



15. Culinary Art

STEWARDS:	Helen Rockley, Hazel Christensen, Loy Strang, Dorothy Bew
STEWARD JUNIOR SECTION:	Gail Weare
ENTRIES FORMS & FEES DUE:	Tuesday 24 th June, 4 pm
DELIVER EXHIBITS:	To Merriland Hall Sunday 29 th June. (Seniors - by 10am; Juniors - by 11am)
JUDGING STARTS:	Seniors - 11am; Juniors - 12 Noon Sunday 29 th June.
ENTRY FEES:	\$1.00 unless otherwise stated
PRIZES:	1st: \$10.00, Certificate; 2nd: \$5.00, Certificate, unless otherwise stated

CONDITIONS OF ENTRY:

- Refer to General Conditions of Entry & Show Rules.
- The Stewards reserve the right to not accept entries.
- One entry per mixture allowed. Commercial preparations or packet mixes not accepted.
- Exhibits to be the work of the Exhibitor.
- Exhibits to be displayed on plate, tray or board as follows with exhibitor's name to be placed on the underside.
- Exhibits to be covered with transparent plastic bag with class card clearly visible and no sticky tape under exhibit.
- Sample pots and packaging bags are available from the show office free of charge.
- All Fruit Cakes are to be displayed on cake boards.
- Bar Cakes may be presented on sturdy foil covered cardboard.
- Exhibitors please advise the Show Office, or the Stewards of any entries entered but not delivered for judging.
- **Cakes to be un-iced and without filling unless otherwise specified.**
- Scones and pikelets are not to be buttered.
- Fruit Cakes are to be cooked in 8-inch square tins, unless otherwise stated.
- Maximum size for Decorated Cakes is 40cm x 40cm.
- Cut to be cut by judge – not exhibitors.
- All exhibits to be collected by 4pm Wednesday or become the property of ATAS (excluding decorated cakes)

Recipes – Classes 15002 & 15105

Class 15002: Date and Walnut Cake

Ingredients:

300g Butter
1 cup Brown Sugar
500g Dates – cut up
1 cup of water
¾ teaspoon bicarb soda
1 cup Plain Flour
2 cups of SR Flour
2 teaspoons Mixed Spice
3 eggs, lightly beaten
150g chopped Walnuts

Method:

Preheat oven to moderate (170C).
Grease and line a 8 inch (20cm) square tin .
Combine the butter, sugar, dates and water in a large saucepan and heat over medium-low heat, stirring often until the butter has melted, and the sugar has dissolved. Stir in the bicarb soda (it will froth), then set aside to cool to room temperature.
Sift the flour and spice into the pan and add the lightly beaten eggs and fold all together until just combined. Do not beat. Fold in walnuts.
Place mixture into prepared tin and bake for approx. 1 hour. Let cool in tin before turning out.

Class 15105: Red Velvet Cake

Ingredients:

2 ½ cups Plain Flour
1 Tablespoon Cocoa powder
1 teaspoon bicarb soda
½ teaspoon salt
2 cups Castor sugar
2 x 59g Eggs lightly beaten
1 cup Vegetable oil (Canola or Sunflower suitable)
1 cup Buttermilk
1 tablespoon Vinegar
1 teaspoon Vanilla Essence
50mls Red Food Colouring

Method:

Lightly grease two x 20cm round cake tins and line bases with baking paper.
Sift flour, cocoa powder, bicarb soda and salt into a large bowl, then stir in sugar.
Whisk eggs, oil, buttermilk, vanilla and Red Food Colouring together in a jug. Then pour this mixture into the flour mixture and beat on low speed with an electric mixer until well combined.
Divide the cake batter evenly into the prepared tins and gently tap pans on bench to remove any air bubbles.
Bake in 180C preheated oven for 30-35 minutes or until cakes are cooked when tested with a skewer. Stand cakes in pans for 10 minutes then turn onto wire racks to cool.

