***Thacs* Childrens Culinary Categories from Spring 2007**

**Spring 2007**

*Under fives:* Marzipan insects coloured with food colouring.

*5-10 year olds:* Biscuit faces, assorted characters. Plate of 4.

*11-17 year olds:* Plate of assorted party nibbles.

**Autumn 2007**

*Under fives:* Marzipan animal not more than 215mm (8 inches) in all dimensions.

*5-10 year olds:* Peppermint creams, plate of 6.

*11-17 year olds:* Chocolate chip cookies, plate of 6.

**Spring 2008**

*Under 5 years:* Plate of 4 fairy cakes with decoration.

*5-7 years:* Plate of 6 cheese straws.

*8-11 years:* Marzipan animals coloured with food colouring.

*12-17 years:* Plate of 6 assorted party nibbles.

**Autumn 2008**

*2-4 years:* 2 decorated Rich Tea biscuits.

*5-6 years:* A ‘monster’ biscuit, no larger than 20 cms (8ins), either cut into shapes or rolled pieces stuck together.

*7-10 years:* A plate of 4 marzipan fruits, coloured with food colouring.

*11-17 years:* Chocolate fudge, plate of 6 pieces.

**Spring 2009**

*2-4 years:* Plate of 2 Easter ‘nests’, using bought meringue cases and mini Easter eggs and other decorations.

 *5-7 years:* Decorated egg. *Ideas:* The eggs may be boiled before being decorated with wax crayons, vegetable dyes, water colours or oil paints.

*8-11 years:* A garden on a small tray made of sweets of different kinds. Design your garden first, then choose suitable sweets, for instance, lollipops for trees, smarties, liquorice allsorts, sugar flowers and little animal sweets. These may be stuck on with glue, plasticine, blue or white-tak.

 *12-17 years:* Plate of 6 Easter biscuits. As per recipe:

*Ingredients:* 90g butter,75g caster sugar,1 egg, separated, 185g self-raising flour, a pinch of salt, 45g currants, 15g mixed peel, 1-2 tablespoons milk or brandy, a little caster sugar for the top of the biscuits. Oven Temperature: 350F, 180C, gas mark 4. Yield: 15-20 biscuits.

*Method:* Lightly grease 2 baking trays .Cream the butter and sugar and beat in the egg yolk. Sift the flour with the salt and fold into the creamed mixture with the currants and peel. Add enough milk or brandy to give a soft dough, knead lightly and roll out to a thickness of ¼ centimetre. Cut into rounds using a fluted cutter about 6 centimetres in diameter. Place on baking trays and bake towards the top of the oven for 10 minutes. Brush the biscuits with the egg white, sprinkle with sugar and bake for a further 10 minutes. Cool on a wire rack. Tie together in threes with ribbon to represent the Trinity.

**Autumn 2009**

*2-4 years:* A small decorated jelly.

*5-7 years:* Decorated fairy cakes, plate of four.

 *8-11 years:* 1 extra large biscuit with edible decorations of a ‘monster’ face.

 *12-17 years:* Cartoon character made from marzipan. A3 maximum.

**Spring 2010**

*2-4 years:* A chicken and eggs made with marzipan on a plate.

 *5-7 years:* Biscuit faces: plain biscuits may be purchased and decorated with coloured icing. Plate of 4 biscuits.

*8-11 years:* Your favourite animal made of sweets on an A4 board.

*12-17 years:* 6 Peppermint mice on a plate.

**Autumn 2010**

*2, 3, 4 years:* Make a caterpillar with sweets and icing on a paper plate.

*4, 5, 6 years:* Make a decorated Gingerbread man.

*7, 8 years:* Make four different coloured marzipan fruits on a plate.

*9, 10, 11 years:* Make four cheese scones on a plate.

*12, 13, 14 years:* Make a Victoria sandwich cake, 22cm maximum.

*15, 16, 17 years:* Make a Victoria sandwich cake, 22cm maximum.

**Spring 2011**

*2, 3, 4 years:* Make 2 funny faces on Rich Tea biscuits, using ready icing, nuts and icing decorations, and place on a paper plate.

