

Section 5 – Cookery

Judging in the Main Pavilion, Thursday 3rd March 2022

Head Steward: Glenda Fittler Phone: 0427 332 954

Assistant Steward: Joanne Ward Phone: 6771 5750

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. Doilies will not be permitted, except on Novelty Cakes
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 240g 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 voucher from Cotswold Manor Restaurant
11. Exhibitors must enter three (3) or more classes to qualify

2022 Feature Cake

1. Orange Cake with orange flavoured icing

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. Coffee 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 with lemon icing

Best Exhibit Classes 6-10

Sponge Cakes & Meringues

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

Best Exhibit Classes 11-13

Health Foods

14. Pumpkin Date Cake
15. Sour Cream Carrot Cake
16. Banana Bread – loaf tin
17. Date Roll

Best Exhibit Classes 14-17

Muffins, Biscuits & Slices

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

Best Exhibit Classes 18-21

Scones & Buns

22. Six Date Scones
23. Chelsea Fruit Bun

Best Exhibit Classes 22-23

Gluten Free Cooking

24. Chocolate Cake – iced
25. Six Ginger Nut biscuits

Best Exhibit Classes 24-25

Men's Section

26. Butter Cake – chocolate icing on top
27. Six Date & Pecan Muffins
28. Six Plain Scones

Best Exhibit Classes 26-28

Intermediate Section

(13 to 17 years)

29. Pink Chocolate and Plain Marble Butter Cake
30. 6 pcs Chocolate Brownie
31. Six Pumpkin Scones
32. Novelty Cake – Water: A Rural Lifesaver

Best Exhibit Classes 29-32

Junior Section

(8 to 12 years)

33. Six Triple Treat Chocolate Muffins
34. Plain Cake – chocolate icing on top
35. Six Chocolate Chip biscuits
36. Novelty Cake – Water: A Rural Lifesaver

Best Exhibit Classes 33-36

Pre-Junior Section

(7 years and under)

37. Six iced Patty Cakes
38. 2 Arrowroot biscuits – decorated

Best Exhibit Classes 37-38

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

