

SECTION P - COOKING

Section Steward: Ellen Sprigg
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Entry Rules – see Exhibition Hall Rules page

PROFESSIONAL BAKERS ARE INELIGIBLE TO ENTER.

Section Rules: All exhibits to be covered with a clear plastic bag. These bags are available from the Secretary's Office. Cake rack marks MUST NOT be in evidence. No paper patty cases. No cakes should be sandwich, unless stipulated. All entries must be cool when judging commences at 12:30pm or risk disqualification. Use icing not mock cream. All entries on flat, firm bases or plates. Scones should be uniform, not exceeding 5-7cm in diameter, and have only a milk glaze.

Awards will be presented for:

Most points in section

Runner-up Most points in section

First Prize Class 11

First Prize Class 17

Class

01. Scones, plain. (4)
02. Scones, pumpkin. (4)
03. Scones, fruit (e.g. sultana, currant, raisin, etc). (4)
04. Pikelets, (4)
05. Jam tarts (4)
06. Shortbread, traditional, (4)
07. Slice, uncooked. (4)
08. Slice, cooked. (4)
09. Biscuits, choc chip, any recipe. (4)
10. Patty cakes, not to be iced. (4)
11. Orange Cake – **Use recipe supplied**
12. Muffins, savoury, four (4)
13. Sponge block, not to be filled.
14. Chocolate cake, 20cm round tin, not to be iced.
15. Orange cake, loaf tin, not to be iced.
16. Carrot cake, walnuts allowed, no fruit.
17. Rich fruit cake.
18. Boiled fruit cake.
19. White Bread — 1 loaf baked in bread maker, to be at least 12 hours old.
20. Multi/mixer Grain bread — 1 loaf baked in bread maker, to be at least 12 hours old.
21. A sweet, after dinner treat, to serve with coffee. E.g. nougat, toffee, chocolate, etc 4 pieces / items of one variety on a plate to be displayed on a tray to serve with a setting of your choice. E.g. with teapot, coffee mug serviette, etc

ORANGE CAKE

Ingredients –

2 cups flour
Pinch of salt
120 grams butter
1 cup sugar
3 eggs
Grated rind of 2 oranges
1½ teaspoons cream of tartar
¾ teaspoon bi-carbonates of soda
Juice of 1 orange

Method

1. Cream butter and sugar, add eggs
2. Add grated rind and juice of orange
3. Add sifted flour and cream of tartar
4. Add bi-carbonate of soda dissolved in a little milk
5. Bake in a 20cm tin for approximately ¾ hour or until cooked when tested with a skewer.

Diamond Donation Scheme

Exhibitors who do not want their produce/product back after it has been displayed in the Show can donate it to the Diamond Donation Scheme by sticking a diamond on it when you hand it to the Stewards on Friday. After everyone has viewed our efforts on Saturday and the Exhibition Hall displays close, items marked with the Diamond Sticker shall be sold to the public. So if you don't want your item back please make sure you get a diamond sticker on your item when you deliver it to the Exhibition Hall. Produce will be sold at 5.00pm Saturday.

Please note, to comply with regulations, cooking must have a label attached to the outside of the bag stating ingredients, starting with the largest quantity ingredients through to the lowest quantity ingredients. A small handwritten label is fine. Jams or items with 2–3 ingredients do not need a label. It will be to the Steward's discretion whether your item is labelled correctly and can be marked with a Diamond sticker for sale. If you want to purchase a marked item don't miss out, make sure you are at the Exhibition Hall at 5.00pm when the selling will start.

The Diamond Donation Scheme monies go to another very worthy cause. We would like to thank the exhibitors who donate their wares for sale.