*4, 5, 6 years:* Create a spring flower with sweets and icing on a board. A4 maximum.

*7, 8 years:* Make a plate of 4 biscuits, any flavour.

*9, 10, 11 years:* Make a plate of 4 fairy cakes, with Easter or Spring decorations.

*12, 13, 14 years:* Make a plate of 4 party nibbles.

*15, 16, 17 years:* Make a plate of 4 different sweets and/or chocolates.

**Autumn 2011**

*2, 3, 4 years:* Make 3 chocolate Rice Krispies cakes on a paper plate.

*4, 5, 6 years:* Make a butterfly with sweets and icing on a paper plate.

*7, 8 years:* Make 4 fairy cakes and decorate with a daisy pattern.

*9, 10, 11 years:* Make a plate of 6 cheese straws.

*12, 13, 14 years:* Make a family of Peppermint mice, on a paper plate.

*15, 16, 17 years:* Make 5 different patterned shortbread, on a paper plate.

**Spring 2012**

**All entries in every age group to be displayed on a paper plate.**

1 *4 years and under:* Use icing and small sweets to create a set of two faces on rich tea biscuits.

2 *4-6 years:* Make a set of 4 chocolate chip cookies.

3 *7-8 years:* As above for 4-6 years.

4 *9-12 years:* Make a set of 4 decorated muffins.

5 *13-17 years:* Set of 4 cheese straws.

**Autumn 2012**

1 4 years and under: Four star shapes cut out from coloured marzipan and decorated with sweets. Display on a paper plate.

2 4-6 years: A set of four decorated fairy cakes. Display on a paper plate.

3 7-8 years: As above.

4 9-12 years: Ginger bread family of no more than five people, displayed on a flat tray or board covered with tin foil. Size 300mm x 300mm (12ins x 12ins) maximum.

5 13-17 years: A set of four chocolate brownies. Display on a paper plate.

**Spring 2013**

**All entries to be displayed on a paper plate.**

1 4 years and under: A small decorated jelly. Maximum size 10cms (4ins) in all dimensions.

2 4-6 years: Make and decorate a gingerbread man or woman.

3 7-8 years: Make a set of four shortbread biscuits with Easter or spring decorations.

4 9-12 years: Make and decorate a set of four butterfly cakes (fairy cake size).

5 13-17 years: Victoria Sponge. As per recipe.
*Ingredients:* 175g(6oz) unsalted butter, 175g(6oz) caster sugar, 3 medium eggs, 175g(6oz) self-raising flour, 3-4 tablespoons of jam, icing sugar to dust.
*Method:*Grease two straight-sided 20cm (8ins) diameter sandwich tins and line with paper. Grease the paper lining. Beat the butter until soft, then add the sugar and cream the mixture until light and fluffy. Beat the eggs before beating them into the mixture, a little at a time. Lightly beat the sifted flour into the creamed mixture. Divide the cake mixture equally between the prepared tins, level the surface and bake in the centre of a pre-heated oven at 1900C (gas mark 5) for 20-25 minutes or until well risen and spongy to the touch. Turn the cake on to a wire rack, and remove the lining paper. When cool, spread the bottom half with jam and place the top half in position. Dust with icing sugar.

**Autumn 2013**

**All entries to be displayed on a paper plate.**

1 Nursery & Reception: A set of four chocolate cornflake cakes in paper baking cases. May be decorated.

2 Years 1 & 2: A set of four pieces of flapjack.

3 Years 3 & 4: A set of four decorated cup cakes.

4 Years 5-7: A banana loaf with edible decorations.

5 Years 8-13: A set of four sausage rolls made with your own pastry.

**Spring 2014**

1 Nursery & Reception: A picture of a face made from cut-out shapes from coloured icing or marzipan. Display on a paper plate.

2 School years 1 & 2: Three small cakes or biscuits popular in another country e.g. shortbread or oatcakes from Scotland, madeleines from France, chocolate torte from Austria, meringues from New Zealand. Display on a paper plate and label with the name of the country.

