

SECTION 21 JUVENILE COOKING

Stewards: Wendy Coulston & Phyllis Schimke Judging: Saturday 10am

To be delivered to the Showgrounds by 9am on the first day of the show or the evening before the show

Entry Fee: FREE Prize Money: Where no Trophy is given- 1st \$1.50 2nd \$1

Classes 1 - 22: Entry forms shall be signed by the parent or guardian of the child concerned and must be lodged with Secretary.

ALL ENTRIES TO BE THE EXHIBITORS OWN WORK.

NO EXHIBIT TO BE REMOVED UNTIL LAST DAY OF SHOW AT 3pm

Cookery Under 13yrs

COOKERY UNDER 13 YEARS

Trophy for most points: Mrs Dot O'Connor Memorial, Rosette and \$10 sponsored by Annette Evans

Trophy for Most Number of Entries sponsored by Mrs. Phyllis Schimke

Class 2100 Plate of 4 Ginger Biscuits.

Use recipe given

TROPHY SPONSOR Mrs Margaret Stewart

Class 2101 Plate of 4 Patty Cakes in paper containers (iced).

Georgia Pattie Memorial Trophy sponsored by the Pattie Family

Class 2102 Plate of 4 Jam Drops

TROPHY SPONSOR Mrs Anita Salisbury

Class 2103 Plate of 4 Anzac biscuits

TROPHY SPONSOR Marian Schulke

Class 2104 Plate of 4 pieces of

Chocolate Slice,iced on top,5cm x 5cm-

Use recipe given

CHOCOLATE SLICE:

1 cup SR Flour 1 cup Coconut 1/2 cup Sugar
2 tsp Cocoa Pinch salt 4oz Butter melted

Mrs A Harrison Memorial Trophy

Sponsored by Mr L Harrison & Family

Class 2105 Plate of 4 Pikelets

TROPHY SPONSOR Mrs Pat Leahy

Class 2106 Chocolate Cake,all in together,iced on top,round tin

TROPHY SPONSOR Mrs Carmel Goody

Class 2107 Plate of 4 Muffins-any variety

\$5.00 voucher sponsored by Monto Foodworks

Class 2108 Packet Cake-Any Variety,as per recipe on packet. Must present empty packet

TROPHY SPONSOR Mrs Gale Goody

Class 2109 Under 13yrs - One Decorated Cupcake

TROPHY SPONSOR Mrs Wendy Coulston

Method: Combine all ingredients and press into a tin. Bake 25 -30 mins in moderate oven. Ice with chocolate icing and Sprinkle with coconut.

Cookery 13 - 17yrs

COOKERY 13-17yrs

Trophy for most points: Mrs Dot O'Connor Memorial, Rosette and \$15 sponsored by Kerry & Leigh Morley & family

Trophy for Most Number of Entries sponsored by Mrs. Phyllis Schimke

Class 2110 Chocolate Cake,(Round Tin),iced on top

Mrs Ruby Galloway Memorial Trophy sponsored by the Galloway Family

Class 2111 Plate of 4 Jam Drops

Georgia Pattie Memorial Trophy sponsored by the Pattie Family

Class 2112 Plate of 4 pieces Raspberry Slice,5cm x 5cm,use recipe given

Trophy sponsored by Mrs Fay Dahtler

Class 2113 Plate of 4 Anzac biscuits

Marian Schulke

Class 2114 Plate of 4 Patty

Cakes,iced,not in paper

Marian Schulke

Class 2115 Plate of 4 Pieces Chocolate

Slice iced on top 5cm x 5cm. Use recipe given

Mrs CT Seeney Memorial Trophy sponsored by Mrs Fay Dahtler

GINGER BISCUITS:

125 gms Butter 1 cup Sugar 1 Tblsp Syrup

1 egg (lightly beaten) 2 cups SR Flour 3 tsps Ginger

Method:

