

**2022 FRASER COAST AGRICULTURE SHOW**

Show Theme:

**Future Farming and Families**

SECTION 26:

**COOKERY**

Thursday & Friday 19th & 20th May 2022

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Section Sponsors:

Bakers Delight Hervey Bay

Ann Bowden

Judy Keegan

Robert & Judith Ullmann

Bakers Delight Maryborough

Subway Maryborough

Big W



*We gratefully acknowledge the continuing sponsorship by Businesses and Individuals.*

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| Department of  Infrastructure, Local  Government and Planning |

More Schedules: [www.frasercoastagshow.com](http://www.frasercoastagshow.com) or FCASS Office 4123 5311, 84 Gympie Rd, Tinana, 9.00am-3.00pm Monday to Thursday

**GENERAL REGULATIONS**

*(For the conduct of competitions at QCAS affiliated Queensland Agricultural Shows)*

Subject to the Rules, By-Laws and Regulations of the Queensland Chamber of Agricultural Associations Inc. and the Fraser Coast Agriculture Show Society Inc., the following General Regulations shall apply.

***GENERAL REGULATIONS AND ACCEPTANCE OF ENTRIES***

1 Judging will be performed by a Judge or panel of Judges appointed by the Fraser Coast Agriculture Show Society Inc.

2 The attention of Exhibitors is drawn to the fact that entries are accepted subject to the Rules, By-Laws and Regulations of the Queensland Chamber of Agricultural Societies Inc. and the Fraser Coast Agriculture Show Society Inc. in addition to the Special Regulations which appear in this schedule. Copies of the Rules and By-Laws may be obtained upon application to the Queensland Chamber of Agricultural Societies or the Fraser Coast Agriculture Show Society Inc.

3 No refunds will be made after close of entry.

4 **THE FRASER COAST AGRICULTURE SHOW SOCIETY INC IS OPERATING UNDER THE QUEENSLAND AGRICULTURAL SHOWS & SHOWGROUNDS COVD SAFE PLAN.** You must adhere to COVID safe key principles that apply to Fraser Coast Showgrounds and the Fraser Coast Show 2022.

***NOTICE TO INTENDING EXHIBITORS***

6 Entries for the upcoming Fraser Coast Agriculture Show can be made as described for each section in this schedule. Entries submitted other than on the correct form will be returned to the Exhibitor and, unless all requirements are complied with, and the forms returned to the Fraser Coast Agriculture Show office by completion of business on the closing date, as shown in this Schedule, they will not be considered.

7 Notwithstanding the provisions of General Regulation 6, late entries may be accepted at the discretion of the Section Chief Steward.

8 Entries are accepted subject to the Rules, By-Laws and Regulations of the Association, in addition to any Special Regulations, which appear in the Associations Schedule. All completed Entry Forms remain the property of the Fraser Coast Agriculture Show Society Inc. and are to be returned to the Fraser Coast Agriculture Show Society Inc. office after the Show for further office procedures as required.

9 Exhibitors whose entries have not been accepted shall be advised accordingly and entry fees refunded.

10 The exhibitor irrevocably consents to the Association publishing or reproducing in any manner whatsoever any particulars or information in relation to their exhibits; the publication or reproduction may be in a printed form or visual image through electronic means and/or on the internet.

***PRIVACY STATEMENT***

11 The information provided by Exhibitors is used by the Queensland Chamber of Agricultural Associations Inc. and the Fraser Coast Agriculture Show Society Inc. to organise, process and conduct competitions at the Fraser Coast Agriculture Show. By entering such competitions, you consent to your personal information being used for this purpose including this information being made available to sponsors, breed Associations, the media, the public, promotional purposes, archival purposes, published in publications and could be made available to other third parties for the purpose of promoting the Queensland Agricultural Show Movement, or as otherwise required by law. Exhibitors have a right of access to and alteration of personal information concerning themselves in terms of the Privacy Act. This may be done by contacting the QCAS Chief Executive Officer or by writing to the Queensland Chamber of Agricultural Societies Inc.

**12-15** Spare for assignment

***WORKPLACE HEALTH AND SAFETY***

16 All Queensland Chamber of Agricultural Societies Inc. affiliated Associations Showground’s are designated workplaces within the meaning of the Workplace Health and Safety Act 2011 and exhibitors / competitors are required to ensure that they and all persons under their direction or control, including their contractors or subcontractors, comply with all requirements of the Act. The Queensland Chamber of Agricultural Associations Inc. holds each exhibitor responsible to discharge its obligations to provide and maintain a safe place and system of work during occupation by the exhibitor/competitor of any area of the affiliated Agricultural Associations Showground’s.

