

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 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. Muffins, savoury (4)
12. Sponge block, not to be filled.
13. Chocolate cake, 20cm round tin, not to be iced.
14. Orange cake, loaf tin, iced.
15. Carrot cake, walnuts allowed, no fruit.
16. Rich fruit cake.
17. Boiled fruit cake.
18. Butter cake, iced and decorated. (e.g. child's birthday cake) board not to exceed 30cm in length.
19. Patty/Cup cakes (4) iced & decorated, not to be cut.
20. White bread — 1 loaf baked in bread maker, to be at least 12 hours old.
21. Wholemeal bread – 1 loaf baked in bread maker, to be at least 12 hours old.
22. Multi/mixer grain bread — 1 loaf baked in bread maker, to be at least 12 hours old.
23. Afternoon tea or coffee tray – 6 items. e.g. Slices, cakes, biscuits etc.

Gluten Free

24. Your favourite biscuit recipe (4) (no packet recipe).
25. Your favourite slice recipe (4) (no packet recipe).