

# CLASSN – COOKING

Entries close 11am Wednesday 24<sup>th</sup> September, 2008.  
Exhibits must be delivered by 11am Friday to Pavilion at Showground.  
Late entries will not be accepted.

**STEWARDS: Mrs M Wells 0269737255, Mrs M Dehlsen,  
Mrs E Coddington and Mrs D Bushell**

All exhibitors must complete an entry and indemnity form.  
All exhibits must be made, prepared and cooked by the exhibitor,  
packet cakes will be disqualified.

**All exhibits must be displayed in oven bags.**

Prize money: 1<sup>st</sup> \$2, 2<sup>nd</sup> \$1 (unless otherwise stated).

All entries except scones must be made prior to the day of judging.  
Exhibits cannot be removed before 7pm Saturday.

1. Plum Pudding boiled in cloth. 1<sup>st</sup> \$4, 2<sup>nd</sup> \$2.

**BEST EXHIBIT** - Trophy donated by New Wave Unisex Hair Salon

2. Plum Pudding, steamed. 1<sup>st</sup> \$4, 2<sup>nd</sup> \$2.
3. Fruit Cake, not iced, 1/2lb mixture. 1<sup>st</sup> \$4, 2<sup>nd</sup> \$2.

**BEST EXHIBIT** - Mrs H Crawford Memorial Trophy donated by her family.

4. Date and Walnut Loaf not iced.
5. Bacon and Egg Quiche.
6. Pumpkin Scones.
7. Six Scones, plain.
8. Six Date Scones.
9. Boiled Fruit Cake, not iced.

**BEST EXHIBIT** - Mrs R E New Memorial Trophy donated by her family.

10. Sultana Cake, not iced.

**BEST EXHIBIT** - Trophy donated by Round About Bakery

11. Banana Cake, not iced.
12. Jam Roll.
13. Chocolate Roll.
14. Honey Roll.
15. Apple Cake, not iced.
16. Collection of Slices, uncooked, 3 varieties, 2 of each.
17. Rainbow Cake, three layers iced. 1<sup>st</sup> \$4, 2<sup>nd</sup> \$2.
18. Six Lamingtons, 1 ½” square.

19. Loaf of bread – made in bread maker – any variety.
20. Six Small Cakes, made in patty tins, not iced.
21. Plain butter cake, square tin, not iced.
22. Cinnamon Sponge Sandwich, no cornflour, not iced, any filling.
23. Coffee Sandwich, iced, top only.
24. Carrot cake, iced.
25. Orange cake, iced.
26. Chocolate Butter Cake, iced – Bar Tin.

**BEST EXHIBIT** - Trophy donated by Jason and Darren Starling in memory of Mrs Mavis and Mr Laurie Voegle.

27. Six Fruit Muffins.
28. Chocolate Walnut Ring Cake, iced.

**BEST EXHIBIT** - Trophy donated by Harvey Norman.

29. Chocolate Sponge Sandwich, no cornflour, not iced, any filling.
30. Tea cake.
31. Collection of Plain Biscuits, 3 varieties, 2 of each.
32. Collection of Fancy Biscuits, 3 varieties, 2 of each.
33. Collection of Slices, four distinct varieties, three of each. 1<sup>st</sup> \$4, 2<sup>nd</sup> \$2.
34. Afternoon Tea Tray for two people. 1<sup>st</sup> \$4, 2<sup>nd</sup> \$2.
35. Afternoon Tea Tray for two people, judged for cooking only.

### **DECORATED CAKE NOVICE**

36. Decorated Cake, judged for decoration only. 1<sup>st</sup> \$6, 2<sup>nd</sup> \$3.
37. Decorated Novelty Cake. 1<sup>st</sup> \$4, 2<sup>nd</sup> \$2.
38. Iced or decorated plaque. 1<sup>st</sup> \$4, 2<sup>nd</sup> \$2.

### **DECORATED CAKE OPEN SECTION**

39. Decorated Cake, judged for decoration only. 1<sup>st</sup> \$6, 2<sup>nd</sup> \$3.
40. Decorated Novelty Cake. 1<sup>st</sup> \$4, 2<sup>nd</sup> \$2.
41. Iced or Decorated plaque. 1<sup>st</sup> \$2, 2<sup>nd</sup> \$1.

**MOST SUCCESSFUL EXHIBITOR IN COOKING** - Judged on points; 1<sup>st</sup> 4 points and 2<sup>nd</sup> 2 points, Society Ribbon and Trophy donated by Mrs Rita Moses.

**MOST OUTSTANDING EXHIBIT IN COOKING - Society Ribbon.**

**42. THE AGRICULTURAL SOCIETES COUNCIL OF NSW RICH FRUIT CAKE COMPETITION.**

The following recipe is compulsory for all entrants:

**RICH FRUIT CAKE**

Here's what you need:

250g (8oz) sultanas

250g (8oz) chopped raisins

250g (8oz) currants

125g (4oz) chopped mixed peel

90g (3oz) chopped red glace cherries

90g (3oz) chopped blanched almonds

1/3 cup sherry or brandy

250g (8oz) plain flour

60g (2oz) self raising flour

1/4 teaspoon grated nutmeg

1/2 teaspoon ground ginger

1/2 teaspoon ground cloves

250g (8oz) butter

250g (8oz) soft brown sugar

1/2 teaspoon lemon essence OR finely grated lemon rind

1/2 teaspoon almond essence

4 large eggs

Here's what you do:

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, and then alternatively 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 tin, no larger than 20cm (8") 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 and depending upon the size, it is suggested the raisins be snipped into 2 or 3 pieces; cherries into 4-6 pieces and almonds crosswise into 3-4 pieces.

Prize money is sponsored by the ASC. Show Societies and Groups should pay the prize money to their winners and then apply to the ASC for reimbursement.

Winners at country shows will each receive a cash prize of \$10 and will be required to bake a second “Rich Fruit Cake” in order to compete in a semi-final to be conducted by each of the fourteen Groups of the Agricultural Council of NSW. The fourteen winners at Regional level will each receive a cash prize of \$15, 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 \$50.

Note: Competitors may only represent one Show Society in a Group Final and only one Group in a State Final.