3 School years 3 & 4: A small decorated jelly.

4 School years 5-7: A set of four flapjacks on a paper plate.

5 School years 8-13: A set of four cheese straws on a paper plate.

**Autumn 2014**

1 Nursery & Reception: A butterfly shape cut out from marzipan and decorated with ready icing and sweets. Display on a board, size A5 maximum.

2 Years 1 & 2: A caterpillar made from ready icing and sweets. Display on a board, size A5 maximum.

3 Years 3 & 4: A set of four decorated ‘Fairy cakes’. Display on a paper plate.

4 Years 5-7: As above.

5 Years 8-13: Anzac Biscuits, plate of four as per recipe.

Recipe for twelve: *Ingredients:* 125g plain flower, 100g medium oatmeal or porridge oats, 100g light soft brown sugar, 50g desiccated coconut, 100g unsalted butter, 1 tbsp golden syrup or honey, 1/2 tsp bicarbonate of soda, 1 tbsp boiling water.

*Method:* Sift flour into medium mixing bowl, add oatmeal, brown sugar and coconut and mix together thoroughly. Put butter and golden syrup or honey into a small saucepan on a low heat until butter has melted. Put the bicarbonate of soda into a cup and pour on the boiling water to dissolve. Stir the bicarbonate mix into the melted butter and syrup (be careful as the mix will fizz), mix the frothing mixture into the dry ingredients and quickly stir together to form a thick batter. Pre-heat oven to 1700C (normal) /1500C (fan assisted) /gas mark 3. Place generous tablespoons of the mixture onto a prepared baking sheet, allow room for spreading, gently flatten the tops with the back of a fork. Bake for about 20 minutes or until golden brown. Leave biscuits on tray for 10 minutes, to firm up, before transferring them to a wire rack to cool.
(This recipe was sent to the Australian and New Zealand Army Corps by mothers and wives during WW1.)

**Spring 2015**

1 Nursery & Reception: Two funny faces on Rich Tea biscuits using ready icing, sweets, nuts etc for decoration. Display on a paper plate.

2 School years 1 & 2: A Spring flower made using icing and sweets on a board. A4 maximum.

3 School years 3 & 4: A chocolate Rice Krispies nest, with mini eggs nestled in the middle. Display on a paper plate.

4 School years 5-7: A set of four fairy cakes decorated with a Spring or Easter theme. Display on a paper plate.

5 School years 8-13: A set of six chocolate fudge sweets on a paper plate.

**Autumn 2015**

**All entries to be displayed on a paper plate.**

1 Nursery & Reception: Three marzipan insects coloured and decorated.

2 Years 1 & 2: A small decorated jelly.

3 Years 3 & 4: Four ginger bread people or animals.

4 Years 5-7: As above.

5 Years 8-13: Four shortbread biscuits.

**Spring 2016**

1 Nursery & Reception: A Spring Flower made with marzipan and coloured icing on a board. A4 maximum.

2 School years 1 & 2: An Easter nest in a bought meringue case, using mini eggs, marzipan, icing etc. Display on a paper plate.

3 School years 3 & 4: A set of three chocolate cornflake cakes in pretty paper cases on a paper plate. Add a springtime feature either on the cakes or on the plate.

4 School years 5-7: A decorated hard-boiled egg, displayed in an egg cup.

5 School years 8-13: A set of six flapjacks on a paper plate.

**Autumn 2016**

1 Nursery & Reception: A butterfly shape made using marzipan, icing and food colouring. Display on a board. A4 maximum.

2 Years 1 & 2: A gingerbread boy and girl, decorated with icing. Display on a board. A4 maximum.

3 Years 3 & 4: A set of three chocolate cupcakes. May be decorated. Display on a paper plate.

4 Years 5-7: Three shortbread biscuits. Display on a paper plate.

5 Years 8-13: A set of six chocolate brownies. Display on a paper plate.

**Spring 2017**

1 Nursery & Reception: A butterfly shape made and decorated with marzipan and coloured icing. Display on a board. A4 maximum.

2 School years 1 & 2: Three decorated Easter Bunny biscuits on a paper plate.

3 School years 3 & 4: As above.

4 School years 5-7: Four chocolate fudge sweets on a paper plate.

5 School years 8-13: Four chocolate chip cookies on a paper plate.

**Autumn 2017**

1 Nursery & Reception: Two funny faces on Rich Tea biscuits using icing and sweets for decoration. Display on a paper plate.

