

COOKERY

At the conclusion of the Show ALL Cookery entries will be discarded and disposed of in the rubbish,

except Class 27 the Rich Fruit Cake.

This is applicable to ALL OPEN Cookery Classes & ALL Classes in the School Children Cookery.

We would like to thank our Sponsors and Donors

Mrs Vanessa Childs • Foodworks Goondiwindi • Goondiwindi Floor Coverings • Goondiwindi & District Veterinary Service • Goondiwindi P & A Society Women's Auxiliary • Henry and Pauline Leonard • O'Shea's Royal Hotel, Goondiwindi • Billa Billa Sports and Recreation Club • Geoff and Jenny Makim • Betta Home Living • Thorn Family • Mark and Vicki Murphy and Family • Mrs Jean McMillan • McMillan Family • Border Builders Mitre 10, Goondiwindi • Mr Bruce Waller • Killen Family, Bangalow Goondiwindi in Memory of Enid and Flora Killen • Lisa's Screen Art & Embroidery • Mrs Sandie Henderson • Future Ag Composting & Spreading (Eric and Leigh Glasser) • McNulty Family • Mrs Jan Campbell • Mrs Ngare Davison • Shot 2 U (Mrs Daphne Robinson) • Mrs Elaine Stehr • Mrs Margaret Mavor • The Mix Australia, Marianne McMillan and Hannah Rodgers • George and May Boutique • Bec Fing Designs • Meld Lifestyle • Gather 4390 Coffee • Bar • Dining • Flowers • Hampers

Chief Steward: Mrs Marianne McMillan 0428 761 287

Stewards: Jean McMillan, Jan Waller, Janelle Stehr, Taneka Fisher, Sue Stewart, Pam Middleton, Caroline Jorgenson, Sarah Little, Ilona Gibson, Donna Norman, Kylie Dunmill, Danielle Stephenson, Mary Anne Hennessey and Sharon Wadwell

GOLD COIN DONATION PER EXHIBITOR

PRESENTATION OF GRAND CHAMPION, CHAMPION, RESERVE CHAMPION & HIGHLY COMMENDED AWARDS, AGGREGATE POINTS IN THE OPEN, 35 YEARS AND UNDER, SOMETHING FOR THE MEN AWARDS WILL BE HELD AT THE MOLLY MAKIM PAVILION ON SATURDAY 29TH APRIL FROM 4.30PM.

Entries taken at the Molly Makim Pavilion, on Wednesday 1st May between 10 am and 1 pm and Thursday 2nd May between 9 am and 12 noon.

Judging at 1pm.

- **Cookery Section entries must be delivered on a white paper plate.**
- **Any containers left with the Cookery Section will NOT be kept.**
- **Please provide only half your cake for judging**

**Except for Three Wonders of the World,
Date and Nut roll and Decorated Cake. These three cakes need to be whole.**

If you are unable to collect your entries on Saturday night, please speak to the steward in charge of the section about collection on Sunday between 9am – 10.30 am or ask them to leave it at the office which will then re-open at 9:00am on Tuesday the 7th of May 2024.

Note: Entries will only be held one week before being disposed of.

Only TWO entries per class allowed and must be of two distinct batches. PLEASE READ YOUR SCHEDULE CAREFULLY FOR SIZES ETC.

Please **NO** fresh cream.

Please note that the Molly Makim Pavilion **will close at 5.15pm** on Saturday 4th May and re-open for collection **at 5.45pm**. Prize money and uncollected trophies can be collected between **5.45 pm and 6 pm** on Saturday 4th May.

PRIZES:

Open Section: Classes 1 – 40, 1st \$8 or Trophy, 2nd \$5.00

School Children: Classes 1 – 17, 1st \$5.00, 2nd \$3.00, 3rd \$2.00

POINTS: 1st 5, 2nd 3, 3rd 1

If in the case of a tie for aggregate points, a bonus point is given for a champion or otherwise it is at the discretion of the judge and the committee to make a final decision.

HINTS FOR SHOW COOKERY - Show cookery is judged on neatness of entry as well as taste and texture etc. All Jams and Preserves are opened and tasted. 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 - apply a thin layer and don't use decoration e.g., coconut etc. (Unless the schedule states decorated cake).

NO TROPHIES ARE TO BE EXCHANGED

CHAMPION EXHIBIT: Mrs Molly Makim Memorial Trophy.

