

# 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—no entries**
- 2017**      **Junior Hobbies and Craft—no entries**
- 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 0408 837 177***

**Rosette Awarded for Best in Show**

**ENTRY FEE: 50 c    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	CWA Scone Competition—5 savoury scones 5 cm diameter—see details on page 26. No entry fee for this class
7	Packet cake of your choice—iced or un-iced	22	5 Pumpkin Scones 5cm diameter (own recipe)
8	Sultana cake 20cm square—un-iced	23	5 Plain Scones 5 cm diameter (own recipe)
9	Cake suitable for diabetic—list of ingredients supplied by exhibitor.	24	2 white loaves—bread home baked and joined
10	Dark fruit cake 20 cm square—un-iced	25	2 wholemeal loaves—bread home backed and joined
11	Light fruit cake 20 cm square—un-iced	26	1 loaf bread, machine made
12	1 quiche any variety	27	Jubilee loaf—iced
13	4 sausage rolls 8 cm	28	
14	4 small pasties	29	
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.

**JUNIOR COOKERY - CONVENOR – Barb Davies**

**Proudly Supported by Hage’s Bakery**

**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	306	3 sweet muffins, no paper cases, baked in muffin tray, standard size
305	5 bought biscuits with edible decorations	307	3 honey crackles

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

Class:	Event:	Class:	Event:
310	3 gingerbread men	314	3 sausage rolls 8 cm
311	1 small pizza (any topping)	315	1 packet cake iced, any variety
312	3 pieces healthy slice, any variety	316	5 Anzac biscuits
313	Healthy school lunch box	317	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	323	Vegetable cake, own choice, iced
321	5 chocolate chip cookies	324	6 variety of small home made confectionary
322	Chocolate log cake, iced only		



**SECTION CD—CAKE DECORATING**  
Convenor—Wendy McDonald 0429 821 720

**CONDITIONS OF ENTRY**  
**PLEASE READ CAREFULLY**

- Non Sugar items—no artificial ornaments or flowers are to be used
- Cachous, Ribbon, Tulle and plastic Stamens are permitted
- Wire and tape in flower sprays may be used but **must not** penetrate the icing
- Edible gold and silver, shimmer, lustre or glitter may be used
- Non Toxic does not mean edible

**ADDITIONAL GUIDELINES**

**Boards**—should be wood, not cardboard. Covering may be paper, icing, fabric or similar. Must have Cleats (Feet) underneath to raise them off the table and allow easier handling. Cleats are not available at the Show.

**Cake Covering**—should be fondant/sugar paste. Covering should be smooth and free of cracks or other marks. Buttercream, fresh cream and ganache are unsuitable for this section. Buttercream may be used on Junior entries

**Overall Impression**—colour, harmony and balance will create visual impact. This should allow your exhibit to stand out among the others.

**Techniques**—pipe work and modelling work that is well executed will help you gain additional points.

**Pipe Work**—should be completed with freshly made royal icing, be well formed and consistent in size and shape.

**Modelling**—flowers and leaves should be finely rolled out with no ragged edges, Natural in shape and colour and veined if appropriate. Novelty figures should be free of cracks, with attention given to the joining of pieces.

**Feature Decoration**—Care in attaching your feature to the cake surface is important, Royal icing is quite strong when dry, but make sure any sign of attachment is kept to a minimum.

Entry \$1

First Prize—\$10

Second Prize—\$5

Third Prize—Card Only

**DECORATED CAKES:          OPEN**

Class 31      Wedding Cake (1 or 2 tier) to fit within 40cm board

Class 32      Novelty Cake to fit within 40cm board

Class 33      Sugar Flowers to fit within 30cm square

Entry 50 cents

First Prize—\$5      Second Prize—\$3

Third Prize—Card Only

**DECORATED CAKES:          Junior Under 10 years at Show Day**

Class 37      Party Cake to fit within 30cm board

Class 38      4 Cup Cakes iced and decorated presented on a plate

Class 39      4 Decorated Biscuits (can be store bought) presented on a plate

**DECORATED CAKES:          Junior Under 10-16 years at Show Day**

Class 40      Birthday Cake to fit within 30cm board

Class 41      4 Cup Cakes iced and decorated presented on a plate

Class 42      4 Decorated Biscuits (can be store bought) presented on a plate

**AGGREGATE POINTS TROPHY** donated by Cake Decorators Assoc. of SA

**BEST OPEN EXHIBIT \$10.00** donated by Flinders Branch CDASA

**BEST JUNIOR EXHIBIT \$10.00** donated by "Cake Dreams by Wendy"

**ENCOURAGEMENT AWARD** donated by Cake Dreams by Wendy