2014 FRASER COAST SHOW

Water – Lifeblood of our Land

SECTION 26:

COOKERY

22 & 23 May 2014

SECTION SPONSORS:

Big W
Subway
Kentucky Fried Chicken
Baker’s Delight
Domino’s Pizza
Eagle Boys Pizza
Robert & Judith Ullmann
Althea Brooks
Ann Bowden
Janice Piggford
GENERAL REGULATIONS
(For the conduct of competitions at QCAS affiliated Queensland Agricultural Shows)

Subject to the Rules, By-Laws and Regulations of the Queensland Chamber of Agricultural Associations Inc. and the Association relevant to this schedule, the following General Regulations shall apply.

GENERAL REGULATIONS AND ACCEPTANCE OF ENTRIES

1. Judging will be performed by a Judge or panel of Judges appointed by the Association.
2. The attention of Exhibitors is drawn to the fact that entries are accepted subject to the Rules, By-Laws and Regulations of the Queensland Chamber of Agricultural Societies Inc. and the Association relevant to this schedule, in addition to the Special Regulations which appear in this schedule. Copies of the Rules and By-Laws may be obtained upon application to the Queensland Chamber of Agricultural Societies or the Association relevant to this schedule.
3. No refunds will be made after close of entry.
4-5. Spare for assignment

NOTICE TO INTENDING EXHIBITORS

6. Entries for the upcoming Agricultural Show relevant to this schedule can be made as described for each section in this schedule. Entries submitted other than on the correct form or online will be returned to the Exhibitor and, unless all requirements are complied with, and the forms returned to the Agricultural Society office by completion of business on the closing date, as shown in this Schedule, they will not be considered.
7. Notwithstanding the provisions of General Regulation 6, late entries may be accepted at the discretion of the Section Chief Steward.
8. The information an Exhibitor provides on the Application for Entry determines whether GST is applicable.
9. Exhibitors whose entries have not been accepted shall be advised accordingly and entry fees refunded.
10. The exhibitor irrevocably consents to the Association publishing or reproducing in any manner whatsoever any particulars or information in relation to their exhibits; the publication or reproduction may be in a printed form or visual image through electronic means and/or on the internet.

PRIVACY STATEMENT

11. The information provided by Exhibitors is used by the Queensland Chamber of Agricultural Associations Inc. and the Association relevant to this schedule to organise, process and conduct competitions at the relevant Agricultural Show. By entering such competitions you consent to your personal information being used for this purpose including this information being made available to sponsors, breed Associations, the media, the public, promotional purposes, archival purposes, published in publications and could be made available to other third parties for the purpose of promoting the Queensland Agricultural Show Movement, or as otherwise required by law. Exhibitors have a right of access to and alteration of personal information concerning themselves in terms of the Privacy Act. This may be done by contacting the QCAS Chief Executive Officer or by writing to the Queensland Chamber of Agricultural Societies Inc.

12-15. Spare for assignment

WORKPLACE HEALTH AND SAFETY

16. All Queensland Chamber of Agricultural Societies Inc. affiliated Associations Showground’s are designated workplaces within the meaning of the Workplace Health and Safety Act 2011 and exhibitors / competitors are required to ensure that they and all persons under their direction or control, including their contractors or subcontractors, comply with all requirements of the Act and the Queensland Chamber of Agricultural Associations Inc. holds each exhibitor responsible to discharge its obligations to provide and maintain a safe place and system of work during occupation by the exhibitor/competitor of any area of the affiliated Agricultural Associations Showground’s.
17. Each exhibitor/competitor will assess the risk to themselves, staff, volunteers, family, other exhibitors, Agricultural Society staff, show visitors, children and any person foreseeably affected by the presentation of their exhibit.
18. Risks identified by exhibitors/competitors will be eliminated or controlled by the exhibitor/competitor and particular attention will be paid to ensuring public safety and safety of other exhibitors/competitors.
19. Exhibits will only be held and handled by competent persons whose experience is known to the Exhibitor/Competitor.
20. A “No Smoking Policy” will be strictly adhered to by exhibitors/competitors and exhibitors/competitors are advised that the use of Primus stoves, any heating or lighting appliances of a like character, or any naked light, is strictly prohibited in pavilions.
21. Any exhibitors/competitors intending to bring electrical equipment to the Showground’s will be required to ensure that such equipment is fitted with residual current protection and that all electrical leads, tools and appliances have been inspected by a licensed electrical contractor and currently tagged. The use of double adaptors is prohibited and all power boards must also be tested and tagged.
22. All exhibitors/competitors will comply with the requirements of the Act and its Regulations and Standards in every other respect. This is essential for the safety of all exhibitors/competitors and the general public. The Act imposes very severe penalties in the event of noncompliance with its provisions. Any exhibitors/competitors who do not comply will not be allowed to exhibit at Queensland Chamber of Agricultural Associations Inc. affiliated Shows.
23-25. Spare for assignment

