

E

Cooking



Sponsored by: **The Manse Restaurant**
Steward in charge: **Mrs Helen Paton**, KAS Councillor,
tel: 0408 955 898

INFORMATION

1. **Entry closing date: 5.00pm, 5th October 2018.**
2. Refer to **Information for Exhibitors** on page 13 for Exhibit Delivery, Staging and Judging times.
3. **Student Classes are listed in Section A.**

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 67).

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. **Prizes:** 1st \$10, 2nd \$5 (Groups E1 to E8 UNO) * 1st \$30, 2nd \$15 (Classes E501 to E506, E510, E511)

Scones and Sponges Group E1

Class No.

- E101 Scones, Plain (6)
- E102 Scones, Sweet (6)
- E103 Scones, Pumpkin (6)
- E104 Scones, Savoury (6)
- E105 Sponge, Sandwich, no butter, unfilled
- E106 Sponge, sandwich, containing butter, unfilled
- 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 Healthy Cake (attach recipe)
- E203 Orange Cake, Iced, oblong tin
- E204 Banana Cake, Iced
- 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 Pizza, Any variety (maximum size 20cm)
- E305 Quiche, any variety, not to exceed 24cm
- E306 Mince Meat Pies, 2 individual, not party pies
- E307 Sausage Rolls, 4 on plate approx. 5cm long
- E308 Vegetarian Pie, 2 individual, not party pies
- E309 Apple Strudel, log, commercial pastry permitted

Fruit Cakes Group E4 Note: Baked in Round Tin

Class No.

- E401 Fruit Cake, not iced, recipe must include honey. See (optional) Recipe 1
- 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- first showing)

E506 * Decorated Cake, not novelty

E507 Corsage – on presentation board

E508 Plaque suitable for top of 120th Celebration 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)

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

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
 1tsp almond essence
 60 grams walnuts, chopped
 2 cups wholemeal flour
 Half a cup self-raising flour
 Quarter of a cup cornflour
 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.

E511 * Decorated Teapot & Cup

E512 Decorated Cake depicting Forest Red-tailed Black Cockatoo

E513 Commercial Decorators – One or Two Tiered

E514 Open

Gluten Free Cooking Group E7

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

Class No.

E701 Savoury Muffin any variety (4)

E702 Slice any variety (4)

E703 Biscuits (4)

E704 Cupcakes (4)



E705 Sweet muffin (4)

E706 Tea cake

E707 Pizza (maximum 20cm)

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

E806 Pavlova, unfilled

E807 Rolled Oat Biscuits, (6)

E808 Afternoon Tea Biscuits, 3 varieties, 3 of each (dainty)

E809 Shortbread, round, uncut

E810 Date and Nut Loaf, baked in open loaf tin, approx. 11cm x 22cm

E811 Afternoon Tea Cakes, 3 varieties, 3 distinct foundations, (cake paper must be removed), 3 of each (dainty)

E812 Lamingtons, 6, medium size

E813 Pikelets, 6, to be round and evenly cooked

E814 Any other cake not elsewhere specified – to be named.

E815 My Favourite Cake, including recipe: on own presentation plate, not to exceed 35cm

E816 6 small patty cakes decorated, can be butterfly, papers removed

E817 Meringues, small, 6

E818 Gingerbread House not to exceed 40cms

E819 Florentines, (4)

E820 Anzac Biscuits (5)

E821 Jam Drops (5)

The **MANSE**
RESTAURANT

Dinner Tue to Sat
(Sun and Mon by arrangement)
Lunches by arrangement

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