

SECTION M - COOKERY

CHIEF STEWARD: Mrs Meredith Logan 0407 261 200

Assistant Stewards: Mrs Camilla Rowntree, Mrs Lara Hawke, Mrs Cathie Colless
All exhibits to be prepared by the exhibitor.

All exhibits to be delivered to the Pavilion by 11am of the Friday of the Show. Exhibits can also be entered at the Showground on Wed 10th & Thurs 11th May 9 am – 5 pm, at the exhibitor's discretion, with judging to take place on Friday 12th May. Jams and Preserves may also be left at the Show Office in the two weeks prior to the Show.

ENTRY FEE: 50 cents. First Prize \$2.00 unless otherwise stated. Society Ribbon 1st and 2nd places.

HINTS FOR SHOW COOKING. But not necessarily the rules

Different judges have different ideas. First, read carefully the general instructions in Section M, then the particular instructions in the class entered and do as DIRECTED. Read the helpful hints in your recipe book.

For Jams & Preserves make sure your jars are clean. Check under lids for mould. Cakes should have a fresh appearance with no holes. Fruit Cake 250gm mixture will measure approx. 22cms round tin or 19cm square tin. Patty Cakes, no paper cases. Scones should be light and cut with sharp knife or cutter. Pikelets, when included in classes, should be evenly browned and measure about 5 cm across. Line or grease cooking tins carefully. It is better NOT to scrape the last bit of mixture from the mixing dish when cooking for exhibition.

JAMS AND PRESERVES.

Please label Jams with type and contents.

1. Jar of Lemon Cheese / Butter.
2. Jar of Marmalade. Trophy donated on behalf of the late Mrs M Ward
3. Jar of Apricot Jam.
4. Jar of Fruit Jelly.
5. Jar of Berry Jam.
6. Jar of Jam not mentioned elsewhere in Cookery.
7. Jar of Jam made by a person who has not previously won a prize in Jams & Preserves. Trophy donated by Mrs J Keir
8. Jar of Jam As I Like It. Trophy donated by Mrs J Keir
9. Jar of Chutney

10. Jar of Pickles
11. Jar of Relish
12. Bottle of Tomato Sauce
13. Jar of Preserved Fruit or Vegetables.

Champion Exhibit - Jams and Preserves. Prize Money donated by National Australia Bank Agribusiness and Society Ribbon.

COOKERY

All exhibits on a plate please. No packet cakes unless specified. No ring tins to be used. Chocolate Cake must be made with butter. Cakes to be iced on top only unless otherwise specified.

14. Orange Cake.
15. Plain Butter Cake. Trophy donated by Mrs R Newton
16. Chocolate Cake. Trophy donated by Mrs S Evans
17. My Favourite Cake - please tell us what it is!! Trophy donated by Mrs W Azevedo.
18. Carrot Cake. Trophy donated by Mrs J McKenzie
19. Banana Cake.
20. Cake made by a Senior Citizen.
21. Tea cake – not iced.
22. Sponge Sandwich with jam filling, not iced.
23. Fruit Cake, 250gm or ½ lb Mixture, not iced. Trophy donated by Mrs M Logan
24. Plum Pudding. Trophy donated by Ms C Edgar.
25. Date and Nut Loaf or Roll – not iced.
26. Plate of Slice.
27. Plate of Shortbread.
28. Plate of Muffins. Trophy donated by Mrs L Schmetzer.
29. Plate of Homemade Sweets. Trophy donated by Mrs J Evans.
30. Plate Iced & Decorated Patty Cakes. Trophy donated by Mrs J Keir.
32. Plate of Six Plain Scones – Trophy donated by Vietnam Veterans
33. Iced and Decorated Cake – (will not be cut) Iced all over. Trophy donated by Mrs J Keir
34. Loaf of Bread – can be made in a Bread Maker.
35. Specialty loaf of Bread.
36. Damper. Trophy donated by Mrs J Holcombe.
37. Gluten Free Cooking – any item of Gluten Free Cooking
38. Men Only Chocolate Cake. Can be iced and decorated, packet cake accepted. Trophy donated by Clemson & Hiscox.

Most Number of Points in Cookery Classes 1-38 - Betty Hawkins Memorial Trophy. Trophy donated by the Family of the Late Mrs K Hawkins and Society Ribbon.

Most Number of Entries in Cookery Classes 1-38. Trophy donated by Mrs RK Colless and Society Ribbon.

Champion Exhibit in Cookery. Trophy donated by Mrs DJ Keir and Society Ribbon.