

Junior/Teenage Cookery 2025

Theme **BRIGHT COLOURS**

Stewards: Elaine Russell 03 58813607

First prize \$2 Second prize \$1 (unless stated otherwise)

Entry Fee 50c

***Entries Close**

- Online entries close Wednesday 26th February 2025
- If you don't have access to a computer, please bring your items to our pavilion on the allocated drop-off days so we can manually enter them for you.

*** Drop off days and times are;**

Tuesday 25th February 2025 10am to 4.30pm

Wednesday 26th February 2025 10am to 4.30pm

*** Judging Thursday 27th February 2025 10am**

*** Prize Money Collection**

Saturday 1st March 2025 10am to 3pm

Sunday 2nd March 2025 10am to 12md

*** Collecting your items**

Sunday 2nd March 2025 10am to 12pm

- All entries are to be displayed on a suitably sized disposable plastic plate or a paper plate with a paper doily and covered with plastic wrap or cellophane bag (no sticky tape).
- All entries to be the bona fide work of the exhibitor.
- Slices should be cut in fingers approximately 5cm x 3cm.
- All entries to be made from separate ingredients (not from packets) unless otherwise stated.
- All entries to be collected between 10am and noon Sunday 3rd March or they may be disposed of.

*** Joan Allitt Memorial, Metclafe Family and Robyn Mott Memorial Trophys**

1. Exhibits must be the work and property of the exhibitor.
2. Only District exhibitors are eligible to compete for perpetual trophies. District is defined as exhibitors living in the Edward River & Murray River Shires.

3. If the Most Outstanding Exhibit in any section has not been entered by a district resident, an additional Outstanding Exhibit will be selected by the judge to be eligible for competition for a Perpetual Trophy.
4. The perpetual trophy will be inscribed each year with the winner's name.
5. A winner of a perpetual trophy will hold the trophy until November of that year prior to the next Deniliquin Show.
6. All perpetual trophies must be returned to Linda Maher 0422 828 074 or the Deniliquin Jewellers.

*** Special Competitions Conditions**

1. The rules and regulations are listed in the Special Competitions section of this schedule and must be exactly followed to be able to enter.
2. VAS & NDAS competition winners will be notified to when and where our regional competition is held so you can make arrangements to deliver it.
3. Winners of our VAS Regional Competition will then be able to proceed to the Melbourne Royal Show.

Open (all ages under 18 years of age on Deniliquin Show Day)

Class 429 Orange Cake, iced

Class 430 Novelty Decorated Cake

Class 431 Four small Decorated Cakes

Class 432 Any item made using Rice or a Rice product, recipe to accompany

Class 433 Four Chocolate Chip Biscuits.

Class 434 Four plain scones

Class 435 Carrot Cake.

Class 436 Three Iced Gingerbread People

Class 437 Healthy Lunch Box (Suitable for school)

Class 438 Four Muffins (any type).

Class 439 Any Cake not mentioned.

Class 440 Sponge Sandwich, without butter, filling or icing.

Class 441 Four Yo Yo's

Class 442 Uncooked Slice - 2 varieties, 2 of each

Class 443 Cooked Slice - 2 varieties, 2 of each.

Class 444 Loaf of Bread cooked in a bread making machine.

12 years and under

Class 445 Four Chocolate Crackles.

Class 446 Edible Necklace

Class 447 Four Pikelets

7 Years and Under

Class 448 Four Chocolate Crackles

Class 449 Any Packet Cake 20cm round, no icing.

Label to accompany.

Class 450 Decorated Rice Cake (must be edible).

Class 451 Four Honey Joys

Class 452 Three (3) Decorated Marie Biscuits must be edible.

Guides (up to 16 years of Age)

Class 453 Four Muffins (not packet

Class 454 Four Pikelets.

Class 455 Four Small Decorated Cakes must be edible.

Class 456 Four Chocolate Balls.