CHAMPION JAMS AND PRESERVES: Donated by The McMillan Family

CHAMPION FRUIT CAKE: Donated by: Betta Home Living. Chosen from Classes 1025 - 1027

"KEEPING THE ANZAC SPIRIT ALIVE" TROPHY. GRAND CHAMPION, CHAMPION, RESERVE CHAMPION AND HIGHLY

COMMENDED ANZAC BISCUITS: Donated by Mark and Vicki Murphy and family.

Chosen from classes 1002,1004,1029 and 1036

CHAMPION EXHIBIT IN SOMETHING FOR THE MEN: Donated by Gather 4390 Flowers and Coffee

CHAMPION EXHIBIT IN 35 YEARS AND UNDER: Donated by Goondiwindi Floor Covering

AGGREGATE POINTS COOKING: Mrs Mavis Thorn Memorial Trophy.

AGGREGATE POINTS IN SOMETHING FOR THE MEN: Donated by Bec Fing Designs

AGGREGATE POINTS IN 35 YEARS AND UNDER: Donated by Meld Lifestyle.

AGGREGATE POINTS JAM AND PRESERVES: Donated by: Billa Billa Sports and Recreation Club.

MUFFINS TROPHY: Donated by Border Builders Mitre 10 Goondiwindi.

SULTANA SCONES: Dorothy Waller Memorial Trophy: Donated by Bruce Waller.

BANANA CAKE: Donated by Lisa's Screen & Art Embroidery.

ORANGE CAKE: Mrs G. Jackson Memorial Trophy. Donated by Sandie Henderson.

CHOCOLATE CAKE TROPHY: 1st, 2nd and 3rd place - Donated by Royal Hotel Goondiwindi.

DATE AND NUT ROLL TROPHY: Donated by Sandie Henderson.

SULTANA CAKE TROPHY: Donated by Mrs Jean McMillan.

BOILED FRUIT CAKE TROPHY: Donated by Killen Family, Bangalow, Goondiwindi in memory of Enid and Flora Killen

MAN SIZED ANZAC BISCUITS: Sponsored by Future Ag Composting and Spreading. (Eric & Leigh Glasser)

1st \$30, 2nd \$20 and 3rd \$10

THREE WONDERS OF AUSTRALIA TROPHY. 1st \$50, 2nd \$30 and 3rd \$20.

Sponsored by Goondiwindi & District Veterinary Service.

RICH FRUIT CAKE: Sponsored by Future Ag Composting and Spreading. (Eric & Leigh Glasser) 1st \$30, 2nd \$20 and 3rd \$10

CARROT CAKE: Donated by George & May Boutique

THERMOMIX CLASSES, 1ST PRIZES: Donated by: The Mix Australia, Marianne McMillan and Hannah Rodgers

OPEN SECTION

Class 1001 JAM DROPS - three

Class 1002 ANZAC BISCUITS - three

Class 1003 LOAF OF SOURDOUGH BREAD - any shape or size

Class 1004 PLATE OF MAN SIZED ANZAC BISCUITS - three

Between approx 8 – 10cm round. Can be chewy or hard or anywhere in between.

Sponsored by Future Ag Composting and Spreading. (Eric & Leigh Glasser) 1st \$30, 2nd \$20 and 3rd \$10

Class 1005 MELTING MOMENTS - three, joined with vanilla cream

Class 1006 SLICE - DATE SLICE - three

DATE SLICE

Ingredients: ½ cup butter, ¾ cup sugar, 1 egg, 1 cup SR flour, 1 cup Plain Flour, vanilla, pinch of salt, 240 grams dates, 1 dessertspoon butter, 5 tablespoons milk.

Method: In a saucepan place dates, butter and milk. Bring to the boil slowly and beat until smooth. Let cool. Cream butter and sugar. Add egg. Beat well, and then add flour, vanilla and salt. Roll out half the pastry mixture into a greased lamington tin. Place date mixture on top and place the other half of the pasty on top. Bake in a moderate oven for approx. 30 minutes. Cool and ice with a mid-pink icing.

