



Section L – COOKERY

Steward: Sharon McNamara sharonm2301@gmail.com

ENTRY FEE: 50 cents per item. SCHOOL STUDENTS: free entry.

CLOSING DATE FOR ENTRIES: All entries to the Pavilion before 9.30 am on Friday 28th February 2025

PRIZE MONEY: 1st - \$2, 2nd - \$1 (except where otherwise stated)

1. All exhibits in this section must be made by amateurs.
2. The Judge's decision is final.
3. Full cakes only. Half of exhibit may be removed after judging.
4. No Packet Mix allowed unless stated. When stated, *Recipe provided*, the recipe must be used.
5. Third place will be given at the Judge's discretion.
6. All slice pieces are to be cut to 5cm square.
7. Decorated Cakes/Cupcakes are to be judged on decoration only.

SPONSORS: We sincerely thank the following families and individuals for their continued support of this Section.

Family of Zara McPhee – Chocolate Sponge trophy	Bell Show Society
Family of Agnes McNamara – Champion Sponge trophy	Gaffney Family
Family of Val McNamara – Sponge Roll trophy	Williams family
Family of Betty Strang – Rich Fruit Cake trophy	Sharon McNamara
Family of I Brewer – <i>prizemoney</i> Pumpkin Fruit Cake	Helen McKee
Family of Mavis Koehler – Feature Cake Division 2 trophy	Coralie Sorley
Family of Olive Anderton – Carrot Cake trophy	Manny Sorley
Family of Felicity Kruger (nee Scheuerle) – Peach Blossom trophy	Majella McNamara
Family of Edna Astbury – <i>prizemoney</i> Banana Cake	Leanne Lloyd
Family of Vi Scheuerle – Sultana Cake & Champion Cake trophies	Brumby's Dalby
Family of Dorothy Sorley – <i>prizemoney</i> Anzac Biscuits	Laffy Tiling
Family of May Sorley – Most Points Division 2 Trophy	Edna McLean
Family of Mrs J Nelder – <i>prizemoney</i> Most Points Division 8	Cleaning and Catering Supplies Dalby
Rebecca Pope – Feature Cake Division 1 trophy	Bell State School P&C
Ian McNamara (Australia All Over) - Perpetual Trophies – Jam Drops	Dalby & District FSD
Joan van Kuijck – Keepsake Trophies – Jam Drops	BMO Accountants

DIVISION 1 - OPEN

L1 Victoria Sponge. Lightly dusted

L2 Fielders Sponge, not iced, thin icing filling, recipe on packet

L3 Chocolate Sponge, chocolate filling, lightly dusted (*Mrs Zara McPhee Memorial Trophy*)

L4 Butter Sponge Sandwich, 1 tablespoon butter, butter icing filling, lightly dusted

L5 Sponge Roll, ends to be cut off (*Mrs Val McNamara Memorial Trophy*)

Champion Sponge: To be selected from L1 – L5. Mrs Agnes McNamara Memorial Trophy donated by the McNamara Family, and Bell Show Society Ribbon.

L6 Rich Fruit Cake, on a board, 20 cm square tin (*Mrs Betty Strang Memorial Trophy*)

(Winner of this class may be eligible to compete in Darling Downs Sub-Chamber Final. Contact Secretary for details.)

L7 Boiled Fruit Cake, 20cm round tin, 375g fruit

L8 Sultana Cake, round tin (*Mrs V Scheuerle Memorial Trophy*)

L9 Pumpkin Fruit Cake, square tin, 375g fruit (*1st prizemoney donated in memory of Mrs I Brewer*)

L10 Date Loaf

L11 Carrot Cake, lemon icing on top only, round tin (*Mrs Olive Anderton Memorial Trophy*)