DISCLAIMER

26. The information contained in the Competitions Schedule is gathered for the purpose of providing information to Exhibitors and show patrons. The information is a compilation of information provided by third parties and the Queensland Chamber of Agricultural Associations Inc. and affiliated Agricultural Associations does not warrant its accuracy and advises that any such information may be subject to change or amendment occurring at any time and thereby making the information incorrect. Subject to the Queensland Chamber of Agricultural Associations Inc. legal obligations and responsibilities, if you require confirmation of any information please contact the QCAS Office.

27-30. Spare for assignment

PRIZES AND GST

31. The information an Exhibitor provides on the Application for Entry determines whether GST is applicable.
32. The Australian Taxation Office has deemed that GST is payable on prizes if an Exhibitor is registered for GST and enters an Exhibit as part of a business enterprise.
33. Any prize stated in this Schedule does not include GST.
34. GST will not apply:
   (a) If an Exhibitor enters an Exhibit as a hobby or private recreational pursuit; or
   (b) If an Exhibitor enters an Exhibit as part of a business enterprise, the Exhibitor has an ABN, but the Exhibitor is NOT REGISTERED for GST.
   (c) If an Exhibitor enters an Exhibit as part of a business enterprise, the Exhibitor is not entitled to an ABN as the business or enterprise is not operating in Australia.
35. GST will apply if an Exhibitor enters an Exhibit as part of a business enterprise, the Exhibitor has an ABN, and the Exhibitor is REGISTERED for GST.
36. Where GST applies, the Association will pay the prize money quoted in this Schedule plus 10% GST. The Association will issue a recipient created tax invoice.

WARNING:
The Exhibitor must complete the Exhibitor’s Declaration on the Application for Entry. The Queensland Chamber of Agricultural Associations Inc. recommends that the Exhibitor seeks professional advice before completing the Exhibitor Declaration.

For more Schedules contact: Fraser Coast Show Office, 07 4123 5311 / E: info@frasercoastshow.com.au; or www.frasercoastshow.com.au
SECTION 26: COOKERY

Postal Address: Fraser Coast Show Society Ltd
PO Box 232, Maryborough Qld 4650
ABN: 21 979 404 535

Phone: 4123 5311
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Chief Steward: Robert Ullmann 4121 2052
Stewards: Ann Bowden 4123 1614
Althea Brooks 4128 0423
Judith Ullmann 4121 2052

Publicity, Fund Raising & Section Assistant: Janice Piggford 4123 3397 0427 191 200

CONDITIONS:
1. Entries close 3.30pm Friday, 9 May 2014. Limit of two entries per class per exhibitor.
2. Complete both sides of entry form and return with entry fee to the Fraser Coast Show Office or mail to: PO Box 232, Maryborough, Qld 4650. No refunds allowed.
3. Exhibit entry tags will be delivered or posted to exhibitors. For any entries after closing time please contact the Chief Steward.
4. Entry Fees: (per each entry) $2.00 State Fruit Cake Competition, $1.50 Fruit Cake Feature, $1.00 for Classes 8 – 36 and $.60c All Other Classes including Junior Sections.
5. Exhibits will be accepted at the Cookery Pavilion between 3.30pm to 8pm Tuesday, 20 May 2014 AND 7am to 8.30am Wednesday, 21 May 2014.
6. Smaller paper plates or oblong foam trays preferred. Exhibits to be covered. Some foam trays will be available at the Pavilion.
7. Judging commences 9am Wednesday, 21 May 2014.
8. Exhibits made with commercial cake mixes will be disqualified except where stated.
9. All Prizes, in the form of cash, trophies or vouchers, can be collected at the Cookery Pavilion between 3pm and 6pm Thursday, 22 May 2014 and between 4.30pm and 7.00pm Friday, 23 May 2014 or by prior arrangement with Chief Steward.
10. Unclaimed prizes and cards must be collected from the Fraser Coast Show Office from Tuesday, 27 May 2014 (please phone 4123 5311 before collecting prizes etc).
11. All exhibits to be collected between 5pm and 7pm Friday, 23 May 2014.
12. Stewards will dispose of unclaimed exhibits after 7.30pm Friday, 23 May 2014 unless previous arrangements have been agreed upon with the Chief Steward.
13. Indicate - Collecting YES or NO on Entry Form

