

COOKERY



STEWARD: Amanda Sciascia
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ENTRY FEE: \$1.00 per entry for adults
\$0.50 per entry for children

PRIZES: First \$5.00, Second \$3.00,
Third – Card only

NOMINATIONS OPEN: Friday 7th June 2024 8.00 am

NOMINATIONS CLOSE: Friday 7th June 202 12.00 noon

CONDITIONS:

- All exhibitors must fill in a nomination form stating name, class number, and exhibit and if juvenile stating age.
- All entries to be on white paper plates, must have attached to underneath, exhibitors name and class number and ingredients.
- NO refrigerated items will be accepted due to safe food handling laws.
- To be eligible for an Aggregate Award, participants must have a minimum of 3 entries entered in the category the award pertains to.

HOME BAKING

- Class 571 Plate of Scones. Six. Round.
Class 572 Plate of Pumpkin Scones. Six. Round
Class 573 Any Slice. Six pieces.
Class 574 Plate of Anzacs. Six.
Class 575 Plate of Melting Moments. Six.
Class 576 Plate of Jam Drops. Six.
Class 577 Plate of Any Biscuits. Six.
Class 578 Plate of Small Cakes. Not iced.
Class 579 Plate of Lamingtons. Six.
Class 580 Plate of Pikelets. Six.
Class 581 Orange Ring Cake. Iced on top only.
Class 582 Chocolate Ring Cake. Iced on top only.
Class 583 Carrot Cake. Iced on top.
Class 584 Banana Cake. Iced on top.
Class 585 Any other baking

AGGREGATE OPEN POINTS GENERAL CAKES

SPECIAL OCCASIONS

- Class 586 Boiled Fruit Cake
- Class 587 Plum Pudding
- Class 588 Pumpkin Fruit Cake. Square
- Class 589 Dark Rich Fruit Cake
*Cake to be a 250-gram mixture.
The recipe must include approx. 1.125kg of fruit consisting of:*
- Currants (whole)
 - Sultanas and raisins (cut)
 - Mixed peel, cherries and nuts (optional)
 - Prunes and Figs not permitted
- To be baked in an 8 inch or 20 cm square tin. (Minimum allowed is 15 cm or 6 inch)
\$20 PRIZE DONATED BY WINTON SHOW SOCIETY.*
- Class 590 Decorated or novelty iced cake - judged on icing only.
- Class 591 Decorated or novelty iced cupcakes - judged on icing only. Six.



BARB HOWARD MEMORIAL AGGREGATE POINTS SPECIAL OCCASSIONS

SWEETS

- Class 592 Plate of Chocolate Fudge. Six pieces.
- Class 593 Plate of Coconut Ice. Six pieces.
- Class 594 Plate of Marshmallows. Six pieces.
- Class 595 Plate of Rocky Road. Any flavour. Six pieces.
- Class 596 Plate of Peanut Brittle. Six pieces.
- Class 597 Plate any other sweets. Six pieces.

PRESERVES

Must have a secure lid.

- Class 598 Jar of Jam. Any other variety.
- Class 599 Jar of Marmalade. Citrus based.
- Class 600 Jar of Mustard Pickles.
- Class 601 Jar of Relish. Any variety.
- Class 602 Jar of Chutney. Any variety
- Class 603 Jar of Mixed Pickled Vegetables. Must be matured.

AGGREGATE OPEN POINTS SWEETS & PRESERVES

- Class 604 One Person Exhibit.
*To include: One Cake. - Any variety.
Slice. - Any variety.
Biscuits - Any variety.*

BREAD

- Class 605 Set of small bread rolls. Six.
Class 606 Decorated Focaccia
Class 607 Sourdough. Any shape.
Class 608 Any other bread

COOK OF THE SHOW OPEN AGGREGATE



**ROSEMARY BRYCE MEMORIAL
CHAMPION OPEN EXHIBIT**



JUVENILE COOKERY 15-17 YEARS

Packet cake mixes able to be used.

