

Cooking Section

Entry fee Adults \$1.00, Children 50c all classes. Prize money 1st Place \$3.00, 2nd Place \$2.00. Entries Close Wednesday 14th November 2018 Best Exhibit Rosette awarded

Judging to commence at 6.30 pm Thursday 15th November 2018

RULES

- 1. All exhibits in cookery classes must be delivered to the Edna Wills Hall on Thursday 15th November 2018 by 5.30 pm.
- 2. No cakes may be cut prior to exhibition.
- 3. Exhibits should be packaged on a cardboard/paper plate suitable for display, and put in a plastic bag. No glad wrap.
- 4. Only one exhibitor may enter from any one batch of cooking.
- 5. Packet mixes are not permitted All entries must be fresh NOT pre made and frozen.
- 6. If three entries or less in a class only one prize may be paid.
- 7. The Egmont A&P Association reserves the right to use photographs and/or film footage taken at the event for promotional purposes as it sees fit.

Baking Section

Fruit loaf

8000

0000	Troniodi	
8001	Meringues 4	Plain, no cream or decoration
8002	Cup cakes 4	to be iced
8003	Plain scones 4	
8004	Banana cake	to be iced.
8005	Afhgans 4	
8006	Muffins 4	using fruit.
8007	Pikelets 4	
8008	Rich fruit cake	
8009	Gingerbread	baked in loaf tin.
8010	Carrot cake	To be iced
8011	Pizza	No bigger than 20cm diameter.
8012	Shortbread	4 pieces.
8013	Uncooked slice	4 pieces to be iced.
8014	Gluten free cake	Any type
8016	Homemade bread	ovenbaked
8017	Date scones 4	
8018	Plain biscuits 4	
8019	Ginger crunch slice 4	
8120	Chocolate cake	no icing.
8121	Uncooked fudge cake	no icing, 4 pieces.
8122	Standard Recipe	Baking as per Surprise Cake recipe - not to be iced

Surprise Cake Recipe

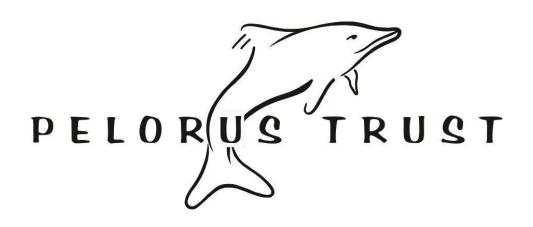
Put all ingredients in a mixing bowl 4oz softened butter
1 cup Sugar
2 eggs
Pinch of salt
½ cup milk
Grated rind of one orange
1 ½ cups self raising flour
One ingredient of entrants choice

Mix on medium speed Bake approximately 30-35 minutes in a moderate oven Not to be iced



Produce Section

8030	Pickle any variety	to include olives, gherkins, onions
8032	Relish	any variant.
8034	Jar of fruit	
8036	Jar of jam	
8038	Jar of Marmalade	
8040	Jar of Lemon Curd	
8042	Jar of Jelly	
8044	Sauce, any kind	
8045	Honey	
8046	Chutney	any variant.



School Children's Cooking Section

Entry Fee - Free all Classes Prize money 1st Place \$3.00, 2nd Place \$2.00. 3rd \$1.00 Best Exhibit Rosette awarded Entries Close Wednesday 14th November 2018

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Primary School Pupils

8200	Healthy lunch	displayed in lunchbox
8201	Anzac Biscuit	X 3 biscuits
8202	Cupcake Iced	X 3
8203	Surprise Recipe	See recipe page 20
8204	Pikelets	X 3

Intermediate School Pupils

8210	Mini Pizza	no bigger than 20cm
8212	Anzac	X 3 biscuits
8214	Cupcake Iced	X 3
8206	Surprise Recipe	See recipe page 20
8208	Pikelets	Х 3

Secondary School Pupils

8220	Mini Quiche	no bigger than 20cm
8222	Meringues 3	Plain, no cream or decoration
8224	Cupcake Iced	X 3
8226	Pancake rolled	no filling
8228	Surprise Recipe	See recipe page 20



Surprise Recipe

1 Cup of crunchy or smooth Peanut Butter 3/4 Cup Caster Sugar Beat together in a bowl

Mix in one beaten egg, work in $\frac{3}{4}$ Cup of chocolate chips roll teaspoon side lots into balls and place on a well greased tray or baking paper. Flatten with fork Bake at 180 degrees celsius for 15-18 Minutes Transfer to a cooling rack





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