

## SECTION 9 COOKERY

<b>STEWARDS</b>	Kaye Barr, Margo Brown
<b>ENTRY FEE</b>	\$1, must be paid with entry
<b>PRIZES</b>	1 <sup>st</sup> \$5, 2 <sup>nd</sup> \$3, unless otherwise stated
<b>EXHIBITS</b>	Unless otherwise specified exhibits are to be placed on foil covered hard cardboard, 14cm x 22cm. Where applicable, "Show Colours" are blue, green & yellow.

**Note:** Collections must be distinct from Class Exhibits. Judges may cut exhibits. Ring tins are not to be used unless specified. No rack marks. All exhibits will be placed in a glass display case.

### OPEN CLASSES

Class 901 Plain Scones, 6	Class 916 Banana Cake, Un-iced, 1
Class 902 Sultana Scones, 6	Class 917 Date Loaf, 1
Class 903 Pumpkin Scones, 6	Class 918 Chocolate Cake; Top Only Iced, 1
Class 904 Jam Drops, 6	Class 919 Rich Fruit Cake, 1 (recipe p.10)
Class 905 Cornflake Cookies, 6	Class 920 Boiled Fruit Cake, 1
Class 906 Sweet Muffins, 6	Class 921 Special Occasion Cake (formal), 1
Class 907 Lamingtons, 4 cm Square, 6	Class 922 Special Occasion Cake (formal) Novice, 1. (1 <sup>st</sup> prize \$10*)
Class 908 Shortbread Biscuits, 6	Class 923 AOV Cake not specified Iced in Show Colours, 1. (1 <sup>st</sup> prize \$5**)
Class 909 Small Cakes Cooked in Patty Tins, no paper cases, 6	Class 924 Gluten Free Lemon Cake (see recipe p.10)
Class 910 Butterfly Patty Cakes, filling Mock Cream, no paper cases, 6	Class 925 Apple & Walnut Loaf, 1
Class 911 Slice, Iced, AV, 6	Class 926 Banana Bread Loaf Tin, 1
Class 912 Plain Sponge Sandwich, Filled with Jam & Iced, 1	Class 927 Muesli Bars, 8cm x 4cm, 4
Class 913 Plain Sponge Roll, Filling Jam, 1	Class 928 Savoury Muffins, 6
Class 914 Carrot Cake, Un-iced, 1	
Class 915 Plain Butter Cake, Un-iced, 1	

**Champion Exhibit: Certificate + Ribbon**

**Most Successful Exhibitor: Certificate**

**\*Class 922 Sponsor: Violet Preston. \*\*Class 923 Sponsor: Kaye Barr**

### HINTS & TIPS FOR CAKE MAKING

**Please read your schedule very carefully.** Some classes may have particular entry requirements. Judges look for many things when they are judging such as well-cooked entries, shape, presentation, preparation of fruits, baking (golden in colour outside, top and bottom) general appearance and presentation and **most importantly, flavour.** Judges really enjoy an entry when it looks good, smells goods, cuts well and tastes marvellous.

Points will be lost for burnt cakes, cakes with rack marks, under-cooked and soggy cakes, badly prepared and irregular distribution of fruits, and tunnels or bubbles in the cake.

## HIGH SCHOOL - YEAR 7 TO YEAR 12

- ENTRY FEE** 50 cents, must be paid with entry
- PRIZES** 1<sup>st</sup> \$3, 2<sup>nd</sup> \$2, unless otherwise stated, plus 1<sup>st</sup> Majestic Cinema Pass for 1, 2<sup>nd</sup> Majestic Cinema Voucher (2 for 1)
- EXHIBITS** Unless otherwise specified exhibits are to be placed on foil covered hard cardboard 14cm x 22cm. Where applicable, "Show Colours" are blue, green & yellow.

