

CLASSN – COOKING

**STEWARDS: Mrs M Wells 026973 7255, Mrs M Dehlsen,
Mrs E Coddington and Mrs D Bushell**

Prize money: 1st \$2, 2nd \$1

CONDITIONS OF ENTRY

Entries close 11am Wednesday prior to show.

Exhibits must be delivered by 10am Friday to Pavilion at Showground.

Late entries will not be accepted

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.

Slices must be 3cm x 5cm.

All exhibits must be displayed in oven bags.

All entries except scones must be made prior to the day of judging.

Exhibits cannot be removed before 7pm Saturday.

Exhibit tickets must be presented before collecting exhibits or trophies.

Where there is only one entry in any section, prizes will be awarded at the discretion of the judge.

1. Plum Pudding boiled in cloth. 1st - \$2, 2nd - \$1.

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

2. Plum Pudding, steamed. 1st - \$2, 2nd - \$1.

BEST EXHIBIT -\$5 IGA Gift Voucher

3. Fruit Cake, not iced, 1/2lb mixture. 1st - \$2, 2nd - \$1.

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

4. Date and Walnut Loaf, not iced.

5. Six Plain Scones.

6. Six Date Scones.

7. Boiled Fruit Cake, not iced.

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

8. Sultana Cake, not iced.

BEST EXHIBIT - Trophy donated by Round About Bakery.

9. Banana Cake, iced.

10. Jam Roll.

11. Chocolate Roll.

12. Apple Cake, not iced.

13. Collection of Slices, 3cmx5cm, uncooked, 3 varieties, 2 of each.
14. Collection of Slices, 3cmx5cm , cooked, 3 varieties, 2 of each.
15. Rainbow Cake, three layers iced. 1st \$2, 2nd \$1.

16. Six Lamingtons, 1 ½” square.
17. Six Small Cakes, made in patty tins, not iced.
18. Plain butter cake, square tin, not iced.
19. Plain Sponge Sandwich, not made with cornflour, jam filled, not iced.

BEST EXHIBIT – Trophy donated by Harvey Norman

20. Carrot and walnut cake, iced.
21. Orange cake, iced, orange icing only.
22. Chocolate Butter Cake, iced –in bar tin.

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

23. Six Muffins, any variety.
24. Tea Cake, Cinnamon Topping.
25. Collection of Plain Biscuits, 3 varieties, 2 of each
26. Collection of Fancy Biscuits, 3 varieties, 2 of each.
27. Six Pieces of Shortbread

DECORATED CAKE NOVICE

28. Decorated Cake, judged for decoration only.
BEST EXHIBIT - \$5 IGA Gift Voucher.
29. Decorated Novelty Cake.
BEST EXHIBIT - \$5 IGA Gift Voucher.
30. Iced or decorated plaque.
31. Spray of Flowers.

DECORATED CAKE OPEN SECTION

32. Decorated Cake, judged for decoration only.
BEST EXHIBIT - \$5 IGA Gift Voucher.
33. Decorated Novelty Cake.
BEST EXHIBIT - \$5 IGA Gift Voucher
34. Iced or Decorated plaque.
35. Spray of Flowers
36. Mini Decorated Cake

MOST SUCCESSFUL EXHIBITOR IN COOKING (judged on points)- Society Ribbon and Trophy donated by Mrs Dorothy Anderson.

MOST OUTSTANDING EXHIBIT IN COOKING - Society Ribbon.

37. THE AGRICULTURAL SOCIETES COUNCIL OF NSW RICH FRUIT CAKECOMPETITION.

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 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.

JUNIOR SECTION – NW

**Name, age & school to appear on the back of exhibit
All exhibits must be displayed in oven bags**

INFANTS

- 38. Four decorated Arrowroot biscuits
 - 39. Decorated boiled egg
 - 40. Four Chocolate Crackles
 - 41. Four Honey Joys.
- BEST EXHIBIT** – Trophy donated by Mrs Enid Coddington

PRIMARY

- 42. Six Anzac Biscuits.
 - 43. Pizza, mini, any variety.
 - 44. Six pikelets.
 - 45. Six Muffins, any variety.
 - 46. Chocolate packet cake, iced on top.
 - 47. Six plain patty cakes, iced & decorated, made in patty tins.
- BEST EXHIBIT**- Trophy donated by Round About Bakery

SECONDARY

- 48. Six pikelets.
- 49. Pizza, mini, any variety.
- 50. Six plain patty cakes, iced & decorated, made in patty tins.
- 51. Chocolate packet cake, iced in top.
- 52. Six Anzac Biscuits.
- 53. Four Lamingtons.
- 54. Six Muffins, any variety.
- 55. Orange cake, iced on top.
- 56. Novelty decorated cake.

BEST EXHIBIT - Trophy donated by Temora Show Society.

MOST SUCCESSFUL EXHIBITOR IN JUNIOR COOKING – Society Ribbon
and Trophy donated by Mrs Margaret Wells