

Section F Cookery

Steward : Irene Neyle 0427 462420

Entry fee: \$2 for the first entry then 50 cents per entry. Up to a maximum of \$5 per exhibitor.

Requirements on delivery: Completed entry form, entry fees and exhibit - clearly named on the back with class number entered.

Exhibit Delivery Location & Time: Quirindi Showground Pavilion 2pm – 6pm Thursday 8th September.

Exhibit & Prize Collection Location & Time: Sunday 1pm – 3pm

Conditions of entry:

- NO rack marks permitted.
- Only thin layer of icing where icing is specified, only on top of cake. All icing is to be dry before placing in the plastic bag.
- No cream cheese icing to be used.
- Muffins should not be made in paper cases.
- Slices and biscuits should be of an even size
- All entries are to be in a plastic bag on a sturdy base (no larger than 1cm overhang) when delivered.
- Exhibitor ticket will be provided when entry fee is paid and needs to be attached to the entries.
- Cakes that have been frozen are acceptable.
- All care is taken but no responsibility.
- Prizes as started in each class.
- Judges' decisions are final, and no correspondence will be entered into.

Classes

1. Best Decorated Cake – The theme for 2022 is Sunflower
Prize \$50
2. Rich Fruit Cake - The Agriculture Society Council of N.S.W. See Recipe guidelines
Prize \$25 (recipe at end of this section)
3. Thermomix Chocolate Cake – 20cm Tin
Prize - \$15 (recipe at end of this section)
4. Fruit Cake – 250g fruit, 250 g butter, 20cm Tin
1st Prize \$25 2nd Prize \$15 (recipe at end of this section)
5. Steamed Fruit Pudding – 250g fruit, 250 g butter
1st Prize \$25 2nd Prize 10
6. Sponge Sandwich – any recipe, no cream or icing sugar
1st Prize \$20 2nd Prize \$10
7. Chocolate Cake – 20cm Tin, Thin chocolate icing on top.
1st Prize \$20 2nd Prize \$10
8. Banana Cake – Bar Tin, no icing
1st Prize \$20 2nd Prize \$10
9. Date & Walnut Loaf – Round Load Tin
1st Prize \$20 2nd Prize \$10
10. Carrot Cake – 20cm Tin, no icing
1st Prize \$20 2nd Prize \$10
11. Sultana Cake – 20cmTin, 225g butter, 2 cups sultanas
1st Prize \$25 2nd Prize \$10
12. Moist Coconut Cake – 20cm Tin
1st Prize \$20 2nd Prize \$10
13. Lemon Cake – 20cm Tin, thin lemon icing
1st Prize \$20 2nd Prize \$10
14. Orange Buttercake – 20cm Tin, thin orange icing on top
1st Prize \$20 2nd Prize \$10



15. Jam Drops – size 5cm, 6 on a plate
1st Prize \$15 2nd Prize \$5
16. Ginger Slice – 20cm x 30cm, 6 slices on a plate
1st Prize \$15 2nd Prize \$5
17. Plain Scones – 6 on a plate
1st Prize \$10 2nd Prize \$5
18. Date Scone – 6 on a plate
1st Prize \$15 2nd Prize \$5
19. Banana Oat Muffins – 4 on a plate
1st Prize \$15 2nd Prize \$7
20. Sweet Muffins – 4 on a plate
1st Prize \$15 2nd Prize \$7



Men's Section

21. Damper
1st Prize \$10 2nd Prize \$7
22. Butter Cake – 20cm Tin, no icing
1st Prize \$20 2nd Prize \$10
23. Chocolate Cake – 20cm Tin, thin icing
1st Prize \$20 2nd Prize \$10

Champion on Points \$40/Ribbon

Most Successful Cookery Exhibitor \$40

3 x Encouragement Awards Shop Local Vouchers \$15

Jams & Pickles

Entry fee: \$2 for the first entry then 50 cents per entry.

Requirements on delivery: Completed entry form, entry fees and exhibit.

Exhibit Delivery Location & Time: Quirindi Showground Pavilion 2pm – 6pm Thursday 8th September, 2022.

Exhibit & Prize Collection Location & Time: Sunday time TBA

Conditions of Entry:

- Use only screw-top jars plain lids holding either 250g or 500g, except for Class 9*.

1. Jar of Orange Jam
2. Jar of Plum Jam
3. Jar of Melon & Pineapple Jam
4. Jar of Fig Jam
5. Jar of Dried Apricot Jam
6. Jar Strawberry Jam
7. Jar of Fruit Chutney
8. Jar Mustard Relish
9. 225g Jar of Lemon Butter



Champion Exhibition \$20/Ribbon

Class 2. The Agricultural Societies Council of NSW- Rich Fruit Cake recipe

- 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
- ¼ teaspoon grated nutmeg
- ½ teaspoon ground ginger
- ½ teaspoons ground cloves
- 250g(8oz) butter
- 250g(8oz) soft brown sugar
- ½ teaspoon of lemon essence or finely grated lemon rind
- ½ teaspoon almond essence
- ½ teaspoon vanilla essence
- 4 large eggs

Preparation

Mix together all the fruit and nuts and sprinkle with the sherry or brandy. Cover and leave for a least 1 hour, but preferably overnight.

Sift together the flour and spice.

Cream together the butter and sugar with the essence.

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 prepared tin no larger than 20cm (8") and bake in a slow oven for approximately 3 ½-4 hours. Allow cake to cool in tin.

NOTE: To ensure uniformity and depending on the size it is suggested the raisins be snipped into 2 or 3 pieces, cherries into 6 pieces and almond crosswise into 3 or 4 pieces

ASC Rich Fruit Cake Competition

Guidelines

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 judge



Class 3. Thermomix- Too Easy Chocolate Cake with Chocolate Icing

- 120g butter, cut onto pieces. plus, extra for greasing
- 2 eggs
- 100g full cream milk
- 1 tsp natural vanilla
- 120g caster sugar
- 120g self raising flour
- 30g cocoa powder
- 1 tsp baking powder

Preparation

- 1) Preheat oven to 180oc. Grease and line a square tin (20cm) and set aside.
- 2) Place butter into mixing bowl and melt 2mins/60oc/speed 1
- 3) Add eggs, full cream milk, vanilla extract, caster 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 (180oc) or until a skewer inserted into centre of the cake comes out clean.
- 5) Allow to cool in the tin for 5 minutes then transfer to wire rack.
- 6) Apply a thin layer of chocolate icing only when cake is cold.

Thank you to all our wonderful sponsors
Yogis PlaceSue & Ken Cudmore***
Carlos IGA

