

# Wondai Show 31<sup>st</sup> August 2019

## SECTION 8 - CULINARY

**CHIEF STEWARD: NORMA ISZLAUB - Ph: 4168 5593**

**STEWARDS: Leonie Evans, Delma Robbins , Ann Kerkow**

### CONDITIONS

1. **Please note General Pavilion Regulations especially regarding entry procedures (Points 3 - 6).**
2. White paper plates, or white cardboard plates to be used for displaying exhibits.
3. Only one entry per exhibitor in any class.
4. No packet mixture permitted unless otherwise stated.
5. **To better enable collection of exhibits, exhibitors to supply Stewards with full listing of exhibits, stating name, class number, description & entry number.**

**ENTRY FEE: 50 CENTS PER ENTRY**

**PRIZE MONEY - 1ST: \$4.00 2ND: \$2.00 (unless otherwise stated) . Prize money in this section has been donated by the SOUTH BURNETT REGIONAL COUNCIL MAYOR KEITH CAMPBELL.**

## **SECTION 8A**

### DIVISION A

1. Scones, Plain, 6
2. Scones, Sweet, 6
3. Scones, Pumpkin, 6
4. Pikelets, 6
5. Butter Sponge Sandwich, egg & sugar mixture, jam filling
6. Peach Blossom Cake, bar tin, iced all over
7. Marble Cake, round tin, pink icing, top only
8. Orange Bar Cake, iced, top only
9. Kentish Cake, bar tin, coconut, sultanas, cherries, walnuts, iced on top, chocolate icing sprinkled with crushed nuts or coconut –

**1st prize: \$10.00; 2nd: \$5.00 donated by JOYCE ZISCHKE**

10. Feature Cake – Dark Secret Pineapple Cake – recipe supplied.-

**1<sup>st</sup> \$10.00, donated by Eileen Beer, 2<sup>nd</sup> \$5.00 3<sup>rd</sup> \$2.50**

11. Health Cake, to be named (bar tin)
12. Date Loaf, dark, (bar tin)
13. Cake, any other variety, to be named
14. Cup Cakes, plate of 6, iced, cooked in tins
15. Chocolate Slice, plate of 6
16. Slice, any variety, plate of 6, to be named
17. Muffins, fruit, plate of 4, to be named, no papers
18. Ginger Biscuits, plate of 6
19. Coconut Biscuits, plate of 6
20. Plate of biscuits, 6 varieties, 1 of each to be named

**BEST EXHIBIT DIVISION A \$25 VOUCHER donated by Dimities Cottage**

### DIVISION B: ALLERGY FREE

21. Gluten Free Cake - to be named
22. Gluten Free Slice, plate of 6 - to be named

### DIVISION C: MALE COOKS OPEN

23. Packet Cake – front of packet to be provided.

### DIVISION D: FRUIT CAKES

24. Rich Fruit Cake, 250g mixture including whole currants, cut raisins , sultanas, cut mixed peel & cherries. Baked in a tin not exceeding 20cm square.

**MRS B ISZLAUB MEMORIAL PRIZE 1st: \$10.00; 2nd: \$5.00**

**Highest South Burnett placegetter eligible to enter 2020 SB Subchamber Rich Fruit Cake competition.**

25. Boiled Fruit Cake, using 375g mixed fruit - **Prize donated by JOYCE ZISCHKE**
26. Pumpkin Fruit Cake, round tin
27. Sultana Bar
28. Sticky Date Pudding, steamed in basin - **Prize donated by JOYCE ZISCHKE**

**DIVISION E: THERMOMIX RECIPES – from ‘The Basic Cookbook’. Prize for best Thermomix Exhibit**

29. Banana Bread page 326
30. Choc Chip Muffins page 340 plate of 6
31. Apple Cake page 342

**DIVISION F: CONFECTIONARY**

(Small paper plates to be used)

32. Block of Coconut Ice
33. Chocolate Fudge, plate of 6
34. Marshmallows, plate of 6
35. Assortment of Confectionary, 6 varieties, one of each to be named

**MOST POINTS CULINARY CLASSES 1—35 PRIZE donated by STITCHES ON EMBROIDERY**

**DIVISION G: DECORATED CAKE**

36. Novelty Cake, butter icing or glazed icing, bought decorations may be used.  
**Mrs A V Smith Memorial — 1st: \$10; 2nd: \$5 donated by Beryl Smith**

**DIVISION H: JUNIOR DIVISION - FREE ENTRY PRIZE MONEY: 1st - \$4.00 2nd - \$2.00**

**Points in this Division (1st - 2 points; 2nd - 1 point) count towards the McAllister Trophy**

**PRIMARY STUDENTS Prep – Yr 6**

***(small paper plates only to be used for classes 37 & 38)***

37. Arrowroot biscuits, 3 iced & decorated ( Prep & Yr 1 only)
38. Decorated Cup Cakes, 2 iced (Yrs 2 & 3 only) *judged on decoration only*

**Years 4 – 6 only**

39. Sweet Scones, plate of 4
40. Cornflake Biscuits, plate of 4
41. Anzac Biscuits, plate of 4
42. Pikelets, plate of 4
43. Chocolate Bar Cake - iced on top only
44. Packet Cake, Sultana Bar –front of packet to be included.

