

# Wondai Show 1<sup>st</sup> September 2018

## SECTION 8 - CULINARY

**CHIEF STEWARD: NORMA ISZLAUB - Ph: 4168 5593**

**STEWARDS: Leonie Evans, Delma Robbins , Ann Kerkow**

### CONDITIONS

1. **Please note General Pavilion Regulations (on page 43 in Schedule), especially regarding entry procedures (Points 3 - 6).**
2. White paper plates, or white cardboard plates to be used for displaying exhibits.
3. Only one entry per exhibitor in any class.
4. No packet mixture permitted unless otherwise stated.
5. **To better enable collection of exhibits, exhibitors to supply Stewards with full listing of exhibits, stating name, class number, description & entry number.**

**ENTRY FEE: 50 CENTS PER ENTRY**

**PRIZE MONEY - 1ST: \$2.00 2ND: \$1.00** (*unless otherwise stated*)

### DIVISION A

1. Scones, Plain, 6
2. Scones, Sweet, 6
3. Scones, Pumpkin, 6
4. Pikelets, 6
5. Butter Sponge Sandwich, egg & sugar mixture, jam filling
6. Ginger Sponge Sandwich, icing filling only
7. Peach Blossom Cake, bar tin, iced all over
8. Marble Cake, round tin, pink icing, top only
9. Orange Bar Cake, iced, top only
10. Coffee Cake, coffee icing, top only
11. Kentish Cake, bar tin, coconut, sultanas, cherries, walnuts, iced on top, chocolate icing sprinkled with crushed nuts or coconut - **1st prize: \$10.00; 2nd: \$5.00**  
**donated by JOYCE ZISCHKE**
12. Simplicity Vanilla Cake, beat all ingredients together, iced on top (tin 27cm/7" square)
13. Health Cake, to be named (bar tin)
14. Date Loaf, dark, (bar tin)
15. Cake, any other variety, to be named
16. Cup Cakes, plate of 6, iced, cooked in tins
17. Chocolate Slice, plate of 6
18. Slice, any variety, plate of 6, to be named
19. Muffins, fruit, plate of 4, to be named, no papers
20. Muffins, savoury, plate of 4, to be named, no papers
21. Ginger Biscuits, plate of 6
22. Jam Drops, plate of 6
23. Plate of biscuits, 6 varieties, 1 of each

#### **BEST EXHIBIT DIVISION A**

**\$25 VOUCHER donated by Dimities Cottage**

### DIVISION B: ALLERGY FREE

24. Gluten Free Cake - to be named
25. Gluten Free Slice, plate of 6 - to be named

### DIVISION C: MALE COOKS OPEN

26. Packet Cake – front of packet to be provided.
27. Damper
28. Scones, sultana, 6

#### **DIVISION D: FRUIT CAKES**

29. Rich Fruit Cake, 250g mixture including whole currants, cut raisins, sultanas, cut mixed peel & cherries. Baked in a tin not exceeding 20cm square.

**MRS B ISZLAUB MEMORIAL PRIZE 1st: \$10.00; 2nd: \$5.00**

30. Boiled Fruit Cake, using 375g mixed fruit - **Prize donated by JOYCE ZISCHKE**

31. Pumpkin Fruit Cake, round tin

32. Sultana Bar

33. Plum Pudding, boiled in cloth - **Prize donated by JOYCE ZISCHKE**

#### **DIVISION E: BREAD SECTION - MADE IN BREAD MAKER**

34. Plain White Loaf

35. Wholemeal or Multigrain Loaf

36. Fruit Loaf

#### **DIVISION F: CONFECTIONARY**

(Small paper plates to be used)

37. Block of Coconut Ice

38. Peanut Toffee, plate of 6 pieces, no papers

39. Chocolate Fudge, plate of 6

40. Marshmallows, plate of 6

41. Any other Sweet not listed, plate of 6, to be named

42. Assortment of Confectionary, 6 different

43. Novelty Cake - Fondant Icing

44. Novelty Cake – Butter Icing

#### **MOST POINTS CULINARY CLASSES 1—44**

**TROPHY donated by Wondai A P & I Society Inc.**

**Mrs A V Smith Memorial — 1st: \$10; 2nd: \$5**

#### **DIVISION H: JUNIOR DIVISION - FREE ENTRY sponsored by McDonalds Family Restaurant**

**PRIZE MONEY: 1st - \$2.00 2nd - \$1.00**

**Points in this Division (1st - 2 points; 2nd - 1 point) count towards the McAllister Trophy**

#### **PRIMARY STUDENTS**

***(small paper plates only to be used for classes 45 & 46)***

45. Arrowroot biscuits, 3 iced & decorated ( Prep & Yr 1 only)

46. Decorated Cup Cakes, 2 iced (Yrs 2 & 3 only) *judged on decoration only*

47. Sweet Scones, plate of 4

48. Cornflake Biscuits, plate of 4

49. Anzac Biscuits, plate of 4

50. Pikelets, plate of 4

51. Chocolate Bar Cake - iced on top

52. Packet Cake, label to be included

**MOST POINTS PRIMARY STUDENTS - \$10.00 donated by EILEEN BEER**

#### **SECONDARY STUDENTS (Years 7 - 10)**

53. Plain Scones, 6

54. Cup Cakes, 6, papers removed, plain icing, no decoration (cakes to be cut)

55. Pikelets, 6

56. Muffins, 4 named, no papers

57. Simplicity Chocolate Bar Cake - Beat all ingredients together, iced on top only

58. Chocolate Slice, iced on top

59. Packet Cake, iced as per packet, label to be included

60. Peanut Biscuits, 6

61. Peanut Toffee, 6, papers removed

**MOST POINTS YEARS 7 – 10 - \$10 donated by BERYL SMITH**

**BEST EXHIBIT JUNIOR DIVISION - PRIZE donated by NORMA ISZLAUB**

**ENCOURAGEMENT AWARD JUNIOR DIVISION -**

**\$10 donated by EILEEN BEER**

**YEARS 11 - 12**

62. Boiled Fruit Cake using 375g Mixed Fruit

63. Jam Drops, 6

64. Muffins to be named, 4 No papers

**MOST POINTS YEARS 11 – 12 \$10 donated by EILEEN BEER**

**OPEN TO ALL STUDENTS**

65. Novelty Cake Butter Icing

**FIRST PRIZE \$10 DONATED BY LEONIE EVANS, 2<sup>nd</sup> Prize \$5.00**

**CHAMPION EXHIBIT CULINARY SECTION (Classes 1 - 65)**

**PRIZE donated by WONDAI WOODCRAFTERS**