

## JUNIOR COOKERY - Proudly Supported by Café Del Giornos

**CONVENOR – Barb Davies**

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

### SECTION JC1 – PRIMARY SCHOOL STUDENTS — Reception to Year 7

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	306	3 sweet muffins, no paper cases, baked in muffin tray, standard size
305	5 bought biscuits with edible decorations	307	3 honey crackles

### SECTION CD – CAKE DECORATING Proudly supported by Cake Dreams by Wendy

**Convenor– Wendy McDonald 0429 821 720**

**CONDITIONS OF ENTRY  
PLEASE READ CAREFULLY**

- Non Sugar items—no artificial ornaments or flowers are to be used
- Cachous, Ribbon, Tulle and plastic Stamens are permitted
- Wire and tape in flower sprays may be used but **must not** penetrate the icing
- Edible gold and silver, shimmer, lustre or glitter may be used
- Non Toxic does not mean edible

**ADDITIONAL GUIDELINES**

**Boards**—should be wood, not cardboard. Covering may be paper, icing, fabric or similar. Must have Cleats (Feet) underneath to raise them off the table and allow easier handling. Cleats are not available at the Show.

**Cake Covering**—should be fondant/sugar paste. Covering should be smooth and free of cracks or other marks. Buttercream, fresh cream and ganache are unsuitable for this section. Buttercream may be used on Junior entries

**Overall Impression**—colour, harmony and balance will create visual impact. This should allow your exhibit to stand out among the others.

**Techniques**—pipe work and modelling work that is well executed will help you gain additional points.

**Pipe Work**—should be completed with freshly made royal icing, be well formed and consistent in size and shape.

**Modelling**—flowers and leaves should be finely rolled out 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 quite strong when dry, but make sure any sign of attachment is kept to a minimum.

**DECORATED CAKES:            OPEN**

Entry \$1    First Prize—\$10    Second Prize—\$5    Third Prize—Card Only

Class 32    Novelty Cake to fit within 40cm board  
Class 33    Sugar Flowers to fit within 30cm square

**DECORATED CAKES:            Under 15 years at Show Day**

Entry 50 cents    First Prize—\$5    Second Prize—\$3    Third Prize—Card Only

Class 38    4 Cup Cakes iced and decorated presented on a plate  
Class 39    4 Decorated Biscuits (can be store bought) presented on a plate  
Class 40    Birthday cake to fit within 30cm board

**BEST OPEN EXHIBIT \$25.00** donated by “Cake Dreams by Wendy”

**BEST JUNIOR EXHIBIT \$25.00** donated by “Cake Dreams by Wendy”

**CHAMPION EXHIBIT:**

**Trophy donated by CDSA—\$10.00** donated by CDASA Flinders Branch