

SECTION CO – COOKERY
Proudly Supported by Kym Woolford Carpet Choice

CONVENOR – *Barb Davies*

Rosette Awarded for Best in Show

ENTRY FEE: 50 c 1st \$5.00 2nd \$3.00 3rd Third prize to be recognised
MOST POINTS \$10.00 Donation courtesy PORT LINCOLN SHOW SOCIETY
All entries to be in new clear plastic bags –
NO PACKET MIX UNLESS SPECIFIED

Class:	Event:	Class:	Event:
1	Swiss roll, jam filled no ends cut	16	Baked slices, sweet, 2 varieties, 2 of each 7cm x 4cm
2	Cake—gluten free—list of ingredients by exhibitor	17	5 cockles, jam filled and iced (pink icing & coconut)
3	Banana cake—baked in log tin—chocolate icing	18	5 Anzac biscuits
4	Chocolate cake—baked in log tin—iced	19	3 sweet muffins no paper cases and baked in muffin tray— standard size
5	Carrot cake—baked in log tin—iced (recipe supplied below)	20	3 savoury muffins no paper cases baked in muffin tray—standard size
6	Your favourite cake—name type of cake	21	5 decorated cup cakes
7	Packet cake of your choice—iced or un-iced	22	Decorated novelty cake, not to exceed 32 cms. This will be judged on the innovation and creativity of the decorator
8	Sultana cake 20cm square—un-iced	23	CWA Scone Competition—5 savoury scones 5 cm diameter—see details on page 24. no entry fee for this class
9	Cake suitable for diabetic—list of ingredients supplied by exhibitor.	24	5 pumpkin scones 5 cm diameter (own recipe)
10	Dark fruit cake 20 cm square—un-iced	25	5 plain scones 5 cm diameter (own recipe)
11	Light fruit cake 20 cm square—un-iced	26	2 white loaves—bread home baked and joined
12	1 quiche any variety	27	2 wholemeal loaves—bread home baked and joined
13	4 sausage rolls 8 cm	28	1 loaf bread, machine made
14	4 small pasties	29	Jubilee loaf—iced
15	Fruit and nut loaf in a cylindrical tin	30	Men's Chocolate Cake Competition—See details on page 23

Class 5 Carrot Cake Recipe using Olive Oil

2 cups sugar, 1½ cups olive oil
3 cups coarsely grated carrot, 4 eggs
2 cups plain flour, 2 teaspoons bi-carb soda
2 teaspoons cinnamon, 1 teaspoon vanilla essence
½cup chopped walnuts, 1 teaspoon salt

METHOD:

Preheat oven to 170°C, grease and line 2 log or loaf tins. In a large bowl, beat together the sugar and oil until thoroughly mixed. Add the carrot and eggs, continuing to beat well. Sift flour, soda, salt and cinnamon into the carrot mixture. Add the vanilla and walnuts. Pour mixture into tins and bake 1 hour. Top with cream cheese frosting when cold.

JUNIOR COOKERY - CONVENOR – Barb Davies

Proudly Supported by Tony's Tuna International

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

\$10.00 BEST EXHIBIT in Junior Cookery

\$10.00 Donation most points Courtesy PORT LINCOLN SHOW SOCIETY

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

Class:	Event:	Class:	Event:
304	3 chocolate crackles. Allow copha to cool slightly before combining with remaining ingredients to prevent crackle having a solid base	307	3 decorated cup cakes
305	5 bought biscuits with edible decorations	307	1 decorated cake
306	3 sweet muffins, no paper cases, baked in muffin tray, standard size	309	3 honey crackles

SECTION JC2 – PRIMARY SCHOOL STUDENTS COOKERY—Year 4 to Year 7

Class:	Event:	Class:	Event:
310	3 gingerbread men	315	3 sausage rolls 8 cm
311	1 small pizza (any topping)	316	1 packet cake iced, any variety
312	5 small cakes, iced and decorated, cooked in paper patties	317	Party cake, iced and decorated
313	3 pieces healthy slice, any variety	318	5 Anzac biscuits
314	Healthy school lunch box	319	5 chocolate crackles. Allow copha to cool slightly before combining with remaining ingredients to prevent crackle having a solid base

SECTION JC3 – SECONDARY SCHOOL STUDENTS COOKERY

\$10.00 Donation most points Courtesy PORT LINCOLN SHOW SOCIETY

Class:	Event:	Class:	Event:
320	5 savoury scones, any variety, 5cm diameter	324	Vegetable cake, own choice, iced
321	5 chocolate chip cookies	325	Party cake, iced and decorated
322	5 cup cakes decorated	326	6 variety of small home made confectionary
323	Chocolate log cake, iced only		

SECTION JC4 – SPECIAL NEEDS STUDENTS COOKERY

Class:	Event:	Class:	Event:
327	3 cup cakes iced	329	3 gingerbread people, decorated
328	1 chocolate cake, any shape no larger than 20 cm		

SECTION CD—CAKE DECORATING

Convenor—Wendy McDonald

Exhibitors are requested to read the following conditions of entry, before lodging entries. Any exhibit not collected during the specified removal times will be disposed of by the society.

CONDITIONS OF ENTRY	
The following are permitted:	The following are NOT permitted:
1. Fabric, braid or lace on the board presentation	1. Chocolate or butter cakes, unless otherwise specified
2. Manufactured pillars with wooden or perspex skewers or other means of support for elevating cakes and novelty cakes	2. Pins or wire which penetrate the covering of the cake
3. Cachous, ribbon, tulle, cotton net, posy picks and and reasonable use of wire, tape and stamens (eg cotton thread, silk or any edible medium), unless otherwise stated	3. Cold Porcelain, non-sugar ornaments and decorations, unless otherwise specified
4. Cake decorating edible glitter, glaze, lustre dust, non-toxic gold and silver may only be used to highlight a name, greeting or special feature and not dominate the entry.	4. Manufactured ornaments and decorations, natural plant material (eg dried stems)
	5. Mechanical aids, and any other manufactured materials, unless otherwise specified
	6. Non-edible glitter

**** Special Note ****

Novice status in Decorated Cakes ceases after having won 1st prize for that class 3 times at the Port Lincoln Show.

Exhibitors in Novice sections may also enter in Open Section

Entry .50c

First Prize—\$20 Second Prize—\$10 Third Prize—\$5

DECORATED CAKES: OPEN

- Class 31 Decorated Special Occasion Cake (1 or 2 tier)
- Class 32 Plaque featuring Flowers

DECORATED CAKES: NOVICE

- Class 33 Decorated Special Occasion Cake (1 or 2 tier)
- Class 34 Novelty Cake
- Class 35 Three Cup Cakes (3 different designs)
 Judged on decoration only
- Class 36 Plaque, any medium, excluding flowers

AGGREGATE POINTS TROPHY - For classes 31—36 Decorated Cakes
Donated by Cake Decorators Assoc. of SA

BEST EXHIBIT - For classes 31—36 Decorated Cakes
Donated by Flinders Branch CDASA

ENCOURAGEMENT AWARD - Valued at \$50
Donated by Cake Dreams by Wendy