



Section 10 Cookery

Friday 8th & Saturday 9th September 2023

Location: Pavilion Hall, Pomona Showgrounds

Steward: Kate Tracy - 0413 207 040

Class Entry Fee: \$3 per entry

Judging @ 11:00am

Prize Money: 1st Place \$10 2nd Place \$5

Ribbon: 1st & 2nd Place Certificate: 3rd Place

COVID – 19 Safe Key Principles apply to Noosa Country Show.

CONDITIONS OF ENTRY

1. **Exhibit Delivery:** Showground Pavilion 7.30am to 10.30am Thursday, 7th September 2023.
2. **Exhibit Collection:** Showground Pavilion after 3:00pm Saturday, 9th September 2023.
3. Entries will be disposed of if not collected.
4. Entries MUST be on white paper plate in a sealed airtight container or Ziplock plastic bag.
5. Baking – Cakes – present in 20cm round cake tin.
6. Fruit Cakes – present in 20cm square cake tin.
7. Preserves – present in 1 x 250ml round jar, filled - no half-filled jars or bottles will be accepted. Jars to be clearly marked, no hats, remove wax.
8. Sauces - present in a 1 x 250ml bottle or 1 x 250ml round jar.
9. No factory made goods not accepted.
10. Points for Champion Exhibitor Awards in each class as follows; 1st - 3 points. 2nd - 2 points. 3rd - 1 point.
11. All entries are subject to General Show Rules.
12. Stewards reserve the right to declare a non-competition in any class where insufficient entries are presented. Some classes may therefore be combined, all exhibits will be judged.
13. No pins allowed in cakes to hold ribbons.
14. No artificial leaves or flowers to be used for decoration.
15. Cover boards with icing, paper or material of choice.
16. Prize money, ribbons & certificate issued by Steward at time of exhibit collection.

BAKING - CAKES

Class 10012 Nestle Chocolate Cake

Recipe provided on schedule.

Nestle Hamper

Sponsored by Nestle.

Class 10013 Chocolate Cake Recipe - Class 10012

Ingredients:

1 tin Nestle Sweetened Condensed Milk or 395g

100g butter melted

225ml water

2 teaspoons vanilla essence or 10g

200g plain flour

Two eggs

One egg yolk

1-cup cocoa powder or 100g

1-tablespoon baking powder or 15g

1-teaspoon baking soda or 5g

1-teaspoon salt

1-tablespoon yoghurt

For the icing:

2 tablespoons butter or 30g, softened

4 tablespoons cocoa powder ¼-cup icing sugar

1 1/2 tablespoons boiling water

Method:

1. Combine the NESTLE Sweetened Condensed Milk, melted butter, water and vanilla essence in a large bowl. Sift together the flour, cocoa, baking powder and baking soda. Stir the dry ingredients into the condensed milk mixture until just combined.

2. Pour the mixture into a lined 23cm spring form cake tin. Bake in a preheated 175°C oven for 45 minutes or until a cake skewer inserted into the centre of the cake comes out clean. Cool on a wire rack for 10 minutes then remove from tin and cool completely. Ice top when cold.

3. To prepare the icing, place butter in bowl. Add the sifted cocoa and icing sugar and sufficient boiling water to mix to a smooth but firm consistency.

Class 10014 Any cake using Honey

Class 10015 Banana Cake - Bar Tin, iced on top

Class 10016 Carrot Cake - Bar Tin, iced on top

Class 10017 Gluten Free Cake - Any variety

BAKING -BISCUITS, SLICES & SWEET

Class 10018 Plain Scones - Plate of six

Class 10019 Baked Slice - Plate of six

Class 10020 Jam Drops - Plate of six

Class 10021 ANZAC Biscuits - Plate of six

Class 10022 Fudge - Any variety, Plate of six

Bake of the Show - \$20

Classes 10012 - 10022

Sash & Certificate Awarded

Sponsored by **Cooloola Milk Pty Ltd**

DECORATED CAKES

Class 10023 Special Occasion Cake

Class 10024 Novelty Cake

Class 10025 Sugar Craft

No Cake required, any floral or novelty design.

Champion Decorated Cake - \$20

The Iris Maher Memorial Shield

Sash & Certificate Awarded

Sponsored by **Cooloola Milk Pty Ltd**

FRUIT CAKE

Class 10026 Rich Fruit Cake

(1/2lb or 250g) Sub Chamber Cake -Winner eligible for Zone Finals with a 448 gram mixture. Winner from Zone will be entered into EKKA for State Awards.

Class 10027 Sultana Cake - 20cm Cake Tin

Champion Fruit Cake - \$30

Classes 10026 - 10027

The Andrea Western Memorial Shield

Sash & Certificate Awarded

Sponsored by **Cooloola Milk Pty Ltd**

PRESERVES

Class 10028 Strawberry Jam

Class 10029 Any other Jam not mentioned

Class 10030 Lemon Butter

Class 10031 Any other Butter

Class 10032 Cumquat Marmalade
Class 10033 Orange Marmalade
Class 10034 Marmalade - Any other variety
Class 10035 Mustard Pickles - Any variety
Class 10036 Chutney - Any variety

Preserve of the Show - \$20

Classes 10028 - 10036

Sash & Certificate Awarded

Sponsored by **Cooloola Milk Pty Ltd**

SAUCES

Class 10037 Chilli Sauce

Class 10038 Savoury Sauce - any Savoury excluding Tomato Sauce

Champion Exhibitor Cookery - \$200

Classes 10012 - 10038

The Shirley Clinch Harris Hinds Memorial Award

Sash & Certificate

Sponsored by **The Harris Family**