

SECTION K - COOKERY

Committee: Mrs D Barker Ph 88 252 234 Mrs D Correll Ph 88 273 213
Mrs L Mattschoss Ph 0419 216 800

ENTRY FEE: Classes 1 - 10 \$1.00 incl. GST
Classes 11 - 45 .50c incl. GST
Classes 46 -49 no entry fee

Juniors refer to Junior Section

Entries close 5.00pm on Wednesday, 17 August 2022 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, 24 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
- 1/2 tin condensed milk
- 1 1/2 cups Self Raising Flour
- 125g chocolate chips
- 1/2 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 150°C) 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)

PRIZE AGGREGATE POINTS Classes 32 - 35

Donated **in memory of the late Mrs Rose Allen**

PASTRIES - presented on a plate

36 Two Cornish Pasties, bought pastry may be used

37 Two Plain Pasties, bought pastry may be used

38 Five Sausage Rolls, bought pastry may be used

39 Six Tartlets, using bought cases, with three distinct homemade fillings

PRIZE AGGREGATE POINTS Classes 36 - 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 40-45 Donated by **Kadina Gourmet Meats**

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 Bernadette Millard**

PRIZE AGGREGATE POINTS :- Classes 46 - 49

Donated by: **Seahaze Villas Pt Broughton**

PRIZE AGGREGATE POINTS Classes 7-49

Donated by: **Kadina
Country Living Homewares & Flowers,**

Encouragement Award

Classes 7-49

Donated: In memory of **Mrs Anita Westbrook**

Best Exhibit Rosette

Classes 7-49

Donated by: **Mrs Raelene Bussenschutt**