

COOKERY & PRESERVES

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Official: Mrs Marianne McMillan 4676 1287

Stewards: Jean McMillan, Jan Waller, Janelle Stehr, Taneka Fisher, Sue Stewart, Caroline Jorgenson, Sarah Little, Ilona Gibson, Donna Norman and Anna Carswell

Prizes: Open Section (classes 1 – 40), 1st - \$8 or Trophy and 2nd - \$5

Jams and Preserves (classes 1 – 17), 1st - \$5 and 2nd - \$3

School Children (classes 1 – 17), 1st - \$5, 2nd - \$3 and 3rd - \$2

Points: 1st - 5, 2nd - 3 and 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.

GOLD COIN DONATION PER EXHIBITOR

PLEASE NOTE, THAT THE MOLLY MAKIN PAVILION WILL CLOSE AT 5:45PM ON SATURDAY & REOPEN FOR COLLECTION AT 6:15PM. THIS INCLUDES COOKERY.

- Entries taken at the Molly Makim Pavilion, on Wednesday 1st May between 10:00am and 1:00pm and Thursday 2nd May between 9:00am and 12:00 noon.
- Please fill out an ENTRY Form found in the schedule or attach name and class with each entry. THANK YOU.
- Judging at 1:00pm.
- Plates are provided (plain White PAPER Plate only).
- **PLEASE** mark clearly if your cooking **IS FOR SALE OR NOT**. No responsibility will be taken.
- Trophies, prize money and cakes to be collected at **6:15pm** in the pavilion on Saturday, 4th May. Any entries not collected by 6:30pm become the property of the Goondiwindi P & A Society to dispose of at their own discretion.
- **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.

NO TROPHIES ARE TO BE EXCHANGED

Champion Exhibit: Mrs Molly Makim Memorial Trophy

Champion Jams and Preserves: Donated by Lanes Interiors Toowoomba (Wally & Jennie Tomlinson)

Champion Fruit Cake: Donated by: Stratford's Betta Home Living.
(chosen from classes 23 - 27)

"KEEPING THE ANZAC SPIRIT ALIVE" Trophy, Grand Champion, Champion and Reserve

Champion ANZAC Biscuits: Donated by Mark and Vicki Murphy and family.
(chosen from classes 2, 4, 29 and 35)

Champion Exhibit in Something for the Men: Donated by the My Design.

Champion Exhibit in 35 Years and Under: Donated By Goondiwindi Floor Covering

Aggregate Points Cooking: Mrs Mavis Thorn Memorial Trophy.

Aggregate Points Jam and Preserves: *Donated by: Billa Billa Sports and Recreation Club.*

Aggregate Points 35 Years and Under: *Donated by: McMillan Family*

Aggregate Points Something for the Men: *Donated by O'Tor Du Flowers, Hampers & Gifts*

Muffins Trophy: *Donated by Border Builders Mitre 10 Goondiwindi.*

Sultana Scones: *Dorothy Waller Memorial Trophy, Donated by Bruce Waller.*

Sponge Sandwich any Variety Trophy: *Donated by Killen Family, Bangalow, Goondiwindi.*

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.*

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*

Let's Think Outside the Square: *Donated by Woodsy's Real Food Store.*

Thermomix Classes: *1st prizes donated by Cathy Condon, Jennifer Smith and Marianne McMillan.*

Your Family Christmas Cake: *Donated by Goondiwindi CWA.*

OPEN

Class 1 Small Cakes - six. (all one mixture iced but not decorated, cooked in tins Not in paper cases or Muffin tins).

Class 2 ANZAC Biscuits - six

Class 3 Crispy Gingernuts - six.

Crispy Gingernuts Recipe

Ingredients: 120 grams butter, 240 grams sugar, 1 tablespoon golden syrup, 1 egg, 240 grams SR Flour, 1/2 teaspoon bi-carb sodas, 3 good teaspoons ground ginger, pinch salt.

Method: Place butter, sugar and syrup in large saucepan and melt. Cool slightly and break egg into mixture. Beat well with a wooden spoon. Sift together flour, soda, ginger and salt. Add to mixture. Mix well and put in refrigerator until it firms. Roll mixture into marble sized balls. Cook on a greased tray and bake in mod oven for 10 – 15 minutes or until golden brown. (These biscuits spread and puff, and then collapse, leaving a cracked top) Remove from tray when cool.

Class 4 Plate of Man Sized ANZAC Biscuits - five, to be between approx 8 – 10cms round.
Can be chewy or hard or anywhere in between.

