

SECTION L

COOKERY

CHIEF STEWARD: MRS JOANNE HARRIS

ASSISTANT STEWARD: MRS MELISSA SUTHERLAND

First Prize: \$4.00

Second Prize: \$2.00

Entry Fee: \$1.00

Most Points in Cookery trophy donated by: **Mrs I Mills**

- ★ No cake to be iced unless stipulated.
- ★ No cooking to be done on day of judging.
- ★ No novelty tins allowed.
- ★ Presentation is everything.

LOAF TINS: Approx size of 8cm x 20cm

COOKIE: Dropped from spoon

BISCUIT: Pressed or rolled

CLASS:

1. Scones, six
2. Pumpkin Scones, six
3. Chocolate, Coffee or Ginger Sandwich, 20cm tins
4. Sponge Sandwich, without filling, 20cm, no custard powder
5. Sponge Sandwich, without filling, 20cm, with custard powder
6. Orange Cake
7. Chocolate Cake, iced, icing only ie no coconut or sprinkles etc
8. Carrot Cake, iced, icing only ie no coconut or sprinkles etc
9. Lamingtons, six, 4cm square
10. Cake, not mentioned
11. Pumpkin Fruit Cake
12. Cream Puffs, six, unfilled
13. Meringues, six
14. Shortbread, no sugar dusting
15. Collection of Biscuits, 2 distinct, 4 of each
16. Collection of Cookies, 2 distinct, 4 of each

Entries to be submitted between 9am & 1pm on Friday 18th August 2017

No Late Entries will be accepted

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17. Slice of your choice, 6 pieces
18. Date Meltaway, use the following recipe, 6 pieces
19. Fruit Cake
20. Decorated Cup Cakes, three
21. **COWBOY CUPCAKES, three**
22. Child's Birthday Cake - decorated
23. Packet Mix Cake, any type
24. Bread Maker, White, one loaf
25. Bread Maker, Wholemeal, one loaf
26. Bread Maker, Multigrain, one loaf
27. Bread Maker, Savoury or Sweet, one loaf
28. Bread other than bread maker, white, one loaf
29. Bread other than bread maker, wholemeal, one loaf
30. Bread Rolls, white, six
31. **WILD WEST THEME, DAMPER / SOURDOUGH**
32. Muffins, savoury, six
33. Muffins, sweet, six

★★★★★★

DATE MELTAWAY

(Favourite Recipe of Alice Roach)

Meltaway Pastry

Melt the butter and sugar, add the milk and well-beaten egg, mix well and add the flour. Roll out, and line a baking dish with paste, keeping back half for a covering.

Date Mixture

1 cup stoned dates, 1/2 a cup of sugar, 1 cup of water. Boil together until thick. Allow to cool, then spread over the Meltaway pastry in the baking dish, and cover with another layer of the pastry. Brush over with a little milk, and bake til golden brown.