

SECTION 11 - COOKING

*Stewardesses: Mrs M. McLachlan, Mrs B. Bloom, Mrs J. Anderson
See Special Conditions applying to all Pavilion Exhibits
1st \$5, 2nd \$3 unless otherwise stated*

Hints on Exhibition Cooking

- It is important you read the schedule carefully. Check closing time for entries
- Read your recipe – it could mean the difference between success or failure
- Always weigh your ingredients
- Never turn your cake onto cake cooler. The marks are regarded as a decoration. Place on board covered with tea towels.
- Do not use package cake – unless stated
- Use castor sugar for finer cakes
- Most important to use fresh ingredients, especially shortening
- Do not use cornflour in sponge unless on schedule
- Do not use ring tin unless stated
- Do not put your cakes in plastic containers or bags before judging as this can draw moisture – use cellophane for best results
- Biscuits and pikelets should be dainty
- Lamingtons should be butter mixture. Approximately 4 cm
- Ice cake on top only unless otherwise stated --- no decorations
- Weigh sponge mixture for even heights
- Do not over flavour especially soda
- Do not trim a cake
- Flour to be brushed off scones and bread

*Thick cardboard covered with foil is good to display your cakes on, alternatively boards or plain white plates can be used, paper or disposables are also OK .
Take pride in your exhibit. The judge can tell when care is taken.*

CAKES

Class 11001 Currant Cake

1st \$10, 2nd \$5

Class 11002 Sultana Cake

1st \$10, 2nd \$5

Class 11003 Fruit Cake, no nuts on top

1st \$10, 2nd \$5

Class 11004 Rich Fruit Cake

1st \$10, 2nd \$5, 3rd \$3

See compulsory recipe on following pages

Class 11005 Boiled Fruit Cake, no nuts on top

1st \$10, 2nd \$5

Class 11006 Date Loaf or Roll

Class 11008 Banana Cake, iced on top not on sides

1st \$10, 2nd \$5

Class 11009 Carrot Cake, iced on top not on sides

Class 11010 Marble Cake, iced on top not on sides

Class 11011 Peach Blossom Cake, iced on top not on sides

Class 11012 Your Family's Favourite Cake

1st \$20, 2nd \$10 donated by JING JO CAFÉ RESTAURANT Class

11013 Chocolate Cake, iced on top.

The Cox Family Memorial Ribbon

Donated by MESDAMMES E.MCGUINNESS AND V.MCGUIRE

Class 11014 Sponge Sandwich, Uniced

Class 11015 Six Muffins --- any flavour

Class 11016 Six Iced Small Cakes. Not to be cooked in paper cups

Class 11017 Health Food --- Slice or Bar (provide list of ingredients)

Class 11018 Six Lamingtons

Class 11019 Collection of Biscuits at least 3 distinct varieties. (2 of each)

Class 11020 Cake not previously mentioned

Class 11021 Round of Shortbread

1st \$20, 2nd \$10 donated by JING JO CAFÉ RESTAURANT

Class 11022 Plate of Plain Scones

1st \$10, 2nd \$5

Class 11023 Plate of Six Scones, any variety

Class 11024 Collection of Scones --- 3 varieties, 2 of each

Class 11025 Apple Pie, Shortcrust Pastry Top and Bottom

Class 11026 White, Wholemeal or Wholegrain Loaf

1st \$20, 2nd \$15 donated by JING JO CAFE RESTAURANT

Class 11027 Six Bread Rolls

Class 11028 Sweet Yeast Bread/Cake

1st \$10, 2nd \$5

Class 11029 Fancy Bread any style

1st \$10, 2nd \$5

Class 11030 Naturally Leavened Bread (Soured Dough)

1st \$10, 2nd \$5

THE CHRIS MCGUIRE MEMORIAL CHAMPION BREAD EXHIBIT

\$50.00 donated by DAISY MACINDOE

Class 11031 Apple Crumble

1st \$20, 2nd \$10 donated by JING JO CAFÉ RESTAURANT

CHAMPION RIBBON FOR BEST APPLE CRUMBLE

Class 11032 Brownies

1st \$20, 2nd \$10 Donated by JING JO CAFE RESTAURANT

DECORATED CAKES

Prize money donated by KANGAROO VALLEY POST OFFICE

Class 11033 Best Decorated Cake

(Special Occasion Cake, e.g. Birthday, Wedding, Christening etc., one tier).

1st \$20, 2nd \$10

Class 11034 Best Six Novelty Cup Cakes

1st \$10.00, 2nd \$5

Class 11035 Best Novelty or Most Decorative Cake

1st \$20 2nd \$10

Class 11036 Sugar Art --- Floral Spray or Arrangement of hand moulded flowers

1st \$10, 2nd \$5

CHAMPION RIBBON FOR BEST COOKING EXHIBIT

RICH FRUIT CAKE NSW COMPETITION (Compulsory Recipe FOR Class 11004)

Sponsored by THE AGRICULTURAL SOCIETIES COUNCIL OF NSW

Prizes also: 1st \$10, 2nd \$5 & 3rd \$3

Winner at Kangaroo Valley goes on to the Zone Final. Cakes from previous judging, cut in half, will be accepted at Zone judging. Zone winners will receive a cash prize of \$15. Winner from Zone judging will be required to bake a second Cake for the Final judging at the Royal Easter Show where the winner will receive a cash prize of \$50.00.

The following recipe is compulsory for all entrants.

RICH FRUIT CAKE

Here's what you need:

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

1/4 teaspoon grated nutmeg

1/2 teaspoon ground ginger

1/2 teaspoon ground cloves

250g (8oz) butter

250g (8oz) 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 the fruits and nuts and sprinkle with the sherry or brandy. Cover and leave for at least one (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, and 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 inches) and bake in a slow oven for approximately 3---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 to 6 pieces and almonds crosswise into 3 to 4 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 fourteen groups of the Agricultural Societies Council of NSW. The fourteen winners at group level will each receive a cash prize of \$15, 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