

CLASS M – COOKING

Steward: Nicole Mangelsdorf

Assistant Steward: Marion McNair

Entry Fee: \$1.00

Prize Money: 1st Prize - \$5.00; 2nd Prize - \$2.00

- ❖ See 'Rules and Regulations' for conditions of entry
- ❖ 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.
- ❖ For any queries please contact the Secretary, Emma Whitechurch – 0497 115 568

“WINDERMERE” TROPHY – for the Most Successful Exhibitor in Cooking

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| 1. Plain Scones x6 | 17. Lamingtons x6 |
| 2. Flavoured Scones x6 (any variety) | 18. Anzac Biscuits x6 |
| 3. Sponge Roll | 19. Open Jam Tart (family size – any flavour) |
| 4. Sponge Sandwich (jam filled, un-iced) | 20. Slice x6 (one variety) |
| 5. Orange Cake (iced on top) | 21. Slice x6 (mixed varieties) |
| 6. Marble Cake (iced on top) | 22. Date Loaf |
| 7. Chocolate Cake (iced on top) | 23. Homemade sourdough |
| 8. Banana Cake (iced on top) | 24. Muffins x6 (any variety) |
| 9. Packet Cake | 25. Shortbread x6 |
| 10. Sultana Cake | 26. Pikelets x6 |
| 11. Tea Cake | 27. Christmas Theme (e.g. mince pies, gingerbread people, gingerbread house) |
| 12. Carrot Cake (iced on top only) | 28. Farmers lunchbox |
| 13. Boiled Fruit Cake | 29. High tea tower |
| 14. Your Families Favourite Cake (include recipe) | 30. Rich Fruit Cake (see competition recipe and rules next page – entry is free) |
| 15. Decorated Patty Cakes x4 (cooked in tins) | |
| 16. Cake (of any variety not mentioned) | |

MEN’S CHAMPION CHOCOLATE CAKE

- ❖ Open to men only over the age of 16
- ❖ Packet cakes may be used but must be cooked by the entrant

Entry Fee: \$2.00

Prize Money: 1st Prize - \$50.00; 2nd Prize - \$30.00, 3rd Prize - \$20.00

Sponsored by: **Trish Nolan in memory of Francis Nolan**

31. Champion Chocolate Cake



Tester Porter Services
Certified Practising Accountants

AgShows NSW Rich Fruit Cake Competition

(Competition to be conducted at Society, Group & State level)

Entry Fee: \$0

Prize Money: 1st Prize - \$25.00

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

- ❖ The following recipe is compulsory for all entrants as printed in this schedule at all stages of the competition
- ❖ The NSW Rich Fruit Cake Competition is conducted to seek excellence in the preparation, cooking and presentation of a rich fruit cake and to promote Australian produce
- ❖ Cakes will be cut in half during judging
- ❖ Cakes should not exceed 57mm in height
- ❖ Winner at show level is eligible to enter the second (group) stage of the competition
- ❖ Competitors may participate in only one Group Final representing one Agricultural Show and, consequently, may represent only one Group in the subsequent State Final.
- ❖ The prize money for group level is \$50 and \$100 for state level
- ❖ Prize money and awards are sponsored by AgShows NSW
- ❖ The successful exhibitor will be required to bake a new cake at each stage of the competition
- ❖ Cakes should not be enclosed in plastic bags or any other material
- ❖ No decoration allowed
- ❖ For any queries please contact the Secretary, Emma Whitechurch – 0497 115 568

The following recipe is compulsory for all entrants as printed in this schedule at all stages of the competition

INGREDIENTS

250g (8 oz) sultanas
250 g (8 oz) chopped raisins
250 g (8 oz) currants
125 g (4 oz) chopped mixed peel
90 g (3oz) chopped red glace cherries
90 g (3 oz) chopped blanched almonds
1/3 cup sherry or brandy
250 g (8 oz) plain flour
60 g (2 oz) self-raising flour
1/4 teaspoon grated nutmeg
1/2 teaspoon ground ginger
1/2 teaspoon ground cloves
250g (8 oz) butter
250g (8 oz) soft brown sugar
1/2 teaspoon lemon essence OR finely grated lemon rind
1/2 teaspoon almond essence
1/2 teaspoon vanilla essence
4 large eggs

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 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.

CLASS M – JUNIOR COOKING

Steward: Nicole Mangelsdorf

Assistant Steward: Marion McNair

Entry Fee: \$1.00

Prize Money: 1st Prize - \$4.00; 2nd Prize - \$2.00

- ❖ See 'Rules and Regulations' for conditions of entry
- ❖ 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.
- ❖ Entries MUST include Name and School Year on every entry
- ❖ For any queries please contact the Secretary, Emma Whitechurch – 0497 115 568

Champion Ribbon – for the “Best Exhibit in Junior Cooking”

Champion Ribbon – for the “Best Exhibit in Preschool & Kindy Cooking”

Champion Ribbon – for the “Best Exhibit in Primary Cooking”

Champion Ribbon – for the “Best Exhibit in Secondary Cooking”

Preschool & Kindy

1. Chocolate Crackles x4
2. Decorated Arrowroot Biscuits x3
3. Packet Cake (not iced)
4. Edible Necklace

Primary

5. Anzac Biscuits x4
6. Patty cakes x4 (not iced)
7. Packet cake (iced)
8. Decorated Gingerbread People x2
9. Chocolate Cake (iced on top)
10. Packet Muffins x4
11. Plain Scones x4

Secondary

12. Anzac Biscuits x4
13. Patty Cakes x4 (not iced)
14. Packet Cake (iced)
15. Decorated Gingerbread People x2
16. Chocolate Cake (iced on top)
17. Packet Muffins x4
18. Plain Scones x4
19. Any other Cake (not packet cake - iced on top)
20. Biscuits x4 (one variety)

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