17 Each exhibitor/competitor will assess the risk to themselves, staff, volunteers, family, other exhibitors, Agricultural Society staff, show visitors, children and any person foreseeably affected by the presentation of their exhibit.

18 Risks identified by exhibitors/competitors will be eliminated or controlled by the exhibitor/competitor and particular attention will be paid to ensuring public safety and safety of other exhibitors/competitors.

19 Exhibits will only be held and handled by competent persons whose experience is known to the Exhibitor/Competitor.

20 A “No Smoking Policy” will be strictly adhered to by exhibitors/competitors. Smoking areas are marked in “ORANGE MARKINGS/FLAGS” which are located near the Cane & Cattleman’s Bar & Witches Hat Bar. No food or drink is allowed in the smoking area. The exhibitors/competitors are advised that the use of Primus stoves, any heating or lighting appliances of a like character, or any naked light, is strictly prohibited in pavilions.

21 Any exhibitors/competitors intending to bring electrical equipment to the Showground’s will be required to ensure that such equipment is fitted with residual current protection and that all electrical leads, tools and appliances have been inspected by a licensed electrical contractor and currently tagged. The use of double adaptors is prohibited and all power boards must also be tested and tagged.

22 All exhibitors/competitors will comply with the requirements of the Act and its Regulations and Standards in every other respect. This is essential for the safety of all exhibitors/competitors and the general public. The Act imposes very severe penalties in the event of noncompliance with its provisions. Any exhibitors/competitors who do not comply will not be allowed to exhibit at Queensland Chamber of Agricultural Associations Inc. affiliated Shows.

23-25 Spare for assignment

***DISCLAIMER***

26 The information contained in the Competitions Schedule is gathered for the purpose of providing information to Exhibitors and show patrons. The information is a compilation of information provided by third parties and the Queensland Chamber of Agricultural Associations Inc. and affiliated Agricultural Associations does not warrant its accuracy and advises that any such information may be subject to change or amendment occurring at any time and thereby making the information incorrect. Subject to the Queensland Chamber of Agricultural Associations Inc. legal obligations and responsibilities, if you require confirmation of any information please contact the QCAS Office.

27-30 Spare for assignment

***PRIZES AND GST***

31 The Australian Taxation Office has deemed that GST is payable on prizes if an Exhibitor is registered for GST and enters an Exhibit as part of a business enterprise.

32 The information an Exhibitor provides on the Application for Entry determines whether GST is applicable.

33 Any prize stated in this Schedule does not include GST.

34 GST will not apply:

(a) If an Exhibitor enters an Exhibit as a hobby or private recreational pursuit; or

(b) If an Exhibitor enters an Exhibit as part of a business enterprise, the Exhibitor has an ABN, but the Exhibitor is NOT REGISTERED for GST.

(c) If an Exhibitor enters an Exhibit as part of a business enterprise, the Exhibitor is not entitled to an ABN as the business or enterprise is not operating in Australia.

35 GST will apply if an Exhibitor enters an Exhibit as part of a business enterprise, the Exhibitor has an ABN, and the Exhibitor is REGISTERED for GST.

36 Where GST applies, the Association will pay the prize money quoted in this Schedule plus 10% GST. The Association will issue a recipient created tax invoice.

***WARNING:***

The Exhibitor must complete the Exhibitor’s Declaration on the Application for Entry.

The Queensland Chamber of Agricultural Associations Inc. recommends that the Exhibitor seeks professional advice before completing the Exhibitor Declaration

SECTION 26: COOKERY

**Thursday & Friday 19th & 20th May 2022**

**THANKS TO OUR SPONSORS:**

Bakers Delight Hervey Bay

Ann Bowden

Judy Keegan

Robert & Judith Ullmann

Bakers Delight Maryborough

Subway Maryborough

Big W

**Chief Steward:** Ann Bowden – 0439 449 859

**Stewards**- Lea Greene, Johanne Holt, Judy Keegan,

Judith Ullmann, Robert Ullmann, Julie Arthur

**Section Conditions:**

**1.** Entry forms for the 2022 Schedules are available on the Fraser Coast Agriculture Show Society website at [www.frasercoastagshow.com](http://www.frasercoastagshow.com) under Schedules, or from the Show Office at 84 Gympie Road, Tinana.