- L12 Peach Blossom Cake, bar tin, iced delicate pink. *(Mrs Felicity Kruger Memorial Trophy)*
- L13 Chocolate Cake, FEATURE CAKE, round, iced on top. *(Feature Cake Trophy donated by Rebecca Pope)*
- L14 Orange Bar, orange icing on top only
- L15 Banana Cake, lemon icing on top, bar or loaf tin *(1st prizemoney donated in memory of Mrs Edna Astbury)*
- L16 Marble Cake, pale pink icing on top only, round tin
- L17 Cinnamon Tea Cake, round tin
- L18 Gluten Free cake, any variety
- L19 Jam Drops, (4) dark red jam, baked in traditional method with jam cooked in with biscuit 1st \$25. 2nd \$20
Prizemoney donated by Bell Show Society.
- L20 Farmers Jam Drops, (4) Farmers size biscuit, dark red jam, baked in traditional method with jam cooked in with biscuit 1st \$20, 2nd \$10 *Prizemoney donated by Mrs Helen McKee*
- L21 Sweet Muffins, (4) 5cm base size, any variety, no paper cases, to be named
- L22 Sultana Scones, (4) 5cm diameter base, not joined
- L23 Pumpkin Scones, (4) 5cm diameter base, not joined
- L24 Plain Scones, (4) 5cm diameter base, not joined
- L25 Pikelets (4)
- L26 Bread, any variety, including Sour Dough, Damper or Bread Machine
- L27 Iced Patty Cakes, (4), no patty cups to be used, iced with normal icing only, 4cm base.
- L28 Chocolate Slice, (4), chocolate icing on top
- L29 Date Slice, (4), iced on top optional
- L30 Anzac Biscuits (4)
- L31 Melting Moments Biscuits (4)
- L32 Chocolate Chip Biscuits, (4)
- L33 Monte Carlo Biscuits (joined with jam & icing), (4)
- L34 Plate of 6 Biscuits, 2 each of Melting Moments, Chocolate Chip & Monto Carlo

Most Points in Division 1 \$10 voucher donated by Brumby's Dalby.

DIVISION 2 – Next Generation (40 years and under)

- L35 Chocolate Cake, FEATURE CAKE, round, iced on top, RECIPE PROVIDED. *(Mrs Mavis Koehler Memorial Trophy)*
- L36 Decorated Birthday Cake (dummies may be used)
- L37 Anzac Biscuits, (4) Under 18 years of age, RECIPE PROVIDED, 5cm in diameter & crisp
- L38 Anzac Biscuits, (4) 18 – 40 years of age (as at 1st May), RECIPE PROVIDED, 5cm in diameter & crisp
(Winner of this class may be eligible to compete in Darling Downs Sub-Chamber Final. Contact Secretary for details.)
- L39 Chocolate Slice, (4), chocolate icing on top
- L40 Chocolate Chip Biscuits, (4)
- L41 Any Item from Division 4
- L42 Jam Drops, (4) dark red jam, baked in traditional method with jam cooked in with biscuit 1st \$10 donated by Laffy Tiling. \$2nd \$5 donated by the Williams Family.

Prizemoney for L35-L42 donated by Williams Family

Most Points in Division 2 in honour of Foundation President of the Ladies Committee, Mrs May Sorley, Trophy donated by S & L Sorley and C & K Sorley.

DIVISION 3 – SWEETS

- L43 Marshmallows (4) 3cm x 3cm.
- L44 Coconut Ice, to be boiled (4) 3cm x 3cm.
- L45 Chocolate Fudge (4) 3cm x 3cm.
- L46 Russian Caramel (4) 3cm x 3cm.

Prizemoney for L43-L46 donated by R Pope

Most points Division 3 Voucher donated by Brumby's Dalby

DIVISION 4 - PRESERVES

Preserves to be in bottles with lids of 250g or less capacity, except in the case of butters as listed. Lids and bottles are to be labelled separately with contents description. All entries must be easy to open, previously checked for freshness and are not to have decorative trim.

L47 Lemon Butter, one bottle, 250g

L48 Any Other Fruit Butter, one bottle, 250g

L49 Tomato Jam

L50 Fig Jam

L51 Plum Jam

L52 Apricot Jam

L53 Rosella Jam

L54 Marmalade

L55 Peach Jam

L56 Any Berry Jam

L57 Jam, any other variety

L58 Mayonnaise

L59 Pickles, any variety

L60 Relish

L61 Chutney

L62 Sweet Sauce

L63 Savoury Sauce

L64 Pickled vegetable

Prizemoney for L47 – L64 donated by Williams family and Laffy family

Most points in Division 4 \$10 donated by E McLean

DIVISION 5 – JUNIOR COOKING including Prep students (Age to be stated on entry form)

L65 Edible Bracelet (can be made from Lollies or Pasta)

