

H - COOKING

HEAD STEWARDS

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JUNIOR STEWARDS

Monaro High School and St Patrick's Parish School Students

PRIZES

Ribbons and Certificates.

Most Successful Exhibitor – Cooking Section

Most Successful Junior Exhibitor – Cooking Section

Most Successful Primary Exhibitor – Cooking Section

Champion Cake

JUDGING

Judging of the cooking section will be open to interested persons to view from 10am Friday 9th March.

SPECIAL BY-LAWS FOR FOOD ENTRIES

1. Entry forms must be received by 2 March 2012 to Leanne Mackay 737 Fryingpan Road via Cooma 2630
2. Exhibits to be delivered between 5:30pm and 8:00pm Thursday 8 March 2012 or between 7:30am and 8:30am on Friday 9 March 2012
3. Only one entry per person per class.
4. All exhibits, except Icing and Decorating exhibits, are to be on disposable bases and covered with clear plastic bags – **no cling wrap.**
5. Icing to be used only if stated and then only to be thinly applied to the top of cake.
6. No decorations to be used on cakes unless stated.
7. Cakes should be 20cm round unless stated otherwise (eg. loaf).
8. No packet cakes to be used unless stated.
9. No ring tins to be used.
10. No exhibits to bear distinguishing marks.
11. Avoid wire rack marks.
12. Late entries only accepted if space permits.

OPEN CLASS

1. BREAD – any variety – yeast – Traditional baking sponsored by Cooma's Original Hotbake
2. BREAD – any variety – yeast – Bread maker
3. GLUTEN FREE BREAD
4. DAMPER
5. PLAIN SCONES – four, dust off any excess flour, may be glazed
6. OTHER SCONES – four, name variety
7. JAM TARTS – four
8. SHORTBREAD – one round – display on foil covered board
9. ANZAC BISCUITS – four, thin, crisp, even size and colour
10. GLUTEN FREE BISCUITS – four, name variety

Cooma Show Sponsors - Monaro Textile & Needlecraft

11. AFTERNOON TEA BISCUITS – two varieties of “dainty biscuits”, three of each, name varieties
12. SLICES – baked – two varieties, three of each, name varieties, cut off outside edges and cut to size of 3 x 5 cm,
13. MUFFINS – four, name variety, no papers
14. LAMINGTONS – four, approx 4cm squares, dust off excess coconut – Sponsored by Cooma’s Original Hotbake
15. FRUIT LOAF – name variety
16. SULTANA CAKE – not iced, use straight side tin for best finish and don’t cut sultanas.
17. CARROT CAKE – not iced
18. BANANA CAKE – iced on top
19. ORANGE CAKE – iced on top
20. UNFILLED SPONGE SANDWICH – not iced - Sponsored by Kuma Pies
21. PLAIN BUTTER CAKE –250gram butter and sugar mixture, iced on top
22. CHOCOLATE CAKE – iced on top, match colour of icing with cake colour
23. TRI COLOUR MARBLE CAKE – pink icing on top
24. GLUTEN FREE CAKE – name variety
25. ANY OTHER CAKE – name variety

JUNIOR – 16 years and under

Age to be stated on entry form

26. PLAIN SCONES – four - Sponsored by East End Café
27. PATTY CAKES – four, no papers or decorations
28. MUFFINS – four, name variety, no papers – Sponsored by Rawleigh’s Healthcare
29. ANZAC BISCUITS – four
30. PIKELETS – four
31. SLICE – baked, iced or uniced, name variety, four pieces approx 4x5cm – Sponsored by Rawleigh’s Healthcare
32. MERINGUES – four, undecorated, 4cm bases
33. SHORTBREAD – one round, displayed on foil covered board
34. BUTTER CAKE - 250gram butter and sugar mixture, iced on top
35. CHOCOLATE CAKE - iced on top, no decorations
36. TRI COLOUR MARBLE CAKE – pink icing on top
37. ANY OTHER CAKE – not mentioned, name variety
38. DECORATED PATTY CAKES - four
39. DECORATED NOVELTY CAKE – Year of the Farmer Theme

Most successful Junior Exhibitor sponsored by the Cooma Branch of the CWA

PRIMARY – Any child attending Primary School.

Age to be stated on entry form

40. ROCK CAKES – four
41. SLICE – baked, iced or uniced, name variety, four pieces approx 4x5cm – Sponsored by Rawleigh’s Healthcare
42. PACKET CAKE – iced on top, name variety – Sponsored by Toyworld
43. DECORATED ARROWROOT BISCUITS – four (age 5 to 8) – Sponsored by Rawleigh’s Healthcare
44. DECORATED ARROWROOT BISCUITS – four (age 9 to 12) - Sponsored by Rawleigh’s Healthcare

45. DECORATED GINGERBREAD MAN – one – (5 to 8) Sponsored by Toyworld

Most successful Primary Exhibitor sponsored by the Cooma Branch of the CWA

PRESCHOOL –open to any child under 5 years. Group or individual entries accepted – name Preschool or Day Care Centre – Sponsored by KFC and Monaro Books and Music

46. DECORATED ARROWROOT BISCUITS – four - Sponsored by Rawleigh's Healthcare

47. DECORATED PATTY CAKES – four

48. DECORATED GINGERBREAD MAN – one

49. DECORATED CHILDREN'S NOVELTY CAKE - Year of the Farmer Theme

CHOCOLATES

50. HANDMADE CHOCOLATES – unfilled, six, state age on entry if under 16

51. HANDMADE CHOCOLATES – filled, six, state age on entry if under 16

52. DECORATED EASTER EGG – state age on entry if under 16

ICING AND DECORATING

State age on entry form if under 16

53. FLOWER SPRAY – Sponsored by Cooma Flower Shop

54. SMALL CAKE – 10x10cm

55. CAKE OVER 20x20cm – Sponsored by East End Café

SPONSORS

Betta Electrical

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Communications

Cooma Flower Shop

Cooma Gas & Garden

Supplies

Cooma's Original Hotbake

Bruce and Barb Davies

East End Café

KFC Cooma

Kuma Pies

McDonalds Family Restaurant

Monaro Books & Music

Monaro Milk & Juice

Rawleigh's Healthcare

Retravision Cooma

Toyworld

MONARO FREIGHT

Sydney ↔ Cooma ↔ Melbourne

Agents for Austral, C&M and
CSR PGH Bricks

Polo Flat Rd
Cooma 2630

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RICH FRUIT CAKE COMPETITION

60. LOCAL REGIONAL LEVEL

61. ZONE LEVEL

Classes 60 and 61 will be Judged at the Cooma Show on Friday morning. The winner of the Zone Final is then required to make another cake for the final judging at the 2009 Sydney Royal Easter Show.

COMPULSORY RECIPE TO BE USED BY ALL ENTRANTS

250g sultanas.

250g chopped raisins.

250g currants.

125g chopped mixed peel.

90g chopped red glace cherries.

90g chopped blanched almonds.

1/3 cup sherry or brandy.

250g plain flour.

60g self raising flour.

1/4 teaspoon grated nutmeg.

1/2 teaspoon ground ginger.

1/2 teaspoon ground cloves.

250g butter.

250g 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.

Method

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 20 cm and bake in a slow oven for approximately 3 1/2 - 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.

2XL

S N O W Y M O U N T A I N S

96.3 FM

92.1 FM

98.7 FM

918 AM

**Cooma Show Sponsors - Monaro Truck & Machinery,
Mrs Nita McNea, Mrs Sue Linton-Frost, Vella Stockfeeds**