

SECTION 5

Household & Preserves

JUVENILE



STEWARDS: Division 5A – Lorraine Ryan | Ph: 0406 686 213 | Email: rpleryan@gmail.com
Division 5B – Christine Duncombe | Ph: 4692 6161 | Email: eightlazybd@bigpond.com
ENTRY FEE: Free
ENTRIES CLOSE: Wednesday 17th February 2027, submitted to the Secretary by email or post.
PRIZE MONEY: First: $2, Second: $1 unless otherwise stated
POINTS: First = 3 points | Second = 2 points

2027 HOUSEHOLD & PRESERVES CONDITIONS OF ENTRY

PLEASE FOLLOW THE NOTES LISTED IN EACH CLASS TO PREPARE YOUR EXHIBIT CORRECTLY FOR JUDGING.
eg; tin shape, icing flavour, quantity, labelling, etc
PAPER PLATES WILL BE SUPPLIED

EXHIBIT DELIVERY: Friday 19th February 2027, 9am - 12noon accompanied by the Entry Form.
Please use a separate Entry Form for each Section and each Exhibitor.
Exhibitors must place their exhibits in the appropriate class for judging.
All exhibits must remain on display in the Pavilion throughout the Show.
JUDGING COMMENCES: Friday 19th February 2027, 1pm. No admittance to the public in the Pavilion while judging is taking place.
EXHIBIT COLLECTION: All exhibits to be collected Saturday 20th February 2027, from 5pm and must be checked with Stewards before removing. NO EXHIBIT IS TO BE REMOVED BEFORE 5pm.
Exhibits not collected on Saturday afternoon will remain in the Pavilion, at the Exhibitor's own risk, for collection at 9am Sunday 21st February, 2027.

PLEASE NOTE 'SHOW EXHIBIT HINTS AND TIPS' AT THE END OF THIS SECTION

DIVISION 5A - JUVENILE CAKES AND SWEETS

15 YEARS AND UNDER

Class 5.68 DATE LOAF
5.69 CHOCOLATE BAR CAKE – chocolate icing on top – no decorations
First Prize $4, Second Prize $2, donated by R & L Ryan
5.70 PLATE of JAM DROPS (4)
5.71 PLATE of FRUIT SCONES (4)
5.72 CARAMEL WALNUT SLICE (4) – please use recipe supplied
First Prize $6, Second Prize $4, donated by L Munt
5.73 APPLE TEA CAKE
5.74 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 5.75 PLATE of ICED PATTY CAKES (4)
5.76 ORANGE BAR CAKE – orange flavoured icing on top – no decorations
First Prize $4, Second Prize $2, donated by R & L Ryan
5.77 PLATE of ANZAC BISCUITS (4) – please use recipe supplied
First Prize $6, Second Prize $4, donated by L Munt
5.78 CHOCOLATE SLICE (4) – chocolate icing – no coconut on icing – please use recipe supplied

5.79 PLATE of MARSHMALLOWS (4), plain or toasted coconut

5.80 LAZY DAISY CAKE – please use recipe supplied

First Prize $4, Second Prize $2, donated by M & T Ryan

7 YEARS AND UNDER

Class 5.81 PAIR of DECORATED CUPCAKES – THEME: **MASTER MIND CHARACTER**

5.82 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 & TANIA DUNCOMBE
plus $15 bonus Prize Money

RESERVE CHAMPION DIVISION (Division 5A)

is awarded a Sash and $10 Prize Money

DIVISION 5B
JUVENILE JAMS & JELLIES/PICKLES AND CHUTNEYS
15 YEARS AND UNDER

STEWARD: Division 5B – Christine Duncombe | Ph: 4692 6161 |
Email: eightlazybd@bigpond.com
ENTRY FEE: Free
PRIZE MONEY: First $2, Second $1, Third 50c, unless otherwise stated
POINTS: First = 3 points | Second = 2 points
PLEASE NOTE ALL CONDITIONS OF ENTRY LISTED AT THE BEGINNING OF SECTION 5 – JUVENILE

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

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

Class 5.83 JAR of BERRY JAM – any variety – to be named

5.84 JAR of LEMON BUTTER

5.85 JAR of TOMATO RELISH

CHAMPION EXHIBIT (Division 5B)

Champion Exhibit in Division 5B is awarded a Sash and $25 Prize Money
DONATED BY KEN & SUE LINDEMEIER

MOST POINTS

$25 Prize Money DONATED BY THE COOYAR COMMUNITY CUPPA GROUP,
plus $25 bonus Prize Money
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 – ½ cup SR flour, ¼ cup sugar, ½ cup coconut, 60g butter
Topping – 2 eggs, ½ tsp vanilla, 1 cup coconut, 90g walnut pieces, 1 ½ cups brown sugar, ½ 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
¾ cup coconut
1 cup self-raising flour
1 teaspoon baking soda
2 tablespoons boiling water
1 cup sugar
½ 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.

Chocolate Slice

1 cup self-raising flour
1 cup sugar
1 cup coconut
2 tablespoons cocoa
1 egg
125g butter or margarine

Sift flour into bowl, add sugar, coconut and cocoa, mix well. Melt butter over low heat, remove from heat and add lightly beaten egg. Add to dry ingredients and mix until combined. Press into a greased baking tray (28cm x 18cm), bake in moderate oven for 15 mins or until cooked. When cool top with chocolate icing. Cut into 5cm squares.

Lazy Daisy Cake

125g butter
4 level tablespoons sugar
½ 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 with electric mixer. Bake in a bar tin at 180 degrees Celsius for 35-40 minutes or until cooked. Ice top only when cold and decorate with jellybean daisies on the 4 corners of the cake.