Melt butter, add to sugar, syrup & egg. Sift in flour, salt and ginger. Mix well. Roll teaspoons into small balls and place on tray, press down. Cook 12 - 15 mins at 180C

RASBERRY SLICE:

3/4 Cup Plain Flour 1/4 Cup S.R. Flour 2 Tablespoons Sugar

90 Grams Butter 1 Egg 1/2 Cup Raspberry Jam

Topping

1 Egg 2 Tablespoons Sugar 1 1/4 Cups Coconut

Method

Combine sifted dry ingredients, rub in butter, mix to a soft dough with lightly beaten egg. Press evenly into a 11 inch X 7 inch tin. Half cook in moderate oven. Warm jam and spread evenly over base then topping. Cook in moderate oven 25 - 30 minutes or until golden brown.

Topping, Beat egg and sugar together with fork, mix in coconut

Class 2116 Plate of 4 Pikelets

Mrs Margaret Ogle

Class 2117 Plate of 4 Ginger

Biscuits,use Recipe given

Mrs Doris Goody

Class 2118 Plate of 4 Muffins. Any

Variety

\$5.00 voucher sponsored by Monto Foodworks

Class 2119 Packet Cake Any Variety- as per recipe on Packet,Must present empty packet

Mrs Ann Parker Memorial Sponsored by Mrs Kate Abbott

Class 2120 Iced Decorated or Novelty Cake

1st Mr & Mrs Barry Wait

2nd Mrs Wendy Coulston

Class 2121 One Decorated Cupcake

Mrs Wendy Coulston

SECTION 22 & 22A - CAKES & PASTRY ETC

SPECIAL NOTES AND REGULATIONS:

Sponge Sandwich—to be cooked in round tins only, joined with thin icing.

Any other cake, slice or biscuit—to be named on Entry Form.

Chocolate Cake—to be iced on top only with chocolate icing to match.

Scones—brush off surplus flour.

Boiled Fruit Cake—no more than 500gm fruit.

Shortbread—round shape, approx. 15-20cm, prick and mark in 8 equal segments.

Date Loaf—dates cut into 4 pieces is good size.

Steam Pudding—hint is to remove lid immediately after cooking.

Tip—place hot cakes on clean tea towel or chux on cake cooler to avoid rack marks.

Cake Shape—any shape tin may be used unless otherwise specified.

OPEN COOKING

Prize money 1st Trophy, 2nd \$1, (unless otherwise stated)

Special Trophy Kentish Cake 1st \$40, 2nd \$10 sponsored by the Bishop Family, in Memory of Graham Bishop

Most Points Mia Francis

Most Number of Entries in Open & Novice Sections

Trophy sponsored by the Lobegeier Family.

Judges Choice ROSETTE.

BURNETT SUB CHAMBER RICH DARK FRUIT CAKE COMPETITION

THE RULES OF THE COMPETITION ARE AS FOLLOWS ENTRY FEE: \$1

(a) Only one entry from each show goes to Burnett Sub-Chamber level

(b) OWN RECIPE TO BE USED

(c) For LOCAL SHOW to be either:-

1. A half pound (250gm) mixture with approx 1.5kg of fruit to be used including whole currants, cut sultanas and raisins, mixed peel cherries & nuts optional. Baked in an 8inch(20cm) square tin.

2. A one pound (500gm) mixture with approx 2.25 kg of fruit including whole currants, cut sultanas and raisins, mixed peel cherries & nuts optional baked in a 10inch(22.5cm) square tin.

For Sub-Chamber and State must be the 500gms recipe in a 10inch tin.

