

## SECTION 5 – HOUSEHOLD & PRESERVES

Exhibits are to be in place by 12 noon and judging to commence 1.00pm Friday 21<sup>st</sup> February.

NO EXHIBITS ARE TO BE REMOVED BEFORE 5.00pm Saturday 22<sup>nd</sup> February.

**First Prize: \$1.00 | Second Prize: 50c, unless otherwise stated | Entry Fee: Free**

**Stewards:** Divisions 1,2 & 5 – Lorraine Ryan | Ph: 4692 6213 | Email: [rlryan@activ8.net.au](mailto:rlryan@activ8.net.au)

Divisions 3 & 4 – Christine Duncombe | Ph: 4692 6161 | Email: [eightlazybd@bigpond.com](mailto:eightlazybd@bigpond.com)

**PAPER PLATES WILL BE SUPPLIED**

### DIVISION 1 – CAKES

**All Sponges are to be baked in round tins. No Decorations on Cake Icing.**

#### CLASS

1. PLATE PLAIN SCONES (6)
2. PLATE PUMPKIN SCONES (6)
3. HEALTH LOAF
4. TEA CAKE – plain, sugar and cinnamon topping – **First Prize \$4.00 Second Prize \$2.00 Donated by R & L Ryan**
5. LEMON CAKE – lemon icing – round tin – **First Prize \$4.00 Second Prize \$2.00 Donated by L Munt**
6. COFFEE CAKE – Iced – round tin – **First Prize \$4.00 Second Prize \$2.00 Donated by L Munt**
7. BUTTER SPONGE SANDWICH - thin butter icing filling
8. PLATE OF 6 SLICES – to be named
9. CHOCOLATE BAR CAKE – chocolate icing – **First Prize \$4.00 Second Prize \$2.00 Donated by M & T Ryan**
10. ORANGE BAR CAKE – orange icing
11. PEACH BLOSSOM BAR CAKE – pale pink icing – **First Prize \$4.00 Second Prize \$2.00 Donated by L Munt**
12. GINGERBREAD - bar tin – **First Prize \$4.00 Second Prize \$2.00 Donated by L Munt**
13. CHERRY CAKE – iced – round tin – **First Prize \$4.00 Second Prize \$2.00 Donated by R & L Ryan**
14. PLATE OF PATTY CAKES (6) – iced – baked in tins
15. FRUIT MUFFINS (6) – muffin pans
16. DECORATED ICED CAKE – marzipan icing – **First Prize \$10.00 Second Prize \$5.00 Donated by L Lindemeier**
17. NOVELTY ICED CAKE – marzipan or butter icing – **First Prize \$4.00 Second Prize \$2.00 Donated by L Lindemeier**
18. BANANA CAKE – lemon icing – round tin
19. SULTANA CAKE – round tin – **First Prize \$4.00 Second Prize \$2.00 Donated by L Lindemeier**
20. PUMPKIN FRUIT CAKE – round or square tin **First Prize \$4.00 Second Prize \$2.00 Donated by L Lindemeier**
21. DARK RICH FRUIT CAKE – not iced and not less than 1.5kg – Square tin – **First Prize \$20.00 Second Prize \$10.00 Donated by Colin & Lorraine Kiem**  
**The winner of this class is eligible to enter the Darling Downs Sub Chamber Competition. Conditions of Entry and Entry Form are posted on the website.**
22. MARBLE BAR CAKE – pale pink icing
23. KENTISH CAKE with FRUIT – Chocolate icing – bar tin – **First Prize \$4.00 Second Prize \$2.00 Donated by M & T Ryan**
24. PLATE OF SLICES (6) – gluten free – to be named
25. PLATE OF JAM DROPS (6)
26. PLATE OF ANZAC BISCUITS (6) – **First Prize \$4.00 Second Prize \$2.00 Donated by L Munt**
27. ONE LOAF WHITE BREAD – made in a bread making machine
28. ONE LOAF any OTHER VARIETY – made in a bread making machine
29. PLATE PIKELETS (6)
30. DATE LOAF – **First Prize \$4.00 Second Prize \$2.00 Donated by R & L Ryan**
31. BOILED FRUIT CAKE – baked in 20 cm round tin – **First Prize \$4.00 Second Prize \$2.00 Donated by R & L Ryan**
32. PLUM PUDDING – boiled in cloth – not less than 1 kg **First Prize \$4.00 Second Prize \$2.00 Donated by L Lindemeier**
33. PLUM PUDDING – steamed in basin – **First Prize \$4.00 Second Prize \$2.00 Donated by R & L Ryan**

## DIVISION 2 – SWEETS

34. PLATE MOULDED CHOCLATES (6)
35. PLATE OF COCONUT ICE (6) - BOILED
36. PLATE RUSSION CARAMELS (6)
37. PLATE MARSHMALLOWS (6)
38. PLATE CHOCLATE FUDGE (6)
39. PLATE FRENCH JELLIES (6)
40. BUTTERSCOTCH, 6 patty tins- clear wrapping

**Champion Exhibit** is awarded a Sash & Trophy donated by **Lynette Munt**.

A trophy will be donated by **Colin and Lorraine Kiem** to the competitor gaining the **most points** in Division 1 and Division 2 of the Household and Preserves section.

