

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 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

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| 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 |
| 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.

EXHIBITORS ARE ALSO ADVISED TO NOTIFY ASSOCIATION SECRETARY TO VERIFY POINTS GAINED AT EACH SHOW 1st NOVEMBER.