Class 1007 SAVOURY SCONES - three i.e. bacon, cheese, herbs etc

Class 1008 PLATE OF PLAIN SCONES - three

Class 1009 PLATE OF SULTANA SCONES - three

Class 1010 PLATE OF PUMPKIN SCONES -three

LADY FLO'S PUMPKIN SCONE RECIPE

Ingredients: 1 tablespoon butter, 1/2 cup sugar, 1/4 teaspoon salt, 1 egg, 1 cup mashed pumpkin (cold), 2 cups – 2 1/4 cups SR flour.

Method: Beat together butter, sugar and salt with electric mixer till light and fluffy.

Add egg, then pumpkin and stir in the flour by hand. Turn dough onto a floured board and cut into circles. Place on a tray on the top shelf of a very hot oven (225-250c) for 15-20 minutes. Remove from oven, allow to cool.

- Class 1011** LAMINGTONS – three
- Class 1012** MUFFINS – Raspberry & White Chocolate - three
- Class 1013** DECORATED CUP CAKES – three not cooked in papers.
Judged on cake and decorations. In the Theme of "Bright Ideas". Use your "Bright Ideas" to decorate your cupcakes and don't forget the theme in your cakes if you want to. All three can be different but not compulsory.
- Class 1014** BANANA BREAD
- Class 1015** AFTERNOON ON A PLATE - six
Six items, three varieties, two of each. Can be slice, biscuits etc.
- Class 1016** THREE WONDERS OF AUSTRALIA
This is for those "Failures", must look like either Lake Eyre (sunken) Ayres Rock (large rise in the middle) or Katherine Gorge (large crack.) Cake can be any size or flavour. Can be iced. Best "Failures" to win.
THREE WONDERS OF AUSTRALIA TROPHY
- Class 1017** CHOCOLATE CAKE 20cm (8 inch) round - Chocolate icing on top only
- Class 1018** BANANA CAKE 20cm (8 inch) round - Lemon icing on top only
- Class 1019** CARROT CAKE 20cm (8 inch) round - Lemon icing on top only
- Class 1020** ORANGE BAR CAKE - Orange icing on top only
- Class 1021** COFFEE BAR CAKE - Coffee icing on top only.
- Class 1022** DECORATED CAKE - 20cm any shape; round, square, heart etc.
Fondant icing. Judged on cake and decoration in the theme of "Bright Ideas." Use your "Bright Ideas" for decorating your cake, but also what is hidden within eg different layers, rainbow, a hidden centre of smarties etc.
- Class 1023** DATE AND NUT ROLL
- Class 1024** CINNAMON TEA CAKE 20cm (8 inch) round. Sugar and cinnamon on top only
- Class 1025** BOILED FRUIT CAKE - 20cm (8 inch) round
- Class 1026** SULTANA CAKE - 250g (½lb) mixture. 20cm (8inch) round
- Class 1027** RICH FRUIT CAKE - 20cm (8 inch) square.
Not to be iced. 250g (½lb) mixture with approximately 1125gm (2 ½lb) fruit. Fruit used to include sultanas (whole), raisins (cut), currants, cherries and mixed peel. Nuts optional. No dates, figs or prunes
The winner is eligible to compete at the Darling Downs Sub chamber on Saturday 18th May 2024 at the Dalby Showgrounds.
- Class 1028** SOMETHING MADE USING A THERMOMIX - three, joined with vanilla cream

MELTING MOMENTS

Ingredients: Biscuit. 125 grams butter, ½ teaspoon vanilla bean paste, 30 grams icing sugar – pre milled in Thermomix, 125 grams plain flour, and 40 grams cornflour. Icing. 100 grams butter, 150 grams icing sugar and ½ teaspoon vanilla paste.

Method: Biscuits. Soften butter for 2 minutes, at 50 degrees on speed 2. Add sugar and vanilla and cream for 10 seconds on speed 3. Scrape down and repeat. Roll mixture into balls and flatten with a fork. Bake at 160 degrees for 10 – 15 minutes (until golden)

Icing. Add all ingredients to bowl. Mix for 10 – 20 seconds on speed 4. When biscuits are cool organise into pairs. Pipe, place icing onto bottom biscuits and sandwich together.

