

Section 9: COOKERY

HEAD STEWARD: Donna Jenner 0438 871 698

STEWARD: Joelle Baker,

ENTRY FEE: \$1.00 per exhibit

ENTRIES CLOSE: 9: 30 am Thursday 13th

PLEASE 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 8am-10am 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 8am-10am.** Please note that exhibits not picked up will be thrown out.
7. Collect Prizemoney from Show Office **Saturday between 10am and 5pm ONLY**

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 & 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."

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 or square tin)
2. Fruit Cake, light, no icing, (20cm round or square tin)
3. Boiled Fruit Cake, (20cm round or square tin)
4. Boiled Fruit Pudding
5. Steamed Fruit Pudding
6. Sultana Cake, un-iced (20cm round or square tin)
7. Tutti Frutti Cake (20cm round tin)
8. Carrot Cake (20cm round tin) Iced
9. Orange Cake, Icing optional
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

12. Sponge Sandwich
13. Plain Butter Cake, Iced (20cm round tin)
14. Butter Cake, Any other Variety (20cm round tin)
15. Rainbow Cake, (three-tiered, Jam Filled, Plain Iced)
16. Chocolate Cake, Iced (20cm round tin)
17. Gluten Free Chocolate Cake (20cm round tin)
18. Lamingtons, plate of 6 (*lamingtons to be 4cm x 4cm*)
19. Patty Cakes, Iced, plate of 6 (*remove cases*)

BISCUITS & SLICES

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

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

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 6 | 28. Pumpkin Scones, plate of 6 |
| 29. Damper | 30. White Bread Loaf 500g |
| 31. Sourdough 500g | 32. Grain Sourdough 500g |
| 33. Gluten Free Bread Loaf 500g | 34. Muffins (not mixed), plate of 6 |

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 & decorated handwork only.
36. Special Occasion Cake (excluding wedding).
One tier, iced with fondant & 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.

BEST IN SHOW-Rosette & \$20

MOST SUCCESSFUL EXHIBITOR-Rosette & \$20



RICH FRUIT CAKE

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

250g sultanas	1/3 cup sherry or brandy	250g butter
250 g chopped raisins	250 g plain flour	250g soft brown sugar
250 g currants	60 g self-raising flour	1/2 teaspoon almond essence
125 g chopped mixed peel	1/4 teaspoon grated nutmeg	1/2 teaspoon vanilla essence
90 g chopped red glace cherries	1/2 teaspoon ground ginger	4 large eggs
90 g chopped blanched almonds	1/2 teaspoon ground cloves	1/2 teaspoon lemon essence OR finely 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 1/2 - 4 hours. Allow the cake to cool in the tin.

NOTE: To ensure uniformity & 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 -R & \$25

40. SHOW COOKERY CHALLENGE —

PINEAPPLE FRUIT CAKE

1 X 400g can pineapple pieces 500g mixed dried fruit (NO PEEL & NO CHERRIES)
125g butter 1 cup sugar 1 teaspoon mixed spice 1 teaspoon bicarbonate of soda 2 eggs,
beaten 1 cup plain flour
1 cup SR flour 1/3 cup Brandy or Whiskey

- 1: Soak mixed fruit in brandy or whisky for 3-4 days.
- 2: In a saucepan ,place undrained pineapple , mixed fruit mixture, sugar, mixed spice and bicarbonate of soda. Stir over medium heat until mixture comes to the boil. Cool until cold
- 3: Preheat oven to 160 degrees. Grease a deep round cake tin and line the bottom and sides with baking paper. Allow the paper to come above the sides by 4-5 cm over the edge.
- 4: When mixture is cooled, add eggs and sifted flours and mix well.
- 5: Pour into greased tin and bake for 1 ½ hrs, check if cooked. May need another 30 min.
- 6: Remove from oven , allow to cool 10-15 min then turn out on a cooling rack.

SHOW COOKERY CHALLENGE -Rosette

9a: JUNIOR COOKERY

HEAD STEWARD: Dale Viola

STEWARD: Libby Morris

ENTRY FEE: \$1.00 per exhibit

ENTRIES CLOSE: 9: 30 am Thursday 13th

PLEASE 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 8am-10am 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 & 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 8am - 10am
9. Collect prizemoney from Show Office **Saturday between 10am and 5pm ONLY**

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

PRIZE MONEY: PreSchool-8 yrs 1st: \$5.00, 2nd \$2.00.

9yrs-18yrs: 1st \$10.00, 2nd \$5.00

LAZY DAISY CAKE

The following recipe is compulsory to follow in classes 10 & 18.

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

1. Cream butter & sugar
2. Gradually add eggs & mix well
3. Add flour & milk alternately - approx. 1/3 at a time. Stir gently & thoroughly
4. Place in a greased 20cm round tin and Bake in 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 & decorate using jellybeans to make a daisy or a daisy chain design.

PRE-SCHOOL

1. Decorated Arrowroot Biscuit x 2
2. Gingerbread men x 2
3. Decorated Dinosaur biscuit x 2

5 YEARS TO 8 YEARS

4. Anzac Biscuits, plate of 4
6. Jam Drops, plate of 4
8. Chocolate Cake, chocolate icing in round tin
10. Lazy Daisy Cake - *following specified recipe above*

5. Patty Cakes, white icing, plate 4
7. Butter Cake, white icing in round tin
9. Pikelets, plate of 4
11. Gingerbread House

9 YEARS TO 12 YEARS

12. Anzac Biscuits, plate of 4
14. Date Loaf in loaf tin
16. Chocolate Cake, chocolate icing in round tin
18. Plain Scones, plate of 4
20. Orange Cake- icing optional
22. Gingerbread House

13. Patty Cakes, white icing, plate of 4
15. Banana Cake, lemon icing in round tin
17. Pikelets, plate of 4
19. Slices (not mixed) plate of 4
21. Lazy Daisy Cake - *following recipe above*

13 YEARS TO 17 YEARS

23. Anzac Biscuits, plate of 4
25. Date Loaf in loaf tin
27. Chocolate Cake, chocolate icing in round tin
29. Plain Scones, plate of 4
31. Orange Cake- icing optional
33. Gingerbread House

24. Patty Cakes, white icing, plate of 4
26. Banana Cake, lemon icing in round tin
28. Pikelets, plate of 4
30. Slices (not mixed) plate of 4
32. Lazy Daisy Cake - *following recipe above*

CHAMPION EXHIBITOR
In each Age Group-Rosette