



Section G
Cooking
Steward – Irene Neyle
0427 462 420

Entry Fee	\$2 for the first then 50cents per entry. Up to a maximum of \$5 per exhibitor for section.
Requirements of delivery:	Requirements of Delivery: Completed entry forms, entry fees and exhibit. When entry fees are paid exhibit label will be given to attach securely to exhibit. For Friday morning deliveries this is to be completed prior to delivery of exhibit.
Exhibit Delivery	Quirindi Showground Pavilion between 2pm and 5 pm Thursday 11 th September 2025 or by ARRANGEMENT Friday 12 th September between 07:30 am and 08:15am. Entries being delivered Friday morning MUST be entered and exhibit label attached to the correct entry prior to delivery.
Exhibit and Prize Collection	Sunday 14 th September 2025 between 1pm and 2:30pm
CONDITIONS OF ENTRY:	• NO rack marks permitted. • Only this layer of icing where icing is specified, only on top of the exhibit. All icing to be dry before covering or placing it in a plastic bag • NO cream cheese icing to be used • Muffins not to be made in paper cases • Slices and biscuits to be an even size • All entries to be on a sturdy base (no larger than 1cm over hang) and covered in clear wrap or a clear bag when delivered • Exhibitor ticket will be provided when entry fees are paid and needs to be securely attached to the exhibit • Cakes that have been frozen are acceptable • All care is taken but no responsibility • Judges' decisions are final, and no correspondence will be entered into.
Prizes	As described in each class

Cookery – Open

Class	Exhibit	Prize Money	
1	Korean Sponge Cake	\$50.00	
2	The Agricultural Societies Council of NSW Rich Fruit Cake - See set recipe and guidelines at end of this section	\$25.00	
3	Thermomix Chocolate Cake – 20cm tin - See set recipe at end of this section	\$15.00	
4	Light Fruit Cake 250gms of butter 20cm tin	\$25.00	\$10.00
5	Boiled Fruit Pudding (in a Cloth) 250gms of Fruit, 250gms of butter	\$25.00	\$10.00
6	Sponge Sandwich any recipe. Jam filled. Non cream or icing sugar	\$20.00	\$10.00
7	Chocolate Cake 20cm tin. Chocolate icing on top only	\$20.00	\$10.00
8	Banana cake. No Icing	\$20.00	\$10.00
9	Date and Walnut Roll (cylindrical)	\$20.00	\$10.00
10	Carrot Cake Loaf Tin. No Icing	\$20.00	\$10.00
11	Sultana Cake 225gms butter 2 cups Sultanas 20cm round tin	\$20.00	\$10.00
12	Moist Coconut Cake 20 cm tin.	\$20.00	\$10.00
13	Lemon Cake 20 cm tin. Thin Lemon Icing on Top	\$20.00	\$10.00
14	Orange Cake 20 cm tin. Thin Orange Icing on Top	\$20.00	\$10.00
15	6 Jam Drops on a plate. Size 5 cm	\$15.00	\$5.00
16	Coconut Jam Slice	\$15.00	\$5.00
17	6 Plain Scones on a plate (Not joined)	\$10.00	\$5.00
18	6 Pumpkin Scones on a plate (Not joined)	\$10.00	\$5.00
19	4 Choc Chip Muffins on a Plate (NO papers)	\$15.00	\$7.00
20	4 Lamingtons butter mixture 4cm x 4cm on a Plate	\$15.00	\$7.00
21	6 Anzac Biscuits	\$15.00	\$7.00

MAJOR SPONSOR for The Cookery Section
Gail Kelly

Most Successful Cookery Exhibitor Class 1-20 Ribbon and \$40
Champion Exhibit Ribbon and \$40

NOVICE SECTION

Class	Exhibit	Prize Money	
1	Butter Cake 20 cm tin. NO icing	\$20.00	\$10.00
2	Chocolate Cake 20 cm tin. Chocolate icing on top ONLY	\$20.00	\$10.00
3	Brownie Slice, 6 pieces on a plate 5cm x 5 cm	\$15.00	\$5.00

Ag Shows NSW Rich Fruit Cake Recipe

INGREDIENTS:

250g sultanas
250g chopped raisins
250g currants
125g chopped mixed peel
90g chopped red glace cherries
90g chopped blanched almonds
1/3 cup sherry or brandy
250gm Plain Flour
60g self-raising flour
¼ teaspoon grated nutmeg
½ teaspoon ground ginger
½ teaspoon ground cloves
250g butter
250g brown sugar
½ teaspoon lemon essence OR finely grated lemon rind
½ teaspoon almond essence
½ 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 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

ASC Rich Fruit Cake Competition

Guidelines

Prizemoney is sponsored by the ASC. Show Societies and Groups should pay prizemoney 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 fourteen Groups of the Agricultural Societies Council of NSW

The fourteen winners at the Group level will each receive a cash prize of \$30 and will be required to bake a third "Rich Fruit Cake" for the Royal Easter Show where the winner will receive a cash prize of \$100. **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.

Class 3. **Thermomix – Too Easy Chocolate Cake with Chocolate Icing**

- 120gms butter, cut into pieces, extra for greasing
- 2 eggs
- 100gms full cream milk
- 1 tsp natural vanilla
- 120gms castor sugar
- 120gs self-raising flour
- 30gms cocoa powder
- 1tsp baking powder

Preparation

1. Preheat oven to 180° C
2. Place butter into mixing bowl and melt 2 mins/60°/speed1
3. Add eggs, full cream milk, vanilla extract, castor sugar, self-raising flour, cocoa powder and baking powder and mix 15 sec/speed 5
4. Pour mixture into prepared cake tin. Bake for 30-35 minutes (180°c or until a skewer inserted into centre of the cake comes out clean.
5. Allow to cool in the tin for 5 mins before removing from tin
6. Apply a thin layer of chocolate icing only when cake is cold