**2.** Completed forms can be delivered along with payment to the Show Office, 84 Gympie Road, Tinana.

**OR**

Completed forms can be emailed to the Secretary at [secretary@frasercoastagshow.com](mailto:secretary@frasercoastagshow.com) with payment made via Direct Debit to:

**Acct Name**: Fraser Coast Agriculture Show Society Inc.

**BSB**: 124-080 **Account No**: 22390947

**Reference**: S[Section No], Surname, 1st Initial

\*Using the above reference ensures your money is allocated correctly. Example: S28, Citizen, J

**3.** Office Hours are 9.00am to 3.00pm, Monday to Thursday. Entries close **3.00pm Wednesday 4 May 2022**.

**4.** Exhibit entry tags will be delivered or posted to exhibitors. For any entries after closing time, please contact the Chief Steward as late entries may be accepted up until 8.00am Wednesday 19th May 2022.

**5.** Exhibits will be accepted at the Cookery Pavilion between **3.30pm to 7.30pm Tuesday 17th May 2022** and **7.00am to 8.00am Wednesday 18th May 2022**.

**6.** Limit of two entries per class per exhibitor from different batches. Each Exhibit cannot be from the same batch.

**7.** Exhibit entries for the **Class 26017 ‘WOMEN ONLY, Baking Own Choice’**, must include an identification label.

**8.** Baking entries must be delivered on a paper plate /foam tray in a **sealed container**.

**9. Judging commences 9am Wednesday 18th May 2022. Judges decision is final.**

**10.** Exhibits made with commercial cake mixes will be disqualified except where stated.

**11.** Prizes, in the form of cash, gifts or vouchers, can be collected at the Cookery Pavilion Thursday afternoon 19th May 2022 and before 5.00pm Friday 20th May 2022.

**12.** Unclaimed prizes and cards **must be collected** from the Fraser Coast Agriculture Show Office from Tuesday 25th May 2022 (please phone 4123 5311 before collecting prizes etc).

**13.** Please endorse your entry **“KEEP”** if you are wishing to collect them. These entries must be **collected on FRIDAY, 22 MAY 2022 between 5pm & 6pm. If entry is not collected it will be disposed of unless previous arrangements have been agreed upon with the Chief Steward.**

**14.** Indicate collect or throw out on entry form.

**Entry Fees**: (per each entry and inc GST)

$2.00 State Fruit Cake Competition

$1.50 Fruit Cake (classes 26002-26007)

$1.00 classes (26008-26050)

$0.50c Junior Sections (classes 26051-25075)

**State Competition**

**Class 26001 RICH DARK FRUIT CAKE**

Entry fee: $2.00

Prizes: 1st $50 +card, 2nd $30 +card, 3rd $20 +card.

Card for Highly Commended and Encouragement.

The first-place winning entry at the Fraser Coast Agriculture Show must cook a larger cake to suit 25cm square tin to be judged at Sub-Chamber level at the Woodford Show. The Sub-Chamber first-place winner exhibitor goes on to the Brisbane Exhibition to enter the state award and cook cake again as above.

Condition of local entry-

1. Only one (1) entry per exhibitor.
2. Use any recipe, 250gm mixture with approximately 1.12kg of fruit to be including currants (whole), sultanas and raisins (cut), mixed peel. Cherries and nuts optional.
3. To be baked in a 20cm square tin,

**FRUIT CAKE**

**Classes** 26002 to 26007A

**Entry Fee** $1.50 per entry

**Prizes –** Gift/Vouchers/Cash + Card for 1st, 2nd, 3rd

Card for Highly Commended and Encouragement

Class 26002 – RICH FRUIT CAKE – approx. 20cm square tin – 250gm mixture (cut the raisins only)

Prizes - **1st**$25 + card **2nd** $15 + card **3rd** $10 + card

Class 26003 – LIGHT FRUIT CAKE – approx. 20cm square tin

Prizes - **1st** $20 + card **2nd** $10 + card **3rd** $5 + card

Class 26004 – SULTANA CAKE – approx. 20cm round tin – no more than 360gms sultanas

Prizes - **1st** $20 + card **2nd** $10 + card **3rd** $5 + card

Class 26005 – PUMPKIN FRUIT CAKE – approx. 20cm round tin – cherries optional

Prizes - **1st** $20 + card **2nd** $10 + card **3rd** $5 + card

Class 26006 – BOILED FRUIT CAKE – approx. 20cm round tin – containing no more than 375gms fruit

Prizes - **1st** $20 + card **2nd** $10 + card **3rd** $5 + card

Class 26007 – PLUM PUDDING – steamed in basin –

Top of basin to be between 15-20cm approx.

