



Section G Cookery



Chief Steward - Irene Neyle - 0427 462 420

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 – Securely attached exhibit tag (provided after entry fee is paid)

Exhibit Delivery Location & Time: Quirindi Showground Pavilion between 2pm – 5pm Thursday 7th September.

Exhibit & Prize Collection Location & Time: Sunday 10th September between 2pm – 4pm

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 plastic bag.
- NO cream cheese icing to be used.
- Muffins not to be made in paper cases.
- Slices and biscuits to 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 exhibit.
- 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 - Open

1. Best Decorated Cake, (depicting farming theme) single tier
Prize \$50
2. The Agriculture Society Council of N.S.W. Rich Fruit Cake – See set Recipe and 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 \$10
5. Boiled 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, Chocolate icing on top ONLY.
1st Prize \$20 2nd Prize \$10
8. Banana Cake – Bar Tin, NO icing
1st Prize \$20 2nd Prize \$10
9. Date & Walnut Loaf – In a roll tin not a loaf tin
1st Prize \$20 2nd Prize \$10
10. Carrot Cake – 20cm Tin, no icing
1st Prize \$20 2nd Prize \$1
11. Sultana Cake – 20cmTin, 225g butter, 2 cups sultanas, 20cm round tin
1st Prize \$25 2nd Prize \$1



12. Moist Coconut Cake – 20cm Tin
1st Prize \$20 2nd Prize \$1
13. Lemon Cake – 20cm Tin, thin lemon icing on top
1st Prize \$20 2nd Prize \$1
14. Orange Cake – 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. Caramel Slice (NOT made with condensed milk)– 6 slices on a plate 4cm x 4cm
1st Prize \$15 2nd Prize \$5
17. Plain Scones (Not Joined) – 6 on a plate
1st Prize \$10 2nd Prize \$5
18. Date Scones (Not Joined) – 6 on a plate
1st Prize \$10 2nd Prize \$5
19. Banana Oat Muffins (NO paper) -4 on a plate
1st Prize \$15 and Tupperware muffin tray 2nd Prize \$7
20. Lamingtons butter mixture - 4 on a plate 4cm x 4cm
1st Prize \$15 2nd Prize \$7



Champion Exhibit Ribbon and \$40

Most Successful Cookery Exhibitor Class 1 – 20 Ribbon and \$40

3 x Encouragement Awards - Vouchers \$15 each

Men's Section

1. Plain Damper
1st Prize \$10 2nd Prize \$7
2. Butter Cake – 20cm Tin, NO icing
1st Prize \$20 2nd Prize \$10
3. Chocolate Cake – 20cm Tin, Chocolate icing on top ONLY
1st Prize \$20 2nd Prize \$10

A very big thankyou to our sponsor

****Kathy Crouch Independent Tupperware Consultant****



Class 2. AgShows NSW Rich Fruit Cake Recipe

- 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
- 250g Self-raising flour
- ¼ teaspoon grated nutmeg
- ½ teaspoon ground ginger
- ½ teaspoons ground cloves
- 250g butter
- 250g brown sugar
- ½ teaspoon of 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 a least 1hour, 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 x 20cm 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 4-6 pieces and almond crosswise into 3 - 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 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 a 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, 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 180°C. Grease and line a square tin (20cm) and set aside.
- 2) Place butter into mixing bowl and melt 2mins/60°C/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 (180°C) 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.