STATE COMPETITION

Class 1: RICH DARK FRUIT CAKE

The first place winning entry at the Fraser Coast Show must cook a larger cake to suit 25cm square tin to be judged at Sub-Chamber level at the Woodford Show. Recipe at Fraser Coast Show. The Sub-Chamber first place winning exhibitor goes on to the Brisbane Exhibition to enter the state award and cook cake again as above.

Conditions of local entry:
1. Only one (1) entry per exhibitor.
2. Use any recipe, 250gr mixture with approximately 1.12kg of fruit to be used including currants (whole), sultanas and raisins (cut), mixed peel. Cherries and nuts optional.
3. To be baked in a 20cm square tin.

FRUIT CAKE FEATURE

Class: Classes 2 to 7: Entry Fee: $1.50 per entry

<table>
<thead>
<tr>
<th>Class</th>
<th>Prize Values:</th>
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<tbody>
<tr>
<td>2.</td>
<td>1st $25, 2nd $20, 3rd $10</td>
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<tr>
<td>3.</td>
<td>1st $20, 2nd $10, 3rd $5</td>
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<td>4.</td>
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<td>7.</td>
<td>1st $20, 2nd $10, 3rd $5</td>
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CHAMPION COOKING EXHIBIT (classes 2 to 7) - Prize / Voucher & Sash
RESERVE CHAMPION COOKING EXHIBIT (classes 2 to 7) - Prize / Voucher & Sash
CLASSES 8 to 30

Class: Entry Fee: $1.00 per entry Prize Values: 1st $9; 2nd $6; 3rd $3.
8. Sponge Sandwich Round tin, joined with jam filling, top lightly dusted with icing sugar
9. Cinnamon Tea Cake Approx 20cm round tin
10. Banana Cake Bar/loaf tin, lemon icing on top
11. Chocolate Cake Ring tin, iced on top
12. Orange Cake Ring tin, iced on top
13. Carrot Cake Bar/loaf tin, lemon icing on top
14. Kentish Cake Bar/loaf tin, chocolate icing on top, sprinkle with coconut
15. Date Loaf Bar/loaf tin
16. Packet Cake Iced on top. Please include variety with exhibit
17. Women Only Baking own choice (Any cake not included in the Schedule - Not Packet)
18. Novelty Cake Butter icing, judged on icing and presentation, NOT CUT, all decorations must be edible
19. Small Cakes Plate of six, not in papers, iced
20. Custard Kisses Plate of six, joined with icing
21. Anzac Biscuits Plate of six
22. Jam Drops Plate of six, red jam
23. Collection of biscuits 3 distinct varieties, 3 of each variety
24. Slice of own choice Plate of six, cut into 5cm squares
25. Pikelets Plate of six
26. Savoury Muffins Plate of six
27. Plain Scones Plate of six, not joined
28. Pumpkin Scones Plate of six, not joined
29. Damper Any variety
30. Bread Loaf of bread made with a bread maker, any variety

Men’s Cooking Division:
31. Muffins Plate of six
32. Biscuits Plate of six, any variety
33. Cake – own choice Any variety, not packet

CLASSES 31 to 33

Special Needs Cooking Division:
34. Pikelets Plate of six
35. Muffins Plate of six, not packet
36. Packet Cake Iced on top only, include variety with exhibit

Champion Cooking Exhibit (classes 8 to 36) - Prize / Voucher & Sash
Reserve Champion Cooking Exhibit (classes 8 to 36) - Prize / Voucher & Sash

CLASSES 34 to 36

CLASSES 37 to 50

Entry Fee: $-$.60c per entry Prize Values: 1st $6; 2nd $4; 3rd $2.

