



Sponsored by: City of Armadale
Steward in charge: **Ms Anita Plaisted**
M: 0432 342 236

Information

1. **Entry Closing date:**
Manual: 5pm, Friday 11th October '24
Online: 5pm, Monday 14th October '24.
2. Refer to **Information for Exhibitors**, for Exhibit Delivery, Staging and Judging times.
3. **Student Classes listed in Section A.**

Conditions and Guide to Exhibiting

1. All exhibits must be **Home Made** and the work of the exhibitor.
2. All exhibits to be placed on cardboard plates provided by Kelmscott Agricultural Society.
3. Decorated Cakes: Cake boards must be on cleats or legs. Dummies may be used. Ribbon, wire stamens and manufactured pillars are permitted. No wire must penetrate cake covering. Artificial flowers are not permitted.
4. **Note: All exhibits in the Cooking Section (except for decorated cakes and fruit cakes) will remain the property of the KAS and will not be able to be collected due to health and safety issues.**
5. **A Novice:** See definition Information for Exhibitor page 12.

Entry Fee

\$2 For each entry

*** \$3** for each entry Group E5

Awards and Prize Money

Kelmscott Agricultural Society awards prize cards and prize money.

E01 The Manse Perpetual Trophy and City of Armadale Award for most points in Cooking Section

E02 Yvonne Busquets Award for most points in Scones and Sponges – Group E1

E03 Peter and June Savill Award for most points in Cakes – Group E2

E04 Katherine Jolley Award for most points in Pastry – Group E3

E05 Cake Decorators Association of WA Award for Best Exhibit in Decorated Cakes - Open Group E5

E05 Cake Decorators Association of WA Award for Best Exhibit in Decorated Cakes - Novice – Group E5

E05 Armadale/Gosnells Cake Decorators Association Award for Best Exhibit in Decorated Cakes, using Lambeth Buttercream- Amateur

E05 Armadale/Gosnells Cake Decorators Association Award for Best Exhibit in Decorated Cakes, using Lambeth Buttercream- Open

E06 Katherine Jolley Award for most points in Breads – Group E6

E07 Kong's Oriental Food Warehouse Award for most points in Gluten Free Cooking- Group E

E08 Myriad Gifts Award for most points in Miscellaneous Cooking – Group E8

Prize Money

1st \$11, 2nd \$5

*1st \$30, 2nd \$15 Group E5

Scones and Sponges Group E1

Class No.

5101 Scones, plain, 6

5102 Scones, fruit, 6

5103 Scones, pumpkin, 6

5104 Scones, savoury, 6

5105 Scone scrolls, 6, labelled

5106 Sponge, sandwich, unfilled

5107 Cornflour Sponge Sandwich, un- iced or filled

Cakes Group E2

Note: Square, rectangular or round tin, not a ring tin

Class No.

5201 Chocolate Cake, iced, no filling, round tin

5202 Cake, single fruit variety, iced

5203 Carrot and Walnut Cake, un-iced

5204 Date and Nut Cake, un- iced, loaf tin

E Cooking

- 5205** Small patty cakes, 6, decorated, can be butterfly, papers removed
- 5206** Muffins, 4, papers removed
- 5207** My Favourite Cake, include recipe
- 5208** Cake, AOV not elsewhere specified, to be named
- 5209** Favourite CWA Cookbook cake, named, include recipe

Pastry Group E3

Class No.

- 5301** Apple Pies, dusted with icing sugar, 3, small
- 5302** Christmas Fruit Mince Pies, 6
- 5303** Pizza, any variety, max size 20cm
- 5304** Quiche, any variety, not to exceed 24cm
- 5305** Sausage Rolls, 4, approx. 5cm long
- 5306** Favourite CWA Cookbook pastry, named, include recipe

Fruit Cakes Group E4

Note: Baked in Round Tin

Class No.

