

CLASS N - COOKERY

ENTRIES CLOSE: FRIDAY 5PM NO LATE ENTRIES ACCEPTED.

STEWARDS: MRS. M. ORAM, MRS. G. IRONS, MRS. D. DICKER, MS. K. HYLAND

\$20.00 OF PRIZE MONEY DONATED BY BARELLAN C.W.A.

Please Note:- EXHIBITORS ARE ASKED TO DISPLAY THEIR ENTRIES IN A LARGE OVEN BAG AND ON PLASTIC OR PAPER PLATES OR A FOIL COVERED BOARD AND SEALED WITH TWIST TIES.

EXHIBIT TICKETS ARE TO BE AFFIXED INSIDE OVEN BAGS ON PLATE

	1st	2nd
1. Marble Cake – iced – brown, white and pink	\$1.00	\$0.50
2. Sweet Muffins 4 on plate - NOT IN PAPER CUPS	\$1.00	\$0.50
3. Savoury Muffins 4 on plate - NOT IN PAPER CUPS	\$1.00	\$0.50
4. Date Loaf	\$1.00	\$0.50
5. Sultana Cake not iced	\$1.00	\$0.50
6. Boiled Fruit Cake. 1/2lb.	\$1.00	\$0.50
7. Decorated Novelty Cake Challenge	\$4.00	\$2.00
8. Walnut Cake-Walnut in Mixture - iced	\$1.00	\$0.50
9. 4 Cream Puffs - Unfilled	\$1.00	\$0.50
10. Uncooked Slice 4 on Plate	\$1.00	\$0.50
11. Cooked Slice 4 on Plate	\$1.00	\$0.50
12. Honey roll – ends must not be cut	\$1.00	\$0.50
13. Orange Cake – orange rind in mixture - LOAF TIN - ICED	\$1.00	\$0.50
14. Jam Roll – ends must not be cut	\$1.00	\$0.50
15. Sponge Sandwich -any flavour not iced	\$1.00	\$0.50
16. Banana Cake – iced, no decorations	\$1.00	\$0.50
17. 4 Lamingtons on a plate	\$1.00	\$0.50
18. Sponge Sandwich – jam filled – not iced (Fielders Cornflour)	\$1.00	\$0.50
19. Plate of 4 Apple Slice	\$1.00	\$0.50
20. Plate of 4 Small Cakes – un-iced	\$1.00	\$0.50
21. Plate of 4 Pikelets	\$1.00	\$0.50
22. Plain Butter Cake Not Iced	\$1.00	\$0.50
23. Plate of 4 Plain Scones	\$1.00	\$0.50
24. 6 Biscuits one Variety Only	\$1.00	\$0.50
25. Plain Chocolate Butter Cake – Iced	\$1.00	\$0.50
26. Man Only Chocolate Cake – Iced, Can be Packet	\$1.00	\$0.50
27. Man Only.. Plain Scones 4 on Plate	\$1.00	\$0.50
28. Six Assorted Slice – three varieties.	\$1.00	\$0.50
29. Carrot Cake – Iced	\$1.00	\$0.50
30. A.S.C. of NSW Rich Fruit Cake Competition.	\$10.00	
31. Mud cake	\$1.00	\$0.50
32. MOST SUCCESSFUL EXHIBITOR IN COOKERY (points allotted 2 for first and 1 for second) TROPHY donated by Brian & Joanne Ohlsen		
33. MOST OUTSTANDING EXHIBIT IN COOKERY RIBBON donated by BARELLAN C.W.A.		
34. BEST SPONGE SANDWICH MADE WITH FIELDERS CORNFLOUR RIBBON donated by MELVA ORAM		

CLASS O COOKERY

OPEN TO CHILDREN 16 YEARS AND UNDER

PARENTS...PLEASE CHECK CLASS FOR YOUR CHILD'S AGE

ENTRIES CLOSE: FRIDAY 5PM NO LATE ENTRIES ACCEPTED

STEWARDS: MRS. I. STEVENSON, MRS. S HALDEN, H. KENNY

Please Note: EXHIBITORS ARE ASKED TO DISPLAY THEIR ENTRIES IN A LARGE OVEN BAG AND ON PLASTIC OR PAPER PLATES OR A FOIL COVERED BOARD AND SEALED WITH TWIST TIES.

EXHIBIT TICKETS ARE TO BE AFFIXED INSIDE OVEN BAGS ON PLATE

ALL PAPER TO BE REMOVED FROM BOTTOM OF CAKES

ALL ENTRIES MUST BE CHILD'S OWN WORK

ALL STEWARDS TO BE IN PAVILION AT 4.30pm FOR
COLLECTION OF RE-CLAIM TICKETS & PAYMENT OF PRIZE MONEY

1.	4 Chocolate Crackles	\$1.00	\$0.50
2.	Packet Cake Mix (iced on top only) Secondary	\$1.00	\$0.50
3.	Packet Cake Mix (iced on top only) Primary	\$1.00	\$0.50
4.	Packet Cake Mix (iced on top only) Kinder, Year 1 & 2	\$1.00	\$0.50
5.	Sweet Muffins 4 on plate, 16yrs & Under	\$1.00	\$0.50
6.	Sweet Muffins 4 on plate 10yrs & under	\$1.00	\$0.50
7.	Lazy Daisy Cake	\$1.00	\$0.50
8.	4 Anzac Biscuits	\$1.00	\$0.50
9.	Best Plate Of 4 Scones	\$1.00	\$0.50
10.	Plate of 4 Small Cakes Iced	\$1.00	\$0.50
11.	Banana Cake -Iced on top only. Hard icing- no frosting	\$1.00	\$0.50
12.	Plate Of 4 Pikelets	\$1.00	\$0.50
13.	Plate of 10 Homemade Chocolates	\$1.00	\$0.50
14.	4 Decorated Arrowroot Biscuits 10 Yrs and under	\$1.00	\$0.50
15.	Decorated Arrowroot Biscuits 7 Yrs and under	\$1.00	\$0.50
16.	Chocolate Cake Iced (not ring tin)	\$1.00	\$0.50
17.	Decorated Cupcake 7 yrs & Under (Muffin size)	\$10.00	
18.	Decorated Cupcake 8-12 yrs (Muffin size)	\$10.00	
19.	Decorated Cupcake 13-16 yrs (Muffin size)	\$10.00	
20.	MOST SUCCESSFUL JUNIOR COOKERY - TROPHY sponsored by MARG McRAE		
21.	BEST EXHIBIT JUNIOR COOKERY - RIBBON sponsored by KENNY FAMILY		

LAZY DAISY CAKE

125g soft butter
125g sugar
1 ½ cups SR Flour
2 eggs
½ packet jelly crystals
½ cup milk
Jelly Beans (to decorate)



Combine all ingredients in a mixing bowl and stir until just blended.
Now beat for three minutes on medium speed with electric mixer. Bake in a loaf tin for 35 to 40 minutes in a moderate oven. Ice when cold and decorate with Jelly Bean "daisies"