Prizes - **1st** $20 + card **2nd** $10 + card **3rd** $5 + card

**Class 26007A DATE PUDDING- steamed in basin.**

Top of basin to be less than 15cm.

Prizes- **1s**t $15 + card **2n**d $10 + card  **3rd** $5 + card

CHAMPION – COOKERY – FRUIT CAKE

(Classes 26002 to 26007) Prize – Voucher/Gift/Cash, Sash & Card

RESERVE CHAMPION – COOKERY – FRUIT CAKE

(Classes 26002 to 26007) Prize – Voucher/Gift/Cash, Sash, & Card

**BAKING**

**Classes** 26008 to 26030

**Entry Fee:** $1.00 per entry

**Prizes –** Gift/Vouchers/Cash

**1st**$9 + Card **2nd**$6 + Card**3rd**$3 + Card

Card for Highly Commended and Encouragement

Class 26008 – GLUTEN FREE CAKE OWN CHOICE – Bar/Loaf tin

Class 26009 – CINNAMON TEA CAKE – Approx. 20cm round tin

Class 26010 – BANANA CAKE – Bar/loaf tin, lemon icing on top

Class 26011 – PEACH BLOSSOM CAKE – Bar / loaf, iced on top, see recipe in recipes section at end of schedule

Class 26012 – ORANGE CAKE – Ring tin, iced on top

Class 26013 – CARROT CAKE – 20cm Round tin. Lemon icing on top only

Class 26014 – KENTISH CAKE – Bar/loaf tin, chocolate icing on top, sprinkle with coconut

Class 26015 – DATE LOAF – Bar/loaf tin

Class 26016 – PACKET CAKE – Iced on top. Please include packet top with exhibit

Class 26017 WOMEN ONLY

Baking own choice (Any cake not included in the Schedule - Not Packet) labelled.

**Class 26018- NOVELTY CAKE**

**Prize 1st $20, 2nd $10, 3rd $5- Sash- Cookery- Adult**

**Theme- Future Farming and Families**

Depicting show theme, butter icing, judged on icing and presentation, NOT CUT, all decorations must be edible.

Class 26019 – SMALL CAKES – Plate of four, not in papers, iced

Class 26020 – SHORTBREAD – Plate of four fingers. Size approx. 75 x 38cm

Class 26021 – ANZAC BISCUITS – Plate of four

Class 26022 – JAM DROPS – Plate of four, red jam

Class 26023 – SAVOURY BISCUITS – Plate of four

Class 26024 – SLICE OF OWN CHOICE – Plate of four, cut into 5cm squares approx. Labels attached, including baked or not baked

Class 26025 – PIKELETS – Plate of four

Class 26026 – SWEET MUFFINS – Plate of four, no papers & labelled

Class 26027 – PLAIN SCONES – Plate of four, not joined

Class 26028 – PUMPKIN SCONES – Plate of four, not joined

Class 26030 – BREAD – Loaf of bread made with a bread maker, any variety, named & labelled.

**MEN’S COOKING DIVISION**

**Classes** 26031 to 26032

**Entry Fee:** $1.00 per entry

**Prizes –** Gift/Vouchers/Cash

**1st**$9 + Card **2nd** $6 + Card **3rd** $3 + Card

Card for Highly Commended and Encouragement.

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Class 26031 – BISCUITS – Plate of four, any variety, named & labelled

Class 26032 – CAKE, OWN CHOICE – Any variety, not packet, named & labelled.

SPECIAL NEEDS COOKING DIVISION

**Classes** 26033 to 26036

**Entry Fee:** $1.00 per entry

**Prizes –** Gift/Vouchers/Cash

**1st**$9 + Card **2nd** $6 + Card **3rd** $3 + Card

Card for Highly Commended and Encouragement.

Class 26033 – DECORATED BOUGHT ARROWROOT BISCUITS – Plate of four- theme “Future Farming and Families"