FOR MORE DETAILED INFORMATION PLEASE CONTACT THE SHOW OFFICE OR

www.queenslandshows.com.au

**Class 2200 Marble Cake-matching
icing,round tin**

FEATURE CAKE

\$30 \$15 \$5

Mrs Margaret Shaw

Class 2201 4 Plain Scones

TROPHY Mrs Jenny Grealy

Class 2202 4 Pumpkin Scones

TROPHY Picky's Pies & Pastry

Class 2203 4 Pikelets

TROPHY Mrs Kim Mundt

Class 2204 4 Fruit Muffins-no paper

TROPHY Annette Williams

Class 2205 4 Savoury Muffins-no paper

TROPHY Picky's Pies & Pastry

Class 2206 Sponge Sandwich-no icing

TROPHY Mrs Gale Goody

Class 2207 Chocolate Cake-icing to match

TROPHY Mrs Therese Pattie

Class 2208 Kentish Cake-iced,bar/loaf tin Special Trophy

1ST \$40, 2ND \$10—Bishop Family in Memory of Graham Bishop

Class 2209 Orange Cake-iced,bar/loaf tin

TROPHY Mrs Beryl Forsyth

Class 2210 Banana Cake-iced,any tin

TROPHY Mrs Beryl Avis

Class 2211 Tea Cake-round tin

TROPHY Mr & Mrs Jeff & Therese Seeney

Class 2212 4 Lamingtons-5cm x 5cms

TROPHY Mrs Margaret Stewart

Class 2213 Any Other Cake-to be named

TROPHY Mrs Doris Mundt Memorial Trophy

Donated by Monto O.E.S.

Class 2214 Gingerbread-no icing,square tin

TROPHY Mrs Evelyn Hutton Memorial

Donated by Mrs Kerri Williams

Class 2215 Date Loaf-no icing

TROPHY Picky's Pies & Pastries

Class 2216 Carrot Cake -iced,bar/loaf tin

Mrs Narelle Galloway

Class 2217 4 Anzac Biscuits

TROPHY Mrs Margaret Ogle

Class 2218 4 Any other Biscuits

TROPHY Mrs Jeanette Penney

Class 2219 Shortbread

TROPHY Mrs Fran Pickering

Class 2220 4 Pieces Chocolate Slice-iced 5cmx5cm

TROPHY Mrs Therese Seeney

Class 2221 4 Pieces Any Other Slice or Brownie

TROPHY Mrs Amanda Goody

Class 2222 Pumpkin Fruit Cake

TROPHY Picky's Pies & Pastry

Class 2223 Boiled Fruit Cake

TROPHY Mrs Carmel Goody

Class 2224 Sultana Cake

TROPHY Monto New & Travel

Class 2225 Plum Pudding-boiled in cloth

Mrs E Ward Memorial Trophy Donated by Mr Ray Ward & Mrs Dianne Kuhl

Class 2226 Plum Pudding-steamed

TROPHY Moore Stephens

Class 2227 Rich Fruit Cake

TROPHY Monto Hardware & Plumbing

Class 2228 Decorated Novelty Cake

Mrs Ruby Galloway Memorial Trophy Donated by the Galloway Family

Class 2229 Burnett Sub-Chamber-Rich Dark Fruit Cake Competition

Mrs Jan Sinclair Memorial

Donated by Mr James Sinclair

NOVICE COOKING

Open to all competitors who have NOT previously won a 1st prize in the Novice or Open Sections at any Monto Show.

SPECIAL NOTES & REGULATIONS AS PER OPEN COOKING

NOVICE SECTION TROPHY LIST:

Prize Money 1st Trophy, 2nd \$1 (unless otherwise stated)

Most Points Mrs Judy Pownall Memorial

Most Combined Number of Entries in Novice & Open Sections

Trophy sponsored by Lobgeier Family

Class 2250 SPECIAL FEATURE-Chocolate Cake

Cake 1st \$50 2nd \$30 3rd \$20

TROPHY Rob & Nadia Campbell

Class 2251 "LORD OF THE MANOR"

