

# SECTION 5 – COOKERY

**Judging: Thursday 6<sup>th</sup> March, 2025 in Main Pavillion**

**Head Steward: Glenda Fittler**

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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.
2. **Cakes** should not be iced unless otherwise stated. If Cake 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 250g butter or margarine.

**DO NOT DECORATE CAKE UNLESS OTHERWISE STATED.**

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 \$100 voucher from **The Cottage Restaurant**. **Exhibitors must enter three (3) or more classes to qualify.**

**FEATURE CAKE** Winner \$50 voucher from **The Cottage Restaurant**

1. Coffee & Walnut Cake – iced coffee flavour

## **OPEN SECTION**

## **SPONGE CAKES & BUNS**

### **FRUIT CAKES**

2. Rich Dark Fruit Cake
3. Light Fruit Cake
4. Cream Cheese Fruit Cake
5. Fruit Mince Pies

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

11. Chocolate Sponge Cake (unfilled & Uniced)
12. Jam Roll filled with Jam
- 13 .Four Hot Cross Buns

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

### **BUTTER CAKES**

### **HEALTH FOODS**

6. Orange Cake – Iced – Orange Flav.
7. Chocolate Cake – Iced – Choc Flav..
8. Lemon Poppy Seed Cake – loaf tin.
9. Plain Cake – Iced -Passionfruit Flav.
10. Lemon Sour Cream Cake

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

14. Sultana Orange Cake
15. Moist Date Loaf
16. Moist Carrot & Ginger Cake
17. Apricot Roll

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

## **MUFFINS, BISCUITS & SLICES**

18.4 pcs Ginger Coconut Slice with Lemon Icing

19 4 pcs Chocolate Slice with Choc Icing.(not brownie)

20. 4 Date Muffins

21. 4 Melting Moments with Passionfruit Cream

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

## **SCONES**

22. 4 Caramel Swirl Scones

23. 4 Plain Scones

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

## **GLUTEN FREE COOKING**

24. Coffee cake –iced – Coffee Flav.

25. 4 pcs Chocolate Brownie

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

## **MEN'S SECTION**

26. Orange Cake with Orange Icing

27 4 Chocolate Chip Muffins

28.4 Date Scones

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

**Most Successful Exhibitor  
Men's Section**

## **INTERMEDIATE SECTION**

(13 to 17yrs)

29.Orange Cake – Iced – Orange. Flav.

30. 4 Butterfly Cakes

31. 4 Monte Carlos

32. 4 pcs Coconut Jam Slice

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

**Most Successful Exhibitor  
Intermediate Section**

## **JUNIOR SECTION**

(8 to 12yrs)

33. Chocolate Cake – Choc.Icing

34. 4 pcs Chocolate Brownie

35. 4 Jam Drops with Raspberry Jam only

36.Cinnamon Tea Cake

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

**Most Successful Exhibitor  
Junior Section**

## **PRE-JUNIOR SECTION**

(7yrs & under

37. 4 Iced Paty Cakes

38. Two Arrowroot Biscuits – Decorated-

39. 4 Chocolate Crackles

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

**Most Successful Exhibitor  
Pre-Junior Section**