

# Section J: COOKERY

Stewards: Mrs J. Wandel (a/h 8575 8036), Mrs E. Broeckelmann, Mrs G. Goodall and Mrs A Zippel. Entries close on Wednesday, October 18<sup>th</sup>, 2017, at 6 pm

**ALL EXHIBITS TO BE HANDED TO STEWARDS BY 9.15 am SHARP ON SHOW DAY WITH EXHIBIT TICKETS FIRMLY ATTACHED TO BOARD OR PLATE**

Points awarded to 1st and 2nd prize winners; a third prize ticket will be awarded if more than 6 entries.

**Rules for Sections J and J-1:** No cooking on Show day. **No bought mixes to be used** (except for class 23 Section J). Avoid wire cooler marks on cakes. If exhibiting two or more entries in one class they must be from separate bakings. Clear plastic bags must be used and of suitable size for each exhibit (no gladwrap or freezer bags). All exhibits to be on suitable board or plate. No paper plates allowed

***Class 25 will be publicly judged at 2 pm in the main pavilion along with SCSA Rich Fruit Cake and Genoa Cake semi-finals***

1. Loaf of white bread made in a breadmaker
2. Loaf of bread made in a breadmaker AOV- Trophy
3. Genoa cake (no icing)
4. Dark Fruit Cake - Trophy
5. Sultana Cake -
6. Boiled Fruit Cake
7. Fruit/Nut Loaf (baked in a roll tin NOT loaf tin)
8. German Beer Cake- Trophy
9. Pumpkin Fruit Cake
10. Jubilee Cake
11. Cake cooked in a Bundt tin, any variety- Trophy
12. "Upcycled" cake- using the butter cake recipe as a base "upcycle" the cake by adding flavouring, fruit, nuts etc to create a new cake.  
Recipe: 125g butter, 2/3 cup castor sugar, 2 cups SR Flour, ½ cup milk, 2 eggs, ½ tsp vanilla. Cream the butter, sugar and vanilla until fluffy, beat in the eggs and mix well. Add the sifted flour alternately with the milk. Bake in a moderate oven 180° - Trophy
13. Carrot Cake
14. Banana cake, iced
15. Cake featuring a vegetable AOV, can be iced (state vegetable)-Trophy
16. Cake featuring a fruit AOV, can be iced (state fruit)
17. Tea Cake, cinnamon top
18. Chocolate Cake, iced -Trophy
19. Orange Cake, iced
20. Gluten Free Cake, can be iced - Trophy
21. Cake suitable for a diabetic (include list of ingredients)- Trophy

22. Sponge, jam filled – Mavis Klitscher memorial Trophy
23. Your Favourite Slab Cake - suitable for Shearing/Harvest - Trophy
24. Marble Cake – Trophy
25. Politician's Mud Cake Challenge- open to any State or Federal Member of Parliament- novelty trophy

Trophy/Prize money donations gratefully acknowledged: Michael Camac class 4 & 23; Coonalpyn Hotel class 8; A. & J. Wandel, classes 11, 18 & 25; Tintinara Motel, class 15; J & M Webb, class 21; W. & E. Broeckelmann, class 24; Jericho-Klitscher-Lacey Families, class 2, 12, 20 & 22; Mrs H. Keller most points in J & J-1; Webb Haulage, most exhibits in J & J-1 and Best Cut Cake. C Johnson, encouragement award in J & J-1.

**SCSA** - a trophy will be awarded to the exhibitor who gains the most aggregate points by exhibiting in at least three of the Shows affiliated with this Association. Points 1st, 5; 2nd, 3. Trophy donated by Laucke Flourmills Strathalbyn.