



Left: Phoebe Watson won the adult competition with her gluten free whale cake. Right: Xenia took first prize in the children's competition with her marine themed bake.

Charity bake off for conservation

THE Town Hall was full of tasty, and artistic creations over the weekend as the community got baking for Falkland Conservation's charity bake off.

Cakes had to fit the theme 'Falklands nature' and a wide variety of creations were submitted depicting ocean wildlife, sheep, birds, and penguins.

Brother and sister Florin and Oana took second and third prize in the children's competition for their egg-less chocolate sheep cakes, creatively covered in mini marshmallows to show the sheep's fleece. Oana told us she was happy to get third place, describing how they used cream to stick the marshmallows on the cake, "it took me about an hour."

Speaking of the inspiration for the cakes Florin said, "we used to live in camp and we used to work with sheep a lot."

Winning the children's category with her marine themed cake was Xenia, who told PN it took her about four hours to make and decorate her Victoria Sponge cake, "the whales and dolphins are made out of fondant, and we piped icing as waves."

She added that she was "very proud" to have won first prize.

The judges had a lot to consider, scoring each cake out of 10 for presentation, creativity, precision, texture, taste, and adherence to theme. Their job was not made easier by the number of entries received.

Heather Cowdry-Brown took third for her colourful cake. She carefully used cake batter to 'paint' all five species of Falk-

land's penguin onto the top of the cake.

Susannah Dickson took second place for her Falkland's robin.

Winning the first prize was Phoebe Watson with her sea life themed cake, adorned with fondant dolphins and a Southern Right Whale. She explained that it took about an hour and a half just to create the big whale, the whale being partially tin foil due to the weight, with fondant wrapped around it with the dolphins being just fondant. The actual cake was a gluten free lemon cake, adding that she was "really chuffed" to win.

Following the prize giving the cakes were sold off to raise money for Falkland Conservation's projects including habitat restoration and seabird monitoring.

Marketing Officer Darnell Christie said, "it's gone very well. We had a lot more submissions this year so it's great to see momentum growing."

"As always with these events the community is keen to show up and support so it's been really positive."

Speaking about the judging process, Darnell said "it was really difficult this year, the quality is just amazing. Some of the pieces of art, the bakes, are just really precise. People have really put a lot of time and effort into it, so it's phenomenal."

Darnell added that they hope to make it a regular annual event, "let's just make next year bigger and better."



Above: left Florin took second prize for his sheep cake, with sister Oana taking third for hers. Below right: Susannah took third in the adult competition for her Falklands Robin creation. Below left: Heather won third prize for her edible penguin painting cake.