Fruit Cakes & Plum Puddings

- 15001** Fruit Cake - **Mrs A Esbensen Memorial**
15002 Date and Walnut Cake – (Use recipe provided)
Kath Norbury Memorial
15003 Light Fruit Cake. (Light in colour when cut) –
Ellen G Lane Memorial
15004 Boiled Fruit Cake

- 15005** Pumpkin Fruitcake
15006 Plum Pudding – Boiled in cloth
15007 Plum Pudding – Steamed in basin

Best Fruit Cake or Plum Pudding

Prize: Certificate, Ribbon

Cakes

- 15101** Sponge Sandwich -
4 eggs, made with cornflour, jam filling
15102 Chocolate Bar Cake. Approx 21 x 13cm
15103 Orange Bar Cake. Approx 21 x 13cm
15104 Madeira Cake. Approx 21 x 13cm
15105 Red Velvet Cake - (Use recipe provided)
15106 Gingerbread. 19cm square tin
15107 Date Loaf

- 15108** Marble Cake. Round tin
15109 Sultana Cake. Round tin
15110 Tea Cake. No apple
15111 Any other variety

Best Cake

Prize: Certificate, Ribbon

Miscellaneous Baking

- 15201** Scones - plain, sweet, or savoury - *plate of 6*
Cutter approximately 5cm round. Uniform in size
15202 Scones – pumpkin - *plate of 6*
Cutter approximately 5cm round. Uniform in size
15203 Damper
15204 Muffins - sweet, home-made - *plate of 6*
Uniform in size
15205 Muffins - savoury, home-made - *plate of 6*
Uniform in size
15206 Pikelets - *plate of 6 uniform in size and colour*
15207 Shortbread.
Cooked in round plate. Marked in sections
15208 Patty Cakes – *Small, not iced, uniform in size.*
plate of 6
15209 Gluten Free Slice - any variety - *plate of 6*

- 15210** Biscuit Slices - any variety - *plate of 6*
15211 Bread
15212 Sour Dough Bread
15213 Biscuits – any variety
15214 any other baking

15215 Best Morning Tea Tray – Collection Alan Rockley Memorial

To include 5 varieties of cakes or slices suitable for Morning Tea.

Prize: Certificate, Ribbon, Perpetual Trophy, Ribbon, Certificate

Confectionery

- 15301** Chocolate Fudge - *plate of 6*
15302 Caramel Fudge - *plate of 6*
15303 Vanilla Fudge - *plate of 6*
15304 Coconut Ice - *plate of 6*
15305 Marshmallow - *plate of 6*
15306 Most Creative Homemade Chocolates - any variety
15307 Any other variety not specified
Note: Must be labelled. Mixture not to have been used in any other classes.

- 15308** Collection of home -made sweets.
Minimum of 5 varieties, minimum 3 of each.
Presentation will be taken into account.

Best Confectionery

Prize: Certificate, Ribbon



Decorated Cakes

- Novice = less than 3 years' experience and never won 1st place.
- Intermediate = amateur less than 8 years, but over 3 years' experience.
- Open = Professional more than 8 years' experience.
- To avoid damage, covers would be appreciated on all decorated cakes.
- Special Occasion Cakes must have occasion stated on entry.
- Maximum size of Decorative Cakes is 40cm x 40cm.
- Cleats MUST be adhered underneath boards to enable ease of handling by stewards.



Presentation:

- **Size of the Board:** The purpose of the board is to protect the decorated cake. It becomes part of the overall exhibit and its presentation. Sufficient room should be allowed for the cake plus the covering icing and base border to be picked up without breaking any work. The board should be well proportioned in relation to the cake.
- If more than one cake, the boards should be well balanced in relation to each cake and the overall effect.
- **Board Covering:** Thought should be given to the effect on the overall design when selecting a board and the type of covering to be used – e.g., icing, paper, edible material, or fabric. Paper and fabric covering must be securely attached and finished neatly on the surface, corners, edges, and beneath the board. Edges of glass, Perspex and uncovered boards must be well finished.
- **Cleats:** Cleats may be runners, an under board, or substitute material, and are used to raise the base board of presentation board for ease of handling. Cleats may be painted or covered with matching paper or material to give a neat appearance. They must not be obvious.

NOVICE DECORATED CAKES

Sponsor: QCDA Mareeba Branch

ENTRY FEE: \$2.00

Prize: 1st \$20.00, Certificate; 2nd: \$10.00, Certificate

15401 Special Occasion Cake

One or more cakes. Competitor's choice to incorporate any celebration. Occasion must be stated on entry form.

15402 Novelty Cake

INTERMEDIATE DECORATED CAKES

ENTRY FEE: \$3.00

Prize: 1st: \$30.00, Certificate; 2nd: \$20.00, Certificate

15403 Special Occasion Cake

Sponsor: QCDA Mareeba Branch

One or more cakes. Competitor's choice to incorporate any celebration. Occasion must be stated on entry form.

