

Section D: COOKING

Prizes: 1: Certificate First plus \$10.00
2: Certificate Second plus \$4.00

Entry Forms Close: 5:00pm Friday November 4th 2022.
Late Entries Close: No late entries will be accepted.
Entry Fee: \$2.00 per exhibit.
Minimum fee of \$6.00 payable to receive complimentary entry ticket.
Prize Money Paid: Paid out from 3:00pm Saturday November 19th 2022 at the Show Treasurer's Office.
Points: First Prize, 5,
Second Prize, 3.

Conditions:

Please refer to Wanneroo Agricultural Society Inc. Bylaws and Regulations for additional information listed in schedule.

All exhibits to be bona fide work of and home made by the Exhibitor.

Exhibits must be delivered **on Friday November 18th no later than 9am** to the Margaret Cockman Pavillion (Wanneroo Showgrounds), staged and ready for judging.

Entries limited to Two entries per exhibitor, per class.

Round or square tins should be used for cakes unless otherwise stated.

All cakes are not to be iced unless otherwise stated.

All cakes to be fully thawed prior to judging.

Classes 5 - 56, must be on plain white paper plate - **please provide your own**

All entries not collected by 10:00am Sunday 20th November 2022 will be disposed of.

Awards: **Wanneroo Senior Citizens Club Award** for Highest Points in Section.
Cafe Elixir Award for Runner Up Highest Points in Section.
Wanneroo Historical Society Award for Best Exhibit in classes 8 -57.

Cake Decorating - open

Prizes sponsored by **Cake Decorators Assn of WA (Perth Branch)**

Conditions:

CLASSES 1-4 - Open to ALL entrants.

CLASSES 5-6 - Amateur: any exhibitor who has not previously won a first prize in a similar class at the Wanneroo Show & has not been a teacher of cake decorating or sell cakes for profit.

CLASS 7 - Student: must be currently attending cake decorating classes or been decorating cakes for less than 2 years.

Minimal amount of florists wire, florists tape, ribbons, pillars, posy sticks, stamens, corn silk, cotton net and thread, tulle, wafer paper and edible dust and glitter. Artificial flowers, fresh flowers, plant stems and foliage, pins, manufactured ornaments and decorations not permitted. Foam shapes permitted unless otherwise stated. Exhibits that do not comply will be marked 'Not according to schedule' and will not be judged.

Base boards must have cleats.

Exhibits must be delivered **between 4:00pm and 7:00pm Thursday 18th or before 9:00am Friday 19th November 2021**, to the Margaret Cockman Pavillion (Wanneroo Showgrounds).

Awards: **Cake Decorators Association of WA (Perth Branch) Award** for Best Exhibit classes 1-6.

- 1** Decorated Cake, two or more tiers, Foam shape allowed. Suitable for wedding or special occasion. Must be covered in fondant icing.
Prizes: 1: Certificate First plus \$80.00; 2: Certificate Second plus \$45.00
- 2** Decorated Cake, single tier, Suitable for any special occasion. Foam shapes permitted, Must be covered in fondant icing.
- 3** Sugar Art Topper, May be bride and groom or novelty character, moulded in sugar paste.
Prizes: 1: Certificate First plus \$45.00; 2: Certificate Second plus \$20.00
- 4** Novelty Cake, Majority of the exhibit must be carved from cake and remainder from edible medium. Covered in fondant icing. Food safe supports permitted but must be stated on presentation. Commercial novelty shape tin not permitted. No wire permitted.

Cake Decorating - amateur

- 5** Decorated cake, two or more tiers, Suitable for wedding or other special occasion. Featuring sugar flowers. To fit within 55cm presentation board. Foam shapes permitted. Must be covered in fondant icing.
Prizes: 1: Certificate First plus \$70.00; 2: Certificate Second plus \$30.00
- 6** Decorated cake, single tier, Suitable for special occasion. Must be fruit or mud cake. Covered in fondant. Icing greeting to be included.
Prizes: 1: Certificate First plus \$45.00; 2: Certificate Second plus \$25.00

Cake Decorating - student

- 7 Decorated Cake, one tier, featuring sugar flowers. May also feature a sugar ornament. Icing greeting to be included. Must be cake and covered in fondant icing.
Prizes: 1: Certificate First plus \$35.00; 2: Certificate Second plus \$20.00

Biscuits

- 8 Biscuits, gluten-free, six, recipe to be attached
Prizes: 1: Certificate First plus \$20.00; 2: Certificate Second plus \$10.00
9 Biscuits, small, three separate mixtures, two of each

Pikelets

- 10 Pikelets, six, on plate

Scones

Conditions: Not drop scones.

