



# Berry Show Society Inc.

*Proudly showcasing excellence in the local community for 133 years*

**P.O. Box 173, Berry NSW 2535**  
[berryshow@virtualcity.com.au](mailto:berryshow@virtualcity.com.au)  
[www.berryshow.org.au](http://www.berryshow.org.au)  
**02 4464 1567**



## COOKING – SECTION 23

### NSW Competition (Compulsory Recipe)

Sponsored by **THE AGRICULTURAL SOCIETIES COUNCIL OF NSW**

and

**BERRY SHOW SOCIETY INC.**

**Prizes 1st \$25, 2nd \$10**

The Winner must 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 another Rich Fruit Cake for the final judging at the Royal Easter Show, where the winner will receive a cash prize of \$50. **The following recipe is compulsory for all entrants.**

#### **Class 40 - 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, 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 **square 20cm x 20cm (8" by 8") tin** and bake in a slow oven for approximately 3.5 - 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 or 4 pieces. **The height of the cake should not exceed 5.7cm (57mm)**

Judging will take place for the Rich Fruit Cake, Three Different Types of Wool and Machine Quilted Piece 1m x 1m on the 16<sup>th</sup> of September in the Rural Youth Hall, Albany Street entrance to the Showground. Exhibits are to be dropped off between 8 and 9am on the day of judging. Entry forms can be downloaded from the Show website

[www.berryshow.org.au](http://www.berryshow.org.au), picked up from the Berry Show Office on Tuesdays between 12 and 4pm or can be emailed at your request. Entries need to be returned one week prior, by the 9<sup>th</sup> of September and can be left at the Show Office Tuesdays between 12 and 4pm, pushed through the Show office door slot or emailed to

[berryshow@virtualcity.com.au](mailto:berryshow@virtualcity.com.au). If you have any questions please call Sharon on 0412 055 579, 4464 3229 or email [jeffery@shoalhaven.net.au](mailto:jeffery@shoalhaven.net.au).