SOMETHING FOR THE MEN

CHAMPION EXHIBIT IN CLASSES 1029 - 1034. Donated by Gather 4390 Coffee • Bar • Dining • Flowers • Hampers

AGGREGATE POINTS IN CLASSES 1029 - 1034. Donated by Bec Fing Designs

- Class 1029** ANZAC BISCUITS – five
- Class 1030** MUFFINS - five, sweet or savoury, named
- Class 1031** SCONES - five, sweet or savoury, named

- Class 1032** OWN CHOICE – cake, damper, slice (five) etc
Class 1033 SOUR DOUGH. A loaf of bread or five rolls etc, using Sour Dough starter.
Class 1034 BOTTLE OF SOMETHING - listed in Jams & Preserves

35 YEARS AND UNDER

CHAMPION EXHIBIT IN CLASSES 1035 - 1040. Donated by Goondiwindi Floor Covering

AGGREGATE POINTS IN CLASSES 1035 - 1040. Donated by Bec Fing Designs

- Class 1035** PLATE OF PLAIN SCONES – four
Class 1036 ANZAC BISCUITS – four
Class 1037 DECORATED CUP CAKES - four NOT in papers judged on cake and decorations. In the Theme of "Bright Ideas". Use your "Bright Ideas" to decorate your cupcakes and don't forget the theme in your cakes if you want to. All four can be different but not compulsory.
Class 1038 MUFFINS – four, sweet or savoury, named
Class 1039 CHOCOLATE CAKE - 20cm (8 inch) round. Chocolate icing on top only
Class 1040 BOTTLE OF SOMETHING - listed in Jams & Preserves

JAMS & PRESERVES

We would like to thank our Sponsors and Donors

Billa Billa Sports and Recreation Club • The McMillan Family • Mrs Margaret Mavor
 • The Mix Australia, Marianne McMillan and Hannah Rodgers

PRESENTATION OF CHAMPION EXHIBIT AND AGGREGATE POINT TROPHIES WILL AT THE MOLLY MAKIM PAVILION ON SATURDAY 4th MAY FROM 4.30PM.

Entries taken at the Molly Makim Pavilion, on Wednesday 1st May between 10 am and 1 pm and Thursday 2nd May between 9 am and 12 noon. Judging at 1pm.

PRIZES: Jams and Preserves: Classes 1 – 19 1st \$5.00 or trophy, 2nd \$3.00

Please note that the Molly Makim Pavilion **will close at 5.15pm** on Saturday 4th May and re-open for collection **at 5.45pm**. Prize money and uncollected trophies can be collected between **5.45pm and 6.00pm** on Saturday 4th May.

If you are unable to collect your entries on Saturday night, please speak to the steward in charge of the section about collection on Sunday between 9am – 10.30 am or ask them to leave it at the office which will then re-open at 9:00am on Tuesday the 7th of May 2024

Note: Entries will only be held one week before being disposed of.

CHAMPION JAMS AND PRESERVES: Donated By The McMillan Family

AGGREGATE POINTS JAM AND PRESERVES: Donated by Billa Billa Sports and Recreation Club

Straight-sided bottles to be used - please label clearly.

No fancy tops or frills on bottles.

Please open your bottles before entering, checking for mould, ants etc.

Bottles must hold between 375grams – 500 grams or 1½ to 2 cups.

All bottles will be opened and tasted.

- Class 1041** TOMATO JAM
Class 1042 APRICOT JAM
Class 1043 FIG JAM
Class 1044 JAM (any variety) – to be labelled
Class 1045 LEMON BUTTER
Class 1046 PASSIONFRUIT BUTTER
Class 1047 GRAPEFRUIT MARMALADE Prize Money donated by Mrs Margaret Mavor
Class 1048 ORANGE MARMALADE
Class 1049 THREE FRUIT MARMALADE
Class 1050 MARMALADE (any variety) to be labelled Prize Money donated by Mrs M Mavor
Class 1051 PICKLES (any variety) - to be labelled
Class 1052 PICKLED VEGETABLES (any variety) - to be labelled
Class 1053 CHUTNEY (any variety) Sweet or Savoury - to be labelled
Class 1054 RELISH (any variety) - to be labelled
Class 1055 SAUCE (savoury) - to be labelled
Class 1056 SAUCE (sweet) - to be labelled
Class 1057 JAM (any variety) - to be labelled. Made in a Thermomix.
Class 1058 CHUTNEY/ RELISH (any variety) - to be labelled made in a Thermomix

SCHOOL CHILDREN

GOLD COIN DONATION PER EXHIBITOR

PRESENTATION OF TROPHIES AT THE MOLLY MAKIM PAVILION ON SATURDAY 4th May FROM 4.30PM.