Class 26034 – PIKELETS – Plate of four

Class 26035 – JAM DROPS – Plate of four, Red Jam

Class 26036 – PACKET CAKE – Iced on top only, include packet top with exhibit

CHAMPION BAKING EXHIBIT

(Classes 26008 to 26036) Prize- Voucher/Gift/Cash, Sash & Card

RESERVE CHAMPION BAKING EXHIBIT

(Classes 26008 to 26036) Prize-Voucher/Gift/Cash, Sash & Card

SWEETS

**SWEETS:** Approximately 3cm Square. Open to all Exhibitors

**Classes:** 26037 to 26042:

**Entry Fee:** $1.00 per entry

**Prizes –** Gift/Vouchers/Cash

**1st**$6 + Card **2nd** $4 + Card **3rd** $2 + Card

Card for Highly Commended and Encouragement

Class 26037 – MARSHMALLOWS – Plate of six

Class 26038 – COCONUT ICE – Plate of six pink on white

Class 26039 – CHOCOLATE FUDGE – Plate of six

Class 26040 – RUSSIAN CARAMEL – Plate of six

Class 26041 – FRENCH JELLIES – Plate of six, dusted with castor sugar

Class 26042 – ROCKY ROAD – Approx. 10cm x 10cm

COOKERY – MOST POINTS – SWEETS

Prize- Voucher/Gift/Cash & Sash.

Points awarded as follows: **1st** **2nd** **3rd**

321

PRESERVES

**Jars and contents 200-300gm.** All exhibit entries to be named & labelled. Jars to be straight sided and filled. No cloth covers**.**

**Classes 26050A-B- Sauce bottle to be used.**

**Classes:** 26043 to 26050B

**Entry Fee:** $1.00 per entry

**Prizes –** Gift/Vouchers/Cash

1st $6 + Card 2nd $4 + Card 3rd $2 + Card

Card for Highly Commended and Encouragement

Class 26043 – ROSELLA JAM

Class 26044 – JAM – Any other variety, not marmalade. Must be named & labelled

Class 26045 – JELLY – Any variety & labelled

Class 26046 – MARMALADE – Any variety & labelled

Class 26047 – LEMON BUTTER

Class 26048 – PICKLES- Any variety

Class 26049 – CHUTNEY – Any variety

Class 26050 – RELISH – Any variety

Class 26050A- TOMATO SAUCE

Class 26050B- BBQ SAUCE

COOKERY – MOST POINTS – PRESERVES

Prize- Voucher/Gift/Cash & Sash.

Points awarded as follows: **1st** **2nd** **3rd**

321

COOKERY – MOST ENTRIES

(Classes 26001 to 26050B) – Prize- Voucher/Gift/Cash, Sash & Card

JUNIOR COOKERY

BOYS & GIRLS 13 to 17 YEARS OF AGE

**Classes** 26051 to 26061

**Entry Fee:** $0.50¢ per entry

**Prizes –** Gift/Vouchers/Cash

**1st**$6 + Card **2nd** $4 + Card **3rd** $2 + Card

Card for Highly Commended and Encouragement

**Class 26051 NOVELTY CAKE**

**Prize 1st $10, 2nd $6, 3rd $4 – sash- Cookery- 8 to 12yrs Theme- Future Farming and Families.**

Depicting show theme. Judged on icing and presentation. NOT CUT. All decorations must be edible.

Maximum size of board: 30cm x 30cm.

Class 26052 – CHOCOLATE CAKE – Iced on top, not packet

Class 26053 – ORANGE CAKE – Bar/Loaf tin. Orange icing on top. Recipe included in Schedule

Class 26054 – BUTTERFLY CAKES – Plate of four, iced and decorated all the same. In papers

Class 26055 – PIKELETS – Plate of four.

Class 26056 – FRUIT MUFFINS – Plate of four, not in papers, no icing & labelled

Class 26057 – CHOCOLATE CHIP COOKIES – Plate of four

Class 26058 – JAM DROPS – Plate of four, red jam

Class 26059 – CHOCOLATE SLICE – Plate of four

Class 26060 – CHOCOLATE FUDGE – Plate of four, approx. 3cm square

Class 26061 MARSHMALLOWS – Plate of four, 3cm square

CHAMPION COOKERY – 13 to 17 yrs.

Prize- Voucher/Gift/Cash, Sash & Card

RESERVE CHAMPION COOKERY – 13 to 17 yrs.

Prize- Voucher/Gift/Cash, Sash & Card

COOKERY – MOST ENTRIES – 13 to 17 yrs.

Prize- Voucher/Gift/Cash, Sash & Card

BOYS & GIRLS 8 to 12 YEARS OF AGE

**Classes** 26062 to 26070

**Entry Fee**: $0.50¢ per entry

**Prizes –** Gift/Vouchers/Cash

1st $6 + Card 2nd $4 + Card 3rd $2 + Card

Card for Highly Commended and Encouragement

**Class 26062** **NOVELTY CAKE**

**Prize 1st $10, 2nd $6, 3rd $4 – sash- Cookery- 8 to 12yrs Theme- Future Farming and Families.**

Depicting show theme. Judged on icing and presentation. NOT CUT. All decorations must be edible.

