

SECTION - FOOD & COOKERY

Stewards: Fay Twidale - 46957156
Judy Hedges - 46951146

Fay Schwarten - 0419673279
Kay McKinlay - 46951483

**PLEASE ADHERE TO OUR COVID SAFE RULES & REGULATIONS
FOR THE DURATION OF THE SHOW**

Entries must be listed by 4.30pm Thursday 24 FEBRUARY 2022.

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

Exhibits can be brought in up to 9.30am Friday 25 February 2022

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

Judging commences 10.00am Friday 25 February 2022

**NO ENTRIES TO BE REMOVED BY EXHIBITORS. PAVILION CLOSES 3.00PM SUNDAY
27 FEBRUARY 2022. EXHIBITS IN CATEGORY A,C,D,E & F, TO BE DESTROYED ON
COMPLETION OF SHOW. EXHIBITS IN CATEGORY B, TO BE COLLECTED BETWEEN 4.00PM -
4.30PM SUNDAY**

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

- Yvonne Muir Memorial Trophy donated by Ian & Lisa Muir for Champion Cake
- Trophy donated by Katrina & Dean Grundon for Most Successful exhibitor Category A
- Trophy donated by Fay Twidale for Champion Jar Jam or Marmalade in Category B
- Trophy 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
- Trophy 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 Sponge Sandwich
Foodworks Millmerran	Voucher	\$10 Coconut Ice
Foodworks Millmerran	Voucher	\$10 Marshmallow

CATEGORY A

CLASS

BREAD & SCONES

CLASSES 1 - 6 TO BE DELIVERED FOR EXHIBIT, ON A PAPER PLATE, IN A SEALED PLASTIC BAG

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|--------------------------------|------------------------|-------------------|
| 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

Trophy donated by Pittsworth Betta Home Living

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

HALF OF LOAF TO BE EXHIBITED, AS ABOVE

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

CLASSES 7 - 10 TO BE COOKED IN TIN AS PER CLASS, WITH ONLY HALF OF CAKE TO BE DELIVERED FOR EXHIBIT, ON A PAPER PLATE, IN A SEALED PLASTIC BAG.

CLASS 11 TO BE COOKED IN TIN AS PER CLASS, WITH ONLY A QUARTER OF CAKE TO BE DELIVERED FOR EXHIBIT, ON A PAPER PLATE, IN A SEALED PLASTIC BAG.

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|---|-------------------------|--------------------|-------------------|
| 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 Warwick on 14 May 2022

CAKES

CLASSES 12 - 18 TO BE COOKED IN TIN AS PER CLASS, WITH ONLY HALF OF CAKE TO BE DELIVERED FOR EXHIBIT, ON A PAPER PLATE, IN A SEALED PLASTIC BAG.

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|--|---------------------------------|-------------------|
| 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 Voucher | Second \$3 |
| 15. Banana Cake (iced on top only) | | |
| 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

¾ cup Plain Flour	¼ cup SR Flour
½ teaspoon Bi-carb Soda	1 dessertspoon Ginger
¼ teaspoon Mixed Spice	½ cup Sugar
1 Egg (beaten)	½ cup Milk
60g Butter	½ 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

CLASSES 19 - 26 TO BE DELIVERED FOR EXHIBIT, ON A PAPER PLATE, IN A SEALED PLASTIC BAG

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

¾ cup sugar	¾ cup sultanas
1 ¾ 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

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BOTTLE SIZE FOR JAMS & PICKLES – 1 - 1½ CUPS

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) **First Prize \$5**
39. Lemon Butter
40. Any other variety



Second \$3 Third \$2.

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CATEGORY C

NOVICE

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

CLASSES 41 - 42 TO BE COOKED IN TIN AS PER CLASS, WITH ONLY HALF OF CAKE TO BE DELIVERED FOR EXHIBIT, ON A PAPER PLATE, IN A SEALED PLASTIC BAG

CLASS 43 TO BE DELIVERED FOR EXHIBIT, ON A PAPER PLATE, IN A SEALED PLASTIC BAG

41. Boiled Fruit Cake Recipe below

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

43. Plain Scones (4) **First Prize \$10 Second \$5 Third \$3**

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

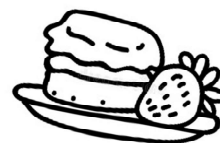
Place mixed fruit, butter, mixed spice, soda, sugar and cold water into a saucepan.

