COOKERY – Section A

MOST SUCCESSFUL EXHIBITOR - Blue Ribbon & Perpetual Trophy - Donated by Judith Benham

BEST EXHIBIT – Blue Ribbon & Cookery Book donated by CWA Yarrawonga.

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:

1. Sweet/savory muffins, plate of five

2. Six plain scones

3. Six fruit scones

4. Six drop scones

5. Chocolate cake, iced

6. Banana cake, un-iced

7. Sultana Cake

8. Butter cake – orange, un-iced (loaf tin)

9. Sponge sandwich (4 eggs) not iced or filled

Class 9. Show level 1st $10, 2nd $2 (sponsored by Joan Lewis)

10. Brown sponge sandwich (4 eggs) not iced or filled

11. Swiss Roll

12. Carrot Cake (recipe below)

CARROT CAKE

1 cup sugar 3 eggs

1tsp bicarb soda 1 tsp baking powder

2 cups grated carrot 1 cup oil

1 cups plain flour 2 tsp cinnamon

Pinch of salt 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.

13. Pavlova casing

14. Exhibitors Choice

15. Six plain lamingtons (iced)

16. Shortbread 6 pieces

17. Slice uncooked 6 pieces (2.5 cm x 5 cm)

18. Slice cooked 6 pieces (2.5cm x 5cm)

19. Six Anzac Biscuits (recipe in Junior Cooking Section)

20. Six Yo Yos

21. Boiled Fruit Cake

22. Fruit Cake

23. Plum Pudding cooked in a cloth

(no larger than 25cm in diameter)

24. Machine made homemade white bread

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

COOKERY – Section B

DECORATED CAKES

30. Best Decorated Cake (no more than two tiers)

31. Decorated Novelty Cake

32. Decorated Christmas Cake

33. Decorated Cake (Novice)

34. Decorated “Yarrawonga-Mulwala Bridge” Theme Cake

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 (except for ribbon)

Class 30 - 34 1st Prize $5 2nd $2

MENS COOKING

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