

# COOKING & PRESERVES

<b>Steward</b>	Sandra Jolitz 0427 071 979
<b>Location</b>	Main Pavilion (Map Reference 5)
<b>Entries</b>	Entries close 9:00am Friday 14th Aug 2026. Entries can be dropped off to the pavilion in Thursday afternoon from 3pm to 5:30pm as well as Friday morning 7am to 9am. Judging to start at 10am sharp Friday morning. Entries to be collected Sunday 16th Aug between 10am to 12 noon unless other arrangements have been made with the head steward.
<b>Entry Fee</b>	Junior & Assisted cooks : Free Open: \$1.00 Per Entry
<b>Forms/Waivers</b>	General Pavilion Entry Form must be Completed
<b>Prize Money</b>	Junior: 1st \$5.00 or Trophy; 2nd \$2.00 Open : 1st \$5.00 or Trophy; 2nd \$2.00

## Conditions of Entry

- Entries to be delivered to the main pavilion with completed entry form in times specified.
- Entries are to be presented on a **Firm Plate in an oven bag**.
- No ring tins are not to be used for cakes.
- Packet cake mix are not to be used unless otherwise stated.
- No names to be visible on entries.
- Cake only to be iced where specified, **On top only**.
- No runny icing, thick please.
- Judges have the right to cut or open and sample all entries.

### **Conditional Trophy. Maisie Hibbens Memorial, "Most Successful Exhibitor"**

Prize- Ribbon and Voucher Donated by Julie Roy.

. Most successful Exhibitors in the Cooking, Handicrafts, Horticulture, Needlework and Patchwork Sections.

. Sections are awarded on the following point score basis, 1st:3 Points

2nd: 2 points, 3rd:1point. Maximum Points for any one section are 25 points

## **OPEN SECTION ( 17yrs & Over )**

1. Jar of Mustard Tomato Pickles - *Sponsored by Marinda Nursery*
2. Jar of Chutney, Fruit or Vegetable - *Sponsored by Marinda Nursery*
3. Jar of Relish (Vegetable of any kind) - *Sponsored by Palmer's Market*
4. Bottle of Pickled Vegetables (Of any kind)- *Sponsored by Palmer's Market*
5. Bottle of Savoury Sauce Eg: Tomato, BBQ, Plum, Sweet Chilli Etc - *Sponsored by Norma Hadley*
6. Bottle of Sweet Sauce Eg: Chocolate, Caramel, Strawberry - *Sponsored by Di Shearin*
7. Jar of Jam (Any variety) - *Sponsored by Di Shearin*
8. Jar of Strawberry Jam - *Sponsored by Merrill Johnson*
9. Jar of Citrus Marmalade - *Sponsored by Hibbens Family*
10. Jar of Jam of any other variety - *Sponsored by Hibbens Family*
11. Jar of Lemon Butter - *Sponsored by Sue Troop*
12. Plain Scones (6) - *Sponsored by Sue Toop*
13. Piklets (6) - *Sponsored by Sue Toop*
14. Fruit Muffins (4) (Fruit any Variety) - *Sponsored by Wendy Revell*
15. Anzac Biscuits (6) - *Sponsored by Palmer's Market*
16. Biscuits of any variety (6) - *Sponsored by Palmer's Market*
17. Slice of any variety (4) - *Sponsored by Hibbens Family*
18. Date Loaf - *Sponsored by Patty Kiem*
19. Sponge Cake Jam Filled - *Sponsored by Patty Kiem*
20. Banana Cake (Iced) - *Sponsored by Norma Hadley*
21. Carrot Cake (Iced) - *Sponsored by Janelle Schwager*
22. Butter Cake (Iced) - *Sponsored by Annie McMahan*
23. Boiled Fruit Cake - *Sponsored by Lyn Almagro*
24. Pavlova (unfilled) - *Sponsored by Norma Hadley*
25. Men's Chocolate Cake (Iced) Packet cake can be used - *Sponsored by Sue Toop*

## **ASSISTED COOKS (Senior 70+ and those who need assistance in cooking)**

26. Cake of any variety (Iced) Packet cake can be used - *Sponsored by Sandy Tappscott*
27. Muffins any variety (4) Packet mix can be used - *Sponsored by Sandy Tappscott*
28. Piklets (6) - *Sponsored by Sandy Tappscott*
29. Biscuits of any variety (6) - *Sponsored by Sandy Tappscott*

## **HOME BAKING**

30. White loaf (Will be judged on crust, colour and internal structure)
31. Sourdough Loaf (Will be judged on flavour, crunchy crust and how it has risen)
32. Sweet Scrolls

## **CHAMPION EXHIBITOR OPEN CLASSES 1 - 34 - MADGE HIBBENS MEMORIAL TROPHY**

***Sponsored by the Hibbens Family***

## **JUNIOR SECTION (12 - 16)**

35. Biscuits of any variety (4) - *Sponsored by Wee Waa Hot Bread*
36. Patties Cakes (4) Iced and Decorated - *Sponsored by Wee Waa Hot Bread*
37. Piklets (4) - *Sponsored by Erica Shorter & Lyn Almagro*
38. Packet Chocolate Cake (Iced) - *Sponsored by Wendy Revell*
39. Scones Plain (4) - *Sponsored by Cherie Hopkins*

## **JUNIOR SECTION (11 & UNDER)**

40. Biscuits of any variety (4)
41. Patties Cakes (4) Iced and Decorated- *Sponsored by Wendy Revell*
42. Piklets (4) - *Sponsored by Sue Smith*
43. Packet Chocolate Cake (Iced) - *Sponsored by Hibbens Family*
44. Scones Plain (4)

## **CHAMPION JUNIOR EXHIBITOR CLASSES 35 - 45**

**SHARON HIBBENS MEMORIAL TROPHY** - *Sponsored by the Hibbens Family*

## **HINTS FOR COOKING ( OPEN CLASSES)**

- No cake rack marks on top or bottom of cakes.
- No air holes or tunnels in cakes.
- Cakes to be evenly browned, smooth and raised on top.
- Sponge should be made in 18 - 20cm sandwich tins, golden in colour, light & fluffy. Jam Filled.
- Do not make biscuits and piklets too big ( Small and Dainty)
- Make sure your sugar and flour are well combined in mixture.
- Fruit cakes, fruit & nuts to be of similar size and evenly dispersed through cake.
- Jam and pickles jars to be 250mls to 500mls in size.
- Jars to be filled within 1cm of rim of jar, but not over full.
- No mould in jars or rust on lids.