

Section 25

COOKING



Chief Steward – Mrs Lyn Lane 02 6732 2193

Entry Fee – Adults 50c Junior 20c Max entry fee \$5

Entry Forms & Signed Waiver Forms are to be submitted to the Secretary's Office by 4pm Friday 3rd February 2012.

Exhibits & prize money may be collected between 3pm to 4pm Sunday 12th February

Conditions of Entry

- All work to be executed by the exhibitor
- All exhibits with exhibitor ticket attached are to be delivered to the pavilion no later than 9.30am on Thursday 9th February 2012
- Prizes will not be awarded if in the opinion of the Judge the exhibit does not possess sufficient merit
- The Show Society and Stewards will not be responsible for exhibits left after 4pm Sunday 12th February, unless prior arrangements have been made with the Stewards

Hints for Exhibitors

- ◇ Please read schedule carefully and follow accordingly, otherwise exhibits may be disregarded for judging
- ◇ All entries to be presented on white cardboard plates or white plastic plates with section tickets firmly attached
- ◇ Ring or Heart Shape Tins are NOT to be used for any section other than Decorated Cakes or unless otherwise stated
- ◇ Dust off any excess flour on scones and dampers
- ◇ No cake rack marks to show on cakes
- ◇ Fruit cakes to have fruit mix made up by the exhibitor, no commercial fruit mix to be used unless otherwise stated
- ◇ Boiled fruit cakes can have commercial fruit mix

Sincere Appreciation to Donors

Buttercup	Mrs V Burey	CWA NSW GI Evening Branch
Glen Pie Shop	Mrs J Hamel	Kwong Sing Clothing Emporium
Dr Peter Annetts	Mrs Lyn Lane	Dr Tom & Mrs Carmel Bennett
Mrs Gail Baker	Mr Ted Newsome Memorial	GISS Ladies Auxiliary
Mrs Gillian Davis	Mrs Nita Sloman Memorial	Smeatons Bakery
Mrs Marie Kitcher	Mrs V M Chaffey Memorial	Woolworths
Ms Sally Lane	Mrs Doris Whan Memorial	A&J Cameron
Mrs Marie O'Hara	Monte & Kae Klingner	Mrs Lorna Moore
Mrs Jan Ryan	Mrs Annette Farlow	Mrs Marie Ridley
Mrs D Sharman	Mrs Janet Pendergast	Mrs Penni Sloman



Class	1st	2nd		
1. One Loaf Hand-made Bread, white or brown	\$5	\$1.50		
2. One Loaf Hand-made Bread— Commercial Mix, white or brown	\$5	\$1.50		
3. One Loaf White Bread, made in Bread Maker	\$15	\$5		
4. One Loaf Gourmet Mix Bread, own choice, made in Bread Maker	\$15	\$5		
5. Damper, to be cooked on slide not tin	\$3	\$1.50		
6. Six Plain Scones, made on Butter			\$3	\$2
7. Six Plain Scones, made with Lemonade			\$3	\$2
8. Six Pumpkin Scones			\$2	\$1
9. Six Muffins, any variety, cooked in muffin tins, no papers			\$2	\$1
10. Six Pikelets, not buttered			\$2	\$1
11. Plain Tea Cake, round tin			\$5	\$3
12. Date Loaf, Dark			\$2	\$1
13. Fruit Brownie, loaf tin			\$2	\$1
14. Carrot Cake, lemon icing, round tin			\$7	\$3
15. Dark Fruit Cake, not iced. 250gm mixture, NO CHERRIES OR NUTS on or in cake.			Voucher	\$5
16. Light Fruit Cake, not iced. 250gm mixture			Trophy	\$5
17. Boiled Fruit Cake, commercial fruit mix may be used			\$10	\$3
18. Sultana Cake, not iced. 250gm mixture			\$10	\$5
19. Chocolate Butter Cake, iced on top only with chocolate icing, 18-20cm (7-8" round tin)			\$3	\$1.50
20. Dark Walnut Cake, lightly iced on top only			\$2	\$1
21. Rainbow Cake, cooked in round tin, jam filled between layers, iced all over with white icing, three tiers top to bottom—yellow, pink, brown			\$20	\$10
22. Banana Cake, not iced, round tin			\$10	\$2.50
23. Marble Cake, lightly iced on top only, 250gm mixture			\$5	\$2.50
24. FEATURE EXHIBIT— Peach Blossom "White & Pink Only" Marble Cake, round tin, lightly iced on top only			\$15	\$5
25. Orange Cake, iced & decorated with citrus peel, loaf tin to be used			\$7	\$3
26. Six Lamingtons, dark chocolate icing, fine coconut, no larger than 4cm			\$5	\$2
27. Six Patty Cakes, one variety, baked in patty tins no papers. 3 plain, 3 iced			\$3	\$1.50
28. Sponge Sandwich, NOT cornflour, jam filled, no icing			\$3.50	\$1.50
29. Cornflour Sponge Sandwich, jam filled, no icing			\$4	\$2.50
30. Cinnamon Sponge Sandwich, lightly filled with butter cream, no icing			\$4	\$2.50
31. Chocolate Sponge, lightly filled, no icing			\$4	\$2.50
32. One Round of Traditional Scotch Shortbread			\$3	\$1.50
33. Six Anzac Biscuits			\$5	\$2



