

COOKING & DECORATED CAKES - Section 14

CONTACT STEWARD: Mrs Michele Murphy 0428 773 841

STEWARDS: J Brown, B Hamilton, B Crook, L Williams, C Goldman, D Johns

Please read Conditions of Entry and special conditions for each section.

- **ENTRY FEE:** \$3.00 per class Junior \$2.00 per class. Payment can be made by cheque (to Hawkesbury District Agricultural Association), Credit Card, or cash ONLY. CASH not accepted through mail.
- **ENTRIES CLOSE:** by POST or at the Showground **TUESDAY 23rd APRIL 2019 by 4.00pm**
- **ENTRIES ONLINE: MONDAY 29th APRIL 2019 at Midday**
- **NO LATE ENTRIES**
- **DELIVERY OF EXHIBITS:**
DECORATED CAKES & SUGAR ART: Open, Novice & Junior Decorated Classes (from 14012 to 14017) to the PHILLIP CHARLEY PAVILION on **SUNDAY 5th MAY & MONDAY 6th MAY** between 1.00pm and 4.00pm. Exhibits arriving after this time or day will not be accepted.
OPEN & JUNIOR COOKING: to the PHILIP CHARLEY PAVILION on **TUESDAY 7th MAY** between 2.00pm and 6.00pm
- **JUDGING: DECORATED CAKES: TUESDAY 7th MAY** commencing from 9.00am.
OPEN & JUNIOR COOKING: WEDNESDAY 8th MAY.
- **PRIZES:** Open Classes- 1ST \$6.00 2ND \$3.00. Juniors 1st \$5.00 2nd \$2.00 unless otherwise stated, plus Ribbons & Cards
- **COLLECTION OF EXHIBITS:**
 - Decorated Cakes, Sugar Art Fruit Cakes & Puddings can be collected on **MONDAY 13th MAY** between 10.00am & 2.00pm.
 - ALL OTHER COOKING EXHIBITS: will be disposed of at the end of the show.
 - CARDS & RIBBONS from all Sections can be collected on **MONDAY 13th MAY** between 10.00am & 2.00pm.
 - Prize winners can collect Prizemoney during the 3 days of the show on production of Exhibit Card to the Cashier's Office or after the Show at the Secretary's Office (Mon to Friday between 10.00am – 4.00pm) until **FRIDAY 14th June 2019.**

General Conditions of Entry

- **EXHIBITORS:** are permitted only 1 Entry per class unless otherwise stated
- Commercial packet mixtures must **NOT** be used.
- **DO NOT** cook in microwave.
- **RING TINS** are **NOT** to be used.
- Plates will be supplied by HDAA at time of delivery.
- **Novice** – is defined as an exhibitor who has less than 3yrs experience in cake decorating and/or has **NOT** won a first prize in a similar class previously.
- **All work must be the own work of the Exhibitor**
- Exhibit labels noting the Section and Class number will be provided for all entries at the time exhibits are lodged.

Please note: Junior decorated cakes have now been included as part of the Decorated Cakes and Sugar Art Section and NOT as part of Junior Cooking.

OPEN COOKING

INFORMATION SPECIFIC TO CATEGORY

1. All work must be that of the Exhibitor.
2. All exhibits will be cut during judging
3. Any exhibit that does not meet the schedule requirements will be disqualified and exhibit will be so marked NPS
4. **NOTE: For 2019 there is a special Class for “Men’s Baking for the Work or Office Party. It is Class 14167 and is to be judged separately by Janise Johnston on WEDNESDAY 8th MAY 2019.**

BUTTER CAKES

Class 14101 Plain butter cake – un iced, cooked in round 20cm tin

Class 14102 Chocolate butter cake – un iced, cooked in round 20cm tin

Class 14103 Banana cake – un iced, no decorations; cooked in round 20cm tin

Class 14104 Coffee cake – iced with coffee icing only (no frosting; cooked in round 20cm tin

Class 14105 Marble cake – iced, no frosting, no decoration; cooked in round 20cm tin

1st prize \$25.00 donated by Windsor CWA

Class 14106 Lemon Drizzle cake – iced, no frosting; no decoration; cooked in round 20cm tin

Class 14107 Orange cake – un iced, cooked in loaf tin only

Class 14108 Carrot cake – un iced, – cooked in loaf tin only

Class 14109 Ginger cake – un iced, – cooked in loaf tin only

SPONGES & SPECIAL CAKES

Class 14110 Cornflour Sponge Sandwich – 4 egg sponge; jam filling only, no decoration

