

Section J – Cookery

Location: Show Hall Southern Annex

Convenor: Jeanette Biggs

P: 0429832965

E: j_netteb@hotmail.com

Steward: Leah Kennewell, Stacey Wood, Evelyn Wagner

- Entry form submissions close Thursday 2 November 2023 at 8.00pm.
- Junior competitor definition is 16 years or under as at 30 April 2023.
- Do not enter if you have cooked whilst in isolation or quarantine or unwell
- Exhibits must be delivered to the Section for staging by 8.00am Sunday 5 November or prior, to the Secretary's office by arrangement with Secretary or Convenor.
- Exhibits may be collected from the hall at 4.30pm on Show Day and those not collected by 5.30pm will be distributed at the discretion of the Convenor without recourse. **Please note that due to COVID, no Cookery entered can be taken home unless a Participation Risk Acknowledgment & Waiver form has been completed. Available from the Convenor.**
- Prizes and ribbons may be collected from the Convenor when exhibits collected.
- All exhibits to be placed on plain white paper plates.
- No ring cakes as it is difficult to judge them against other cakes.
- The judge will look at whether the exhibit meets the class requirements, appearance (colour, cake rack marks etc), texture (fruit evenly distributed, no air pockets), as well as taste.
- If you are part of a community group who would like to arrange a competition to be judged within this section, please contact the Convenor, Jeanette Biggs, before Thursday 2 November 2023 at 8.00pm.
- Please note that we do not exhibit entries in plastic bags as they remain open to the air after judging.
- Also, please note that containers used to transport entries may not be stored on site unless with negotiation with the Convenor, and no responsibility can be taken for containers etc left in the hall during the day.

Grand Champion Exhibit Cookery (Open & Junior) Sash presented by SACWA Uraidla & Districts Branch

Sashes for Champion Cake, Champion Biscuit, Champion Bread

Aggregate Sash Junior Cookery

Aggregate Sash Senior Cookery

Champion Cake

Champion Biscuit

Champion Bread

Aggregate Prize for scones donated by Leah Kennewell

Prize for decorated cake by Jeanette Biggs

Prizes for best gluten free

Prize for Primary School Decorated Packet Cake donated by Rebekkah Sharkie

Senior Classes

- | | | |
|---|---|---|
| 1. Handmade bread rolls, 2 | 14. Banana cake, traditional | 29. Chocolate truffles, 4 same variety |
| 2. Handmade white loaf of bread | 15. Carrot cake, traditional | 30. Apple slice, 4 pieces |
| 3. Handmade wholegrain loaf of bread | 16. Jubilee Cake, traditional | 31. Apple pie, with crusts top and bottom, removed from container |
| 4. Handmade sourdough loaf of bread | 17. Orange and poppy seed cake | 32. Pumpkin pie |
| 5. Handmade or machine made fruit loaf of bread | 18. Sponge cake, single layer, no filling | 33. Decorated cake for an adult – judged ONLY on decoration |
| 6. Machine made wholemeal loaf of bread | 19. Chocolate cake | 34. Gluten free bread loaf |
| 7. Cinnamon scrolls, 4 | 20. Chocolate mud cake | 35. Gluten free muffins, 4 same variety |
| 8. Vegetarian pasty, suitable for 1 person | 21. Upside-down cake – any fruit | 36. Gluten free cake, any variety |
| 9. Sweet muffins, 4, two varieties, no patty pans | 22. Bundt cake (cooked in a Bundt cake tin, any flavour, labelled with flavour) | 37. Gluten free biscuits, 4, same variety |
| 10. Traditional Brownies, 4 | 23. Banana bread, 1 loaf | 38. Traditional shortbread, whole, round |
| 11. Vegan Brownies, 4 | 24. Plain scones, 5 | 39. Christmas stollen cake |
| 12. Rock buns, traditional, 4 | 25. Cheese scones, 5 | 40. Boiled fruit cake |
| 13. Sultana cake, traditional | 26. Sultana Scones, 5 | 41. Men – Banana Cake |
| | 27. Cockles, 4 | |
| | 28. Biscuits, 4, two distinct varieties | |

Classes for Junior Cookery

Primary School age classes

42. Chocolate crackles, 4
43. Honey joys, 4
44. Mini pizza, scone dough base, 2
45. Sausage rolls, 2, bought pastry
46. Vegetable slice, 4 pieces
47. Plain scones, 5
48. Sweet muffins, 4
49. Unbaked sweet slice, 1 variety, 4 pieces
50. Anzac biscuits, 4
51. Chocolate caramel slice, 2 pieces
52. Decorated gingerbreads, 2
53. Vanilla butterfly cakes, 4
54. Decorated packet cake

55. A healthy packed lunch for 1 person
56. Lamingtons, 4

Secondary school age (to 16 years old) classes

57. Mini pizza, yeasted bread base, 2
58. Handmade wholemeal loaf of bread
59. Plain scones, 5
60. Sausage rolls, 2, homemade pastry
61. Family size quiche
62. Sweet muffins, 4
63. Baked sweet slice, 1 variety, 4 pieces
64. Anzac biscuits, 4
65. Individual tartlets, sweet, 4

66. Apple pie, homemade pastry
67. Iced chocolate cake
68. Banana cake
69. Any other baked cake
70. Gluten free cake

