

## Section 6: COOKERY

Prizes: 1<sup>st</sup> place: \$5.00, 2<sup>nd</sup> place: \$2.00 Sponsored by H2O Tank Doctor, Classes 2-5 & 13 1<sup>st</sup> \$10 Sponsored by Red Line Driving School.

### EXHIBITORS PLEASE NOTE:

**EXHIBITOR DROP OFF FRIDAY, 17<sup>TH</sup> MARCH, FROM 2 PM TO 6 PM.  
COLLECTION OF EXHIBITS SUNDAY, 19<sup>TH</sup> MARCH FROM 10 AM TO 12 PM**

1. Dark Rich Fruit Cake Entries are to be submitted to the Office, prior to 10:00 am. Entry to the Grounds is on presentation of your completed Entry Form. Entry forms available at [www.tamborinemountainshowgrounds.com](http://www.tamborinemountainshowgrounds.com). Cakes must be submitted in a sealed container.
2. Cookery entries must be presented to the steward:  
In a sealed disposable container/bag or on a strong disposable plate sealed with gladwrap.
3. Half cakes to be presented i.e. cut in half, allowing judges to see three sides and a cut end.
4. All cake entries to be presented in a sealed covering and on a strong disposable plate.
5. Entries not in a sealed disposable container/bag will not be accepted.

#### Most Successful Exhibitor Section 6

*Sponsor: Harvey Norman Gift Card*

#### Merit Awards Class 25

Care Facility Entries receives \$10 Merit Award

*Sponsor: TM A H & I Society*

**Class 30 – Best in class** *Sponsor: The Polish Place*

#### Most successful Exhibitor Class 30 to 34

*Sponsor: Spice of Life Café & Deli Voucher*

#### Most successful Exhibitor Class 35 to 42

*Sponsor: TMAHIS Cash Prize \$10*

#### Merit Award – Junior Entrants

*Sponsor: TMAHIS Cash Prize \$10*

### SPECIALIST CLASSES

1. Dark, Rich Fruit Cake (Recipe, entry form, and more information at [www.tamborinemountainshowgrounds.com](http://www.tamborinemountainshowgrounds.com) however, you can use your own recipe. Please ensure your cake meets all entry requirements.)  
*Sponsor: Tamborine Mountain A H & I Soc*  
**Prize: \$100**  
*Judging on Stage at 10:15 am on Show Day*

## Harvey Norman<sup>®</sup>

2. Boiled Fruit Cake, 20 cm (8") round tin, no icing  
*First Prize: Red Line Driving School \$10.00*
3. Any Other Fruit Cake, 20 cm (8") square tin, no icing  
*First Prize: Red Line Driving School \$10.00*
4. Carrot Cake, 20 cm (8") round tin, lemon icing  
*First Prize: Red Line Driving School \$10.00*

5. Chocolate Cake, Icing on top only  
*First Prize: Red Line Driving School \$10.00*
6. Orange Cake, Icing on top only
7. Banana Cake
10. Date or Nut Loaf, Loaf tin
11. Cinnamon Tea Cake, 18 cm (7") round tin, sugar cinnamon top
12. Sponge Cake, Jam Filled, Top dusted with icing sugar
13. Muffins, Any Flavour, Plate of four (4)
14. Cherry Cake, round tin

### EASY MIX CHERRY CAKE

**Ingredients:** 2 eggs, 125gm butter, 1 cup sugar, 2 cups self-rising flour, 2/3 cup milk, 1 teaspoon vanilla essence, 200 cherries

**Method:** Chop cherries and mix in approximately 1/3 cup of self-rising flour from the 2 cups. Combine lightly beaten eggs, softened butter, sugar, sifted flour, milk & vanilla into mixing bowl. Beat at low speed until blended, then on high for 4 minutes. Fold in cherries & pour into well prepared 8 inch or 20cm round tin and bake in moderate oven for 40 – 45 minutes or until cooked.

### OPEN CLASSES

15. **Slice With Three Layers, Plate of six (6)**  
*First Prize: Red Line Driving School \$10.00*
16. **Unbaked Slice, Plate of six (6)**
15. **Pikelets, Plate of six (6)**
16. **Lamingtons, Plate of six (6)**
17. **Cornflake Biscuits with Fruit, Plate of six (6)**
18. **Melting Moments, Plate of six (6)**
19. **Anzac Biscuits, Plate of six (6)**
20. **Scones, Plain, Plate of six (6)**
21. **Scones, Pumpkin**
22. **Damper**
23. **Bread, Machine Made, Focaccia, One Loaf**
24. **Bread, Machine Made, Brown, One Loaf**
25. **Soda Bread, One Loaf**
26. **Sour Dough Bread, One Loaf**
27. **Gluten Free Cake, 20 cm (8") round tin, iced top only**
28. **Rhubarb Cake**
29. **Entries from Residential Care Facilities, Decorated Cupcakes – plate of three**

#### ICED CAKES

##### EXHIBITORS PLEASE NOTE:

- The base (wooden), presentation board or drape must be fitted within the perimeter of a 45cm square, unless otherwise stated.
- The base boards must be raised on cleats sufficient to enable ease of handling.
- No non-sugar ornaments allowed.
- Reasonable use of wire, tape stamens, ribbon and tulle is permitted.
- No pins allowed holding ribbons etc.
- No artificial paper fabric leaves or flowers to be used, no feathers.
- Lace and extension work is not mandatory; however, variety of decorating skills within the bounds of good taste must be executed.
- All entries must be the handiwork of the exhibitor.
- Polystyrene blocks or dummies may be used.
- All entries will be return to exhibitor.
- All entries must arrive completely covered.
- Failure to comply with these conditions will result in the exhibit not being eligible for a prize.

30. **Novelty Cake decorated using Fondant or Sugar Paste – Best In class- The Polish Place V**
31. **Naked Cake – Judged on Decoration Only**
32. **Single Tier Wedding Cake**
33. **Sugar Art – Specimen flower, Orchid (Flower, Bud, and Leaf)**
34. **Sugar Art – Any Decorative Item**

#### JUNIOR CLASS GIRLS OR BOYS (Under 14)

35. **Decorated Bought Biscuit – Girls, Plate of three**
36. **Decorated Bought Biscuit – Boys, Plate of three**
37. **Edible Bracelet – Girls**
38. **Edible Bracelet – Boys**
39. **Gingerbread Person**
40. **Decorated Cupcakes – Boys**
41. **Decorated Cupcakes – Girls**
42. **Healthy packed school lunch**



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