

JUNIOR COOKING - Section 14B

Please use entry form on page 37 for all Junior Cooking entries

CONTACT STEWARD: Debbie Johns 0412 847 949

STEWARDS: Dr Carla Goldman

Please read conditions of entry and conditions specific for each section.

ENTRY FEE : Junior \$2.00 per class. Payment can be made by cheque (to Hawkesbury District Agricultural Association), Credit Card, or cash only. CASH not accepted through mail.

ALL ENTRIES CLOSE: MONDAY 28th APRIL 2025 by 4pm

STRICTLY NO LATE ENTRIES

DELIVERY OF EXHIBITS JUNIOR COOKING : to the Phillip Charley Pavilion on **TUESDAY 6th MAY 2025** between 2pm and 6pm

JUDGING: JUNIOR COOKING: WEDNESDAY 7th MAY 2025

PRIZES: Juniors 1st \$8.00 2nd 5.00 ,unless otherwise stated, plus ribbons and card

COLLECTION OF EXHIBITS:

EXCEPT for Decorated Cakes, Sugar Art and Fruit cakes and puddings, **ALL OTHER COOKING EXHIBITS will be disposed of after the show**

Fruit cakes including prize winner's cards and ribbons, **MUST** be collected on

MONDAY 12th MAY between 12.30pm and 5pm

CARDS AND RIBBONS for all other sections can be collected on **MONDAY 12th MAY 2025** between 12.30pm and 5pm

Prize winners can collect Prize money during the 3 days of the show on production of exhibit card to Cashiers office or after the show at the secretary's office (Monday to Friday between 10am – 4pm) until **Friday 30th May 2025.**

Please note Junior Decorated Cakes have now been included as part of the Decorated Cakes and Sugar Art Section and NOT as part of Junior Cooking.

INFORMATION SPECIFIC TO CATEGORY

1. All exhibits must be made, prepared and cooked by the Junior Exhibitor.
2. All exhibits will be cut during judging.
3. Commercial packet mixes must NOT be used except in Classes 14214, 14232 and 14251.
4. Do NOT cook in a microwave.
5. Ring tins are NOT to be used.
6. Exhibitors are asked to place exhibits on strong paper plates or cake boards no larger than 20cm.
7. Any exhibit that does not meet the schedule requirements will be disqualified and exhibit will be so marked NPS. Please take note of sizes required for each class
8. NOTE: Junior Decorated Cakes classes (14012 to 14018) Will be judged on **MONDAY 5th MAY 2025** – as they are part of Decorated Cake and Sugar Art Section
9. **SCHOOL ENTRIES – Teachers please note that School Classes are limited to FOUR [4] Entries per individual HDAA Schedule class. Fill out entry form with Exhibitors name, school name, contact name and phone number. A copy is to be attached to each entry at time of delivery to expediate the take in process**

JUNIOR COOKING – PRESCHOOL TO YEAR 2

Class 14200 Four decorated Milk Arrowroot biscuits PRESCHOOL TO KINDY – must be edible including decorations

Class 14201 Four decorated Milk Arrowroot biscuits YR 1 and 2 – must be edible including decorations

Class 14202 Edible necklace – maximum length 30cm

SPECIAL ENCOURAGEMENT AWARD Preschool to year 2 - \$10.00 DONATED BY The Johns Family

JUNIOR COOKING – PRIMARY SCHOOL YEARS 3 TO 6

Class 14203 Four pikelets

Class 14204 Four scones – round

Class 14205 Four Plain biscuits – max 6cm diameter

Class 14206 Four Anzac biscuits – max 6cm diameter see ingredients recipe on page 32

1st \$10.00 in memory of Mrs Pat Spry

Class 14207 Four Rock Cakes – max 8cm round

1st \$10.00 donated by Dr Carla Goldman

Class 14208 Four Gingerbread shapes –decorated with icing only

Class 14209 Four decorated Milk Arrowroot biscuits – must be edible including decorations

Class 14210 Four small muffins – not iced; not cooked in Patti papers

Class 14211 Four decorated cupcakes with handmade edible decorations

1st \$10.00 donated by The Close Family

Class 14212 Four iced cupcakes - iced only; not decorated

1st \$10.00 donated by The Close Family

Class 14213 Plain butter cake – not iced; cooked in round 20cm tin

Class 14214 Chocolate packet cake – not iced; cooked in round 20cm tin must use GREENS Classic chocolate cake mix

1st \$10.00 donated by Barbara Goldman

SPECIAL ENCOURAGEMENT AWARD IN CLASSES 14203 TO 14214 - \$15.00 DONATED IN MEMORY OF MRS. L. HAGGART

BEST EXHIBIT Primary School - RIBBON & \$10.00 DONATED BY The Johns Family

MOST SUCCESSFUL EXHIBITOR Primary School Cooking – RIBBON and MEDAL

JUNIOR COOKING – HIGH SCHOOL YEARS 7, 8, 9 & 10

Class 14220 Four pikelets

Class 14221 Four scones – round

Class 14222 Four Shortbread biscuits – max 6cm diameter

1st \$10.00 in memory of Mrs Pat Spry

Class 14223 Four Anzac biscuits – max 6cm diameter see ingredients recipe on page 32

1st \$10.00 in memory of Mrs Pat Spry

Class 14224 Four Biscuits – any other variety – not iced or decorated

Class 14225 Four Rock Cakes – max 8cm round

1st \$10.00 donated by Dr Carla Goldman

Class 14226 Four Gingerbread shapes – decorated with icing only

Class 14227 Four Chocolate Brownies – not iced, max. 6cm square, must not contain nuts.

