

**STEWARDS :** Rebecca Dean & Rebecca Dreghorn

**PRIZES :** 1<sup>st</sup> \$2, 2<sup>nd</sup> \$1 (no entry fee)

**TROPHIES :** J & B DRUMMOND TROPHY – Most points in Section H  
YARRUMBA SERVICE STATION TROPHY – Runner-up to above

**SPONSOR :** COLOUR DECOR

## **SPECIAL REGULATIONS & JUDGING GUIDELINES.**

- All exhibits must be on **plain white disposable plates** (unless otherwise specified).
- Cakes not to be iced, unless stipulated.
- All sponges to be in round 20cm tins. No entries to be put on racks.
- Packet mixtures may not be used for cakes or pastry items.
- Scones to be cut with straight edge cutter, not crinkle edged. To be cut, not dropped.
- Biscuits may be cut, rolled or dropped. Cookies are dropped or rolled.
- Muffins and small decorated cakes must be removed from paper cases.

## **CLASSES**

### BAKING

1. White Bread, bread maker
2. Wholemeal Bread, bread maker
3. Bread, any other variety, including sour dough, flat bread (4), fruit bread
4. Crumpets, 4, including sourdough crumpets
5. Fruit Scones, 6
6. Plain Scones, 6
7. Pumpkin Scones, 6
8. Sweet Muffins, 4
9. Savoury Muffins, 4
10. Pikelets, 6 own recipe **Special Competition** \$20 Prize
11. Shortbread, no sugar dusting, 4 pieces
12. Fruit & Nut Loaf
13. Boiled Fruit Cake, un-iced
14. Banana Cake, un-iced,
15. Carrot Cake, un-iced
16. Orange Cake, un-iced

17. Chocolate Cake, un-iced
18. Mud Cake, chocolate iced
19. Vanilla Sponge, un-iced, 20cm
20. Anzac Biscuits – Plate of 6
21. Lamingtons, 4
22. Slices, any one variety, 4 pieces
23. Biscuits, any one variety, 4 pieces
24. Biscuits, filled, 6 pieces **Special Competition for Chocolate Mint Biscuits \$20 Prize**
25. Apple Pie, short crust pastry, presented in dish
26. Sausage rolls, homemade sausage mixture, 6
27. Gluten Free Cake – any variety, un-iced
28. Any cake, not otherwise mentioned

DECORATING - (See Cooking Competition page for “Cake Queen” details)

29. Small cakes, decorated differently, 4
30. Decorated cake, major icing fondant or moulded chocolate, cake moulds allowed, judged on decoration
31. Decorated cake, major icing butter-cream, cake moulds allowed, judged on decoration
32. Novelty Cake – any theme

SPECIAL COMPETITIONS

33. **City of Greater Geraldton Employees only:** “Sausage Rolls”
34. 2019 **Man Cake Competition** “Best Decorated Banana Cake”

The entry judged ‘MOST OUTSTANDING ‘

from the Decorating Category in Section H : Cooking

(Classes 29 – 32) will be crowned

## 2019 CAKE QUEEN

Classes 30 and 31 are judged on decoration only.



Cake moulds such as upside-down cake tins, plastic ice-cream containers,  
foam shapes may be used as the base for your decoration.



### **CONGRATULATIONS to 2018 Special Competition Winners**

CAKE QUEEN - Janine Crudeli  
 MAN CAKE - Michael Reymond  
 CGG EMPLOYEES “Best Decorated Chocolate Cake” - Jen Critch  
 ORANGE Cake – Mel Cream  
 MONTE CARLO BISCUITS – Emma Foulkes-Taylor

## Chocolate Mint Biscuits Recipe for Competition



### Ingredients

- 125 g butter room temperature
- $\frac{3}{4}$  cup (115g) plain flour
- $\frac{1}{4}$  cup (45g) icing sugar
- 2 Tbs cocoa powder sifted
- 2 Tbs cornflour

### Filling

- 125g icing sugar
- 20g butter at room temperature
- 1 tsp vanilla essence
- $\frac{1}{2}$  tsp lemon juice
- 1 drop green food colouring
- 2 drops peppermint extract

### Instructions

1. Preheat oven to 160°C and line two baking trays with greaseproof paper.
2. Place butter into a bowl and beat until pale and fluffy.
3. Sift in plain flour, icing sugar, cocoa powder and cornflour. Fold with a wooden spoon.
4. Roll teaspoon-sized balls of the mixture and place onto the prepared trays.
5. Press down lightly with a fork.
6. Bake for 10-15 minutes or until just cooked through (do not overcook).
7. Leave to cool completely on the trays before transferring to a wire rack.
8. To make the filling, beat the butter, vanilla essence and lemon juice until smooth and creamy.
9. Slowly add the sifted icing sugar, beating well in between additions.
10. When the mixture is completely combined and smooth, add green food colouring and peppermint extract and beat until the colour is evenly dispersed.
11. Join two biscuits together with 1teaspoon of filling.
12. Store in an airtight container.