Class 5 Melting Moments - six, joined with vanilla cream.

Class 6 Slice - six, Date Slice.

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 pastry on top. Bake in a moderate oven for approx. 30 minutes. Cool and ice with a mid-pink icing.

Class 7 Savoury Scones - six ie. bacon, cheese, herbs etc.

Class 8 Plate of Plain Scones - six

Class 9 Plate of Sultana Scones - four.

Class 10 Plate of Pumpkin Scones - six

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 11 Plate of Pikelets - six.

Class 12 Muffins - six (sweet or savoury named).

Class 13 Decorated Cup Cakes - in papers. Theme "Christmas" judged on cake and decorations.

Class 14 Lets Think Outside the Square. Can be cake, slice, biscuits etc. Make something that is made using things like sorghum or spelt flour, sweet potato, coconut oil etc. Can be gluten or dairy free etc. Tell us its name and what is in it.

Class 15 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.

Class 16 Chocolate Cake, 20cm (8 inch) round. Chocolate icing on top only.

Class 17 Banana Cake, 20cm (8 inch) round. Lemon icing on top only.

Class 18 Carrot Cake, 20cm (8 inch) round. Lemon icing on top only.

Class 19 Orange Bar Cake, Orange icing on top only.

Class 20 Business House, Sporting Clubs, Schools etc Challenge. Carrot Cake – square. Recipe supplied and a Plate of five Ginger Crisp Biscuits. Recipe above. This is open to any business, sporting club, schools or any organisation to enter. Cake and biscuits can be made by either one or two employees and if you have more than two eager cooks you can enter more than once.

Carrot Cake

Ingredients: 1 cup sugar, ¾ cup of oil, 1 teaspoon vanilla, 3 eggs, 1½ cups plain flour, 11/3 teaspoons bi carb soda, 1 1/3 teaspoons baking powder, 1½ teaspoons cinnamon, 2 cups grated carrot, ½ cup chopped walnuts.

Method: Beat eggs, add sugar, then oil. Stir in the dry ingredients which have been sifted together and lastly fold in carrots and nuts. Bake in 20cm Square tin in moderate oven for approximately 45 minutes. Lemon icing, top only.

Class 21 Sponge Sandwich, any variety (eg butter, fielders, chocolate, ginger, coffee etc). Joined with jam or icing. 20cm (8 inch) round.

Class 22 Date and Nut Roll

Class 23 Your Family Christmas Cake. It can be a recipe handed down for generations or something from your family heritage (tell us its history where it's from etc.) or just something you like doing. Can have any fruit in it ie figs, prunes, pineapple, fruit mince, nuts etc. Any size or shape, just no bigger than 22 cms.

Class 24 Boiled Fruit Cake, 20cm (8 inch) round

Class 25 Pumpkin Fruit Cake

Class 26 Sultana Cake, 250g (½lb) mixture. 20cm (8inch) round

Class 27 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. (Winner eligible to enter a new 8 inch square cake at Darling Downs Sub Crows Nest on the 18th May, 2019.)

Class 28. Something Made Using A Thermomix.

Brown Sugar Kumara Cake

Ingredients: 150 grams butter, 250 grams kumara, 30 grams water, 200 grams white chocolate, 300 grams dark brown sugar, 205 grams SR flour, 2 eggs, 1 tsp natural vanilla extract, ½ tsp baking powder and icing sugar for dusting.

Method: Preheat oven to 170°C. Grease and line a round 220cm cake tin. Place kumara (sweet potato) into mixing bowl and chop 3 sec/speed 6. Scrape down bowl. Add water and cook 3 min/Varoma/speed 1. Then blend 10 sec/ speed 4 increasing gradually to speed 10. Scrape down sides of bowl and then repeat blending 10 sec/speed 7. Scrape down bowl again and add butter, white chocolate, sugar and cook for 6 minutes/90°C/speed 1. Add flour, eggs, vanilla and baking powder and mix 12 sec/speed 4. Pour into prepared tin and cook for 40 – 45 mins or until cooked. Allow to cool for 5 – 10mins before turning out to cool. Dust with icing sugar.

SOMETHING FOR THE MEN

Champion Exhibit in Classes

Class 29 ANZAC Biscuits -five.

Class 30 Muffins - five (sweet or savoury, named)

Class 31 Scones - five (sweet or savoury, named)

Class 32 Own Choice - cake, slice (five), damper etc

Class 33 Bottle of Something listed in Jams & Preserves

35 YEARS AND UNDER

Champion Exhibit in Classes *Donated By Goondiwindi Floor Covering*

Class 34 Plate of Plain Scones - four.

