

## SECTION 3

## HOUSEHOLD

Chief Stewardess: J Kropp

Judging commences 10:00 am

All entries to be presented on disposable plates- No more than 2 entries per person per class.

Prize money donated by: **COOLOOLA MILK, Dagun; Q.C.W.A., Imbil; MARY VALLEY SHOW SOCIETY**

### COOKING

Prize Money: 1<sup>st</sup> \$5, 2<sup>nd</sup> \$3 Unless otherwise stated

ENTRY 50c Unless otherwise stated

1. Six plain scones – all scones to be baked separately, sides not touching
2. Six Pikelets
3. Four muffins – sweet
4. Packet Cake – Packet to be displayed
5. Six iced patty cakes – baked in tin – no Patty Papers
6. Date loaf baked in bar tin
7. Orange bar cake – iced on top only
8. Carrot cake preferably baked in bar tin - iced on top with Lemon Icing – **no cream**
9. Chocolate Bar Cake – iced with chocolate icing on top only
10. Cake of any other Variety
11. 6 pieces of any slice – cut in 5cm squares
12. Plate of Homemade Sweets – an variety
13. Sultana Cake – baked in a deep tin 8" round or square – 375 grams of fruit  
1<sup>st</sup> \$10, 2<sup>nd</sup> \$5, 3<sup>rd</sup> \$2. ENTRY \$1.00
14. Boiled Fruit Cake – 8" round or square tin - 375 grams of fruit  
1<sup>st</sup> \$10, 2<sup>nd</sup> \$5, 3<sup>rd</sup> \$2. ENTRY \$1.00
15. Pumpkin Fruit Cake: 375 grams fruit: 8" round or square tin  
1<sup>st</sup> \$10, 2<sup>nd</sup> \$5, 3<sup>rd</sup> \$2. ENTRY \$1.00
16. Gluten free cake – any recipe **sponsored by Hinterland Dental Group, Cooroy**  
1<sup>st</sup> \$25, 2<sup>nd</sup> \$15, 3<sup>rd</sup> \$10. ENTRY \$1.00
17. **Coffee Cake:** Place the following ingredients in a mixing bowl in the given order:  
2 cups SR flour sifted with a pinch of salt; 200 gms caster sugar, ½ cup milk; 2 tblsp coffee essence which can be made by adding 2 tsp instant coffee to 2 tblsps hot water; 1 tsp vanilla essence; 2 eggs; 225 gms soft butter.  
Beat all together on medium speed for 4 minutes. Place mixture in greased bar tin. It is a good idea to line the bottom of the tin with grease proof or baking paper.  
Bake for 35 to 40 minutes in a moderate oven. When cool, ice on top only with coffee icing

**GE, GD & EM PRICE MEMORIAL TROPHY donated by J & C Waller awarded to  
1<sup>st</sup> and 2<sup>nd</sup> Place Exhibitors gaining most points in Classes 1 - 17**

### JAMS; MARMALADES; PICKLES; RELISH

Size: 500g Jars only

Must have variety name on all bottles

Prize Money: 1<sup>st</sup> \$5, 2<sup>nd</sup> \$3

ENTRY 50c

18. Best Jar of Lemon Butter
19. Best bottle Strawberry Jam
20. Best bottle Marmalade - any variety
21. Best bottle Mustard Pickles
22. Best bottle Pickles – other than Mustard
23. Best bottle Relish - any variety
24. Best bottle Chutney - any variety
25. Best Bottle of Jam - any variety

### PRODUCE

Prize Money: 1<sup>st</sup> \$5, 2<sup>nd</sup> \$3

ENTRY 50c

26. Most attractive basket/box of home grown vegetables/fruit/herbs
27. Half dozen eggs