

## SECTION 4: COOKING

Sponsored by: **ST URSULA'S COLLEGE YEPPOON**

**CHIEF STEWARD:** Mrs. Barbara Dalglish  
0439 671 251



### REGULATIONS:

- **ALL ENTRIES MUST BE SUBMITTED ON FIRM PAPER PLATES WITH NO GLAD WRAP**
- **NO ENTRIES TO BE SUBMITTED ON CROCKERY**

All entries will be accepted by the stewards at the **Indoor Bowls Club building from 8:00am to 12 noon on Friday June 7<sup>th</sup> June 2024**

- Judging will commence at Friday, 7<sup>th</sup> June at 1:00 PM
- All entries must be homemade
- In the event of damage to or breaking of a glass display case **ALL CONTENTS** therein will be destroyed.
- All cakes and jams will be **AUCTIONED at 3.00pm on Sunday 9<sup>th</sup> June 2024**

*Exhibitors **MUST** notify stewards when entering their exhibit if it is **Not For Sale** and if so, then the item **Must Be Collected between 2.00 pm and 3.00 pm on Sunday 9<sup>th</sup> June 2024.***

**No responsibility will be taken for entries not collected.**

**Collect Prize cards from the Section  
and collect Prize money from the Office.**

Judging will be carried out according to the following criteria: -

- Appearance 3 points
- Taste 5 points
- Texture 3 points
- Originality 3 points, if appropriate

If only one entry in a class the Judge will decide if a prize should be awarded.

**SECTION 4: COOKING CONTINUED**

**Entry Fee:** Open Classes - \$2.00 per entry

**Prize Money:** Class 1: \$25.00

**Prize Money:** Classes 2 & 3: 1<sup>st</sup> - \$20.00; 2<sup>nd</sup> - \$15.00

**Prize Money:** Class 4: 1<sup>st</sup> - \$15.00; 2<sup>nd</sup> - \$10.00

**Prize Money:** Other Open Classes: 1<sup>st</sup> - \$10.00; 2<sup>nd</sup> - \$5.00

**Entry Fee:** School Classes - \$1.00 per entry

**Prize Money:** 1<sup>st</sup> - \$10.00; 2<sup>nd</sup> - \$5.00

**MOST SUCCESSFUL EXHIBITOR OVERALL: Certificate and \$50.00**



**YEARS 7-12**

The only all girls Catholic  
Boarding & Day Secondary  
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## SECTION 4: COOKING CONTINUED

### SPECIALTY CAKES

**(Can be on cake, or cake dummy styrene mould)**

1. Decorated Cake – “Floral” theme
2. Decorated Cake – special occasion
3. Child’s Novelty Birthday Cake

### BOILED FRUIT CAKE Prize Money: \$25.00

**Donated by Capricorn Coast Historical Society**

4. Any variety

### GENERAL BAKING

5. Chocolate Cake, iced on top only
6. Orange or Lemon Cake, Bar tin or Loaf tin, iced on top only
7. Carrot or Banana Cake, Bar tin or Loaf tin, iced on top only
8. Double Sponge Dusted Icing Sugar on top, jam (only) in Middle
9. Lamington x 6
10. Pikelets x 6
11. Scones x 6, any variety
12. Brownies x 6
13. Cup Cakes x 6, iced on top, no decorations, soft paper holders
14. Muffins x 6
15. Jam Drops x 6

### CONFECTIONERY

16. Homemade Sweets – any variety x 6 pieces

## SECTION 4: COOKING CONTINUED

### **JAMS**

(Must have a small disposable sample with these classes for tasting.)

17. Rosella
18. Marmalade – state variety
19. Any Variety – state variety
20. Lemon Butter

### **CHUTNEY/RELISHES**

(Must have a small disposable sample with these classes for tasting.)

21. Chutney, any variety
22. Pickles and Relish
23. Bottle of Sauce – any variety

### **DAYCARE AND KINDERGARTEN**

24. Best decorated Cake

### **PRIMARY SCHOOL – Prep to YEAR 4**

25. Packet Cake, any variety, not iced
26. Biscuits x 6, any variety
27. Six small Cakes, iced

### **PRIMARY SCHOOL – YEAR 5 & 6 (No packet cake mix)**

28. Bar Cake, any variety, not iced (Bar tin or Loaf tin)
29. Anzac Biscuits x 6
30. Six small Cakes, iced

### **SECONDARY SCHOOL – YEAR 7 TO 12 (No packet-cakes)**

31. Chocolate Cake, chocolate icing
32. Novelty Cake, any variety – iced
33. Six small Cakes, iced