Junior/Teenage Cookery Sections Best Exhibitor - \$10

SPECIAL COMPETITIONS

Class 457 NDAS 2025 Decorated Marie Biscuits - Plate of 3

12 years & under as of day of local show

Junior/Teenage Cookery - 1st NDAS Decorated Marie Biscuites (3) under 12 years

Junior/Teenage Cookery - 2nd NDAS Decorated Marie Biscuites (3) under 12 years

Class 458 NDAS 2025 Decorated Cup Cakes

(Judged on decoration only)

Plate of 3, 12years & under as of day of Local Show

Junior/Teenage Cookery - 1st NDAS Decorated Cup Cakes (3) under 12 years

Junior/Teenage Cookery - 2nd NDAS Decorated Cup Cakes (3) under 12 years

Class 459 NDAS 2025 ANZAC BISCUIT plate of 4 (under 18 years)

Under 18 years

Ingredients:

1 cup quick oats

1 cup Self Raising flour

125 gms butter

2 tablespoons boiling water

1 cup Sugar

1 cup desiccated Coconut

1 tablespoon golden syrup

1 teaspoon bicarb soda

Mix all above dry ingredients in bowl

Melt together butter, golden syrup, then bicarb soda which has been dissolved in the boiling water. Add to dry ingredients and mix well to a firm consistency. Place teaspoon full of mixture on well-greased baking tray (or baking paper lined), leaving room to spread, bake in moderate oven until brown. Cool on tray
Note – for show bench roll mixture into a ball before placing on tray – makes neat round shape biscuit for show bench

Junior/Teenage Cookery - 1st NDAS Anzac Biscuit plate of 4 (under 18 years)

Junior/Teenage Cookery - 2nd NDAS Anzac Biscuit plate of 4 (under 18 years)

Class 460 VAS 2025 Junior Boiled Fruit Cake Competition (under 18 Years)

To be made with the recipe provided

Open to junior bakers under 18 years on the day of their Local Show

Rules and Regulations

- 1 The entrant must follow the recipe and Specifications provided below
- 2 The entrant must be under 18 years on the Day of their local Show
- 3 Each cake entered must be the bona fide Work of the exhibitor.
- 4 **Professionals are not eligible**, which is defined as someone that works professionally or derives the greater percentage of their income in that craft, art form or technique.
- 5 The Junior Boiled Fruit Cake Competition Follows the three levels of competition: Show Level, Group Level and State Final.
- 6 An exhibitor having won at their local Show will bake another cake for the Group Final Level and then the winner of the 2025 Group Final will bake another cake for the State Final at the 2025 Royal Melbourne Show.
- 7 An exhibitor having won at Show Level is not eligible to enter any other Show until after the Group Final Judging.
- 8 An exhibitor is only eligible to represent one group in the State Final.
- 9 If for any reason a winner is unable to compete at Group or State Final Level, then the second placegetter is eligible to compete.

The State Final prizes are:

First Prize: \$200.00 Prizemoney & VAS State Trophy

Second Prize: \$100.00

Third Prize: \$50.00

RECIPE

Ingredients - Preferred 100% Australian Grown Produce

375g Mixed fruit

¾ cup brown sugar

1 teaspoon mixed spice

½ cup water

125g butter

½ teaspoon bicarbonate soda

½ cup sherry

2 eggs, lightly beaten
2 tablespoons marmalade
1 cup self-raising flour
1 cup plain flour
¼ teaspoon salt

Method:

Place the mixed fruit, sugar, spice water and butter in a large saucepan and bring to the boil.

Simmer gently for 3 minutes, then remove from stove, add bicarbonate soda and allow to cool.

Add sherry, eggs and marmalade, mixing well.

Fold in the sifted dry ingredients then place in a greased and lined **20cm round cake tin**

Bake in a moderately slow oven for 1.5 hours or until cooked when tested

VAS - 1st Junior/Teenage Cookery Boiled Fruit Cake (under 18 Years)

VAS - 2nd Junior/Teenage Cookery Boiled Fruit Cake (under 18 Years)

Class 461 VAS 2025 Ltd Junior Carrot and Sultana Muffins (under 18 years)

Proudly Sponsored by Rocky Lamattina & Sons

Open to junior cake bakers under 18years on the day of their Local Show

Rules & Regulations.

1 The entrant must follow the recipe and specifications provided below.

2 The entrant must be under 18 years on the day of their local Show.

3 Each cake entered must be the bona fide work of the exhibitor.

4 **Professionals are not eligible**, which is defined as someone that works professionally or derives the greater percentage of their income is that craft, art form or technique.

5 The Junior Carrot & Date Muffins competition follows the three levels of competition: Show Level, Group Level and State Level.

