

SECTION 10 - COOKING CONTINUED

Ellen Mead: 0488 068 228 - Email: ellenbowen85@gmail.com

Small Business Category

Entry Fee: \$2 each

Prize = Shop Certificates to display in window and Sash

To qualify for this category, you must hold an ABN related to the product being entered and the product must be sold in the Woodford or surrounding area district.

45 - caramel slice

46 - Cheesecake wedge

47 - mud cake wedge

Juniors Competition

Ages 8 and Under

Entry Fee: FREE

Prize Money: 1st - \$5 2nd - \$3

48 - Novelty Iced Arrowroot Biscuit

49 - Patty Cake (1), iced and decorated, in patty papers, (icing only to be Judged)

50 - Pikelets (2)

Ages 9 to 15 years old

Entry Fee: FREE

Prize Money: 1st - \$5 2nd - \$3

51 - Jam Drops (2), 5-6cm

52 - Sultana Scone (1), 5-6cm

53 - Pikelets (2)

54 - Marble Cake, bar tin, un-iced – Photo of whole cake may be presented with 1 slice.

55 - Chocolate Slice (2), 5 cm square piece

56 - Chocolate Cake, round tin, one layer, chocolate icing – Photo of whole cake may be presented with 1 slice.

Biscuit Brag - School Competition Class 57 - no entry fee.

\$50 To The Winning School

Chocolate chip biscuits (2) to be presented

No packet mixes.

Biscuits must be made from scratch by the students without adult assistance (measuring etc).

We encourage adult supervision and recommend an adult places biscuit tray in & out of the oven.

You may submit as a class (e.g. 1A, Fictional State School) or as a sector (e.g. P-2 students, Fictional State School).

Class 58 - Junior Cupcake Competition

Entry Fee: FREE

Prize Money: \$25

- Decoration Only Judged

- 1 Cupcake Entry

58a - 10 Years and Under

58b - 11 to 15 Years



Classes 1-27 - Champion Sash
 Classes 28-31 - Champion Sash
 Classes 32-35 - Champion Sash
 Classes 36-39 - Champion Sash
 Classes 40-43 - Champion Sash
 Class 58 - Sub Chamber Competition

Class 59 - Sub Chamber Competition

PHOTO AND 1/4 CAKE TO BE SUBMITTED

Entry Fee: \$2.00

Prize Money: 1st - \$50 2nd - \$30 3rd - \$20

The overall Sub-Chamber first place winning exhibitor goes on to the Brisbane Exhibition to enter the State Award and cook cake again.

Conditions of local entry:

Use your own recipe or follow the instructions below.

A 500gram (1lb) cake mixture with approximately 2.25kg of dried fruit using – currants (whole); sultanas and raisins (cut); mixed peel; with cherries and nuts optional. Cake to be baked in a square 25.5cm (10 inch) tin, approximate internal measurement.

WINNER OF CLASS-41 RICH FRUIT CAKE IS ELIGIBLE TO ENTER THE FOLLOWING YEAR IN THE WOODFORD SUB-CHAMBER COMPETITION WITH A 500G FRUIT CAKE

About the Dark Rich Fruit Cake Competition

This competition is a test of skills in the fine art of baking a Dark Rich Fruit Cake for those who wish to maintain a heritage culture which has been renowned for generations.

A set recipe is not provided - exhibitors are permitted to use their own tried and proven recipe in accordance with the Queensland Ag Show rules.

The competition begins at the local show. Winners of the Dark Rich Fruit Cake local show competition are eligible to enter the Sub Chamber competition. The winner of each Sub Chamber is then eligible to be judged in the State Finals held during the Brisbane Ekka. Only one entry from each Sub-Chamber is permitted and no cut cake will be accepted in any competition. For more information about local shows, please visit the Contact Shows page.

All exhibits for the State final must be a 500g mixture, made with approximately 2.25kg of fruit, and will be displayed at the Queensland Ag Shows stand during the duration of the Royal Queensland Show.

500g sultanas	180g glace cherries
500g butter	1tsp almond essence
8 X 60g eggs	1tsp grated orange rind
500g chopped raisins	1tsp vanilla essence
120g self-raising flour	2tsp mixed spice,
500g plain flour	1tsp grated lemon
500g currants	1 cup rum, brandy or sherry
500g brown sugar	180g blanched almonds
1tsp lemon juice	250g mixed peel

RICH FRUIT CAKE:

Mix all fruits and nuts together. Sprinkle with spirits and leave overnight. Sift together flours and spices. Cream butter and sugar, add eggs one at a time, add essences then alternately flour and fruit. Mix thoroughly. The mixture should be stiff enough to support a wooden spoon. Place mixture in a prepared cake tin (no larger than 25.5cm square). Bake in slow oven for 6 to 6½ hours. To ensure uniformity and depending on size, it is suggested that the raisins be snipped into 3 or 4 pieces, cherries 4 to 6 pieces, and almonds crosswise into 3 to 4 pieces.