SWEETS: Approximately 3cm SQUARE. Open to all Exhibitors
37. Marshmallows Plate of six
38. Coconut Ice Plate of six, pink on white
39. Chocolate Fudge Plate of six
40. Russian Caramel Plate of six
41. French Jellies Plate of six, dusted with castor sugar
42. Rocky Road Approx. 10cm block, to include nuts and jellies

PRESERVES: Jars and contents to approx 500gr. Labels no larger than 5cm x 2cm. Jars to be straight sided and filled. No cloth covers.
43. Rosella Jam Any other variety, not marmalade. Must be named
44. Jam Any variety
45. Jelly Any variety
46. Marmalade Any variety
47. Lemon Butter Any variety
48. Pickles Any variety
49. Chutney Any variety
50. Relish Any variety

Most Points – Sweets Prize / Voucher & Sash
Most Points – Preserves Prize / Voucher & Sash
Points awarded as follows: 1st - 3, 2nd - 2, 3rd – 1.

Most Cookery Entries Per Exhibitor (classes 1 to 50) - Prize / Voucher & Sash
JUNIOR COOKERY:  BOYS & GIRLS 13 to 18 YEARS OF AGE

Classes 51 to 61: entries preferred on smaller foam trays

Class:
Entry Fee: $-.60c per entry  Prize Values: 1st $6; 2nd $4; 3rd $2.

51. Novelty Cake  Depicting Theme 'Water – Life Blood of Our Land'. Judged on icing and presentation. NOT CUT. All decorations must be edible. Maximum size of board: 30cm x 30cm

52. Chocolate Cake  Iced on top, not packet

53. Marble Cake  Approx 20cm round tin, pink icing on top. Recipe included in Schedule

54. Cup Cakes  Plate of six, iced and decorated all the same

55. Pikelets  Plate of six

56. Fruit Muffins  Plate of six, not in papers

57. Chocolate Chip Cookies  Plate of six

58. Jam Drops  Plate of six, red jam

59. Chocolate Slice  Plate of six

60. Biscuits - Kisses  Plate of six Kisses, (two biscuits joined with icing)

61. Marshmallows  Plate of six

13 to 18 years CHAMPION COOKING EXHIBIT  (excludes Class 51) - Trophy & Sash
13 to 18 years RESERVE CHAMPION COOKING EXHIBIT  (excludes Class 51) - Prize / Voucher & Sash
13 to 18 years MOST ENTRIES PER EXHIBITOR  Prize / Voucher & Sash

JUNIOR COOKERY:  BOYS & GIRLS 8 to 12 YEARS OF AGE

Classes 62 to 70: entries preferred on smaller foam trays

Entry Fee: $-.60c per entry  Prize Values: 1st $6; 2nd $4; 3rd $2.

62. Novelty Cake  Depicting Theme 'Water – Life Blood of Our Land'. Judged on icing and presentation. NOT CUT. All decorations must be edible. Maximum size of board: 30cm x 30cm

63. Packet Cake  Iced on Top Only, include variety with exhibit

64. Chocolate Cake  Iced on Top Only

65. Cup Cakes  Plate of four, iced and decorated

66. Pikelets  Plate of four

67. Choc Chip and Oat Slice  Plate of six. Recipe included in Schedule

68. Decorated Bought Biscuits  Plate of six, depicting Theme 'In The Garden'

69. Ginger Bread People  Plate of three, baked and decorated

70. Marshmallows  Plate of six

8 to 12 years CHAMPION COOKING EXHIBIT  (excludes Class 62) - Trophy & Sash
8 to 12 years RESERVE CHAMPION COOKING EXHIBIT  (excludes Class 62) - Prize / Voucher & Sash
8 to 12 years MOST ENTRIES PER EXHIBITOR  Prize / Voucher & Sash

JUNIOR COOKERY:  BOYS & GIRLS 7 YEARS OF AGE & UNDER

Classes 71 to 75: entries preferred on smaller foam trays

Entry Fee: $-.60c per entry  Prize Values: 1st $3; 2nd $2; 3rd $1.