**MOST POINTS PRIMARY STUDENTS - \$10.00 donated by EILEEN BEER**

**ENCOURAGEMENT AWARD PRIMARY \$5.00 donated by EILEEN BEER**

**SECONDARY STUDENTS (Years 7 - 9)**

45. Plain Scones, plate of 6
46. Cup Cakes, plate of 6, papers removed, plain icing, no decoration
47. Pikelets, plate of 4
48. Muffins, plate of 4 named, no papers
49. Chocolate Bar Cake iced on top
50. Chocolate Slice, iced on top, plate of 4 pieces
51. Packet Slice. Made as per packet, plate of 4 pieces, label to be included
52. Peanut Biscuits, plate of 6

**MOST POINTS YEARS 7 – 9 - \$10 donated by BERYL SMITH**

**YEARS 10 - 12**

53. Boiled Fruit Cake using 375g Mixed Fruit
54. Jam Drops, plate of 6
55. Muffins to be named, plate of 4 No papers
56. Sultana scones, plate of 6
57. Fruit Slice, plate of 6 pieces

**MOST POINTS YEARS 10 – 12 \$10 donated by EILEEN BEER**

**OPEN TO ALL STUDENTS**

58. Novelty Cake Butter Icing, bought decorations may be used.

**FIRST PRIZE \$10 DONATED BY LEONIE EVANS, 2<sup>nd</sup> Prize \$5.00**

**BEST EXHIBIT JUNIOR DIVISION - PRIZE donated by NORMA ISZLAUB  
ENCOURAGEMENT AWARD SECONDARY DIVISION - \$5 donated by EILEEN BEER**

**CHAMPION EXHIBIT CULINARY SECTION (Classes 1 – 57)  
PRIZE donated by WONDAL WOODCRAFTERS**

**RECIPE FOR DARK SECRET PINEAPPLE CAKE CLASS 10**

<b>Ingredients:</b>	<b>125g Butter</b>	<b>Vanilla</b>
	<b>1 ¼ cups sugar</b>	<b>1 cup boiling water</b>
	<b>¼ cup cocoa</b>	<b>2 eggs, beaten</b>
	<b>2 cups SR Flour</b>	<b>1 tsp bicarb soda</b>
	<b>½ tin crushed pineapple</b>	

**Method:** Cream butter & sugar, add eggs. Sift together flour, cocoa & bicarb & add to mixture. Add remaining ingredients, blend well. Pour into 7" pan & bake for 35-40 mins in a 180C. Cool for 10 minutes before removing from the pan & ice with vanilla icing.

**SECTION 8B DECORATED CAKES**

**Chief Steward: Lyn Norton Ph 0408 920 410 Assist Steward: Gloria Berry Ph 0437 774 238**

**Entry Fee: \$1.00**

**Entries Close 9am Friday 30<sup>th</sup> August 2019**

**Sponsored by South Burnett Cake Decorators, Wondai Show Society, Lyn Norton, Gloria Berry & Leonie Evans**

**Conditions:**

- 1. Cake Dummies may be used for all classes except Sugar Craft.**
- 2. Fondant covering to be used for iced cakes**
- 3. No artificial flowers, leaves or other decorations. Ribbon allowed.**

**Class 59 One Tier Wedding Cake**

Iced with fondant and decorated. Own Choice. Exhibitors work only.

1st \$20 - donated by South Burnett Cake Decorators; 2nd \$15; 3rd \$10

**Class 60 Special Occasion Cake**

Iced with fondant and bearing an inscription. Exhibitors work only.

1st \$20 - donated by South Burnett Cake Decorators; 2nd \$15; 3rd \$10

**Class 61 Novelty Cake**

Exhibitors own design choice. Fondant covered and decorated.

1st \$20; 2nd \$15; 3rd \$10

**Class 62 Miniature Cake**

Exhibitors own design choice and shape. Must not exceed 4" (10 cm) with icing.

1st \$20 2nd \$15 3rd \$10

**Class 63 Sugar Craft**

Exhibitors own choice. Must be presented on a Plaque or Fondant covered board.

1st \$20; 2nd \$15; 3rd \$10