

Section 5 – Cookery

- Entries to be dropped off – Wednesday 28th February between 12pm and 7pm, and Thursday 29th February between 7.30am – 9am

- Judging in the Main Pavilion, Thursday 29th February 2024

Head Steward: Glenda Fittler Phone: 0427 332 954

Assistant Steward: Joanne Ward Phone: 0429 831 382

Entry Fee:

\$2 for Non-Members \$1 for Members

Please read General Conditions and Regulations for Pavilion Exhibits

1. Exhibits in this section **MUST be on paper/plastic plates** and exhibited in clear plastic bags.
2. **Cakes** should not be iced unless otherwise stated in the schedule. If cake is to be iced, it is to be iced on top only unless otherwise stated.
3. A cake is made in one tin; a sandwich or sponge is made in two tins
4. Packet mixes are not permitted unless otherwise stated
5. Fruit cakes should be made with 250g butter or margarine
6. Slices and biscuits should be of an even size
7. Cakes to be baked in square or round tins unless otherwise stated
8. Ring shaped tins are not permitted unless otherwise stated
9. All or some cakes will be tasted at the discretion of the Judge
10. The overall most successful exhibitors will receive the **Esma McRae Most Successful Exhibitor Perpetual Shield** and a \$100 voucher to The Cottage Restaurant.
11. Exhibitors must enter three (3) or more classes to qualify

2023 Feature Cake

1. Rainbow Cake (one pan recipe) Hint: Google 'layering method'

Open Section

Fruit Cakes

2. Rich Dark Fruit Cake
3. Light Fruit Cake
4. Pumpkin Fruit Cake
5. Boiled Fruit Cake

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

Butter Cakes

6. Orange Cake – Iced – orange flav.
7. Chocolate Cake – Iced – chocolate flav.
8. Poppy Seed Cake – loaf tin.
9. Coffee Cake – Iced – coffee flav, no walnuts.
10. Wholemeal Date & Caramel Cake – ring tin

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

Sponge Cakes & Meringues

11. Plain Sponge Cake (unfilled & uniced)
12. Jam Roll filled with jam
13. 6 coloured meringues (at least 2 colours)

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

Health Foods

14. Banana, Orange and Date Health Loaf
15. Apricot & Coconut Cake
16. Moist Banana Loaf
17. Date & Walnut Roll

****Best Exhibit Classes 14-17**

Muffins, Biscuits & Slices

18. Six pcs Oaty Coconut Slice
19. Six pcs Chocolate Brownie
20. Six Blueberry Muffins
21. Six Chocolate Biscuits with vanilla cream

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

Scones

22. Six Date Scones
23. Six Pumpkin Scones

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

Gluten Free Cooking

24. Coffee Cake – iced – coffee flav.

25. Six pcs Chocolate Brownie

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

Men's Section

26. Plain Cake – iced – chocolate flav.

27. Six Banana Muffins

28. Six Plain Scones

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

Intermediate Section (13 to 17 years)

29. Chocolate Cake – iced – chocolate flav.

30. 6 pcs Chocolate Brownie

31. Six Plain Scones

32. Novelty Cake – Birthday Cake from Women's Weekly Book – (Accompanying your entry must be a colour copy picture of the cake from the Women's Weekly Book)

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

Junior Section (8 to 12 years)

33. Six Date Muffins

34. Plain Cake – Chocolate icing on top

35. Six Double Chocolate Chip biscuits

36. Novelty Cake – Birthday Cake from Women's Weekly Book – (Accompanying your entry must be a colour copy picture of the cake from the Women's Weekly Book)

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

Pre-Junior Section (7 years and under)

37. Six iced Patty Cakes

38. Two Arrowroot Biscuits - decorated

****Best Exhibit Classes 37-38**

Champions:

- **Most Successful Exhibitor – Men's Section**
- **Most Successful Exhibitor – Intermediate Section**
- **Most Successful Exhibitor – Junior Section**
- **Most Successful Exhibitor Pre-Junior Section**
- **Esma McRae Most Successful Exhibitor Perpetual Shield**