

IGA NEWCASTLE SHOW

2016 Cookery Results



General Cookery

Class Number 1 Plate of four Plain Scones

1st Jeffrey Parsons

2nd Nina Dicesare

Class Number 2 Plate of four Sultana Scones

1st Marlene Foster

2nd Bretton Gambrill

Class Number 3 Plate of four Pumpkin Scones

1st Marlene Foster

2nd Jasmine Meagher

Class Number 4 Plate of six Pikelets

1st Jasmine Meagher

2nd Jessica Deamer

Class Number 5 Shortbread – six pieces

1st Jo-Anne Wright

2nd Wanda Matthews

Class Number 6 Plate of four small Patty Cakes – not iced & not in paper cases, butter cake only

1st Jasmine Meagher

2nd Leeanne Dyer

Class 7 Plate of four Patty Cakes

1st Rebecca Read

2nd Jasmine Meagher

Class 9 Plate of six Chocolate Chip Biscuits

1st Jo-Anne Wright



Class 10 Plate of six Anzac Biscuits

1st Mark McDougall

2nd Jo-Anne Wright

Class Number 11 Tea Cake

1st Nina Dicesre

2nd Jeffrey Parsons

Class Number 12 Date Loaf

1st Marlene Foster

2nd Jeffery Parsons

Class Number 14 Lamingtons

1st Leeanne Dyer

2nd Bretton Gambrill

Class Number 15 Sultana cake

2nd Malcolm Gooden

Class Number 16 Butter Cake

1st Nina Dicesare

2nd Jasmine Meagher

Class Number 17 Sponge Sandwich

1st Michael Rudolph

2nd Jo-Anne Wright

Class Number 18 Ginger Sponge

1st Michael Rudolph

2nd Bretton Gambrill

Class Number 19 Chocolate Sponge – jam filled

1st Michael Rudolph

2nd Leeanne Dyer



Class Number 20 Orange Cake – iced

1st Nina Dicesare

Class Number 21 Banana Cake – iced

1st Marlene Foster

2nd Nina Dicesare

Class Number 22 Banana and Cranberry – loaf

2nd Nina Dicesare

Class Number 23 Chocolate cake – own recipe

1st Marlene Foster

2nd Jeffrey Parsons

Class Number 24 Marble Cake – nor iced

1st James Eaton

2nd Leeanne Dyer

Class Number 27 Carrot Cake

1st Jo-Anne Wright

2nd Leeanne Dyer

Class Number 28 Sour Cream Butter Cake

1st Rebecca Read

2nd Jo-Anne Wright

Class Number 29 Lemon & Poppyseed Cake – not iced

1st Kathy Cornack

2nd Ellice Schrader

Class Number 30 Cooked Slice

1st Kevin Baldwin

2nd Jo-Anne Wright

Class Number 31 Gluten Free Cake

1st Jo-Anne Wright



Class Number 33 Any Sourdough Loaf

1st Bretton Gambrill

2nd Chris Farragher

Class Number 34 Any Loaf Bread

1st Bretton Gambrill

Class Number 35 Chocolate Cake – iced

1st Jeffrey Parsons

2nd Ross Cameron

Class Number 36 Plain Butter Cake

1st Ross Cameron

2nd James Eaton

Class Number 37 Banana Cake

1st James Eaton

Class Number 39 Fruit Cake – (Boiled)

1st Nina Dicesare

2nd Noelene Poole

Class Number 40 Rich Fruit Cake

1st Leeanne Dyer

2nd Nina Dicesare

Class Number 41 Light Fruit Cake

1st Nina Dicesare

Class Number 42 ASC Rich Fruit Cake

1st Leeanne Dyer

Class Number 43 Pineapple Fruit Cake

1st Kevin Baldwin

2nd Noelene Poole



Class Number 44 Any Other Fruit Cake

1st Nina Dicesare

2nd Kevin Baldwin

Class Number 46 Plum Pudding (Steamed)

