

COOKERY



Steward: Rosemary Robinson (Ph: 6368 8564)

Exhibition Rules

- ❖ All exhibits must have an exhibit card number (obtained from the steward).
- ❖ The pavilion will be open at **7.30 a.m.** to receive exhibits.
- ❖ Exhibits must be received by **9.00 a.m.** on the morning of the show.
- ❖ Entries in all sections must be made by the exhibitor.
- ❖ If the judge deems an entry to be entered in the wrong section, the entry may be removed by the steward and placed in the correct class.
- ❖ All entries are to be presented on a plastic disposable plate and in a clear plastic bag.
- ❖ All entries must have an exhibit card attached to the plate.
- ❖ After judging all cakes will be placed in a plastic bag.
- ❖ Entries can be removed from the pavilion between **3 and 4 p.m.** unless by prior arrangement.

SECTION A - CAKES OPEN

- ❖ All must be home made.
 - ❖ No packet mixes unless stated.
 - ❖ No ring tins to be used. Except for **10**.
1. Sponge sandwich – jam filled only, not iced.
 2. Chocolate cake – iced on top only.
 3. Carrot cake – no icing.
 4. Date and Walnut cake - no icing.
 5. 6 pieces of slice, any flavour but all of the same variety.
 6. 6 fruit scones.
 7. 6 equal sized Brownie squares.
 8. 6 Muffins - any flavour, all the same.
 9. Apple pie made with shortcrust pastry.
 10. Banana cake with lemon icing using the COMPULSORY RECIPE OPPOSITE.

SECTION B – JAMS, PICKLES AND SAUCES

11. Jar of mixed pickles.
12. Jar of beetroot chutney.
13. Jar of strawberry jam.
14. Jar of rhubarb & ginger jam.
15. Jar of marmalade, any variety.
16. Jar of jelly, any variety.

SECTION C - AGE 11 to 16 YEARS

17. 6 pieces of slice.
18. Any cake using a packet cake mix - iced on top.
19. 4 cupcakes - decorated.
20. 4 plain cupcakes.
21. Chocolate cake - iced on top
22. Cake made from a vegetable excluding carrot.

SECTION D - AGE 7 to 10 YEARS

23. Plate of chocolate crackles, iced and decorated.
24. Plate of 6 pikelets.
25. 4 pieces of slice.
26. 4 iced cupcakes.

SECTION E - AGE 6 and UNDER

27. 6 decorated biscuits.
28. Best necklace made from lollies or pasta.
29. Most creative figure using lollies.

SECTION F – SECRET MEN’S BUSINESS

30. Own recipe or Packet cake any variety, iced and decorated.
31. Damper - any



MOST SUCCESSFUL EXHIBITOR - OPEN - \$20

Sponsored by Franz & Judy Belecky

MOST SUCCESSFUL EXHIBITOR- SECTION C - \$10

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MOST SUCCESSFUL EXHIBITOR - SECTION D - \$10

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The compulsory recipe has changed from previous years and the winner will no longer be required to participate in the Agricultural Societies Group Finals. In other words, this is a one off competition using the compulsory recipe below.

BANANA CAKE WITH LEMON ICING

from the book "LIKE GRANDMA USED TO MAKE"

This recipe is also the exception to the rule and uses a ring tin.

For the cake:

140g butter

$\frac{3}{4}$ cup castor sugar

2 eggs, lightly beaten

$\frac{1}{2}$ cup milk

1 teaspoon vanilla extract

2 cups plain flour

2 teaspoon baking powder

$\frac{1}{2}$ teaspoon baking soda

3 ripe medium bananas mashed well with a fork

For the icing:

1 $\frac{1}{2}$ cups icing sugar

Strained juice of 1-2 lemons

Preheat the oven to 175°C. Melt the butter gently in a small saucepan, then cool a little. Add the sugar, eggs, milk and vanilla extract. Sift the dry ingredients into a wide bowl and pour in the butter mixture, stir everything together, adding the mashed bananas but do not over mix or beat the batter.

Turn the mixture into a lightly buttered 6 cup ring tin and bake for 30 minutes. The cake should be browned, slightly shrinking from the sides of the tin and a skewer inserted in the middle should come out clean.

To make the lemon icing, put the sugar in a bowl and add enough lemon juice to make it a barely pourable consistency. Spread over the cooled cake and leave to set.