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# COOKERY

1. Paper plates to be used where applicable
2. Own recipes to be used except in classes 209 & 210.
3. A protective covering may be placed over the exhibit provided it is transparent and easily removed for judging.
4. In all classes, attention will be paid to presentation.
5. The J. ERIC EVA CUP is awarded to the person gaining the most points in this section.(1<sup>st</sup> = 3 points, 2<sup>nd</sup> = 2 points, 3<sup>rd</sup> = 1 point)

## CLASS

- 209 VICTORIA SANDWICH** – see recipe page
- 210 ONE SHORTBREAD ROUND** see recipe page
- 211 4 DECORATED CUP CAKES**
- 212 SUMMER FRUIT PUDDING** – own recipe MUST be supplied
- 213 GINGERBREAD LOAF** - using dried fruit, own recipe MUST be supplied
- 214 COLD TEA LOAF** - own recipe MUST be supplied
- 215 4 CHOCOLATE MUFFINS**
- 216 FRUIT PIE** – any size using short crust pastry with top & bottom
- 217 4 SCONES** – must be 3in diameter, any variety
- 218 SAVOURY QUICHE**
- 219 A 1 lb BREAD LOAF** – white, wholemeal or granary
- 220 LEMON DRIZZLE CAKE**
- 221 6 DECORATED BISCUITS** – Any size or shape – own recipe
- 222 A DECORATED NOVELTY CELEBRATION CAKE** – any size, own recipe
- 225 A JAR OF MARMALADE**
- 226 A JAR OF LEMON CURD**
- 227 A JAR OF RASPBERRY OR STRAWBERRY JAM**
- 228 A JAR OF JAM** – any other not mentioned above
- 229 A JAR OF PICKLES** – red cabbage, onions or beetroot
- 230 A JAR OF CHUTNEY**
- 231 A JAR OF JELLY** – from any fruit

**PLEASE READ THE RULES AND REGULATIONS**