

COOKERY

Senior Section

Sponges & Cakes

Class 424 Plain Sponge

2 cakes, without butter, not filled, not iced

Class 425 Ginger Fluff Sponge

2 cakes, not filled, not iced

Class 426 Honey Sponge Roll

Must be filled

Class 427 Chocolate Cake

Must be iced

Class 428 Packet Cake

Brand name attached, not iced

Class 429 Marble Cake

Must be iced

Class 430 Pavlova

Not filled

Class 431 Lazy Daisy Cake

Please refer to the instruction sheet in this schedule

Class 432 Lemon Cake

Class 459 Orange Cake - with icing, own recipe

Class 1002 VAS Carrot Cake

Please refer to the instruction sheet in this schedule

Class 1016 WASA Competition - Orange Cake

Own recipe, iced, in a loaf tin

Small Goods

Class 433 Four decorated cup cakes

No gel icing

Class 434 Plate Four Cream puffs

Not filled

Class 435 Four Lamingtons

Class 436 Four Pieces Shortbread

Class 437 Four Yo-Yo Biscuits

Fork patterns to match top and bottom, white icing only

Class 438 Four Date Scones

Class 439 Four Plain Scones

Class 440 Four Pieces – Unbaked Slice

Class 441 Four Pieces – Baked slice

Class 442 Four Jam Drops

Class 443 Shearers Morning Tea for 2 on a Tray

Class 444 Four Chocolate Chip Biscuits

Class 445 Mix of Handmade Biscuits

Presented in a Container

Class 446 High tea for 2 displayed on a tiered stand

Class 447 Four Savoury Scones

Class 448 Four Honey Joys

Class 449 Four Pieces – International Slice / Biscuit

Class 1012 WASA Competition – Four Sweet Muffins

Own recipe, not iced or decorated, no packet mixes

Class 1015 WASA Competition – Four ANZAC biscuits

Class 1017 WASA Competition – Four white bread rolls

Mixed any way, hand formed, and oven baked.

Fruit Cakes & Puddings

All fruit cakes to have paper removed and to be shown on flat board.

Exhibitors to please supply oven bag for presentation.

No dressmaker pins to be inserted in cakes or puddings.

Class 450 Boiled Fruit Cake

Class 451 Fruit and Nut Loaf

Baked in a loaf tin

Class 452 Fruit Cake (dark)

1/2lb mixture, 20cm tin

Class 1000 VAS Rich Fruit Cake

Please refer to instruction sheet in this schedule

Class 1013 WASA Competition – Steamed plum pudding

Own recipe

Class 1014 WASA Competition – Boiled plum pudding

Decorated Cakes

Class 453 Wedding cake

2-3 tier, handmade ornaments, ribbon allowed

Class 454 Modern cake

2-3 tier, handmade ornaments

Class 455 Decorated cake– First Time Entrant

Class 456 Celebration cake

Handmade decorations only

Class 457 Piece of sugar craft

Handmade decorations only

Class 458 Miniature Cake

Handmade decorations only. The base board including immediate decoration must fit inside a 16cm square

Class 1021 WASA Competition - Decorated Plaque

Base centrepiece no larger than 30cm at its widest point

