

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 may be on any type of plate; covers will be supplied. 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, Chutneys and Sauces opened and tasted at the Judge's discretion.

Appreciation is extended to our generous Sponsors:

Prize

Most Points Scones Classes 1-4
Biscuit Classes 5-9
Most points Baking Classes 1-26
Most points Jams/Preserves/Pickles Classes 27-38
Most Points Bread Classes 39-44
Schedule Cake Class 20 & Rosette
Judges Choice & Rosette
MOST POINTS Baking (1-26) awarded Rosette
MOST POINTS Jam, Preserves & Pickles (Classes 27-38) awarded Rosette
MOST POINTS Bread (classes 39-44) awarded Rosette

Donated by:

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

Schedule Cake (Recipe for Class 20)

Apple, Honey, Oatmeal Cake

1 cup instant oats	1 ¼ cups boiling water	½ cup butter
½ cup brown sugar	½ cup sugar	2 large eggs
1 teaspoon vanilla essence	1 ½ cups self-raising flour	1 teaspoon cinnamon
1 teaspoon nutmeg	100g raisins	100g pecan nuts
2 green apples, peeled, cored and diced		

Topping:

¼ cup butter	¼ cup honey	1/3 cup milk
½ cup brown sugar	½ cup rolled oats	½ cup chopped walnuts
½ cup chopped pecans	1 cup shredded coconut	

Heat butter, honey and milk in a saucepan until simmering. Add sugar and cook for a further minute. Stir in the oats, nuts and coconut.

Preheat oven 190C. Butter and line a 24cm non-stick springform cake tin (or any size cake tin – adjust baking times).

Put the rolled oats into a bowl and pour over the boiling water. Allow oats to soak until all of the water is absorbed.

Cream butter and sugars until light and fluffy. Add eggs one at a time and beat well after each addition. Stir in vanilla essence.

In a separate bowl, mix flour and spices.

Stir the soaked oats and sift half of the flour mixture into the cake batter.

Add the remaining flour mixture and gently stir in the apples, raisins and pecan nuts.

Pour the batter into the prepared cake tin and bake 35 minutes. While cake is cooking, make the topping. Remove cake from oven, add the topping and return cake to oven for 10 minutes (optional: grill topping until golden brown, about 1-2 minutes).
Allow cake to cool before removing from the tin.

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 Savoury Scones, 4 -----	5.00	2.00
5	1.50 Anzac Biscuits, 4 -----	5.00	2.00
6	1.50 Shortbread Biscuits, 4 -----	5.00	2.00
7	1.50 Biscuits of any variety, without filling 4 -----	5.00	2.00
8	1.50 Biscuits of any variety, with filling, 4 -----	5.00	2.00
9	1.50 Flavoured and/or decorated biscuits Theme native flora, 4 -----	5.00	2.00
10	1.50 Muffins, sweet 4 -----	5.00	2.00
11	1.50 Muffins, savoury 4 -----	5.00	2.00
12	1.50 Slice of any variety 4 pieces -----	5.00	2.00
13	1.50 Light Fruit Cake (half cake) -----	5.00	2.00
14	1.50 Boiled Fruit Cake (half cake) -----	5.00	2.00
15	1.50 Sponge Sandwich, without filling -----	5.00	2.00
16	1.50 Chocolate Cake or Red Velvet Cake (half cake) -----	5.00	2.00
17	1.50 Gluten Free Cake of any variety (half cake) -----	5.00	2.00
18	1.50 Banana Cake (half cake) (half cake) -----	5.00	2.00
19	1.50 Gingerbread Cake (half cake) -----	5.00	2.00
20	1.50 Schedule Cake, as per recipe -----	5.00	2.00
21	1.50 Vegetable Cake of any variety (half cake) -----	5.00	2.00
22	1.50 Citrus Cake – any variety (half cake) -----	5.00	2.00
23	1.50 Packet Cake mix of any variety, or uniced (half cake) -----	5.00	2.00
24	1.50 Cup Cakes of any variety, iced and/or decorated, 4 -----	5.00	2.00
25	1.50 Decorated Cake Theme: Native flora &/or fauna (decoration only judged) -----	5.00	2.00
26	1.50 Apple Pie -----	5.00	2.00

JAMS

27	1.50 Apricot -----	5.00	2.00
28	1.50 Strawberry -----	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, any variety -----	5.00	2.00

PRESERVES

32	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.

33	1.50	Herb vinegar -----	5.00	2.00
34	1.50	Relish - any variety -----	5.00	2.00
35	1.50	Chilli Sauce - any variety -----	5.00	2.00
36	1.50	Tomato Sauce - any variety -----	5.00	2.00
37	1.50	Chutney - any variety -----	5.00	2.00
38	1.50	Fermented/Pickled Vegetables, any variety-----	5.00	2.00

BREAD

39	1.50	Loaf of Bread, traditional, white -----	5.00	2.00
40	1.50	Loaf of Bread, traditional, any variety other than white -----	5.00	2.00
41	1.50	Loaf of Bread, Breadmaker, any variety -----	5.00	2.00
42	1.50	Loaf of Bread, Sourdough -----	5.00	2.00
43	1.50	Bread of any variety (eg. focaccia, sweet) -----	5.00	2.00
44	1.50	Bread Rolls of any variety, 4-----	5.00	2.00

Remember: FRIDAY JUDGING