

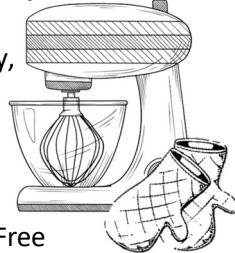
## SECTION 5 – HOUSEHOLD & PRESERVES JUVENILE

**Entry Forms are to be received by the Secretary by Wednesday 18<sup>th</sup> February.**

**Please use a separate Entry Form for each Section and each Exhibitor.**



Exhibits are to be in place between 9am and 12noon Friday 20<sup>th</sup> February,  
accompanied by the Entry Form. Judging to commence at 1pm.



**PAPER PLATES WILL BE SUPPLIED**

**NO EXHIBIT IS TO BE REMOVED BEFORE 5pm Saturday 21<sup>st</sup> February,  
must be checked with Stewards before removing.**

First Prize: \$2.00 | Second Prize: \$1.00, unless otherwise stated | Entry Fee: Free  
Steward: Division 5A – Lorraine Ryan | Ph: 0406 686 213 | Email: [rplryan@gmail.com](mailto:rplryan@gmail.com)

### DIVISION 5A - JUVENILE CAKES AND SWEETS

#### 15 YEARS AND UNDER

Class	5.72	DATE LOAF
	5.73	CHOCOLATE BAR CAKE – chocolate icing on top – no decorations First Prize \$4, Second Prize \$2, donated by R & L Ryan
	5.74	PLATE OF JAM DROPS (4)
	5.75	PLATE OF FRUIT SCONES (4)
	5.76	CARAMEL WALNUT SLICE (4) – <b>please use recipe supplied</b> First Prize \$6, Second Prize \$4, donated by L Munt
	5.77	CHOCOLATE SLICES (4) – chocolate icing – no coconut on icing
	5.78	NOVELTY ICED CAKE – marzipan or butter icing, no higher than 350mm First Prize \$4, Second Prize \$2, donated by M & T Ryan

#### 10 YEARS AND UNDER

Class	5.79	PLATE OF ICED PATTY CAKES (4)
	5.80	ORANGE BAR CAKE – orange flavoured icing on top – no decorations First Prize \$4, Second Prize \$2, donated by R & L Ryan
	5.81	PLATE OF ANZAC BISCUITS (4) – <b>please use recipe supplied</b> First Prize \$6, Second Prize \$4, donated by L Munt
	5.82	MARS BAR SLICE (4) – <b>please use recipe supplied</b>
	5.83	PLATE OF MARSHMALLOWS (4), plain or toasted coconut
	5.84	LAZY DAISY CAKE – <b>please use recipe supplied</b> First Prize \$4, Second Prize \$2, donated by M & T Ryan

#### 7 YEARS AND UNDER

Class	5.85	PAIR OF DECORATED CUPCAKES – THEME: <b>FARM ANIMAL</b>
	5.86	EDIBLE NECKLACE – Lollies, cheezels, pretzels, fruit etc

#### CHAMPION EXHIBIT (Division 5A)

Champion Exhibit in Division 5A is awarded a Sash  
and \$25 Prize Money donated by Scott and Tania Duncombe,  
plus \$15 Prize Money contributed by the Cooyar SS P&C Association

#### RESERVE CHAMPION DIVISION (Division 5A)

is awarded a Sash and \$10 Prize Money contributed by the Cooyar SS P&C Association

## DIVISION 5B - JUVENILE JAMS & JELLIES/PICKLES AND CHUTNEYS

### 15 YEARS AND UNDER

**Entry Forms are to be received by the Secretary by Wednesday 18<sup>th</sup> February.**

**Please use a separate Entry Form for each Section and each Exhibitor.**

Exhibits are to be in place between 9am and 12noon Friday 20<sup>th</sup> February,  
accompanied by the Entry Form. Judging to commence at 1pm.

NO EXHIBIT IS TO BE REMOVED BEFORE 5pm Saturday 21<sup>st</sup> February,  
must be checked with Stewards before removing.



First Prize: \$2.00 | Second Prize: \$1.00 | Third Prize: 50c, unless otherwise stated

Entry Fee: Free

Steward: Division 5B – Christine Duncombe | Ph: 4692 6161 |

Email: [eightlazybd@bigpond.com](mailto:eightlazybd@bigpond.com)

**The following classes may be divided into school year levels, depending on number of entries.**

Please use sterilized jars and loosen the lid before entering the exhibit.

Class	5.87	JAR of BERRY JAM – any variety – to be named
	5.88	JAR of LEMON BUTTER
	5.89	JAR of TOMATO RELISH

### CHAMPION EXHIBIT (Division 5B)

Champion Exhibit in Division 5B is awarded a Sash  
and \$25 Prize Money donated by Ken and Sue Lindemeier



\$25 Prize Money donated by the Cooyar Community Cuppa Group,  
plus \$25 bonus Prize Money contributed by the Cooyar SS P&C Association,  
is awarded to the exhibitor gaining the most points

with entries in BOTH Divisions 5A and 5B

First: 3 Points   Second: 2 points



## RECIPES

### Caramel Walnut Slice

Base –  $\frac{1}{2}$  cup SR flour,  $\frac{1}{4}$  cup sugar,  $\frac{1}{2}$  cup coconut, 60g butter

Topping – 2 eggs,  $\frac{1}{2}$  tsp vanilla, 1 cup coconut, 90g walnut pieces, 1  $\frac{1}{2}$  cups brown sugar,  $\frac{1}{2}$  tsp baking powder.

Base – Sift flour into bowl, add sugar and coconut and mix well. Melt butter over low heat and add to dry ingredients. Press into a greased, lined baking tray (28 cm x 18 cm), bake in moderate oven for 15 mins.

Topping - Lightly beat eggs and vanilla with fork, add coconut, walnuts, brown sugar and baking powder, and mix well. Spread mixture over base and return to oven for a further 25 minutes or until topping is cooked. Cool in tin, then cut into 5 cm square pieces.

### Anzac Biscuits

1 cup rolled oats

$\frac{3}{4}$  cup coconut

1 cup self-raising flour

1 teaspoon baking soda

2 tablespoons boiling water

1 cup sugar

$\frac{1}{2}$  cup butter

1 tablespoon syrup

Mix the flour, oats, coconut, sugar and a pinch of salt together in a mixing bowl. Melt the syrup and butter in a saucepan. Mix the soda with the boiling water and add to the melted butter and syrup. While this is frothing add to the dry ingredients and mix well. Roll small amounts of the mixture in your hands, flatten out and place onto a greased tray. Bake in a moderate oven for 10 to 15 minutes.

### Mars Bar Slice

3 tablespoons butter

3 Mars Bars

3 cups Rice Bubbles

Melt butter and Mars Bars. Stir in the Rice Bubbles. Press into a slice tray and refrigerate. When set cut into 5 cm squares.

### Lazy Daisy Cake

125g butter

4 level tablespoons sugar

$\frac{1}{2}$  packet jelly crystals (any colour)

2 eggs

1 1/3 cups SR flour

1/3 cup milk

Combine all ingredients in mixing bowl until blended. Beat for 3 minutes on medium speed