

JUNIOR COOKING - Section C

Sponsored by Rich Glen Olives

ENTRY FEE – 50c per entry

1st Prize \$2.00, 2nd Prize \$1.00

(Unless otherwise specified)

ALL EXHIBITS MUST BE PRESENTED ON A DISPOSABLE PLATE WITH
CHILD'S NAME UNDERNEATH THE PLATE

Pre – School Classes:

- 35. Three decorated Marie biscuits
- 36. Three pikelets
- 37. Edible necklace–dried fruit/ pasta/ lollies

Class 35 - 37 Best Exhibit Rosette & \$10 Rich Glen Olives

Primary School (Prep to Year 2)

- 38. Five decorated cupcakes (paper cases)

NOTE: Cupcakes must not be in muffin cases.

- 39. Plate uncooked slice 2.5 x 5cm
1 variety, 5 pieces
- 40. Five chocolate crackles
- 41. Five pikelets
- 42. Two decorated gingerbread men
- 43. Homemade biscuits- - plate of 5
- 44. Anzac Biscuits – Plate of 5
(Anzac recipe on the right)
- 45. Packet cake – iced
(include packet label)

Class 38 - 45 Best Exhibit Rosette & \$10 Rich Glen Olives

Primary School (Years 3 to 6)

- 46. Six decorated cupcakes (paper cases)

NOTE: Cupcakes must not be in muffin cases.

- 47. Plate uncooked slices 2.5 x 5cm
1 variety, 5 pieces
- 48. Five chocolate crackles
- 49. Five pikelets
- 50. Two decorated gingerbread men
- 51. Homemade biscuits - plate of 5
- 52. Five plain scones
- 53. Chocolate butter cake, iced (no ring tins)
- 54. Orange butter cake, iced (no ring tins)
- 55. Anzac Biscuits - plate of 5
(Anzac recipe on the right)
- 56. Sweet or savory muffins, plate of five
- 57. Packet cake – iced
(include packet label)

Class 46 - 57 Best Exhibit Rosette & \$10 Rich Glen Olives

My School Lunch Box

- 58. Filled with healthy food
 - 59. Filled as I would like to have it
- [Section 58 & 59 - To be presented in a lunch box labeled with name underneath]

Secondary School

- 60. Five plain scones
 - 61. Five decorated cupcakes
- NOTE: Cupcakes must not be in muffin cases.

- 62. Plate uncooked slice 2.5 x 5cm
1 variety, 5 pieces
- 63. Five pikelets
- 64. Plate of Biscuits 1 Variety, 5 pieces
- 65. Anzac Biscuits – plate of 5
(Anzac recipe below)

ANZAC BISCUIT RECIPE

1 cup rolled oats	1 cup plain flour
¾ cup desiccated coconut	¾ cup caster sugar
½ teaspoon bi-carb soda	2 tablespoons boiling water
125g butter (melted)	

2 tablespoons golden syrup

Method – preheat oven 160 degrees C.

Combine oats, flour, coconut and sugar. Dissolve bi-carb soda in boiling water and add melted butter and golden syrup. Pour into dry ingredients and mix well. Place in teaspoonful size on paper lined baking trays. Bake 15 minutes or until golden.

- 66. Five lamingtons
- 67. Chocolate butter cake, iced (no ring tins)
- 68. Orange butter cake, iced (no ring tins)
- 69. Sweet or savory muffins, plate of 5
- 70. Packet cake – iced (include packet label)
- 71. Tea Cake - (recipe below)

TEA CAKE RECIPE

½ cup sugar	1tbls thick cream
1 egg	½ cup milk
1 cup SR flour	vanilla essence

Method - Beat ½ cup sugar & thick cream. Add well beaten egg, milk & a few drops vanilla. Stir in flour, pour into greased round tin & bake in moderate oven, until cooked. When cooked, turn onto plate & spread with butter and sprinkle one tsp cinnamon and sugar.

- 72. Two mini pizzas (no larger than 10cm diameter)
- 73. Unfilled sponge- 4 eggs only

Class 60 - 73 Best Exhibit Rosette & \$10 Rich Glen Olives

Decorated Cakes: all decorations to be homemade with exception of ribbon

- 74. Decorated novelty cake (cake not necessarily made by the exhibitor)
- 75. Decorated cake

Class 74 -75 Best Exhibit Rosette & \$10 Rich Glen Olives

PLEASE NOTE: All entries and decorations must be made by an entrant in each age group unless stated otherwise.

\$10.00, CWA cookery book and Blue Ribbon awarded to Most Successful Primary School child exhibitor and Most Successful Secondary School child exhibitor.