

SECTION 'S' – COOKING AND PRESERVES

Entries close 5.00pm Wednesday 1st April 2020

Exhibits to be staged by 10.30am Friday 3rd April 2020

Exhibits to be removed between 5.30pm and 6.00pm Saturday 4th April

Or between 9.30am and 10.30am on Sunday 5th April

Chief Steward: S. ECKERSLEY, Phone (08) 9729 1152

Stewards: A. ITALIANO, J. EASTCOTT, M. LITTON, B. UNDERDOWN, P. FAZZOLARI,
F. CAPONE, J DEERING

HELPFUL HINTS FOR EXHIBITORS:

01. Read schedule carefully and comply as specified.
02. Cake rack marks must not be in evidence.
03. No icing or sugar dusting except shortbread.
04. Cakes un-iced, unless stipulated.
05. Scones, base free from flour.
06. Line tins carefully into corners.
07. All cakes must be cooked in the type of tin specified.
08. Presentation of entry, plus appearance, is a major judging point.
09. No cloth or fancy covers on jars or bottles.
10. All entries except preserves must be staged on a white paper plate, size appropriate to entry.
11. All preserves to be presented in plain glass with plain screw top lids.
12. AV means anyvariety.
13. Cupcakes not to be muffin size.
14. No personal names on jars.

PRESERVES

All Preserves including those in Gourmet Section to be presented in bottles or jars, must be named (variety of fruit) and dated unless otherwise specified.

Class	Entry		1st	2nd
	\$		\$	\$
1	1.00	Berry Fruit Jam, 1 jar, AV named (no other fruit allowed)	6.00	3.00
2	1.00	Marmalade, 1 jar, AV named	6.00	3.00
3	1.00	Fig Jam, 1 jar, any flavor	6.00	3.00
4	1.00	Apricot Jam, 1 jar	6.00	3.00
5	1.00	Plum Jam, 1 jar	6.00	3.00
6	1.00	Jam, 1 jar, any other variety	6.00	3.00
7	1.00	Lemon Butter, small jar	6.00	3.00
8	1.00	Pickled Vegetables	6.00	3.00
9	1.00	Chutney, 1 jar	6.00	3.00
10	1.00	Tomato Relish, 1 jar	6.00	3.00
11	1.00	Relish, 1 jar, any other variety	6.00	3.00
12	1.00	Fruit, 1 jar or bottle, AV	6.00	3.00
13	1.00	Pickled Onions, 1 jar	6.00	3.00
14	1.00	Mustard Pickles, 1 jar, any variety	6.00	3.00
15	1.00	Sauce, AV named	6.00	3.00
16	1.00	Homemade Tomato Sauce, AV	6.00	3.00

SECTION 'S' – COOKING AND PRESERVES (continued)

Class	Entry	FEATURE 'BODY AND SOUL HEALTHY EATING' SECTION	1st \$	2nd \$
17	1.00	Gluten free slice, 4 pieces named	6.00	3.00
18	1.00	Spiced nuts, small jar	6.00	3.00
19	1.00	Apricot muesli slice, 4 pieces	6.00	3.00
20	1.00	Carrot cupcakes, 4, iced	6.00	3.00
21	1.00	Energy Bars, 2, AV	6.00	3.00
22	1.00	Raw/Protein balls, 4, AV	6.00	3.00
23	1.00	Health Cake, loaf tin (recipe to be included)	6.00	3.00
24	3.00	FEATURE CAKE SECTION Sponsored by Harvey Fresh (one entry per person) ORANGE CAKE, ROUND TIN, ICED BUT NOT DECORATED	100.00	50.00
CAKES				
25	1.00	My Favourite Cake prepared in Thermomix	10.00	5.00
26	1.00	Dark Fruit Cake, round tin	30.00	10.00
27	1.00	Light Fruit Cake, square tin	30.00	10.00
28	1.00	Boiled Fruit Cake, round tin (see recipe overleaf)	20.00	8.00
29	1.00	Sponge plain prepared in Thermomix	10.00	5.00
30	1.00	Pumpkin Fruit Cake, loaf tin	10.00	5.00
31	1.00	Date and Nut Loaf or roll	6.00	3.00
32	1.00	Chocolate Cake, not iced, ring tin	6.00	3.00
33	1.00	Carrot Cake, iced top	6.00	3.00
34	1.00	Banana Cake, not iced	6.00	3.00
35	1.00	Packet Cake, iced, label included	6.00	3.00
PASTRY				
36	1.00	Sausage Rolls Puff Pastry (pastry can be bought)	6.00	3.00
37	1.00	Quiche, Short Pastry AV named	6.00	3.00
38	1.00	Apple Pie	6.00	3.00
39	1.00	Mini Quiche Puff Pastry, four, AV named	6.00	3.00
BISCUITS AND SLICES				
40	1.00	Biscuit Slice, 6 pieces, 2 varieties, named	6.00	3.00
41	1.00	Plate 4 Anzac biscuits	6.00	3.00
42	1.00	Plate 4 Biscuits, 1 Variety iced or filled	6.00	3.00
43	1.00	Unbaked Slice, 4 pieces, named	6.00	3.00
44	1.00	Shortbread, 4 pieces	6.00	3.00
45	1.00	Plate 4 Savory Biscuits, named	6.00	3.00
46	1.00	Plate 4 Jam Drops	6.00	3.00
SCONES AND MUFFINS				
47	1.00	Plain Scones, 4	6.00	3.00
48	1.00	Savory Scones, 4	6.00	3.00
49	1.00	Fruit Scones, 4	6.00	3.00
50	1.00	Pumpkin Scones, 4	6.00	3.00
51	1.00	Muffins, 4, fruit, named	6.00	3.00
52	1.00	Muffins, 4, any other variety named	6.00	3.00

