**SECTION K - COOKERY**

**Committee:** Mrs Dulcie Barker Ph 88 252 234 Mrs Dianne Correll Ph 0428 273 213

 Mrs Lorene Mattschoss Ph 0419 216 800 Mrs Susan Stuart Ph 0438 815 524

**ENTRY FEE**: Classes 1 - 10 $1.00

 Classes 11 - 45 .50c

 Classes 46 –49 no entry fee

Entries close 5.00pm on Wednesday, 16 August 2023 with the Secretary

**PLEASE NOTE**: Exhibits to be at the Secretary's Office

Friday 4.00pm - Exhibits 1 - 6 Decorated Cakes (Dummy base cakes accepted)

Saturday 9am - Exhibits 7 - 49

Any cookery exhibits delivered to the Secretary’s Office before Saturday **MUST** have the class number, description and exhibitor’s name clearly displayed on the container/wrapping of the entry.

**Conditions:** All entries must be exhibitor’s own work.

 No 'Hilite Flour' or packet cake mix acceptable.

 Use tin size and shape specified in Show Book & take special note of

 specifications for numbers of small cakes, biscuits etc required.

**General Guidelines for Cookery Exhibitors**

**Cakes** - **Judged on presentation, general appearance, colour, texture,**

 evenness of appearance, good flavour, no cake cooler marks or testing marks.

Should not be any crease marks in cakes due to badly lined tins and no floury patches.

 Minimal amount of icing to be used when required.

 Cakes should be iced on top when cold, except Jubilee cake (thin icing running down sides).

Cakes including cupcakes are to be judged on texture, not decoration.

**Cupcakes** to be muffin size. Anodised tins make cakes dark. Shiny aluminium tins are the best choice.

 Exhibitors must not cut cakes.

**Muffins** - Texture should be between that of a cake & a scone. Baked in muffin tins (paper cases allowed).

Well risen, good colour, moist, well flavoured and even shape.

**Biscuits** - Should snap when broken. Even colour (top & bottom), shape & size - not oversize.

**Sponge Roll** - Should have a thin smear of sieved jam & to be rolled, ends not to be cut.

**Cream Puffs** -Thin golden crust, well risen, light & no moist centres.

**Scones—** should be approx. 5 cm in diameter. Well risen, straight sides,

 evenly coloured top & bottom. No flour on bottoms.

**Slices** -Approx. size 5 x 2.5 cm, evenly cut.

**Bread** - Good volume, even rise, thin crisp golden outer crust, fine moist texture.

 Good crumb, even distribution of grain..

**Y.P. Association Points** - Prize winners will receive calculated on Classes 1 - 49

 5 points - 1st 3 points - 2nd 1 point - 3rd

Classes 1 - 10 1st Prize 2nd $3.00 3rd $2.00

Classes 11 - 45 $3.00 $2.00 $1.00

Exceptions - Classes 19, 28, 46-49 Prize $2.00 $1.00

**Prize money kindly donated by Kadina CWA Branch**

\*Prizes deemed forfeited if not collected by Tuesday, 22 August.

**Special Note:** **Novice/Intermediate status** in Decorated Cakes and classes 40 - 45 ceases after having won 1st prize

for that class 3 times at Kadina Shows.

Exhibitors in **Novice/Intermediate** sections may also enter in Open sections.

 **No exhibitor to remove any exhibit before 3.30pm on Sunday, unless pre-arranged with Cookery Committee.**

**SECTION K - COOKERY cont.....**

**DECORATED CAKES:**

**Open**

1 Special Occasion Cake 1 or 2 tier

 **Prize** donated by **Sweet Tooth, Kadina**

2 Plaque - Any Medium

 **Prize** donated by **Mrs Shylie Koch**

**Intermediate**

3 Novelty Cake

 **Prize** donated by **Flinders Branch of Cake Decorators Association of S.A.**

4 Plaque - Any Medium

 **Prize** donated by **Mrs Mary Rooney**

**Novice**

5 Novelty Cake

 **Prize** donated by **Mrs Rosalyn Northey**

6 Three Cup Cakes, (3 different designs) judged on decoration only

 **Prize** donated by **Mrs Brenda Cross**

**AGGREGATE POINTS PRIZE**

For Classes 1 - 6:- Decorated Cakes

Donated by **Cake Decorators Assoc. of S.A.**

**BEST EXHIBIT ROSETTE -** Classes 1 - 6

Donated in memory of **Mrs Joy Parker**

**FRUIT CAKES**

7 Diabetic Fruit Cake, supply recipe

 **Prize** donated by **Mrs Meredith Westbrook**

8 Dark Fruit Cake

 **Prize** donated by **Mrs Dianne Correll**

9 Sultana Cake

 **Prize** donated by **Cunliffe W.A.B**.

10 Boiled Fruit Cake

 **Prize** donated by **Woolworths, Kadina**

**CAKES**

11 Coffee Cake, cinnamon top, round or square.

12 Banana Log or Loaf Cake, iced

13 Orange Log or Loaf Cake, iced

14 Chocolate Log or Loaf Cake, iced

**PRIZE AGGREGATE POINTS**

Classes 11 - 14

Donated by **Drakes, Wallaroo**

**SECTION K - COOKERY cont.....**

**CAKES & MUFFINS**

15 Jubilee Log or Loaf Cake, iced

16 Three Sweet Muffins - baked in muffin tins, presented on a plate

17 Three Savoury Muffins - baked in muffin tins, presented on a plate

18 Five Pieces Cooked Slice, 1 variety, on plate

**PRIZE AGGREGATE POINTS**

Classes 15 - 18

Donated by **Woolworths, Kadina**

19 **Five** **Chocolate Chip Biscuits** - presented on plate.

