

SECTION 15 COOKING

Stewards: Rachel Anderson (0408 486 709)
Penny Cook (0456 597 980)

Entry Fee: \$1.00

Entries Close: *Friday 3 May 2024 at 10am*

Entries can be delivered to the Cooking Pavilion from 8.00—10.00am Friday 3 May.

No entries will be accepted once Judging commences.

Collection Time: *Exhibits to remain on display until 5.00pm when the pavilion will be closed to dismantle displays. The pavilion will re-open at 6.00pm for collection of items.*

Prizes: 1st: \$2.00, 2nd: \$1.00

Classes 5, 7, 10, 21, 22, 26, 38, 39 - \$10 1st place donated by Project Analysis

Champion Bread of Show: Ribbon & \$30 voucher donated by Sara Jane Fine Foods

Best Cook of Show: Ribbon & \$30 donated by Made In Wello

Most Successful Exhibitor: Ribbon & \$20 donated by CWA Wellington

Decorated Novelty Cake: Ribbon & \$20 donated by Project Analysis

Champion Bakery Item (classes 2-27) Ribbon & \$30 donated by Made In Wello

Conditions

- 1 All exhibits are to be presented on strong cardboard or plastic plates
- 2 Cakes are to be enclosed in large oven bags (no freezer bags, gladwrap or sticky tape)
- 3 Baking paper under cakes is advised to prevent damage to cakes during judging
- 4 Packet cakes not allowed unless stated
- 5 Cakes not to be cooked in ring tins
- 6 Icing on top of cake only (not sides) and is to be flat, not piped, except for decorated cakes
- 7 Sponge sandwiches to be even in height, with no collar marks and be sparing with jam filling

Class No.

Best Cook of Show

- 1 Separate entries to consist of:
Date and Nut Loaf
One plate of six Plain Scones
One Plain Butter Cake (iced)

Cakes Section

- 2 Sultana Cake
- 3 Boiled Fruit Cake
- 4 Chocolate Cake, iced
- 5 Marble Cake, iced (1st \$10)
- 6 Plain Butter Cake, iced
- 7 Coffee Cake, iced (1st \$10)
- 8 Carrot Cake, iced
- 9 Orange Cake, iced (using rind and juice)

- 10 Banana Cake, lemon icing (1st \$10)
- 11 Cake, any other variety, iced
- 12 Mud Cake (any variety), iced
- 13 Sponge Sandwich, un-iced, jam filled
- 14 Gluten Free Cake, any flavour

General Section

- 15 Banana Bread
- 16 Scones, plain, six (1st \$10 donated by CWA Wellington)
- 17 Scones, other variety, six (1st \$10 donated by CWA Wellington)
- 18 Scones, gluten free, six (1st \$10 donated by CWA Wellington)
- 19 Lamingtons, six
- 20 Biscuits, choc chip, six
- 21 Biscuits, any variety, six (1st \$10)

- 22 Slice, fridge set, six (1st \$10)
- 23 Slice, baked, six
- 24 Muffins, Blueberry, six
- 25 Muffins, any other variety, six
- 26 Patti /Cup Cakes, iced not decorated, six (1st \$10)
- 27 Patti/Cup Cakes, any other flavour (e.g. chocolate, red velvet), six

Bread Section

- 28 White Loaf, hand made
- 29 Wholemeal or Multigrain Loaf, hand made (\$10 voucher Sara Jane Fine Foods)
- 30 Specialty Bread, sweet or savoury
- 31 Sour Dough, any variety
- 32 Bread Rolls, any variety, six (\$10 voucher Sara Jane Fine Foods)
- 33 Gluten Free Bread
- 34 Yeast Free (flat) bread
- 35 Damper
- 36 Machine Made Bread, any variety

Decorated Cakes

Board no bigger than 30 x 30cm, judged on decoration only.

- 37 Decorated Novelty cake
- 38 Decorated Cup Cakes, six (1st \$10)
- 39 Decorated Biscuits, six (1st \$10)
- 40 Sugar Art, any subject made from icing
- 41 Cake Pops, six

Pies

(Must be labelled as to variety)

Each entry must contain 2 single serve pies, one for judging, one for display

- 42 Sweet Fruit Pie, any flavour
- 43 Savoury Meat Pie, beef
- 44 Savoury Meat Pie, any other flavour

Most Successful Exhibitor

ASC Rich Fruit Cake Competition (to be conducted at Society, Group & State Level)

Prizes: 1st at Local Show \$10; 1st at Group Final \$15; 1st at State Final \$50

Regulations: All entrants must use the following compulsory recipe. The winner will be required to bake a second cake for the Group Final and, if successful, a third cake for judging in the State Final at the Royal Easter Show in 2025.

45 ASC Rich Fruit Cake Competition

RECIPE

Here's what you need:

- 250g (8 oz) sultanas
- 250g (8 oz) chopped raisins
- 250g (8 oz) currants
- 125g (4 oz) chopped mixed peel
- 90g (3oz) chopped red glace cherries
- 90g (3 oz) chopped blanched almonds
- 1/3 cup sherry or brandy
- 250g (8 oz) plain flour
- 60g (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
- 1/2 teaspoon lemon essence **OR** finely grated lemon rind
- 1/2 teaspoon almond essence
- 1/2 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 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 3½ - 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.