

COOKERY

HINTS ON COOKING FOR JUDGING

1. Definitely no cake cooler marks on any cakes. No testing marks in the centre
2. There should be no crease marks in cakes, resulting from badly lined cake tins and no floury patches
3. No Paper doilies allowed under cakes
4. Biscuits must be evenly baked top and bottom
5. Pizza to have an even-coloured base.
6. Scones to be evenly coloured, not to be leaning over and no floury bottoms
7. Take special note on instructions in show book re number of small cakes and biscuits required.
8. All entries must be the work of the exhibitor.
9. All paper containers must be removed from cakes, except paper patty pans
10. All exhibits to be exhibited on white paper plates or flat covered cardboard and covered with gladwrap or clear plastic bags e.g. Oven bags
11. All cakes must be cold.

ROYAL MEDALLION TROPHY

- 2014** Agricultural Produce—won by John Parson Kimba
- 2015** Flowers—won by Peter Hughes
- 2016** Fruit and Veg—no entries
- 2017** Junior Hobbies and Craft—no entries
- 2018** Hobbies and Craft—no entries
- 2019** Dressmaking, all areas
- 2020** Art
- 2021** Cooking
- 2022** Horses in Action
- 2023** Photography

