

HANDY HINTS FOR SUCCESSFUL EXHIBITING IN THE COOKERY SECTION

- Please read your schedule carefully.
- In particular please adhere to specified tin size, shape and flavour of icing.
- All entries to be place on a covered board with small feet attached.
- Place stickers on board, NOT on any bag that is covering the cake on delivery and NOT underneath board.
- Use a board of appropriate size for size of exhibit.
- No cake rack marks on bottom of exhibit. Turn your cake onto a board covered with a tea towel.
- Do not turn cakes upside down.
- Do not cut the entry before judging.
- No patty/muffin papers to be used unless specified.
- No ring tins to be used.
- Icing should be firm and smooth when set. DO NOT use a butter cream frosting for cakes in General Cookery.
- Cakes should be iced on top only with no decoration e.g. no nuts on the top of a fruit cake.

Are you interested in entering the next Royal Canberra Show?

- Go to www.rncas.org.au and follow the links Competitors/hort/prod or contact the Royal Canberra Show office telephone 6241 2478

GOOD LUCK FOR NEXT YEAR