Class 14111 Flourless Chocolate cake – not iced

Class 14112 Four Lamingtons; approx. 5cm square

Class 14113 Four Cup Cakes – iced; not decorated; not cooked in patti papers

Class 14114 Four Decorated Cup Cakes – themed decoration in cases or papers; no sugar art

SCONES, BREAD, BUNS & MUFFINS

Class 14120 Four Plain scones – round only; no fluted cutter

Class 14121 Four Sultana scones – round only

Class 14122 Four pumpkin scones – round only

Class 14123 Homemade Bread (White or Wholemeal only) baked in oven NOT bread machine

Class 14124 Homemade Damper – round; max size 20cm

Class 14125 Fruit & Nut Loaf – cooked in loaf tin

Class 14126 Four plain buns – iced, no frosting

Class 14127 Four Fruit muffins – not cooked in papers (medium size only)

Class 14128 Four Savoury muffins – not cooked in papers (medium size only)

Class 14129 Four Health muffins – any variety; not cooked in papers (medium size only)

BISCUITS & SLICES

Class 14130 Four Anzac Biscuits – max size 6cm diameter

Class 14131 Four Shortbread biscuits – round; max 6cm in diameter

Class 14132 Four any other variety biscuits – round; max 6 cm diameter

Class 14133 Four Rock Cakes – max size 8cm

Class 14134 Four flavored Macarons – 2 each of 2 flavors

Class 14135 Four Chocolate Brownies – not iced; may contain choc chips and/or nuts; max 6cm square

Class 14136 Four slices – 2 each of 2 varieties; max 4cm square

Class 14137 Apple Pie – in glass pie dish; max 20cm round

Class 14138 Other Fruit Tart – (not apple) in glass pie dish; max 20cm round

Class 14139 Custard Tart – in glass dish; max 20cm round

CHAMPION EXHIBIT IN CLASSES 14101 TO 14139 – Ribbon

GLUTEN FREE

Class 14140 Gluten Free Homemade Bread- (White or Wholemeal only) baked in oven NOT bread machine

Class 14141 Gluten Free Carrot Cake – un iced - cooked in loaf tin only

Class 14142 Four Gluten Free Fruit muffins – not cooked in papers

Class 14143 Four Gluten Free Savoury muffins – not cooked in papers

Class 14144 Four Gluten Free slices – 2 each of 2 varieties; max 4cm square

CHAMPION EXHIBIT IN CLASSES 14140 TO 14144 - Ribbon

MOST SUCCESSFUL EXHIBITOR IN CLASSES 14101 TO 140144 - RIBBON & JEAN ALCORN MEMORIAL PERPETUAL TROPHY

CHOCOLATE & CONFECTIONARY

Class 14150 Chocolate bar – filling coated with chocolate; max 12cm x 3cm

1st prize \$10.00 donated by Mr. Thomas Mulherin

Class 14151 Rocky Road – log; max 12cm in length

1st prize \$10.00 donated by Mrs Heather Smith

Class 14152 Four Chocolate Fruit and/or Nut Clusters; panned or enrobed approx. 4cm round

Class 14153 Four individual chocolates with filling; max 2 varieties of filling; max 4cm square; no papers

Class 14154 Four Coconut Ice; max 4cm square (Cofpa or Condensed Milk recipe can be used)

Class 14155 Four Fudge Squares; max 4cm square; presented in paper

CHAMPION EXHIBIT IN CLASSES 14150 TO 14155 - RIBBON & TROPHY DONATED BY MRS KIM PETHERICK

FRUIT CAKES & PUDDINGS

Fruit cakes may be cooked in round or square tins.

1st prize \$10.00, 2nd prize \$5.00 in each class sponsored by HDAA Show Auxiliary

Class 14160 Sultana cake – 500g sultanas

Class 14161 Boiled fruit cake (no pineapple)

Class 14162 Light fruit cake – 250g butter

Class 14163 Dark fruit cake – 250g butter

1st prize \$10.00, 2nd prize \$5.00 donated by Windsor CWA

Class 14164 Gluten free fruit cake

Class 14165 Rich plum pudding – steamed; minimum size 15cm diameter

CHAMPION EXHIBIT IN CLASSES 14160 TO 14165 - RIBBON & TROPHY DONATED BY HDAA SHOW AUXILIARY