

COOKING - JUNIOR CLASSES – UNDER 18 YEARS

CHIEF STEWARD: Lesley Cox 6226 2372
JUDGING: **FRIDAY 20th March 2020 from 9.30am**
ENTRY FEE: Free
PRIZEMONEY: No prizemoney, special prizes awarded

ENTRIES CLOSE and MUST BE PROCESSED BY 4.00PM THURSDAY 19th MARCH, at the SHOW OFFICE UNDER the GRANDSTAND.

EXHIBITS MUST BE IN THE “ROUNDHOUSE” PAVILION FOR JUDGING NO LATER THAN 9.30am, FRIDAY 20th MARCH 2020.

Regulations for Section C – PLEASE READ CAREFULLY.

- a. Exhibits to be made or produced by the exhibitor. If requested, a declaration to this effect must be made by the exhibitor or parent/guardian (exhibitor under 18yrs). All exhibits – Open & Junior – to be individual efforts only.
- b. Where icing is specified, tops must be iced, **NOT SIDES. NO frosting** to be used.
- c. All cakes must be exhibited on a flat piece of **FOIL COVERED HARD BOARD, 2.5cm** larger than the exhibit.
- d. Open & Men’s classes - scones & biscuits; Junior classes - children’s commercial biscuits, scones, biscuits, pikelets, to be exhibited on a **17cm/7” plate ONLY. Scones – maximum size 6cms. No fluted cutters to be used.**
- e.. Exhibitor tickets **MUST** be securely fastened & visible. Stewards **WILL NOT** be responsible for mislaid or missing tickets.
- f. Exhibits **NOT** to be covered with plastic wrap. Exhibits delivered to the Grandstand by Thursday 19th March may be loosely covered for protection.
- g. Sponge Sandwiches to be 4 eggs only.
- h. **No ring or tapered tins** to be used, unless specified.
- i. ‘Most Successful Exhibitor’ - Open or Junior – must have at least 3 entries, in different classes, to be eligible.
- j. **Observation of Judging – competitors/others welcome. Limited number of questions allowed.**
- k. All exhibits to be collected, under Stewards supervision, after **4.30pm on Sunday 22nd March 2020. Exhibits not collected by 12 noon on Monday 23rd March will be disposed of.**
- l. **Note separate regulations for Decorated Cake classes.**

Classes

37. Commercial biscuits, 4 – iced & decorated – Pre-School
38. Novelty decorated cake – Pre-School **Decorations must be edible**

CHAMPION PRE-SCHOOL EXHIBIT - \$10 prize money donated by MRS LESLEY COX

School year MUST be shown on exhibitor ticket, not age of exhibitor.

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| 39. | Commercial biscuits, 4 – iced & decorated | K – Yr2 |
| 40. | Pikelets, 4 | K – Yr2 |
| 41. | Choc Chip Biscuits, 4 | K – Yr2 |
| 42. | Commercial biscuits, 4 – iced & decorated | Yr3 – Yr6 |
| 43. | Pikelets, 4 | Yr3 – Yr6 |
| 44. | Choc Chip Biscuits, 4 | Yr3 – Yr6 |
| 45. | Choc Chip Biscuits, 4 | Yr7 – Yr9 |

SCONES – maximum size 6cm; no fluted cutters to be used

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| 46. | Chocolate cake, chocolate icing - \$15 Gift Voucher donated by MILLER'S PHARMACY | |
| 47. | Sponge sandwich, jam filled, not iced | |
| 48. | Decorated patty cakes , 4 – patty papers to be used | |
| 49. | Speedway Cake – compulsory recipe below | |
| 50. | Plain Scones, 4 | |
| 51. | Chocolate Brownie, 4 pieces, 5cm x 5cm – may contain nuts | |
| 52. | Coconut ice, 4 pieces – 3cm x 3cm | |
| 53. | Any other cake not mentioned | |
| 54. | Novelty decorated cake – edible decorations | K-Yr2 |
| 55. | Novelty decorated cake – edible decorations | Yr3-Yr6 |
| 56. | Decorated cake | Yr7-Yr9 |
| 57. | Decorated cake | Yr10-Yr12 |

SPEEDWAY CAKE

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|--------------------------|--------------------------------|
| 125g butter or margarine | $\frac{3}{4}$ cup castor sugar |
| 1 cup Self Raising flour | 2 eggs |
| 3 Tablespoons milk | Grated rind of 1 orange |
| Pinch salt | |

Mix all ingredients together and beat hard for 5-8 minutes until light and creamy. Bake in **RING** tin for approximately 30 minutes in 180' oven.

CHAMPION JUNIOR COOKING EXHIBIT classes 37 – 57 (excluding class 46)

\$20 prize money donated by MRS LESLEY COX

MOST SUCCESSFUL JUNIOR EXHIBITOR - \$20 donated by MRS LILIAN LAWRENCE