

SECTION Q – COOKING

Steward: S Hutchesson, R Schutt, A Cruickshanks

- Cakes not to be iced unless specified.
- Cakes not necessarily to be made on day of show.

LIMIT: 2 entries per person per class

1. Scones (3)
2. Fruit scones (3)
3. Pumpkin Scones (3)
4. Cream puffs (3), unfilled
5. Plain biscuits, 3 varieties & 3 of each
6. Uncooked slice, 3 distinct varieties & 3 of each.
7. Rock cakes (3)
8. Cockles, jam filled, top iced (3)
9. Lamington (3)
10. Jelly cakes (3)
11. Pavlova marshmallow unfilled, medium approx 30cm wide
12. Loaf bread made in Bread maker
13. Sausage rolls (3)
14. Potato cake
15. Jam Roll
16. Sponge Sandwich jam filled only
17. Ginger Fluff filled
18. Chocolate cake iced
19. Iced Chocolate cake - Made by a bloke - Not a packet cake. 1st \$20, 2nd \$10
20. Banana cake, iced
21. Nutloaf, fruit may be added
22. Coffee cake with sugar & cinnamon topping
23. Orange cake, iced
24. Decorated cake, base cake any kind, edible, handmade
25. Sultana cake
26. Fruit cake, dark
27. Light fruit cake, as recipe.
Recipe: 250gms butter, 250gms sugar, 250gms currants, 250gms plain flour, 125gms SR flour, 4 eggs, milk, 25gms lemon peel, essence or juice. Bake in slow oven.
28. Boiled fruit cake
29. Jubilee cake iced.
30. Homemade pizza in 8" tray
31. Pavlova crisp unfilled medium approx 30cm wide
32. Local sweet scones
 - Best sweet variation of the nominated scone recipe using Laucke Country Women's Scone Mix.
 - No Entry fee

Judging Guidelines:

1. Five scones presented for judging
2. Scones should be approx 5cm in diameter
3. Well risen, straight sides, thin golden crust top and bottom, no flour base
4. Fine, moist texture, good crumb, good flavour and according to type.

Prize allocation for Country Women's Scone Mix Competition: Local: 1st Laucke Goods Hamper – Value \$17, 2nd Laucke Country Women's Scone Mix – 1 x 1.2kg -value \$5.50 3rd Laucke Country Women's Scone Mix 1 x 1.2kg – value \$5.50

A FEW HINTS FOR COOKING.

1. Read all instructions carefully
2. Display is important. Use medium size paper plates where there are several articles in a class
3. For larger cakes – cardboard cut slightly larger than the cake and covered with foil is quite satisfactory
4. Where there are several items in a class, look for uniformity both as to size and degree of cooking
5. A slice should be a slice (not a square) approx 2 – 2.5 x 7 – 6.5cm is a good size
6. In classes such as slices and sweets each pair should be identical
7. Avoid cake rack markings. Only use paper on base for fruit cakes, lighter cakes use melted butter and flour methods. NO cooking sprays
8. Iced cakes to be undecorated unless otherwise stated
9. **These tips would apply in both open and junior classes**



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