

SECTION H – COOKING

HEAD STEWARDS: Leanne Mackay 0418 114 249 & Danielle Mackay 0428 133 413

JUNIOR STEWARDS: Monaro High School and St Patrick's Parish School students

OPEN

1. BREAD: any variety – yeast – Traditional baking – **G Mould Memorial Prize**
2. BREAD: any variety – yeast – Bread maker
3. APPLE PIE: pastry on top and bottom
4. DAMPER: One
5. PLAIN SCONES: four, dust off any excess flour, may be glazed
6. OTHER SCONES: four, name variety
7. SHORTBREAD: one round – display on foil covered board
8. ANZAC BISCUITS: four, thin, crisp, even size and colour
9. GLUTEN FREE BISCUITS: four, name variety
10. AFTERNOON TEA BISCUITS: two varieties of “dainty biscuits” three of each, name varieties
11. SLICES: baked – two varieties, three of each, name varieties, cut off outside edges and cut to size of 4 x 5cm
12. MUFFINS: four, name variety, no papers
13. FRUIT LOAF: name variety
14. SULTANA CAKE: not iced, use straight side tin for best finish and don't cut sultanas
15. CARROT CAKE: iced on top
16. BANANA CAKE: iced on top
17. ORANGE CAKE: iced on top
18. UNFILLED SPONGE SANDWICH: not iced but filled with thin layer of jam
19. PLAIN BUTTER CAKE: iced on top
20. CHOCOLATE CAKE: iced on top, match colour of icing with cake colour
21. TRI COLOUR MARBLE CAKE: pink icing on top
22. APPLE AND CINNAMON TEACAKE: not iced
23. MAN'S FAVOURITE CAKE: Class open to men only, name variety
24. ANY OTHER CAKE: name variety, may be iced or un-iced

JUNIOR 16 YEARS AND UNDER

Age to be stated on entry form

25. PLAIN SCONES: four
26. PATTY CAKES : four, no papers or decorations
27. MUFFINS: four, name variety, no papers
28. ANZAC BISCUITS: four
29. ROCK CAKES: four
30. PIKELETS: four
31. SLICE: baked, iced or un-iced, name variety, four pieces 4 x 5cm
32. SHORTBREAD: one round, displayed on foil covered board
33. PACKET CAKE: name variety, iced on top
34. CHOCOLATE CAKE: iced on top, no decorations
35. ANY OTHER CAKE: not mentioned, name variety, may be iced or un-iced
36. DECORATED PATTY CAKES: four
37. DECORATED NOVELTY CAKE

PRIMARY – Any child attending Primary School

Age to be stated on entry form

38. PLAIN SCONES: four
39. MUFFINS: four, no papers, name variety
40. ROCK CAKES: four
41. PIKELETS: four
42. SLICE: baked, iced or un-iced, name variety, four pieces, 4 x 5cm

43. PACKET CAKE: iced on top, name variety
44. DECORATED ARROWROOT BISCUITS: four (age 5 to 8)
45. DECORATED ARROWROOT BISCUITS: four (age 9 to 12)
46. EDIBLE NECKLACE: Anything edible single or multi coloured strung on cotton or fishing line.
47. DECORATED PATTY CAKES: four
48. DECORATED NOVELTY CAKE

PRE-SCHOOL - Open to any child 5 years and under. Group or individual entries accepted

49. DECORATED ARROWROOT BISCUITS: four
50. DECORATED PATTY CAKES: four
51. EDIBLE NECKLACE: Anything edible single or multi coloured strung on cotton or fishing line.
52. DECORATED CHILDREN'S NOVELTY CAKE

ALL ABILITIES (Individual and group entries welcome from people with special needs)

53. PLAIN SCONES: Four, dust of excess flour, may be glazed
54. SLICE; Baked or unbaked, name variety, iced on top, four pieces, cut off outside edges and cut to a size of 4 x 5cm.
55. PACKET CAKE: iced on top, name variety

ICING AND DECORATING

State age on entry form if under 16

56. FLOWER SPRAY
57. SMALL CAKE 10x10cm
58. CAKE OVER 20x20cm
59. DECORATED PATTY CAKES: four

The ASC of NSW Rich fruit cake competition on next page

THE AGRICULTURAL SOCIETIES COUNCIL OF NSW RICH FRUIT CAKE COMPETITION

- In any year an individual competitor may participate in only one Group Final representing a Show Society and, consequently, may represent only one Group in the subsequent State Final.
- The winner will receive a cash prize of \$20 and will be offered the opportunity to bake a second "Rich Fruit Cake" in order to compete in a Group Final. The fourteen winners at Group level will each receive a cash prize of \$30, and will then be offered the opportunity to bake a third "Rich Fruit Cake" for the Final judging at the Royal Easter Show. Winner of the Final will receive a cash prize of \$100.00.
- The following recipe is compulsory for all entrants
- All Fruit cakes are to be cut in half when being judged.

RICH FRUIT CAKE COMPETITION

60. LOCAL REGIONAL LEVEL

61. ZONE LEVEL

NOTE: Classes 60 and 61 will be judged at the Cooma Show on Friday morning, March 8, 2019. The Zone Final winner is then required to make another cake for the final judging at the 2020 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 of sherry or brandy
250g plain flour
60g self raising flour
¼ teaspoon ground nutmeg
½ teaspoon ground ginger
½ teaspoon ground cloves
250g butter
250g soft brown sugar
½ teaspoon lemon essence OR finely grated lemon rind
½ teaspoon almond essence
½ 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 one hour, but preferably overnight.

Sift together the flour 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 and bake in a slow oven for approximately 3½ to 4 hours. Allow the cake to cool in the tin.

NB: To ensure uniformity and depending on the size, it is suggested the raisins be snipped into two or three pieces; cherries into four to six pieces and almonds crosswise into three to four pieces..