1st Malcom Gooden

2nd Nina Dicesare

Class Number 47 Orange Cake – not iced

2nd Garden Suburbs Aged Care Ladies Group

Class Number 48 Butter Cake – not iced

1st Garden Suburbs Aged Care Men's Group

Class Number 49 Chocolate Cake – iced

1st Garden Suburbs Aged Care

2nd Southern Cross Care

Icing & Decorating

Class Number 70 Simple Novelty Cake

1st Lily Marinos

Class Number 71 Simple Novelty Bake

1st Katherine Farragher

Class Number 72 Iced and Decorated Wedding Cake

1st Eva Farragher

2nd Megan Stanford

Class Number 73 Modern Bride's Wedding Cake

1st Eva Farragher

2nd Justine Mitchell





Class Number 75 Single Tier Decorated Birthday, Christening or Anniversary Cake

1st Eva Farragher

2nd Megan Stanford

Class Number 76 Miniature Special Occasion Birthday Cake

1st Eva Farragher

2nd Amy Deamer

Class Number 78 Single Tier Celebration Cake – novice

1st Justine Mitchell

2nd Jon Stanford

Class Number 79 Novelty Cake – novice

1st Justine Mitchell

2nd Jessica Deamer

Class Number 80 Wedding Cake – novice

1st Justine Mitchell

Jams and Pickles

Class Number 100 Traditional Orange Marmalade

1st Kim Gattera

2nd Monica Logan

Class Number 101 Any other Citrus Marmalade

1st Kim Gattera

2nd Janette Robertson

Class Number 102 Apricot Jam – using Fresh Fruit

1st Monica Logan

2nd Janette Robertson

Class Number 103 Apricot Jam – using Dried Fruit

1st Janette Robertson





Class Number 104 Plum Jam

1st Kim Gattera

2nd Monica Logan

Class Number 105 Peach Jam – using Fresh Fruit

1st Janette Robertson

Class Number 106 Any other Stone Fruit Jam

1st Janette Robertson

2nd Monica Logan

Class Number 107 Jam Made From a Single Tropical Fruit

1st Monica Logan

2nd Janette Robertson

Class Number 108 Jam Made From a Combination Two or More Tropical Fruits

1st Monica Logan

2nd Janette Robertson

Class Number 109 Strawberry Jam

1st Kim Gattera

2nd Monica Logan

Class Number 110 Any Other Berry Jam

1st Monica Logan

2nd Jade Kissling-Ronaki

Class Number 111 Jams Made From A Combination of Two or More Fruits

1st Kim Gattera

2nd Sarah Gattera

Class Number 112 Jams Made From Fresh Fruit with Enhancer

1st Monica Logan

2nd Sylvia Heath



Class Number 113 Australian Jam From Any Australian Native Ingredient

1st Kim Gattera

2nd Janette Robertson

Class Number 114 Any Other Fruit Jam

1st Kim Gattera

2nd Janette Robertson

Class Number 115 Ripe Tomato Jam

1st Janette Robertson

Class Number 116 Savoury Jam

1st Kim Gattera

2nd Janette Robertson

Class Number 117 Best Collection of 2 Jams (citrus)

1st Janette Robertson

2nd Kim Gattera

Class Number 118 Best Collection of 2 Jams (not citrus)

1st Janette Robertson

2nd Monica Logan

Class Number 119 Best Collection of 2 Jams (from Australian Natives)

