

# SECTION N – COOKING

**STEWARDS:** Glenda Stanich, Kathy Suckling, Colleen Simkin and Rowena Stanich.

**ENTRY FEE:** 60 cents. 1st Prize: \$4; 2nd Prize: \$2 (unless otherwise stated.)

## **W.J. SUCKLING MEMORIAL TROPHY**

For the highest aggregate points in Cooking Section.

## **NORTHAMPTON FAMILY STORE TROPHY**

For the highest aggregate points in Baking Section.

## **MRS ROSLYN SUCKLING TROPHY**

For the highest aggregate points in Decorated Cakes.

## **MRS D.L. TEAKLE MEMORIAL TROPHY**

For the highest aggregate points in Wholemeal Section.

## **MRS JUDITH BRIDGEMAN TROPHY**

For the exhibitor aged 25 years and under, gaining the highest aggregate points in the Cooking Section. **Please nominate when entering.**

Judging commences at 9am.

## **BAKING**

### **Class**

1. Biscuits, four. (Prizes of \$5 and \$3 donated by Windy Hill Kitchen.)
2. Plate shortbread, four (Prize of \$5 donated by Mrs AJ Mitchell.)
3. Walnut and Apple Loaf, made to set recipe page 55. (Prizes of \$10 and \$5 donated by Ursula Cripps)
4. Afternoon tea slice, four. (Prize of \$5 donated by Kathy Suckling.)
5. Cream puffs, four, no filling.
6. Lamingtons, four (Lamington mixture.) (Prize of \$5 donated by Mrs AJ Mitchell.)
7. Pikelets, four. (Prize of \$5 donated by Dot and Peter Harris.)
8. Scones, four. (Prizes of \$5 and \$3 donated by Mrs Gaylene Johnson.)
9. Fruit scones, four. (Prizes of \$5 and \$3 donated by Mrs Bobbie Offer.)
10. Date and Nut Loaf. (Prizes of \$5 and \$3 donated by Mrs Dianne Hulme.)
11. Swiss roll. (Prizes of \$4 and \$2 donated by Mrs AJ Mitchell.)
- Committee Challenge
12. Rum Balls, four.
13. Sponge sandwich, unfilled. (Prize of \$5 donated by Dot and Peter Harris.)
14. Chocolate Brownie slice, four. (Prizes of \$6 and \$4 donated by Mrs Gaylene Johnson.)
15. Muffins, sweet, four. (Prizes of \$5 & \$3 donated by Mrs Sheryle Hicks.)
16. Muffins, savoury, four. (Prize of \$5 donated by BP Roadhouse Northampton.)
17. Banana Muffins, four
18. Orange cake (loaf tin.) (Prize of \$5 donated by Mrs AJ Mitchell.)
19. Banana cake. (Prizes of \$5 by BP Roadhouse Northampton.)
20. Butter chocolate cake, not decorated.
21. Carrot cake. (Prizes of \$5 & \$3 donated by Mrs Elizabeth Sudlow.)
22. Boiled fruit cake. (Prizes of \$6 and \$4 donated by Windy Hill Kitchen.)
23. Fruit cake (Prizes of \$6 and \$4 donated by Mrs Dianne Hulme.)
24. Light Pumpkin Fruit Cake (Prizes of \$6 and \$4 donated by Mrs Kay Burns.)
25. Plum pudding (Prizes of \$4 and \$2 donated in Memory of Mr I.J. Williams.)
26. Loaf of bread made by hand.

27. Loaf bread, any variety made in bread maker.
28. Cake suitable for a Diabetic, recipe attached.  
(Prizes of \$4 and \$2 donated in Memory of Mr I.J. Williams.)
29. My favourite cake. Recipe to be included. (Prizes of \$4 and \$2 donated in Memory of Mr I.J. Williams.)
30. Gluten Free Cake, four. Recipe to be included.

### **ICED CAKES**

31. Small decorated cakes, four.
32. Plaque. (Prize of \$5 donated by Mrs Roslyn Suckling.)
33. Decorated Fruit cake. (Prizes of \$6 & \$4 donated by Mrs Kay Burns.)
34. Decorated cake, butter icing.
35. Decorated Fruit cake, for Novices only.  
(Prize of \$5 donated by Binnu Store.)
36. Decorated cake, novelty. (Prize of \$5 donated by Kathy Suckling.)

### **WHOLE MEAL**

37. Loaf wholemeal or multi grain bread, made in bread maker  
(Prizes of \$5 and \$3 donated by Mrs Faye Teakle.)
38. Wholemeal date loaf. (Prizes of \$5 and \$3 donated by Windy Hill Kitchen.)
39. Wholemeal boiled fruit cake (Prizes of \$5 and \$3 donated by Mrs Elizabeth Sudlow.)
40. Wholemeal biscuits, four.
41. Wholemeal cookies, four.
42. Wholemeal or multi grain bread rolls, four.
43. Cookies using Lupin Flour, four. (Prize of \$5 donated by PJ & HB Allen)

## **SET RECIPE - (Class 3)**

# **WALNUT & APPLE LOAF**

60g butter, chopped	1 teaspoon ground cinnamon
1 1/4 cups firmly packed brown sugar	2 medium apples, peeled & grated
3 eggs	1 cup chopped walnuts
3/4 cup plain flour	1/2 cup chopped raisins
1/2 cup self raising flour	

Grease 15cm x 25cm loaf tin, cover base with baking paper. Combine butter, sugar, eggs, flours & cinnamon in medium bowl of electric mixer, beat on low speed until ingredients are combined. Then, beat on medium speed until mixture is smooth and changed in colour. Stir in apples, nuts and raisins. Spoon and spread into prepared pan. Bake in moderate oven about 1 1/4 hours. Stand 10 minutes before turning onto wire rack to cool.