

## SECTION 04 COOKERY

**STEWARD:** Kaye Barr

**ENTRY FEE:** \$1, must be paid with entry

**PRIZES:** 1st \$5, 2nd \$3, unless otherwise stated

**EXHIBITS:** Unless otherwise specified exhibits are to be placed on foil covered hard cardboard 14cm x 22cm.

Where applicable, "Show Colours" are blue, green & yellow.

**Note:** Collections must be distinct from Class Exhibits. Judges may cut exhibits. Ring tins are not to be used unless specified. No rack marks.

**ALL EXHIBITS WILL BE PLACED IN A GLASS DISPLAY CASE**

### HINTS & TIPS FOR CAKE MAKING

Please read your schedule very carefully. Some classes may have particular entry requirements. Judges look for many things when they are judging such as well-cooked entries, shape, presentation, preparation of fruits, baking (golden in colour outside, top and bottom) general appearance, use plain icing not frosting and presentation and most importantly, flavour. Judges really enjoy an entry when it looks good, smells good, cuts well and tastes marvellous.

Points will be lost for burnt cakes, cakes with rack marks, under-cooked and soggy cakes, badly prepared and irregular distribution of fruits, and tunnels or bubbles in the cake.

### OPEN CLASSES

Class 401 Plain Scones 6

Class 402 Sultana Scones 6

Class 403 Pumpkin Scones 6

Class 404 Jam Drops 6

Class 405 Cornflake Cookies 6

Class 406 Sweet Muffins 6

Class 407 Lamingtons, 4 cm Square 6

Class 408 Shortbread Biscuits 6

Class 409 Small Cakes Cooked in Patty Tins, NO Paper Cases 6

Class 410 Butterfly Patty Cakes filled with Mock Cream NO Paper cases 6

Class 411 Slice, Iced AV 6

Class 412 Plain Sponge Sandwich, Filled with Jam & Iced 1

Class 413 Plain Sponge Roll filled with Jam 1

Class 414 Carrot Cake, Un-iced 1

Class 415 Plain Butter Cake, Un-iced 1

Class 416 Banana Cake, Un-iced 1

Class 417 Date Loaf 1

Class 418 Chocolate Cake; Top Only Iced 1

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

The following recipe is compulsory for all entrants and must be printed in your schedule.

Here's what you need:

250g (8 oz) sultanas  
250 g (8 oz) chopped raisins

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  
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:

Mix together all the fruits and nuts and sprinkle with the sherry or brandy. Cover and leave for at least 1 hour, but 250 g (8 oz) currants 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 tin no larger than 20cm (8") and bake in a slow oven for approximately 3 ½ - 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, 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 \$100.00.

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 in the subsequent State Final.

Attention Judges - All Fruit cakes are to be cut in half when being judged.

Updated Feb 2018

Class 419 Rich Fruit Cake 1 – see recipe page 21  
Class 420 Rich Fruit Cake 1 - **Group Final**  
Class 421 Boiled Fruit Cake 1  
Class 422 Special Occasion Cake (formal) 1  
Class 423 Special Occasion Cake (formal) Novice  
Class 424 AOV Cake not specified Iced in Show Colours 1  
Class 425 Citrus Sour Cream Cake – see recipe page 23  
Class 426 Apple & Walnut Loaf 1  
Class 427 Banana Bread Loaf Tin 1  
Class 428 Muesli Bars 8cm x 4cm 4  
Class 429 Savoury Muffins 6

Champion Exhibit - Cookery (Open) - Certificate & Ribbon

Most Successful Exhibitor - Cookery (Open) - Certificate & Voucher \$25 by **Tuckshop Bellingen**

Class 423 sponsored by **Violet Preston**

Class 424 sponsored by **Kaye Barr**

## **CITRUS SOUR CREAM CAKE**

**(Section 4; Class 425)**

### **Ingredients**

125g butter

1 cup castor sugar

3 x 60g eggs

1/2 cup mixed peel

3/4 cup self-raising flour

3/4 cup plain flour

1/2 cup sour cream

### **Method**

Preheat oven to moderate 160c

Grease and line base of loaf tin with baking paper.

Cream butter, then add sugar and beat until light & fluffy.

Beat in eggs, one at a time, beat well between each addition.

Transfer mixture to larger bowl, stir in the peel with half of the sifted flours and half the sour cream, finally add the remaining flours and cream.

Spread mixture into prepared tin.

Bake in moderately slow oven (160c) for about 1 - 1 1/2 hours or until cooked.

Stand 5 minutes before turning out to cool on a tea towel covered rack.

## **HIGH SCHOOL STUDENTS**

**ENTRY FEE:** 50 cents, must be paid with entry

**PRIZES:** 1st \$3, 2nd \$2, unless otherwise stated, plus 1st Majestic Cinema Pass for 1, 2nd Majestic Cinema Voucher (2 for 1)

**EXHIBITS:** Unless otherwise specified exhibits are to be placed on foil covered hard cardboard 14cm x 22cm

Class 431 Cup Cakes, not in patty cases: Iced in Show Colours 3

Class 432 Sweet Muffins 3

Class 433 Anzac Biscuits 3

Class 434 Jam Drops 3

Class 435 Plain Homemade or Packet Cake Coloured & Iced: Using your imagination

Class 436 Novelty Cake, maximum board size 30cm x 30cm 1

Champion Exhibit - Cookery (HS Students) - Certificate & Ribbon

Most Successful Exhibitor - Cookery (HS Students) - Certificate & Voucher \$25 by **Tuckshop Bellinghen**

Encouragement Award - Cookery (HS Students) Certificate

Special Award - Cookery (High School Students) Certificate - \$10 by **Bellinghen CWA**

Class 435 sponsored by **Kaye Barr**

## **PRIMARY SCHOOL STUDENTS**

Class 437 Muffins, any variety 3

Class 438 Anzac Biscuits 3

Class 439 Choc Chip Cookies 3

Class 440 Cornflake Biscuits 3

Class 441 Meringues in Show Colours 4

Class 442 Cup Cakes; Novelty Iced, not in patty cases 3

Class 443 Jam Drops 3

Class 444 Circus Theme Cake, maximum board size 30cm x 30cm

Class 445 Vanilla Packet Cake, Iced in Show Colours

Champion Exhibit - Cookery (PS Students) - Certificate & Ribbon

Most Successful Exhibitor - Cookery (PS Students) - Certificate

Encouragement Award - Cookery (PS Students) - Certificate

Special Award - Cookery (PS Students) Certificate - \$10 by **Bellinghen CWA**

Class 445 sponsored by **Kaye Barr**

## **INFANT & PRE SCHOOL STUDENTS**

Class 446 Gingerbread Man decorated with Icing 1

Class 447 Chocolate Crackle 3

Class 448 Arrowroot Biscuits decorated with Icing 3

Class 449 Pikelets 3 (8cm wide)

Most Successful Exhibitor - Cookery (Kindy Students) - Certificate

Encouragement Award - Cookery (Kindy Students) - Certificate

Special Award - Cookery (Kindy Students) Certificate - \$5 by **Kaye Barr**