First: 3 points Second: 2 points

## DIVISION 3 – JAMS & JELLIES

Exhibits are to be in place by 12 noon for judging to commence at 1.00pm Friday 21<sup>st</sup> February.

NO EXHIBITS ARE TO BE REMOVED BEFORE 5.00pm Saturday 22<sup>nd</sup> February.

Please use sterilized jars and loosen the lid before entering the exhibit.

### Class

41. JAR SWEET ORANGE JAM
42. JAR APRICOT JAM
43. JAR PINEAPPLE JAM
44. JAR GRAPEFRUIT MARMALADE
45. JAR MARMALADE
46. JAR FIG JAM
47. JAR PIE-MELON JAM- any variety
48. JAR TOMATO (RIPE) JAM
49. JAR TOMATO (GREEN) JAM
50. JAR CAPE GOSEBERRY JAM
51. JAR ROSELLA JAM
52. JAR PLUM JAM
53. JAR GRAPE JAM
54. JAR STRAWBERRY JAM
55. JAR PEACH JAM
56. JAR MULBERRY JAM
57. ASSORTMENT of JAMS – not less than 6 varieties and not more than 12 **First Prize \$4.00 Second Prize \$2.00**  
**Donated by L Lindemeier**
58. JAR QUINCE JELLY
59. JAR GRAPE JELLY
60. JAR APPLE JELLY
61. JAR ROSELLA JELLY
62. JAR LEMON JELLY
63. JAR LEMON BUTTER
64. JAR PASSIONFRUIT BUTTER
65. JAR OF JAM – any other variety

**Champion Exhibit** DIVISION 3 is awarded a Sash and trophy donated by **Ken & Sue Lindemeier**.

## DIVISION 4 – PICKLES & CHUTNEYS

Pickles and Chutneys are to be in glass jars of 375-500g and to be clearly labeled.

Please use sterilized jars and loosen the lid before entering the exhibit.

66. BOTTLE PLUM SAUCE – in sauce bottles
67. BOTTLE TOMATO SAUCE – in sauce bottles
68. JAR MAYONNAISE
69. JAR TOMATO RELISH
70. JAR RELISH – any other variety
71. JAR TOMATO CHUTNEY
72. JAR MELON CHUTNEY
73. JAR MANGO CHUTNEY
74. JAR CHUTNEY – any other variety
75. JAR MUSTARD PICKLES
76. JAR VINEGAR PICKLES
77. JAR PICKLED ONIONS
78. COLLECTION OF PICKLES – not less than 3 varieties **First Prize \$2.00 Second Prize \$1.00**
79. COLLECTION OF CHUTNEY – not less than 3 varieties **First Prize \$2.00 Second Prize \$1.00**
80. COLLECTION OF RELISHES – not less than 3 varieties **First Prize \$2.00 Second Prize \$1.00**

**Prize money in Classes 82, 83 and 84 donated by L Lindemeier**

**Champion Exhibit** DIVISION 4 is awarded a Sash and \$25 Prize Money donated by **Cooyar Agricultural Soc.**

A trophy will be donated by **Brad & Christine Duncombe and Family** to the competitor gaining **most points** in Division 3 and Division 4 of the Households & Preserves section.

First: 3 points Second: 2 points

The **“James Cherry Memorial Trophy”** donated by the Cooyar Agricultural Society Inc. will be awarded to the competitor gaining **most points** in the Household & Preserves Section – with entries in each of the Divisions 1, 2, 3 & 4.

## DIVISION 5 A – JUVENILE – CAKES AND SWEETS 15 YEARS AND UNDER

Exhibits are to be in place by 12.00 noon and judging to commence at 1.00 pm Friday 21<sup>st</sup> February.  
NO EXHIBITS ARE TO BE REMOVED BEFORE 5.00 pm Saturday 22<sup>nd</sup> February.

