

SECTION J – COOKING

SUB-COMMITTEE: S Cronin (Captain), L Hook, D. Hunt, K Gill, M Boland, M.Jenkins, K Grocott and Z Van Wijk.

PRIZES: Award cards for First & Second all categories. Childrens 12 years and under 1st \$5, 2nd \$3. Except where otherwise mentioned.

ENTRIES: will be accepted in the Fairfax Pavilion on Thursday 18th September from 2.00pm to 4.00pm, and Friday 19th September from 8.00am until 10.00am. Any entries not collected between 4.00pm & 5.00pm on Saturday 20th September will become the property of the committee.

Entries must be collected between 4.00pm & 5.00pm Saturday 20th September

PRESENTATIONS: 11.00am on Saturday, 20th September in the Rodgers Pavilion

SPECIAL PRIZES

- PRIZE for exhibitor gaining the highest point score Open Classes 1-13 Donated by “Kingslyn” (\$20)
- PRIZE for Most Successful CWA Cake Class 14 Donated by Merriwa CWA
- PRIZE for First (\$10.00) Boiled Fruit Cake - Class 15 Donated by Newsxpress
- PRIZE for First (\$10.00) Rich Fruit Cake - Class 16 In Memory of Mrs L Killen
- PRIZE for First (\$10.00) Decorated Cake - Class 17 Donated by Mrs J Johnson
- PRIZE (Perpetual) for exhibitor gaining the highest point score Bloke’s Classes 18-19 Donated by Merriwa IGA, trophy
- PRIZE for exhibitor gaining the highest point score Classes 20-23 Donated by Mrs S Cronin (\$10.00) PRIZE for exhibitor gaining the highest point score Classes 24-27 Donated by Danielle Cronin Business Services (\$10.00)
- PRIZE for exhibitor gaining the highest point score Classes 28-30 Donated by Mrs K Gill (\$10.00)
- PRIZE (Kim Fitzroy (Gill) Memorial and Perpetual) for Decorated Birthday Cake – Class 31 Donated by The Gill Family, Trophy
- PRIZE for exhibitor gaining the highest point score Classes 33-34 Donated by Mrs K Gill (\$5)
- PRIZE for First (\$5) Class 35 Donated by Mrs K Gill
- PRIZE for First (\$5) Class 32 Donated by Merriwa CWA

CONDITIONS OF ENTRY

1. The Judge may cut or sample each exhibit.
2. All exhibits must be the work of the exhibit
3. No packet cakes are to be used.
4. The number of cakes, slices etc entered must be as stated in the schedule.
5. Entries must be on a cardboard plate.
6. There should be no rack marks.

7. No ring tins are to be used.
8. Any icing is to be on the top of the cake only
9. Exhibits may be frozen and defrosted prior to entry

OPEN CLASSES

1. Four Plain Scones
2. Four Pumpkin Scones
3. Four Biscuits - one mixture
4. Four Cupcakes – iced, paper cases allowed
5. Four Shortbread - any shape
6. Uncooked Slice - 4 pieces of one mixture
7. Cooked Slice – 4 pieces of one mixture
8. Four Muffins – sweet or savoury – regular size, paper cases allowed
9. Citrus Cake – iced
10. Gluten Free Cake – iced, any mixture
11. Banana Cake – iced
12. Four Gluten Free Biscuits – one mixture
13. Chocolate Cake – iced
14. Marble Cake – minimum three colours, iced
15. Boiled Fruit Cake – 20 cm tin
16. Rich Fruit Cake - 250g 20cm tin. Entrants must use the recipe provided
17. Decorated Cake, judged on decoration only

BLOKES BAKING

18. Damper
19. Your Best Cake

CHILDREN'S CLASSES

16 YEARS AND UNDER

20. Rocky Road – 4 pieces
21. Iced Chocolate Cake
22. Four Cupcakes – iced and decorated, paper cases allowed
23. Uncooked Slice – 4 pieces of one mixture coconut ice

UNDER 12 YEARS

24. Four Pikelets
25. Four Cupcakes – iced and decorated, paper cases allowed
26. Chocolate Cake – iced
27. Rocky Road – 4 pieces chocolate crackles decorated

UNDER 8 YEARS

28. Four Pikelets
29. Four Decorated Cupcakes – judged on decoration only
30. Rocky Road – 4 pieces chocolate crackles decorated

KIM FITZROY (GILL) MEMORIAL AND PERPETUAL TROPHY 8 – 12 YEARS

31. Decorated Birthday Cake, judged on decoration only

TEA CAKE – PRIZE SUPPLIED BY MERRIWA CWA 12 - 16 YEARS

32. Tea Cake

5 YEARS AND UNDER

33. Four Decorated Arrowroot Biscuits
34. Four Decorated Cupcakes – judged on decoration only

3 YEARS AND UNDER

35. Four Decorated Plain Round Biscuits (eg. Marie Biscuits)

THE AGRICULTURAL SOCIETIES COUNCIL OF NSW

RICH FRUIT CAKE COMPETITION

The following recipe is compulsory for all entrants in Class 16:

INGREDIENTS

250g sultanas	½ teaspoon ground cloves
250g chopped raisins	250g butter
250g currants	250g soft brown sugar
125g chopped mixed peel	½ teaspoon almond essence
90g chopped red glace cherries	½ teaspoon vanilla essence
90g chopped blanched almonds	4 large eggs
250g plain flour	⅓ cup sherry or brandy
60g self-raising flour	¼ tsp grated nutmeg
½ teaspoon ground ginger	½ teaspoon lemon essence OR finely grated lemon rind

METHOD:

Mix together all the fruits and nuts and sprinkle with the sherry or brandy. Cover and leave at least one 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 tin no larger than 20cm in length, breadth or diameter and bake in a slow oven for approximately three and a half to four 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 two or three pieces, cherries into four to six pieces and almonds crosswise into three to four pieces.

Winners at Country Shows will each receive a cash prize of \$10.00 and will be required to bake a second 'Rich Fruit Cake' in order to compete in a semi-final to be conducted by each of the 14 Groups of the Agricultural Societies Council of NSW.

The 14 winners at Regional Level will each receive a cash prize of \$15.00 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 \$50.00.