

# 2024 WALGETT SHOW SECTION MM: CHILDREN'S COOKERY



CHIEF STEWARD: Mrs Nicole Tuohey 0499 998 242

Assistant Stewards: Mrs Laura Wilson, Mrs Katie Murray, Mrs Kristie Murray, Mrs Kimberley Troy

**All exhibits to be delivered to the Pavilion by 10 AM on Friday of the Show (5th April).** Any child staying in the Walgett Shire this weekend is able to exhibit.  
Limit of one entry per child in each class that they are entering in Children's Cookery section.

All work to be uncovered and clearly marked with the name, school and class, and Children's Cookery section class. Board and cake must be no larger than 25 cm in width to fit display shelf. All packet cakes, muffins, pikelets etc. are acceptable.

PRIZES: Ribbons 1st, 2nd, 3rd and 4th.

Points: 1st = 4 points, 2nd = 3 points, 3rd = 2 points and 4th = 1 point.

## PRE-SCHOOL and PLAY GROUP

1. Three Arrowroot Biscuits (iced & decorated)
2. Plate of Yum Yum Balls
3. Any cooking done by a group, a family or by an organization (two or more people)

**Most Number of Points in Pre-School and Play Group Cookery, Classes 1 - 3.**

*Trophy donated by Mrs P J Ricardo & Society Ribbon*

## INFANTS (Kindy - YEAR 2)

4. Three Patty Cakes, judged on decoration
5. Plate of Three Muffins.
6. Any cooking done by a group, family or organization (two or more people)

**Most Number of Points in Infants Cookery, Classes 4 - 6.**

**Olive Colless Memorial Trophy.**

*Trophy donated by the family of the late Mrs K Colless and Society Ribbon.*

## LOWER PRIMARY (YEARS 3 - 4)

7. Plate of Four Honey Joys
8. Cake (to be judged on decoration)
9. Plate of Four Pikelets

**Most Number of Points in Lower Primary Cookery, Classes 7 - 9.**

*Trophy donated by Mrs N K Deshon & Society Ribbon.*

**YUM YUM BALLS:** 2 cups NICE biscuits - crushed well, 1 cup coconut, 2 tablespoons Cadbury cocoa, 400 g condensed milk. Mix all ingredients together thoroughly. Shape into small balls. Roll in some extra coconut.

**HONEY JOYS:** 90 g butter, 1/3 cup sugar, 1 tablespoon honey, 4 cups Kellogg's Corn Flakes. Heat butter, sugar and honey until mixture is frothy. Add Kellogg's Corn Flakes and mix well. Spoon into paper patty cases and bake in a slow oven 150°C for 10 minutes.



## CHILDREN'S COOKERY (continued)

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All work to be uncovered and clearly marked with the name, school and class, and Children's Cookery section class. Board and cake must be no larger than 25 cm in width to fit display shelf. All packet cakes, muffins, pikelets etc. are acceptable.

PRIZES: Ribbons 1st, 2nd, 3rd and 4th.

Points: 1st = 4 points, 2nd = 3 points, 3rd = 2 points and 4th = 1 point.

### UPPER PRIMARY (YEARS 5 - 6)

10. Plate of Slice e.g. Mars bar slice
11. Cake (to be judged on decoration)
12. Cake (to be judged on texture)
13. Plate of Four Muffins

**Most Number of Points in Upper Primary Cookery, Classes 10 - 13.**

**Betty Hawkins Memorial Trophy.**

*Trophy donated by the family of the late Mrs K Hawkins & Society Ribbon.*

### HIGH SCHOOL

14. Decorated Cake
15. Cake (to be judged on texture)
16. Plate of Biscuits or Slice

**Most Number of Points in High School Cookery, Classes 14 - 16.**

**Marion Ward Memorial Trophy.**

*Trophy donated by Mrs K Baker on behalf of the late Mrs M Ward and Society Ribbon.*