- 11 Scones, plain, six
12 Scones, fruit, six
13 Scones, savoury, six
14 Scones, lemonade, six

Muffins

Conditions: Papers to be removed.

- 15 Muffins, sweet (not-bran), six
16 Muffins, savoury (not-bran), six

Slices

- 17 Baked Slice, three varieties, two pieces of each
18 Fudge, any variety, six pieces

Rich Fruit Cake

Prizes: 1: Certificate First plus \$15.00; 2: Certificate Second plus \$6.00

Conditions:

Rich Fruit Cake must be made using the following recipe and must have **no decorations.**

250g (8oz) sultanas	4 large eggs
1/4 tsp grated nutmeg	250g (8oz) chopped raisins
1/2 tsp ground ginger	250g (8oz) currants
1/2 tsp ground cloves	125g (4oz) chopped mixed peel
250g (8oz) butter	90g (3oz) chopped red glacé cherries
250g (8oz) soft brown sugar	90g (3oz) chopped blanched almonds
60g (2oz) self-raising flour	1/2 tsp vanilla essence
1/3 cup sherry or brandy	1/2 tsp almond essence
250g (8oz) plain flour	1/2 tsp lemon essence or grated lemon rind

Mix together all the fruits and nuts and sprinkle with the sherry or brandy.

Cover and leave for at least one hour, preferably overnight.

Sift together the flours and spices.

Cream together the butter and sugar with the essences.

Add the eggs, one at a time, beating well after each addition, then alternatively add the fruit and flour mixtures.

Mix thoroughly.

The mixture should be stiff enough to support a wooden spoon.

Place mixture into a prepared tin no larger than 20cm (8") and bake in a slow oven for approximately three and a half to four hours.

Allow the cake to cool in the tin.

To ensure uniformity and depending upon the size, it is suggested that the raisins be snipped into two or three pieces; cherries into four to six pieces and almonds crosswise into three or four pieces.

- 19 Rich Fruit Cake, Must be made from above recipe

Cakes

- 20 Cake, Marble
- 21 Cake, Pumpkin fruit
- 22 Cake, Pineapple fruit
- 23 Cake, Plain
- 24 Cake, Chocolate Mud Cake, un-iced
- 25 Cake, Economical luncheon, Recipe to be attached Loaf tin allowed
- 26 Cake, Ginger
- 27 Cake, Orange
- 28 Cake, Sultana
- 29 Cake, Carrot, un-iced
- 30 Cake, Banana
- 31 Cake, any other variety not provided for (plain or Iced) To be named
- 32 Cup cakes, decorated, six, 2 of each design
- 33 Lamingtons, six, sponge mixture only
- 34 Pavlova, not filled
- 35 Macarons, six
- 36 Meringues, six, on plate, not filled
- 37 Brownies, six
- 38 Date-Walnut loaf (loaf tin)
- 39 Plum Pudding, steamed
- 40 Cream Puffs, six, unfilled
- 41 Health Cake, Recipe to be attached, loaf tin allowed.

Sponges

- 42 Sponge Sandwich, any variety, no filling
- 43 Sponge Featherweight, one cake only
- 44 Swiss Roll, jam filled

Tarts

Conditions: Papers to be removed.

- 45 Jam Tarts, six, NO mock cream
- 46 Lemon Cheese Tarts, six, NO mock cream
- 47 Tarts, any variety, six, NO mock cream

Pastry

- 48 Fruit Mince pies, three
- 49 Apple Pies, small, three

Bread and Damper

Conditions: Can be hand made or bread maker, specify on entry form.

- 50 Bread, white, oven baked loaf
- 51 Bread, white, bread machine loaf
- 52 Bread, wholemeal, oven baked loaf
- 53 Bread, wholemeal, bread machine loaf
- 54 Bread, gluten-free
Prizes: 1: Certificate First plus \$20.00; 2: Certificate Second plus \$10.00
- 55 Bread, fruit loaf
- 56 Bread rolls, six, home-made, any variety
- 57 Sourdough, no yeast

Novice

Conditions: Must not have won a prize in this section (D:Cooking) at any previous Wanneroo Show.

- 58 Pikelets, six, on plate
- 59 Scones, lemonade, six, on plate
- 60 Sponge, sandwich, any variety, no filling