

SECTION "E"

COOKING

- Exhibits and entry forms to be delivered: Thursday 16th November (6.30 pm-8.30 pm) or Friday 17th November (9.00 am-11 am) (Early entry forms: 6th November)
- Exhibitors enter through Gate No 4, Royal Street, Tuart Hill (see map)
- Judging will commence: 12 noon Friday
- Exhibit must be home-made

Further information can be found in 'Conditions of Entry' at the front of the schedule.
See Section J for Children's entries.

Entry fees:

\$5 total for entries 1-5
\$1 for each subsequent entry

Prize Money:

Classes E1-E10 as indicated below
Classes E11-E46, First - \$6.00; Second - \$3.00

Decorated Cakes

The following awards will be conferred: (must have 3 or more entries)

Graham Pittaway OAM Award – Best Decorated Cake
OPAS Committee Award – Runner Up

- Ribbon, wire, tulle and stamens are permitted.
- Wires NOT permitted to penetrate cake covering
- Manufactured pillars are permitted.
- Artificial flowers and ornaments are not permitted.
- Foam or dummies may be used except in Novelty Sections.
- Cake board must be on cleats.

Class

Amateur (decorates cakes as a hobby)

		1st	2nd
E1.	One tier wedding cake	\$20.00	\$10.00
E2.	Christmas cake	\$16.00	\$8.00
E3.	Novelty cake (carved – must be cake)	\$14.00	\$7.00
E4.	Decorated plaque	\$14.00	\$7.00
E5.	Classic decorated cup cakes (6) – all decorated differently	\$10.00	\$5.00

Open

		1st	2nd
E6.	Two tier wedding cake	\$25.00	\$15.00
E7.	One tier celebration cake	\$16.00	\$8.00
E8.	Wired flower (may be presented in a vase)	\$16.00	\$8.00
E9.	Novelty cake (carved – must be cake)	\$14.00	\$7.00
E10.	Classic decorated cup cakes (6) – all decorated differently	\$10.00	\$5.00

Cakes & Baking

The following awards will be conferred: (must have 3 or more entries)

Mrs Gaena Duncan Award – Best in Show
Helen Smith Perpetual Trophy – Most Points
Cr Elizabeth Re Award – Runner Up

- Not to be iced unless specified.
- Round or square tins must be used unless otherwise stated.
- All entries on plain white paper plates.

Class

E11.	Bread – White	E18.	Scones – sultana (6)
E12.	Bread – Brown	E19.	Scones – pumpkin (6)
E13.	Gingerbread house	E20.	Muffins – sweet (6)
E14.	Shortbread round	E21.	Muffins – savoury (6)
E15.	Biscuits – collection of 3 mixtures, 2 of each (6)	E22.	Cup cakes (6) – All decorated differently.
E16.	Scones – plain (6)	E23.	Rock cakes (6)
E17.	Scones – cheese (6)	E24.	Pikelets (6)

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| E25. | Cream puffs – unfilled (6) | E37. | Fruit cake (light) |
| E26. | Rum balls (6) | E38. | Fruit cake (boiled) |
| E27. | Lamingtons (6) | E39. | Nut loaf (loaf tin) |
| E28. | Meringues (6) | E40. | My favourite cake - named, not elsewhere specified. Please provide recipe. |
| E29. | Swiss roll | E41. | Apple pie |
| E30. | A slice (6 pieces) | E42. | Cheese straws (6) |
| E31. | Sponge cake | E43. | Sausage rolls (6) |
| E32. | Carrot cake | E44. | Cornish pasty |
| E33. | Chocolate cake | E45. | Cornish pasty (vegetarian) |
| E34. | Orange cake (may use loaf tin) | E46. | Meat pie |
| E35. | Mud cake (dark chocolate) | | |
| E36. | Fruit cake (rich) | | |

END OF SECTION "E" - COOKING