

Section M

Cooking



STEWARDS: Mrs M Babb, Miss D Babb 9752 3847

Prize Money: First \$10; Second \$5

Entry Fee: \$1

Nominations: Please make sure nominations forms are received at the show office, Churchill Park, by **12 noon Wednesday 27th October.**

Delivering Exhibits: Exhibits must be staged by **9.45am on Friday 29th October.**

Sorry, no late nominations can be accepted.

Collection: Please collect exhibitions Saturday 30th October between 4.15 & 5pm. Exhibits can only be collected by showing 'Receipt of Entry'

HELPFUL HINTS:

- PLEASE READ SCHEDULE CAREFULLY and comply as specified.
- Transparent covers to be used. (Clear oven bags, cellophane). **NO GLADWRAP.** Not to be sealed please.
- Exhibit tickets to be attached to plate or exhibit.
- Scone bases to be free of flour.
- Cake rack marks not to be evident.
- 'YOUTH CLASSES' open to exhibitors under 18 years of age.

SPECIAL AWARD:

A trophy has been donated by **Callows Corner Newsagency** for best exhibit across the 'YOUTH' classes.

BREAD

Please display on paper or plastic plates. Bread to be made the day before.

SPECIAL AWARD:

A voucher has been donated by **Brew n Bottle** for best exhibit in classes 1 - 2.

Class

- 1 Handmade sweet bread.
- 2 Loaf machine made bread, any type.

SCONES, MUFFINS & SMALL CAKES

Please display on paper or plastic plates.

SPECIAL AWARD:

A trophy has been donated by **Christian & Co** for best exhibit in classes 3 to 9.

Class

- | | | | |
|---|---------------------------------|---|---|
| 3 | Plain Scones, 4 only. | 7 | Muffins, any type, 4 only. |
| 4 | Pumpkin Scones, 4 only. | 8 | YOUTH Muffins, any type, 4 only. |
| 5 | Fruit Scones, 4 only. | 9 | Cupcakes, 4 only, decorated with "Celebrating 160 years of the Busselton Show" theme, not every cake needs to have the same decoration. |
| 6 | YOUTH scones, any type, 4 only. | | |

BISCUITS & SLICES

SPECIAL AWARDS:

A voucher has been donated by **Coles Busselton** for Best Exhibit in classes 10 to 18.

Please display on paper or plastic plates. Biscuits should be no larger than 7cm & slice no more than 5 x 5cm.

Class

- | | | | |
|----|---|----|--|
| 10 | Choc Chip biscuits, 6 only. | 15 | Savoury biscuits, 6 only. |
| 11 | YOUTH Choc Chip biscuits, 6 only. | 16 | Selection of Slices, 3 varieties, 2 pieces of each, 1 must be baked. |
| 12 | Anzac biscuits, 6 only. | 17 | YOUTH slice, any variety, 6 pieces. |
| 13 | Jam drops, 6 only. | 18 | Protein bar or ball, 4 pieces only. |
| 14 | Decorated Biscuit, 4 only, decorated with “Celebrating 160 years of the Busselton Show” theme, not every biscuit needs to have the same decoration. | | |

CAKES

SPECIAL AWARDS:

A trophy has been donated by **Dymocks Busselton** for Best Exhibit in classes 19 to 26.

Please display on paper or plastic plate. Fruit cakes may be placed on firmer plates or board.

All cakes to be no larger than 25cm.

Class

- 19 Chocolate Cake, uniced.
20 YOUTH Chocolate cake, uniced.
21 Carrot Cake, uniced.
22 YOUTH Carrot Cake, uniced.
23 Banana Cake, uniced.
24 YOUTH Banana Cake, uniced.
25 Traditional Fruit Cake, any variety.
26 **Mr Maidment’s Sultana Cake**, in honour of one of our most award winning exhibitor. Please use the following recipe:
750g sultana, ½ C water, 1/3 C sherry, 250g butter, 1 C caster sugar, 1 dessert spoon cornflour, ¼ C cold water extra, 3 eggs, 1¼ C Plain Flour, 1¼ C Self Raising Flour, pinch salt, dash vanilla. Boil sultanans in water and sherry until liquid is absorbed, cool. Beat butter and sugar until creamy, add cornflour that has been mixed with extra water. Beat well and add vanilla. Mix in eggs, sultanans and sifted dry ingredients. Bake in a lined 20cm tin, 150° for 1¼ hours.

DECORATED CAKES

SPECIAL AWARDS:

A trophy has been donated by **Christian & Co** for best exhibit in classes 27 to 31.

All cakes to be displayed on plates or boards no larger than 30 x 30cm.

Class

- 27 “160” a cake to celebrate the 160th anniversary of the Busselton Show, using any icings and decorations.
28 Decorated Cup Cakes, 4 identical, with any icing or decorations.
29 YOUTH Decorated Cup Cakes, 4 identical, with any icing or decorations.
30 ‘Cake Topper’, a decorative element that is used to decorate the top of a cake. Must be made of edible ingredients and no more than 15cm ion diameter.
31 YOUTH ‘Cake Topper’, a decorative element that is used to decorate the top of a cake. Must be made of edible ingredients and no more than 15cm ion diameter.

Children’s Cooking in Section W

PRIZE MONEY CAN BE COLLECTED SATURDAY AFTER 9 AM.