15404 Novelty Cake

Prize: 1st: \$40.00, Certificate; 2nd: \$20.00

Sponsor: Helen Rockley

Jams and Preserves

Entry Fee: \$1.00

Prizes: 1st: \$10.00, Certificate; 2nd: \$5.00, Certificate

CONDITIONS OF ENTRY:

- All jars are to be labelled, clean, old labels removed and tops clean, with no advertising, not covered with cloth.
- Mixture must be used in one class only.
- Exhibitors name to be placed on bottom of jar.
- Please check jars for mold before delivering entry.

15501 Jam, Cumquat

15502 Jam, Rosella

15503 Jam, Strawberry

15504 Jam - any other variety

15505 Marmalade - any variety

15506 Fruit Butter - any variety

(must be refrigerated and delivered cold. ATAS will keep cold until judging begins)

15507 Jelly - any variety

15508 Pickles - any variety

OPEN DECORATED CAKES

ENTRY FEE: \$5.00

Prize: 1st: \$50.00 Fresh Street Market IGA Voucher, Certificate; 2nd: \$25.00 Fresh Street Market IGA Voucher, Certificate

15405 Special Occasion Cake – Open

One or more cakes. Competitor's choice to incorporate any celebration. Occasion must be stated on entry form.

15406 Novelty Cake – Open

15407 Butter cream – one or two tier

15408 Decorated Wedding Cake

Prize: 1st: \$75.00, Certificate; 2nd: \$50.00, Certificate

Two or more cakes to be tiered or otherwise presented on a common base board.

Best Decorated Cake Overall

Prize: Ribbon, Certificate

15509 Chutney or Relish - any variety

15510 Sauces - any variety - Jar or Bottle

Best Jam or Preserve of Show

Prize: Certificate, Ribbon

Ferments

Entry Fee: \$1.00

Prizes: 1st: \$10.00, Certificate; 2nd: \$5.00, Certificate

CONDITIONS OF ENTRY:

- All jars are to be labelled.
- All jars are to be labelled, clean, old labels removed and tops clean, with no advertising, not covered with cloth.
- Mixture must be used in one class only.
- Exhibitors name to be placed on bottom of jar.
- Ferments must be wild (no Culture).
- No ferments requiring refrigeration to be entered.

15601 Sauerkraut

15602 Kimchi

15603 Mixed Vegetable

15604 Any other variety



Overall Prize

Best Culinary Art Exhibit

Prizes: JF & LA Wiemers Perpetual Shield

Ribbon, Certificate

For all classes except Best Morning Tea Tray class, Decorative Cake classes & Ferments classes.

Primary School

ENTRY FEES: \$0.50

PRIZES: 1st: \$5.00, Certificate; 2nd: \$3.00, Certificate; 3rd Certificate

NOTE:

- Exhibits should be displayed on a plain white plastic plate or tray, the same shape as the exhibit, and of just sufficient size to hold the entry, with exhibitor's name to be placed on the underside.
- Cakes to be un-iced and without filling unless otherwise specified. Presented on cake board with sufficient room for cake, covering icing & border. The board must be able to be maneuvered easily without damaging work. Board can be covered in paper or icing. Runner (cleats) to be added to the underside for maneuvering and to prevent damage. Attach runner with wood or hobby glue, not too close to the edge and ensure they are not visible. Smaller boards can use small blocks of wood or bottle tops as a runner.
- Do not use sticky tape to seal bags – Exhibits need to be removed for judging

15701 Scones - plain, sweet, or savoury.
5 cm cutter. Uniform in size & colour – plate of 6.

15702 Patty Cakes
Not iced. 5 cm diameter. Uniform in size remove container – plate of 6

15703 Chocolate Slice
Recipe from Day-to-Day Cookery Book
– plate of 6. Iced with coconut.

15704 Jam Drops. - Uniform in size & colour
– plate of 6

15705 Pikelets - Uniform in size & colour – plate of 6

15706 Teacake - Plain 20cm round

15707 Chocolate Bar Cake. – Not iced, Approx. 21 x 13cm

15708 Rich Fruit Cake. 20cm square

Prize: 1st: \$25.00, Certificate; 2nd: \$15.00

Sponsor: Helen Rockley

15709 Any other cake variety not specified.
Must be labelled. Mixture not to have been used in any other class

15710 Novelty Cake. Any foundation.
Judged for icing & effect.

15711 Peanut Toffee – plate of 6

15712 French Jellies – plate of 6

15713 Marshmallow – plate of 6

15714 Coconut Ice – plate of 6

15715 Any other confectionery not specified.
Must be labelled. Mixture not to have been used in any other class

15716 Strawberry Jam

*Refer to Jams & Preserves for conditions of entry

15717 Jam - any other variety. Must be labelled
Refer Jams & preserves for conditions of entry

15718 Decorative Eggs –
Kindergarten & Prep - 1 decorated egg

15719 Decorative Eggs –
Primary School - 3 decorated eggs

****Note:** *Decorative eggs will be judged on originality and effort and can be bought eggs. Eggs may be painted, dyed, or presented as a figure, e.g., Animal, person, or fairy-tale character.*

