

SECTION 9: COOKERY

HEAD STEWARD: Donna Jenner - 0438 871 698

STEWARD: Joelle Baker, Charlotte Mactier

ENTRY FEE: \$1.00 per exhibit

ENTRIES CLOSE: 9:30am Thursday, 12 November 2026

NOTE: Due to the earlier Judging time, only Fruit Cakes will be included in the Auction on Saturday afternoon. All other exhibits must be picked up on **Sunday between 8:00am– 10:00am** or they will be disposed of. If you wish your fruit cake to be held back from the Auction, please ask a Steward to place a **green dot** on the exhibit card when entering.

CONDITIONS:

1. All cakes to be made by the exhibitor – no packet cakes
2. All cakes will be cut through by the Judge
3. Exhibits are to be presented on white paper plates.
4. Exhibit cards NOT to be attached to exhibit with pins
5. Point Score: First 5 points, Second 3 points
6. *Certificates and exhibits not for Auction may be collected from pavilion on **Sunday between 8:00am – 10:00am**. Please note that exhibits not picked up will be disposed of.*
7. Collect prize money from Show Office **Saturday between 10:00am and 5:00pm ONLY**
8. **Entries must have a separate form for each section**

HINTS FOR EXHIBITING:

- Never turn your cake onto a wire cake cooler, the marks will be regarded as decoration. Place your cake on tea towels.
- Do not trim your cake
- Storing your cake in plastic containers or bags prior to judging may draw moisture. For best results use cellophane.
- For 'show judging' slices should be 5cm x 3cm and best not to exhibit edge pieces.
- If baking for competition in weeks prior to show, leave cake out to cool until you are sure there is no heat left within the cake before freezing. Defrost the cake the day before entry, preferably overnight and then iced if necessary.
- When 'Show Baking', "cook as though you are baking for the Queen."

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LOIS EAST

CATHERINE & CRAIG KELLY

GLORIA ENGLE-BETTEINS GLENNIS CROSWELL

FRUIT & VEGETABLE CAKES

Prize Money: 1st \$15.00, 2nd \$10.00, Classes 9, 10 & 11: 1st \$10.00, 2nd \$8.00

1. Fruit Cake, dark, no icing, (20cm round)
2. Fruit Cake, light, no icing, (20cm round)
3. Boiled Fruit Cake, (20cm round or square tin)
4. Boiled Fruit Pudding
5. Steamed Fruit Pudding
6. Sultana Cake, un-iced (20cm round)
7. Tutti Frutti Cake (20cm round tin)
8. Carrot Cake (20cm round tin), iced with lemon icing
9. Orange Cake (20cm round tin) Iced with orange icing
10. Zebra Cake (20cm round tin)
11. Loaf (any kind) e.g. Date, Banana

BUTTER CAKES & SPONGES

Prize Money: 1st \$8.00, 2nd \$5.00. Classes 18 & 19 -1st \$5.00, 2nd \$3.00

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|--|--|
| 12. Sponge Sandwich | 16. Chocolate Cake, iced (20cm round tin) |
| 13. Plain Butter Cake, iced (20cm round tin) | |
| 14. Butter Cake, any other variety (20cm round tin) | 17. Gluten Free Chocolate Cake (20cm round tin) |
| 15. Rainbow Cake, (three-tiered, jam filled, plain iced) | 18. Lamingtons, plate of 6 (lamingtons to be 4cm x 4cm). |
| | 19. Patty Cakes, iced, plate of 6 |

BISCUITS & SLICES

Prize Money: 1st \$5.00, 2nd \$3.00

- | | |
|--------------------------------------|--|
| 20. Monte Carlo Biscuits, plate of 4 | 24. Jam Drops, plate of 6 |
| 21. Anzac Biscuits, plate of 4 | 25. Slice (not mixed), plate of 4 |
| 22. Pikelets, plate of 4 | 26. Slice (Gluten Free (not mixed), plate of 4 |
| 23. Coconut Ice, plate of 4 | |

HOMEMADE BREADS & MUFFINS- (weight refers to target weight of finished product)

Prize Money: 1st \$8.00, 2nd \$5.00

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|--------------------------------|-------------------------------------|
| 27. Plain Scones, plate of 4 | 30. 500g White Bread Loaf |
| | 31. 500g Sourdough |
| 28. Pumpkin Scones, plate of 4 | 32. 500g Grain Sourdough |
| 29. Damper | 33. 500g Gluten Free Bread Loaf |
| | 34. Muffins (not mixed), plate of 4 |

