
COOKERY (SECTION S)



Entry Information:

Entry Fee:	Open - \$2.50 per entry Junior - \$1.00 per entry
Closing Date for Entries:	Friday 8 th November 2019
Send Entry Forms to:	Secretary, PO Box 70, Lilydale 3140
Chief Steward:	Debbie Tripp – 0434 168 979 / 9735 5557

You need to deliver your cooking to: Jean Eales Pavilion, 27 Market Street, Lilydale
3.00pm – 7.00pm Wednesday 13th Nov OR
8.00am – 10.00am Thursday 14th Nov

PRIZE CARDS AND RIBBONS AWARDED

PATRONS

Thank you to our patrons for their GENEROUS SUPPORT

Cake Decorators Assoc. of Victoria
Marg Henley
C.W.A. – Wandin Branch

Ms Angela Fleay
Max & Helen Begely

JEAN EALES PAVILION CLOSES 7PM SATURDAY

REGULATIONS

*(To be read in conjunction with the
General Regulations)*

1. Only one entry per exhibitor in each class (unless otherwise stated). No exhibit may be entered in more than one class.
2. Each exhibit must have been produced since the last Lilydale Show. Any entry that has been cut, or seal broken, will not be accepted.
3. The judges/s have the right to sample foods and preserves.
4. All exhibits **MUST be delivered to the Showgrounds, Jean Eales Pavilion, Market Street, Lilydale between 3.00pm and 7.00pm Wednesday 13th November, 2018 OR 8.00am and 10.00am on Thursday 14th November, 2019.**
5. **Prizes will be distributed at the Section at 3.15pm** on the last day of the Show.
6. Please enclose a **stamped, self-addressed envelope for return of section tickets**. Hold duplicate entry form for **collection of exhibits, after 4.30pm on last day of Show**.
7. The judges may withhold awards when the exhibits are, in their opinion, unworthy.
8. The Society will take all care, but will not be responsible for any loss or damage; the exhibits being the sole risk of the exhibitor.
9. No commercial cake mixes or commercial equipment to be used.
10. The Judge/s decision will be final.
11. Decorated cakes to be mounted on a firm board, **with cleats attached**. Plain fruit cakes or blocks may be presented on a board, no larger than 30 cm. Maximum height 60cm. Section ticket at front please.

12. The Chief Steward has the right to make separate classes if sufficient numbers of entries of similar types are entered in any class or to combine classes where there are insufficient entries.
13. Juniors are eligible to compete in all Open Classes.
14. Most Successful Exhibitor – Three points will be awarded for first prize, two for second prize, and one point for third prize. In the event of a tie, a count-back to determine the numbers of awards will take place.
15. All entries must be the sole work of the Exhibitor.
16. State Exhibitors Age on Entry Form in Junior Cookery Section.

OPEN PRESERVES

Minimum 250g jar/500mls bottle to be used.

No Fancy Covers permitted.

If paraffin is used, it must be THIN.

All exhibits to be labelled and date for identifications eg. Apricot jam, tomato sauce etc.

Exhibit ticket and label on same face.

Please tape Section Ticket to Exhibit.

No rubber bands, no corks.

Classes 2-7 and Class 12 up to 3 entries allowed, but MUST be distinct varieties.

1. One Jar Raspberry Jam
2. One Jar Berry Jam – One Kind
3. One Jar fruit Jam. No Berries
4. One Jar Mixed Jam. Any combination (or one fruit and one vegetable)
5. One Jar Household Marmalade
6. One Jar Fruit or Vegetable Chutney
7. One Jar Relish (any variety)
8. One Jar Tomato Relish
9. One Jar Preserved Vegetable/s with Vinegar
10. One Jar Pickled Onions
11. One Jar Marinated Olives
12. One Jar Fruit Jelly
13. One Jar Fruit Mince
14. One Jar Lemon Butter
15. One Jar Fruit Butter (not lemon)
16. One Bottle Plum Sauce
17. One Bottle Tomato Sauce
18. One Pot Fruit Paste
19. One Bottle of Cordial

SOCIETY ROSETTE will be awarded to the Best Exhibit in Classes 1-19

TROPHY AND SASH will be awarded to the Most Successful Exhibitor in Classes 1-19

OPEN COOKING

To be presented on white paper plates, size relevant to the entry exhibited.

