

## SECTION I - COOKING

**Steward: Bronwyn Podger (Chief Steward - 0459 793 854), Helen Stevenson & Shirley Badewitz**

Entry fee: 50c

Prizes: 1st - \$3.00 2nd - \$2.00, unless otherwise stated  
Additional Junior prize money donated by Kim Oliver and Bronwyn Podger

- **Entries close 7pm Thursday prior to Show day.**
- **Exhibits to be in by 11 am Friday - No late entries or exhibits accepted.**

### RULES

- **All cooking to be displayed on suitable plates and in clear plastic bags. e.g. Oven Bags (no Glad Wrap).**
- Only one entry per person per class.
- No packet cakes used other than where stated.

### SHOW HINTS

- No wire marks should appear on cooking, use brown paper under cake on cooler racks.
- Date loaves to be cooked in open loaf tins, and dates not to be boiled.
- Lamingtons are judged on daintiness and cut 50mm square.
- All Butter Cakes to be evenly cooked. No Butter Cakes to be cooked in ring tins.

### OPEN SECTION

1. Pumpkin Scones. 6 only
2. Milk Scones. 6 only
3. Scotch Short Bread, cooked in one piece
4. Pikelets, 6 only
5. Jam Tartlets (shortcrust pastry, jam cooked in tarts), 6 only
6. Patty Cakes, iced & decorated, 6 only to be judged on decoration as well as cake

Class 6 - 1st Prize - Anne Hood Memorial Trophy

7. Lamingtons, 6 only, butter mixture

Class 7 - 1st Prize - F Kimber \$20

8. Mixed Biscuits, 3 varieties, 2 of each
9. Jam Roll (do not cut ends off)
10. Date Loaf
11. Sponge Sandwich, un-iced, any filling
12. Butter Sponge Sandwich, iced top only, any filling

Class 12 - 1st Prize \$25 sponsored by Mrs J Cotterill

13. Plain Butter Cake, not iced
14. Orange Cake, iced top only
15. Marble Cake, iced top only
16. Chocolate Cake, iced top only

Edna Hood Memorial Trophy for Best Butter Cake - Classes 13-16

17. Banana Cake, un-iced
18. Vegetable Cake, un-iced, no fruit, variety stated
19. Orange Poppy Seed Cake
20. Three Variety Slices, 2 pieces of each
21. Friends, 4
22. Cake or Slice (Gluten Free)
23. Muffins, made in muffin tins. 4 only
24. Sultana Cake, no cherries or peel
25. Boiled Fruit Cake
26. Fruit Cake, light mixture (250gms butter, white sugar - 20cm tin)
27. Fruit Cake, dark mixture (250gms butter, brown sugar - 20cm tin)

Best Fruit Cake - Mrs J Murdoch Memorial Prize \$30  
Classes 25-27

28. Best Decorated Cake - Iced & decorated one tier special occasion cake. (Judged on appearance, fruit cake base - embellishments allowed)

Class 28 - 1st Prize \$15, 2nd Prize \$5 sponsored by Bombala Bakery

### JUNIOR SECTION

29. Best Novelty Cake 18-12yrs, using biscuits and/or confectionary to decorate, no larger than board (for all junior age groups - state age on exhibitor ticket)
30. Best Novelty Cake 11yrs & Under, using biscuits and/or confectionary to decorate, no larger than board (for all junior age groups - state age on exhibitor ticket)

Classes 29 & 30 - 1st \$7, 2nd \$3 sponsored by K Oliver

### 18 - 15 years

31. Chocolate Cake, iced top, no frosting

Class 31 - 1st \$7, 2nd \$3 sponsored by Bombala Bakery

32. Cupcakes, 6 only, iced and decorated
33. Sponge Sandwich, jam filling
34. Carrot Cake, not iced
35. Slice, cooked, one variety, 6 pieces, 5cm

### 14 - 11 years

36. Chocolate Cake, iced top, no frosting

Class 36 - 1st \$7, 2nd \$3 sponsored by Bombala Bakery



37. Cupcakes, iced & decorated, 6 only (in papers)
38. Muffins, one variety, 4 only
39. Pikelets, 6 only
40. Chocolate Chip Cookies, 6

### 10 Years and Under

41. Anzac Biscuits, 6 only

Class 41 - 1st \$7, 2nd \$3 sponsored by Bombala Bakery

42. Pikelets, 6 only
43. Packet Mix Cake, any variety, not iced
44. Slice, uncooked, 1 variety, 6 pieces

### Junior Decorated Arrowroot Biscuits

#### 10yrs - 8yrs

45. Decorated Arrowroot Biscuits, 4 only

Class 45 - 1st \$3, 2nd \$2 sponsored by Bombala Bakery

#### 7yrs - 5yrs

46. Decorated Arrowroot Biscuits, 4 only

Class 46 - 1st \$3, 2nd \$2 sponsored by Bombala Bakery

#### Under 5yrs

48. Decorated Arrowroot Biscuits, 4 only

Class 48 - 1st \$3, 2nd \$2