

COOKING - SECTION 23

Stewards: Rhonda Bailey, Lorna Robertson, Julie Pemble, Chrissie Habobo, Jennifer Miller and Madelene McCarthy.

Entry forms to show office Tuesday 1/02/2023 5.00pm, Exhibits to pavilion Wednesday 1/02/2023 7-8.00pm, Thursday 2/02/2023 8- 9.00am.

HINTS ON EXHIBITION COOKING & ICING

- All exhibits must be the work of the entrant.
- Classes 2301,2302, 2308, 2309 & 2310 Cake Boards allowed max 30cm x 30cm.
- Never turn your cake onto cake cooler. The marks are regarded as a decoration. Place on board covered with tea towels
- Do not use packet cake - unless stated
- Use castor sugar for better results
- Most important to use fresh ingredients, especially shortening
- Do not use cornflour in sponge, unless it is in the schedule
- Do not use ring, bunt or dough tins unless stated

- Do not put cakes in plastic containers or bags before judging as this can draw moisture – use cellophane for best results
- Biscuits and slices should be dainty and the same shape and size
- Ice* cake on top only unless otherwise stated
- Frosting allowed only on cup cakes
- Weigh sponge mixture for even heights
- Do not trim a cake
- You have taken care with your cake, so take care with your presentation

*RECOMMENDED RECIPE FOR CAKE ICING

1 1/2 cups Icing Sugar, 1 teaspoon melted butter - Flavouring (Lemon Juice for Lemon Icing, Cocoa for Chocolate or Pink Colouring) Combine the above with approximately 1 tablespoon of boiling water until it reaches a smooth consistency.

All exhibits to be exhibited on a plate provided by the Pavilion Stewards.

\$50 Sponsored by **BERRY ORIGINAL BAKERY** \$50 Sponsored by **C.W.A. BERRY**, \$50 sponsored by **KAREN BLADE**
1st \$10, 2nd \$5

OPEN CLASSES

1st \$5 and 2nd \$3 \$50 prize money sponsored by **BERRY ORIGINAL BAKERY**

Class 2301 Cake decoration, maximum W30cm x D30cm x H55cm decorations only to be judged

Class 2302 Decoration novelty cake, maximum W30cm x D30cm x H20cm decorations only to be judged

Class 2303 Plain sponge sandwich, jam filled, maximum W30cm x D30cm x H20cm(not iced, round tin)**LORNA KNAPP MEMORIAL RIBBON** sponsored by **THE VASSALLO-KNAPP FAMILY**

Class 2304 Boiled Fruit cake, not iced, square or round tin

Class 2305 Sultana cake, not iced sponsored by **CWA Berry**

Class 2306 Date Loaf, (not iced)

Class 2307 Neapolitan cake, iced top & sides (delicate colours. Top; pink, middle; vanilla, bottom; chocolate).

Class 2308 Rainbow layer cake party cake, (at least six vibrant colours) iced top and sides

Class 2309 Marble cake, (Delicate colours; Pink, Vanilla, Chocolate) iced, top only

Class 2310 Banana cake, iced top only

Class 2311 Chocolate cake, iced top only

Class 2312 Mud cake, choc iced/frosted on top only

Class 2313 Orange cake, iced top only

Class 2314 Coconut cake, iced top only

Class 2315 Carrot cake, iced top only

Class 2316 Six small gluten free cakes (such as friends)

Class 2317 Six rock cakes

Class 2318 Six cup cakes-frosting only

Class 2319 Six pieces of cooked slice, (same variety 4cm square)

Class 2320 Collection of six biscuits, (two varieties)

Class 2321 Six ANZAC biscuits

Class 2322 Six rum balls

Class 2323 Six pieces of Rocky Road

Class 2324 Six pieces of shortbread

Class 2325 Six sweet muffins (no paper cases)

Class 2326 Six savoury muffins (no paper cases)

Class 2327 Apple pie, short pastry, presented in a pie dish max 22 cm diameter

Class 2328 Six plain scones

Class 2329 Six fruit scones

Class 2330 Bread - yeast free

Class 2331 Bread - handmade white

Class 2332 Bread - handmade wholemeal

JEANETTE GALBRAITH MEMORIAL MOST SUCCESSFUL EXHIBITOR - \$25 +Ribbon Sponsored by **GALBRAITH FAMILY** Section 23 - Cooking Classes 2301 - 2332

Class 2333 ASC Rich fruit cake

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.

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 shouldn't exceed 5.7cm (57mm). Winner progresses to the Group 5 level judging, date TBA.

Agricultural Shows Rich Fruit Cake Handbook -see: www.agshowsnsw.org.au

CLASSES FOR HIGH SCHOOL STUDENTS

Class 2334 Six muffins in paper cases

Class 2335 Six homemade biscuits, same variety

Class 2336 6 homemade pieces cooked slice, same variety

Class 2337 Six pieces of Rocky Road

Class 2338 My favourite cake, iced on top only

Class 2339 Six pieces of Coconut Ice