

## Section 5 – Cookery

- Entries to be dropped off – Wednesday 1<sup>st</sup> March between 12pm and 7pm, and Thursday 2<sup>nd</sup> March between 7.30am – 9am

- Judging in the Main Pavilion, Thursday 2<sup>nd</sup> March 2023

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

## **2023 Feature Cake**

1. Marble Cake with Pink icing - traditional colours of chocolate, pink and white

## **Open Section**

### **Fruit Cakes**

2. Rich Dark Fruit Cake
3. Light Fruit Cake
4. 6 Fruit Mince Pies
5. Boiled Fruit Cake

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

### **Butter Cakes**

6. Lemon Sour Cream Cake
7. Orange Cake – **Iced** – Orange flav.
8. Caramel Butter Cake – **Iced** – Caramel flav.
9. Chocolate Cake – **Iced** – Chocolate flav.
10. Butter Almond Cake – flaked almonds on top

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

### **Sponge Cakes & Meringues**

11. Chocolate Sponge Cake (unfilled & un-iced)
12. Jam Roll filled with jam
13. 6 coloured meringues (at least 2 colours)

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

### **Health Foods**

14. Moist Date Cake
15. Gingerbread – loaf tin
16. Wholemeal Date & Caramel Cake – Ring tin
17. Apricot Roll

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

### **Muffins, Biscuits & Slices**

18. Six pcs Chocolate Fruit Slice – Chocolate icing
19. Six pcs Chocolate Brownie
20. Six Blueberry Muffins
21. Six Melting Moments with passionfruit cream

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

### **Scones & Buns**

22. Six Date Scones
23. Four Iced Finger Buns

**\*\*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. Chocolate Butter Cake – Iced – Chocolate flav.

27. Six Date Muffins

28. Six Plain Scones

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

### **Intermediate Section (13 to 17 years)**

29. Rainbow Cake – one pan recipe (Hint: Google for layering method)

30. 6 pcs Chocolate Brownie

31. Six Date Scones

32. Novelty Cake – Celebrating Our Rural Communities: From Little Things, Big Things Grow

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

### **Junior Section (8 to 12 years)**

33. Six Banana Muffins

34. Chocolate Cake – Chocolate icing on top

35. Six Double Chocolate Chip biscuits

36. Novelty Cake – Celebrating Our Rural Communities: From Little Things, Big Things Grow

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

### **Pre-Junior Section (7 years and under)**

37. Six iced Patty Cakes

38. Decorated Home baked Biscuit - Celebrating Our Rural Communities: From Little Things, Big Things Grow

**\*\*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**