

Manilla Show Society Inc. Cooking & Preserves Section

Cooking Steward: Kylie Taber 0447 090 800

Entry Fee: \$1.00

Conditions of Entry:

- All entry forms must be with the Secretary by 5pm Thursday 12th March 2020.
- All entries must be paid in full and accompany a Pavilion Entry Form
- All exhibits must be in position by 9:30am Friday 13th March 2020 to be judged at 10:00am the same day, **NO LATE ENTRIES WILL BE ACCEPTED.**
- All exhibits must be preserved and/or cooked by exhibitor. Amateurs only.
- Professional teachers, bakers, bakers apprentices or any person making a profit from Preserves and Cooking are excluded from entering this competition.
- Top lids on jams, pickles etc, not to have brand names of products (paint lids).
- The year of making product to be on jar or bottle.
- Brand name labels to be removed.
- Please check for mould on jams, pickles etc.
- All jams, pickles can be in a jar of any size.
- No red or green fruits in plum pudding.
- As far as practical all jams, conserves, jellies, sauces, pickles and chutneys to be in screw top jar. Exhibit tickets to be firmly attached to jar.
- **RUBBER BANDS TO BE USED - NO STICKY TAPE**
- Exhibits to be collected between 9am and 1:00pm on Sunday 15th March 2020.

The Manilla Show Society Inc would like to thank the following Sponsors of the 2020 Cooking & Preserves Section.

Manilla Bakery
Woods Garage
Eileen Brand
Sean Handsaker
Noel and Rynetta McMillian
Phyllis Kingdom
Manilla Country Women's Association



Manilla Show Society Inc.

Cooking Section

Preserve Section

Condition of Entry - Preserves

- Top lids on jams, pickles etc, not to have brand names of products (paint lids).
- The year of making product to be on jar or bottle.
- Brand name labels to be removed.
- Please check for mould on jams, pickles etc.
- All jams, pickles can be in jar of any size.
- No red or green fruits in plum pudding.
- As far as practical all jams, conserves, jellies, sauces, pickles and chutneys to be in screw top jar. Exhibit tickets to be firmly attached to jar.
- RUBBER BANDS TO BE USED - NO STICKY TAPE
- Exhibits to be collected between 9am and 1:00pm on Sunday 24th March 2019.

NB: All Preserves can be in jar of any size.

Preserves Classes:

1. Marmalade any variety, 1 jar.
2. Red Tomato Jam, 1 jar.
3. Any Jelly, 1 jar.
4. Fig Jam, 1 jar
5. Any other Jam not mentioned, 1 jar
6. Tomato Sauce, 1 bottle
7. Chutney, any variety, 1 jar
8. Green Tomato Pickles, 1 jar
9. Pickles, any other variety, 1 jar
10. Tomato Relish, 1 jar
11. Relish (other than Tomato). 1 jar
12. Lemon Butter
13. Sauce, any other variety.

Prize Money: 1st \$ 5.00, 2nd \$2.00



**Apple and Ginger
Sour Cream Cake**

Cooking Section

Condition of Entry - Cooking

- Cakes – Round, square or rectangular tins to be used in all classes. No ring tins or fancy shapes accepted.
- Small Cakes, biscuits, scones etc. should be as uniform as possible in size, shape and finish.
- Patty Cakes – baked in tins. No patty papers. Iced.
- No cake rack marks on cooking.
- please note that Thermomixes may be used in the preparation of entries.

Cooking Classes

1. **FEATURE CLASS: \$100 Prize Money,**
- Donna Hay recipe to be used supplied below
INGREDIENTS

- 120G UNSALTED BUTTER, SOFTENED
- ¾ CUP (165G) CASTER SUGAR
- 1 TEASPOON VANILLA EXTRACT
- 1 TEASPOON FINELY GRATED LEMON RIND
- 1 EGG
- 1½ CUPS (225G) SELF-RAISING FLOUR
- 1½ TEASPOONS GROUND GINGER
- ⅓ CUP (80G) SOUR CREAM
- 300G (2 MEDIUM) GRANNY SMITH APPLES, PEELED, CORED AND THINLY SLICED
- 20G UNSALTED BUTTER, EXTRA AND MELTED
- 1 TABLESPOON HONEY, PLUS EXTRA TO SERVE