Any Cake baked by a male

TROPHY Mrs Michele Goody

Class 2252 Boiled Fruit Cake

TROPHY Ross & Karen Chalmers

Class 2253 Sultana Cake

TROPHY Miss Girlie Goody

Class 2254 Orange Cake-iced,bar/loaf tin

TROPHY Mrs Colleen Kerr

Class 2255 Tea Cake-round tin

Mrs Tilly Pickering Memorial Trophy

Donated by Mrs Fran Pickering

Class 2256 Marble Cake

TROPHY Mrs Tess Gleeson

Class 2257 Any other Cake-to be named

TROPHY Mrs Barbara Schulz

Class 2258 4 Fruit Muffins

TROPHY Mrs Narelle Galloway

Class 2259 4 Savoury Muffins

TROPHY Picky's Pies & Pastry

Class 2260 4 Anzac Biscuits

TROPHY Mrs Kim Mundt

Class 2261 4 Jam Drops

TROPHY Mrs Beryl Avis

Class 2262 4 Any other biscuits-to be named

Jessica McFarland (nee Leather)
Memorial Trophy

Donated by Suzannah Baker

Class 2263 4 Pieces Chocolate Slice-iced 5cm x 5cm

TROPHY Mia Francis

Class 2264 4 Pieces Any Other Slice or Brownie

TROPHY Mrs Dianne Kuhl

Class 2265 Date Loaf-no icing

TROPHY Moore Stephens

Class 2266 4 Pikelets

TROPHY Mrs Jenny Forsyth

Class 2267 4 Plain Scones

TROPHY Miss Helen Goody

Class 2268 4 Pumpkin Scones

TROPHY Mrs Nancy Peadon

Class 2269 Ice & Decorated Cake-eg. Birthday Cake

TROPHY Monto Foodworks

SECTION 22 SUGGESTED RECIPES

KENTISH CAKE

170g butter, softened 2 Tablespoons cocoa 3/4 cup castor sugar

2 tbs desiccated coconut 2 eggs 1/4 cup milk

1 cup self-raising flour 90gms sultanas, nuts & cherries

Cream butter and sugar, then add eggs, beating well after each addition. Fold in sifted dry ingredients, add milk, fruit and nuts. Bake in moderate oven in a deep greased and lined tin for approx. 45 mins or until cooked. Turn out onto a wire rack to cool, ice with caramel or chocolate icing.

CARROT CAKE

125g Butter 1 teaspoon mixed spice 125g Sugar

Pinch salt 2 eggs 1 1/2 cups SR Flour

1 Tablespoon Syrup 1 Cup finely grated carrot 1/2 cup chop walnuts

Beat butter & sugar, add eggs one at a time beating well. Add syrup & grated carrot, stir in sifted flour, salt & spice, and finally chopped walnuts. Place in an orange bar tin & bake in a barely moderate oven approx 75 to 90 minutes. Ice on top only with lemon flavoured icing.

MARBLE CAKE

125g soft butter 1/2 cup milk 185g sugar

Pinch salt 2 eggs Vanilla

1 1/2 cup SR Flour

Place all ingredients in a small mixing bowl and mix on lower speed. When combined beat on higher speed for 4 minutes only. Divide the mixture into 3 and colour one pink, one chocolate (2 level dessertspoons of cocoa dissolved in hot water to a thin paste) and leave one white. Line bottom of 20cm round tin. Place mixture in alternate spoonful's and run a knife through to create marble effect. Bake at 190c for 35-40mins. When cool ice on top only with pink icing or alternate chocolate and pink and create a marble effect by drawing through the point of a knife.

SULTANA CAKE

8ozs (250gm) butter 1 small tsp baking powder 8 ozs (250gm) sugar

Grated rind of 1/2 lemon 5 eggs 12 ozs/375gms sultanas

10ozs (315 gm) plain flour

Cream butter and sugar till white, add eggs one at a time, beating well. Add lemon rind and flour, baking powder and lastly sultanas. Place in 8" (20 cm) round tin and bake in moderately slow oven for approximately 2 hours. Cool on a towel lined rack

BOILED FRUIT CAKE

5ozs (155 gm) butter or margarine 1 cup water 1 cup sugar

1 packet mixed fruit (12 ozs/375 gm) 1 teaspoon mixed spice 1 teaspoon bi-carb soda

2 eggs 1 cup plain flour 1 1/4 cups SR flour

Few drops each vanilla, lemon & almond essence. Place in saucepan butter, sugar, water, mixed fruit, spice and soda. Bring to boil and simmer gently for 10 minutes. Cool. Lightly beat eggs and add with essences. Stir in flour. Bake in 8" (20 cm) round tin in a moderately slow oven for approx 1 1/2 hours or until cooked when tested.