### Class

81. PLATE OF CHOCOLATE CHIP MUFFINS (4), - plain mixture – baked in tins – no papers
82. ORANGE BAR CAKE – orange icing on top – no decorations – **First Prize \$4.00 Second Prize \$2.00 Donated by R & L Ryan**
83. PLATE OF JAM DROPS (4)
84. PLATE OF FRUIT SCONES (4)
85. PLATE OF MOULDED CHOCOLATES (4)
86. GINGER CRUNCH SLICE (6) **Please use the recipe supplied** **First Prize \$6.00 Second Prize \$4.00 Donated by L Munt**
87. CHOCOLATE SLICES (6) – chocolate icing – no coconut on icing
88. NOVELTY ICED CAKE – marzipan or butter icing – **First Prize \$4.00 Second Prize \$2.00 Donated by M & T Ryan**

## 10 YEARS AND UNDER

89. PLATE OF ICED PATTY CAKES (4) – baked in tins, no papers
90. CHOCOLATE BAR CAKE – chocolate icing on top – no decorations – **First Prize \$4.00 Second Prize \$2.00 Donated by R & L Ryan**
91. PLATE OF ANZAC BISCUITS (4) – **First Prize \$6.00 Second Prize \$4.00 Donated by L Munt**  
**Please use the recipe supplied**

92. PLATE OF PIKELETS (4)  
93. PLATE OF MOULDED CHOCOLATES (6)  
94. PLATE OF MARSHMALLOWS (6)  
95. APPLE TEA CAKE – sugar and cinnamon topping – First Prize \$4.00 Second Prize \$2.00 Donated by M & T Ryan  
**7 YEARS AND UNDER**  
96. PAIR OF DECORATED CUPCAKES – THEME: A DAY AT THE BEACH  
97. EDIBLE NECKLACE – Lollies, cheezels, pretzels, fruit etc

A trophy and Sash, donated by **Scott and Tania Duncombe**, plus \$40 bonus Prize Money donated by **Cooyar Agricultural Society** is awarded for **Champion Exhibit** in Division 5 A.

**DIVISION 5B –JUVENILE - JAMS & JELLIES/PICKLES AND CHUTNEYS  
15 YEARS AND UNDER**

Exhibits are to be in place by 12 noon and judging to commence at 1.00 pm Friday 21<sup>st</sup> February.

NO EXHIBITS ARE TO BE REMOVED BEFORE 5.00 pm Saturday 22<sup>nd</sup> February.

Pickles and Chutneys are to be in glass jars of 375-500g and to be clearly labeled.

Please use sterilized jars and loosen the lid before entering the exhibit.

98. JAR OF LEMON BUTTER  
99. JAR OF DRIED APRICOT JAM **Please use the recipe supplied**  
100. JAR OF TOMATO RELISH

A Trophy and Sash, donated by **Ken and Sue Lindemeier**, plus \$40 bonus Prize Money donated by **Cooyar Agricultural Society** is awarded for **Champion Exhibit** in Division 5 B

A trophy donated by the **Cooyar Community Cuppa Group**, plus bonus \$40 Prize Money donated by **Cooyar Agricultural Soc** is awarded to the exhibitor gaining the **most points** with entries in **both** Division 5 A and B.  
First: 3 Points Second: 2 points

It would be appreciated if all prize money and trophies could be collected from the Secretary's Office between **10.00am** and **3.00pm** on Show Day  
**THANK YOU**

## RECIPES

### Ginger Crunch Slice

Ingredients: 2 ½ cups (375g) plain flour, sifted  
1 cup (220g) castor sugar  
2 tsps. ground ginger  
1 tsp baking powder  
250g cold butter, chopped  
ICING: 150g butter  
¼ cup (90g) golden syrup  
1 ½ tbsps. ground ginger  
1 ½ cups icing sugar, sifted

Method: Place flour, sugar, ginger and baking powder in the food processor and pulse to combine (can use mix master). Add chopped butter and process until mixture resembles fine breadcrumbs. Mixture will feel crumbly but comes together as it cooks. Press into an 11" x 7" (19cm x 28cm) lined tin with baking paper. Bake for 35 – 40 minutes in a moderate oven (180 degrees or until firm to touch).

Icing: Place butter, golden syrup and ginger in saucepan over medium heat for 2 – 3 minutes until butter is melted. Remove from heat and stir in icing mixture and pour immediately over slice. When set, cut into 2" (5cm) squares.

### Dried Apricot Jam

250g dried apricots (light colour)  
4 cups water  
3 ½ cups sugar

Method: Soak the apricots in water overnight. Place in a large saucepan and cook for 15 minutes or until soft. Add the sugar and stir until dissolved. Boil for half an hour. Bottle and seal (Use a small jar – relish size)

### Anzac Biscuits

Ingredients: 1 cup rolled oats  
¾ cup coconut  
1 cup self-raising flour  
1 teaspoon baking soda  
2 tablespoons boiling water  
1 cup sugar  
½ cup butter  
1 tablespoon syrup

Method: Mix the flour, oats, coconut, sugar and a pinch of salt together in a mixing bowl. Melt the syrup and butter in a saucepan. Mix the soda with the boiling water and add to the melted butter and syrup. While this is frothing add to the dry ingredients and mix well. Roll small amounts of the mixture in your hands, flatten out and place onto a greased tray. Bake in a moderate oven for 10 to 15 minutes.