

# SECTION U – CHILDREN’S COOKING

Steward: Mrs. Sharon CORKER, Mobile 0427 332 099

**PAPER ENTRIES CLOSE 4pm THURSDAY 2nd NOVEMBER 2023**

**ONLINE ENTRIES CLOSE 4pm MONDAY 6th NOVEMBER 2023**

**www.dinninupshow.com.au**

**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
- Classes in the ‘**Preschool**’ subheading are open to any Child not yet in Year 1



## Trophies:

**Muddle’s Treats Trophy:** Most Points, Classes 875-879

**P. R. & S. M. Corker Trophy:** Runner-Up Most Points, Classes 875-879

**Mrs. M. Nix Trophy:** Most Points, Classes 880-885

**Hiview Merinos Trophy:** Runner-Up Most Points, Classes 880-885

**Ashleigh Clark Trophy:** Most Points, Classes 886-893

**Kulikup SDA Church Trophy:** Runner-Up Most Points, Classes 886-893

**Mrs. C. Creek Trophy:** Most Points, Classes 894-901

**Kulikup SDA Church Trophy:** Runner-up Most Points, Classes 894-901

Class Entry \$		<b>PRE SCHOOL</b>	1st \$	2nd \$	3rd \$
875	0.50	Popcorn, plain, 1 cup . . . . .	2.00	1.00	0.50
876	0.50	Chocolate Crackles, 4 . . . . .	2.00	1.00	0.50
877	0.50	Muffins, 4, any variety. . . . .	2.00	1.00	0.50
878	0.50	Milk Arrowroot Biscuits, 3, decorated . . . . .	2.00	1.00	0.50
879	0.50	Decorated Cake (need not be made by child) reflecting Show Feature – “Shearing” . . . . .	2.00	1.00	0.50

## YEAR 1 - YEAR 3

880	0.50	Scones, 4 . . . . .	2.00	1.00	0.50
881	0.50	Anzac Biscuits, 4. . . . .	2.00	1.00	0.50
882	0.50	Decorated Muffins or Cup Cakes, 4 . . . . .	2.00	1.00	0.50
883	0.50	Chocolate Cake . . . . .	2.00	1.00	0.50
884	0.50	Biscuits using Shape Cutter, 4. . . . .	2.00	1.00	0.50
885	0.50	Decorated Cake (need not be made by child) reflecting Show Feature – “Shearing” . . . . .	2.00	1.00	0.50

Class Entry \$		YEAR 4 - YEAR 6	1st \$	2nd \$	3rd \$
886	0.50	Scones, 4 . . . . .	2.00	1.00	0.50
887	0.50	Anzac Biscuits, 4 . . . . .	2.00	1.00	0.50
888	0.50	Decorated Muffins or Cup Cakes, 4 . . . . .	2.00	1.00	0.50
889	0.50	Biscuits, 4, any variety . . . . .	2.00	1.00	0.50
890	0.50	Chocolate Cake . . . . .	2.00	1.00	0.50
891	0.50	Slice, 4 pieces, any variety with icing or topping . . . . .	2.00	1.00	0.50
892	0.50	Gingerbread Men, 4 (see Recipe below) . . . . .	2.00	1.00	0.50
893	0.50	Decorated Cake (need not be made by child) reflecting Show Feature – “Shearing” . . . . .	2.00	1.00	0.50

### ***Gingerbread Men*** (from 1981 Schedule)

#### **Ingredients**

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

#### **Method**

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**

894	0.50	Decorated Muffins or Cup Cakes, 4 . . . . .	2.00	1.00	0.50
895	0.50	Slice, 4 pieces, any variety with icing or topping . . . . .	2.00	1.00	0.50
896	0.50	Biscuits, 4, fancy, 1 variety . . . . .	2.00	1.00	0.50
897	0.50	Anzac Biscuits, 4 . . . . .	2.00	1.00	0.50
898	0.50	Carrot Cake . . . . .	2.00	1.00	0.50
899	0.50	Meringues, 4 . . . . .	2.00	1.00	0.50
900	0.50	Fruit Cake (see Recipe below) . . . . .	2.00	1.00	0.50
901	0.50	Decorated Cake reflecting Show Feature – “Shearing” . . . . .	2.00	1.00	0.50

### ***Boiled Pineapple Fruit Cake*** (from 1981 Schedule)

#### **Ingredients**

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

#### **Method**

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 approximately ¾ to 1 hour. Leave in tin until cold.