

SECTION 6

JUNIOR HOME COOKING

(18 YEARS & UNDER)

- Contact: Mrs Cheryl Payne on 0400 - 019 960
- Entry Fee: \$2.00 entries, Classes 1 - 48
Classes 49 & 50 Free
- Section close date: All entry forms are to be at the Show Office by
Friday 16th August 2024, or prior to avoid the queue.
- Section delivery date: All exhibits to be in the hands of the Stewards between 10am and
7.00pm on Thursday 22nd August 2024.
NO ENTRIES ACCEPTED AFTER THIS TIME.
- PLEASE NOTE: Bring exhibit on a plain paper plate with entry card attached
- Prize Money: Class 1- 48, 1st \$5.00, 2nd & 3rd Card & Ribbon.
Classes 49 & 50 1st & 2nd Trophy & Ribbon, 3rd Card & Ribbon
- Sponsors **Mr. J Mason OAM & Mrs. Mason, Bateman & Battersby, Knight Trophies,
Mrs. S Payne & Dr. Meridith Gay & One Stop Cakes**
- Collection: The pavilion will be closed to the public from 4.00pm Sunday 25th
August. Exhibits may be collected between the hours of 5.00pm &
6.00pm on that day. Exhibits may also be collected from the Show Office
on Monday 26th August after 10.00am. (Tickets must be presented to
collect your entries).
- Conditions
No icing unless otherwise specified.
- Novelty cakes to be on a masonite board no larger than 30cm x 30cm and not on cardboard.
- No packet mix accepted, unless otherwise stated.
- No ring tins allowed.

SECTION 6A & 6B

All perishable cooking entries submitted, will become the property
of Penrith District A. H. & I. Society and will not be returned.

Items entered into any home cooking section of the Penrith District A H & I Society Show may
contain traces of nuts, nut products, peanuts, milk, eggs & fruits.
If you are Anaphylactic or come in regular contact with someone that has anaphylaxis it is
recommended that you avoid, contact and do not consume any food items associated with the
Penrith Show.

The Penrith District A H & I Show Society and its representatives/affiliates cannot be held responsible
for the consumption of any items that may affect this condition.

SECTION 6A
(JUNIOR 18 YEARS & UNDER)

CLASS:

1. Sultana Cake - No Icing
2. Plain Butter Cake - No Icing
3. Orange Cake - No icing
4. Chocolate Cake - No Icing
5. Banana Cake - No Icing, nuts, cherries etc.
6. Sponge Sandwich – (Double) Jam Filled.
7. Any other cake variety not mentioned included in classes 1-6
Variety to be marked & No Icing (excluding Slices)
8. Muffins (4) - Any Variety, no paper containers
9. Plain Patty Cakes (4) - no icing, no paper containers, can use patty cake tins or friand tins
10. Scones (4) - Any Variety e.g. (Date, Fruit, White etc)
11. Slice Any Variety – (4) Pieces (No nuts, Brownies or American Chocolate Brownies) No icing
or No melted Chocolate
12. Anzac Biscuits (4)
13. Pikelets (4)
14. Rock Cakes (4)
15. Small Jam Tartlets (4)
16. Shortbread – (1) Round or (4) Pieces
17. Decorated Patty Cakes (4) (Judged on decorations which must be edible) (Can be in patty
cases)
18. Meringues (4)
19. Any Variety of slice (4 pieces) can be iced.
Made by a Student/s from a Special Support Unit in a School
20. Hand Decorated Iced Novelty Cake (Butter Icing or Ganache) to be on a Masonite board no
larger than 30cm x 30cm (Decorations to be edible)
21. Hand Decorated Iced Cake - Fondant & Royal Icing. To be on a Masonite board no larger
than
30cm x 30cm (Cake or block may be used) (No manufactured items to be used)
22. Gingerbread House – Handmade and Decorated – all edible
23. Gingerbread Figures (4) (decorated)
24. Coconut Ice (4) Pieces
25. Plain Toffee in Paper Cases only, no bottles (4)
26. Marshmallows (4) Pieces
27. Rocky Road - (4) Pieces – Judged on Presentation
28. Basket or Box of Home-Made Mixed Sweets - no less than (6) varieties
(Container no more than 20cm diameter) - Judged on Presentation
29. Basket or Box of Home-Made Chocolates - Judged on Presentation
(Container no more than 20cm diameter)

CLASSES 1-7

NO NUTS, CHERRIES

OR DECORATIONS. USE ROUND

CAKE TINS 18 – 20 CMS OR BAR TINS.

SECTION 6B
(12 YEARS & UNDER)

CLASS:

30. Chocolate Cake - No Icing
31. Plain Butter Cake - No Icing
32. Plain Patty Cakes (4) - no paper containers - No Icing, can use patty cake tins or friand tins.
33. Rock Cakes (4)
34. Muffins (4) - Any Variety, no paper containers
35. Anzac Biscuits (4)
36. Choc Chip biscuits (4)
37. Pikelets (4)
38. Slice - Any Variety (4) - Pieces - No Icing - No Nuts – No melted chocolate.
39. Greens Chocolate Cake Mix – (please include bar code from packet).
40. Any other cake variety not mentioned in schedule - variety to be marked, excluding Slices – (no icing)
41. Decorated Patty Cakes (4) - (Decorations to be edible) (Can be in patty cases)
42. Hand Decorated Iced Novelty Cake - Butter Icing or Ganache - (to be on a Masonite board no larger than 30cm x 30cm). (Decorations to be edible)
43. Hand Decorated Iced Cake - Fondant & Royal Icing (To be on a Masonite Board No larger than 30cm x 30cm in area. (Cake or block may be used) (No manufactured items to be used)
44. Any Variety of slice, 6 pieces, can be iced, made by a student/s from a Special Support Unit in a school
45. Coconut Ice (4) Pieces
46. Plain Toffee (4) - in paper cases only, no bottles
47. Marshmallows (4) Pieces
48. Gingerbread Figures (4) - (decorated)

SPECIAL CLASSES

CLASS 49: Decorated Patty Cakes (4) - (decorations to be edible) can use paper cases
For Children 7 years & under

CLASS 50: Decorated Arrowroot Biscuits (4) - (decorations to be edible)
For Children 5 years & under