*Section Ticket must be stapled to plate.
Approx. size tin 21cm, unless otherwise stated.
No ring tins.*

20. Cake. Any variety – unfilled, uniced. Gentlemen Only! No Sponges.
21. Boiled Fruit Cake
22. Plum Pudding
23. Butter Cake
24. Pumpkin Fruit Cake
25. Nut & Fruit Loaf cylindrical tin – approx. 17cm x 8cm
26. Banana Cake – uniced, oblong tin
27. Chocolate Cake – uniced
28. Orange Poppy Seed Cake Oblong tin
29. Pikelets - (4)
30. Marble Cake, uniced
31. Four Egg Sponge Sandwich – uniced, unfilled
32. Ginger fluff Sponge Sandwich – unfilled
33. Chocolate Sponge Sandwich – unfilled
34. Flourless Cake
35. Cup Cakes – (4), uniced
36. Decorated Cup Cakes – (4)
37. Mini Meringues – (4)
38. Fruit Mince Pies – (4), topped
39. Scones – (4), plain
40. Scones – (4), savoury, pls state flavour
41. Scones – (4), fruit, pls state flavour
42. Muffins – (4), savoury, pls state flavour
43. Muffins – (4), sweet, pls state flavour

SOCIETY ROSETTE will be awarded to the Best Exhibit in Class 20

SOCIETY ROSETTE will be awarded to the Best Exhibit in Classes 21-43

NANCY CLARK TROPHY & SASH will be awarded to the Most Successful Exhibitor in Classes 21-78

HELEN BLOCKEY MEMORIAL AWARD

will be awarded in Class 21

Trophy & Cash Prize (Value of \$100.00)

SHORTBREAD, BISCUITS & SLICES

50. Shortbread, cooked in a round and cut into eight equal portions
51. Biscuits – (4), variety allowed
52. Cooked Slice – (4), size 6cm x 4cm
53. Uncooked Slice - (4), size 6cm x 4cm
54. Brownies – (4)
55. Yo-Yos –(4), butter cream or icing filling
56. Florentines – (4)
57. Decorated Biscuits – (4)

SOCIETY ROSETTE will be awarded to the Best Exhibit in Classes 50-57

BREAD

*Preferred Size: 650g Bread Tin
All Bread to be made with yeast*

- 60. White Loaf
- 61. Wholemeal Loaf
- 62. Mixed Grains Loaf
- 63. Machine Made White Loaf
- 64. Machine Made Wholemeal Loaf
- 65. Savoury Scroll (2), pls state flavour
- 66. Sweet Scroll – (2), pls state flavour

SOCIETY ROSETTE will be awarded for the
Best Exhibit in Classes 60-66

CONFECTIONARY

- 70. Chocolates – (4)
- 71. Peanut Brittle
- 72. Coconut Ice – (4), 3cm x 3cm
- 73. Nougat – (4), 3cm x 3cm
- 74. Chocolate Truffles – (4)
- 75. Fudge – (4), 3cm x 3cm
- 76. Marshmallows – (4), 3cm x 3cm
- 77. Rocky Road – (4)
- 78. Honeycomb (4), shards

SOCIETY ROSETTE will be awarded to the
Best Exhibit in Classes 70-78

SC Trophy Award for 2019
(Sponsored by Angela Fleay)
Mixed Confectionary Display
*Selection of 4 varieties
2 pieces of each*

79.VAS Ltd RICH FRUIT CAKE COMPETITION

HERES WHAT YOU NEED:

