

# Section 5 – Cookery

**Judging: Thursday 7<sup>th</sup> March, 2019 in Main Pavilion**

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*Please read the General Conditions and Regulations for Pavilion Exhibits*

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. A cake is made in one tin; a Sandwich or Sponge is made in two tins. Packet mixes not permitted unless otherwise stated. Cakes should not have rack marks. Fruit cakes should be made with 225g butter. 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**. Exhibitors must enter **three (3) or more classes to qualify**.

## **FEATURE CAKE**

1. Orange Cake – orange flavoured icing on top only

## **OPEN SECTION**

### **FRUIT CAKES**

2. Rich Dark Fruit Cake
3. Rum & Citrus Fruit Cake
4. Boiled Apricot Nectar Cake
5. Plum Pudding (cooked in cloth)

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

### **BUTTER CAKES**

6. Coffee Cake – iced on top only
7. Lemon Sour Cream Cake
8. Poppy Seed Cake – loaf pan
9. Chocolate Cake – iced on top only
10. Vanilla Butter Cake

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

### **SPONGE CAKES & MERINGUES**

11. Chocolate Sponge Cake (Un-filled & Uniced)
12. 8 Meringues – sandwiched together with Coffee Cream
13. Jam Roll filled with Jam

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

### **HEALTH FOODS**

14. Moist Date Loaf
15. Coconut Pumpkin Cake
16. Banana Walnut Bread – loaf tin
17. Crunchy Topped Fruit & Nut Cake

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

## **MUFFINS, BISCUITS & SLICES**

18. Six Fruit, Honey & Oat Bars
19. Six pcs Chocolate Brownie
20. Six Curried Pumpkin Muffins
21. Six Orange Cream Biscuits

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

## **SCONES & BUNS**

22. Six Date Scones
23. Chelsea Butter Bun

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

## **GLUTEN FREE COOKING**

24. Chocolate Cake – iced
25. Six Lemon Yo-Yo Cream Biscuits

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

## **MEN'S SECTION**

26. Caramel Butter Cake-Caramel Icing on Top
27. Six Chocolate Rough Muffins
28. Six Pumpkin Scones

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

**Most Successful Exhibitor  
Men's Section**

## **INTERMEDIATE SECTION**

**(13 to 17yrs)**

29. Vanilla Butter Cake
30. 6 pcs Chocolate Fruit Slice
31. Six Blueberry Muffins
32. Novelty Birthday Cake-Sport Theme

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

**Most Successful Exhibitor  
Intermediate Section**

## **JUNIOR SECTION**

**(8 to 12yrs)**

33. Six Banana Muffins
34. Apple Cinnamon Tea Cake
35. Six pcs Chocolate Slice-choc icing
36. Novelty Birthday Cake -  
Nursey Rhyme Theme

**\*\*Best Exhibit Classes 33-37\*\***

**Most Successful Exhibitor  
Junior Section**

## **PRE-JUNIOR SECTION**

**(7yrs & under)**

37. Chocolate Crackles
38. Chocolate Cake-choc icing on top
39. 2 Decorated Arrowroot Biscuits

**\*\*Best Exhibit Classes 38-39\*\***

**Most Successful Exhibitor  
Pre-Junior Section**