Class 35 ANZAC Biscuits - four

Class 36 Decorated Cup Cakes - in papers. Judged on cake and decorations.

Class 37 Crispy Gingernuts - four. See open section for recipe.

Class 38 Muffins - four (sweet or savoury, named)

Class 39 Chocolate Cake - may be round, square or bar tin. Iced on top only.

Class 40 Bottle of Something, listed in Jams & Preserves.

JAMS AND PRESERVES

Champion Jams and Preserves: *Lanes Interiors Toowoomba (Wally & Jennie Tomlinson).*

(Class 33 and 40 Eligible to Compete in the Champion Jam & Preserves)

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 375grms – 500 grms or 1½ to 2 cups.
- **All bottles will be opened and tasted.**

Class 1 Tomato Jam

Class 2 Apricot Jam

Class 3 Fig Jam

Class 4 Jam (any variety) to be labelled.

Class 5 a Lemon Butter

b Passionfruit Butter

Class 6 Grapefruit Marmalade. *Prize Money donated by Mrs Margaret Mavor.*

Class 7 Orange Marmalade

Class 8 Three Fruit Marmalade. *Prize Money donated by Mrs Margaret Mavor.*

Class 9 Marmalade (any variety eg Lime).

Class 10 Pickles (any variety) to be labelled.

Class 11 Pickled Vegetables (any variety) to be labelled.

Class 12 Chutney (any variety) to be labelled.

Class 13 Relish (any variety) to be labelled.

Class 14 Sauce (savoury) to be labelled.

Class 15 Sauce (sweet) to be labelled.

Class 16 JAM (any variety) made in a Thermomix. *1st prize donated by Cathy Condon, Jennifer Smith AND Marianne McMillan.*

Class 17 CHUTNEY/ RELISH (any variety) made in a Thermomix. *1st prize donated by Cathy Condon, Jennifer Smith and Marianne McMillan.*

SCHOOL CHILDREN COOKERY

Sponsored by:

Champion Children's Exhibit: MARCIA MCNULTY MEMORIAL TROPHY,

Donated by the McNulty Family.

Aggregate Points Junior Exhibitor: (classes 1 to 17) *Donated by Goondiwindi Floor Covering*

"KEEPING THE ANZAC SPIRIT ALIVE" TROPHY: Grand Champion, Champion, Reserve Champion and Highly Commended ANZAC Biscuits. *Donated by Mark and Vicki Murphy and family. (from classes 3, 6, 11 and 17)*

Prize Money, *donated by Mrs Jan Campbell. And Ngare Davison in memory of Mrs Mary Arbuckle.*

Trophies in Classes 1 to 15, *donated by Mrs Betty Frost.*

JUNIOR SECTION

7 Years and Under.

- Class 1** Decorated Bought Biscuits - four, girls (arrowroot etc) Theme "Christmas"
May use some bought decorations, but at least half must be own work.
- Class 2** Decorated Bought Biscuits -four, boys (arrowroot etc) Theme "Christmas"
May use some bought decorations, but at least half must be own work.
- Class 3** Plate of ANZAC Biscuits - four
- Class 4** Plate of Cookies/Biscuits - four. Not ANZAC

13 Years and Under.

- Class 5** Chocolate Cake Packet Mix - Iced on top only.
- Class 6** Plate of ANZAC Biscuits - six
- Class 7** Decorated Patty Cakes - six. Theme "Christmas"
May use some bought decorations, but at least half must be own work.
- Class 8** Lazy Daisy Cake - Can be any shape.

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 lined tin for 30 – 40 minutes or until cooked. Ice when cold and decorate with jellybean daisies.

- Class 9** Muffins - six. Sweet or Savoury, named. Cooked in paper.

OPEN SECTION

18 Years and under and currently attending school

- Class 10** Cake of any Variety (eg tea cake, chocolate cake, NO packet cakes).
- Class 11** Plate of ANZAC Biscuits - five.
- Class 12** Slice - five any variety.
- Class 13** Plate of Jam Drops - five.
- Class 14** Plain Scones - five.
- Class 15** Decorated Patty Cakes - five. Judged on cake and decorations. May use some bought decorations, but at least half must be own work.

Children with Disabilities

Must be attending School

Trophy's donated by Mrs Elaine Stehr

- Class 16** Decorated Bought Biscuits - four (arrowroot etc). May use some bought decorations, but at least half must be own work.
- Class 17** Plate of ANZAC Biscuits - four.