- Class 929 Cup Cakes, not in patty cases: Iced in Show Colours, 6
- Class 930 Sweet Muffins, 6
- Class 931 Anzac Biscuits, 6 (1<sup>st</sup> prize \$5\*)
- Class 932 Jam Drops, 6
- Class 933 Plain Homemade or Packet Cake Coloured & Iced: Using your imagination, 1(1<sup>st</sup> prize \$5\*\*)
- Class 934 Novelty Cake, maximum board size, 30cm x 30cm, 1

**Champion Exhibit: Certificate + Ribbon**

**Most Successful Exhibitor: Certificate**

**Encouragement Award: Certificate**

**Special Award: Certificate + \$10. Sponsor Bellingen CWA**

**\*Class 931 sponsor: Yvonne Tyson. \*\*Class 933 sponsor: Kaye Barr**

## PRIMARY SCHOOL - YEAR 3 TO YEAR 6

- Class 935 Muffins, any variety, 6
- Class 936 Anzac Biscuits, 6 (1<sup>st</sup> prize \$5\*)
- Class 937 Choc Chip Cookies, 6
- Class 938 Cornflake Biscuits, 6
- Class 939 Meringues in Show Colours, 6
- Class 940 Cup Cakes; Novelty Iced, not in patty cases, 6
- Class 941 Jam Drops, 6
- Class 942 Novelty Cake, maximum board size 30cm x 30cm
- Class 943 Vanilla Packet Cake, Iced in Show Colours 1(1<sup>st</sup> prize \$5\*\*)

**Champion Exhibit: Certificate + Ribbon**

**Most Successful Exhibitor: Certificate**

**Encouragement Award: Certificate**

**Special Award: Certificate + \$10. Sponsor Bellingen CWA**

**\* Class 936 Sponsor: Yvonne Tyson. \*\*Class 943 Sponsor: Kaye Barr**

**Class Sponsors: Sweet Bellingen, Carol Andrews, Bellingen Village Bakery**

## PRE SCHOOL, KINDERGARTEN, YEARS 1 & 2

- Class 944 Gingerbread Man decorated with Icing, 2
- Class 945 Chocolate Crackle, 4
- Class 946 Arrowroot Biscuits decorated with Icing, 4
- Class 947 Pikelets, 4

**Most Successful Exhibitor: Certificate**

**Encouragement Award: Certificate**

**Special Award: Certificate + \$5. Sponsor: Kaye Barr**

## THE AGRICULTURAL SOCIETIES COUNCIL OF NSW RICH FRUIT CAKE COMPETITION

### RICH FRUIT CAKE RECIPE (Class 919)

#### Ingredients

250g (8oz) sultanas  
250g (8oz) chopped raisins\*  
250g (8oz) currents  
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  
¼ teaspoon grated nutmeg  
½ teaspoon ground ginger  
½ teaspoon ground cloves  
250g (8oz) butter  
250g (8oz) 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 1 hour 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 20cm (8") diameter and bake in a slow oven for approx. 3 ½ - 4 hours. Allow the cake to cool in the tin.

\*To ensure uniformity and, depending upon their size, it is suggested the raisins be snipped into 2 – 3 pieces, cherries into 4 – 6 pieces and almonds cross wise 3 – 4 pieces.

**Note:** Winners at country shows will each receive a cash prize of \$10 and will be required to 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 Regional level will each receive a cash prize of \$50 and are required to bake a third "Rich Fruit Cake" for the final judging at the Royal Easter show where the winner will receive a cash prize of \$50. Competitors may only represent one Show Society in a Group Final and only one Group in the State Final.

### GLUTEN FREE LEMON TEA CAKE (Class 924)

#### Ingredients

6 eggs, separated  
1 cup castor sugar  
2 tsp finely grated lemon rind  
1 tbsp. lemon juice  
2 cups almond meal  
½ tsp almond essence

#### Method

Grease and line a 20cm tin. Beat egg yolks, sugar and rind in a small bowl until fluffy. Stir in almond meal, juice and essence, transfer mixture to a larger bowl. Beat egg whites in a clean, dry bowl until soft peaks form. Gently fold into almond mixture. Pour into a prepared tin. Cook in a moderately slow oven (160°C) for about 45 minutes or until cooked. Turn out onto a tea towel covered rack to cool.