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| 34. | Six Ginger Biscuits, hard | \$1.50 | \$1 |
| 35. | Six Dropped Biscuits, cookie type, any variety | \$1.50 | \$1 |
| 36. | Ten Honey & Macadamia Biscuits, to be attractively presented as a gift | Trophy | Trophy |
| | Recipe: <i>Ingredients</i> —125g honey, 125g sugar, 125g melted butter, 1 egg, 350g S/R flour, 250g chopped macadamia nuts, 2 teaspoons ground ginger, pinch salt. <i>Method</i> : Mix honey, sugar, melted butter and beaten egg. Sift flour, ginger & salt, then add nuts. Stir into other ingredients. Drop spoonfuls on a greased biscuit tray. Bake approx. 15 mins at 180 deg. C
<i>25 points out of 100 will be given for presentation</i> | | |
| 37. | Pumpkin & Sultana Cake, not iced or decorated, in 20cm square tin | Trophy | Trophy |
| | Recipe: <i>Ingredients</i> —1 cup mashed pumpkin, 1/3 cup chopped pecans, 2 cups sultanas, 50mls honey, 200mls orange juice, 1 teaspoon bi-carb soda, 2 cups S/R wholemeal flour, 1 teaspoon cinnamon, 1 teaspoon ground ginger, 2 eggs, 1 teaspoon vanilla, 2 tablespoons brown sugar. <i>Method</i> : Grease and line 20cm square cake tin. In a saucepan place sultana, honey, orange juice & bi-carb soda, bring to boil. Sift flour, cinnamon & ginger. Mix together eggs, vanilla & brown sugar. Combine all ingredients. Place mixture into cake tin and bake approx 1 1/2 hours at 170-175 deg.C. (electric)
<i>Present the cake as a whole, not cut. Not iced and not decorated.</i> | | |
| 38. | Six Raspberry Slice | \$1.50 | \$1 |
| 39. | Six Date Slice, biscuit pastry, not iced | \$1.50 | \$1 |
| 40. | Six Health Slice | \$1.50 | \$1 |
| 41. | Six Shortcrust Tarts, any filling | \$3 | \$1.50 |
| 42. | One Wedge Double Crusted Pie, any filling | \$7 | \$3 |
| 43. | Steamed Dark Date Pudding | \$2 | \$1 |
| 44. | Boiled Plum Pudding, raisins only to be used | \$10 | \$5 |
| 45. | Steamed Christmas Pudding | \$10 | \$5 |
| 46. | Baked Custard Pudding | \$2 | \$1 |
| 47. | Savoury Quiche, any filling, one wedge | \$3 | \$1 |
| 48. | Special Class for Clubs & Organisations | \$20 | \$5 |
| | 2 x4 Plain Biscuits and 2 x4 Sweet Biscuits. Displayed on white tray.
Presentation will be considered in judging | | |

NOVICE SECTION

All Novice Prizes

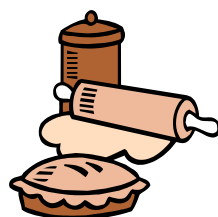
For those who have not won a prize at any Show

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| 49. | Six Scones, any variety, can be pumpkin, fruit, wholemeal etc. | \$2 | \$1 |
| 50. | Six Biscuit Slice, baked | | |
| 51. | Six Biscuits, may be rolled, cut and shaped or forced | | |
| 52. | Six Rock Cakes, using any dried fruit | | |
| 53. | Sponge Sandwich, jam filled and iced | | |
| 54. | Butter Cake, own choice (eg chocolate, orange, coconut etc) | | |
| | No larger than 18x20cm tin | | |

