

COOKERY

HINTS ON COOKING FOR JUDGING

1. Definitely no cake cooler marks on any cakes. No testing marks in the centre
2. There should be no crease marks in cakes, resulting from badly lined cake tins and no floury patches
3. No Paper doilies allowed under cakes
4. Biscuits must be evenly baked top and bottom
5. Pizza to have an even-coloured base.
6. Scones to be evenly coloured, not to be leaning over and no floury bottoms
7. Take special note on instructions in show book re number of small cakes and biscuits required.
8. All entries must be the work of the exhibitor.
9. All paper containers must be removed from cakes, except paper patty pans
10. All exhibits to be exhibited on white paper plates or flat covered cardboard and covered with gladwrap or clear plastic bags e.g. Oven bags
11. All cakes must be cold.

ROYAL MEDALLION TROPHY

- 2014 Agricultural Produce—won by John Parson Kimba**
- 2015 Flowers—won by Peter Hughes**
- 2016 Fruit and Veg**
- 2017 Junior Hobbies and Craft**
- 2018 Hobbies and Craft**
- 2019 Dressmaking, all areas**
- 2020 Art**
- 2021 Cooking**
- 2022 Horses in Action**
- 2023 Photography**

SECTION CO – COOKERY

Proudly Supported by Kym Woolford Carpet Choice

CONVENOR – *Barb Davies*

Rosette Awarded for Best in Show

ENTRY FEE: 50c 1st \$5.00 2nd \$3.00 3rd Third prize to be recognised

MOST POINTS \$10.00 Donation courtesy PORT LINCOLN SHOW SOCIETY

All entries to be in new clear plastic bags –

NO PACKET MIX UNLESS SPECIFIED

Class:	Event:	Class:	Event:
1	Swiss roll, jam filled no ends cut	16	Baked slices, sweet, 2 varieties, 2 of each 7cm x 4cm
2	Cake—gluten free—list of ingredients by exhibitor	17	5 cockles, jam filled and iced (pink icing & coconut)
3	Banana cake—baked in log tin—chocolate icing	18	5 Anzac biscuits
4	Chocolate cake—baked in log tin—iced	19	3 sweet muffins no paper cases and baked in muffin tray— standard size
5	Carrot cake—baked in log tin—iced (recipe supplied below)	20	3 savoury muffins no paper cases baked in muffin tray—standard size
6	Your favourite cake—name type of cake	21	5 decorated cup cakes
7	Packet cake of your choice—iced or un-iced	22	Decorated novelty cake, not to exceed 32 cms. This will be judged on the innovation and creativity of the decorator ★★
8	Sultana cake 20cm square—un-iced	23	CWA Scone Competition—5 savoury scones 5 cm diameter—see details on page 24. no entry fee for this class
9	Cake suitable for diabetic—list of ingredients supplied by exhibitor.	24	5 pumpkin scones 5 cm diameter (own recipe)
10	Dark fruit cake 20 cm square—un-iced	25	5 plain scones 5 cm diameter (own recipe)
11	Light fruit cake 20 cm square—un-iced	26	2 white loaves—bread home baked and joined
12	1 quiche any variety	27	2 wholemeal loaves—bread home baked and joined
13	4 sausage rolls 8 cm	28	1 loaf bread, machine made
14	4 small pasties	29	Jubilee loaf—iced
15	Fruit and nut loaf in a cylindrical tin	30	Men's Chocolate Cake Competition—See details on page 23

Class 5 Carrot Cake Recipe using Olive Oil

2 cups sugar, 1½ cups olive oil
 3 cups coarsely grated carrot, 4 eggs
 2 cups plain flour, 2 teaspoons bi-carb soda
 2 teaspoons cinnamon, 1 teaspoon vanilla essence
 ½cup chopped walnuts, 1 teaspoon salt

METHOD:

Preheat oven to 170°C, grease and line 2 log or loaf tins. In a large bowl, beat together the sugar and oil until thoroughly mixed. Add the carrot and eggs, continuing to beat well. Sift flour, soda, salt and cinnamon into the carrot mixture. Add the vanilla and walnuts. Pour mixture into tins and bake 1 hour. Top with cream cheese frosting when cold.

★★ SPECIAL 10 YEAR ANNIVERSARY CLASS — 1ST \$10.00 2ND \$5.00 3RD CARD ONLY

Proudly Supported by Tony's Tuna International

FREE ENTRY 1st \$2.00 2nd \$1.00 Third prize to be recognised

\$10.00 BEST EXHIBIT in Junior Cookery

\$10.00 Donation most points Courtesy PORT LINCOLN SHOW SOCIETY

SECTION JC1 – JUNIOR PRIMARY SCHOOL STUDENTS – Reception to Year 3

Class:	Event:	Class:	Event:
304	3 chocolate crackles. Allow copha to cool slightly before combining with remaining ingredients to prevent crackle having a solid base	307	3 decorated cup cakes
305	5 bought biscuits with edible decorations	308	1 decorated cake
306	3 sweet muffins, no paper cases, baked in muffin tray, standard size	309	3 honey crackles

SECTION JC2 – PRIMARY SCHOOL STUDENTS COOKERY—Year 4 to Year 7

Class:	Event:	Class:	Event:
310	3 gingerbread men	315	3 sausage rolls 8 cm
311	1 small pizza (any topping)	316	1 packet cake iced, any variety
312	5 small cakes, iced and decorated, cooked in paper patties	317	Party cake, iced and decorated
313	3 pieces healthy slice, any variety	318	5 Anzac biscuits
314	Healthy school lunch box	319	5 chocolate crackles. Allow copha to cool slightly before combining with remaining ingredients to prevent crackle having a solid base

SECTION JC3 – SECONDARY SCHOOL STUDENTS COOKERY

\$10.00 Donation most points Courtesy PORT LINCOLN SHOW SOCIETY

Class:	Event:	Class:	Event:
320	5 savoury scones, any variety, 5cm diameter	324	Vegetable cake, own choice, iced
321	5 chocolate chip cookies	325	Party cake, iced and decorated
322	5 cup cakes decorated	326	6 variety of small home made confectionary
323	Chocolate log cake, iced only		

SECTION JC4 – SPECIAL NEEDS STUDENTS COOKERY

Class:	Event:	Class:	Event:
327	3 cup cakes iced	329	3 gingerbread people, decorated
328	1 chocolate cake, any shape no larger than 20 cm		