

# Section J: COOKERY

Stewards: Mrs J. Wandel (8575 8036), Mrs E. Broeckelmann,  
Mrs G. Goodall and Mrs M. Webb.

Entries close on Wednesday, October 12, 2011, at 5 p.m.

ALL EXHIBITS TO BE HANDED TO STEWARDS BY 9.30 a.m. 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 16 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 (paper plates are not allowed for Section J, however are allowed for Section J-1).

1. Loaf of white bread made in a breadmaker
2. **Men only** – Loaf of bread made in a breadmaker — Trophy
3. Genoa cake (no icing)
4. Dark Fruit Cake — Trophy
5. Sultana Cake — Trophy
6. Boiled Fruit Cake
7. Fruit/Nut Loaf
8. Pumpkin Fruit Cake
9. Orange and Honey Tea Bread — Trophy — 385g plain flour, 1½ tsp baking powder, ½ tsp bicarbonate soda, ½ tsp salt, 30g butter, 250ml honey, 1 egg lightly beaten, 1½ tbl grated orange rind, 175ml fresh orange juice, 115g chopped walnuts. Preheat oven to 170°C. Line and grease 23 x 13cm Loaf tin. Sift together dry ingredients. Cream butter until soft, stir in the honey until blended, then stir in the egg. Add the orange rind and stir until thoroughly mixed. Fold the flour mixture into the honey and egg mixture in three batches, alternating with the orange juice. Stir in the walnuts. Pour into the tin and bake 60-70 minutes. Let stand 10 minutes before turning out.
10. Carrot Cake, iced
11. Orange Cake, iced – Trophy
12. **Men only** — Chocolate Cake, iced.
13. Dairy and Egg Free Chocolate Cake – Trophy — 1½ cups sifted Plain Flour, 3 tbl cocoa, ½ tsp salt, 5 tbl oil, 1 cup water, 1 tsp carb soda, 1 small cup sugar, 1 tbl vinegar, 1 tsp vanilla. Mix all ingredients together. Put into greased, lined tin and bake for approx. 1 hour at 180°C. Icing: 1½ cups icing sugar, 2 tbl cocoa and hot water to mix.

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14. Sponge, jam filled
15. Your Favourite Cake (not listed in schedule) – Trophy – recipe to be supplied with entry
16. Packet cake, any other type, packet must be supplied with entry – Trophy.
17. Packed tractor/truck lunch box – most nutritious

Trophy donations gratefully acknowledged: N. & C. Mollet, class 9; A. & J. Wandel, class 2, 5 & 15; Tintinara Motel, class 13; J. & M. Webb, class 16; W. & E. Broeckelmann, class 4; Mrs H. Keller, most points in J & J-1; Webb Haulage, most exhibits in J & J-1 and Best Cut Cake.

*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. Points: 1st, 5; 2nd, 3. Trophy donated by Laucke Flourmills Strathalbyn.*

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