

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**