

## Section 5 ~ COOKERY

**Judging: Thursday Main Pavilion**  
**Head Stewards: Pat Craig Ph: 6775 8503**  
Assistant Stewards: Esmae McRae (6772 1870),  
Marie McRae & Sylvia Armfield

Please read *General Conditions and Regulations for Pavilion Exhibits*

1. **Please refer to Pavilion Section Conditions for details of Entry Conditions, Entry Closing Dates and times when exhibits may be delivered to the Pavilion.**
2. Entry Fee all classes \$1.00.
3. **Exhibits** in this section must be on paper plates and exhibited in clear plastic bags. Except on novelty cakes, doilies will not be permitted.
4. **Cakes** should not be iced unless otherwise stated. A cake is made in one tin, a Sandwich is made in two tins. Packet mixes not permitted unless otherwise stated. Cakes should not have rack marks. Fruit cakes should be made with 225g butter and contain no cherries. Small cakes should not be made in paper cases.
5. **Bread, Scones and Pikelets:** to make judging even, all should be made the day before the Show. Pikelets should be light golden brown and not crack when bent over the finger. Scones to be cooked apart so as not to touch when cooked.
6. **Slices and Biscuits** should be of an even size.
7. All or some cakes will be tasted at the discretion of the Judge.
8. **The Overall Most Successful Exhibitor** will receive a dinner voucher from the **Cattleman's Hotel**. Exhibitors must enter three (3) or more classes to qualify.
9. Exhibits to be collected Sunday 4th March between 9 am and 12 noon.

### FEATURE CAKE

1. Date Gingerbread - Square tin, Lemon icing.

### OPEN SECTION

2. Dark Fruit Cake. Square tin.
3. Light Fruit Cake. Square tin.
4. Pumpkin Boiled Cake.
5. Honey Sultana Cake. Square tin.

\*\* **Best Exhibit classes 2 to 5**

### Butter Cakes

6. Dundee Cake - Square tin. Almond pattern.
7. Honey Nut Spice Cake - uniced.
8. Orange Cake - iced.
9. Butterscotch Cake - round tin.
10. Snow Cake—round tin, Lemon icing.

\*\* **Best Exhibit classes 6-10**

- 10a. Any Other Variety Cake.

### Biscuits & Slices

11. Six (6) Monte Carlo's.
12. Six (6) slices Date and Nut Biscuit.
13. Six (6) slices Fruit Slice.

\*\* **Best Exhibit classes 11-13**

### Small Cakes

14. Six (6) Coffee Nut Cakes - iced. No Patty pans.
15. Six (6) Date Scones.
16. Six (6) Coconut Cakes. No Patty pans.

\*\* **Best Exhibit classes 14-16**

### Health Foods

17. Banana Bran Loaf. Uniced.
18. Bushmans Loaf. Loaf Tin. Uniced.
19. Apricot and Coconut Loaf. Loaf Tin. Uniced.

\*\* **Best Exhibit classes 17 - 19**

### INTERMEDIATE SECTION — 12 to 16 years

20. Orange Loaf. Loaf Tin. Uniced.
21. Six (6) Muffins.
22. Six (6) Cherry Cake Squares.
23. Six (6) Coffee Little Cakes. Almond dec. No Patty pans.
24. Six (6) Jam Drops.

\*\* **Best Exhibit classes 20 – 24:**

### JUNIOR SECTION — 11 years and under

25. Six (6) Ginger Crunch Squares.
26. Six (6) Chocolate Chip Cookies.
27. Chocolate Cake. Round Tin. Jaffa decoration.
28. Three (3) Little Gingerbread Men.
29. Plain Butter Cake. Iced on top (pink).

\*\* **Best Exhibit classes 25 – 28**



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