

SECTION P1 - P2 COOKERY

General Guidelines for Cookery Exhibitors

Open and Junior Cookery.

Judges cut and taste every entry.

CAKES AND PASTRIES

- The following points will be taken into consideration:
- Judges can tell if packet mixes have been entered into the wrong classes. Presentation, general appearance,
- colour, texture, evenness of appearance, good flavour, according to type, no rack marks (put on Glad Bake), minimal amount of icing used when required (case should be iced cold with the exception of Jubilee Cakes). The correct choice of pastry for the category. Even glazing, well-sealed and filled. Good colour and texture on top and bottom.
- Do not use dark tins.
- Anodised tins make cakes dark.
- Shiny, clean aluminium tins are the best choice.

BREADS

- Good volume, even rise, thin crisp golden outer crust, fine moist texture.
- Good crumb, even distribution of grain.

SCONES

- The scones should be approximately 5 cm in diameter.
- Well risen, straight side, thin golden rust top and bottom, no flour on base.
- Fine, moist texture, good crumb, good flavour according to type.
- Optional to glaze.

MUFFINS

- The texture should be between that of a cake and a scone.
- Baked in muffin pans, no paper cases, well risen, good colour, moist.
- Well flavoured and even in shape.
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ANZAC BISCUITS

- Should snap when broken. Deep golden colour.
- Should be evenly mixed with no evidence of undissolved soda.
- Even size and shape, not over sized.

NEW SECTION: CAKE DECORATING

General Guidelines for Cake Decorating Exhibitors. Choosing the Correct Section

IF YOU ARE 18 YEARS OR OLDER ON THE 1ST January 2014.

MASTERS

This section is for exhibitors who have won 2 first prizes in the Intermediate section in ANY CLASS. Exhibitors in this section have a high level of skill.

INTERMEDIATE

Novice Exhibitors progress to this section after winning two first prizes in the Novice Section.

NOVICE

This section is for exhibitors who are entering for the first time, or who have never won a first prize before. You may be a cake decorating student. Any decorator who chooses to compete usually begins here. Teachers of Cake Decorating and cupcake classes may NOT enter this section.

OPEN. Is open to all exhibitors.

JUNIOR SECTIONS: AGE AS AT 1st JANUARY 2014.

Under 7 years of age.

From 8-12 years

From 13-17 years.

RULES AND CONDITIONS OF ENTRY

Rules and conditions of entry are found IN THE Show Book. PLEASE READ CAREFULLY!!!

POINTS OF INTEREST

- Non Sugar items- No artificial ornaments or flowers are permitted as part of the decoration.
- Ribbon, Tulle and stamens are permitted.
- Wire in flower sprays is permitted, but **MUST NOT** penetrate the covering of the cake.
- Non-toxic gold, silver, shimmer, lustre and glitter are allowed only in **SMALL AMOUNTS** (i.e. as a highlight on a greeting). Non-toxic does not mean edible.

ADDITIONAL GUIDELINES

BOARDS- should be wood, not cardboard. Covering may be paper, icing, fabric or similar. Boards must have Cleats (feet) attached underneath to raise them off the table to allow for easier handling. Cleats not available on delivery at the show.

CAKE COVERING- should be fondant/sugar paste. Covering should be smooth and free of cracks or other marks. (Butter cream, cream and ganache are unsuitable for this section).

OVERALL IMPRESSION- colour, harmony and balance will create visual impact. This should allow your exhibit to stand out among others.

TECHNIQUES- pipe work and modelling work that is well executed will help you gain additional points.

PIPEWORK- should be completed with freshly made royal icing, well formed and consistent in shape.

MODELLING WORK- flowers and leaves should be finely rolled with no ragged edges. Natural in shape and colour, and veined if appropriate. Novelty figures should be free of cracks, with attention given to the joining of pieces.

FEATURE DECORATION- Care in attaching your feature to the cake surface is important. Royal icing is strong when dry, but make sure any sign of attachment is kept to a minimum

JUNIOR CAKE DECORATING

Conditions of Entry

The following **ARE** permitted-

1. Ribbon, braid, tulle, cotton net, posy picks and reasonable use of wire, tape and stamens (e.g. cotton thread, silk or any edible medium), is permitted, unless otherwise stated.
2. Fabric may be used as a board covering or drape.
3. A minimal amount of gold or silver will be permitted.
4. Dummy cakes in all classes.
5. The Society Stewards have the right at any time, to dispose of exhibits that are no longer acceptable for display.

The following are **NOT** permitted-

1. Chocolate or butter cakes.
2. Pins or wire which penetrate the covering of the cake.
3. Manufactured ornaments and decorations, natural plant material (e.g. dried stems).
4. Mechanical aids and any other manufactured materials otherwise specified.