- o 250g sultanas
- o 250g chopped raisins
- o 250g currants
- o 125g chopped mixed peel
- o 90g chopped red glaze cherries
- o 90g chopped blanched almonds
- o 1/3 cup sherry or brandy
- o 250g plain flour
- o 60g self raising flour
- o ¼ teaspoon grated nutmeg
- o ½ teaspoon ground ginger
- o 250g butter
- o 250g brown sugar
- o ½ teaspoon lemon essence OR finely grated lemon rind
- o ½ teaspoon almond essence
- o ½ teaspoon vanilla essence
- o 4 large eggs

HERE'S WHAT YOU DO:

- o Mix together all the fruits and nuts and sprinkle with the sherry or brandy. Cover and leave for a least 1 hour, but preferably overnight.
- o Sift together the flours and spices. Cream together the butter and sugar with the essences. Add the eggs one at a time, beating well after each addition, the alternately add the fruit and flour mixtures. Mix thoroughly. The mixture should be stiff enough to support a wooden spoon.
- o Place the mixture into a prepared square tin 20cm and bake in a slow oven for approximately 3 ½ - 4 hours. Allow the cake to cool in the tin.
- o NOTE: to ensure uniformity and depending upon the size, it is suggested the raisins be snipped into 2 or 3 piece; cherries into 4-6 pieces and almonds crosswise into 3-4 pieces.

80. VAS Ltd CARROT CAKE COMPETITION

Open to Carrot Cake Enthusiasts everywhere!!

HERES WHAT YOU NEED:

- o 375g plain flour
- o 2 tsp baking powder
- o 1 ½ tsp bicarb soda
- o 2 tsp ground cinnamon
- o ½ tsp ground nutmeg
- o ½ tsp allspice
- o 2 tsp salt
- o 345g castor sugar
- o 375ml vegetable oil
- o 4 eggs
- o 3 medium carrots, grated (350g)
- o 220g fine crushed pineapple, drained
- o 180g pecan nuts crushed

HERE'S WHAT YOU DO:

- o Preheat the oven 180c (160c fan)
- o Grease a 23cm round cake tin and line with baking paper
- o Sift the dry ingredients together into a bowl.
- o In a separate bowl beat the eggs and oil, then add to the dry ingredients.
- o Mix well then add the carrots, crushed pineapple and pecans.
- o Mix to forma smooth batter and pour into the cake tine.
- o Bake for approximately 90 – 100 mins.
- o Remove from the oven and allow to cool for 10 minutes in the tin on a wire rack. Upend and allow to cool on the wire rack.

REGULATIONS

- An exhibitor having won at a previous Show, will bake another cake for entry in the Group

Final. The fruit cake winner will then be required to bake a further cake for the State Final at the next Royal Melbourne Show.

- An exhibitor having won at Show Level is not eligible to enter any other Show until after the Group Judging, when, if not the winning entry, can compete further.
- An exhibitor is only eligible to represent one Group in the State Final.
- An exhibitor having won at Group Level cannot compete further until after the Royal Melbourne Show.
- Each cake entered must be the bona fide work of the exhibitor.
- If for any reason a winner is unable to compete at Group or State Final Level then the second place getter is eligible to compete.

PRIZES

- Winners at Country Shows will be required to bake a second "Rich Fruit Cake" or "Carrot Cake" to compete in the Group Final.
- The fourteen winners at Group Level are required to bake a third "Rich Fruit Cake" for the State Final Judging at the Royal Melbourne Show.

JUNIOR COOKING

Competitors must be under 18 years of age on Show Day.

Exhibits to be presented on white paper plates, size relevant to the entry exhibited.

Please state Date of Birth on Entry Form

Section ticket must be stapled to plate.

