

# PAVILION PROGRAM

**Chief Steward:** Greg Coltman

**TREVOR CURTIS MEMORIAL TROPHY** *{donated by Bernadette}*  
*for the Most Successful Pavilion Exhibitor*  
plus a \$100 voucher *Sponsored by: Cherry Blossom Cleaning Services*



## CLASS M – COOKING

**Steward:** Marion McNair

**Entry Fee:** \$1.00

**Prize Money:** 1<sup>st</sup> Prize \$4.00; 2<sup>nd</sup> Prize \$2.00

**“WINDERMERE” TROPHY** – *for the Most Successful Exhibitor in Class M*

- ❖ Cakes must ***not*** be put in plastic bags.
- ❖ Cakes ***not to be iced*** unless stated.
- ❖ Patty cakes ***to be cooked in patty tins***, not paper containers.
- ❖ Cakes to be put on solid foundation prior to judging. ***No packet cakes allowed***, unless stated.

**All entries must be registered with the Secretary, Bribbaree Show Society by Wednesday 26<sup>th</sup> September 2018 and delivered to the Main Pavilion by 11 am, Friday 28<sup>th</sup> September 2018.**

- |   |   |
|---|---|
| 1. Half dozen Scones {plain}                      | 15. Chocolate Cake {iced on top}                              |
| 2. Sponge Roll                                    | 16. Boiled Fruit Cake   |
| 3. Sponge Sandwich {jam filled, un-iced}          | 17. Slice {6 pieces} one variety - cooked                     |
| 4. Orange Cake {iced on top}                      | 18. Slice {6 pieces} one variety - uncooked                   |
| 5. Half dozen Lamingtons                          | 19. Date Loaf   |
| 6. Half dozen Cream Puffs {unfilled}              | 20. Cake {of any variety not mentioned}                       |
| 7. Banana Cake {iced on top}                      | 21. 6 x Jam Tarts {biscuit pastry}                            |
| 8. Plate of 6 Anzac Biscuits                      | 22. 6 x Muffins {any variety}                                 |
| 9. Sultana Cake                                   | 23. Plate of Homemade Sweets {6 pieces}<br>cooked or uncooked |
| 10. 4 x decorated Patty Cakes<br>{cooked in tins} | 24. Shortbread {6 pieces}                                     |
| 11. Open Jam Tart {family size}                   | 25. 6 x Pikelets  |
| 12. Pumpkin Scones {six}                          | 26. Tea Cake  |
| 13. Fruit Scones {six}                            | 27. Carrot Cake {iced on top only}                            |
| 14. Marble Cake {iced on top}                     | 28. Christmas Fare {e.g. mince pies,<br>ginger bread men}     |



*THE AGRICULTURAL SOCIETIES COUNCIL OF NSW*  
*RICH FRUIT CAKE COMPETITION*

{Competition to be conducted at Society, Group & State level}

**“MOONBUCCA” TROPHY – for the winning “Rich Fruit Cake”**

**The recipe is compulsory for all entrants as printed in the Schedule.**

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

**Attention Judges:** All Fruit Cakes are to be cut in half when being judged.

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

Winners at Country Shows will each receive a cash prize of \$20 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 \$30, 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.

**HERE’S WHAT YOU NEED:**

250g {8 oz.} Sultanas  
250g {8 oz.} chopped Raisins  
250g {8 oz.} Currants  
125g {4 oz.} chopped Mixed Peel  
90g {3 oz.} chopped Red Glace Cherries  
90g {3 oz.} chopped Blanched Almonds  
½ cup Sherry or Brandy  
250g {8 oz.} Plain Flour  
60g {2 oz.} Self Raising Flour  
¼ teaspoon grated Nutmeg  
½ teaspoon ground Ginger  
½ teaspoon ground Cloves  
250g {8 oz.} Butter  
250g {8 oz.} soft Brown Sugar  
½ teaspoon Lemon Essence OR  
finely grated Lemon Rind  
½ teaspoon Almond Essence  
½ teaspoon Vanilla Essence  
4 large Eggs

**HERE’S WHAT YOU DO:**

**NOTE:** To ensure uniformity and depending upon the size it is suggested the Raisins be snipped into 2 or 3 pieces, Cherries into 4 to 6 pieces and Almonds crosswise into 3 or 4 pieces.