Class 26063 – PACKET CAKE – Iced on Top Only, Include packet top with exhibit

Class 26064 – CHOCOLATE CAKE – Iced on Top Only, Not packet

Class 26065 – SMALL CAKES – Plate of four, not in papers. Iced and decorated

Class 26066 – PIKELETS – Plate of four

Class 26067 – LICORICE ALLSORTS SLICE – Plate of four. Recipe included in Schedule

Class 26068 – DECORATED BOUGHT BISCUITS – Plate of four, depicting theme “In The Garden”

Class 26069 – GINGER BREAD PEOPLE – Plate of four, baked and decorated

Class 26070 – MARSHMALLOWS – Plate of four, 3cm square

CHAMPION COOKERY – 8 to 12 yrs.

Prize – Voucher/Gift/Cash & Sash & card

RESERVE CHAMPION COOKERY – 8 to 12 yrs.

Prize- Voucher/Gift/Cash +Sash, +Card

COOKERY – MOST ENTRIES – 8 to 12 yrs.

Prize- Voucher/Gift/Cash. Sash, & Card

BOYS & GIRLS 7 YEARS OF AGE & UNDER

**Classes** 26071 to 26075

**Entry Fee**: $0.50¢ per entry

**Prizes –** Gift/Vouchers/Cash

**1st**$3 + Card **2nd** $2 + Card **3rd** $1 + Card

Card for Highly Commended and Encouragement

Class 26071 – SMALL CAKES – NOVELTY “FLOWERS”– Plate of four, bake in papers, iced and decorated, NOT CUT

Class 26072 – PACKET CAKE – Iced on top, include packet top with exhibit.

Class 26073 – DECORATED BOUGHT BISCUITS – Plate of four, depicting theme "At The Farm"

Class 26074 – GINGER BREAD PEOPLE – Plate of Three, baked and decorated

Class 26075 – PLAIN BISCUITS – Plate of four. Recipe included in Schedule

COOKERY – MOST POINTS – 7 yrs. & under

Prize – Voucher/Gift/Cash & Sash

Points awarded as follows: **1st** **2nd** **3rd**

321

**PRESIDENT’S ENCOURAGEMENT AWARD**

Chosen from all Classes by the Fraser Coast Agriculture Show President or nominated representative.

**RECIPES**

**Peach Blossom Cake - Bar tin. Pink icing on top only. Following recipe is a suggestion only - may use own recipe.**

**Ingredients**:

125gm butter 1 cup sugar ½ cup milk

Vanilla essence 1 ½ cups S.R. flour 1 dessertspoon cornflour

2 egg whites

Cream butter and sugar, beat in milk gradually, then sift dry ingredients. Add vanilla and fold in stiffly beaten egg whites. Divide mixture and colour half pink, drop spoonful of each colour into bar tin and bake in a moderate oven approx. 45 minutes. Decorate with pink icing.

**Orange Bar Cake**

**Ingredients**:

120gm butter 210gm castor sugar 2 x 60gm eggs

210gm s/r flour (no need to sift) ¼ cup orange juice (strained) fine grated rind of ½ an orange

¼ cup milk.

Preheat oven to 170 C.

Add all ingredients to mixing bowl, add orange peel & juice last. Beat to combine with mixer, then beat for 3 mins.

Pour mixture into a greased and papered Bar Tin, approx. 22cm x 11cm. Leave paper about 1cm higher on sides to lift cake out.

Cook for approx. 1hr. Let cake cool. Lift out of tin to cool completely.

Ice on top only with orange icing.

**Licorice Allsorts Slice** (recipe by Robyn Blackstock, Parkes Show)

**Ingredients**: **Topping Ingredients:**

250g (8 oz.) crushed Marie biscuits 10 g (1/3 oz.) copha ½ cup coconut 200g (7 oz.) milk chocolate, melted

550g (1lb) licorice allsorts, chopped

125g (4 oz.) margarine

1 tablespoon golden syrup

300g (10 oz.) condensed milk

Mix crushed biscuits, coconut and licorice allsorts together. In a saucepan add margarine, golden syrup and condensed milk. Pour onto biscuit mixture and mix to combine. Press into a large greased slice tin 20cm x 30cm (8 in x 12in). Pour topping over base and let set in fridge for 15 minutes before cutting into small squares.

**Topping Method**

Combine ingredients in a saucepan on the stove on love heat until melted.