DATE LOAF

1 cup chopped dates 1/2 cup brown sugar 1 rounded tablespoon butter

1 teaspoon ground ginger 1 teaspoon bi-carb soda 1 cup boiling water

1 egg 1 1/2 cups self-raising flour

Chop dates and place in bowl. Add sugar, butter, ginger and soda. Pour boiling water over and mix well together. Allow to stand until almost cold. Add the beaten eggs and flour. Mix well. Bake in a slow to moderate oven for 40-45 mins or until cooked.

CINNAMON TEA CAKE

155g castor sugar 90g butter 185g SR flour

Pinch salt 2 eggs 100ml milk

Few drops vanilla essence

Combine sugar, butter, flour and salt in a mixer until they resemble breadcrumbs, then add eggs, milk and vanilla all at once. Beat on medium speed for approx 2 minutes until mixture is nice and creamy. Place mixture in a greased and lined 8" (20 cm) round cake tin and bake in a moderate oven approx. 25 - 30 minutes. Turn out onto a towel covered rack, brush the top lightly with melted butter, sprinkle the top with cinnamon and castor sugar.

Monto & District Show Society Inc.
invites you to join us for

High Tea

Sunday, 14 April 2019

1.30pm - 4.30pm

Showgrounds

Theme: Black & White

Tickets \$15 from Moore Stephens



Featuring the presentation of the 2019
Miss Showgirl and Rural Ambassador

SECTION 23 - SWEETS, JAMS & PRESERVES

Stewards: Tracy Stott Entry Fee: 50 cents

Entries Close: 9am Saturday 27th April 2019 Judging: Saturday 27th April 2019

COMPETITORS PLEASE NOTE:

Entries accompanied by Entry Form must be in by 9am Saturday. Entries can be dropped off by 6pm the night before the show.

No responsibility will be taken for any entry left unattended at the Pavilion or office or any other time.

All jars/bottles must be fitted with screw-top lids loosened. Paraffin Wax must not be used.
Any size jar/bottle may be entered for judging.

Prize money: 1st \$5, where no trophy is given. 2nd \$2

Prizemoney Sponsored by Monto IGA Supermarket

SWEETS

Class 2300 Plate Marshmallows

Class 2301 Coconut Ice (not cophamixture)

Class 2302 Toffee Plain

4 Pieces

Class 2303 Fudge Chocolate

JAMS

Class 2304 Jar Rosella Jam

Class 2305 Jar Tomato Jam

Class 2306 Jar Pineapple Jam

Class 2307 Jar Melon and Lemon Jam

Class 2308 Any Other Variety Jam not mentioned

Class 2309 Jar Lemon Butter

Class 2310 Collection of Jams

MARMALADES

Class 2311 Jar Sweet Orange Marmalade

Class 2312 Marmalade (any other variety)

Class 2313 Collection of Marmalades

PICKLES & PRESERVES

Class 2314 Bottle Pickled Cucumbers (or gherkins)

Class 2315 Bottle Mustard Pickle

Class 2316 Bottle of Tomato Relish

Class 2317 Bottle of Relish-Any Variety

Class 2318 Bottle of Mango Chutney

Class 2319 Bottle Chutney-Any Variet

Class 2320 Bottle of Savoury Sauce

Class 2321 Bottle Preserved Fruit-Any Variety

Class 2322 Collection of Pickles, Chutney & Sauces. Not less than three, no more than s

HONEY

Class 2323 One 500gm bottle of honey, colour light

Class 2324 One 500gm bottle of honey, colour dark