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

CLASSES 44 - 45 TO BE DELIVERED FOR EXHIBIT, ON A PAPER PLATE, IN A SEALED PLASTIC BAG

44. Coconut Ice (6 squares)

First Prize \$10 Voucher

Second \$3

45. Marshmallow (6 squares)

First Prize \$10 Voucher

Second \$3

COOKERY FOR SCHOOL CHILDREN

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27 FEBRUARY 2022. EXHIBITS TO BE COLLECTED BETWEEN 4.00PM - 4.30PM SUNDAY.**

All Exhibits to be the bona fide work of the exhibitor (open to all boys & girls)

CATEGORY E

ENTRY FREE

Prize Money: First \$5 Second \$3 Third \$2 unless otherwise stated.
DONATED BY VESTAS

- Trophy donated by Annie Muir for Champion Exhibit Category E Champion Ribbon
Donations towards Prize Money

\$10 donated by Kay McKinlay for First Prize Class 52 (Pikelets)

\$10 Voucher donated by Foodworks Millmerran for First Prize Class 53 (Scones)

\$10 donated by Kay McKinlay for First Prize Class 55 (Muffins)

\$10 donated by Desley Twidale for First Prize Class 57 (Chocolate Cake)

CLASSES 46 - 56 TO BE DELIVERED FOR EXHIBIT, ON A PAPER PLATE, IN A SEALED PLASTIC BAG

**CLASS 57 TO BE COOKED IN TIN AS PER CLASS, WITH ONLY HALF OF CAKE TO BE DELIVERED
FOR EXHIBIT, ON A PAPER PLATE IN A SEALED PLASTIC BAG.**

PREP & UNDER

46. 1 Decorated Biscuit (Girls)
47. 1 Decorated Biscuit (Boys)
48. Own choice - (3) either Biscuits, Slice, or Patty Cakes (iced)



7 YEARS & UNDER

49. 1 Decorated Muffin (Girls)
50. 1 Decorated Muffin (Boys)
51. Own Choice - (3) either Biscuits, Slice, or Patty Cakes (iced)

8 TO 13 YEARS

- | | | | |
|--|--------------------------|------------|-----------|
| 52. Pikelets (4) | First Prize \$10 | Second \$3 | Third \$2 |
| 53. Scones (4) | First Prize \$10 Voucher | Second \$3 | Third \$2 |
| 54. Anzac Biscuits (4) | | | |
| 55. Muffins (4) | First Prize \$10 | Second \$3 | Third \$2 |
| 56. Own Choice (3) - either Biscuits, Slice, or Patty Cakes (iced) | | | |
| 57. Chocolate Cake (20cm round tin) | First Prize \$10 | Second \$3 | Third \$2 |

CATEGORY F

14 TO 17 YEARS

ENTRY FREE

Prize Money: First \$5 Second \$3 Third \$2 unless otherwise stated
DONATED BY VESTAS

- Trophy donated by David & Robbie Curtis for Champion Exhibit Category F
Champion Ribbon

Donations towards Prize Money

\$10 donated by Fay Schwarten for First Prize Class 58 (Scones)

\$10 donated by David & Robbie Curtis for First Prize Class 60 (Pikelets)

\$10 donated by Judy Hedges for First Prize Class 63 (Chocolate Cake)



CLASSES 58 - 62 TO BE DELIVERED FOR EXHIBIT, ON A PAPER PLATE, IN A SEALED PLASTIC BAG

**CLASS 63 TO BE COOKED IN TIN AS PER CLASS, WITH ONLY HALF OF CAKE TO BE DELIVERED
FOR EXHIBIT, ON A PAPER PLATE IN A SEALED PLASTIC BAG.**

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|---|------------------|------------|-----------|
| 58. Scones (4) | First Prize \$10 | Second \$3 | Third \$2 |
| 59. Anzac Biscuits (4) | | | |
| 60. Pikelets (4) | First Prize \$10 | Second \$3 | Third \$2 |
| 61. Muffins - baked in tins (4) | | | |
| 62. Own Choice - (3) either Biscuits, Slice, Patty Cakes (iced) | | | |
| 63. Chocolate Cake (20cm round tin) | First Prize \$10 | Second \$3 | Third \$2 |