**Recipe for Basic Biscuit**

**Ingredients:**

125gm butter, softened ½ cup castor sugar ½ teaspoon vanilla extract

1 egg, at room temperature 150gm (1 cup) plain flour 150gm (1cup) s/r flour

1 tablespoon milk

Preheat oven to 180°C. Line 2 baking trays with baking paper.

Using an electric mixer, beat butter, sugar and vanilla in a small bowl until pale and creamy. Add egg and mix until well combined. Sift flour over butter mixture. Add milk and stir until just combined.

Using 2 teaspoons of dough at a time, roll dough into balls. Place on baking trays lined with baking paper. Using a lightly-floured fork, flatten biscuits slightly (allow room for spreading).

Bake for 12 to 15 minutes, swapping trays over in oven after 10 minutes, or until light golden. Allow to cool on trays for 5 minutes. Transfer to wire racks to cool completely.

POINTERS FOR SHOW COOKING

* Always read Schedule carefully.
* Show cooking is a lot of fun - if you win a prize, it's a bonus. If you don't win a prize, study the winning entries to see where you went wrong, also talk to the Chief Steward. Good Luck!

**Chocolate Fudge** – Do not overheat as it grains too much and loses its bright colour.

**Coconut Ice** – Another sweet you must not overcook as it becomes hard to cut. Most schedules say boiled, not made on copha. Don't colour the pink too brightly.

**French Jellies** – Firm and good colour. Try to put two colours together as this much more appealing.

**Marshmallows** – Should break when twisted twice and be firm to the touch.

**Sweets** – Make sweets a uniform size. In a collection always name all varieties. Make sweets approximately three to four centimetres in size.

**Chutney** – Good colour, fruity flavour, mellow taste.

**Jams** – Good colour and flavour, thick enough that when dropped from spoon will stay "dropped". Should have a nice pearly shine. Cook jam slowly before adding sugar, and boil briskly after sugar has been added. Add lemon juice at start of cooking jam as it brings out the pectin in fruit.

**Jellies** – Good colour when held up to light, free of any clouding. Best way to prevent this to hang bag of fruit overnight, do not squeeze bag. Make sure the bottle is full enough as when lid is placed on bottle there is no gap between jelly and lid. Also, only stir jelly until sugar dissolves.

**Marmalade** – Always cut skins finely (without fruit), don't put through a blender. Some recipes give this method, but still not accepted for show work as it gives the jam a cloudy look. If jam is too hot when bottled, fruit will rise from the bottom losing points. When putting a collection of jams in show, unless schedule states "Jam and Marmalades", never use a citrus fruit as they are classed as marmalade. Cook rind till tender before adding sugar. Jams lose colour with age. Bottling jams - same as for jellies.

**Relish** – Should be boiled to thicken, corn flour or plain flour should not be required. Good colour. Bottles should be uniform size, approx. 500gm. Use bottles with straight sides, neatly labelled and polished free of drips and finger marks. Always pack bottles of jelly, or other bottle work so as not to lean sideways during transport. Always line insides of lids with white cardboard or heavy paper. Most judges prefer no hats.

**Biscuits** – Bake in a low-sided tray. High-sided trays block out heat causing the bottom of the biscuits to brown before the top. If the mixture is too soft, refrigerate rather than adding flour, which can spoil the texture. When schedule states "plate biscuits", they should be rolled or put through a pusher. Biscuits dropped and pressed with a form are classed as cookies. Texture of biscuits should be fine and crisp. Flavour plays a big part in judging. The flavour should denote what type of biscuit it is. In a collection, name each variety and ensure uniformity.

**Boiled Fruit Cake** – As this is called a "poor man's cake", it should have only 375gm packet of mixed fruit and No Nuts nice glossy top. A lot of competitors lose points for cleaning out the bowl too much. This part of the mixture has less fruit and this will show, spoiling the appearance of the cake.

**Fruit Cake** – Flavour should be very pleasing, with fruit distributed evenly. When cut, fruit should have a glossy look. If overcooked, fruit will start to burst. The top should be nice and smooth. This can be achieved by, wetting your hand and patting the top of the cake before cooking.

**Scones** – Light and fine in texture. This comes about by kneading well. Size should be about five centimetres. For show work, scones should never touch whilst cooking. For pumpkin scones, always strain the pumpkin so that no pieces of pumpkin show in scones when opened. Before bringing scones to a show, rub off any visible flour with a soft cloth. Scones should be evenly cooked and nicely browned top and bottom. Scones should be broken in half, not cut. Texture – scones should flake when thumb is rolled across lightly.

