



Barb

# SECTION C - COOKERY

CONVENOR: Barb Smithies, Phone 8388 0224  
STEWARDS: Sherryn Schulz, Phone 8534 4242  
Kerry Macaulay, Phone 8389 8141



Barb

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**ENTRY FORMS WITH FEES MUST BE RECEIVED BY THE SECRETARY**  
Christine Hillier, Post Office, Callington 5254 or hand delivered to the Callington General Store  
**BEFORE 4.00 PM ON FRIDAY, 19th OCTOBER. No late or phone entries will be accepted**

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- Entry fee per Open exhibit – 50c inc GST. must accompany entry form.
- Entry fee per Junior exhibit – 20c inc GST. must accompany entry form.
- No cooking to be done on day of Judging.
- Do not cool cakes on a wire rack as they leave marks. Cool on flat surface on a smooth cloth
- Entries to be on a suitable covered board/paper plate. Exhibits to be displayed in oven bags.
- Packet cake mixes will be disqualified.
- Dust flour from base of Scones, pizzas etc.
- No icing sugar to dust cream puffs/cakes
- **Exhibits must be delivered on Saturday 27<sup>th</sup> October to the Callington Memorial Hall from 7.30am to 12.00noon. Exhibits to be staged by 12.00noon for judging at 1.00pm. (NO EXHIBITORS ALLOWED IN HALL AT JUDGING).**
- **NO EXHIBIT TO BE REMOVED BEFORE SUNDAY 28<sup>TH</sup> OCTOBER at 4.00 PM.**
- 1<sup>st</sup>, 2<sup>nd</sup> and 3<sup>rd</sup> place winners of each class, all receive a certificate.
- 1<sup>st</sup>, 2<sup>nd</sup> and 3<sup>rd</sup> place winners of each class in Junior and Special Needs will receive a ribbon
- Prize money will be awarded - 1<sup>st</sup> - \$1.00, 2<sup>nd</sup> - 50c provided minimum of 3 entries per class.
- Champion Sash will be given to winners of **Open, Junior and Special Needs** Sections.
- Grand Champion Sash will be presented to the **best overall** exhibit.
- Aggregate Sash and Trophy will be awarded to the exhibitor gaining the most overall points in Open and Junior Sections.

**Kindly Sponsored by:** *McCue's Bakery, Murray Bridge*  
*Barb and Tony Smithies*  
*Chris Wilkins, Lavande' Callington*  
*Michelle's Patisserie, Murray Bridge*  
*Cr. Joan Zanker, Mt Barker*  
*Callington A & H Society Inc*  
*Bakers Delight, Mt Barker*

## SECTION C1 - SPONGE & FANCY COOKING (OPEN)

*The Original Food Co, Mt Barker donated a Voucher to Best Overall*

- |   |   |
|---|---|
| 1. Jam Sponge Roll – no cut ends  | 7. 3 Lamington squares & 3 jelly cakes (cream filled) |
| 2. Chocolate Sponge Roll – cream filled   | 8. 4 butterfly cakes (cream filled)                   |
| 3. Sponge Sandwich – jam filled   | 9. 6 Uncooked slices – 3 varieties 2 of each          |
| 4. 4 Cream puffs – 2 filled   | 10. 6 Cooked slices – 3 varieties – 2 of each         |
| 5. 4 Queen cakes – 2 iced   | 11. Cheesecake – baked and decorated                  |
| 6. 4 Distinct variety muffins – 2 of each (Chocolate, banana, blueberry, apple etc) |   |

## SECTION C2 - CAKES & FRUIT CAKES (OPEN)

*M. Appolino, Woodside Pharmacy donated a Voucher to Best Overall*  
*The Apple & Pear Board have awarded a prize for Best Entry in class 20*

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|--------------------------------|---|
| 12. Banana Log Cake – iced     | 18. Nut loaf                                    |
| 13. Chocolate Log Caked – iced | 19. Cake suitable for diabetic (include recipe) |
| 14. Carrot Cake - iced         | 20. Apple or Pear Cake                          |
| 15. Sultana Cake               | 21. Dark Fruit Cake                             |

