

SECTION M**COOKING**

How to Enter	<p>Method 1: Complete an entry form, make payment by EFT at Secretary office. Receipt as proof of payment. Closing date for Method 1 is Wednesday 24th April 2024.</p> <p>Method 2: Complete an entry form and make payment at the Cooking Registration Table in the Ag Pavilion.</p> <p>For Method 1 and 2, exhibits are to be brought to the Agricultural Pavilion on Thursday 25th April 2024 between 11:30 am and 6pm (unless otherwise arranged with the Steward). Delivery of exhibits outside of this time may not be accepted. Ensure you bring two copies of the completed entry form with your exhibit.</p>
Entries Close	6pm Thursday 25 th April 2024
Entry Fees	\$3 per entry
Prizes	1 st – \$5 or Prize or Voucher, Ribbon & Card 2 nd – Card Champion – \$15 or Prize or Voucher & Ribbon Grand Champion – \$20 or Prize & Ribbon Most Successful Exhibitor - \$25 & Ribbon (minimum entry in two categories)
Chief Steward	Barb Luckie- 0435 522 998
Steward	TBA
Judge	TBA
Judging	Judging will be completed on Friday 26 th April 2024 & is not open to the public.
Waivers/Declarations	N/A
Conditions of entry	<ul style="list-style-type: none">• All cooking must comply with the current Food Act• ALL Exhibits to be made, prepared and cooked by the exhibitor.• No cooler marks are permitted• No Exhibit is to be cut prior to judging• Exhibitors are asked to place exhibits on strong plain paper plates or pre-purchased cake boards (plastic plates are not to permit).• All cooking will be cut when judged, where necessary• All cakes to be cooked in a 20cm round or 20cm square tin, unless otherwise specified (does not need to be strictly adhered to)• No cakes to be cooked in ring tins in this section.• Orange Show Society will not be responsible for any accident that may be caused to or by an exhibit and will not, under any circumstances, be responsible for the loss or non-delivery of any exhibit.• Any exhibits in the cakes section will be disposed of at the Stewards discretion unless previous instructions are given in writing. The society will not be responsible for any accident that may be caused to or by• Please retain your entry form for collection of your article.• Exhibits and prizemoney must be collected on Saturday 27th April 2024 from the Agricultural Pavilion by 6pm. No responsibility is taken for exhibits not collected within this time.

- Any unclaimed prizes will revert to the Orange Show Society.

Additional information for classes M43 – M48:

- All cakes should be presented on a board. All base and presentation boards must be fitted with cleats
- Handwork only will be judged. No Cake will be cut. Dummy cakes are permitted.
- All cakes to be iced in fondant icing, modelling chocolate or buttercream icing
- Tulle, wire, ribbon, wire braid and manufactured stamens may be used. Edible food products e.g. polenta, gelatine, coconut, cachous, piping gel may be used where appropriate. Disco colours, shimmers and petal dusts are acceptable
- Wire **must not** be inserted directly into any cake. A flower pick or substitute is acceptable
- Manufactured pillars, wooden skewers, acrylic rods or other means to support the elevation of cakes may be used
- No manufactured ornaments allowed in any class (except dolly cake where a manufactured doll may be used in novice section only)
- A tier is defined as being 2 or more levels, not necessarily one above the other, but linked by a common board
- A fabric drape may be used in conjunction with any entry, but it must fit within the stated size for the exhibit
- Please take note of size limits in each class
- No edible imaging allowed

The Essential Ingredient
Orange Show Society

Sponsors

OPEN CLASSES

- M1 Butter Cake – Iced
- M2 Chocolate Cake – Iced NO Frosting
- M3 Orange Cake, Iced
- M4 Banana Bread - Cooked in Loaf tin
- M5 Carrot Cake – Frosted
- M6 Fruit Cake - No icing
- M7 Walnut Cake – cooked in Loaf Tin
- M8 Cinnamon Tea Cake – Not iced
- M9 Fielders Sponge – Jam Filled (No Icing No Icing Sugar)
- M10 Gluten Free Cake – iced or Frosted (Any flavour)
- M11 Packet Cake – Iced
- M12 6 Plain Patty Cakes – iced
- M13 4 Breakfast Sized Muffins –any flavour, icing optional but NO frosting
- M14 6 Plain Scones
- M15 6 Pumpkin Scones
- M16 Bread Made in Bread Machine
- M17 Bread Made By Hand
- M18 Gluten free Bread
- M19 6 Jam Drops
- M20 6 Anzac Biscuits
- M21 6 Shortbread Biscuits – No icing (Sprinkle of sugar is OKAY)
- M22 Caramel Slice
- M23 Coconut Jam Slice
- M24 Sweet/Savoury Cake, Slice, Biscuits (VEGAN FRIENDLY ONLY)

Champion M1-M24

JUNIOR CLASSES

5 & UNDER

- M25 3 Arrowroot decorated biscuits
- M26 3 Fancy decorated Cup Cakes - any variety
- M27 Novelty necklace made from food items

Champion M25-M27

6 – 12 YEARS

- M28 6 Arrowroot decorated biscuits
- M29 6 Plain Biscuits
- M30 6 chocolate Spiders
- M31 Fancy decorated Cup Cakes - any variety
- M32 Packet Cake, Iced

Champion M28-M32

13 – 17 YEARS

- M33 6 Pieces of slice, not iced
- M34 6 Jam Drop Biscuits
- M35 6 Pikelets
- M36 Fancy cake bake & decorate - any variety
- M37 Chocolate Cake, can be iced/frosted, no packet items to be used

Champion M33-M37

CHEESECAKES

- M38 Traditional Baked Cheesecake
- M39 Biscoff Cheesecake
- M40 Cheesecake using milk or dark chocolate
- M41 Cheesecake using fruit
- M42 Vegan Cheesecake

Champion M38-M42

CAKE DECORATING

- M43 Wedding Cake – not less than 2 tiers, base board no larger than 40cm square
- M44 Novelty Cake – theme of your choice, base board no larger than 40cm square
- M45 Floral Arrangement – 3 different types of flowers and foliage of your choice, arranged in a container (made of icing), or a spray of flowers, presented on a base board no larger than 30cm square
- M46 Decorated Mini Cake – suitable for any occasion, entry must fit within a 15cm cube
- M47 Creative Sugar Art Piece – Fondant icing/modelling chocolate only, presented on a base board no larger than 40cm cube
- M48 Doll Cake – Presented on a base board no larger than 40cm cube.

Champion M43-M48

Grand Champion Open (Best of all Champions)
Grand Champion Junior (Best of all Champions)

Most Successful Open Exhibitor
Most Successful Junior Exhibitor