

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

CENTENARY HALL

STEWARD: Kathleen Holdsworth 9761 1786/ 0429 809 576

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 & 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

Most Points Scones Classes 1- 5
Most Points Biscuit Classes 6-15
Most points Slices & Cakes 16-34
My Family Heritage Cake Class 34
Most points Jams/Preserves/Pickles Classes **36-46**
Judges Choice Bread Classes 47-50
Schedule Cake Class
Judges Choice

Schedule Cake (Recipe for Clas 35) Lumberjack Cake

2 large apples (400g), peeled, finely chopped
1 tsp Bicarb Soda
125g butter
1 cup (220g) caster sugar
1 ½ cups (225g) plain flour

Donated by:

Greenbushes CWA Belles
Tash's Cottage Industries
The Gutteridge Family
The Gutteridge Family
Allwest Antennas
The Holdsworth Family
Mrs. A.S. Nix
The Moore Family

1 cup (160g) pitted dates, chopped
1 cup (250ml) boiling water
1 tsp vanilla essence
1 egg

Method: Grease deep 19cm square cake tin (or similar size) and line with baking paper. Combine apples, dates, soda and water in medium bowl and cover until cool. Beat butter, essence and sugar until light and fluffy. Add egg, beat until combined. Stir in sifted flour alternatively with apple mixture. Spread into prepared pan. Bake in moderate oven 50 minutes. Pour/spoon over warm coconut topping and bake for further 30 minutes or until golden brown. Cool in cake tin.

Coconut Topping

60g butter
½ cup (100g) brown sugar
½ cup (125ml) milk
2/3 cup (50g) shredded coconut
Melt butter, sugar and milk over low heat until sugar dissolved. Remove from heat. Stir in coconut.
(Woman's Weekly)

BAKING

Class Entry			1st	2nd
\$			\$	\$
Scones				
1	1.50	Plain Scones, traditional 4 -----	5.00	2.00
2	1.50	Plain Scones, lemonade 4 -----	5.00	2.00
3	1.50	Fruit Scones, sultanas 4 -----	5.00	2.00
4	1.50	Pumpkin Scones, 4 -----	5.00	2.00
5	1.50	Cheese Scones, 4 -----	5.00	2.00

SECTION N - COOKING (continued)

Class Entry			1st	2nd
\$			\$	\$
Biscuits				
6	1.50	Anzac Biscuits, 4 -----	5.00	2.00
7	1.50	Melting Moments, 4 -----	5.00	2.00
8	1.50	Monte Carlo Biscuits, 4 -----	5.00	2.00
9	1.50	Florentines, 4 -----	5.00	2.00
10	1.50	Jam Drops, 4 -----	5.00	2.00
11	1.50	Coconut Macaroons, 4 -----	5.00	2.00
12	1.50	Cheese Biscuits, 4 -----	5.00	2.00
13	1.50	Meringues, 4 -----	5.00	2.00
14	1.50	Kisses Biscuits 4 -----	5.00	2.00
15	1.50	Biscuit from childhood memory (include name of biscuit and brief note to explain) 4 -----	5.00	2.00

Slices

16	1.50	Lemon Meringue Slice 4 pieces -----	5.00	2.00
17	1.50	Jelly Slice 4 pieces-----	5.00	2.00
18	1.50	Ginger Crunch Slice 4 pieces -----	5.00	2.00

Slices (no bake)

19	1.50	Coconut Ice 4 pieces -----	5.00	2.00
20	1.50	Lemon Coconut Slice 4 pieces-----	5.00	2.00
21	1.50	Hedgehog Slice 4 pieces -----	5.00	2.00

Cakes

22	1.50	lamingtons 4 -----	5.00	2.00
23	1.50	Jelly Cakes 4-----	5.00	2.00
24	1.50	Patty Cakes, Vanilla 4 (iced) -----	5.00	2.00
25	1.50	Cinnamon Tea Cake (half cake) -----	5.00	2.00
26	1.50	Boiled Fruit Cake (half cake) -----	5.00	2.00
27	1.50	Victoria Sponge, without filling -----	5.00	2.00
28	1.50	Swiss Roll, chocolate (half cake)-----	5.00	2.00
29	1.50	Swiss Roll, jam (half cake)-----	5.00	2.00
30	1.50	Rainbow Cake or Marble Cake (half cake) -----	5.00	2.00
31	1.50	Hummingbird Cake (half cake)-----	5.00	2.00
32	1.50	Pineapple Upside Down Cake (half cake)-----	5.00	2.00
33	1.50	Pound Cake (no baking powder) (half cake)-----	5.00	2.00
34	1.50	My Family Heritage Cake (cake recipe handed down by older generations. Include name of cake and brief note to explain) -----	5.00	2.00
35	1.50	Schedule Cake, as per recipe -----	5.00	2.00

Jams

36	1.50	Apricot -----	5.00	2.00
37	1.50	Strawberry -----	5.00	2.00
38	1.50	Jam, any other variety -----	5.00	2.00
39	1.50	Lemon Butter -----	5.00	2.00
40	1.50	Marmalade, any variety -----	5.00	2.00

Preserves

41	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.

42	1.50	Herb vinegar -----	5.00	2.00
43	1.50	Relish - any variety -----	5.00	2.00
44	1.50	Tomato Sauce - any variety -----	5.00	2.00
45	1.50	Chutney - any variety -----	5.00	2.00
46	1.50	Pickled Vegetables, any variety -----	5.00	2.00

Bread (traditional or bread maker)

47	1.50	Loaf of Bread, white-----	5.00	2.00
48	1.50	Loaf of Bread, grain or wholemeal-----	5.00	2.00
49	1.50	Chelsea Buns/ Cinnamon Scrolls-----	5.00	2.00
50	1.50	Damper-----	5.00	2.00