71. Small Cakes - Novelty  Plate of four, bake in papers, iced and decorated, NOT CUT

72. Packet Cake  Include variety, iced on top

73. Decorated Bought Biscuits  Plate of four, depicting Theme 'Pets'

74. Ginger Bread People  Plate of three, baked and decorated

75. Plain Biscuits  Plate of four. Recipe included in Schedule

7 years & under MOST POINTS  Prize / Voucher & Sash

Points awarded as follows: 1st - 3, 2nd - 2, 3rd - 1.

PRESIDENT’S ENCOURAGEMENT AWARD

Chosen from all Classes by the Fraser Coast Show President or nominated representative.
Marble Cake

Cake: 125gr butter, 2 eggs, 1 cup castor sugar, 2 cups self raising flour, 1 teaspoon vanilla, 1/4 teaspoon salt, 2 tablespoons cocoa, scant cup milk

Icing: 1½ cups icing sugar, 2 teaspoons melted butter, 1 teaspoon vanilla essence, few drops red food colouring

Cream butter and sugar until light and creamy. Add eggs, milk, flour, salt and vanilla and mix with electric beater until well combined.

Divide mixture into three portions. Leave one portion white, colour one pink and colour the third portion with cocoa mixed to a paste with water and strained.

Grease a round 20cm tin (18cm for a high cake). Drop tablespoons of each mixture in tin, alternating colours.

Level each colour then run the blade of a knife slowly around the tin, beginning at the outside edge and gradually working toward centre of tin.

Bake in moderate oven (180°C) for 50–60 minutes. Ice when cool.

To make icing, combine all ingredients with warm water to achieve spreading consistency.

( NB 290 grms is approx 1/3 of cake mixture)

Choc Chip and Oat Slice with Lemon Icing

Ingredients: Melted butter, to grease 75g (1/2 cup) self-raising flour
75g (1/2 cup) plain flour 90g (1 cup) rolled oats
70g (2/3 cup) desiccated coconut 130g (2/3 cup) sultanas
140g (2/3 cup, firmly packed) brown sugar 95g (1/2 cup) choc bits
125g butter, melted, cooled 1 egg, lightly whisked

Lemon Icing: 2 cups icing sugar mixture, 20g butter, melted, 2 tablespoons lemon juice

Step 1: Preheat oven to 180°C. Brush a 17 x 27cm (base measurement) slab pan with melted butter to lightly grease. Line the base and 2 opposite long sides with non-stick baking paper, allowing it to overhang.

Step 2: Sift the combined flours into a bowl. Add the oats, coconut, sugar, sultanas and choc bits, and stir to combine. Make a well in the centre and add the melted butter and egg. Use a wooden spoon to stir until well combined. Spoon mixture into prepared pan and use the back of a spoon to smooth the surface.

Step 3: Bake in preheated oven for 20 minutes or until golden brown and firm to the touch.

Meanwhile, make icing:
Place icing sugar and butter in a bowl. Stir in lemon juice until smooth. Cover until ready to use.

Step 4: Remove slice from oven and ice while still warm.

Step 5: When slice has fully cooled, cut into 5cm squares.

Hint: Place slice, covered, in the fridge for several hours before cutting with a sharp knife to get a less crumbly cut slice.

Recipe for Basic Biscuit

Ingredients: 125gr butter, softened, 1/2 cup castor sugar
1/2 teaspoon vanilla extract, 1 egg, at room temperature
150g (1 cup) plain flour, 150g (1 cup) self raising flour
1 tablespoon milk

Step 1: Preheat oven to 180°C. Line 2 baking trays with baking paper.

Step 2: Using an electric mixer, beat butter, sugar and vanilla in a small bowl until pale and creamy. Add egg and mix until well combined. Sift flour over butter mixture. Add milk and stir until just combined.

Step 3: Using 2 teaspoons of dough at a time, roll dough into balls. Place on baking trays lined with baking paper. Using a lightly-floured fork, flatten biscuits slightly (allow room for spreading).

Step 4: Bake for 12 to 15 minutes, swapping trays over in oven after 10 minutes, or until light golden. Allow to cool on trays for 5 minutes. Transfer to wire racks to cool completely.
**POINTERS FOR SHOW COOKING**

- **Always read Schedule carefully.**
- **Show cooking is a lot of fun - if you win a prize, it’s a bonus.** If you don't win a prize, study the winning entries to see where you went wrong, and also talk to the Chief Steward. Good Luck!