6 An exhibitor having won at their local Show will bake another set of muffins for the 2025 Group Final and then the winner of the Group Final will bake another set of muffins for the 2025 State Final at Annual VAS Ltd Convention.

7 An exhibitor having won at Show Level is not eligible to enter any other Show until after the Group Final Judging.

8 An exhibitor is only eligible to represent one Group in the State Final.

9 If for any reason a winner is unable to compete at Group or State Final Level, then the second placegetter is eligible to compete.

State Final prizes:

First Prize: \$250.00 prizemoney & VAS State Final Trophy

Second

Prize: \$100.00 prizemoney

Third Prize: \$50.00 prizemoney

Recipe

Ingredients:

2 ½ cups self-raising flour
1 tsp ground cinnamon
¼ tsp ground nutmeg
1 cup brown sugar (firmly packed)
1/3 cup chopped in 1/2 Sultanas
1 cup coarsely grated carrot
1 tbsp orange marmalade
1 cup canola oil
2 eggs, lightly beaten
¾ cup orange juice
1 cup reduced fat milk

Method

- 1 Pre-heat oven to 190C (moderately hot).
- 2 Line a 12-hole muffin pan with round paper muffin cases-Classic muffin cases size (35mm Height x 90mm Wide x 50mm Base).
- 3 Sift dry ingredients into a large bowl, stir in dates and carrots. Then add the combined marmalade, oil, eggs, juice and milk. Mix until just combined.
- 4 Spoon mixture evenly into muffin paper cases in muffin pan.
- 5 Cook for 20 minutes. To test if muffins are cooked insert cake skewer, if it comes out clean the muffins are ready
- 6 Stand muffins in pan for 5 minutes before removing to cool.
- 7 Show Entries: Four (4) muffins per paper plate.

VAS - 1st Junior/Teenage Cookery Carrot and Sultana Muffins (under 18 years)

Junior/Teenage Cookery - 1st Carrot & Date Muffins

VAS - 2nd Junior/Teenage Cookery Carrot and Sultana Muffins (under 18 years)

Class 462 NDAS 2025 Chocolate Cake Uniced (under 18 years)

NDAS Chocolate Cake

Regulations.

- 1 **Chocolate Cake Un-iced** as per recipe provided by NDAS
- 2 Exhibitors are to follow the recipe and specifications in the recipe over page
- 3 The winner will be required to bake a second Chocolate Cake in order to compete in the Regional Final.
- 4 Exhibitors must be under 18years of age on the day of the Deniliquin Show.
- 5 An exhibitor having won at Show Level is not eligible to enter any other Show until after the regional judging, when, if not the winning entry, can compete further.
- 6 Each cake entered must be the bona fide work of the exhibitor.
- 7 If for any reason a winner is unable to compete at the Regional Final, then the second placegetter is eligible to compete.

Junior Chocolate Cake Recipe for NDAS 2024/2025 Show Season

Ingredients:

1 cup S/R flour
½ cup milk
1 cup castor sugar
3 tablespoons cocoa
2 eggs
125g butter, melted
1 teaspoon Vanilla
Pinch of Salt

Method:

Line and grease 20cm round cake tin. Preheat oven to 180c.
Place a clean tea towel on a cake cooling rack (this prevents rack marks on the cake)
Whisk eggs slightly, add milk and vanilla and set aside.
Sift SR Flour, salt and cocoa together, add castor sugar mixing together.
Add egg mixture and melted butter and with whisk mix well.
Put mixture into prepared tin.
Place in preheated oven for 35minutes, or until cooked when tested with a fine skewer.
Remove from oven, let stand in tin for five (5) minutes.
Turn out onto tea towel covered cooling rack to cool

Junior/Teenage Cookery - 1st NDAS Chocolate Cake Uniced (under 18 years)
Joan Allitt Memorial Trophy Encouragement Award - JUNIOR / TEENAGE COOKERY - \$15

Aggregate Encouragement Award for Most Successful Exhibitor 12years and under

Most Successful Exhibitor - JUNIOR / TEENAGE COOKERY

Junior/Teenage Cookery - 2nd NDAS Chocolate Cake Uniced (under 18 years)

Robyn Mott Memorial Trophy - JUNIOR / TEENAGE COOKERY

Best exhibit in VAS Cooking Junior / Teenage Cookery