- Class 609 Plate of Red Velvet Cupcakes. Six, iced.
Class 610 Plate of Chocolate Chip Biscuits. Six.
Class 611 Any other Cake. Not iced.
Class 612 Decorated Cake. Judged on decoration only.
Class 613 Plate of decorated Cake Pops. Six. Judged on decoration only.
Class 614 Decorated Focaccia

AGGREGATE JUVENILE 15-17 YEARS COOKERY

JUVENILE COOKERY 12-14 YEARS

- Class 615 Plate of Biscuits. Six, any variety.
Class 616 Plate of Chocolate Brownies. Six.
Class 617 Packet Cake. Not iced.
Class 618 Decorated Cake. Judged on decoration only.
Class 619 Decorated Cupcakes. Six. Judged on decoration only.
Class 620 Decorated Focaccia

AGGREGATE JUVENILE 12-14 YEARS COOKERY

JUVENILE COOKERY 9-11 YEARS

- Class 621 Plate of Jam Drops. Six.
Class 622 Plate of Honey Joys. Six.
Class 623 Plate of Small Cup Cakes. Six, not iced.
Class 624 Packet Cake. Not iced.
Class 625 Decorated Cake. Judged on decoration only.
Class 626 Decorated Cupcakes. Judged on decoration only.

AGGREGATE JUVENILE 9-11 YEARS COOKERY

JUVENILE COOKERY 4-8 YEARS

Child is not to bake these items they are judged on icing only so you can purchase a packet of biscuits and decorate them.

CHILD IS TO DECORATE AND PUT TOGETHER.

- Class 627 Plate of Small Cakes. Six, iced. To be judged on icing only
Class 628 Plate of Biscuits. Six decorated. To be judged on decoration only
Class 629 No bake Unicorn Fudge. Six pieces. Recipe Supplied.

No Bake Unicorn Fudge

Ingredients

- 1 can of Sweetened Condensed Milk
- 180g Block of white chocolate chopped.
- 40g butter
- Any colour of food colouring or food flavouring.
- Lollies and sprinkles to decorate.

Method

1. Place condensed milk, white chocolate and butter into a microwave safe bowl.
2. Cook for 30 second intervals in the microwave until melted and smooth. Ask your parents for help to remove the bowl from the microwave, because it will be very hot.
3. Once mixture is melted and combined add your choice of colouring or flavouring.
4. Pour mixture into a small lined dish and top with chosen decorations.
5. Once set cut into slices. Ask an adult to help cut your fudge into six pieces.

For some great images and ideas, search the internet for unicorn fudge. The judges will be looking for the most colourful, creative and eye-catching designs.

AGGREGATE JUVENILE 4-8 YEARS COOKERY

JUVENILE COOKERY 3 YEARS & UNDER

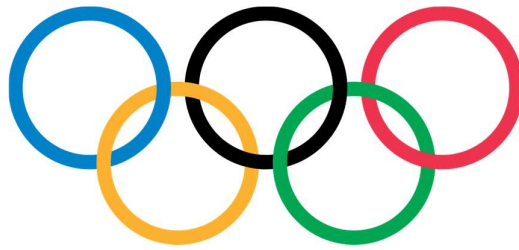
- Class 630 Decorate one biscuit.

CHAMPION JUVENILE COOKERY EXHIBIT

JUVENILE COOKERY ENCOURAGEMENT AWARD

WINTON'S GREAT BUSINESS BAKE-OFF!

OLYMPIC THEMED



Make a morning tea platter fit for a gold medal winning Australian athlete.

Make three smoko items of your choice, incorporating these three iconic Aussie foods;

- ✓ Vegemite
- ✓ Milo
- ✓ Weetbix



Get creative and find some gold winning recipes to show your support for our Aussie Olympic team!

*Cooking will be judged by a Celebrity Guest Judge.
Judging will be based on overall presentation, texture and taste.*

Class 631 Winton's Great Business Bake-Off!
Entry Fee: \$20

WINTON'S GREAT BUSINESS BAKE OFF