Class 14228 Four small muffins – not iced; not cooked in Patti papers

Class 14229 Four different Decorated sugar cookies. All decorations and cookies must be handmade, edible and max 6cm

Class 14230 Four cupcakes - iced only; not decorated

1st \$10.00 donated by The Close Family

Class 14231 Plain butter cake – not iced; cooked in round 20cm tin

Class 14232 Chocolate packet cake – not iced; cooked in round 20cm tin must use GREENS Classic chocolate cake mix

1st \$10.00 donated by Barbara Goldman

BEST EXHIBIT Years 7-10 - RIBBON & \$10.00 DONATED BY The Johns Family

MOST SUCCESSFUL EXHIBITOR years 7 – 10 - RIBBON and MEDAL

JUNIOR COOKING – HIGH SCHOOL YEARS 11 & 12

Class 14240 Four pikelets

Class 14241 Four scones – round

Class 14242 Four Shortbread biscuits – max 6cm diameter

1st 10.00 in memory of Mrs Pat Spry

Class 14243 Four Anzac biscuits – max 6cm diameter see ingredients recipe on page 32

1st \$10.00 in memory of Mrs Pat Spry

Class 14244 Four Biscuits – any other variety – not iced or decorated

Class 14245 Four Rock Cakes – max 8cm round

1st \$10.00 donated by Dr Carla Goldman

Class 14246 Four Chocolate Brownies – not iced, max. 6cm square, must not contain nuts.

Class 14247 Four small muffins – not iced; not cooked in patty papers

Class 14248 Four different Decorated sugar cookies. All decorations and cookies must be handmade, edible and max 6cm

Class 14249 Four cupcakes - iced only; not decorated.

1st \$10.00 donated by The Close Family

Class 14250 Plain butter cake –not iced; cooked in round 20cm tin

Class 14251 Chocolate packet cake – not iced; cooked in round 20cm tin must use GREENS CLASSIC chocolate cake mix

1st \$10.00 donated by Barbara Goldman

Class 14253 Boiled Fruit Cake round 20cm– see recipe below

1st prize \$20.00 in memory of Mrs. Norah Taylor formerly of Kurrajong

BEST EXHIBIT years 11 and 12 - RIBBON & \$10.00 DONATED BY The Johns Family

MOST SUCCESSFUL EXHIBITOR years 11 and 12 - RIBBON & MEDAL

BOILED FRUIT CAKE RECIPE - The following recipe is compulsory for all entrants.

Ingredients

Method

250g butter	Put the butter, mixed fruit, dates, sugar, water and orange juice into a large saucepan and bring to the boil over a low heat, stirring occasionally until the Sugar is dissolved
1kg dried fruit	Remove the saucepan from the heat and stir in the lemon and orange zest, golden syrup and bicarbonate of soda.
250g chopped dates	Empty the mixture into a large mixing bowl, cover and stand overnight.
250g brown sugar	The next day, preheat the oven to slow (140-150C).
125ml (1/2 cup) water	Grease and line a deep, square 20cm Cake Tin.
125ml (1/2 cup) orange juice	Sift together the flours and salt. Add the dry ingredients to the fruit mixture in small batches, alternating with the eggs, stirring until combined.
Finely grated zest of ½ lemon	Pour the batter into the prepared tin, making sure it is spread evenly. Bake for 3 ½ to 4 hours. Cool in tin.
Finely grated zest of ½ orange	
1 tablespoon golden syrup	
½ tsp bicarbonate of soda	
250g (1 2/3 cups) plain flour	
50g (1/3 cup) self-raising flour	
Pinch of salt	
5 eggs, lightly beaten	

ANZAC BISCUIT RECIPE

Ingredients

125g butter chopped
2 tablespoons golden syrup
½ teaspoon bicarb soda
2 tablespoons boiling water
220g 1cup castor sugar
150g 1 cup plain flour
90g 1 cup rolled oats
60g ¾ cup desiccated coconut

Grease tray and pre-heat oven to 180c.
Combine dry ingredients.
Melt Butter and golden syrup.
Combine water and bi-carb soda.
and add to the butter mixture.
Add Butter mixture to dry ingredients and mix.
Roll level 1 teaspoon measures into balls and place on a tray, leave 4 cm gap, and flatten slightly.
Bake for 15-20 minutes or until golden.
Allow to cool on tray.