

# SECTION L Cookery

CHIEF STEWARD: MRS JOANNE HARRIS

ASSISTANT STEWARD: MRS MELISSA SUTHERLAND

First Prize: \$7.00

Second Prize: \$5.00

Entry Fee: \$1.00

- ✘ Presentation is everything
- ✘ No cake to be iced unless stipulated
- ✘ No cooking to be done on day of judging
- ✘ No novelty tins allowed
- ✘ Not packet mixes unless otherwise stated
- ✘ No more than three entries per class
- ✘ All entries should be displayed on white paper plates
- ✘ Cupcakes are not to be muffin size
- ✘ No paper to be left on the base of the cake
- ✘ No cake cooling rack marks, placing a tea towel on the rack will eliminate marks

LOAF TINS: Approx size of 8cm x 20cm

COOKIE: Dropped from spoon and can be pressed

BISCUIT: Rolled, Pressed, Cut

## Section L - COOKERY

Class 256 Scones, six

Class 257 Pumpkin Scones, six

Class 258 Chocolate, Coffee or Ginger Sandwich, 20cm tins

Class 259 Sponge Sandwich, without filling, 20cm, no custard powder

Class 260 Sponge Sandwich, without filling, 20cm, with custard powder

Class 261 Swiss Roll, jam filling, no sugar dusting, do not trim

Class 262 Orange Cake, baked in a loaf tin

Class 263 Chocolate Cake, iced, icing only ie no coconut or sprinkles etc

Class 264 Carrot Cake, iced, icing only ie no coconut or sprinkles etc

Class 265 Lamingtons, six, 4cm square

Class 266 Cake, Gluten Free

Class 267 Cake, not mentioned  
Class 268 Pumpkin Fruit Cake  
Class 269 Cream Puffs, six, unfilled  
Class 270 Meringues, six, not decorated  
Class 271 Shortbread, no sugar dusting  
Class 272 Collection of Biscuits, 2 distinct, 4 of each  
Class 273 Collection of Cookies, 2 distinct, 4 of each  
Class 274 Slice of your choice, 6 pieces  
Class 275 Fruit Cake  
Class 276 Decorated Cup Cakes, three  
Class 277 Child's Birthday Cake - decorated  
Class 278 Decorated Cake any, decorated (Christmas,Birthday,Celebration)  
Class 279 BLOKES ONLY, Man Cake, any, your choice  
Class 280 BLOKES ONLY, Man Cake, any, packet mix  
Class 281 Packet Mix Cake, any type, no icing  
Class 282 Packet Mix Cake, any type, Gluten Free, no icing  
Class 283 Packet Mix Cake, any type, iced  
Class 284 Packet Mix Cake, any type, Gluten Free, iced  
Class 285 Bread Maker, White, one loaf  
Class 286 Bread Maker, White Gluten Free, one loaf  
Class 287 Bread Maker, Wholemeal, one loaf  
Class 288 Bread Maker, Wholemeal Gluten Free, one loaf  
Class 289 Bread Maker, Multigrain, one loaf  
Class 290 Bread Maker, Multigrain Gluten Free, one loaf  
Class 291 Bread Maker, Savoury or Sweet, one loaf  
Class 292 Bread other than bread maker, white, one loaf  
Class 293 Bread other than bread maker, wholemeal, one loaf  
Class 294 Bread other than bread maker, sourdough, one loaf  
Class 295 Bread Rolls, white, six  
Class 296 Muffins, savoury, six  
Class 297 Muffins, sweet, six  
Class 298 Confectionary, any  
Class 299 Set Recipe

Class 300 THEME Celestial Mechanics - A Universe of Creativity  
Decorate your plaque with the theme of space using plastic icing.

Most Points in Cookery  
Trophy Donated by Irene Mills

Set Recipe for Class 299

## SPACE FOOD STICKS

- 1 cup crunchy peanut butter
- 1 cup dry powdered milk
- 2 tbsp wheat germ
- 2 tbsp Unflavored gelatin
- 2/3 cup honey (or corn syrup, light)
- 1/8 tsp salt



Mix together all dry ingredients.

Cut in peanut butter.

Add honey (or corn syrup). Thoroughly mix.

Shape into "space sticks" or desired shape.

Store in plastic covered dish.

Dalwallinu & Districts Agricultural Society Inc.

Accepts no responsibility for accidents  
which may occur at or on any sideshow  
conducted on its grounds on the day of  
the show or at any other time.