



The **MANSE**
RESTAURANT

Sponsored by: **The Manse Restaurant**

Steward in charge: **Mrs Helen Paton**, KAS Councillor,
tel: 0408 955 898

Information

1. **Entry closing date: 5pm, 6th October 2017.**
2. Refer to **Information for Exhibitors** on page 14 for Exhibit Delivery, Staging and Judging times.
3. **Student Classes are now listed in Section A – Student Classes on Page 22.**

Conditions and Guide to Exhibiting

1. All exhibits must be **Home Made**, and the work of the exhibitor.
2. All exhibits to be placed on cardboard plates provided by KAS.
3. Decorated Cakes. Cake boards must be on cleats or legs. Dummies may be used. Ribbon, wire, stamens and manufactured pillars are permitted. No wire must penetrate cake covering. Artificial flowers are not permitted.
4. **Note: all exhibits in the Cooking Section (with the exception of decorated cakes and fruit cakes) will remain the property of the KAS and will not be able to be collected due to health and safety issues.**
5. A novice is a competitor who has not won a prize in any Show (Rule 24, page 68).

Entry Fee

\$1.50 for each entry (Groups E1 to E8 UNO)

* **\$2** for each entry (Classes E501 to E506 and E510)

Awards and Prize Money

Kelmscott Agricultural Society awards prize cards and prize money. **Cake Decorators Association of WA** donates prize money towards Group E5.

E01 The Manse Restaurant Perpetual Trophy for most points in Cooking Section

E02 Yvonne Busquets award for most points in Scones and Sponges – Group E1

E03 Kiss Kiss Bloom award for most points in Cakes – Group E2

E04 The Manse Restaurant award for most points in Pastry – Group E3

E05 Myriad Gifts and Collectables award for most points in Fruit Cakes – Group E4

E06 Mundarda Childcare Centre award for most points in decorated cakes Group E5

E07 Roma Jeffery award for most points in Breads – Group E6

E08 Bakers Delight South-Metro Tafe award for Best Exhibit in Breads – Group E6 by a South Metro student

E09 Peter and Jan Billan award for most points in Gluten Free Cooking – Group E7

E10 Wonderlust Cafe award for most points in Miscellaneous Cooking – Group E8

Prizes: 1st \$10, 2nd \$5 (Groups E1 to E8 UNO)

* 1st \$30, 2nd \$15 (Classes E501 to E506 and E510)

Scones and Sponges Group E1

Class No.

E101 Scones, 6 Plain

E102 Scones, 6 Fruit

E103 Scones, 6 Pumpkin

E104 Sponge, Sandwich, no butter, unfilled

E105 Sponge, sandwich, containing butter, unfilled

E106 Swiss Roll, filled

E107 Decorated Sponge Cake, not novelty

E108 Cornflour Sponge Sandwich, not iced or filled

Cakes Group E2

Note: Square, Rectangular or Round Tin, not a Ring Tin

Class No.

E201 Chocolate Cake, Iced, no filling, round tin

E202 Health Cake (attach recipe)

E203 Orange Cake, Iced, oblong tin

E204 Sultana Cake

E205 Carrot and Walnut Cake, not iced

E206 Apple Cake, round tin, to be dusted with icing sugar. Paper must always be removed

Pastry Group E3

Class No.

E301 Apple Pies, to be dusted with icing sugar, 3 small

E302 Large Apple Pie, to be dusted with icing sugar

E303 Christmas Fruit Mince Pies, 6

E304 Cream Puffs, unfilled, 6



E305 Pizza, Any variety

E306 Quiche, not to exceed 24cm

E307 Mince Meat Pies, 2 individual, not party pies

E308 Sausage Rolls, 4 on plate approx. 5cm long

E309 Vegetarian Pie, 2 individual, not party pies

E310 Vegetarian Rolls, 4 on plate approx. 5cm long

Fruit Cakes Group E4

Note: Baked in Round Tin

Class No.

E401 Fruit Cake, not iced, recipe must include honey. See (optional) Recipe

E402 Boiled Fruit Cake – please ensure all fruit cakes are not under cooked.