 **Set recipe**

 **Ingredients:**

 180g butter or margarine

 1/3 cup caster sugar

 ½ tin condensed milk

 1½ cups Self Raising Flour

 125g chocolate chips

 ½ cup chopped nuts

 **Method**: Beat butter & caster sugar until creamy.

 Add condensed milk, then flour and combine.

 Add chocolate chips & nuts, mix well.

 Roll teaspoons full of mixture into small balls, place on trays & press gently with a fork.

 Bake in a slow oven (about 150ºC) for approximately 15 minutes, until lightly golden.

**PRIZE** donated by **Mrs Belinda White**

**BISCUITS** - on a plate

20 Five Jam Drop Biscuits

21 Five Anzac Biscuits

22 Five Cornflake Biscuits

23 Five Melting Moment Biscuits, sandwiched, any filling

**PRIZE AGGREGATE POINTS**

Classes 20 - 23

Donated by **Woolworths, Kadina**

**SPONGES/ CREAM PUFFS**

24 Five Cream Puffs, unfilled

25 Five Vanilla Cup Cakes, baked in containers - iced

26 Jam filled Sponge Sandwich - uniced

27 Sponge Roll - jam filled

**PRIZE AGGREGATE POINTS**

Classes 24 - 27

Donated by **Woolworths, Kadina**

**SECTION K - COOKERY cont.....**

28 **Egg & Bacon Pie** - Set recipe

 **Ingredients:**

 3 rashers of bacon (chopped),

 1 Onion (chopped),

4 eggs, 1 cup milk,

 ¾ cup Pastry Mix,

¼ teaspoon mustard,

 salt & pepper,

1 cup grated cheese,

 1 cup grated zucchini (or carrot)

 **Method:** Cook bacon & onion & combine with remaining ingredients.

Pour into 23cm pie dish & bake in moderate oven approximately 30mins.

**Prize** donated by **Drakes, Wallaroo**

**SCONES** - on a plate

29 Five Plain Scones

30 Five Fruit Scones

31 Five Pumpkin Scones

**PRIZE AGGREGATE POINTS** Classes 29 - 31

Donated by **Drakes, Wallaroo**

**BREAD**

32 Loaf White Bread (Breadmaker)

33 Loaf Flavoured Bread e.g. herbs, onion, fruit, etc. (Breadmaker)

34 Loaf White Bread (Handmade)

35 Loaf Wholemeal Bread (Handmade)

36 Loaf Gluten Free Bread (Handmade or Breadmaker)

**PRIZE AGGREGATE POINTS** Classes 32 - 36

Donated **in memory of Mrs Rose Allen**

**PASTRIES - presented on a plate**

37 Two Cornish Pasties, bought pastry may be used

38 Two Plain Pasties, bought pastry may be used

39 Five Sausage Rolls, bought pastry may be used

**PRIZE AGGREGATE POINTS** Classes 37 - 39

Donated in memory of **Mrs Gladys Cross**

**SECTION K - COOKERY cont.....**

**NOVICE SECTION**

40 **Chocolate Cake** - Set Recipe - iced (top only)

 **Ingredients**:

 3 tbsp. butter, 1 cup sugar,

 ½ cup milk, 2 eggs,

 1 cup SR flour, 2 tbsp. cocoa,

 ½ tspn vanilla essence

 **Method:**

Melt butter.

 Place all ingredients in bowl. Pour over melted butter & beat hard for 3 mins.

 Bake in 20cm round cake tin in moderate oven for 30 mins. approx.

41 Five Pieces Uncooked Slice, one variety - on plate

42 Banana Log or Loaf Cake, iced

43 Five Vanilla Cup Cakes, baked in containers and iced

44 Five Plain Scones, on a plate

45 Pizza, any topping, thin scone base, approx. 25cms.

**PRIZE AGGREGATE POINTS** Classes 40-45Donated by **Moonta Gourmet Meats**

**SENIOR SPECIAL NEEDS SECTION**

46 One Cupcake - judged on decoration **Prize** donated by **Mrs Maxine Tully**

47 Pizza, bought base, any filling **Prize** donated by **Mrs Lorene Mattschoss**

48 Four Muffins, packet mix  **Prize** donated by **Mr Daryl Parker**

49 My Favourite Cake, iced, any variety, any shape **Prize** donated by **Mrs Dianne Correll**

**PRIZE AGGREGATE POINTS** Classes 46 - 49 Donated by: **Seahaze Villas Pt Broughton**

**PRIZE AGGREGATE POINTS** Classes 7-49 Donated by:  **Kadina Country Living**

 **Homewares**

**Encouragement Award** Classes 7-49 Donated in memory of **Mrs Anita Westbrook**

**Best Exhibit Rosette** Classes 7-49 Donated by **Mrs Raelene Bussenschutt**