



TAIROA LODGE

Boutique Accommodation & Functions

Cooking Section

Entry fee Adults \$1.00, Children 50c all classes.

Prize money 1st Place \$3.00, 2nd Place \$2.00.

Entries Close Tuesday 19th November 2019

Best Exhibit Rosette awarded

Judging to commence at 6.30 pm Wednesday 20th November 2019

RULES

- 1. All exhibits in cookery classes must be delivered to the Edna Wills Hall on Wednesday 20th November 2019 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.
- 8. Classes 8000, 8004, 8009, 8010, 8014 & 8120 may be standard size or mini – to a max size of 150mm**

Baking Section

8000	Fruit loaf	
8001	Meringues 4	<i>Plain, no cream or decoration</i>
8002	Cup cakes 4	<i>to be iced</i>
8003	Plain scones 4	
8004	Banana cake	<i>to be iced.</i>
8005	Afhgans 4	
8006	Muffins 4	<i>using fruit.</i>
8007	Pikelets 4	
8008	Rich fruit cake	
8009	Gingerbread	<i>baked in loaf tin.</i>
8010	Carrot cake	<i>To be iced</i>
8011	Pizza	<i>No bigger than 20cm diameter.</i>
8012	Shortbread	<i>4 pieces.</i>
8013	Uncooked slice	<i>4 pieces to be iced.</i>
8014	Gluten free cake	<i>Any type</i>
8016	Homemade bread	<i>ovenbaked</i>
8017	Date scones 4	
8018	Plain biscuits 4	
8019	Ginger crunch slice 4	
8020	Chocolate cake	<i>no icing.</i>
8021	Uncooked fudge cake	<i>no icing, 4 pieces.</i>
8022	Standard Recipe	<i>Baking as per Surprise Cake recipe - not to be iced</i>

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



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Preserves Section

8030 Pickle any variety

8032 Relish

8034 Jar of fruit

8036 Jar of jam

8038 Jar of Marmalade

8040 Jar of Lemon Curd

8042 Jar of Jelly

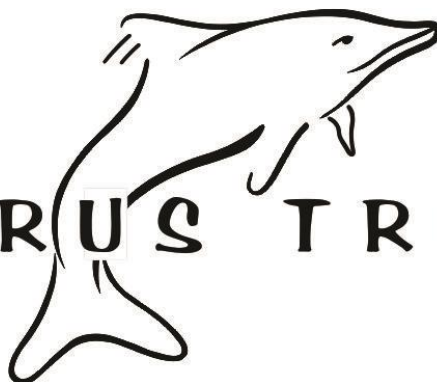
8044 Sauce, any kind

8045 Honey

8046 Chutney

*to include olives, gherkins, onions
any variant.*

any variant.



PELORUS TRUST

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

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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

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

Secondary School Pupils

8220	Mini Quiche	<i>no bigger than 20cm</i>
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



T.A.M.L FORESTRY
Forest Managers & Advisors

Surprise Recipe

1 Cup of crunchy or smooth Peanut Butter

$\frac{3}{4}$ 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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