

# **JUNIOR COOKING - Section 14B**

**Please use entry form on page 36 for all Junior Cooking entries**

**CONTACT STEWARD: Mrs Hanna Kelly – 0401 068 221**

**STEWARDS: J Brown, J Hawkins-Wade, E Lightfoot**

**HONORARY STEWARDS: K Hough**

**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.

**ALL ENTRIES CLOSE: MONDAY 13<sup>th</sup> APRIL 2026 by 4pm**

**STRICTLY NO LATE ENTRIES**

**DELIVERY OF EXHIBITS JUNIOR COOKING:** to the Phillip Charley Pavilion on **TUESDAY 21<sup>st</sup> APRIL 2026** between 12pm and 6pm

**JUDGING: JUNIOR COOKING: WEDNESDAY 22<sup>ND</sup> APRIL 2026**

**PRIZES:** Juniors 1<sup>st</sup> \$8.00 2<sup>nd</sup> \$5.00, unless otherwise stated, plus ribbon and card

**COLLECTION OF EXHIBITS:**

**EXCEPT** for Decorated Cakes, Sugar Art and Fruit cakes and puddings, **ALL OTHER COOKING EXHIBITS will be disposed of after the show**

**Fruit cakes** including prize winner's cards and ribbons, MUST be collected on

**MONDAY 27<sup>TH</sup> APRIL 2026** between 10.00am and 4.00pm

**CARDS AND RIBBONS** for all other exhibits can be collected on **MONDAY 27<sup>TH</sup>**

**APRIL 2026**

between 10.00am and 4.00pm

Prize winners can collect Prize money during the 3 days of the show on production of exhibit card to Cashiers office or after the show at the secretary's office

(Monday to

Friday between 10am – 4pm) until **FRIDAY 29<sup>th</sup> May 2026**

**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.**

## **INFORMATION SPECIFIC TO CATEGORY**

1. All exhibits must be made, prepared and cooked by 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. Exhibitors are asked to place exhibits on strong paper plates or cake boards no larger than 20cm.
7. Any exhibit that does not meet the schedule requirements will be disqualified, and exhibit will be marked NPS. Please take note of sizes required for each class
8. **NOTE: Junior Decorated Cakes classes (14017 to 14025) Will be judged on SUNDAY 19<sup>th</sup> April 2026** – 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 (Key as this is the exhibit name on entry), contact name and phone number. A copy is to be attached to each entry at time of delivery to expedite the take in process. Please provide a list of competitors when delivering items to help with pick up.

## **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 Four decorated cupcakes

Class 14203 Four chocolate crackles

Class 14204 Edible necklace – maximum length 30cm

## **SPECIAL ENCOURAGEMENT AWARD Preschool to year 2 - \$10.00 DONATED BY The Johns Family**

## **JUNIOR COOKING – PRIMARY SCHOOL YEARS 3 TO 6**

Class 14205 Four pikelets

Class 14206 Four scones – round

Class 14207 Four shortbread biscuits – max 8cm diameter

Class 14208 Four Anzac biscuits – max 6cm diameter see ingredients recipe on page 32

Class 14209 Four Rock Cakes – max 8cm round

Class 14210 Four Gingerbread shapes –decorated with icing only

**1<sup>st</sup> \$10.00 donated by The Lennie Family**

Class 14211 Four decorated Milk Arrowroot biscuits – must be edible including decorations

Class 14212 Four small muffins – not iced; not cooked in Patti papers

Class 14213 Four decorated cupcakes with handmade edible decorations

**1<sup>st</sup> \$10.00 donated by The Close Family**

Class 14214 Four iced cupcakes - iced only; not decorated

**1<sup>st</sup> \$10.00 donated by The Close Family**

Class 14215 Plain butter cake – not iced; cooked in round 20cm tin

Class 14216 Chocolate packet cake – not iced; cooked in round 20cm tin must use GREENS

Classic chocolate cake mix

## **SPECIAL ENCOURAGEMENT AWARD Primary School - \$15.00 DONATED IN MEMORY OF MRS. L. HAGGART**

## **BEST EXHIBIT Primary School - RIBBON & \$10.00 DONATED BY Hawkesbury District Agricultural Association.**

## **MOST SUCCESSFUL EXHIBITOR Primary School Cooking – 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 8cm diameter

Class 14223 Four Anzac biscuits – max 6cm diameter see ingredients recipe on page 32

Class 14224 Four Rock Cakes – max 8cm round

Class 14225 Four Gingerbread shapes – decorated with icing only

Class 14226 Four Chocolate Brownies – not iced, max. 6cm square, must not contain nuts.

Class 14227 Four small muffins – not iced; not cooked in Patti papers

Class 14228 Four different Decorated sugar cookies. All decorations and cookies must be handmade, edible  
and max 8cm, Fondant may be used

Class 14229 Four cupcakes - iced only; not decorated

**1<sup>st</sup> \$10.00 donated by The Close Family**

Class 14230 Plain butter cake – not iced; cooked in round 20cm tin

Class 14231 Chocolate packet cake – not iced; cooked in round 20cm tin must use GREENS

Classic chocolate cake mix

## **BEST EXHIBIT Years 7-10 - RIBBON & \$10.00 DONATED BY Hawkesbury District Agricultural Association.**

## **MOST SUCCESSFUL EXHIBITOR years 7 – 10 - 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 8cm diameter

Class 14243 Four Anzac biscuits – max 6cm diameter see ingredients recipe on page 32

Class 14244 Four Rock Cakes – max 8cm round

Class 14245 Four Chocolate Brownies – not iced, max. 6cm square, must not contain nuts.

Class 14246 Four small muffins – not iced; not cooked in patty papers

Class 14247 Four different Decorated sugar cookies. All decorations and cookies must be handmade, edible

and max 8cm. Fondant may be used

Class 14248 Four cupcakes - iced only; not decorated.

**1<sup>st</sup> \$10.00 donated by The Close Family**

Class 14249 Plain butter cake –not iced; cooked in round 20cm tin

Class 14250 Chocolate packet cake – not iced; cooked in round 20cm tin must use GREENS

CLASSIC chocolate cake mix

Class 14251 Boiled Fruit Cake round 20cm– see recipe below

**BEST EXHIBIT years 11 and 12 - RIBBON & \$10.00 DONATED BY Hawkesbury District Agricultural Association.**

**MOST SUCCESSFUL EXHIBITOR years 11 and 12 - RIBBON & MEDAL**

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

<b>Ingredients</b>	<b>Method</b>
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	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 flour 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.

## **ANZAC BISCUIT RECIPE**

**Ingredients**

125g butter chopped

2 tablespoons golden syrup

½ teaspoon bicarb soda

2 tablespoons boiling water

220g 1cup castor sugar

150g 1 cup plain flour

90g 1 cup rolled oats  
slightly.

60g ¾ cup desiccated coconut

Grease tray and pre-heat oven to 180c.

Combine dry ingredients.

Melt Butter and golden syrup.

Combine water and bi-carb soda.

and add to the butter mixture.

Add Butter mixture to dry ingredients and mix.

Roll level 1 teaspoon measures into balls and

place on a tray, leave 4 cm gap, and flatten

Bake for 15-20 minutes or until golden.

Allow to cool on tray.