



## Section 10 Cookery

Friday 9th & Saturday 10th - September 2022

**Location:** Pavilion Hall Pomona Showgrounds

**Steward:** Carly Mullins - 0438 005 950

**Class Entry Fee:** \$3 per entry

**2 Day Competitors Pass:** \$15.00

**Pre-purchase competitor passes, NOT available at the gate, full price gate tickets only.**

**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

**Online Entries Close:** 3pm Wednesday 7 September 2022.

Online entries via **Showday** (link on NSS website)

**In person**, entries accepted between 9am to 10am **ONLY** Thursday 8 September 2022.

**Competitor Pass** - online entrants - purchase at time of class nomination and present confirmation email at the gate. In person entrants - purchase via **Showday** and present confirmation email at the gate.

1. **Exhibit Delivery:** Showground Pavilion 7.30am to 10.30am Thursday 8 September 2022.
2. **Exhibit Collection:** Showground Pavilion 9am to 11am Sunday 11 September 2022.
3. Entries will be disposed of if not collected by 11am Sunday 11 September 2022.
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  
1½ 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 EKKKA 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**