101. Plain Scones – (4), 5cm maximum
102. Fruit Scones – (4)
103. Pikelets – (4)
104. Biscuits (4)
105. Uncooked Slice – (4), 6cm x 4cm
106. Cooked Slice – (4), 6cm x 4cm
107. Sponge Sandwich – unfilled
108. Marble Cake – uniced
109. Banana Cake – uniced
110. Chocolate Cake – uniced, ring tin allowed
111. Jar Jam – variety stated
112. Bottle Tomato Sauce
113. Decorated Cup Cakes – (4)
114. Decorated Biscuits – (4)
115. Rocky Road Slice (4)

SOCIETY ROSETTES will be awarded to the Best Exhibit in Classes 101-115

Class 107 – Trophy will be awarded to the most successful exhibitor
Donated by Marg Henley

TROPHY AND SASH will be awarded to the Most Successful Exhibitor in Classes 101-115

JUNIOR COOKING **PRIMARY SCHOOL AGES ONLY** **NO GROUP ENTRIES**

Exhibits to be presented on white paper plates, size relevant to the entry exhibited

Please state Date of Birth on Entry Form.

Section Ticket must be stapled to plate.

120. Plain Scones – (4)
121. Pikelets – (4)
122. Rum Balls – (4), biscuit crumbs only
123. Decorated Cupcakes – (4)
124. Edible Necklace – made from dried fruit or lollies
125. Chocolate Cake Decorated – ring tin allowed
126. Biscuits – (4)

SOCIETY ROSETTE will be awarded to the Best Exhibit in Classes 120 - 126

PRE-SCHOOLERS

Prize card awarded

200. Decorated Marie Biscuits – (4)

79J. VAS Ltd BOILED FRUIT CAKE **JUNIOR COMPETITION**

Competitors must be under 18 years of age on Show Day

Please state date of Birth on Entry Form

HERE'S WHAT YOU NEED:

- 375g mixed fruit
- ¾ cup brown sugar
- 1 teaspoon mixed spice
- ½ cup water
- 125g butter
- ½ teaspoon bicarbonate of soda
- 2 eggs lightly beaten
- 2 tablespoons marmalade
- 1 cup self-raising flour
- 1 cup plain flour
- ¼ teaspoon salt
- ½ cup sherry

HERE'S WHAT YOU DO:

- o Place the mixed fruit, sugar, spice, water and butter in a large saucepan and bring to the boil
- o Simmer gently for 3 minutes, then remove from stove, add bicarb soda and allow to cool
- o Add the sherry, eggs and marmalade, mixing well
- o Fold in the sifted dry ingredients then place in a greased and line round 20cm cake tin.
- o Bake in a moderately slow oven for 1¼ hours, or until cooked when tested.
- Country Show winner will be required to bake a second "Boiled Fruit Cake" or "Carrot and Date Muffins"
- The fourteen winners at Group Level will be required to bake a third "Boiled Fruit Cake" for the State Final Judging at the Royal Melbourne Show.

80J VAS Ltd CARROT & DATE MUFFINS **JUNIOR COMPETITION**

A competition for junior cake bakers under 18 on the day of the competition

HERE'S WHAT YOU NEED:

- o 2½ cups self raising flour
- o 1 teaspoon ground cinnamon
- o ¼ teaspoon ground nutmeg
- o 1 cup brown sugar (firmly packed)
- o 1/3 cup pitted dates – chopped
- o 1 cup coarsely grated carrot
- o 1 tablespoon orange marmalade
- o Cup canola oil
- o 2 eggs lightly beaten
- o ¾ cup orange juice
- o 1 cup reduced fat milk
- o Icing sugar for dusting

HERE'S WHAT YOU DO:

- o Heat oven to 190C (moderately hot)
- o Line and spray a 12 hole muffin pan with large paper cases
- o Sift dry ingredients into a large bowl, stir in dates and carrots. Then add the combined marmalade, oil, eggs, juice and milk. Mix until just combined.
- o Spoon mixture evenly into prepared muffin pan holes.
- o Cook for 20 minutes. To test if muffins are cooked, insert cake skewer: if it comes out clean the muffins are ready.
- o Stand muffins in pan for 5 minutes then turn out onto a wire rack to cool.
- o Serving suggestion: Serve warm or cold dusted with sifted icing sugar
- o Serves 12 (if you only eat one each!!)
- o Show Entries: Four (4) muffins per plate

