Section A Cookery

All exhibits in this section must be home made by the exhibitor and must not have been exhibited at a previous show. EXHIBITS MUST BE IN THE HALL BEFORE 12 NOON THURSDAY 10th APRIL. Hall will be open from 8am or by arrangement.

CLASS		1 st	2^{nd}
1.	Bread, 1 loaf, upright, (white, wholemeal or sourdough) 500gms	\$5	\$3
2.	Rock Cakes, 4 of	\$5	\$3
3	Scones, Pumkin, 4 of	\$5	\$3
4.	Scones, plain, 4 of	\$5	\$3
5.	Scones, Date, 4 of	\$5	\$3
6.	Favourite Gluten Free Cake	\$5	\$3
7.	Muffins, one variety, 4 of (remove papers)	\$5	\$3
8.	Pikelets, 6 of	\$5	\$3
9.	Biscuit, fruit and or nut, plate of 4	\$5	\$3
10.	Biscuit, cream, any variety, plate of 4	\$5	\$3
11.	Biscuit, savoury, plate of 4	\$5	\$3
12.	Biscuit using cereal, plate of 4	\$5	\$3
13.	Shortbread plate of 4 pieces	\$5	\$3
14.	Slice, any one variety, icing or decoration allowed.		
	4 pieces, approx 5 x 5cm each	\$5	\$3
15.	Meringues, plate of 4	\$5	\$3
16.	Jam Tarts, 4 of	\$5	\$3
17.	Bliss Balls, 4 of	\$5	\$3
18.	Cupcakes, decorated 4 of (remove paper cups)	\$5	\$3
19.	KALAMUNDA SHOW CAKE	\$5	\$3
	CARROT CAKE Made to the following recipe:		

1 cup olive oil 1 cup firm brown sugar 1 ¹ ⁄ ₂ cups SR flour (sifted) 2 teaspoons cinnamon	3 eggs, beaten.1 teaspoon bicarbonate soda (sifted)2 cups firm packed grated carrot.				
1. Turn oven to moderate (180°C)					
2. Grease and line a 20cm round cake tin.					
3. Combine all ingredients in a mixer bowl and beat on low until combined. Then beat on high for 30 seconds.					

4. Pour into tin and bake for 50-60 minutes.

20.	Banana Loaf, (Made in loaf shape tin)	\$5	\$3
21.	Orange cake, iced. (Made in loaf shape tin)	\$5	\$3
22.	Marble Cake consisting of 2 or 3 colours	\$5	\$3
23.	Chocolate cake	\$5	\$3
24.	Ginger Cake	\$5	\$3
25.	Any other cake, n.e.s. (Icing or decoration allowed)	\$5	\$3
26.	Cake, boiled fruit (No decoration)	\$8	\$4
27.	Cake, rich fruit (No decoration)	\$10	\$5
28.	Cake, decorated for Special Occasion	\$10	\$5

Classes 21-26 inclusive baked in a 20cm tin (round or square) No decoration or icing allowed except where stated. CWA cash prize for most points, Classes 1 – 2.8