

Traditional Car Club Bake Off Entry Form - Weds 22nd November

Please fill in and return this part of the form to Teresa

Name:-

I am happy for my entries to be sold after judging is complete. Yes No

You may enter as many times as you wish, in as many categories as you like.

I wish to enter the following categories...

(put the number of entries per category below)

Biscuits	<input type="text"/>	
Tray Bakes	<input type="text"/>	(Flapjack, brownies, etc)
Individual Treats	<input type="text"/>	(Cakes, scones, tarts etc)
Large Cakes	<input type="text"/>	(Full sized cakes...fruit, sponge etc)
Bread	<input type="text"/>	(Dough based items. Large or small, sweet or savoury)
Savoury	<input type="text"/>	(Anything savoury that isn't dough based)
Free From	<input type="text"/>	(Anything specifically baked without allergen ingredients)

Detach and keep this portion for your information

Rules

- 1) All baking must be your own work. (No help from Mr Kipling!)
- 2) Please make a card for each entry with the name of the item and any allergens used in the recipe.
Allergens to be shown:-
 - cereals containing gluten
 - crustaceans, for example prawns, crabs, lobster and crayfish
 - eggs
 - fish
 - peanuts
 - soybeans
 - milk
 - nuts, such as almonds, hazelnuts, walnuts, pecan nuts, Brazil nuts, pistachio, cashew and macadamia(Queensland) nuts
 - celery (and celeriac)
 - mustard
 - sesame
 - sulphur dioxide, which is a preservative found in some dried fruit
 - lupin
 - molluscs, for example clams, mussels, whelks, oysters, snails and squid
- 3) Please arrive with your entries by 6.30pm if possible to try and ensure that entries are secret.
- 4) Please give me a sheet with the names of each entry and how much you feel should be charged per item/slice if you are happy for the items to be sold after judging with the money going to club funds.
- 5) Have fun baking!

If you need to contact Teresa about the competition you can do so on 01977 663271 or e-mail tmraven1969@gmail.com