CAKE DECORATING

Prize Money: 1st \$15.00, 2nd \$10.00

35. Wedding Cake, Two Tier – presented on a common base up to 35cm square, iced with fondant and decorated handwork only.
36. Special Occasion Cake (excluding wedding) – one tier, iced with fondant and decorated with greeting, handwork only.
37. Novelty Cake – must be a decorated cake, not Styrofoam block. Packet cakes accepted in this class
38. Decorated Cup Cakes (Muffin size), plate of 4. Packet cake mix accepted in this class. If using flowers, they must be edible real flowers
39. Gingerbread House
40. **Show Cookery Challenge – Golden Fruit Cake**

1kg mixed fruit (no peel or cherries)	125g raisins	125g currants
1 cup slivered almonds	1 cup brandy	½ cup canned crushed pineapple
1 med granny smith apple, grated	250g butter , softened	½ cup caster sugar
2/3 cup light brown sugar, firmly packed	4 eggs, med	½ cup self raising flour
½ teaspoon bicarbonate soda	2 teaspoons mixed spice	120g blanched almonds to decorate

Method:

Combine dried fruit and ½ cup of brandy in a large bowl. Cover and store in a cool , dark place for 5-7 days, stirring each day.

Preheat oven to 150°C (125/130 °C fan forced). Grease a 22cm round deep cake tin and line with three layers of brown or baking paper, extending 5cm above rim.

Stir slivered almonds, pineapple and grated apple into fruit mixture.

Beat butter and sugar together until creamy. Add eggs one at a time, beating until combined.

Add creamed mixture to fruit mixture, mix well. Stir in sifted dry ingredients.

Spread mixture evenly into pan and tap several times on bench to settle mixture.
Decorate with blanched almonds.
Bake for 3- 3 ½ hrs or until a fine skewer inserted into centre comes out clean.
Leave in tin to cool.



RICH FRUIT CAKE COMPETITION

41. *The following recipe is compulsory for all entrants*

Contestants to be asked if they entered cake in any other Show.

250g sultanas	½ teaspoon almond	½ teaspoon ground
1/3 cup sherry or	125 g chopped mixed	ginger
brandy	peel	4 large eggs
250g butter	¼ teaspoon grated	90 g chopped blanched
250 g chopped raisins	nutmeg	almonds
	½ teaspoon vanilla	½ teaspoon ground
250 g plain flour	essence	cloves
250g soft brown sugar	90g chopped red glaze	½ teaspoon lemon
250g currants	cherries	essence OR finely
60 g self-raising flour		grated lemon rind

RECOMMENDED METHOD: Mix together all the fruits and nuts and sprinkle with the sherry or brandy. Cover and leave for at least 1 hour, but preferably overnight. Sift together the flours and spices. Cream together the butter and sugar with the essences. Add the eggs one at a time, beating well after, each addition, then alternately add the fruit and flour mixtures. Mix thoroughly. The mixture should be stiff enough to support a wooden spoon. Place the mixture into a prepared square 20cm x 20cm (8" x 8") tin and bake in a slow oven for approximately 3 ½ - 4 hours. Allow the cake to cool in the tin. **NOTE:** To ensure uniformity and depending upon the size it is suggested the raisins be snipped into 2 -3 pieces, cherries into 4-6 pieces and almonds crosswise into 3-4 pieces.

Prize money is sponsored by the Ag Shows NSW. Winners at country shows will each receive a cash prize of \$25 and will be required to bake a second "Rich Fruit Cake" in order to compete in a Group Final to be conducted by each of the fourteen Groups of the Agricultural Societies Council of NSW. The fourteen winners at Group level will each receive a cash prize of \$50 and are required to bake a third "Rich Fruit Cake" for the Final judging at the Royal Easter Show where the winner will receive a cash prize of \$100.00.

NOTE: In any year an individual competitor may participate in only one Group Final representing a Show Society and, consequently, may represent only one group. **Bangalow winner will be required to have their second cake available for Group Judging in Lismore late November (exact date TBA)**

CHAMPION RICH FRUIT CAKE OF THE
SHOW
ROSETTE and \$25.00

Section 9A: JUNIOR COOKERY

HEAD STEWARD: Dale Viola **STEWARD:** Libby Morris

ENTRY FEE: \$1.00 per exhibit

ENTRIES CLOSE: 9:30am Thursday, 12 November 2026

POINT SCORE: 1st 5 points, 2nd 3 points,

PRIZE MONEY: Pre-School-8 yrs 1st: \$5.00, 2nd \$2.00, 9yrs-18yrs: 1st \$10.00, 2nd \$5.00

NOTE: Due to the earlier Judging time, only Fruit Cakes will be included in the Auction on Saturday afternoon. All other exhibits must be picked up on **Sunday between 8:00am– 10:00am** or they will be disposed of. If you wish your fruit cake to be held back from the Auction, please ask a Steward to place a **green dot** on the exhibit card when entering.

