

# Cookery

## Section 19



### Contact



Steward: Delaney Hoyes |  
dhoyes28@gmail.com



Entries will be accepted between 4.00pm and 6.00pm on Wednesday 22nd May and between 8:00am to 9:00am Thursday 23rd May 2024.

### Steward Rules

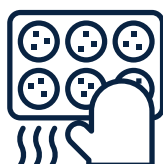
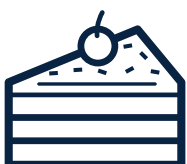
- In accordance with food regulations, all ingredients must be listed on all exhibits.
- All entries to be on DISPOSABLE PLASTIC PLATES appropriate to the SIZE OF THE ENTRY.
- Name of Exhibitor, Section and Class to be firmly affixed underneath and on top.
- All entries become the property of the Society unless clearly marked "NOT FOR SALE". Entries marked not for sale, are to be collected on Saturday 25th May 2024 between 8:30am and 10:30am.
- Disposable plates, food labels and food coverings are available from the Cookery Steward. Contact the Steward to arrange collection.
- Late entries will not be accepted. The Judge's Decision is Final.
- Articles must not have been entered in this show previously and must be the work of the entrant.
- Exhibits will be sold on Friday 24th May 2024 from 7:00pm onwards.

### Trophies & Prizemoney

- Champion Ribbon for Most Outstanding Exhibit selected from classes 1 to 8 inclusive. Merino Bakery Trophy - \$50.00 cash.
- Reserve Champion Ribbon and Mrs Marie Forrest Trophy for Most Outstanding Junior Exhibit selected from Junior Section Classes 31-36 inclusive.
- Overall Aggregate "The George Carey Avery Memorial Trophy"-\$50.00 Cash Prize.

### CLASSES:

1. **BOILED FRUIT CAKE.** Uniced, approx. 20cm square or round. No decoration e.g: nuts or cherries, Longreach Foodworks Trophy.
2. **RICH PLUM PUDDING,** made in Basin. Mrs Joy King Trophy.
3. **SCONES (any variety),** Mrs Gwen Grenninges Trophy.
4. **TEA CAKE,** any variety, approx. 20cm x 10cm
5. **SPONGE SANDWICH,** Uniced, jam filled. Ms Jenny Milson Trophy.
6. **CHOCOLATE CAKE,** two layers, filled, iced top only, chocolate icing. Mrs Amelia Williams Trophy.
7. **LAMINGTONS,** six only, 5cm square. Mellish Park Grazing
8. **MUFFINS, SWEET,** one variety, plate of 6. .
9. **PATTY CAKES,** Iced, plate of 6.



To view & download more information & forms visit:

[http://](http://www.longreachannualshow.com/documents)



[www.longreachannualshow.com/documents](http://www.longreachannualshow.com/documents)

# Section 19: Cookery

---

## SLICES AND BISCUITS

10. **PLATE OF SLICE**, one variety, one layer, icing optional, six pieces only. Outside edges of slice to be cut off. Merino Bakery.
11. **PLATE OF SLICE**, one variety, more than one layer, six pieces only. Outside edges of slice to be cut off. Mrs Amelia Williams Trophy.
12. **BISCUITS** - one dozen, one variety, with fruit or nuts, unfilled. Mrs Julie Eggerling Trophy.
13. **BISCUITS** - one dozen, one variety, double fancy filled. Arts & Craft Pavilion.
14. **ANZACS**, one dozen. Mr David Back Trophy.

## CONFECTIONARY

Classes 18 to 26: Trophy only Awarded.

- Please ensure jars are clean, labelled and free of mould.
- No fancy covers.

15. **COCONUT ICE**, 10 pieces displayed in a glass jar.
16. **CHOCOLATE FUDGE**, 10 pieces displayed in a glass jar. Mrs June Machin Trophy.
17. **CARAMEL FUDGE**, 10 pieces displayed in a glass jar. Arts & Crafts Pavilion.

## JAMS/SAUCES/RELISHES

18. **JAM**, any variety, one jar, 250ml size. The Stewards Trophy.
19. **MARMALADE**, any variety, one jar, 250ml size Mrs Judy Gowing Trophy.
20. **LEMON BUTTER**, one jar, 250ml size. Arts & Crafts Pavilion.
21. **CHUTNEY**, any variety, one jar, 250ml size. Mrs Gwen Genninges Trophy.
22. **RELISH**, any variety, one jar, 250ml size. Arts & Crafts Pavilion.
23. **SAUCE**, any variety, one jar, 250ml size. Pavilion Manager Trophy



## CAKE DECORATING & SUGARCRAFT OPEN CLASSES

- Competitors Please Note: All boards to have cleats or runners.

### CLASS:

24. **SPECIAL OCCASION FORMALLY ICED FRUIT CAKE**. Mrs Anna Saunders Memorial Perpetual Trophy
25. **NOVELTY ICED FRUIT CAKE**. e.g. for Christening, Child's Party or other occasion. The Mrs Paula Brun Trophy.
26. **SUGARCRAFT**, Any floral arrangement. Arts & Crafts Pavilion Trophy.

## SPECIAL SECTION –THEMED CAKE

27. Any variety, single layer cake made to a theme
  - a) Open Section - 17 years of age and upward - Mrs Julie Genninges Trophy
  - b) Junior Section- up to and including 16 years of age – Mrs Julie Genninges Trophy

# Section 19: Cookery

---

## JUNIOR CLASSES

*Please note – Classes 30 to 35 – For any cake - note that icing only is allowed, no frosting. Points will be deducted for excess decoration.*

### Grades 8-12

28. PLATE OF SLICE, any variety, icing optional, six pieces. **Myers Newsagency Trophy.**

29. PLATE OF JAM DROPS, six only. **Myers Newsagency Trophy.**

30. BUTTER CAKE DECORATED FOR CHILD'S BIRTHDAY, must fit in plate no larger than 23cm. **Mrs Kirsten Forrest Trophy.**

### Grades 5, 6 & 7

31. TEACAKE. Any variety e.g.: Cinnamon, Apple, Round Tin. Appropriate size for recipe. Must NOT be a packet mix. Pavilion Trophy

32. PATTY CAKES, six only, must not be muffin size. Packet top to be presented with entry. Pavilion Trophy

33. MUFFINS, any variety, six only. Packet top to be presented with entry. Pavilion Trophy

### Grades 3 & 4

34. PACKET CAKE, any variety, SIMPLE DECORATION on top only. PACKET TOP to be presented with entry. Mrs Sheila Back Trophy.

### Grades 1 & 2

35. PACKET CAKE, any variety, SIMPLE DECORATION on top only. PACKET TOP to be presented with entry. Pavilion Trophy

## INFANTS SECTION (UNDER 6 YEARS OF AGE)

36. Infant Class DECORATED Milk Arrowroot Biscuit, SIX ON A PLATE. - Master Arlo Jessop Trophy.

### 37. DARK RICH FRUIT CAKE COMPETITION – Mr & Mrs Ian Merritt Trophy.

This competition is a test of skills in the fine art of baking a Dark Rich Fruit Cake.

A set recipe is not provided – exhibitors are permitted to use their own tried and proven recipe in accordance with the [Queensland Ag Show rules](#).

The winning entry at the Longreach Show will be eligible to represent the Longreach Show Society with a new cake in the Sub Chamber competition. The winner of each Sub Chamber is then eligible to be judged in the State Finals being held during the Brisbane Ekka. A new cake is to be supplied for each competition.

Rules:

- 250 grams (1/2 lb) mixture made with approximately 1.5kg of fruit
- No cut cakes will be accepted in any competition.
- NOT BOILED

