

COOKING & PRESERVES

HEAD STEWARD: Irene Tomlinson - 0427 956 121 **ENTRIES TAKEN:** 8:30am - 10:30am, Thursday 29th April
LOCATION: Main Pavillion - P12 **ENTRIES CLOSE:** 10:30am, Thursday 29th April
ENTRY FEE: Junior \$0.50 per entry **ENTRIES COLLECTED:** 9am - 12pm, Sunday 2nd May
Open and Special \$1 per entry or from Secretary's Office

REQUIREMENTS: An entry form must be completed for each entry. Each entry can only be entered into one class. Limit of two (2) entries per person per class. Small neat labels on jars, all jams in screw top jars. No packet cakes unless specified. Firm plastic plates must be used for cooking entries. All cooking to be placed in oven bags. No ring tins for any classes unless specified. Decorations may be used on iced cakes for Junior and Sub-Junior sections.

The judge reserves the right not to award prizes in any class if exhibits are not up to standard. Codes: (AV) = Any Variety; (AOV) = Any Other Variety

Helpful Hints for Show Cooking:

Jams etc - jars to be a uniform size and clean - 500 grams.

Pickles - do not overcook, vegetables to be chunky and recognisable.

Scones - uniform size and excess flour dusted off.

Pikelets - small, uniform size and evenly browned.

Lamingtons - small cube of uniform size.

Cakes - no rack marks, no holes and fresh - only ice if instructed and on top only.

Patty cakes - patty papers may be used also round bottomed pans.

Fruit cakes - fruit evenly cut, boiled cakes and plum pudding do not have cherries.

Biscuits - small and dainty.

PRIZES: Special Sections as listed for each class.

Open Sections: First - \$5 and card, Second - \$3 and card (except if trophy is 1st prize).

Junior Sections: First - \$5, card and ribbon, Second - \$3, card and ribbon (except if trophy is 1st prize).

CLASSES: SPECIAL SECTIONS

1. Gentlemen's Chocolate Cake (16 years and older).

Rules: Must be home baked, packet cake mix may be used, cake must be iced on top only, entries will be taken on the day, name on underside of plate.

Prize: First \$50 and ribbon, Second \$25 and ribbon.

Sponsored by Watson's Kitchen

2. Ladies Boiled Fruit Cake

Prize: First \$50 and ribbon, Second \$25 and ribbon

Sponsored by Narrabri Show Auxiliary and Irene Tomlinson

3. Steamed or Boiled Plum Pudding

Prize: First \$20 and ribbon, Second \$10 and ribbon

Sponsored by Beryl Dean, Wilma Langfield and Irene Tomlinson

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CLASSES: PRESERVES OPEN SECTIONS

4. 1 Jar of lemon butter
5. 1 Jar of marmalade
6. 1 Jar of fig jam
7. 1 Jar of apricot jam
8. 1 Jar of plum jam
9. 1 Jar of jam (AOV)
10. 1 Jar of chutney
11. 1 Jar of pickles - AV
12. 1 Jar of relish
13. 1 Bottle of sauce - AV
14. 1 Bottle of preserved vegetables - AV
15. 1 Bottle of preserved fruit - AV

COOKING OPEN SECTIONS

16. Chocolate cake - iced top only
17. Banana cake - lemon icing
18. Carrot cake - lemon icing
19. Sultana cake
20. 6 Macarons - AV
21. Plain scones - **Maude Hann Memorial**
22. Plate of biscuits for afternoon tea - 3 varieties - 3 of each variety
23. Sponge cake - jam filled - AV
24. 6 Iced patty cakes
25. 6 Lamingtons
26. Loaf of machine made bread - AV

JUNIOR SECTIONS (10 Years & Under)

27. 6 Decorated patty cakes - **Prize donated by Lisa Dee's Boutique**
28. Packet butter cake - iced top only - AV
29. 6 Anzac Biscuits - **Prize money donated by Edgeroi CWA**
30. 6 Muffins - AV
31. 6 Chocolate crackles
32. Nutritious lunch box

JUNIOR SECTIONS (15 Years & Under)

33. 6 Decorated patty cakes - **Prize donated by Lisa Dee's Boutique**
34. Rocky road
35. 6 Plain scones
36. 6 Pikelets
37. 6 Rock cakes
38. Quick mix cake - iced top only - AV **Prize money donated by Edgeroi CWA**