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**

Primary School - 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 125g butter (melted) water

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 - 'Yarrawonga - Mulwala Bridge' Theme

**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 Exhibitor Primary School and Most Successful Exhibitor Secondary School.**