

SECTION 8

CULINARY ART

proudly sponsored by The Top Rail

Chief Steward: Mrs S Hamilton Telephone: (07) 40965509

Stewards: Mrs V Hamilton, Mrs M Newland, & Mr P Axford

CONDITIONS OF ENTRY

Entries close **12noon Thursday 4th July, 2024.**

No late entries accepted!

Judging commences 1pm Thursday 4th July, 2024.

All exhibits to be bona-fide work of exhibitor.

Health Regulations require that all food be covered

(Please use clear resealable (Zip-lock) Plastic Bags).

Firm plates of suitable size are to be used to display entries.

Cakes to be un-iced, unless otherwise stated.

In any other variety classes the variety must be stated on the entry.

Entry Fee: \$1.00 per exhibit unless otherwise stated

Prizes: 1st \$12, 2nd \$10 unless otherwise stated

Most Successful Exhibitor Scoring: 1st 3points; 2nd 2points; 3rd 1point

ENTRIES FOR CLASSES 2 – 16 TO CONSIST OF A SLICE (DIAGONALLY) THROUGH THE CENTRE OF THE CAKE AT A MINIMUM WIDTH OF 3cm.

1. Novelty Iced Cake (Under the Sea) 1st \$60 2nd \$40 3rd \$30

Dummy cake preferred, will not be handled or sampled and will be returned to exhibitor

2. Dark Rich Fruit Cake 1st \$100 2nd \$70 3rd \$40

Note: Malanda hosts the Sub-Chamber Final for the Dark Rich Fruit Cake Competition and the cake must be cooked under the conditions of entry for this competition.

Must be a 500gm (1lb) cake mixture with approximately 2.25kg of dried fruit using – currants (whole); sultanas and raisins (cut); mixed peel; with cherries and nuts optional. Prunes and figs are not permitted.

Cake to be baked in a square 25.5cm (10inch) cake tin internal measurements.

The winner is entitled to enter in the State Finals at the RNA in August 2024. If the winner doesn't wish to enter then the second place getter is eligible to enter in their place.

The prize money for this class includes reimbursement for the cost of the ingredients for the cake to go to the RNA and postage to and from Brisbane, as well as the listed amounts.

Classes 3 to 6 can be Square or Round

- | | |
|-----------------------|--------------------------|
| 3. Light Fruit Cake | 500g (1lb) shortening |
| 4. Boiled Fruit Cake | 250g (½lb) shortening |
| 5. Pumpkin Fruit Cake | 250g (½lb) shortening |
| 6. Sultana Cake | 250g (½lb) shortening |
| 7. Plum Pudding | Basin |
| 8. Plum Pudding | Cloth |
| 9. Banana Cake | Un-iced |
| 10. Carrot Cake | Un-iced |
| 11. Orange Cake | Iced |
| 12. Kentish Cake | Iced |
| 13. Chocolate Cake | Iced |
| 14. Sponge Sandwich | Jam-filled & un-iced |
| 15. Sponge Roll | Any Variety (Ends uncut) |
| 16. Cake A.O.V. | Un-iced (Must be titled) |



ENTER THIS PIECE ONLY

CHAMPION CAKE OF SHOW

Mrs I M Morris Memorial Trophy

Society Rosette & \$40 Sponsored in Memory of Mrs I M Morris



Entries for classes 17-20 Whole Loaf only

- | | |
|--------------------------|-------------------------------|
| 17. Home-made Loaf Bread | Brown |
| 18. Home-made Loaf Bread | White |
| 19. Fancy Bread | Sweet (Fruit Buns/Loaves etc) |
| 20. Fancy Bread | Savoury (Rolls, Plaits, etc) |

