

## SECTION N - COOKING

**To assist with paperwork please get your Entry Forms in early**

**ENTRIES CLOSE 5PM MONDAY BEFORE SHOW**

Exhibits must be with the Steward between 9am and 10am or 3.30pm and 5.30pm Friday for judging.

### CENTENARY HALL

STEWARDS: Kathleen Holdsworth 9761 1786/ 0429 809 576, Cherie Old

Exhibits in Class 1-22 may be on any type of plate without doylies. Covers will be supplied. Cakes should not be marked by wire racks or lining paper. Cakes may be in any size cake tin and, when half cake is noted, full cakes may be entered. Cakes not to be filled or iced unless specified. Jams, Pickles & Preserves must have unmarked lids, or cover lids with white paper. Jams, Pickles. Chutneys and Sauces opened and tasted at the Judge's discretion.

*Appreciation is extended to our generous Sponsors:*

#### Prize

Best Plate of Scones Classes 1-3 & Rosette  
 Best Plate of Biscuit Classes 4-6 & Rosette  
 Most points Classes 7 1-22  
 Most points Classes 23-43  
 Most Points Classes 44-50  
 Schedule Cake Class 19 & Rosette  
 Judges Choice & Rosette  
 MOST POINTS Baking (1-22) awarded Rosette  
 MOST POINTS Jam, Preserves & Pickles (Classes 23-43) awarded Rosette  
 Best Bread Item (classes 44-50) awarded Rosette

#### Donated by:

**Greenbushes CWA Belles**  
**Greenbushes CWA Belles**  
**The Gutteridge Family**  
**Allwest Antennas**  
**The Holdsworth Family**  
**Mrs. A.S. Nix**  
**The Moore Family**

#### Schedule Cake (Recipe for Class 19)    **Marble Cake with Butter Cream Icing**

(linked to the Show theme to represent the sediment in the rivers and the sea, can be layered or swirled)

150g butter, softened	2 ¼ cups SR flour (335g)
1 tsp vanilla essence	¾ cup milk (180ml)
1 ¼ cup caster sugar (275g)	Pink food colouring
3 eggs (60g each)	2 tablesp cocoa powder, sifted
	2 tablesp milk, extra

**Method:** Grease and line 20cm or 22cm round cake tin. Oven 180C. Beat butter, vanilla and sugar until light and fluffy. Beat in eggs, 1 at a time. Stir in sifted flour and milk, in two batches. Divide mixture into three bowls; tint one pink; add cocoa and extra milk into second mixture, leave the remaining mixture plain. Drop alternate spoonful of mixture into pan and swirl with butter knife or layer as desired. Bake for approx. 40 minutes or until cooked when tested. Stand in pan 5 minutes before turning out, top side up, to cool.

**Butter Cream Icing:** 100g butter, softened, 1 cup icing sugar mixture (160g), 1½ tablesp milk

Beat butter in small bowl with whisk or electric mixer until light in colour. Beat in sifted icing sugar and milk in two batches. Optional: tint with pink colour and/or cocoa powder. Spread icing over cake. *(Women's Weekly)*

#### BAKING

Class	Entry	1st	2nd
	\$	\$	\$
1	1.50 Plain Scones, 4 -----	5.00	2.00
2	1.50 Fruit Scones, sultanas 4 -----	5.00	2.00
3	1.50 Pumpkin Scones, 4 -----	5.00	2.00
4	1.50 Anzac Biscuits, 4 -----	5.00	2.00
5	1.50 Shortbread Biscuits, 4 -----	5.00	2.00
6	1.50 Biscuits of any variety, without filling 4 -----	5.00	2.00
7	1.50 Muffins, sweet 4 -----	5.00	2.00
8	1.50 Muffins, savoury 4 -----	5.00	2.00
9	1.50 Slice of any variety 4 pieces -----	5.00	2.00
10	1.50 Light Fruit Cake (half cake) -----	5.00	2.00
11	1.50 Boiled Fruit Cake (half cake) -----	5.00	2.00
12	1.50 Rich Fruit Cake (half cake) -----	5.00	2.00
13	1.50 Sponge Sandwich, without filling -----	5.00	2.00
14	1.50 Chocolate Cake (half cake) -----	5.00	2.00
15	1.50 Gluten Free Cake of any variety -----	5.00	2.00
16	1.50 Banana Cake (half cake) -----	5.00	2.00
17	1.50 Gingerbread Cake (half cake) -----	5.00	2.00
18	1.50 Carrot Cake (half cake) -----	5.00	2.00
19	1.50 Schedule Cake, as per recipe -----	5.00	2.00
20	1.50 Vegetable Cake of any variety -----	5.00	2.00
21	1.50 Packet Cake mix of any variety, iced or uniced (half cake) -----	5.00	2.00
22	1.50 Cup Cakes of any variety, iced and decorated, 4 -----	5.00	2.00

### JAMS

23	1.50	Plum -----	5.00	2.00
24	1.50	Apricot -----	5.00	2.00
25	1.50	Nectarine -----	5.00	2.00
26	1.50	Fig -----	5.00	2.00
27	1.50	Strawberry -----	5.00	2.00
28	1.50	Raspberry -----	5.00	2.00
29	1.50	Jam, any other variety -----	5.00	2.00
30	1.50	Lemon Butter -----	5.00	2.00
31	1.50	Marmalade, orange -----	5.00	2.00
32	1.50	Marmalade, any other variety -----	5.00	2.00

### PRESERVES

33	1.50	One bottle, any variety -----	5.00	2.00
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### PICKLES & SAUCES

One bottle of each, no more than 12 months old.

34	1.50	Herb vinegar -----	5.00	2.00
35	1.50	Relish -----	5.00	2.00
36	1.50	Green Tomatoes -----	5.00	2.00
37	1.50	Mustard Pickles -----	5.00	2.00
38	1.50	Chilli Sauce -----	5.00	2.00
39	1.50	Tomato Sauce -----	5.00	2.00
40	1.50	Plum Sauce -----	5.00	2.00
41	1.50	Fruit Chutney -----	5.00	2.00
42	1.50	Vegetable Chutney -----	5.00	2.00
43	1.50	Fermented Vegetables, any variety -----	5.00	2.00

### BREAD

44	1.50	Loaf of Bread, traditional, white -----	5.00	2.00
45	1.50	Loaf of Bread, traditional, any variety other than white -----	5.00	2.00
46	1.50	Loaf of Bread, Breadmaker, white -----	5.00	2.00
47	1.50	Loaf of Bread, Breadmaker, any variety other than white -----	5.00	2.00
48	1.50	Loaf of Bread, Sourdough -----	5.00	2.00
49	1.50	Bread of any variety (eg. focaccia, sweet) -----	5.00	2.00
50	1.50	Bread Rolls of any variety, 4 -----	5.00	2.00