

Cookery

Chief Stewards – Linda Woods, Karly Woods, Allie Woods

Entries can be delivered to the Walli Pavilion on the day prior

Saturday 31st August between 11am until 2pm

Judging takes place Saturday 3:00pm sharp

Entry Fee FREE

First: Trophy Second: 50c

All exhibits to be homemade & displayed on paper plates.

Entries from commercial mixtures not accepted, unless specified.

No ring tins. Cakes not to be iced unless specified.

Entries remain the property of the exhibitor.

1. Four Fruit Muffins *Trophy donated by Mrs Linda Woods*
2. Citrus Cake: White icing *Trophy donated by Mrs Patricia Langfield*
3. Chocolate Butter Cake: Chocolate icing *Trophy donated by Mrs Lorraine Rosewarne*
4. Six pieces of Slice - 2 varieties *Trophy donated by Mrs Jenny Dresser*
5. Six Plain Scones *Trophy donated by Mrs Joy Drury*
6. Anzac Biscuits - Plate of 6, *Trophy donated by J & L Spear*
7. Apple Pie *Trophy donated by*
8. Banana Cake *Trophy donated by Mrs Barbi Carne*
9. Carrot Cake *Trophy The Dulcie Charnock Memorial Trophy donated by her grandchildren*
10. Bread: Homemade, machine or handmade, any variety *Trophy Bunnings*

*Dianne Poole Memorial Trophy donated by her family for the Most Successful Exhibitor from
Classes 1 to 10.*

NOVELTY SECTION

11. 5 YEARS and UNDER Three Milk Arrowroot biscuits, iced and decorated
Trophy donated by Mrs Alison Downes
12. 6 YEARS and OVER Three Milk Arrowroot biscuits, iced and decorated
Trophy donated by Mrs Janice Butterworth

Under 16 Years Section

13. Three slices of Brownies - *Trophy donated by Miss R. Downes*
14. Six Biscuits - any variety *Trophy donated by Miss K. Downes*

Under 12 Years Section

15. Three Chocolate Crackles - any variety *Trophy donated by Mrs Jenny Blazley*
16. Three Decorated Cupcakes - *Trophy donated by*

Under 8 Years Section

17. Three Pikelets - *Trophy donated by J & L Spear*
18. Three Decorated cupcakes - *Trophy donated by Mrs Michelle Hines*

PRESERVES

19. Jam: 1 bottle - any variety *Trophy donated by Ms Louise Rosewarne*
20. Preserved fruit or vegetable - 1 bottle, any variety *Trophy donated by Mrs Jackie Hudson*
21. Relish or Chutney - 1 bottle, any variety *Trophy donated by Mrs Robyn Lynch*
22. Pickles - 1 bottle, any variety *Trophy donated by Mrs Robynne Dresser*
23. Sauce- 1 bottle, any variety *Trophy donated by Stephen & Alison Rutledge*

A lemon pound cake sounds delicious. This one from the Ritz Carlton and dates all the way back to 1920! Anything with the staying power to date back a hundred years must be delicious. This cake is *divine*. Moist but not dense, with a delicate sunny lemon flavor and buttery background.

INGREDIENTS

- 3 cups all-purpose flour
- 1 tablespoon baking powder
- 1/2 teaspoon salt
- 3 cups granulated sugar
- 1 cup unsalted butter, at room temperature
- 1/2 cup shortening, at room temperature
- 5 eggs, at room temperature
- 1 cup whole milk
- 6 tablespoons lemon juice
- Zest of 1 lemon



1. Preheat oven to 350°F.
2. Grease and flour a 15-cup bundt or tube pan. Set aside.
3. In a medium bowl, sift together the flour, baking powder, and salt. Set aside.
4. In a separate bowl, cream together the butter, shortening, and sugar with an electric mixer. Add eggs one at a time, beating well after each addition.
5. Add dry ingredients in three additions, alternating with milk, beginning and ending with the flour mixture. Beat on low after each addition until just blended. Beat in lemon juice and zest.

Transfer batter to prepared pan. Bake until a cake tester inserted into the centre comes out clean, about 55 minutes. Let cake cool in pan 15 minutes before inverting onto a wire rack to cool completely. Enjoy!