

## SECTION L

# COOKERY

**CHIEF STEWARD:** MRS JOANNE HARRIS  
**ASSISTANT STEWARD:** MRS MELISSA SUTHERLAND

**First Prize:** \$5.00  
**Second Prize:** \$3.00  
**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. Swiss Roll, jam filling
7. Orange Cake
8. Chocolate Cake, iced, icing only ie no coconut or sprinkles etc
9. Carrot Cake, iced, icing only ie no coconut or sprinkles etc
10. Lamingtons, six, 4cm square
11. Cake, not mentioned
12. Pumpkin Fruit Cake
13. Cream Puffs, six, unfilled
14. Meringues, six
15. Shortbread, no sugar dusting
16. Collection of Biscuits, 2 distinct, 4 of each
17. Collection of Cookies, 2 distinct, 4 of each

Entries to be submitted between 9am & 1pm on Friday 23rd August 2019  
No Late Entries will be accepted

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18. Slice of your choice, 6 pieces
19. Fruit Cake
20. Decorated Cup Cakes, three
21. Child's Birthday Cake – decorated
22. Decorated Cake Any – decorated (ie Christmas, Birthday Celebration Cake)
- 23. History cake, use the following recipe**
- 24. BLOKES ONLY, Man Cake, any, your choice**
25. Packet Mix Cake, any type, no icing
26. Packet Mix Cake, any type, iced
27. Bread Maker, White, one loaf
28. Bread Maker, Wholemeal, one loaf
29. Bread Maker, Multigrain, one loaf
30. Bread Maker, Savoury or Sweet, one loaf
31. Bread other than bread maker, white, one loaf
32. Bread other than bread maker, wholemeal, one loaf
33. Bread Rolls, white, six
34. Muffins, savoury, six
35. Muffins, sweet, six
36. Confectionary, any

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