

Section 5 – Cookery

Judging: Thursday 5th March, 2020 in Main Pavilion

Head Steward: Glenda Fittler
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Please read the General Conditions and Regulations for Pavilion Exhibits carefully as there have been some updates since 2019.

1. Exhibits in this section **must be on paper/plastic plates** and exhibited in clear plastic bags. .Except on novelty cakes, doilies will not be permitted.
2. **Cakes** should not be iced unless otherwise stated. If Cakes is to be iced it is to be iced on top only unless otherwise stated. A cake is made in one tin; a Sandwich or Sponge is made in two tins. Packet mixes not permitted unless otherwise stated. **Fruit cakes should be made with 240g butter or margarine. Small cakes or muffins should not be made in paper cases.**
3. **Slices and biscuits** should be of an **even size**.
4. Cakes to be baked in square or round tins unless otherwise stated.
5. Ring shaped tins are not permitted unless otherwise stated.
6. All or some cakes will be tasted at the discretion of the Judge.
7. **The Overall Most Successful Exhibitor** will receive the **Esma McRae Most Successful Exhibitor** Perpetual Shield and a dinner voucher from **Cotswold Manor Restaurant**.
8. **Exhibitors must enter three (3) or more classes to qualify.**

FEATURE CAKE

1. Coffee Cake (Coffee flavoured icing only)

OPEN SECTION

FRUIT CAKES

2. Rich Dark Fruit Cake
3. Light Fruit Cake
4. Cream Cheese Fruit Cake (**Can be in Ring Tin**)
5. Sticky Date Pudding (no sauce)

**** Best Exhibit Classes 2-5****

BUTTER CAKES

6. Orange Cake – **Iced**
7. Passionfruit Butter Cake-**Ring Tin &Iced**
8. Mocha Sour Cream Cake – **loaf pan**
9. Chocolate Cake – **Iced**
10. Sour Cream Butter Cake- **Lemon Icing**

****Best Exhibit Classes 6-10****

SPONGE CAKES

11. Plain Sponge Cake (Unfilled & Uniced)
12. Jam Roll filled with Jam

****Best Exhibit Classes 11-13****

HEALTH FOODS

13. Prune Loaf – **Loaf tin**
14. Sour Cream Carrot Cake
15. Golden Pumpkin Loaf
16. Date Roll
17. . Fruit & Nut Bread – **Loaf tin**

****Best Exhibit Classes 13-17****

MUFFINS, BISCUITS & SLICES

18. Six pcs Coconut Jam Slice
19. Six pcs Ginger Lemon Slice
20. Six Cheese & Chive Muffins
21. Six Passionfruit Cream Biscuits

****Best Exhibit Classes 18-21****

SCONES & BUNS

22. Six Date Scones
23. Four Mini Macadamia & Pecan Pies

****Best Exhibit Classes 22-23****

GLUTEN FREE COOKING

24. Orange Cake –iced
25. Six Ginger Nut Biscuits Biscuits

****Best Exhibit Classes 24-25****

MEN'S SECTION

26. Chocolate Butter Cake- Chocolate Icing on Top
27. Six Fruit & Spice Muffins
28. Six Plain Scones

****Best Exhibit Classes 26-28****

**Most Successful Exhibitor
Men's Section**

INTERMEDIATE SECTION

(13 to 17yrs)

29. Pink, Chocolate & Plain Marble Butter Cake
30. 6 pcs Chocolate Brownie
31. Six Pumpkin Scones
32. Novelty Birthday Cake-Olympic Games Theme

****Best Exhibit Classes 29-32****

**Most Successful Exhibitor
Intermediate Section**

JUNIOR SECTION

(8 to 12yrs)

33. Six Triple Treat Chocolate Muffins
34. Chocolate Cake-iced on top
35. Six Anzac Biscuits
36. Novelty Birthday Cake - Olympic Games Theme

****Best Exhibit Classes 33-36****

**Most Successful Exhibitor
Junior Section**

PRE-JUNIOR SECTION

(7yrs & under)

37. Six Iced Patty Cakes
38. Chocolate Cake-choc icing on top
39. Gingerbread Man - Decorated

****Best Exhibit Classes 37-39****

**Most Successful Exhibitor
Pre-Junior Section**