CONDITIONS:

1. No packet cakes
2. All exhibits presented on white paper plates.
3. No icing down the sides of cakes.
4. 20cm tin unless specified
5. When cooling cake, place on tea towels. Wire rack marks will be regarded as decoration.
6. When entering biscuits or slices, try to ensure uniformity of size. Slice pieces should not be taken from the edge. Slice pieces should be 5cm x 3cm each.
7. Cakes may be baked in the weeks prior to the Show and frozen, defrosted the day before entering - ice after defrosting.
8. Certificates and exhibits not for Auction may be collected from the Pavilion on Sunday between 8:00am -10:00am
9. Collect prize money from Show Office Saturday between 10:00am and 5:00pm ONLY

LAZY DAISY CAKE

The following recipe is compulsory to follow in classes 10 and 18

185g Butter 3/4 cup castor sugar 3 tablespoons milk 3 eggs, beaten 1 3/4 cups SR flour

1. Cream butter and sugar
2. Gradually add eggs and mix well
3. Add flour and milk alternately - approx. 1/3 at a time. Stir gently and thoroughly
4. Place in a greased 20cm round tin and bake in a moderate oven (180C) for 45 to 60 minutes depending on your oven. Cool on tea towels
5. Ice top of cake only with white icing and decorate using jellybeans to make a daisy or a daisy chain design
- 6.

PRE-SCHOOL

1. Decorated Arrowroot Biscuit x 2

2. Gingerbread Men x 2

5 YEARS TO 8 YEARS

3. Anzac Biscuits, plate of 4
4. Patty Cakes, white icing, plate 4, in cases – white or coloured cases allowed
5. Jam Drops, plate of 4
6. Butter Cake, white icing in round tin

7. Chocolate Cake, chocolate icing in round tin
8. Pikelets, plate of 4
9. Lazy Daisy Cake - *following specified recipe above*
10. Gingerbread House

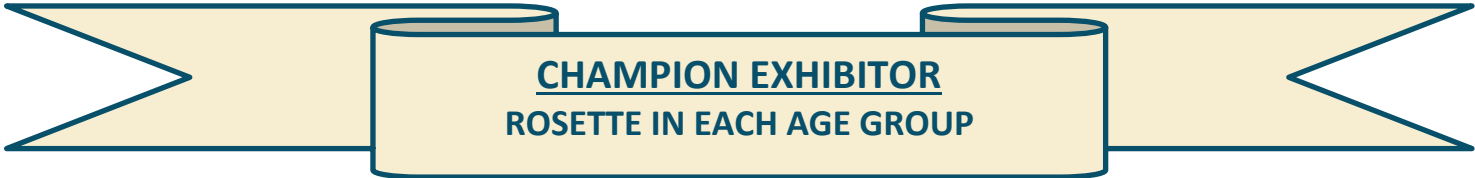
9 YEARS TO 12 YEARS

11. Anzac Biscuits, plate of 4
13. Date Loaf in loaf tin
14. Banana Cake, lemon icing in round tin
17. Plain Scones, plate of 4
18. Slices (not mixed) plate of 4

12. Patty Cakes, white icing, plate of 4, in cases
15. Chocolate Cake, chocolate icing in round tin
16. Pikelets, plate of 4
19. Orange Cake- icing optional
20. Lazy Daisy Cake - following recipe above
21. Gingerbread House

13 YEARS TO 17 YEARS

22. Anzac Biscuits, plate of 4
23. Patty Cakes, white icing, plate of 4
24. Date Loaf in loaf tin
25. Banana Cake, lemon icing in round tin
26. Chocolate Cake, chocolate icing in round tin
27. Pikelets, plate of 4
28. Plain Scones, plate of 4
29. Slices (not mixed) plate of 4
30. Orange Cake- icing optional
31. Lazy Daisy Cake - following recipe above



CHAMPION EXHIBITOR
ROSETTE IN EACH AGE GROUP