Regulations 1-6: as for Class 78J – 79J

OPEN DECORATED CAKES

Please read Regulations 2, 4 & 11

Ribbon, tulle, wire stamens and manufactured pillars may be used, but NO manufactured ornaments, inedible glitter, glitter, lace, gyp or pins. Edible colouring may be used. No wiring of any decorations directly into cake. Blocks permitted in place of cake as long as the same shape can be constructed. Braid permitted in presentation.

Please check the size of your cake board carefully.

*All cakes and cake boards must be able to be displayed in glass cabinets – **maximum board width is 30cm and maximum height is 60cm.***

Caution: oversized cakes will not have the protection of the glass cabinets and as a consequence accidental damage could occur. Great care is taken with all cakes, however the Show Society accepts no responsibility for any damage that may be incurred (Refer to General Regulations No. 7)

81. Wedding Cake – maximum height as per regulations
82. Birthday or Celebration Cake
83. Christmas Cake
84. Novelty cake - Novelty shaped & decorated
85. Miniature Cake – board to fit within 16sqcm
86. Decoration for use on a cake (not flowers)
87. Gingerbread House – cellophane wrapped. Maximum overall size 55cm sq

SOCIETY ROSETTE will be awarded to the Best exhibit in Classes 81 - 87

NOVICE DECORATED CAKES

*Please read Regulations No. 2, 4 & 11
Entry in Novice Classes is restricted to an exhibitor who has not won a first prize in the same or similar class in ANY show including Royal Melbourne, Lilydale or ANY OTHER SHOW.*

Regulations as Open Decorated Cakes.

88. Wedding Cake – maximum height as per regulations
89. Christmas Cake
90. Birthday or Celebration Cake
91. Novelty shaped and decorated cake
92. Arrangement of flowers
93. Miniature Cake – board size to fit within 16sq cm
94. Gingerbread House – cellophane wrapped. Maximum overall size 55cm sq

SOCIETY ROSETTE will be awarded to the
Best Exhibit in classes 88-94

TROPHY AND SASH will be awarded to the
MOST Successful Exhibitor in Classes 81 - 94.
Sponsored by Choice Cake Decorating Centre

CHAMPION EXHIBITS

**Tri-Colour Sash, Card and Trophy will be awarded for
Champion Exhibit in Cookery and Decorated Cakes**

All entries can be delivered to the Jean Eales Pavilion
as per Cookery Regulation Number 4

WOOLWORTHS/COLES MUD CAKE HACK

All ingredients to be edible

- 95. Adults
- 96. Children up to 12 years

JUNIOR DECORATED CAKES

*Competitors must be under 18 years of age
on Show Day*

Please State Date of Birth on Entry Form

Please read Regulations No 2, 4 & 11

*Ribbon, tulle, wire stamens and manufactured pillars
may be used, but NO manufactured ornaments,
inedible glitter, , lace, gyp or pins, except in Classes 134
& 120. Braid permitted in presentation. Blocks
permitted in place of cake as long as the same shape
can be constructed. Any large or unusual shaped
board may restrict display in glass cabinet. (Shelf width
is 32cm).*

Maximum board width 30cm.

No wiring of any description directly into cake.

- 130. Birthday or Celebration Cake – maximum
height as per Regulations
- 131. Christmas Cake
- 132. Novelty shaped & decorated Cake
- 133. Miniature Cake – board to fit within 16sq
cm
- 134. Gingerbread House – cellophane
wrapped. Maximum overall size 55cm
square.

N.B Class 134 ALL DECORATIONS MUST BE EDIBLE

SOCIETY ROSETTE will be awarded to the
Best Exhibit in classes 130 - 134