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 Essences.

Add the Eggs one at a time, beating well after each addition, then alternately add the Fruit and Flour mixture. 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 approx. 3½ - 4 hours. Allow the Cake to cool in the tin.



# CLASS MJ – JUNIOR COOKING SECTION

**Note:** Entrants must obtain an identification number and be lodged with the Secretary - Reece Hanigan 0432 348 831 no later than **C.O.B Wednesday 26<sup>th</sup> September 2018.** Entries must be delivered to the Bribbaree Showground Main Pavilion on **Friday 28<sup>th</sup> September 2018** before 11 am. Entries must include Name and School Year on every entry.

## PRESCHOOL & KINDY

1. 4 x Chocolate Crackles
2. 3 x Decorated Arrowroot Biscuits
3. Packet Cake {not iced}
4. Edible Necklace

## PRIMARY

5. 4 x Anzac Biscuits
6. 4 x Patty cakes {not iced}
7. Packet cake {iced}
8. 2 x decorated Gingerbread People
9. Chocolate Cake {iced on top}
10. 4 x packet Muffins
11. 4 x plain Scones



## SECONDARY

12. 4 x Anzac Biscuits
13. 4 x Patty Cakes {not iced}
14. Packet Cake {iced}
15. 2 x decorated Gingerbread People
16. Chocolate Cake {iced on top}
17. 4 x packet Muffins
18. 4 x plain Scones
19. Any other Cake {not packet cake - iced on top}
20. 4 x Biscuits {one variety}

## *Champion Chocolate Cake*

*(MEN ONLY – Open to all Gentlemen over the age of 16 years)*

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**Packet cakes may be used however must be cooked by the entrant.**

**Entry Fee:** \$1.00

**Prize Money** 1<sup>st</sup> Prize \$25.00; 2<sup>nd</sup> Prize \$15.00; 3<sup>rd</sup> Prize: - \$10.00

**Sponsored by: Town Hall Newsagency - Young**

MO. Champion Chocolate Cake

**Town Hall Newsagency**

A.B.N. 12 305 915 608

LES & PAULINE COTTRELL

188 BOOROWA STREET, YOUNG 2594



# CLASS N - PRESERVES, JAMS, SAUCES & PICKLES

**Steward:** Stephanie Hunter

**Entry Fee:** \$1.00

**Prize Money:** - 1<sup>st</sup> Prize \$4.00; 2<sup>nd</sup> Prize \$2.00

## SHARROCK FAMILY MEMORIAL TROPHY

*for the Most Successful Exhibitor in Class N*

## CHAMPION RIBBON FOR MOST ATTRACTIVE EXHIBIT IN CLASS N

*Judged on Presentation only*

- ❖ Jams, Sauces & Pickles to be shown in screw top containers. Sealing wax to be removed before exhibiting and container contents checked for freshness.
- ❖ Jar should not be too full but within ¼” to ½” of top. Containers will not to be judged, but must be of uniform size no less than 250 grams in size. Exhibit to be clearly named and dated, with advertising covered.

### PRESERVED FRUIT

1. One bottle Peaches
2. One bottle Apricots
3. One bottle Dark Cherries
4. One bottle Tomatoes
5. One bottle of Fruit  
{not specified}

### JAMS

6. One jar Plum Jam
7. One jar Tomato Jam {flavoured}
8. One jar Berry Jam
9. One jar Fig Jam
10. One jar Apricot Jam
11. One jar Marmalade Jam
12. One jar Melon Jam {flavoured}
13. Three jars Marmalade Jam
14. One jar of Grape Jam
15. One jar Cherry Jam
16. One jar Quince Jam
17. One jar of Jam {not specified}
18. One jar Lemon Butter



### SAUCE & PICKLES

19. One jar Mustard Pickles
20. One jar Tomato Relish
21. One bottle Plum Sauce
22. One bottle Tomato Sauce  
{no seeds}
23. One jar Green Tomato Pickles
24. One jar Cucumber Pickles
25. One jar Mayonnaise

### COLLECTIONS

#### {Sauce & Pickles}

26. Collection of 3 different sauce varieties
27. Gift Basket – Collection of any 5 varieties