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|-------------------------|----------------------------|
| 16. Jubilee Cake – iced | 22. Steam Plum pudding     |
| 17. Light Fruit Cake    | 23. Gluten free fruit cake |

**SECTION C3 - PASTRY'S & BREADS, BUNS, SCONES**

*Brezels Bakehouse, Mt Barker donated a Voucher for Best Overall Scones*

*The Apple & Pear Board have donated a trophy to best entry in class 33*

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|---------------------------------|--|
| 24. Cornish Pasty               | 31. Pizza – approx 18cm/7inch                              |
| 25. 6 sausage rolls             | 32. Quiche – approx 18 cm / 7 inches                       |
| 26. 4 Plain Scones              | 33. Apple Pie – pastry top & bottom<br>(removed from dish) |
| 27. 4 Fruit Scones              | 34. Loaf machine made plain bread                          |
| 28. 4 Savory Scones             | 35. Loaf machine made bread – any variety                  |
| 29. 4 Bread Rolls – any variety | 36. Loaf hand made bread – any variety                     |
| 30. 4 fruit buns - yeast        |  |

**SECTION C4 - JUNIOR COOKERY**

*BB's Café Mt Barker \$10 Voucher awarded to Best Overall of each Junior Section*

*The Apple & Pear Board have awarded a prize for best entry in classes 42, 49, 60, and 69*

**UNDER 5'S**

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|--------------------------|---|
| 37. 4 Chocolate crackles | 39. 4 Decorated biscuits (bought or homemade) |
| 38. 4 Honey crackles     |   |

**5 – 7 YEARS**

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|---|---|
| 40. 4 Chocolate crackles                | 43. 4 Anzac biscuits                          |
| 41. 4 Honey crackles                    | 44. Children's packed lunch box               |
| 42. 4 apple brownies (see recipe below) | 45. 4 decorated biscuits (bought or homemade) |

**8 – 12 YEARS**

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|---|-----------------------------------|
| 46. 4 Anzac biscuits                    | 50. Chocolate cake - iced         |
| 47. 4 Round scones                      | 51. Children's packed lunchbox    |
| 48. 6 Pikelets                          | 52. Plate of party food – 5 items |
| 49. 4 apple brownies (see recipe below) | 53. Breakfast tray for Mother     |

**13 – 18 YEARS**

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|---|--|
| 54. 4 Anzac biscuits                    | 61. Chocolate log cake - iced          |
| 55. 4 Round scones                      | 62. Sultana Cake                       |
| 56. 4 Butterfly cakes                   | 63. Apple Crumble – approx 18cm/7 inch |
| 57. Cornish Pasty                       | 64. 4 Rock Buns                        |
| 58. Loaf bread – machine / hand made    | 65. 4 Muffins – any variety            |
| 59. Pizza – approx 18cm / 7 inches      | 66. Healthy packed lunchbox            |
| 60. 4 apple brownies (see recipe below) | 67. Breakfast tray for Mother          |

**SECTION C5 - SPECIAL NEEDS**

*BB's Café \$10 Voucher awarded to Special Needs Champion*

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|---|-------------------------------|
| 68. 4 Anzac biscuits                    | 70. Chocolate log cake – iced |
| 69. 4 apple brownies (see recipe below) | 71. Breakfast tray for Mother |

**APPLE BROWNIES**

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|----------------------------|-----------------|---------------------------------|
| 2/3 cup margarine          | 2 eggs (beaten) | 1 cup finely chopped raw apples |
| 1 cup brown sugar          | 2 cups SR Flour | 1/2 cup chopped nuts            |
| 1-teaspoon vanilla essence | pinch of salt   |                                 |

Cream the butter & sugar. Add beaten eggs and vanilla. Add flour, nuts & apple. Mix well. Place in greased baking dish (approx 25cm X 30cm). Bake 30 – 35 minutes in moderate oven (175 – 180 degrees). Cool and cut into bars.