Entries taken at the Molly Makim Pavilion, on Wednesday 1st May between 10 am and 1 pm and Thursday 2nd May between 9 am and 12 noon.

Judging at 1pm.

- **Cookery Section entries must be delivered on a white paper plate.**
- **Any containers left with the Cookery Section will NOT be kept.**
- **Please provide only half your cake for judging.**

Please note that the Molly Makim Pavilion **will close at 5.15pm** on Saturday 4TH May and re-open for collection at 5.45pm. Prize money and uncollected trophies can be collected between 5.45 pm and 6 pm on Saturday 4th May, 2024.

If you are unable to collect your entries on Saturday night, please speak to the steward in charge of the section about collection on Sunday between 9am – 10.30 am or ask them to leave it at the office which will then re-open at 9:00am on Tuesday the 7th May 2024.

Only TWO entries per class allowed and must be of **two distinct batches**.

PLEASE READ YOUR SCHEDULE CAREFULLY FOR SIZES ETC.

Please **NO** fresh cream.

Sponsored by:

CHAMPION CHILDREN'S EXHIBIT: Marcia McNulty Memorial Trophy. Donated by the McNulty Family.

AGGREGATE POINTS JUNIOR EXHIBITOR IN CLASSES 1059 - 1075 Donated by Goondiwindi Floor Coverings

"KEEPING THE ANZAC SPIRIT ALIVE" TROPHY: Grand Champion, Champion, Reserve Champion, and Highly Commended ANZAC Biscuits: Donated by Mark and Vicki Murphy and family. Chosen from classes 1061,1064, 1069 and 1075

Prize money donated by Mrs Jan Campbell. And Ngare Davison in memory of Mrs Mary Arbuckle.

Trophies in classes 1059 - 1073 donated by Mrs Daphne Robinson (Shot 2 U) in Memory of Mrs Betty Frost.

7 Years and Under.

- Class 1059** DECORATED BOUGHT BISCUITS - Girls four (arrowroot etc) use some bought decorations, but at least half must be own work. In the Theme of "Bright Ideas". What Bright Ideas do you have? All four can be different but not compulsory.
- Class 1060** DECORATED BOUGHT BISCUITS - Boys four (arrowroot etc) May use some bought decorations, but at least half must be own work. In the Theme of "Bright Ideas". What Bright Ideas do you have? All four can be different but not compulsory.
- Class 1061** PLATE OF ANZAC BISCUITS – four
- Class 1062** OWN CHOICE – four can be a cake or four slice, patty cakes, scones etc. not Anzac biscuits.

13 Years and Under

- Class 1063** CHOCOLATE CAKE PACKET MIX - Iced on top only.
- Class 1064** PLATE OF ANZAC BISCUITS – three
- Class 1065** OWN CHOICE – Three can be a cake or three slice, patty cakes, scones etc. not Anzac biscuits or muffins.
- Class 1066** MUFFINS - three Sweet or Savoury, named. Can be cooked in papers
- Class 1067** LAZY DAISY CAKE -20cm round. Icing on top only

LAZY DAISY CAKE

Ingredients: 125 grams butter, 125 grams sugar, 2 eggs,1/3 cup milk,1 3/4 cups SR Flour,1/2 packet jelly crystal (any flavour) vanilla, pinch salt.

Method: Combine all ingredients in mixing bowl and beat for 3 minutes on a medium speed. Bake in a lined tin for 30 – 40 minutes at 180 degrees or until cooked. Ice when cold and decorate with jellybean daisies.

Open Section - 18 Years and under and currently attending school

- Class 1068** CAKE OF ANY VARIETY
- Class 1069** PLATE OF ANZAC BISCUITS - five
- Class 1070** SLICE – five any variety
- Class 1071** PLATE OF JAM DROPS - five
- Class 1072** PLAIN SCONES – five
- Class 1073** OWN CHOICE- five can be a cake or five slice, patty cakes, scones etc. not Anzac biscuits, jam drops or plain scones.

Inclusive Education Program - Must be attending School

- Class 1074** DECORATED BOUGHT BISCUITS - three arrowroot etc May use some bought decorations, but at least half must be own work. In the Theme of "Bright Ideas". What Bright Ideas do you have? All three can be different but not compulsory.
- Class 1075** PLATE OF ANZAC BISCUITS - three