Best Primary School Culinary Art

Prize: Certificate, Ribbon

Secondary School

ENTRY FEES: \$0.50

PRIZES: 1st: \$5.00, Certificate; 2nd: \$3.00, Certificate; 3rd: Certificate.

NOTE:

- Exhibits should be displayed on a plain white plastic plate or tray, the same shape as the exhibit, and of just sufficient size to hold the entry, with exhibitor's name to be placed on the underside.
- Cakes to be un-iced and without filling unless otherwise specified. Presented on cake board with sufficient room for cake, covering icing & border. The board must be able to be maneuvered easily without damaging work. Board can be covered in paper or icing. Runner (cleats) to be added to the underside for maneuvering and to prevent damage. Attach runner with wood or hobby glue, not too close to the edge and ensure they are not visible. Smaller boards can use small blocks of wood or bottle tops as a runner.
- Do not use sticky tape to seal bags – Exhibits need to be removed for judging

15801 Scones - plain, sweet or savoury 5 cm cutter.

Uniform in size & colour – plate of 6

15802 Patty Cakes – plate of 6

15803 Shortbread

15804 Orange Bar Cak.

15805 Chocolate Slice -Recipe from Day-to-Day Cookery

Book – plate of 6. Iced with coconut

15806 Lamingtons. Approx. 5cm square – plate of 6

15807 Jam Drops – plate of 6

15808 Pikelets – plate of 6

15809 Sponge Sandwich. Not iced, jam filled

15810 Marble Cake. Approx 21 x 13cm

15811 Teacake. Plain 20cm round

15812 Sultana Cake. Plain 20cm round

15813 Muffins. - savoury, home-made - *plate of 6* Uniform in size

15814 Chocolate Bar Cake. Not iced, approx. 21 x 13cm

15815 Rich Fruit Cake. 20cm square

Sponsor: Helen Rockley

15816 Any other cake variety not specified.

Must be labelled. Mixture not to have been used in any other class.

15817 Novelty Cake. Any foundation. *Judged for icing & effect*

15818 Coconut Ice – plate of 6

15819 Marshmallow – plate of 6

15820 Jam - any variety *Refer Jam & Preserves for conditions of entry.

15821 Fudge - any variety

Best Secondary School Culinary Art

Prize: Certificate, Ribbon

Special Awards – Junior Classes

Greatest Number of Entries in Junior Culinary Art

Sponsor: QCWA – Atherton Branch

Prize: Cookbook, Certificate, Ribbon



Shirley Pink Memorial Participation Award

Prize: \$100

Shirley Pink was an active long term member of the Atherton Show Society and a life member from 1971.

Over the many years of bringing the show to town along side her husband RJ "Tom" Pink, also a life member and former Secretary of the Atherton Show, Shirley would admire all the exhibits in the Pavilion.

The Shirley Pink Participation Award is awarded to the Exhibitor with the most entries all sections in the Pavilion with 1 point awarded for each exhibit entered.

Sections included:

* 11 Agriculture	* 17 Needlework
* 12 Floriculture	* 19 Photography
* 13 Orchids	* 20 Art
* 14 Floral Art	* 21 Craft
* 15 Culinary Art	



the Atherton show

**2025 Theme
Fields of
the Future**

*Reduce
Reuse
Recycle*



Edna Beazley Memorial Participation Award

Prize: \$100

Since 1964, Edna Beazley had entered her creations in classes across many sections from needlework to craft.

In 2017, Edna was recognised for her work and continued support of the Atherton Show.

The Edna Beazley Participation Award is awarded to the Exhibitor with the highest number of points from classes in the following sections:

* 17 Needlework
* 19 Photography
* 20 Art
* 21 Craft

Points awarded:
1st - 3 points; 2nd - 2 points; 3rd - 1 point
Champion - 3 points; Reserve Champion - 2 points