

COOKERY

HINTS ON COOKING FOR JUDGING

1. No paper doilies allowed under cakes.
2. Biscuits must be evenly baked top and bottom.
3. Scones to be evenly coloured, not to be leaning over and no floury bottoms.
4. Take special note on instructions in show book re number of small cakes and biscuits required.
5. All entries must be the work of the exhibitor.
6. All paper containers must be removed from cakes, except paper patty pans.
7. All exhibits to be exhibited on any size plates or flat covered cardboard and covered with gladwrap or clear plastic bags e.g. Oven bags.
8. All cakes must be cold.

ROYAL MEDALLION TROPHY WINNERS

2010	Fruit & Vegetables—won by Ken Arnold (Cummins)
2011	Cookery—won by Katish Carr (Lipson)
2012	Horses in Action—won by Jamie Cliff (Kimba)
2013	Dressmaking—won by Wendalyn Chittleborough (Port Lincoln)
2014	Agricultural Produce—won by John Parson (Kimba)
2015	Flowers—won by Peter Hughes (Port Lincoln)
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 (Cummins)
2023	Photography—(no entries)
2024	Vegetables, Fruit, Produce—Evelyn Fraser (Port Lincoln)
2025	Cut Flowers, Flower Arrangements and Pot Plants

AGGREGATE POINTS FOR TROPHIES

First 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.

Exhibitors are also advised to notify Association Secretary to verify points gained at each show by Friday 31 October.