CHAMPION LOAF OF SHOW

Society Rosette & \$20 sponsored by Malanda Bakery

- | | |
|-------------------------|--|
| 21. Patty Cakes | Iced (3 decorative) |
| 22. Lamingtons | Plate of 4 |
| 23. Fruit Slice | Dried Fruit (3 pieces) |
| 24. Fruit Slice | Any Other Variety (3 pieces) |
| 25. Anzac Biscuits | Plate of 4 |
| 26. Shortbread Biscuits | Plate of 4 |
| 27. Fancy Biscuits | Plate of 4 (Any Variety, mixed, min 3 varieties) |
| 28. Jam Drops | Plate of 4 (Any variety) |
| 29. Apple Pie | Pastry top & bottom (to be presented as a 5cm wedge) |
| 30. Pikelets | Plate of 4 |
| 31. Plain Scones | Plate of 4 (Round cut) |
| 32. Savoury Scones | Plate of 4 (Any variety, Round cut) |
| 33. Sweet Scones | Plate of 4 (Any variety, Round cut) |
| 34. Muffins | Plate of 4 (Any variety) |
| 35. Damper | Plain (Whole damper) |
| 36. Damper | Savoury (Whole damper) |
| 37. French Jellies | Plate of 4 |
| 38. Chocolate Fudge | Plate of 4 |
| 39. Coconut Ice | Plate of 4 |
| 40. Sweets | Plate of 4 (Any other variety) |
| 41. Mixed Sweets | Plate of 6 |



42. TART OF THE SHOW

Any Variety of Sweet Tart – must be open-faced with a traditional shortcrust pastry base and decorated. All decorations must be edible. Let your imagination go wild!!

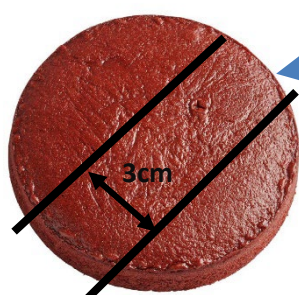


Healthy Living (includes Gluten Free & Diabetic)

Recipe or list of ingredients used must be included with each entry in these classes.

Entries for Classes 43&44 to consist of a slice, diagonally, through the centre of the cake to a minimum width of 3cm.

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|----------------------------------|--------------------------|-------------------|
| 43. Fruit Cake | Any Variety | |
| 44. Cake | Any Variety | |
| 45. Loaf of Bread | Any Variety (whole loaf) | 1st \$30 2nd \$10 |
| 46. Slice suitable for Lunch Box | 4 pieces | 1st \$30 2nd \$10 |
| 47. Biscuits | Plate of 4 (any variety) | |
| 48. Savoury Scones | Plate of 4 (any variety) | |
| 49. Sweet Scones | Plate of 4 (any variety) | |
| 50. Muffins | Plate of 4 (any variety) | |



Enter this piece





FOR THE “BLOKES”

- 51. Packet Mix Cake
- 52. Packet Mix Brownies

Any Variety

JAMS & PRESERVES

Small Jar not containing a quantity less than 200ml will be acceptable. Please note only one entry per exhibitor per class, except for AOV where it must be a different variety. For display purposes please present Sauces in a SMALL bottle.

PLEASE LABEL EXHIBIT ONLY WITH THE TYPE OF EXHIBIT (e.g. MANGO CHUTNEY)

53. Jar Jelly Any Variety must be titled

54. Jar Grapefruit Marmalade

55. Jar Sweet Orange Marmalade

56. Jar Cumquat Marmalade

57. Jar A.O.V. Marmalade

Must be titled

58. Jar Tropical Fruit Jam

Must be titled

59. Jar Strawberry Jam

60. Jar Rosella Jam

61. Jar Gooseberry Jam

62. Jar Davidson Plum Jam

63. Jar A.O.V. Jam

Must be titled

64. Jar Lemon Cheese/Butter

65. Jar Passionfruit Butter

66. Jar A.O.V. Butter

Must be titled

67. Sweet Sauce

Any variety, must be titled

68. Jar Mango Chutney

69. Jar A.O.V. Chutney

Must be titled

70. Jar Relish

Any Variety, must be titled

71. Jar Mustard Pickles

72. Jar Vegetable Pickles

Whole Vegetables in Vinegar

73. Jar A.O.V. Pickles

Must be titled

74. Tomato Sauce

75. Worcestershire Sauce

76. A.O.V. Sauce

Must be titled

77. Chilli Sauce



CHAMPION JAM OR PRESERVE OF SHOW

Society Rosette & \$40 sponsored by Malanda Bakery

THE MRS I.M. MORRIS AWARD

For the Most Successful Exhibitor of Culinary Art

Society Sash & \$50

Sponsored in memory of Mrs I M Morris



*Prizes for Culinary Art Section kindly sponsored by
Dairy Farmers, Malanda Bakery,
Mrs S Hamilton, & the Estate of Mrs I.M. Morris, The Top Rail*

