

# Section J: COOKERY

Stewards: Mrs J. Wandel ([a/h 8575 8036](tel:85758036)), Mrs E. Broeckelmann,  
Mrs G. Goodall, Mrs A Zippel and Mr A Wandel.

Entries close on Wednesday, October 16th, 2019, at 6 pm

ALL EXHIBITS TO BE HANDED TO STEWARDS BY 9.15 am SHARP ON SHOW DAY WITH EXHIBIT TICKETS FIRMLY ATTACHED TO BOARD OR PLATE

Points awarded to 1st and 2nd prize winners; a third prize ticket will be awarded if more than 6 entries.

Rules for Sections J and J-1: No cooking on Show day. No bought mixes to be used (except for class 23 Section J). Avoid wire cooler marks on cakes. If exhibiting two or more entries in one class they must be from separate bakings. Clear plastic bags must be used and of suitable size for each exhibit (no gladwrap or freezer bags). All exhibits to be on suitable board or plate. No paper plates allowed

Class 27 will be publicly judged at 2 pm in the main pavilion

1. Loaf of white bread made in a breadmaker - Trophy
2. Loaf of bread made in a breadmaker AOV
3. Foccacia, any type, maximum size 30 cm - Trophy
4. Stollen, traditional with marzipan centre- Trophy
5. Genoa cake (no icing)
6. Dark Fruit Cake - Trophy
7. Sultana Cake
8. Boiled Fruit Cake
9. Fruit/Nut Loaf (baked in a roll tin NOT loaf tin)
10. German Beer Cake- Trophy
11. Pumpkin Fruit Cake
12. Jubilee Cake Trophy
13. **75<sup>th</sup> Anniversary, class from 1945-** Albert Cake, iced- Trophy
14. Cake cooked in a Bundt tin, any variety- Trophy
15. Carrot Cake, iced
16. Banana cake, iced

17. Zucchini Walnut Loaf- (Woman's Weekly set recipe) Trophy  
3 eggs, 1 ½ cups brown sugar firmly packed, 1 cup vegetable oil, 125g walnut pieces, 1 ½ cups grated zucchini,  
1 ½ cups wholemeal SR flour, 1 ½ cups plain flour.  
Combine eggs, sugar and oil and mix until mixture is changed in colour. Stir in walnuts and zucchini, then sifted flours, return sifted husks to the mixture. Spread mixture into greased loaf tin (12x22cm). Bake in moderate oven 1 hour, let stand a few minutes and turn out to cool. Un-iced.
18. Cake featuring bush tucker, can be iced (state bush tucker ingredient)- Trophy
19. Tea Cake, cinnamon top
20. Chocolate Cake, iced
21. Orange Cake, iced
22. Gluten Free Cake, can be iced
23. Cake suitable for a diabetic (include list of ingredients)- Trophy
24. Sponge, jam filled – Trophy
25. Your Favourite Slab Cake - suitable for Shearing/Harvest
26. **75<sup>th</sup> Anniversary, class from 1954**– Ribbon Cake, iced- Trophy
27. Politician's Challenge – Victoria Sandwich (set recipe)- open to any State or Federal Member of Parliament- Novelty Trophy

Trophy/Prize money donations gratefully acknowledged: Michael Camac class 6 & 26; Coonalpyn Hotel class 10; A. & J. Wandel, classes 3,13 & 18; Tintinara Motel, class 17; J & M Webb, class 24; W. & E. Broeckelmann, class 14; J. Vandeleur, class 4; Lacy-Klitscher-Jericho Families, class 1, 12, 23 + ??, ; Show Society, class 26.

Mrs H. Keller most points in J & J-1; Webb Haulage, most exhibits in J & J-1 and Best Cut Cake. C Johnson, encouragement award in J & J-1.

SCSA - a trophy will be awarded to the exhibitor who gains the most aggregate points by exhibiting in at least three of the Shows affiliated with this Association.