



APPLEFEST

2024

COOKERY COMPETITION

Please complete this form and present to the Fruit Growers Tent by 10.30am on March 9th

Open Section

- 1. Apple Pie
- 2. Apple Muffins
- 3. Apple Muffins Gluten Free
- 4. Apple Cake
- 5. Apple Cake Gluten Free

Secondary School

- 6. Apple Muffins
- 7. Apple Muffins Gluten Free

Primary School

- 8. Apple Muffins
- 9. Apple Muffins Gluten Free

Preserves Section

- 10. Apple Chutney
- 11. Apple Jam
- 12. Dehydrated Apple

Conditions of Entry

Tick the box next to your entry. One form per entry.

Apple Pies: Must be baked in a 20cm pie dish. Must have a bottom & top crust.

Pie top must be whole. Homemade pastry only. Do not add other fruit to the apple.

To be presented on the plate or dish on which it was baked. To be covered in clear wrapping.

Apple Muffins & Apple Cakes: No packet mixes. To be covered in clear wrapping.

Apple Chutney, Jam & Dehydrated Apples: Jars 250g - 350g only, labeled and dated.

Jars to be clean and polished.

Name..... Phone.....

Address.....

All entries to be picked up after 2pm - any queries Contact Lyn Rule on 0418 994 067