

Information

1. **Entry Closing date: 5pm, 4th October '19.**
2. Refer to **Information for Exhibitors**, for Exhibit Delivery, Staging and Judging times.
3. **Student Classes 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 Kelmscott Agricultural Society.
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 (except for 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 65).

Entry Fee

\$1.50 For each entry (Group E1 to E8 UNO)
* **\$2** for each entry (Classes E501 to E506 and E510, E511)

Awards and Prize Money

Kelmscott Agricultural Society awards prize cards and prize money.

- 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 Armadale Lock and Key Award for most points in Cakes – Group E2
E04 The Manse Restaurant Award for most points in Pastry – Group E3

E05 Myriad Gifts Award for most points in Fruit Cakes – Group E4

E06 Cake Decorators Association of WA Award for most points in decorated cakes Group E5

E07 Peter and June Savill Award for most points in Breads – Group E6

E08 Bakers Delight Armadale/Haynes Award for Best Exhibit in Breads – Group E6 by a South Metro Tafe student

E09 Curves Armadale Award for most points in Gluten Free Cooking – Group E7

E10 Peter and Jan Billan Award for most points in Miscellaneous Cooking – Group E8

Prize Money:

1st \$10, 2nd \$5 (Group E1 to E8 UNO)

*1st \$30, 2nd \$15 (Classes E501 to E506 and E510, E511)

Scones and Sponges Group E1

Class No.

- E101** Scones, Plain (6)
E102 Scones, Fruit (6)
E103 Scones, Pumpkin (6)
E104 Scones, Savoury (6)
E105 Scone scrolls, Bush Tucker flavour(s), (6) labelled
E106 Sponge, sandwich 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
E207 Lemon Myrtle Coconut Syrup Cake, iced

E Cooking

Pastry Group E3

Class No.

- E301** Apple Pies, dusted with icing sugar, 3, small
- E302** Large Apple Pie, 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 individuals, not party pies
- E307** Sausage Rolls, 4 on plate, approx. 5cm long
- E308** Vegetarian Pie, 2 individuals, 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.
- E402** Fruit Cake, boiled, please ensure all fruit cakes are not undercooked
- E403** Fruit Cake, light
- E404** Fruit Cake, dark
- 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 -Theme W.A. Flora, suitable for the top of a 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)

E511 * Decorated Teapot & Cup - Theme W.A. Flora

E512 Decorated Cake depicting W.A. Flora

E513 Commercial Decorator One or Two Tiered

E514 Open

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
- E610** Damper with wattle seeds

Gluten Free Cooking Group E7

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

Class No.

- E701** Savory Muffins, any variety, (4)
- E702** Slice, any variety, (4)
- E703** Biscuits, (4)
- E704** Cupcakes, (4)
- E705** Sweet muffins, (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

E Cooking

- 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** Wattle Seed and Macadamia Nut Anzac Biscuits (5)
- E822** Jam Drops (5)

The **MANSE**
RESTAURANT



Dinner Tue to Sat
(Sun and Mon by arrangement)
Lunches by arrangement
31 Church Avenue, Armadale, 6122
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www.themanse.theguide.com.au

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