

JUNIOR COOKING - Section 14B

Please use entry form on page 36 or 41 for all School Cooking entries

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. PLEASE NOTE DELIVERY TIMES DIFFER FOR THESE SECTIONS

CONTACT STEWARD: Debbie Johns 0412 847 949

STEWARDS: Dr Carla Goldman

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

- **ENTRY FEE:** 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: MONDAY 8th APRIL 2024 by 4.00pm**
- **STRICTLY NO LATE ENTRIES**
- **DELIVERY OF EXHIBITS: JUNIOR COOKING:** to the PHILIP CHARLEY PAVILION on **TUESDAY 16TH APRIL, 2024** between 2.00pm and 6.00pm
- **JUDGING: JUNIOR COOKING: WEDNESDAY 17th APRIL, 2024**
- **PRIZES:** 1st \$8.00 2nd \$5.00 unless otherwise stated, plus Ribbons & Cards
- **COLLECTION OF EXHIBITS:**
 - **EXCEPT** for Decorated Cakes, Sugar Art Fruit Cakes & Puddings, **ALL OTHER COOKING EXHIBITS will be disposed of at the end of the show.**
 - **Fruit Cakes** including prize winner's cards and ribbons, **MUST** be collected on **MONDAY 22nd APRIL** between **12.30pm & 5.00pm.**
 - **CARDS & RIBBONS** for all other Sections can be collected on **MONDAY 22nd APRIL** between **12.30pm & 5.00pm.**
 - 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 (**Monday to Friday between 10.00am – 4.00pm**) until **Monday 3rd JUNE, 2024.**

INFORMATION SPECIFIC TO CATEGORY

1. All cooking, icing and decoration must be ALL the work of the Junior Exhibitor.
2. All exhibits will be cut during judging.
3. Commercial packet mixes must NOT be used except in Classes 14214, 14232 and 14251.
4. Do NOT cook in a microwave.
5. Ring tins are NOT to be used.
6. Plates will be provided for display.
7. Any exhibit that does not meet the schedule requirements will be disqualified and exhibit will be so marked NPS.
8. NOTE: Junior Decorated Cakes classes (14012 to 14018) Will be judged on Monday 15th April 2024 – as they are part of Decorated Cake and Sugar Art Section
9. **SCHOOL ENTRIES – Teachers please note that School Classes are limited to FOUR [4] Entries per individual HDAA Schedule class. Fill out entry form with Exhibitors name, school name, contact name and phone number. A copy is to be attached to each entry at time of delivery to expediate the take in process**

JUNIOR COOKING – PRESCHOOL TO YEAR 2

Class 14200 Four decorated Milk Arrowroot biscuits PRESCHOOL TO KINDY – must be edible including decorations

Class 14201 Four decorated Milk Arrowroot biscuits YR 1 and 2 – must be edible including decorations

Class 14202 Edible necklace – maximum length 30cm

SPECIAL ENCOURAGEMENT AWARD IN CLASSES 14200 TO 14202 - \$10.00 DONATED BY The Johns Family

JUNIOR COOKING – PRIMARY SCHOOL YEARS 3 TO 6

Class 14203 Four pikelets

Class 14204 Four scones – round

Class 14205 Four Plain biscuits – max 6cm diameter

Class 14206 Four Anzac biscuits – max 6cm diameter

1st \$10.00 in memory of Mrs Pat Spry

Class 14207 Four Rock Cakes – max 8cm round

1st \$10.00 donated by Dr Carla Goldman

Class 14208 Four Gingerbread shapes –decorated with icing only

Class 14209 Four decorated Milk Arrowroot biscuits – must be edible including decorations

Class 14210 Four small muffins – uniced; not cooked in patti papers

Class 14211 Four decorated cup cakes with handmade edible decorations

1st \$10.00 donated by The Close Family

Class 14212 Four iced cupcakes - iced only; not decorated

1st \$10.00 donated by The Close Family

Class 14213 Plain butter cake – uniced; cooked in round 20cm tin

Class 14214 Chocolate packet cake – uniced; cooked in round 20cm tin must use GREENS Classic chocolate cake mix

1st \$10.00 donated by Barbara Goldman

BEST EXHIBIT IN CLASSES 14200 TO 14214 - RIBBON & \$15.00 DONATED BY The Johns Family

