

SECTION P - COOKING

Section Stewards: Lyn McPharlin

Conditions:

- All exhibits to be covered with a clear plastic bag.
- Cake rack marks **MUST NOT** be in evidence.
- All entries must be cool when judging commences at 11.00am or risk disqualification
- Use icing not mock cream
- All entries to be on a **white** flat, firm base or plate
- Scones should be uniform in size, not exceeding 5-7cm in diameter, and have only a milk glaze
- AV means any variety
- Clear bags available from Office on submission of entries

Awards presented for: Overall Points Winner
Margaret Barnes Award (Class 10)

Class - EATING LIVING HEALTHY

1. Gluten free slice, 4 pieces named
2. Apricot Muesli slice, 4 pieces
3. Spiced Nuts, small jar

Class - CAKES

4. My Favourite Cake prepared in Thermomix
5. Chocolate Cake, not iced, ring tin
6. Banana Cake, not iced
7. Packet Cake, iced, label included
8. Boiled Fruit Cake, round tin (see Recipe)
9. Sponge plain
10. Rich Fruit Cake
11. Date and Nut Loaf or Roll
12. Cup Cakes, decorated (Patty cases allowed)

Class – PASTRY

13. Sausage Rolls Puff Pastry x 4 (pastry can be bought)
14. Apple Pie
15. Mini Quiche Puff Pastry x 4 – AV named

Class – BISCUITS AND SLICES

16. Anzac biscuits x 4
17. Biscuits AV x 4, iced or filled
18. Unbaked Slice x 4, named
19. Shortbread x 4

Class – SCONES AND MUFFINS

20. Plain Scones x 4
21. Savoury Scones x 4
22. Pumpkin Scones x 4
23. Muffins fruit x 4, named
24. Muffins AV x 4

Class – INTERNATIONAL BAKING (Savoury or Sweet)

25. A taste of India, 1 plate
26. A taste of Africa, 1 plate
27. A taste of the Philippines, 1 plate

Class - BREAD

28. White Bread, 1 loaf, machine
29. Bread Rolls x 4, handmade
30. Wholemeal, 1 loaf, machine
31. Fruit Loaf, cooked in oven
32. Sourdough, 1 loaf, handmade

Class – NOVICE SECTION (First Time Exhibitor)

33. Packet Chocolate Cake, round tin label included
34. Meringues x 4
35. Anzac Biscuits x 4
36. Pizza, 24cm size (Base only)
37. Sausage Rolls x 4 bought puff pastry

SECTION PJ – JUNIOR COOKING

Conditions:

- All exhibits to be covered with a clear plastic bag.
- Cake rack marks MUST NOT be in evidence.
- Use icing not mock cream
- All entries to be on a **white** flat, firm base or plate
- Scones should be uniform in size, not exceeding 5-7cm in diameter, and have only a milk glaze
- Clear bags available from office on submission of entries

8 YEARS and UNDER

Class:

24. Milk arrowroot biscuits x 4, to be decorated on top only
25. Cup Cakes decorated x 4, packet mix (Patty cases allowed)
26. Gingerbread Person, 1 to be decorated, presentation only judged

9 – 13 YEARS OF AGE

Class:

27. Decorated Cup Cakes x 4 (Patty cases allowed)
28. Plain Scones x 4
29. Pikelets x 4
30. Muffins x 4, AV packet mix, label included
31. Choc Chip Biscuits x 4
32. Packet Chocolate Cake, iced, label included
33. Uncooked Slice x 4
34. Novelty Shaped Biscuits x 4, decorated

CAKE DECORATING

Award presented: **Narrogin Agricultural Society \$100.00**

- Judging will be based solely on decoration and overall presentation, rather than cake quality.
- Exhibits must be presented on a board covered with any material as a matter of choice.
- Boards must be raised on “cleats” and be no larger than 40cm x 40cm.

Class

24. Children’s or adult’s birthday cake.



RECIPES

BOILED PINEAPPLE FRUIT CAKE

INGREDIENTS

120gms Chopped Butter 450gms Crushed Pineapple (undrained)
1 Level Teaspoon Carb Soda 1 Cup Sugar
500gms Mixed Fruit 1 Cup Self-Raising Flour
1 Cup Plain 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 (1800) in a 20cm round tin for approx 1 hour and 45 minutes.



SECTION Q - PRESERVES

Section Stewards: Margaret de Rooy

Awards presented for: Overall Points Winner

Conditions:

- Glass Tumblers NOT to be used
- All jars to be labelled and with date made to be noted
- Fill jars to above the neck of the bottles, not 1cm from the top
- All advertising on jars or lids must be painted over or covered
- Screw on lids to be used only
- No cloth or fancy covers on jars or bottles
- Jars to be no larger than 250grams
- AV means any variety

Class

1. Berry Fruit Jam, 1 jar, AV named (no other fruit allowed)
2. Plum Jam – (1) jar
3. Apricot Jam – (1) jar
4. Fig jam – (1) jar, any flavor
5. Lemon butter – (1) small jar (100grams)
6. Marmalade – (1) jar, AV
7. Bottled fruit – (1) bottle, AV
8. Homemade Tomato Sauce - (1) bottle
9. Tomato relish – (1) jar
10. Relish - (1) jar or bottle, AV
11. Onion Jam – (1) jar
12. Pickled Vegetables – (1) jar, AV
13. Pickles- AV – (1) jar
14. Beetroot Relish - (1) jar
15. Pickled Onions – (1) jar
16. Mint Jelly – (1) jar