L66 Decorated Arrowroot Biscuits (3)

Prizemoney for L65-L66 donated by S McNamara

Most point in Division 5 \$5 prize money donated by S McNamara

DIVISION 6 – PRIMARY SCHOOL COOKING (Grade 1 to Grade 3)

L67 Jam drops, (4), dark red jam, baked in traditional method with jam cooked in with biscuit

L68 Chocolates, moulded, unfilled (4)

L69 Chocolate Cake, round tin, iced on top, packet mix optional

L70 Decorated Cup Cakes (2) in paper cases, 5 cm base size, packet mix optional

Prizemoney for L67 – L70 donated by Mrs Manny Sorley

Most point in Division 6 \$5 prize money donated by Mrs Coralie Sorley

DIVISION 7 – PRIMARY SCHOOL COOKING (Grade 4 to Grade 6)

L71 Jam drops, (4), dark red jam, baked in traditional method with jam cooked in with biscuit

L72 Chocolates, moulded, unfilled (4)

L73 Chocolate Cake, round tin, iced on top, packet mix optional

L74 Decorated Cup Cakes (2) in paper cases, 5 cm base size, packet mix optional

Prizemoney for L71-L74 donated by Mrs Helen McKee & S McNamara

Most point in Division 7 \$5 prize money donated by Mrs Helen McKee

DIVISION 8 – HIGH SCHOOL COOKING

L75 Jam drops, (4), dark red jam, baked in traditional method with jam cooked in with biscuit

L76 Decorated Cup Cakes (4), in paper cases, 5 cm base size, packet mix optional

L77 Chocolate Cake, round tin, iced on top, packet mix optional

L78 Chocolate fudge (4)

L79 Decorated Birthday Cake (dummies may be used) *1st \$5, 2nd \$2 Prizemoney donated in memory of Mrs Betty Strang by her family*

Prizemoney for L75-L78 donated by Brumby's Dalby, and Cleaning and Catering Supplies Dalby

Most points in Division 8 - \$5 donated in memory of Mrs J Nelder, by her family

Champion Jam Drops – *To be selected from L19, L20 & L42 “JOHN BOURNE - Australian All Over”*

Perpetual Trophy, donated by Ian McNamara. Keepsake Trophy donated by Joan van Kuijck

Champion Anzac Biscuits: *To be selected from L30, L37 & L38. 1st \$20. 2nd \$10 Prizemoney donated in memory of Mrs Dorothy Sorley*

Champion Cake of Show: *Mrs V Scheuerle Memorial Trophy donated by her family, and Bell Show Society Ribbon.*

Perpetual Trophy for Best Jam Drops by a School Student (L67, L71 and L75)

“Bill Scott - Australia All Over” Perpetual Trophy donated by Ian McNamara. Keepsake Trophy donated by Joan van Kuijck.

Cookery Section Recipes

CHOCOLATE CAKE - FEATURE CAKE

Division 1 - L13

Division 2 - L35

Ingredients: 3 tbsp Butter, 1 cup SR Flour, 2 level tbsp Cocoa, $\frac{3}{4}$ cup Sugar, $\frac{1}{2}$ cup Milk, 2 Eggs, Vanilla, pinch Salt.

Method: Beat together for 6 minutes. Bake in a round tin and cook for approx. 35-40 minutes (or until a skewer comes out clean).

ANZAC BISCUITS

Division 2 – L37 & L38

Ingredients: 125g butter – chopped, 1 cup Plain Flour, $\frac{1}{2}$ tsp Bicarb Soda, 1 cup Rolled Oats, 1 cup Caster Sugar, 2 tbs Golden Syrup, 2 tbs boiling water, $\frac{3}{4}$ cup desiccated coconut

Method: Combine butter and golden syrup in a pan, stir over heat until butter is melted. Stir in combined soda and water, then remaining ingredients. Mix well. Drop rounded teaspoons of mixture about 4cm apart on a greased oven tray and flatten slightly. Bake in a slow oven for about 20 minutes or until slightly brown. Cool on tray.

Biscuit size to be 5cm in diameter and crisp. 4 biscuits to be presented for judging.

Keen to learn more?

We are on the lookout for more helpers.

If you have an interest in cooking, please talk to our Chief Steward to see how you can help out.

