SECTION P1—OPEN COOKERY

Convenor: Vaughan Wilson vaughanwilson@hotmail.com Stewards: Callie Wilson, Jaimee Button Carolyn Johnson

No Entry Fee Please state date of birth for Junior classes on entry form Entries close: 5pm, FRIDAY 15TH MARCH 2019

ALL ENTRIES TO: The Secretary, PO Box 844, Mt. Barker, 5251 OR <u>show@internode.on.net</u>

LATE ENTRIES WILL NOT BE ACCEPTED AND WILL BE RETURNED Please consult rules and advice for exhibitors on page 10 Judging commences 9am SATURDAY 23rd MARCH 2019

Prize money for Junior classes ONLY: 1st \$2, 2nd \$1, 3rd card.

SECTION REGULATIONS:

- All exhibits to be staged by 9am Saturday and not removed before 4:30pm Saturday
- Note: as this section is now displayed in a marquee, no guarantee can be given to any exhibits delivered on Friday
- No cooking to be done on show day
- No packet cake mixes unless otherwise stated
- Cakes to be iced on top only, and only where specified
- Entries to be on a suitable covered board or paper/plastic plate
- Please provide a clear cellophane or oven bag to cover after judging
- Recipes must be used where supplied
- The Open Cookery section is for non-professional or non-income earning cooks.
- Any exhibit remaining at 6pm will be disposed of by the convenor unless other arrangements have been made

The Violet Frost Annual Memorial Trophy for Aggregate Champion Open Cookery donated by her family

Division 1 - Scones, Breads and Pastries

P101	5 Scones – Savoury – using Laucke	P106	1 Loaf Bread, using a bread machine
Country Women's Scone Mix, see pg 58		P107	1 Loaf Bread, handmade, any variety
P102	6 Plain Scones	P108	1 Loaf Sourdough Bread
P103	6 Fruit Scones	P109	6 Sausage Rolls
P104	6 Pumpkin Scones	P110	6 Choux Pastries
P105	6 Savoury Scones		

Prize for Champion Scone, Bread or Pastry – sponsored by Jaimee Button

Division 2 - Traditional Cakes

- P111 Carrot Cake, log, un-iced
- P112 Orange Cake, log or loaf, iced
- P113 Banana Cake, log or loaf, iced
- P114 Chocolate Cake, round, iced
- P115 Sandwich Sponge, joined with jam
- P116 Jubilee Cake, log, iced
 - P117 Boiled Fruit Cake
 - P118 Fruit & Nut Roll
 - P119 Light Fruit Cake
 - P120 Seed Cake

Division 3 - Small Cakes & Biscuits P121 3 Vanilla Slice P125 6 decorated Cupcakes P122 6 pieces cooked Slice, 2 varieties, P126 6 biscuits, 2 varieties, 3 of each 3 of each P127 6 Shortbread P123 6 pieces uncooked Slice, 2 varieties, P128 6 Lamingtons or 6 Jelly Cakes 3 of each P129 6 Cockles P124 6 Muffins, not in paper cases P130 6 Meringue Prize for Champion Small Cakes or Biscuits donated by Farrago, Gawler St, Mt Barker **Division 4 - Modern Era Baking & Desserts** Cheesecake, baked & decorated P131 6 Macarons P137 P132 6 pieces Brownie P138 Baked item featuring berries, can be P133 6 Friands iced Baked item featuring bush tucker, can P134 2 Mug Cakes P139 P135 Sugar free baking (provide recipe) be iced (state bush tucker ingredient) P136 Gluten Free cake, can be iced Baked item featuring bright colours, can P140 be iced Prize for Champion Modern Era Baking donated by Hillbilly's Country Living, Gawler St, Mt Barker Division 5 - Compilation Baking – must contain minimum 80% home baking P141 **Breakfast Tray** P143 **Picnic Hamper** High-tea platter or tiered plate **Biscuit Barrel** P142 P144 Ribbon for Champion Compilation Baking donated by Convenor **Division 6 – Sponsored Cookery** THE POTTS FAMILY P145 Madeira Cake, un-iced A cake traditionally served with fortified Madeira wine. LANGHORNE EST CF Prize sponsored by Bleasdale Division 7 – Special Needs Exhibitors – Individual or Group Cake – Exhibitor's Choice P146 P147 5 Biscuits – Single variety – Exhibitor's Choice