

HEAD STEWARD: Donna Jenner 6687 1698

STEWARDS: Mellissa Madden, Rachelle Hedges, Joelle Baker

JUNIOR STEWARDS: Lily Maxwell, Pearl Maxwell, Georgia Sproul

ENTRY FEE: Fifty cents per exhibit / **ENTRIES CLOSE:** 9a.m. Friday, 17th November

CONDITIONS:

1. All cakes to be made by the exhibitor – no packet cakes
2. All cakes will be cut through by the Judge
3. Exhibits are to be presented on cardboard covered with foil
4. Exhibit cards NOT to be attached to exhibit with pins
5. Point Score: First 5 points, Second 3 points, Third 1 point

HINTS FOR EXHIBITING:

- a. Never turn your cake onto a wire cake cooler, the marks will be regarded as decoration. Place your cake on tea towels.
- b. Do not trim your cake
- c. Storing your cake in plastic containers or bags prior to judging may draw moisture. For best results use cellophane.
- d. For 'show judging' slices should be 5cm x 3cm & best not to exhibit edge pieces.
- e. If baking for competition in weeks prior to show, leave cake out to cool until you are sure there is no heat left within the cake before freezing. Defrost the cake the day before entry, preferably overnight and then iced if necessary.
- f. When 'show baking', "cook as though you are baking for the Queen."

FRUIT & VEGETABLE CAKES

SPONSORS

Prize Money: First \$15.00, Second \$10.00, Classes 9, 10 & 11: First \$10.00, Second \$8.00

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|---|-------------------------|
| 1. Fruit Cake, dark, no icing, 250g mixture (20cm round or square tin) | Donna Jenner |
| 2. Fruit Cake, light, no icing, 250g mixture (20cm round or square tin) | Gloria Engle - Bettiens |
| 3. Boiled Fruit Cake, 250g mixture (20cm round or square tin) | Gloria Engle - Bettiens |
| 4. Boiled Fruit Pudding, 250g mixture | Glennis Crosswell |
| 5. Steamed Fruit Pudding, 250g mixture | Glennis Crosswell |
| 6. Sultana Cake, un-iced (20cm round or square tin) | Bangalow Newsagency |
| 7. Tutti Fruiti Cake (20cm round tin) | Troy Delaney |
| 8. Carrot Cake (20cm round tin) Iced | Heart of the Home |
| 9. Orange Cake, Icing optional | Barebones Art Space |
| 10. Zebra Cake (20cm round tin) | Thomas Jenner |
| 11. Loaf (any kind) e.g. Date, Banana | Barebones Art Space |

BUTTER CAKES & SPONGES

Prize Money: First \$8.00, Second \$5.00. Classes 18,19 & 20 – First \$5.00, Second \$3.00

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| 12. Sponge Sandwich | Marie Swain |
| 13. Swiss Roll, Jam Filled | Dale Viola |
| 14. Plain Butter Cake, Iced (20cm round tin) | Earth 'n' Sea Pizza & Pasta |
| 15. Butter Cake, Any other Variety (20cm round tin) | Earth 'n' Sea Pizza & Pasta |
| 16. Rainbow Cake, three tiered, Jam Filled, Plain Iced | Marie Swain |
| 17. Chocolate Cake, Iced (20cm round tin) | Rob Ryan |
| 18. Gluten Free Chocolate Cake (20cm round tin) | Catherine & Craig Kelly |
| 19. Lamingtons, plate of 6 (<i>lamingtons should be 4cm x 4cm</i>) | Neville Maloney |
| 20. Patty Cakes, Iced, plate of 6 (<i>remove paper cases before entry</i>) | Obsession Shoes |

BISCUITS & SLICES

Prize Money: First \$5.00, Second \$3.00

- | | |
|--------------------------------------|-------------------|
| 21. Monte Carlo Biscuits, plate of 6 | Heart of the Home |
| 22. Anzac Biscuits, plate of 6 | Heart of the Home |
| 23. Pikelets, plate of 6 | Jenny McAuley |

24. Coconut Ice, plate of 6
25. Jam Drops, plate of 6

*Jenny McAuley
Obsession Shoes*

COOKERY / SECTION 9

BISCUITS & SLICES cont.

26. Slice (not mixed), plate of 6
27. Slice - Gluten Free (not mixed), plate of 6

SPONSORS

*Dale Viola
Catherine & Craig Kelly*

HOMEMADE BREADS & MUFFINS

Prize Money: First \$8.00, Second \$5.00

28. Plain Scones, plate of 6
29. Pumpkin Scones, plate of 6
30. Damper
31. White Bread Loaf 500g
32. Wholemeal Loaf 500g
33. Grain Bread Loaf 500g
34. Gluten Free Bread Loaf 500g
35. Petticoat Tails Shortbread - divided into 6 pieces
36. Muffins (not mixed), plate of 6

*Donna Jenner
Dale Viola
Donna Jenner
Alicia Mathers
Alicia Mathers
Alicia Mathers
Catherine & Craig Kelly
Amanda Sidoti
Kristina Boyle*

CAKE DECORATING

Prize Money: First \$15.00, Second \$10.00

37. Wedding Cake, Two Tier.
Presented on a common base up to 35cm square, iced with fondant & decorated handwork only.
38. Wedding Cake: Miniature
Base up to 15cm. Styrofoam block.
39. Special Occasion Cake (excluding wedding).
One tier, iced with fondant & decorated with greeting, handwork only.
40. Novelty Cake.
Must be a decorated cake, not Styrofoam block. Packet cakes accepted in this class.
41. Decorated Cup Cakes (Muffin size) Plate of 4. Packet cake mix accepted in this class.
If using flowers they must be edible real flowers.

Choux Choux Patisserie

BEST IN SHOW / Rosette

Sponsored by Catherine & Craig Kelly

MOST SUCCESSFUL EXHIBITOR / Rosette

Sponsored by Catherine & Craig Kelly