- 5401** Fruit Cake, un-iced, recipe must include honey.
- 5402** Fruit Cake, boiled, please ensure all fruit cakes are not undercooked
- 5403** Fruit Cake, light
- 5404** Fruit Cake, dark
- 5405** Favourite CWA Cookbook fruit cake, named, include recipe

Decorated Cakes Group E5

Note: Cake boards must be on cleats or legs

NOVICE

Class No.

- 5501** * Decorated Cupcakes, 5, handcrafted
- 5502** * Decorated Cookies, 5, unified size, common theme
- 5503** * Any other item (cake, plaque)

AMATEUR

Class No.

- 5504** * Decorated Cake, any special occasion, one or two-tiered
- 5505** * Decorated Christmas Cake
- 5506** * Lambeth Vintage Buttercream Cake, single tier (using vegetable shortening in buttercream will help stabilise it)

- 5507** * Decorated Plaque, theme 'Heritage', 2D Sugar Art, only using edible mediums, max size 25cm x 25cm, open art, exhibit judged on an easel, (frame of handcrafted sugar optional)



OPEN

Class No.

- 5508** * Decorated Cake, any special occasion, one or two tiered
- 5509** * Decorated Christmas Cake
- 5510** * Wedding Cake, one or two tiered
- 5511** * Sculptured Novelty Decorated Cake
See NOTE on Page 36
- 5512** * Decorated Plaque, theme "Heritage", 2D Sugar Art, only edible mediums, max size 25cm x 25cm, open art, exhibit judged on an easel, (frame of handcrafted sugar optional)
- 5513** * Lambeth Vintage Buttercream Cake, single tier (using vegetable shortening in buttercream will help stabilise it)
- 5514** * Flowers/Foliage in a vase, min of 5 flowers, non-edibles e.g. beads, diamantes, ribbon not permitted

NOTE: if you have won 1st Prize in a Novice Class in 2023, you must enter the Open Classes



E Cooking

NOTE:

Class No. 5511 * Sculptured Novelty Decorated Cake

An imaginative creation in shape and design. The majority of the exhibit must be cake with the remainder of the exhibit made from edible medium (e.g. Rice Krispy Treats, Chocolate). The cake must be cut to shape, not made in a specific model shaped tin. Food approved armature and cake support systems may be used.

INFORMATION SHEET, with your exhibit, must list your Exhibitor Number and what is used in the cake. Base/presentation board or drape to fit within a 40cm square.

Breads Group E6

Class No.

- 5601** Bread, white, upright
- 5602** Bread, white, 3 strand plait
- 5603** Bread, wholemeal
- 5604** Bread, multigrain
- 5605** Bread Rolls, 3 varieties, 1 of each
- 5606** Yeast Buns, fruit and spices, 3
- 5607** Jubilee Twist
- 5608** Machine made, multigrain
- 5609** Machine made, white



Gluten Free Cooking Group E7

Note: All cooking in this group must be Gluten Free. Please attach recipe to exhibit.

Class No.

- 5701** Scones, any variety, 4
- 5702** Slice, any variety, 4
- 5703** Cupcakes, 4
- 5704** Muffins, any variety, 4
- 5705** Tea cake
- 5706** Any other variety

Miscellaneous Cooking Group E8

Class No.

- 5801** Chocolate afternoon tea slice, 6, dainty
- 5802** Jam Drops, 5
- 5803** Chocolates, homemade gift presentation, dainty
- 5804** Sweets (confectionery), homemade, 1 variety, 8, dainty
- 5805** Baked Afternoon Tea Slice, 3 varieties, 2 pieces of each, dainty
- 5806** Pavlova, unfilled
- 5807** Rolled Oat Biscuits, 6
- 5808** Afternoon Tea Biscuits, 3 varieties, 3 of each, dainty
- 5809** Shortbread, round, uncut
- 5810** Anzac Biscuits, 5
- 5811** Florentines, 4
- 5812** Pikelets, 6, to be round and evenly cooked
- 5813** Gingerbread House not to exceed 40cms
- 5814** Meringues, 6, small

