

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 : COLOUR DÉCOR

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.

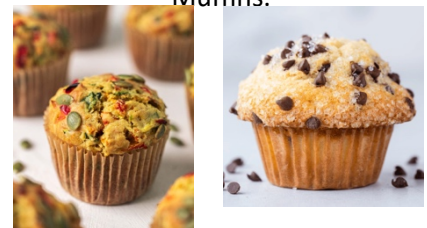
CLASSES

BAKING

1. White Bread,
2. Wholemeal Bread,
3. Bread, any other variety, E.g., flat bread (4), fruit bread, focaccia
4. Sourdough Loaf
5. Fruit Scones, 6
6. Plain Scones, 6
7. Pumpkin Scones, 6
8. Sweet Muffins, 4
9. Savoury Muffins, 4
10. Pikelets, 6
11. Shortbread, no sugar dusting, 4 pieces
12. Vegetable-based cake, e.g., beetroot, etc.
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

Special Competition **Muffins**

Enter your best sweet or savoury
Muffins.



\$20 Prize

All entries in class 8 and 9 are eligible.

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, shortcrust pastry, presented in dish
26. Sausage rolls, homemade sausage mixture, 6
27. Gluten Free Cake – any variety, un-iced
28. Friands, 4 (These are a gluten-free recipe)
29. Meringues, 4
30. Any cake, not otherwise mentioned

Special Competition

Slices



Judged on taste and presentation.

All entries in class 22 are eligible.

\$20 Prize

DECORATING - (See the below Cooking Competition for "Cake Queen" details)

Classes 31, 32, 33, 34: 8 Points for 1st and 6 points for 2nd

31. Small cakes, decorated differently, 4
32. Decorated cake, major icing fondant or moulded chocolate, cake moulds allowed, judged on decoration
33. Decorated cake, major icing butter-cream, cake moulds allowed, judged on decoration
34. Decorated Carrot Cake – see special competition rules

SPECIAL CGG COMPETITION

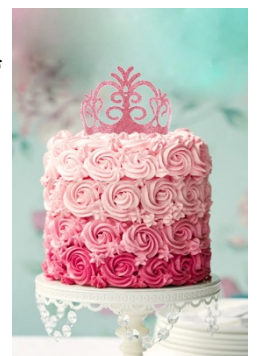
35. **City of Greater Geraldton Employees only:** Biscuits of any one variety, 4 pieces

The entry judged 'MOST OUTSTANDING '
from the Decorating Category in Section H : Cooking
(Classes 31-34) will be crowned:



2024 CAKE QUEEN

Classes 32 and 33 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!

2023 Special Competition Winners:

CAKE QUEEN – Mel Cream

CGG EMPLOYEES – Donna Moon

SOURDOUGH – Emily Swift

DECORATED CARROT CAKE – Sue Cream