

SECTION F: COOKERY

All classes/Exhibits may be staged in the hall between 10:00am and 5:45pm on Friday, 11th October.
The Hall must be cleared by 5:45pm Friday.

Entry Fees are \$1.50 per entry. Prize Money:
first - \$4; second - \$2; third – card only.
See Section notes for further details

Trophy for Most Points across section sponsored by Welch Enterprises – Small Load Carriers

Section & Presentation Notes:

Packet cake mixes or any pre-packaged mix are not permitted in this section.

All entries (except 113 and 114) to be on plain white paper plates covered with an unsealed freezer bag.

This category does not include the Swan View Show Fruit Cake

Food in this section will be tasted

Judges decisions are final and no correspondence will be entered into

* Class FA 113 and 114 – formal and novelty cakes may be multiple tiered with a maximum of 3 tiers on appropriate sized boards, taking up a maximum space of 600mm wide x 600mm deep and 600mm high. Prize for classes FA113 and FA114 will be a \$200 Kitchen Warehouse Voucher.

CLASS FA - CAKES

- 105 Two layer sponge (un-iced)
- 106 Lamingtons, 6
- 107 Chocolate cake (not sponge), iced
- 108 Carrot Cake (made in loaf tin)
- 109 Cupcakes, 4 of same, Decorated
- 110 Muffins, one variety, 4 of
- 112 Cake, boiled fruit (no decoration)
- 113 *Cake, decorated (formal)**
- 114 *Cake, decorated (novelty)**

*Note: Entries at FA113 and FA114 have a different prize category as outlined in the Section Notes.

CLASS FB – BISCUITS - NOTE ALL ENTRIES TO BE PLATE OF 6

- 115 Ginger Bread
- 116 Shortbread
- 117 Shortbread, wholemeal, any method
- 118 Biscuit – Fruit & nut
- 121 Macarons – any flavor

CLASS FC – SCONES

- 122 Plain Scones, unglazed, 6
- 123 Plain scones, glazed, 6
- 124 Pumpkin scones, glazed, 6

CLASS FD – SLICES

- 125 Any one variety, icing or decoration allowed. Six (6) pieces approx. 5x5cm each piece.

CLASS FE – DESSERTS

- 156 Cheesecake, uncooked
- 127 Apple Pie
- 128 Meringues, plate of 4

CLASS FH - SAVOURIES AND DRIED FRUIT

- 139 Dried apples, 6
- 140 Dried apricots, 6
- 141 Dried variety (3 varieties, 2 each)
- 142 Quiche, any, 1, family size

CLASS FJ COOKERY - MENS SECTION ONLY

143 Chocolate Cake with Ganache icing – any filling

CLASS FK – JAMS, PRESERVES, PICKLES

All jars should be clear and hold @200g

- 144 Marmalade, 1 jar, shredded or fine cut
- 145 Marmalade, any other variety, 1 jar
- 146 Jelly, any variety, 1 jar
- 147 Lemon butter, 1 jar
- 149 Strawberry Jam, 1 jar
- 150 Plum Jam, 1 jar
- 151 Fig Jam, 1 jar
- 152 Apricot Jam, 1 jar
- 153 Jam, 2 or more fruit, 1 jar
- 154 Jam, any other variety 1 jar
- 158 Relish, any variety, 1 jar
- 159 Pickled onions, 1 jar – 500 – 700g
- 161 Chutney, any variety, 1 jar



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