UP TO 7 YEARS OF AGE on 1st January 2014

Special Occasion Cake.

Using a 15cm cake, cover the cake with fondant and decorate it for your friend's Birthday.

Use of a commercial cake is allowed. **All decorations must be edible.**

Baseboard with cleats (feet) attached must fit within a 20cm square.

FROM 8 TO 12 YEARS OF AGE on 1st January 2014

Celebration Cake.

Using a 15cm cake, cover the cake with fondant and decorate it ready for the Christmas table.

All decorations must be edible and NO commercial decorations allowed.

Base board with cleats (feet) attached must fit within a 20cm square.

FROM 13 TO 17 YEARS OF AGE on 1st January 2014

Christmas Cake.

Using a 15cm cake, cover the cake with fondant and decorate it with your impression of a comical Christmas cake.

All decorations must be edible and **NO** commercial decorations allowed.

To be presented on a 25cm board with cleats (feet) attached

ALL ADULT DECORATING CATEGORIES ONLY

Conditions of entry

The following **ARE** permitted-

- a. Fabric, braid or lace on the board presentation.
- b. Manufactured pillars with wooden or Perspex skewers or other means of support for elevating case and novelty cakes
- c. Cachous, ribbon, tulle, cotton net, posy picks, and reasonable use of wire, tape and stamens (e.g. cotton thread, silk or any edible medium), unless otherwise stated.
- d. Cake decorating edible glitter, glaze, lustre dust, non-toxic gold and silver may only be used to highlight a name, greeting or a special feature and not dominate the entry.

The following are **NOT** permitted-

- a. Chocolate or butter cakes, unless otherwise specified.
- b. Pins or wire which penetrate the covering of the cake.
- c. Cold Porcelain, non sugar ornaments and decorations, unless otherwise specified
- d. Manufactured ornaments and decorations, natural plant material (e.g. dried stems).
- e. Mechanical aids, and any other manufactured materials, unless otherwise specified.
- f. Non-edible glitter.

An exhibit which does not comply with these conditions will be judged with a 50% deduction of points.

Where specified, an actual cake must be used.

RECIPES

LEMON SOUR CREAM CAKE

250G Butter
2 teaspoons grated lemon rind
2 Cups Plain flour
200g carton Sour cream

2 cups Castor sugar
6 eggs
¼ cup SR flour

Grease 27cm round cake tin, line base with paper & grease,
Cream butter, rind & sugar until light & fluffy, beat in eggs singly, stir ½ sifted flours with ½ the sour cream; add remaining flour & cream; beat until smooth, spread into prepared pan & bake in mod oven for 1 1/2 hours, stand for 5mins before turning onto covered rack/ board to cool, dust with icing sugar to serve.

CORN MUFFINS

1 Cup SR flour
½ teaspoon baking powder
2/3 cup buttermilk
4 spring onions finely diced
1 teaspoon garlic

1 cup cornmeal (polenta)
1 egg
2 tablespoons oil
½ red capsicum finely diced
1 cup drained corn kernels

Sift together dry ingredients, whisk together egg & buttermilk, use ½ the oil & sauté onions, capsicums & garlic in a small pan; stir in remaining oil & corn, fold gently; do not beat.
Spoon into muffin tins, bake @ 200 deg until cooked.

GINGERBREAD MEN

75gms butter
½ cup castor sugar
½ teaspoon bicarb soda
½ teaspoon cinnamon
½ teaspoon ground cloves

¼ cup golden syrup
1 1/2 cups plain flour
½ teaspoon ginger
1 egg

Melt butter, add castor sugar, golden syrup & dissolve over low heat, sift flour, bicarb soda, ginger, cinnamon & cloves; add egg & combine, add this to butter, sugar & syrup mix, knead well; roll out to approx 5mm & cut into shapes, bake in moderate oven 5-7 mins, decorate when cool.

PIZZA WHEELS

3 Sheets pastry

FILLING:

1 small onion finely diced	3 rashers bacon chopped finely
½ red capsicum finely diced	2 tablespoons tomato paste/ pesto
½ teaspoon dried oregano	100gms grated cheese

Spread paste over pastry; sprinkle with oregano; spread over remaining ingredients, roll up like a Swiss roll; cut into 1 1/2cm slices, place on greased tray & bake 20mins at 200*

QUINOA COOKIES

2 ½ cups quinoa flakes
2 eggs
¼ cup olive oil or melted butter
1 cup dark chocolate chips
1 tspn vanilla

½ cup ground flax seed
1 tspn cinnamon
½ cup honey
2 mashed bananas

Preheat oven to 180 C. Mix all ingredients except chocolate chip cookies with fork until flakes have been blended in. Add choc chips and mix again. Drop in tablespoons on well greased tray. Bake 15 – 18 minutes until slightly golden brown on top. Makes approximately 30 cookies.