2 Years 1 & 2: A set of four chocolate Rice Krispies or Cornflake cakes in paper baking cases. May be decorated. Display on a paper plate.

3 Years 3 & 4: A gingerbread boy and girl, decorated with icing. Display on a board. A4 maximum.

4 Years 5-7: A set of four savoury scones. Display on a paper plate.

5 Years 8-13: As above.

**Spring 2018**

1 Nursery & Reception: An insect made with coloured marzipan and / or coloured icing.

2 School years 1 & 2: A spring flower made with sweets and icing. Display on a board. A4 maximum.

3 School years 3 & 4: Decorated fairy cakes. Plate of four.

4 School years 5-7: Chocolate Brownies. Plate of four.

5 School years 8-13: Fruit scones. Plate of four.

**Autumn 2018**

1 Nursery & Reception: An insect made with coloured marzipan. Display on a board. A4 maximum.

2 Years 1 & 2: A gingerbread scarecrow. Display on a board. A4 maximum.

3 Years 3 & 4: A set of three flapjacks on a paper plate.

4 Years 5-7: A set of four chocolate brownies with an autumn decoration. Display on a paper plate.

5 Years 8-13: As above.

**Spring 2019**

1 Nursery & Reception: A spring flower made with sweets and icing. Display on a board. A4 maximum.

2 School years 1 & 2: Four Easter Rice Krispies nests, decorated with chicks, eggs, bunnies etc. Display on a paper plate.

3 School years 3 & 4: Four decorated chocolate muffins. Display on a paper plate.

4 School years 5-7: Four flapjacks. May be decorated. Display on a paper plate.

5 School years 8-13: Four squares of a chocolate fudge tray bake. Display on a paper plate.

**Autumn 2019**

1 Nursery & Reception: Rice Krispies or Cornflake cakes in paper baking cases. May be decorated. Plate of four.

2 Years 1 & 2: An edible hedgehog made with sponge, icing, sweets etc. Display on a board. A4 maximum.

3 Years 3 & 4: Flapjacks. Plate of four.

4 Years 5-7: Savoury scones, any flavour. Plate of four.

5 Years 8-13: Chocolate Brownies. Plate of four.

**Shows planned for Spring 2020, Autumn 2020 and Spring 2021 were cancelled because of the Covid-19 pandemic.**

**Autumn 2021**

1 Nursery & Reception: A butterfly shape made with coloured marzipan and decorated with icing and sweets. Display on a board or paper plate.

2 Years 1 & 2: Four chocolate Brownies. Display on a paper plate.

3 Years 3 & 4: Banana bread, baked in a 1 lb loaf tin. Display on a board or paper plate.

4 Years 5-7: Four shortbread biscuits. May be decorated. Display on a paper plate.

5 Years 8-13: Four cheese scones. Display on a paper plate.

**Spring 2022**

1 Nursery & Reception: A butterfly shape made with coloured marzipan and decorated with icing and sweets. Display on a board or paper plate.

2 School years 1 & 2: Four fairy cakes, decorated with an Easter or Spring theme. Display on a paper plate.

3 School years 3 & 4: Four chocolate Brownies. Display on a paper plate.

4 School years 5-7: Four chocolate chip cookies. Display on a paper plate.

5 School years 8-13: Six squares of a fudge tray bake, each one approximately 4cm square. Display on a paper plate.

**Autumn 2022**

1 Nursery & Reception: Four Rice Krispies or Cornflake cakes in paper baking cases. May be decorated. Display on a paper plate.

2 Years 1 & 2: A gingerbread man and woman, decorated as you please. Display on a board. A4 maximum.

3 Years 3 & 4: Four peanut cookies/biscuits. Display on a paper plate.

4 Years 5-7: A piece of fruit decorated as an 'Alien', using cocktail sticks, icing and other small fruits or sweets.

**Categories with no entries are shown in red.**

**Categories with just one entry are shown in blue.**