

COOKERY SECTION**SECTION L – OPEN***Entry fee 20p for all classes Prizes :- 1st £3.00. 2nd £2.00. 3rd£1.00.*

Class	127	Rich Fruit Cake
	128	Sticky Ginger Cake, given set recipe, see page 22
	129	Jam tart
	130	Bara Brith
	131	A plate of Homemade Sweets
	132	Something made incorporating nuts
	133	Jar of jam
	134	Jar of marmalade
	135	Jar of chutney
	136	A loaf of bread
	137	A Pizza
	138	Two savoury pasties
	139	A flask of home-made soup
	140	A bottle of homemade wine

SPECIAL AWARDS IN SECTION L – OPEN

(to be competed for annually)

The Ellis, Pentre Isa cup for most points gained in this section.

A cup for best exhibit in Section L (excluding Rich Fruit Cake).

The Mrs. E. C. Lloyd Memorial Cup for the best Rich Fruit Cake

COOKERY SECTION**SECTION M– 16 years and under***Entry fee 10p per class Prizes :- 1st £2.00. 2nd £1.50. 3rd £1.00.*

Class	141	A pasta dish
	142	A picnic for two
	143	Something made with cheese
	144	Chocolate desert
	145	A decorated sandwich
	146	A Smoothie

SPECIAL AWARD IN SECTION M – 16 years and under

A Perpetual Cup for most points gained in this section.

COOKERY SECTION**SECTION L - OPEN****GIVEN SET RECIPE – Class 128****STICKY GINGER CAKE WITH GINGER FUDGE ICING****Ingredients**

200g/8oz unsalted butter, diced	175g/6oz molasses sugar
3 level tbsp black treacle	150ml/ ¼ pint milk
2 large eggs, beaten	4 balls stem ginger, drained from
300g/10oz self-raising flour	their syrup, chopped
1 tbsp ground ginger	

For the Icing

300g/10oz golden icing sugar, sifted	140g/5oz unsalted butter, softened
4 tbsp ginger syrup, drained from jar	2 tsp lemon juice

Method

Preheat the oven to 160C/Gas 3/fan oven 140C. Butter and line the base of a 23cm/9” round cake tin. Put the butter, sugar & treacle in a saucepan & melt over a very low heat. Stir, cool for a couple of minutes, then pour on the milk. Stir well and gradually beat the eggs into the melted mixture, then add the chopped stem ginger.

Sift the flour and ground ginger together, then add to the warm mixture with a pinch of salt, beating gently as you add it to avoid lumps. Combine thoroughly until you have a soft dropping consistency.

Spoon the mixture into tin & level surface. Bake for 30-35mins. Leave in tin for an hour and then turn out onto a wire rack.

For the icing, beat together the icing sugar, butter, 2tbs. of the ginger syrup & lemon juice. Skewer the top of the cooled cake all over and pour the remaining 2tbs. of syrup over. Allow to soak in, then spread with the icing.

Spoon the mixture into tin & level surface. Bake for 30-35mins. Leave in tin for an hour and then turn out onto a wire rack.

For the icing, beat together the icing sugar, butter, 2tbs. of the ginger syrup & lemon juice. Skewer the top of the cooled cake all over and pour the remaining 2tbs. of syrup over. Allow to soak in, then spread with the icing.

COOKERY SECTION**SECTION N – 11 years and under***Entry fee 10p per class Prizes :- 1st £2.00. 2nd £1.50. 3rd £1.00.*

Class	147	Four butterfly cakes
	148	Something made with banana
	149	A healthy lunchbox
	150	A savoury dip
	151	A pizza
	152	A fruit kebab

SPECIAL AWARD IN SECTION N – 11 years and under

The Shillito Perpetual Cup for most points gained in this section.

COOKERY SECTION**SECTION O – 7 years and under***Entry fee 10p per class Prizes :- 1st £2.00. 2nd £1.50. 3rd £1.00.*

Class	153	Three decorated biscuits (decoration only judged)
	154	Four fairy cakes
	155	Four crispy cakes
	156	A salad on a plate
	157	My favourite sandwich – two slices of bread – no garnish
	158	An edible necklace

SPECIAL AWARD IN SECTION O – 7 years and under

The Glanbrogan Perpetual Cup for most points gained in this section.