E403 Light Fruit Cake

E404 Dark Fruit Cake

E405 Plum Pudding, Steamed in basin

Decorated Cakes Group E5

Note: Cake Boards must be on Cleats or Legs

Class No

E501 * Decorated Cake, any special occasion – One or Two Tiered

E502 * Decorated Wedding Cake – One or Two Tiered

E503 * Novelty Decorated Cake

E504 * Decorated Christmas Cake

E505 * Decorated Cake (Novice)

E506 * Decorated Cake, not novelty

E507 Corsage – on presentation board

E508 Plaque suitable for top of 30th Pearl Anniversary Cake

E509 Decorated Miniature Cake – suitable for a special occasion. Entry to be contained within the perimeter of a 15cm board – All decorations to be scaled accordingly

E510 * Dolly Varden Cake (no Plastic Dolls)

E511 * Decorated Teapot & Cup

Breads Group E6

Class No.

E601 Bread, White, Upright

E602 Bread, White, 3 Strand Plait

E603 Bread, Wholemeal

E604 Bread, Multigrain

E605 Bread Rolls, 3 varieties 1 of each

E606 Yeast Buns, fruit and spices, 3

E607 Jubilee Twist

E608 Machine made Multigrain

E609 Machine made White

Gluten Free Cooking Group E7

Note: All cooking in this group must be Gluten Free. Please attach recipe to exhibit.

Class No.

E701 Savory Muffin any variety (3)

E702 Slice any variety (3)

E703 Biscuits (6)

E704 Cupcakes (4)

E705 Sweet muffin(4)

E706 Tea cake

E707 Pizza

E708 Profiteroles (4)





Miscellaneous Cooking Group E8

Class No.

E801 Chocolate afternoon tea slice (dainty)

6 pieces

E802 Muffins, 4, paper cups removed

E803 Chocolates, homemade gift presentation (dainty)

E804 Sweets (confectionery), homemade, 1 variety, 8 pieces dainty

E805 Sweets (confectionery), homemade, 3 varieties, 2 of each, dainty

E806 Baked Afternoon Tea Slice, 3 varieties, 2 pieces of each (dainty)

E807 Pavlova, unfilled

E808 Rolled Oat Biscuits, 6

E809 Afternoon Tea Biscuits, 3 varieties, 3 of each (dainty)

E810 Shortbread, round, uncut

E811 Date Loaf, baked in open loaf tin, approx. 11cm x 22cm

E812 Afternoon Tea Cakes, 3 varieties, 3 distinct foundations, (cake paper must be removed), 3 of each (dainty)

E813 Lamingtons, 6, medium size

E814 Pikelets, 6, to be round and evenly cooked

E815 Any other cake not elsewhere specified – to be named.

E816 My favourite cake, including recipe: on own presentation plate, not to exceed 35cm

E817 6 small patty cakes decorated, can be butterfly, papers removed

E818 Meringues, small, 6

E819 Gingerbread House not to exceed 40cms

E820 Berry friands, 4

E821 Marble Cake (un-iced)

E822 Anzac Biscuits (5)

E823 Jam Drops (5)

OPTIONAL RECIPE : TRADITIONAL HONEY CHRISTMAS CAKE

INGREDIENTS

500 grams raisins, chopped
 250 grams sultanas
 125 grams each dates, glace cherries, apricots and ginger in syrup
 Half a cup over-proof rum
 250 grams butter
 4 large eggs
 1 cup honey
 1 tsp almond essence
 60 grams walnuts, chopped
 2 cups wholemeal flour
 Half a cup self-raising flour
 Quarter of a cup corn-flour
 2 tsp mixed spice
 Extra glace cherries and walnuts for decoration

METHOD

1. Place prepared fruit in bowl, add rum and allow to stand covered for 24 hours.
2. Collect ingredients and preheat oven to 130o C.
3. Beat butter and honey together, add eggs one at a time with almond essence, and continue to beat until mixture is light and creamy.
3. Sift dry ingredients together and add to creamed butter and honey mixture along with fruit and rum. Line a deep 20cm (8") round cake tin with both brown and grease proof paper.
4. Spoon in mixture firmly. Decorate with extra cherries and walnuts, and bake for 3 hours.