |
| 18. Gingerbread (Bar or Loaf Tin) - Recipe over page | | |



Gingerbread

$\frac{3}{4}$ cup Plain Flour	$\frac{1}{4}$ cup SR Flour
$\frac{1}{2}$ teaspoon Bi-carb Soda	1 dessertspoon Ginger
$\frac{1}{4}$ teaspoon Mixed Spice	$\frac{1}{2}$ cup Sugar
1 Egg (beaten)	$\frac{1}{2}$ cup Milk
60g Butter	$\frac{1}{2}$ cup Golden Syrup

Sift dry ingredients into a bowl and add egg and milk. Combine butter and syrup in a saucepan over low heat until butter melts – do not boil. Stir hot mixture into flour mixture. Pour into a well-greased bar or loaf tin. Cook in a moderate oven for about 50 mins. Let stand for 5 mins before turning out.

SLICES - SMALL CAKES - BISCUITS

19. Lamingtons (4) Iced
20. Patty Cakes - Not in papers - Can be cooked in Muffin Tins - Iced (4)
21. Pikelets (4)
22. Date Slice (4)
23. Jam Drops (4)
24. Anzac Biscuits (4)
25. Ginger Nuts (4)
26. Muffins - baked in tins (4) Recipe below

Apple Muffins

$\frac{3}{4}$ cup sugar	$\frac{3}{4}$ cup sultanas
1 $\frac{3}{4}$ cups SR flour	1 cup apple (tinned)
90g softened margarine or butter	2 teaspoons mixed spice
1 egg	1 teaspoon Bi-Carb soda

METHOD

Mix all ingredients together. Then add egg, apple, softened butter or margarine. Bake in a moderate oven approximately 20 minutes. Makes 12 muffins.

CATEGORY B

Suggested bottle size for Jams & Pickles 1 - 1 $\frac{1}{2}$ cup
Judges have the right to open jars and bottles

27. Mustard Pickles
28. Chutney
29. Tomato Relish
30. Sauce (any variety)
31. Marmalade
32. Peach Jam
33. Grape Jam
34. Fig Jam
35. Plum Jam
36. Tomato Jam
37. Apricot Jam
38. Collection of Jams (3 varieties)
39. Lemon Butter
40. Any other variety



Prize Money First \$5 Second \$3 Third \$2.

CATEGORY C

NOVICE - FOR ANY EXHIBITOR WHO HAS NOT WON A PRIZE IN THE FOOD AND COOKERY SECTION AT THE MILLMERRAN SHOW

41. Boiled Fruit Cake Recipe below

42. Plain Scones (4)

First Prize \$10

Second \$5

Third \$3

43. Chocolate Cake (20cm round tin - iced on top only)

Boiled Fruit Cake

375g packet Mixed Fruit

1 cup cold Water (can use Tea)

2 Eggs (well beaten)

120g Butter

1 cup SR Flour

1 cup Sugar

1 teaspoon Mixed Spice

1 teaspoon Bi-Carb Soda

1 teaspoon Vanilla

1 cup Plain Flour

pinch Salt

METHOD

Place mixed fruit, butter, mixed spice, soda, sugar and cold water into a saucepan.

Bring to boil for 2 minutes, cool slightly. Add the two beaten eggs, fold in sifted flours.

Place in 20cm tin which has been lined and greased and bake at 160 degrees C for 1 hour, or a little longer.

CATEGORY D

CONFECTIONARY

44. Coconut Ice (6 squares)

First Prize \$10 Voucher

Second Prize \$3

45. Marshmallow (6 squares)

First Prize \$10 Voucher

Second Prize \$3

