

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 of 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—(no entries)
2020	Art—(covid)
2021	Cooking—(covid)
2022	Horses in Action—won by Jessica Crosby
2023	Photography
2024	Vegetables, Fruit, Produce
2025	Jams, Pickles

AGGREGATE POINTS FOR TROPHIES

Win 3 points, Second 2 points, Third 1 point, Champion 2 points, Reserve Champion 1 point, 3 points for each EPSA AFFILIATED SHOW COMPETED AT BY EXHIBITOR.

Exhibitor must compete at two affiliated shows to be eligible.

RESPONSIBILITY IS ON EXHIBITOR TO NOTIFY THE SHOW SECRETARIES OF THEIR INTENTION TO COMPETE FOR THE ABOVE TROPHIES.

Social Secretaries will then forward the lists of exhibitors' points to the Association Secretary by November 1st.

EXHIBITORS ARE ALSO ADVISED TO NOTIFY ASSOCIATION SECRETARY TO VERIFY POINTS GAINED AT EACH SHOW.