

SECTION CO – COOKERY

CONVENOR – Barb Preston

Steward: Judy Glendenning

ENTRY FEE: 25 c 1st \$3.00 2 nd \$1.50 3rd Third prize to be recognised

MOST POINTS \$10.00 Donation courtesy PORT LINCOLN SHOW SOCIETY

BEST EXHIBIT Trophy courtesy PORT LINCOLN SHOW SOCIETY

All entries to be in new clear plastic bags –

NO PACKET MIX PLEASE except in Junior Cookery sections

Class:	Event:	Class:	Event:
276	Swiss roll, jam filled no cut ends	289	5 Cream Puffs, unfilled
277	Banana cake, chocolate icing only, 20cm square	290	3 Sausage Rolls
278	Chocolate cake, iced, 20cm square	291	Rich fruit cake 19-22cm square tin straight sides (refer recipe to be used on pages 20)
279	Sultana cake, not iced, 20cm square	292	Light fruit cake (approx. 20cm)square straight sides
280	3 cockles, jam filled & iced	293	5 Anzac biscuits
281	5 White scones, unglazed & uncut, using Laucke Scone mix	294	Fruit & nut loaf in loaf tin
282	3 Sweet muffins, no paper cases, baked in muffin tray, standard size	295	Genoa cake size and shape optional (refer to hints on page 20)
283	3 Savoury muffins, no paper cases, baked in muffin tray, standard size	296	1 cheesecake
284	Baked slices, sweet, two varieties, two of each - 7cm x 4cm	297	1 Mud cake
285	2 White loaves –Bread home baked and joined	298	Decorated Novelty cake, not to exceed 32 cms This product will be judged on innovation and creativity of the decorator
286	2 Wholemeal loaves-Bread home baked & joined	299	Apple Pie, crusts on top and bottom
287	1 loaf bread, machine made	300	5 decorated cup cakes
288	1 large quiche, approx 25cm diameter	301	Most attractive afternoon tea tray for 2 people, including savoury and sweet morsels

JUNIOR COOKERY - CONVENOR – Barb Preston

FREE ENTRY 1st \$2.00 2 nd \$1.00 Third prize to be recognised

PACKET MIX allowed in junior sections

SECTION JC1 – JUNIOR PRIMARY SCHOOL STUDENTS – Reception to Year 3

\$10.00 SUBWAY Voucher BEST EXHIBIT in Junior Cookery

\$10.00 Donation most points Courtesy PORT LINCOLN SHOW SOCIETY

Class:	Event:	Class:	Event:
302	3 chocolate crackles. Allow copha to cool slightly before combining with remaining ingredients to prevent crackle having a solid base	305	5 plain scones, approx 5cm diameter
303	5 bought biscuits edible decorations	306	3 pikelets, approx 5 cm diameter
304	3 sweet muffins, no paper cases, baked in muffin tray, standard size	307	3 rock buns, approx 5cm diameter