

SECTION U – CHILDREN’S COOKING

Steward: Mrs. Sharon CORKER, Phone 0427 793 884



ALL ENTRIES CLOSE FRIDAY 1st NOVEMBER 2019
(NO Late Entries on Show Day)

NO EXHIBITS ACCEPTED AFTER 8.30am

PLEASE READ SCHEDULE CAREFULLY!

EXHIBITORS ARE ASKED TO PLACE ALL ENTRIES IN THE CORRECT CLASS

- **Please bring items on plain white paper plates with entry ticket stapled to it.**
- Clear Plastic bags are supplied for all exhibits. Extra plates for exhibits will be available.
- Decorated Cake reflecting Show Feature can include gingerbread.
- Items need to be of similar size and colour with the correct number presented.
- Cakes should only be iced and decorated if it is specified.
- Avoid getting marks on your cakes from wire cake coolers or cake tin liners.
- No packet mixes are allowed.
- Many items freeze well before show day.
- Please collect Entries at **5pm**, or they may be given away.



Trophies:

Richard & Robyn Duke Trophy: Most Points, Classes 1-6

P. R. & S. M. Corker Trophy: Runner-up Most Points, Classes 1-6

Mrs. M. Nix Trophy: Most Points, Classes 7-13

Hiview Merinos Trophy: Runner-up Most Points, Classes 7-13

Ashleigh Clark Trophy: Most Points, Classes 14-23

Kulikup SDA Church Trophy: Runner-up Most Points, Classes 14-23

Mrs. C. Creek Trophy: Most Points, Classes 24-33

Kulikup SDA Church Trophy: Runner-up Most Points, Classes 24-33

Class Entry \$		PRE SCHOOL		
		1st \$	2nd \$	3rd \$
1	0.50	Popcorn, plain, 1 cup	2.00	1.00 0.50
2	0.50	Chocolate Crackles, 4	2.00	1.00 0.50
3	0.50	Muffins, 4, any variety.	2.00	1.00 0.50
4	0.50	Milk Arrowroot Biscuits, 3, decorated	2.00	1.00 0.50
5	0.50	Chocolate Fruit/Rum Balls, 4 (imitation rum).	2.00	1.00 0.50
6	0.50	Decorated Cake (need not be made by child) reflecting Show Feature – Wool.	2.00	1.00 0.50

YEAR 1 - YEAR 3

7	0.50	Scones, 4	2.00	1.00 0.50
8	0.50	Pikelets, 4.	2.00	1.00 0.50
9	0.50	Anzac Biscuits, 4	2.00	1.00 0.50
10	0.50	Decorated Muffins or Cup Cakes, 4	2.00	1.00 0.50
11	0.50	Chocolate Cake	2.00	1.00 0.50
12	0.50	Biscuits using Shape Cutter, 4	2.00	1.00 0.50
13	0.50	Decorated Cake (need not be made by child) reflecting Show Feature – Wool.	2.00	1.00 0.50

Class Entry \$		YEAR 4 - YEAR 6			1st \$	2nd \$	3rd \$
14	0.50	Scones, 4	2.00	1.00	0.50		
15	0.50	Anzac Biscuits, 4	2.00	1.00	0.50		
16	0.50	Decorated Muffins or Cup Cakes, 4	2.00	1.00	0.50		
17	0.50	Biscuits, 4, any variety	2.00	1.00	0.50		
18	0.50	Chocolate Cake	2.00	1.00	0.50		
19	0.50	Sponge Sandwich, no filling	2.00	1.00	0.50		
20	0.50	Slice, 4 pieces, any variety with icing or topping	2.00	1.00	0.50		
21	0.50	Lamingtons, 4	2.00	1.00	0.50		
22	0.50	Gingerbread Men, 4 (see Recipe)	2.00	1.00	0.50		
23	0.50	Decorated Cake (need not be made by child) reflecting Show Feature – Wool	2.00	1.00	0.50		

gingerbread men

(from 1981 Schedule)

125g butter	½ cup sugar
1 egg yolk	1 level teaspoon bicarb soda
3 level teaspoons ginger	2½ cups plain flour
2½ tablespoons golden syrup	

Cream together butter, sugar and egg yolk, add sifted dry ingredients, warm the golden syrup and add to mixture, knead lightly and roll out. Cut with special gingerbread man cutter. Cook on greased oven tray in moderate oven for 15 minutes in centre oven position. Leave to cool on tray. Decorate with lollies and icing.

YEAR 7 - YEAR 10

24	0.50	Sponge Sandwich, not filled	2.00	1.00	0.50
25	0.50	Decorated Muffins or Cup Cakes, 4	2.00	1.00	0.50
26	0.50	Slice, 4 pieces, any variety with icing or topping	2.00	1.00	0.50
27	0.50	Biscuits, 4, fancy, 1 variety	2.00	1.00	0.50
28	0.50	Anzac Biscuits, 4	2.00	1.00	0.50
29	0.50	Lamingtons, 4	2.00	1.00	0.50
30	0.50	Carrot Cake	2.00	1.00	0.50
31	0.50	Meringues, 4	2.00	1.00	0.50
32	0.50	Fruit Cake (see Recipe)	2.00	1.00	0.50
33	0.50	Decorated Cake reflecting Show Feature – Wool	2.00	1.00	0.50

boiled pineapple fruit cake

(from 1985 Schedule)

225gm crushed pineapple and liquid	½ cup plain flour
250gm mixed fruit	½ cup self-raising flour
60gm butter	1 teaspoon mixed spice
½ cup sugar	½ teaspoon bicarbonate soda
1 egg	pinch of salt

Combine pineapple, mixed fruit, butter, sugar, spice and bi-carb soda in a saucepan and bring to the boil, stirring till sugar is dissolved. Boil for 3 minutes in uncovered saucepan. Allow to become cold. Add egg, sifted flour and salt. Mix well and spread evenly in a 15cm square tin which has been lined with paper. Bake in a moderate oven for approximately¾ to 1 hour. Leave in tin until cold.