

STEWARDS : Rebecca Dean & Rebecca Dreghorn

PRIZES : 1st \$2, 2nd \$1 (no entry fee)

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

SPONSOR : LANDMARK

SPECIAL REGULATIONS & JUDGING GUIDELINES.

- All exhibits must be on **plain white paper 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 **Special prize \$20**
7. Pumpkin Scones, 6
8. Sweet Muffins, 4
9. Savoury Muffins, 4
10. Pikelets, 6
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
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:** “Apple Pie”
34. **2021 Man Cake Competition** “Best Decorated Chocolate Cake”

The entry judged ‘MOST OUTSTANDING ‘
from the Decorating Category in Section H : Cooking
(Classes 29 – 32) will be crowned

2021 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 2019 Special Competition Winners

CAKE QUEEN - Julie Freeman
MAN CAKE - Michael Reymond
CGG EMPLOYEES “Sausage Rolls” - Michael Reymond
PIKELETS – Julia Foulkes-Taylor
CHOC-MINT BISCUITS – Sue Cream