

Section J – Cookery

Location: Show Hall Southern Annex

Convenor: Leah Kennewell P: 8390 3326

Steward: Jeanette Biggs, Chris Cowan

- Entry form submissions close Friday 1 November 2018 at 8.00pm.
- Junior competitor definition is 16 years or Under as at 30 April 2019.
- Exhibits must be delivered to the Section for staging by 8.00am Sunday 3 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.
- 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 holes), 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, Leah Kennewell, before Friday 1 November 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 Prize for scones donated by Leah Kennewell

Prize for decorated cake by Jeanette Biggs

Prizes for best cake, best bread and best gluten free

Senior Classes

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| 1. Handmade bread rolls, 2 | 14. Sultana cake | 32. Biscuits, 4, two distinct varieties |
| 2. Handmade white loaf of bread | 15. Banana cake | 33. Chocolate truffles, 4 same variety |
| 3. Handmade wholegrain loaf of bread | 16. Carrot cake | 34. Apple slice, 4 pieces |
| 4. Handmade sourdough loaf of bread | 17. Jubilee Cake | 35. Apple tarte tatin |
| 5. Handmade or machine made fruit loaf of bread | 18. Orange and poppy seed cake | 36. Apple pie, with crusts top and bottom, removed from container |
| 6. Firefighter's Sandwich – moist, made from ingredients ready to hand, and packaged as if going to a fire | 19. Sponge cake | 37. Apple tart, crust only on bottom, removed from container |
| 7. Machine made wholemeal loaf of bread | 20. Bundt cake (cooked in a Bundt cake tin, any flavour, labelled with flavour) | 38. Decorated cake for an adult – judged ONLY on decoration |
| 8. Savoury meat pie, suitable for 1 person | 21. Chocolate cake | 39. Gluten free bread loaf |
| 9. Vegetarian pasty, suitable for 1 person | 22. Chocolate mud cake | 40. Gluten free muffins, 4 same variety |
| 10. Savoury muffins, 4, two varieties, no patty pans | 23. Upside-down cake – any fruit | 41. Gluten free cake, any variety |
| 11. Sweet muffins, 4, two varieties, no patty pans | 24. Decorated cupcakes, 6, judged ONLY on decoration | 42. Flourless orange cake |
| 12. Lamingtons, 4 | 25. Banana bread, 1 loaf | 43. Gluten free biscuits, 4, same variety |
| 13. Rock buns, traditional, 4 | 26. Cinnamon scrolls, 4 | 44. Traditional shortbread, whole, round |
| | 27. Plain scones, 5 | 45. Christmas stollen cake |
| | 28. Pumpkin scones, 5 | 46. Fruit mince pies, 6 out of tins |
| | 29. Cheese scones, 5 | 47. Christmas steamed pudding |
| | 30. Sultana Scones, 5 | 48. Stained glass style cake |
| | 31. Cockles, 4 | 49. Boiled fruit cake |

Classes for Junior Cookery

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| 50. Savoury muffins, 2 | 59. Honey joys, 4 | 67. Any other baked cake |
| 51. Savoury biscuits, 4, same variety | 60. Chocolate caramel slice, 2 pieces | 68. Decorated packet cake |
| 52. Sausage rolls 2, bought pastry | 61. Baked slice, sweet 1 variety, 2 pieces | 69. Cake decorated by a class or school – judging of decoration ONLY |
| 53. Mini pizza, scone dough base 2 | 62. Anzac biscuits, 4 | 70. A healthy packed lunch for 1 person |
| 54. Zucchini slice, 2 pieces | 63. Individual tartlets, sweet or savoury, 4 | 71. Any other baked good not already stipulated |
| 55. Plain scones, 5 | 64. Decorated gingerbreads, 2 | |
| 56. Sweet muffins, 4 | 65. Vanilla butterfly cakes, 4 | |
| 57. Coconut ice, 4 pieces | 66. Iced chocolate cake | |
| 58. Chocolate crackles, 4 | | |

