

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

ENTRY FEES:

\$1.00 per entry to a maximum of \$5.00.

PRIZES:

Most Successful Exhibitor – Cooking Section

Most Successful Junior Exhibitor – Cooking Section – Sponsored by Cooma CWA

Most Successful Primary Exhibitor – Cooking Section

Most Successful Preschool Exhibitor – Cooking Section

Champion Cake

JUDGING

Judging of the cooking section will be open to interested persons to view from 10.00am on Friday, March 13, 2020.

SPECIAL BY-LAWS FOR FOOD ENTRIES

1. Entry forms must be received by Leanne Mackay, 737 Frying Pan Road via Cooma 2630 by **Friday March, 6, 2020** or emailed to fryingpan2@activ8.net.au
2. Exhibits to be delivered between **5.30pm and 7.30pm on Thursday, March 12, 2020** or **between 7.30am and 8.30am on Friday, March 13, 2020**. **No late entries will be accepted unless space permits.**
3. **Only one entry per person per class.**
4. All exhibits (except icing and decorating classes) are to be on **firm disposable plastic plates** and covered with clear plastic bags. **NO CLING WRAP OR FOIL.**
5. Icing to be used only if stated and then only to be thinly applied to the top of the cake.
6. No decorations to be used on cakes unless stated.
7. Cakes should be 20cm round unless stated, 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.
13. **ENTRIES can be collected from 6.00pm on Saturday, March 14, 2020. Entries and/or any prizes not collected will be forfeited**

OPEN CLASSES

1. BREAD, any variety, yeast, traditional baking: **G. Mould Memorial Prize.**
2. BREAD, any variety, yeast, bread maker.
3. PIKELETS, four (4).

4. DAMPER, one (1).
5. PLAIN SCONES, four (4), dust off any excess flour, may be glazed.
6. OTHER SCONES, four (4), name variety.
7. SHORTBREAD, one (1) round, display on foil-covered board.
8. ANZAC BISCUITS, four (4), thin, crisp, even size and colour.
9. GLUTEN-FREE BISCUITS, four (4), name variety.
10. AFTERNOON TEA BISCUITS, two (2) varieties of "dainty biscuits", three (3) of each, name varieties.
11. SLICES, baked, two (2) varieties, three (3) of each, name varieties, cut off outside edges and cut to size of 4cm x 5cm.
12. MUFFINS, four (4), name variety, no papers.
13. FRUIT LOAF, name variety.
14. SULTANA CAKE, not iced, use straight-sided 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 (4).
26. PATTY CAKES, four (4), no papers or decorations.
27. MUFFINS, four (4), name variety, no papers.
28. ANZAC BISCUITS, four (4).
29. ROCK CAKES, four (4).
30. PIKELETS, four (4).
31. SLICE, baked, iced or un-iced, name variety, four (4) pieces 4cm x 5cm.
32. SHORTBREAD, one (1) 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 (4).
37. DECORATED NOVELTY CAKE – Transport through time theme

PRIMARY: ANY CHILD ATTENDING PRIMARY SCHOOL

Age to be stated on entry form

38. PLAIN SCONES, four (4).
39. MUFFINS, four (4), name variety.
40. ROCK CAKES, four (4).

41. PIKELETS, four (4).
42. SLICE, baked, iced or un-iced, name variety, four (4) pieces approx. 4cm 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 (4).
48. DECORATED NOVELTY CAKE - Transport through time theme

PRE-SCHOOL: OPEN TO ANY CHILD 5 YEARS AND UNDER

Group or individual entries accepted

49. DECORATED ARROWROOT BISCUITS, four (4).
50. DECORATED PATTY CAKES, four (4).
51. EDIBLE NECKLACE, anything edible, single or multi-coloured, strung on cotton or fishing line.
52. DECORATED CHILDREN'S NOVELTY CAKE - Transport through time theme

ALL ABILITIES: Individual and group entries welcome from people with special needs.

53. PLAIN SCONES, four (4), dust off any excess flour, may be glazed.
54. ANY OTHER CAKE, name variety, may be iced or un-iced
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 10cm x 10cm.
58. CAKE OVER 20cm x 20cm.
59. DECORATED PATTY CAKES – four (4).

COOKING BAKE OFF COMPETITION: Cooking for a cause

Supporting Louie Mould in 2020

Individual and group entries welcome. Entry fee \$5 per entry all money raised going to Louie Mould.

60. PACKET CAKE, name variety, iced on top.
61. CHOCOLATE CAKE, iced on top, no decorations.

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 \$25 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 \$50, 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.

62. LOCAL REGIONAL LEVEL.GROUP LEVEL.

Note: Classes 62 and 63 will be judged at the Cooma Show on Friday morning, March 13, 2020. The Group Final winner is then required to make another cake for the final judging at the 2021 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
 ⅓ 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.

Thank you to our valued sponsors

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