SPECIAL ENCOURAGEMENT AWARD IN CLASSES 14203 TO 14214 - \$15.00 DONATED IN MEMORY OF MRS. L. HAGGART

MOST SUCCESSFUL EXHIBITOR IN CLASSES 14203 TO 14214 – RIBBON and MEDAL

JUNIOR COOKING – HIGH SCHOOL YEARS 7, 8, 9 & 10

Class 14220 Four pikelets

Class 14221 Four scones – round

Class 14222 Four Shortbread biscuits – max 6cm diameter

1st \$10.00 in memory of Mrs Pat Spry

Class 14223 Four Anzac biscuits – max 6cm diameter

1st \$10.00 in memory of Mrs Pat Spry

Class 14224 Four Biscuits – any other variety – uniced or decorated

Class 14225 Four Rock Cakes – max 8cm round

1st \$10.00 donated by Dr Carla Goldman

Class 14226 Four Gingerbread shapes – decorated with icing only

Class 14227 Four Chocolate Brownies – uniced, max. 6cm square, must not contain nuts.

Class 14228 Four small muffins – uniced; not cooked in patti papers

Class 14229 Four lamingtons – not larger than 5cm square

Class 14230 Four cupcakes - iced only; not decorated

1st \$10.00 donated by The Close Family

Class 14231 Plain butter cake – uniced; cooked in round 20cm tin

Class 14232 Chocolate packet cake – uniced; cooked in round 20cm tin must use GREENS Classic chocolate cake mix

1st \$10.00 donated by Barbara Goldman

Class 14234 Boiled Fruit Cake – see recipe below on page 32

1st prize \$20.00 in memory of Mrs. Norah Taylor formerly of Kurrajong

BEST EXHIBIT IN CLASSES 14220 TO 14234 - RIBBON & \$15.00 DONATED BY The Johns Family

MOST SUCCESSFUL EXHIBITOR IN CLASSES 14220 TO 14234 – RIBBON and MEDAL

JUNIOR COOKING – HIGH SCHOOL YEARS 11 & 12

Class 14240 Four pikelets

Class 14241 Four scones – round

Class 14242 Four Shortbread biscuits – max 6cm diameter

1st \$10.00 in memory of Mrs Pat Spry

Class 14243 Four Anzac biscuits – max 6cm diameter

1st \$10.00 in memory of Mrs Pat Spry

Class 14244 Four Biscuits – any other variety – un iced or decorated

Class 14245 Four Rock Cakes – max 8cm round

1st \$10.00 donated by Dr Carla Goldman

Class 14246 Four Chocolate Brownies – uniced, max. 6cm square, must not contain nuts.

Class 14247 Four small muffins – uniced; not cooked in patty papers

Class 14248 Four lamingtons – not larger than 5cm square

Class 14249 Four cupcakes - iced only; not decorated.

1st \$10.00 donated by The Close Family

Class 14250 Plain butter cake – uniced; cooked in round 20cm tin

Class 14251 Chocolate packet cake – uniced; cooked in round 20cm tin must use GREENS CLASSIC chocolate cake mix

1st \$10.00 donated by Barbara Goldman

Class 14253 Boiled Fruit Cake – see recipe below

1st prize \$20.00 in memory of Mrs. Norah Taylor formerly of Kurrajong

BEST EXHIBIT IN CLASSES 14240 TO 14253 - RIBBON & \$15.00 DONATED BY The Johns Family

MOST SUCCESSFUL EXHIBITOR IN CLASSES 14240 TO 14253 - RIBBON & MEDAL

BOILED FRUIT CAKE RECIPE - The following recipe is compulsory for all entrants.

Ingredients

250g butter
1kg dried fruit
250g chopped dates
250g brown sugar
125ml (1/2 cup) water
125ml (1/2 cup) orange juice
Finely grated zest of ½ lemon
Finely grated zest of ½ orange
1 tablespoon golden syrup
½ tsp bicarbonate of soda
250g (1 2/3 cups) plain flour
50g (1/3 cup) self-raising flour
Pinch of salt
5 eggs, lightly beaten

Method

Put the butter, mixed fruit, dates, sugar, water and
orange juice into a large saucepan and bring to the
boil over a low heat, stirring occasionally until the
Sugar is dissolved
Remove the saucepan from the heat and stir in the
lemon and orange zest, golden syrup and
bicarbonate of soda.
Empty the mixture into a large mixing bowl, cover and
stand overnight.
The next day, preheat the oven to slow (140-150C).
Grease and line a deep, square 20cm Cake Tin.
Sift together the flours and salt. Add the dry
ingredients to the fruit mixture in small batches,
alternating with the eggs, stirring until combined.
Pour the batter into the prepared tin, making sure it is
spread evenly. Bake for 3 ½ to 4 hours. Cool in tin.