SECTION 'S' – COOKING AND PRESERVES (continued)

Class	Entry	BREAD	1st	2nd
	\$		\$	\$
53	1.00	White Bread, 1 loaf, handmade	6.00	3.00
54	1.00	Bread Rolls, 4, handmade	6.00	3.00
55	1.00	Wholemeal Bread, 1 loaf, handmade	6.00	3.00
56	1.00	Hot Cross Buns (can be thermomix)	6.00	3.00
57	1.00	Herbed Bread, 1 loaf, named	6.00	3.00
58	1.00	White Bread, 1 loaf, cooked in bread machine	6.00	3.00
59	1.00	Wholegrain, 1 loaf, cooked in bread machine	6.00	3.00
60	1.00	Fruit Loaf, 1 loaf, cooked in oven	6.00	3.00
61	1.00	Bread, 1 loaf, any other variety, named, hand made	6.00	3.00
62	1.00	Sour dough, 1 loaf, handmade or machine	6.00	3.00
EASTER BAKING				
63	1.00	Easter cake, decorated	10.00	5.00
64	1.00	Easter biscuits, decorated or plain	6.00	3.00
65	1.00	Homemade Easter eggs	6.00	3.00
PARTY FAVOURITES				
66	1.00	4 tartlets with AV of sweet filling (no cream)	6.00	3.00
67	1.00	Rum Balls, 4	6.00	3.00
68	1.00	Macaroons, 4 AV	6.00	3.00
69	1.00	Fudge, 4 pieces, AV handmade or thermomix	6.00	3.00
70	1.00	Decorated Cake – Special Occasion, fondant icing, Dummy or polystyrene can be used - presentation only judged	15.00	5.00
71	1.00	Cupcakes, 4, (birthday or wedding themed) fondant icing	6.00	3.00
72	1.00	Butter cake, 23cm round tin	6.00	3.00
NOVICE SECTION (First Time Exhibitor)				
73	1.00	Packet chocolate cake, round tin (label included)	6.00	3.00
74	1.00	Muffins, 4, AV named	6.00	3.00
75	1.00	Biscuits, 4 AV named	6.00	3.00
76	1.00	Unbaked slice, 4 pieces named	6.00	3.00
77	1.00	Packet Cupcakes, 4, iced (label included)	6.00	3.00
THE MAN IN THE KITCHEN				
78	1.00	Chocolate Cake, round tin	6.00	3.00
79	1.00	Fruit Cake, round tin	20.00	10.00
80	1.00	Pizza, 24cm size	6.00	3.00
81	1.00	Sausage Rolls, 4 bought puff pastry	6.00	3.00
82	1.00	Meat Pie made in pie machine with bought pastry	6.00	3.00
83	1.00	Anzac Biscuits, 4	6.00	3.00
84	1.00	Meringues, 4	6.00	3.00

Please remember to collect your exhibits between 5.30pm and 6.00pm on Saturday or between 9.30am and 10.30am Sunday as the Stewards will accept no responsibility for exhibits left after that time.