**Slice** – Should be cut into 5cm squares. Six pieces to a tray unless otherwise stated. Base firm cooked according to recipe, nice even colour. Firm icing, not too wet, no drips over edges. For show work, trim edges to get a nice straight edge before cutting into 5cm squares.

**Sultana** **Cake** – Beat well to avoid sugar spots, but don't over beat. For show work, only use 360gm sultanas to a 250gm mixture (check schedule). The cake should be light brown when taken out of the oven.

**General** – When cooking for shows, forget you own a cake cooler. Turn out on a tea towel, turning often as cooler marks lose points. Always use good quality ingredients at room temperature. One tablespoon of hot water while creaming butter and sugar helps remove sugar spots. Use Fielders corn flour for cakes, and White Wings for thickening. When adding flour, don't add it all at once as some flour is drier and you may not need it all. Only add until a good consistency is achieved. A good size for Pikelets is one tablespoon. Always pour your mixture from the point of the spoon to get a good shape. Don't put dates or prunes in rich fruitcake for show work. When icing cakes or patty cakes use few decorations, and keep away from where the judge cuts through the centre of the cake. All entries are cut in half for judging and tasting unless other specified.

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| **2022 FRASER COAST AGRICULTURE SHOW** | | | | | Entrant No: | |
| Maryborough Showgrounds | | | | |
| Thursday 19th & Friday 20th MAY 2022 | | | | |
| This Entry Form remains the property of the Fraser Coast Agriculture Show Society Inc. | | | | |
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| APPLICATION FOR SECTION ENTRY | | | | | | |
| Section No: 26 | | Section Name: *COOKERY* | | | | |
| Mr / Mrs / Miss / Ms | | First Name: | Surname: | | | |
| School Student: Prep to Grade 12, *please state*: | | | | | Grade: | |
| Company or Body Corporate/Partnership Name (Provide the ABN where applicable):  ABN: | | | | | | |
| Postal Address: | | | | | | |
|  | | | | Postcode: | | |
| Phone - Work: Home: Mobile:  Fax: Email: | | | | | | |
| DECLARATION BY EXHIBITORThis declaration has serious implications for taxation. The Fraser Coast Agriculture Show Society Inc strongly recommends you seek professional advice before completing. **Are you undertaking this activity as a hobby? Yes No**  **Is this activity part of a Business Enterprise? Yes No** If Yes, do you have an ABN? Yes No   **Are you registered for GST? Yes No**  **If Yes, what is your ABN?** ……………………………………………………… | | | | | | |
| CONDITIONS OF ENTRY:I hereby apply to enter the following Exhibit(s) subject to the terms and conditions set out in the Fraser Coast Agriculture Show Society Rules and Section Conditions (collectively called the “Regulations”) for the 2022 Fraser Coast Agriculture Show. I agree to be bound by these Regulations.  1. Application for Entry and the Regulations shall constitute the whole agreement upon which entries are submitted and I agree that all representations and statements not appearing herein or in the Regulations are hereby excluded. 2. The Society is at liberty to consider or to refuse this application, in its absolute and unfettered discretion. 3. I hereby certify that all particulars relative to entries set out on this form are correct in all details. 4. I agree to abide by the Regulations set down by the Fraser Coast Agriculture Show Society Inc. and the COVID Safe Regulations set down by Qld Health.   ………………………………….……………………………… …..……. / ……… / 2022 Signature of Exhibitor Date | | | | | | |
| Please refer to the Show Section Schedule for entry dates and other details.  Please complete both pages of this form. | | | | | | |

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| **2022 FRASER COAST AGRICULTURE SHOW** |
| Maryborough Showgrounds |
| Thursday 19th & Friday 20th MAY 2022 |

***ENTRY FEES ARE GST INCLUSIVE AND MUST BE PAID BY CASH OR CHEQUE)***

Entrant No:

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| --- | --- | --- | --- | --- | --- | --- | --- |
| Section No: 26 | | | Section Name: *COOKERY* COLLECT THROW OUT | | | | |
| Mr / Mrs / Miss / Ms | | | First Name: | | Surname: | | |
| School Student: Prep to Grade 12, *please state*: | | | | | | Grade: | |
| **Class No.** | **Exhibitor Entry No.**  *(Stewards use only)* | **No. of Entries per Class** | | **Class Title / Description** | |  | **Entry Fee**  **($)** |
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| TOTAL ENTRY FEES $ | | | | | | |  |