1st Janette Robertson

Class Number 120 Lemon Butter

1st Monica Logan

2nd Janette Robertson

Class Number 121 Any Other Butter

1st Monica Logan

1st Janette Robertson

Class Number 122 Sweet Jelly

1st Janette Robertson



Class Number 123 Tomato Relish

1st Kim Gattera

2nd Janette Robertson

Class Number 125 Chilli Relish

1st Monica Logan

2nd Kim Gattera

Class Number 126 Relish Any Other Variety

1st Kim Gattera

2nd Monica Logan

Class Number 127 Mustard Pickles

1st Kim Gattera

2nd Kim Ambler

Class Number 128 Pickle General

1st Kim Gattera

Class Number 129 Pickle – Clear – Single Vegetable

1st Kim Gattera

2nd Janette Robertson

Class Number 130 Pickle – Clear – Mixed Vegetable

1st Kim Ambler

Class 131 Pickle – Clear – Fruit

1st Janette Robertson

Class Number 132 Sweet Chutney

1st Monica Logan

2nd Kim Gattera

Class Number 133 Chutney and other Variety

1st Janette Robertson

2nd Kim Gattera



Class Number 135 Fruit Based Sauce – Savoury

1st Janette Robertson

2nd Kim Gattera

Class Number 136 Fruit Based Sauce or Syrup- Sweet

1st Janette Robertson

2nd Sarah Gattera

Class Number 137 Paste

1st Janette Robertson

Class Number 138 Any Variety Pesto

1st Janette Robertson

1st Sarah Gattera

Class Number 139 Sun Dried Tomato Antipasto

1st Janette Robertson

2nd Sarah Gattera

Class Number 140 Bottled Flavoured Vinegar

1st Janette Robertson

Class Number 141 Bottle Flavoured Oil

1st Janette Robertson

Class Number 142 Sauce Any Variety

1st Kim Gattera

2nd Sarah Gattera

Class Number 143 Bottled Fruit Cordial – (any Flavour)

1st Kim Gattera

2nd Hawkins Masonic Village Residents Group

Class Number 144 Best Collection – 2 Jars (from classes 123-142)

1st Kim Gattera

2nd Janette Robertson



Class Number 145 Best Collection Box or Basket

1st Janette Robertson

2nd Sarah Gattera

Juniors

Class Number 50 Plate of Six Pikelets

1st Lily Marinos

Class Number 51 Plate of Four Plain Scones

1st Laura Thomas

2nd Isabella Jaeger

Class Number 52 Plate of Four Small Patty Cakes – iced & decorated

1st Kayleigh Hanna

2nd Lily Marinos

Class Number 53 Plate of Four Muffins

1st Kayleigh Hanna

2nd Lily Marinos

Class Number 54 Chocolate Cake

1st Laura Thomas

2nd Bailly Dixon

2nd Samantha Howard

Class Number 55 Tea Cake

1st Kayleigh Hanna

2nd Samantha Howard

Class Number 56 Anzac Biscuits

1st Samantha Howard

2nd Kayleigh Hanna



Class Number 57 Packet Cake

1st Kayleigh Hanna

2nd Laura Thomas

Class Number 58 Jam Drops

1st Laura Thomas

2nd Lily Marinos

Class Number 59 Plate of Four Plain Scones

1st James Farragher

2nd Taris Eaton

Class Number 60 Plate of Four Small Patty Cakes – Iced & Decorated

1st Georgia Mahood

2nd Indiana Ryan

2nd Bethany Sherry

Class Number 62 Marble Cake – iced

1st Katherine Farragher

Class Number 63 Any Packet Cake –iced

1st Nikki Eenink

2nd Taris Eaton

2nd Bethany Sherry

Class Number 64 Banana Cake – iced

1st Nikki Eenink

2nd Madeline Pascoe

Class Number 65 Chocolate Cake – iced

1st Nikki Eenink

2nd Madeline Pascoe

Class Number 66 Plate of six Anzac Biscuits

1st Bethany Sherry





Class Number 67 Plate of Four Gingerbread Men – decorated

1st Katherine Farragher

2nd Nikki Eenink

Class Number 68 Plate of Four Pieces of Cooked Slice –Your Choice

1st Georgia Mahood

2nd Katherine Farragher

Class Number 69 Cake of Choice

1st Jessica Mulhearn

1st Madeline Pascoe

Class Number 70 Simple Novelty Cake – iced & decorated

1st Lily Marinos

Class Number 71 Simple Novelty Cake – iced & decorated

1st Katherine Farragher

Class Number 72 Iced and Decorated Wedding Cake

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2nd Megan Stanford

Class Number 73 Modern Bride's Wedding Cake

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