

## Section J – Cookery

Location: Show Hall Southern Annex

Convenor: Leah Kennewell P: 0401 121 654, Jeanette Biggs

Steward: Stacey Wood

- Entry form submissions close Thursday 4 November 2021 at 8.00pm.
- Junior competitor definition is 16 years or under as at 30 April 2021.
- 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 7 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, Leah Kennewell, before Thursday 4 November 2021 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*

*Aggregate Prize for scones donated by Leah Kennewell*

*Prize for decorated cake by Jeanette Biggs*

*Prizes for best gluten free*

### Senior Classes

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

### Classes for Junior Cookery

#### Primary School age classes

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|--|---|
| 48. Coconut ice, 4 pieces                    | 59. Decorated gingerbreads, 2           |
| 49. Chocolate crackles, 4                    | 60. Vanilla butterfly cakes, 4          |
| 50. Honey joys, 4                            | 61. Decorated packet cake               |
| 51. Mini pizza, scone dough base, 2          | 62. A healthy packed lunch for 1 person |
| 52. Sausage rolls, 2, bought pastry          |   |
| 53. Vegetable slice, 4 pieces                |   |
| 54. Plain scones, 5                          |   |
| 55. Sweet muffins, 4                         |   |
| 56. Unbaked sweet slice, 1 variety, 4 pieces |   |
| 57. Anzac biscuits, 4                        |   |
| 58. Chocolate caramel slice, 2 pieces        |   |

#### **Men, "Show Us Your Banana!"**

78. Banana Cake

#### Secondary school age (to 16 years old) classes

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|---------------------------------------|--|
| 63. Mini pizza, yeasted bread base, 2 | 68. Sweet muffins, 4   |
| 64. Handmade wholemeal loaf of bread  | 69. Baked sweet slice, 1 variety, 4 pieces                           |
| 65. Plain scones, 5                   | 70. Anzac biscuits, 4  |
| 66. Sausage rolls, 2, homemade pastry | 71. Individual tartlets, sweet, 4                                    |
| 67. Family size quiche                | 72. Apple pie, homemade pastry                                       |
|                                       | 73. Iced chocolate cake  |
|                                       | 74. Banana cake  |
|                                       | 75. Any other baked cake   |
|                                       | 76. Gluten free cake   |
|                                       | 77. Cake decorated by a class or school – judging of decoration ONLY |



