

SECTION CO – COOKERY

CONVENOR – *Barb Davies 0408 837 177*

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

Most Points & Champion Exhibit Certificates awarded

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	11	Baked slices, sweet, 2 varieties, 2 of each 7cm x 4cm
2	Banana cake—baked in log tin- Chocolate icing	12	5 Anzac biscuits
3	Chocolate cake—baked in log tin—iced	13	3 Sweet muffins no paper cases and baked in muffin tray— standard size
4	<i>Carrot cake—baked in log tin—iced (recipe supplied below)</i>	14	3 savoury muffins no paper cases and baked in muffin tray— standrad size
5	Your favourite cake—name type of cake	15	5 Plain Scones 5cm diameter (own recipe)
6	Sultana Cake 20cm square—un-iced	16	1 loaf Bread, machine made
7	Dark fruit cake 20cm square—un-iced	17	Jubilee loaf— Iced
8	1 quiche any variety	18	Men's Chocolate cake 20cm round iced Restricted to male cooks only
9	4 Sausage Rolls 8 cmj	19	Fruit and nut loaf in a cylindrical tin
10	4 small pasties	20	5 Savoury Scones—refer Page 22

Class 4. 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 a log tin. 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

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

SECTION JC1 – PRIMARY SCHOOL STUDENTS — Reception to Year 7

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 CD – CAKE DECORATING Proudly supported by House & Kitchen

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.

DECORATED CAKES: OPEN

Entry \$1 First Prize—\$10 Second Prize—\$5 Third Prize—Card Only

Class 32 Celebration Cake to fit within 40cm board

Class 33 Sugar Flowers to fit within 30cm square

DECORATED CAKES: Under 15 years at Show Day

Entry 50 cents First Prize—\$5 Second Prize—\$3 Third Prize—Card Only

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

Class 40 Birthday cake to fit within 30cm board

BEST OPEN EXHIBIT Voucher donated by House & Kitchen

BEST JUNIOR EXHIBIT Voucher donated by House & Kitchen

CHAMPION EXHIBIT:

Trophy donated by CDSA—\$10.00 donated by CDASA Flinders Branch