**Chocolate Fudge** - Do not overheat as it grains too much and loses its bright colour.

**Coconut Ice** - Another sweet you must not overcook as it becomes hard to cut. Most schedules say boiled, not made on coper. Don’t colour the pink too brightly.

**French Jellies** - Firm and good colour. Try to put two colours together as this much more appealing.

**Marshmallows** - Should break when twisted twice and be firm to the touch.

**Sweets** - Make sweets a uniform size. In a collection always name all varieties. Make sweets approximately three to four centimetres in size.

**Chutney** - Good colour, fruity flavour, mellow taste.

**Jams** - Good colour and flavour, thick enough that when dropped from spoon will stay "dropped". Should have a nice pearly shine. Cook jam slowly before adding sugar, and boil briskly after sugar has been added. Add lemon juice at start of cooking jam as it brings out the pectin in fruit.

**Jellies** - Good colour when held up to light, free of any clouding. Best way to prevent this to hang bag of fruit overnight, do not squeeze bag. Make sure the bottle is full enough as when lid is placed on bottle there is no gap between jelly and lid. Also, only stir jelly until sugar dissolves.

**Marmalade** - Always cut skins finely (without fruit), don’t put through a blender. Some recipes give this method, but still not accepted for show work as it gives the jam a cloudy look. If jam is too hot when bottled, fruit will rise from the bottom losing points. When putting a collection of jams in show, unless schedule states "Jam and Marmalades", never use a citrus fruit as they are classed as marmalade. Cook rind till tender before adding sugar. Jams lose colour with age. Bottling jams - same as for jellies.

**Relish** - Should be boiled to thicken, corn flour or plain flour should not be required. Good colour. Bottles should be uniform size, approx. 500gr. Use bottles with straight sides, neatly labelled and polished free of drips and finger marks. Always pack bottles of jelly, or other bottle work so as not to lean sideways during transport. Always line insides of lids with white cardboard or heavy paper. Most judges prefer no hats.

**Biscuits** - Bake in a low-sided tray. High-sided trays block out heat causing the bottom of the biscuits to brown before the top. If the mixture is too soft, refrigerate rather than adding flour, which can spoil the texture. When schedule states "plate biscuits", they should be rolled or put through a pusher. Biscuits dropped and pressed with a form are classed as cookies. Texture of biscuits should be fine and crisp. Flavour plays a big part in judging. The flavour should denote what type of biscuit it is. In a collection, name each variety and ensure uniformity.

**Boiled Fruit Cake - No Nuts**

- **Flavour** should be very pleasing, with fruit distributed evenly. When cut, fruit should have a glossy look. If overcooked, fruit will start to burst. The top should be nice and smooth. This can be achieved by, wetting your hand and patting the top of the cake before cooking.

**Scones** - Light and fine in texture. This comes about by kneading well. Size should be about five centimetres. For show work, scones should never touch whilst cooking. For pumpkin scones, always strain the pumpkin so that no pieces of pumpkin show in scones when opened. Before bringing scones to a show, rub off any visible flour with a soft cloth. Scones should be evenly cooked and nicely browned top and bottom. Scones should be broken in half, not cut. Texture – scones should flake when thumb is rolled across lightly.

**Slice** - Should be cut into 5cm squares. Six pieces to a tray unless otherwise stated. Base firm cooked according to recipe, nice even colour. Firm icing, not too wet, no drips over edges. For show work, trim edges to get a nice straight edge before cutting into 5cm squares.

**Sultana Cake** - Beat well to avoid sugar spots, but don’t over beat. For show work, only use 360gr sultanas to a 250gr mixture (check schedule). The cake should be light brown when taken out of the oven.

**General**

- When cooking for shows, forget you own a cake cooler. Turn out on a tea towel, turning often as cooler marks lose points. Always use good quality ingredients at room temperature. One tablespoon of hot water while creaming butter and sugar helps remove sugar spots. Use Fielders corn flour for cakes, and White Wings for thickening. When adding flour, don’t add it all at once as some flour is drier and you may not need it all. Only add until a good consistency is achieved. A good size for Pikelets is one tablespoon. Always pour your mixture from the point of the spoon to get a good shape. Don’t put dates or prunes in rich fruitcake for show work. When icing cakes or patty cakes use few decorations, and keep away from where the judge cuts through the centre of the cake. All entries are cut in half for judging and tasting unless other specified.