Champion Exhibit in Cooking Section—Classes 1-54—Ribbon & \$20

Most Successful Exhibitor—Ribbon & Trophy

Best Exhibit Novice Section—Classes 49—54—Ribbon & Trophy



JUNIOR SECTION

Junior—13 yrs to 17yrs



60.	Decorated Cake, Royal Icing	\$5	\$2
61.	Novelty Cake. Artificial ornaments allowed. May be cooked in shaped tins or cooked and cut to shape	\$7	\$2
62.	Six Scones, any variety	\$5	\$2
63.	Six Biscuits, same variety. May be rolled, cut & shaped or forced	\$4	\$2
64.	Six Butterfly Cakes., baked in patty tins	\$4	\$2
65.	Six Tartlets, any filling	\$3	\$1.50
66.	Health Slice, six pieces, cut to approx 50x25mm	\$5	\$2
67.	Butter Cake, own choice (eg chocolate, orange, coconut etc) No larger than 18x20cm tin	\$2	\$1
68.	Chocolate Cake, NOT a packet cake, iced on top only	\$5	\$2
69.	Marble Cake "White, Pink, Chocolate" cooked in round tin, lightly iced on top only	Trophy	\$5

Special Encouragement Award. Classes 60-69. \$20

Junior—12yrs & under

70.	Six Slices, any variety	\$5	\$2
71.	Six Scones	\$5	\$2
72.	Six Pikelets, not buttered	\$5	\$2
73.	Six Patty Cakes, iced, papers or patty tins	\$5	\$2
74.	Six Choc-chip Cookies	\$15	\$10
75.	One Ginger Bread Man, suitably iced & decorated, no larger than 18cm	\$15	\$10
76.	Six Jam Drops	\$5	\$2
77.	Chocolate Packet Cake, iced on top only. "Greens" brand packet mix only to be used. Packet label to be attached to exhibit	\$5	\$2
78.	Healthy School Salad Sandwich	\$10	\$5

Special Encouragement Award. Classes 70-78.

Junior—6yrs to 8yrs

79.	Vanilla Packet Cake. Round tin. "Greens" brand packet mix only to be used. Packet label to be attached to exhibit	Trophy	\$5
80.	Four Patty Cakes, judged on icing and decoration	\$6	\$4
81.	Four Pikelets, not buttered	\$6	\$4
82.	Four Anzac Biscuits	\$6	\$4
83.	Healthy School Lunch Box—maximum 5 items	\$6	\$4

Special Encouragement Award. 6 yrs to 8yrs \$20





SUB-JUNIOR SECTION

Special Section open to Family Groups or Play Groups

A classes for 4yrs to 5yrs

B classes for 3yrs & Under

84 A	Plate of 4 Decorated Milk Arrowroot Biscuits	\$5	\$2.50
84 B	Plate of 4 Decorated Milk Arrowroot Biscuits	\$5	\$2.50
85 A	Plate of 4 Chocolate Crackles	\$5	\$2.50
85 B	Plate of 4 Chocolate Crackles	\$5	\$2.50

Most Successful Junior Exhibitor—Trophy

Best Exhibit in Junior Section—Trophy



DECORATED CAKES SECTION

Please read schedule carefully. Artificial bases may be used instead of cakes. Stamens, tulle, ribbon, small amount of Baby's Breath and wire may be used. Cakes not to be cut.



90.	Traditional Wedding Cake, hand work only. Royal Icing to be used.	\$10	\$5
91.	Special Occasion Cake, may be Birthday, Anniversary, Christening etc. Suitably decorated for the occasion. Royal Icing to be used	\$10	\$5
92.	Novelty Cake. Royal Icing and decorated	\$10	\$5
93.	Contemporary Wedding Cake. Can be 1,2 or 3 tins, artificial ornaments	\$10	\$5
94.	Child's Birthday Cake, NO Royal Icing	\$2	\$1
95.	Decorated Plaque	\$2	\$1
96.	Flooded or Painted Plaque	\$2	\$1
97.	Miniature Decorated Cake. Royal Icing	\$2	\$1
98.	Decorated Easter Egg	\$2	\$1
99.	Floral Spray made from icing	\$2	\$1
100.	Flower Specimen. Single type flower, stem, flower or bud, leaves	\$2	\$1

NOVICE SECTION

For those who have not won a prize at any Show

101.	Best Decorated Cake. Hand work only, must have name or greeting in piping	\$5	\$2.50
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Champion Decorated Cake—Ribbon & Trophy

Most Successful Exhibitor in Decorated Cake Section—Trophy