**SECTION X2 - COOKERY JUNIOR**

**Convener:** Rebecca Rich (Bec) 0418 812 016 bec.a.rich87@gmail.com

# Steward: TBA

## NO ENTRY FEE **Entries close 5.00pm on Wednesday August 16**

## 

**PRIZE Cards** for: 1st Blue 2nd Pink 3rd Green

**RIBBONS:** 1st Blue 2nd Red 3rd White

## 

## **Sponsored by Lions Club of Kadina Inc**.

**Conditions of entry:**

Work to be that of exhibitor.

Cooking to be appropriately presented for judging.

All exhibits to be placed on appropriate size paper plate with name, age and birth date written clearly on bottom. (i.e. small plate with 2 Weetbix & 4 commercial biscuits)

Decorated cakes can be placed on stiff cardboard or wooden board covered with alfoil.

Pizza’s to be placed on plates not on pizza trays.

No Paper Doyley’s required

**Exhibits** must be staged NO LATER THAN **9.00am** on the morning of the Copper Coast Show.

All exhibitors welcome.

\* Prizes will be forfeited if not collected by the Wednesday after Show Day.

**Junior Special Needs section (all junior ages welcome)**

1 1 Slice fairy Bread—crusts still attached, cut once, no shapes

2 1 cupcake—judged on decoration only. Cupcakes will be donated

3 2 decorated commercial biscuits

**Participation gifts** Donated by: **Carli Stock**

**3yrs and under as at date of Show**

4 4 Commercial Biscuits - Judged on Decoration only

5 2 Decorated Weetbix

6 1 Slice Fairy Bread - crusts still attached, cut once, no shapes.

**AGGREGATE POINTS** Classes 4-6

**PRIZE** Donated by: **Kadina Auto 1**

**RUNNER UP** Donated By : **Mrs Maxine Tully**

**6yrs and under as at date of Show**

7 4 Commercial Biscuits - Judged on Decoration only

8 2 Decorated Weetbix

9 Pizza Face - Uncooked, using commercial bases. Not to exceed 20cm.

10 1 Slice Fairy Bread - crusts still attached, cut once, no shapes

11 3 Cup Cakes (Judged on decoration only)

**AGGREGATE POINTS** Classes 7-11

**PRIZE** Donated by: **Mrs Janet Stock**.

**RUNNER UP** Donated by: **Ms Tash Westbrook**

**BEST EXHIBIT RIBBON** Classes 1-11

Donated By: **Mrs Janet Stock**

**8 years and under as at date of Show**

12 4 Commercial Biscuits - judged on Decoration only

13 5 Honey Joys

14 Pizza Face - uncooked, using commercial base, not to exceed 20cm

15 5 Chocolate Crackles

16 4 Sausage Rolls using puff pastry sheets.

  17 2 Decorated Gingerbread

**AGGREGATE POINTS** Classes 12-17

**PRIZE** Donated by: **Mrs Raelene Bussenschutt**

**RUNNER UP** Donated by: **Mr** **Ian Stock**

**BEST EXHIBIT RIBBON** Classes 12-17

Donated by: **Jodie Millard**

**SECTION X2 - COOKERY JUNIOR cont..**

**10 years and under as at date of Show**

18 5 pieces of uncooked Slice - Own choice

19 Pizza - using own base, attractively topped and cooked, not to exceed 30 cm

20 5 Sausage Rolls - using Puff Pastry

21 5 Biscuits - Own choice

22 5 Chocolate Crackles

**AGGREGATE POINTS** Classes 18-22

**PRIZE** Donated by: **Mrs Rhonda Allen**

**RUNNER UP** Donated by: **Mrs Katherine Thomas**

**BEST EXHIBIT RIBBON Peter Tully Memorial Ribbon**

Donated by: **Mrs Maxine Tully**

**15 years and under as at date of Show**

23 5 Pieces uncooked Slice - Own Choice

24 Pizza - using own base, attractively topped and cooked, not to exceed 30cm

25 5 Sausage Rolls - using puff pastry

26  5 Biscuits - Own choice.

**AGGREGATE POINTS** Classes 23-26

**PRIZE** Donated by: **Russack Family in Memory of Mrs Ruth Russack**

**RUNNER UP** Donated by: **Mrs Betty Beare**

**Open to all school aged students: (changed from 18 years and under)**

27 Banana Log or Loaf Cake

28 Jubilee Log or Loaf Cake

29 5 Melting Moment Biscuits, sandwiched any filling

30 3 Savoury Muffins—baked in muffin tins

31 Jam filed Sponge Cake—sandwiched

32 Unspecified sweet cooking own choice

33 Healthy Lunch box

34 Chocolate Cake using specified recipe Iced & Decorated

**AGGREGATE POINTS** Classes 27-34

**PRIZE** donated by: **Friend of the Society**

**RUNNER UP:** donated by: **Friend of the Society**

**Chocolate Cake Set recipe—for 10 years and under and 15 years and under**

**Ingredients— 3 tbsp. butter, 1 cup sugar,**

**1/2 cup milk, 2 eggs,**

**1 cup SR Flour, 2 tbsp. cocoa,**

**1/2 tsp vanilla essence**

**Method:** Melt butter, place all ingredients into bowl, pour over melted butter

and beat hard for 3 mins.

Bake in 20cm round cake tin,

in moderate oven (180 degrees) for approximately 30 mins.

**DECORATED CAKE SECTION: *Open to all Junior Age Groups:***

35 Decorated Novelty Cake.

36 Decorated Cake - can use plastic icing

37 Decorated Novelty Cake using Cupcakes. - maximum 20 cupcakes

38 5 Cupcakes individually Decorated

**AGGREGATE POINTS** Classes 35-38

**PRIZE** Donated by: **Mrs Dulcie Barker**

**BEST EXHIBIT RIBBON** Classes 23-38 Donated by: **Centre State Food**

**ENCOURAGEMENT AWARDS FOR CLASSES:**

**1-3, 4-6, 7-11, 12-17, 18-22, 23-26, 27-34, 33-38**

Donated by **Mrs Carolyn Johnson.**