SECTION 'S' – COOKING AND PRESERVES (continued)

CHILDREN'S COOKING

IT IS IMPORTANT TO READ THE RULES CAREFULLY

Class	Entry		1st	2nd
	\$	TEDDY BEARS PICNIC – 5 YEARS AND UNDER	\$	\$
85	0.50	Ginger Bread Person, 1, decorated, presentation only judged	4.00	2.00
86	0.50	Arrowroot Biscuits, 4, to be decorated, top only	4.00	2.00

TEDDY BEARS PICNIC – 6 YEARS TO 8 YEARS

87	0.50	Cupcakes, 4, decorated, packet mix	4.00	2.00
88	0.50	Honey Joys, 4	4.00	2.00
89	0.50	Chocolate Crackles, 4	4.00	2.00
90	0.50	Arrowroot Biscuits, 4, to be decorated top only	4.00	2.00
91	0.50	Gingerbread Person, 1, to be decorated, presentation only judged	4.00	2.00

9 YEARS TO 12 YEARS

92	0.50	Sausage Rolls, 4, bought puff pastry	4.00	2.00
93	0.50	Packet Chocolate Cake, iced, label included	4.00	2.00
94	0.50	Novelty Shaped Biscuits, 4, decorated	4.00	2.00
95	0.50	Decorated Cupcakes, 4	4.00	2.00
96	0.50	Muffins, 4, AV packet mix, label included	4.00	2.00

13 YEARS TO 17 YEARS

97	0.50	Sausage Rolls, 4, bought puff pastry	4.00	2.00
98	0.50	Uncooked Slice ,4 pieces, named	4.00	2.00
99	0.50	Biscuits, 4, one variety	4.00	2.00
100	0.50	Pikelets, 4	4.00	2.00
101	0.50	Muffins, 4, packet mix any variety,(label included)	4.00	2.00
102	0.50	Decorated Cupcakes, 4	5.00	3.00
103	0.50	Chocolate Cake, round tin, not iced	5.00	3.00
104	0.50	Packet Chocolate Mud Cake, round tin, iced, label included	5.00	3.00
105	0.50	Cooked Slice, 4 pieces, AV, named	5.00	3.00
106	0.50	Loaf Bread made in bread machine, AV, named	5.00	3.00
107	0.50	Anzac Biscuits, 4	5.00	3.00
108	0.50	Novelty Cake, no cream, presentation only judged (Plate no larger than 35cm)	10.00	5.00

109	2.00	FEATURE CAKE SECTION	50.00	20.00
		Sponsored by Harvey Fresh		
		(One Entry Per Person – 17 Years and under)		
		ORANGE CAKE, ROUND TIN, ICED, TOP DECORATED ONLY		

A. Italiano Trophy, Most Points Overall Children's Section

B. Miller Trophy, Most Points 13-17 years

P. Sharp Trophy, Most Points 9-12 years

J. Eastcott Trophy, Most Points 6-8 years

P.Fazzolari Trophy, Most Points 5 years and under

Eckersley Trophy, Most Points in Cooking Sections 1-23

Rosemarie Morris Memorial Trophy, Most Points Sections 24-84

Please remember to collect your exhibits between 5.30pm and 6.00pm on Saturday or between 9.30am and 10.30am on Sunday as the Stewards will accept no responsibility for exhibits left after that time

RECIPE TO BE USED FOR

BOILED PINEAPPLE FRUIT CAKE

INGREDIENTS

120gms Chopped Butter
1 Level Teaspoon Carb Soda
500gms Mixed Fruit
1 Cup Plain Flour

450gms Crushed Pineapple (undrained)
1 Cup Sugar
1 Cup Self-Raising Flour
2 Eggs

METHOD

Bring to boil, pineapple, sugar, fruit and butter. Simmer for 15 minutes. Remove from heat, add carb soda, allow to cool. Beat eggs and stir into mixture. Add sifted flours. Cook in moderate oven (180°) in a 20cm round tin for approx 1 hour and 45 minutes.

BENELEC
ELECTRICAL

EC 9693 | ABN 66 990 232 536

Air Conditioning - AU 34052

All electrical and air conditioning

Workshop
Lot 8, 20 Abberton Way
Harvey WA 6220

Bill Benzie
0488 177 390

Daniel Benzie | Chris Benzie
5588 Forrest Hwy Myalup WA 6220
Email: benelec_myalup@bigpond.com