METHOD

1. Preheat oven to 180°C. Place the butter, sugar, vanilla and lemon rind in an electric mixer and beat for 8–10 minutes or until pale and creamy. Scrape down the sides of the bowl, add the egg and beat well to combine. Add the flour, ginger and sour cream and beat on low until just combined.
2. Spoon the mixture into a lightly greased 20cm square tin lined with non-stick baking paper and spread evenly. Place the apple, extra butter and honey in a bowl and toss to combine.
3. Arrange the apple on top of the cake. Cook for 55–60 minutes or until golden and cooked through. Allow to cool in the tin for 10 minutes before drizzling with extra honey. Serve warm. **Serves 4–6**

Manilla Show Society Inc

Cooking Section

2. **DECORATED CAKE:** Any variety of cake decorated in the theme "Tractors".

Prize Money: 1st \$15.00 & 2nd \$7.00

3. Half Pound Fruit Cake.

Prize Money: 1st \$30.00 & 2nd \$15.00

Prize Money Kindly Donated by, Noel & Rynetta McMillan.

4. Corn Flour Sponge Cake; do not dust with icing sugar.

5. Boiled Fruit Cake.

6. Plum Pudding, Steamed.

Prize Money, 1st \$10.00 & 2nd \$5.00

7. Orange Cake.

8. Banana Cake.

9. Chocolate Cake.

10. Patty cakes, iced – 6 on a plate.

11. Lamingtons – 6 on a plate.

12. Date loaf.

13. Any slice – 6 pieces on a plate.

14. Scones, 6 on a plate.

15. Pumpkin Scones, 6 on a plate.

16. Damper Cooked on a Slide, NOT IN A TIN.

17. ANZAC Biscuits, 6 on a plate.

18. Biscuits, any other.

Prize Money: 1st \$5.00 & 2nd \$2.00

Gluten Free Section

19. Any item gluten free,

Prize Money, 1st \$50

Junior Cooking Section

MUST BE CHILDS OWN WORK - Judge reserves the right to penalise any exhibit they deem to be adult assisted.

3 Years and Under

20. Decorated arrowroot biscuits, 3 on a plate

Prize money 1st \$4, 2nd \$2, 3rd \$1

4 and 5 Years

21. Decorated arrowroot biscuits, 3 on a plate

22. Chocolate Crackles, 3 on a plate

Prize money 1st \$4, 2nd \$2, 3rd \$1

6, 7 and 8 Years

23. Patty cakes – DO NOT use patty papers – iced and plainly decorated, 3 on a plate

24. Decorated arrowroot biscuits, 3 on a plate

25. Most colourful patty cake – DO NOT use patty papers – iced and decorated, 1 on a plate

Prize money 1st \$4, 2nd \$2, 3rd \$1

9 - 12 Years

26. **DECORATED CAKE:** Any variety of cake, decorated in the theme - "Fairytale from far far away"

27. *Patty cakes. DO NOT use patty papers, iced and plainly decorated. 3 on a plate.*

28. (a) Chocolate cake, must be a packet cake, chocolate icing on top ONLY, no decoration.

28. (b) Chocolate cake, made from scratch, chocolate icing on top ONLY, no decoration.

29. ANZAC biscuits, 4 on a plate.

Prize money 1st \$4, 2nd \$2, 3rd \$1

13- 17 Years

30. **DECORATED CAKE:** Any variety of cake, decorated in the theme - "Fairytale from far far away"

31. Patty cake, DO NOT use patty papers, iced and plainly decorated and 3 on a plate.

32. Chocolate cake – not packet cake – chocolate icing on top ONLY, no decoration

33. ANZAC biscuits – 4 on a plate

34. Sweet muffins – 3 only

35. Savoury muffins – 3 only

Prize money 1st \$4, 2nd \$2, 3rd \$1

**Major Prizes Cooking & Preserves
Most Successful Exhibitor in Preserves
Section, Kindly Sponsored by Phyllis Kingdom.**

**Most Successful Exhibitor in Cooking
Champion Exhibit**

**Most Successful Exhibitor Junior Cooking
Champion Junior Exhibit**

**Bunnings Voucher for Most Successful Male
Exhibitor across both Preserves & Cooking**

