

Manilla Show Society Inc. Cooking & Preserves Section

Cooking Steward: Melanie McHugh 0407 224 989

Entry Fee: \$1.00

Conditions of Entry:

- All entries must accompany a Pavilion Entry Form
- All exhibits must be in position by 9:30am Friday 10th March 2023 to be judged at 10:00am the same day, NO LATE ENTRIES WILL BE ACCEPTED.
- All exhibits must be preserved and/or cooked by exhibitor. Amateurs only.
- Professional teachers, bakers, bakers apprentices or any person making a profit from Preserves and Cooking are excluded from entering this competition.
- Top lids on jams, pickles etc, not to have brand names of products (paint lids).
- The year of making product to be on jar or bottle.
- Brand name labels to be removed.
- Please check for mould on jams, pickles etc.
- All jams, pickles can be in a jar of any size.
- No red or green fruits in plum pudding.
- As far as practical all jams, conserves, jellies, sauces, pickles and chutneys to be in screw top jar. Exhibit tickets to be firmly attached to jar.
- RUBBER BANDS TO BE USED - NO STICKY TAPE
- Exhibits to be collected between 9am and 1:00pm on Sunday 12th March 2023.

The Manilla Show Society Inc would like to thank the following Sponsors of the 2023 Cooking & Preserves Section.

**Manilla Bakery
Woods Garage
Eileen Brand
Sean Handsaker
Noel and Rynetta McMillian
Phyllis Kingdom
Manilla Country Women's Association**



Manilla Show Society Inc.

Cooking Section

Preserve Section

Condition of Entry - Preserves

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NB: All Preserves can be in jar of any size.

Preserves Classes:

1. Marmalade any variety, 1 jar.
2. Red Tomato Jam, 1 jar.
3. Any Jelly, 1 jar.
4. Fig Jam, 1 jar
5. Any other Jam not mentioned, 1 jar
6. Tomato Sauce, 1 bottle
7. Chutney, any variety, 1 jar
8. Green Tomato Pickles, 1 jar
9. Pickles, any other variety, 1 jar
10. Tomato Relish, 1 jar
11. Relish (other than Tomato). 1 jar
12. Lemon Butter
13. Sauce, any other variety.

Prize Money: 1st \$5.00, 2nd \$2.00

Cooking Section

Condition of Entry - Cooking

- Cakes – Round, square or rectangular tins to be used in all classes. No ring tins or fancy shapes accepted.
- Small Cakes, biscuits, scones etc. should be as uniform as possible in size, shape and finish.
- Patty Cakes – baked in tins. No patty papers. Plainly Iced
- No cake rack marks on cooking.
- please note that Thermomixes may be used in the preparation of entries.

Cooking Classes

14. FEATURE CLASS- MUD CAKE \$100 Prize Money Recipe to be used supplied below

MUD CAKE

Prep time: 20 min
Cook time: 90 min
(plus standing time)

INGREDIENTS

290 g dark chocolate melts
200 g butter, chopped
275 g brown sugar
190 mL hot water
50 g cocoa
1 tbsp instant coffee
3 eggs, lightly beaten
180 g sour cream
225 g plain flour
75 g self-raising flour
290 g dark chocolate melts, extra
125 mL thickened cream

METHOD

1. Preheat oven to 160°C/140°C fan forced. Grease and line base and sides of a 22cm round cake pan with baking paper so you can really start this chocolate mud cake recipe.
2. Combine dark chocolate melts, butter, sugar, water, cocoa and instant coffee in a medium saucepan over low heat; cook, stirring constantly, until the mixture is smooth and the choc has melted. Cool for 10 minutes then transfer mixture to a large bowl.
3. Combine eggs and sour cream; add to the cooled choc mixture with sifted flours, mixing well; pour into prepared pan. Bake 1½ hours or until askewer inserted into the centre comes out mostly clean. (There maybe a little moist cake mixture on metal skewer when inserted into centre of cake, this is normal for mud cake - do not overcook). Cool cake in pan.

To make icing: combine extra dark chocolate melts and cream in medium microwave-safe bowl; microwave, uncovered, on MEDIUM (50%) for 1 minute; stir; repeat in 30 second intervals until melted. Set aside until cool and thick, stirring occasionally; spread over top of cooled cake.

Manilla Show Society Inc

Cooking Section

15. DECORATED CAKE: Any variety of cake decorated in the theme “**Rain, Floods & Mud**”

Prize Money: 1st \$15.00 2nd \$7.00

16. Half Pound Fruit Cake.

Prize Money: 1st \$30.00 2nd \$15.00

17. Corn Flour Sponge Cake; do not dust with icing sugar.

18. Boiled Fruit Cake.

19. Plum Pudding, Steamed.

Prize Money 1st \$10.00 2nd \$5.00

20. Orange Cake.

21. Banana Cake.

22. Chocolate Cake.

23. Patty cakes, iced – 6 on a plate.

24. Lamingtons – 6 on a plate.

25. Date loaf.

26. Any slice – 6 pieces on a plate.

27. Scones, 6 on a plate.

28. Pumpkin Scones, 6 on a plate.

29. Damper Cooked on a Slide, NOT IN A TIN.

30. ANZAC Biscuits, 6 on a plate.

31. Biscuits, any other.

Prize Money: 1st \$5.00 2nd \$2.00

Gluten Free Section

32. Any item gluten free

Prize Money: 1st \$50.00

Junior Cooking Section

MUST BE CHILDS OWN WORK - Judge reserves the right to penalise any exhibit they deem to be adult assisted.

3 Years and Under

33. Decorated arrowroot biscuits, 3 on a plate

4 and 5 Years

34. Decorated arrowroot biscuits, 3 on a plate

35. Chocolate Crackles, 3 on a plate

6, 7 and 8 Years

37. Patty cakes – DO NOT use patty papers – iced and plainly decorated, 3 on a plate

38. Decorated arrowroot biscuits, 3 on a plate

39. Most colourful patty cake – DO NOT use patty papers – iced and decorated, 1 on a plate

Prize Money: 1st \$4.00 2nd \$2.00

9 - 12 Years

40. **DECORATED CAKE:** Any variety of cake, decorated in the theme – “**Rain, Floods & Mud**”

41. *Patty cakes. DO NOT use patty papers, iced and plainly decorated. 3 on a plate.*

42. Chocolate cake, must be a packet cake, chocolate icing on top ONLY, no decoration.

43. Chocolate cake, made from scratch, chocolate icing on top ONLY, no decoration.

44. ANZAC biscuits, 4 on a plate.

Prize Money: 1st \$4.00 2nd \$2.00

13- 17 Years

45. **DECORATED CAKE:** Any variety of cake, decorated in the theme - “**Rain, Floods & Mud**”

46. Patty cake, DO NOT use patty papers, iced and plainly decorated and 3 on a plate.

47. Chocolate cake – not packet cake – chocolate icing on top ONLY, no decoration

48. ANZAC biscuits – 4 on a plate

49. Sweet muffins – 3 only

50. Savoury muffins – 3 only

Prize Money: 1st \$4.00 2nd \$2.00

**Most Successful Exhibitor in Cooking
Champion Exhibit**

**Most Successful Exhibitor Junior Cooking
Champion Junior Exhibit**

