

## SECTION C – COOKING

- CHIEF STEWARD:** Lesley Cox 6226 2372
- STEWARD:** Fiona Mason
- ENTRY FEE:** Free entry, no prizemoney, special prizes awarded and junior prizemoney. Junior prizemoney 1<sup>st</sup> \$3, 2<sup>nd</sup> \$1.50
- ENTRIES CLOSE:** **Entry forms** must be processed before **4pm on Thursday 17 March 2022**. Late entries will not be accepted. Entry forms can be downloaded from the website and brought to the **Bruce Merriman Pavilion** between **2pm and 4 pm on Thursday 17 March 2022**
- ENTRY SUBMISSION:** All entries must be delivered to the **Bruce Merriman Pavilion before 9.30 am Friday 18 March 2022**. Exhibits can be left at the Bruce Merriman Pavilion up to 6pm on Thursday 17 March 2022. There will be no observation of judging allowed.
- ENTRY COLLECTION:** Entries can be collected under Steward's supervision from the **Roundhouse Pavilion** between 10am and 12pm on Sunday 20 March 2022. Exhibits not collected by 12pm will be thrown away.

### Special Regulations:

- a. **Entries must be made or produced by the exhibitor and be individual efforts.** If required, a declaration to this effect must be made by the exhibitor or parent/guardian (under 18 years).
- b. **Do not cover exhibits with plastic wrap.**
- c. Exhibitor tickets must be securely fastened and visible. Stewards are not responsible for mislaid or missing tickets.
- d. Where icing is specified, **tops must be thinly iced, not sides. No frosting allowed.**
- e. All cakes, including junior cakes, to be exhibited on a flat piece of **foil covered hard board, 2.5cm** larger than the cake.
- f. Scones and biscuits (Open and Men's classes) and Junior classes - commercial biscuits, scones, biscuits, pikelets, are to be exhibited on a **17cm/7" plate only.**
- g. **Scones – maximum size 6 cm** - no flute cutters to be used.
- h. Sponge sandwiches - 4 eggs only. Sponges – jam or mock cream fill – thin layer only
- i. No ring or tapered tins to be used, unless specified
- j. Open or Junior Most Successful Exhibitor - to be eligible must have at least 3 entries in different classes.

## COOKING - JUNIOR CLASSES – UNDER 18 YEARS

34. Commercial biscuits, 4 – iced & decorated – Pre-School
35. Novelty decorated cake – Pre-School - Decorations must be edible

### CHAMPION PRE-SCHOOL EXHIBIT

**\$10 prize money donated by Mrs Fiona Mason**

### School year **MUST** be shown on exhibitor ticket, not age of exhibitor.

36. Commercial biscuits, 4 – iced and decorated K – Yr2
37. Pikelets, 4 K – Yr2
38. Choc Chip Biscuits, 4 K – Yr2
39. Commercial biscuits, 4 – iced and decorated Yr3 – Yr6
40. Pikelets, 4 Yr3 – Yr6
41. Choc Chip Biscuits, 4 Yr3 – Yr6
42. Choc Chip Biscuits, 4 Yr7 – Yr9
43. Chocolate cake, chocolate icing - **\$15 Gift Voucher donated by Miller's Pharmacy**
44. Sponge sandwich, jam filled, not iced
45. Decorated patty cakes, 4 – patty papers to be used

46. Speedway Cake – compulsory recipe below for all entrants  
**\$10 donated by Mrs Fiona Mason**

**SPEEDWAY CAKE**

125g butter or margarine	$\frac{3}{4}$ cup castor sugar
1 cup Self Raising flour	2 eggs
3 Tablespoons milk	Grated rind of 1 orange
Pinch salt	

Mix all ingredients together and beat hard for 5-8 minutes until light and creamy. Bake in **Ring** tin for approximately 30 minutes in 180C oven.

47. Plain Scones, 4 - maximum size 6cm, no fluted cutters to be used  
48. Chocolate Brownie, 4 pieces, 5cm x 5cm – may contain nuts  
49. Any other cake not mentioned, labelled  
50. Novelty decorated cake – edible decorations K-Yr2  
51. Novelty decorated cake – edible decorations Yr3-Yr6

**CHAMPION JUNIOR COOKING EXHIBIT classes 30 – 47 (excluding class 39 and 42)**

**\$10 prize money donated by Mrs Lesley Cox**

**MOST SUCCESSFUL JUNIOR EXHIBITOR**

**\$20 donated by Mrs Lilian Lawrence**