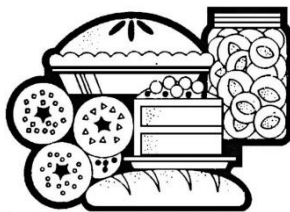


Some Tips for Competition Cooking

1. Cakes should be baked an even colour all round, risen evenly with no crust or peaks on top. Icing if stated, should only be on top with no decorations unless stated.
2. Remove any lining paper from cakes, line tins carefully without creases.
3. Fruit Cakes - all fruit to be cut the same size, particularly cherries, nuts (but not too finely), not over flavoured with spirits.
4. Sponges - the two layers should be the same depth (weigh tins), spread very thinly with raspberry jam, no sifted icing sugar on top. Definitely no rack marks. (A good rule for all cakes, turn out onto a tea towel)
5. Biscuits - must be crisp, dainty size, delicate golden colour. Generally, each variety same size. Use whole rolled oats.
6. Jams - set but not rubbery, fruit soft, jam clear, no mould. Presented in jars which are clearly labelled. Lids to be covered if commercial.
7. Ring tins are never used.
8. Muffins and cupcakes to be baked with papers in tins.
9. Slices – uniform size.



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GIFTS & HOMEWARES

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Section P: Cookery

Both Days (19th & 20th April, 2024)

Location: Pioneer (Main) Pavilion

Chief Steward: Claire Mudford 0476 641 225

Entries will be accepted between 8am and 9.30am on the first day of the Show (Friday)



P



Entry Fee: \$0.50 per exhibit

Prizemoney: First - \$2, Second - \$1, or as otherwise shown

Champion Cake of Show (any cake) voucher donated by Rohr's CRT & Home Hardware, and sash



Rules and Conditions of Entry

- Prompt collection of exhibits from 4.30pm until 5pm on Saturday
- All entries to be on firm covered cardboard, or a plastic plate inside an oven bag.

- Boiled fruit cake
- Gluten-free cooking (any item)
- Orange poppy seed cake (iced)
- Marble cake (iced with pink icing)
- Chocolate cake (iced)
- Banana cake (iced)
- Date and walnut loaf (not roll)
- Sponge (jam-filled, no icing sugar on top)
- 6 Pieces of no-bake slice
- 6 Choc-chip biscuits
- 6 ANZAC biscuits
- 6 Jam drops
- 6 Muffins (any variety)
- 6 Pumpkin scones
- 6 Date scones
- 6 Plain scones

Men's Section

- Any cake iced or not iced (packet mixture accepted)
- 6 Biscuits (one variety)

Jams and Preserves

- One Jar of Marmalade
- One Jar of Berry Jam
- One Jar of Lemon Butter
- One Jar of Fig Jam
- One Jar of Apricot Jam
- One Jar of Plum Jam
- One Jar of Tomato Relish

**Most Successful
Exhibitor Classes 1-16
Prize donated by
Ross & Beryl Barden,
& sash**

**Classes 1 to 16
Prizemoney
sponsored by
Ross & Beryl Barden
First: \$10
Second: \$5**

**Best Men's Exhibit \$25
sponsored by No CSG
Gilgandra District Inc,
and sash**

**Best Jam and Preserve
Classes 19 to 32
Prize donated by
June Weston, and sash**

- 26 One Jar of Fruit Chutney
- 27 One Bottle of Tomato Sauce
- 28 One Jar of Pickles (any variety)
- 29 One Jar of Jam not in schedule
- 30 One Jar of any other preserved fruit or vegetable not shown in schedule
- 31 One Bottle of Sauce (any variety)
- 32 Collection of Homemade Jams (at least four varieties)

Decorative Section

- 33 Primary Class - Decorated novelty cake
- 34 High School Class - Decorated cake for special occasion
- 35 Open Class - Decorated Cake for special occasion

Prizemoney
First \$10
Second \$5
 Donated by **Curban**
Hall Committee

Children's Section: Preschool & Infants

- 36 4 Iced and decorated Arrowroot biscuits on a round plate (edible decorations)
- 37 4 Cupcakes, iced and decorated (packet mixture and patty papers allowed)
- 38 4 Biscuits (one variety)
- 39 Chocolate cake - packet mixture (not iced)
- 40 Theme Cake - any cake, judged solely on edible or non-edible decorations. The **2024 theme is "Necklace"**. (Packet mixture accepted)

Best Preschool & Infants
Exhibit
 prize donated by **Gilgandra**
Preschool Inc, and sash

Children's Section: Primary

- 41 6 Muffins (any variety)
- 42 Chocolate cake, packet mixture (not iced)
- 43 6 Biscuits (one variety)
- 44 6 Plain cupcakes, not iced (not to be a packet mixture)
- 45 6 Cupcakes - iced and decorated (packet mixture allowed)
- 46 6 ANZAC biscuits
- 47 6 Pieces of slice (one variety)
- 48 6 Pikelets
- 49 Theme Cake - any cake, judged solely on edible or non-edible decorations. **2024 theme is "Necklace"**. (Packet mixture accepted)

Best Primary
Exhibit prize
 donated by
Veronica Quayle,
 and sash

Children's Section: High School

- 50 6 Cupcakes (not iced)
- 51 6 Biscuits (one variety)
- 52 6 Pieces of slice (one variety)
- 53 Orange cake (iced)
- 54 Chocolate cake (not iced)

Best High School
Exhibit prize
 donated by
Claire Mudford,
 and sash

**Exhibits not collected by 5pm on Saturday will be sold,
 with proceeds going to the Show Society.**