

COOKERY – Section A

Perpetual Trophy- Most Successful Exhibitor - Donated by Judith Benham

BEST EXHIBIT – Rosette & Cookery Book donated by CWA Yarrowonga.

1st Prize \$2.00 2nd Prize \$1.00 (Unless otherwise specified)

Class 9 – 1st Prize \$10, 2nd Prize \$2. Donated by Joan Lewis

ENTRY FEE – \$1.00 per entry

Head Steward: Mrs Heather Keenan

Stewards: Mrs. Jennie Hammon, Mrs. Glenys Reid & L. Marshall

RULES: Exhibits should be presented on a disposable plate or board. No ring Tins accepted.

Use of packet cake ready mixes and pastries are prohibited (except in Junior Cooking).

Class:

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| 1. Sweet/savory muffins, plate of five | 13. Pavlova casing |
| 2. Six plain scones | 14. Exhibitors Choice |
| 3. Six fruit scones | 15. Six plain lamingtons (iced) |
| 4. Six drop scones | 16. Shortbread 6 pieces |
| 5. Chocolate cake, iced | 17. Slice uncooked 6 pieces (2.5 cm x 5 cm) |
| 6. Banana cake, un-iced | 18. Slice cooked 6 pieces (2.5cm x 5cm) |
| 7. Sultana Cake | 19. Six Anzac Biscuits (recipe in Junior Cooking Section) |
| 8. Butter cake – orange, un-iced (loaf tin) | 20. Six Yo Yos |
| 9. Sponge sandwich (4 eggs) not iced or filled | 21. Boiled Fruit Cake |
| Class 9. Show level 1st \$10 2nd \$2 (sponsored by Joan Lewis) | 22. Fruit Cake |
| 10. Brown sponge sandwich (4 eggs) not iced or filled | 23. Plum Pudding cooked in a cloth (no larger than 25cm in diameter) |
| 11. Swiss Roll | 24. Machine made homemade white bread |
| 12. Carrot Cake (recipe below) | 25. Machine made homemade wholemeal bread |
| | 26. Homemade bread any variety (not machine) |
| | 27. Half dozen hen eggs, white |
| | 28. Half dozen hen eggs, brown |
| | 29. Half dozen duck eggs |

CARROT CAKE

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|----------------------|-----------------------|
| 1 cup sugar | 3 eggs |
| 1 tsp bicarb soda | 1½ tsp baking powder |
| 2 cups grated carrot | 1 cup oil |
| 1½ cups plain flour | 2 tsp cinnamon |
| Pinch of salt | ½ cup chopped walnuts |

Method:

Preheat oven to 150oC. Grease a 20cm round tin and line the bottom with baking paper.

Beat sugar, oil and eggs for 5 minutes. Sift dry Ingredients and stir into mixture. Lastly fold in carrots and walnuts.

Bake in the prepared tin in the preheated oven for about 45-50 minutes or until the surface springs back when touched.

COOKERY – Section B

DECORATED CAKES

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| 30. Best Decorated Cake (no more than two tiers) | Cake boards under all decorated cakes are not to be larger than 36cm square. All decorated cakes must be presented on cake boards, not paper plates.
All decorations to be homemade with the exception of ribbon |
| 31. Decorated Novelty Cake | |
| 32. Decorated Christmas Cake | |
| 33. Decorated Cake (Novice) | |
| 34. Decorated "Agricultural Show" Theme Cake | |
- Class 30 - 34 1st Prize \$5 2nd \$2

MENS COOKING

MEN'S - Chocolate cake, iced - **Sponsored by Judds Workwear pack**