

## CLASS O – COOKERY

### PROUDLY SPONSORED BY THE GANMAIN BAKERY

Head Steward : Mrs. J. Kember.

Steward: Mrs. S. Crozier

#### CONDITIONS OF ENTRY :

- All exhibits to be the bone fide work of the exhibitor.
- Amateurs only may exhibit.
- All exhibits to be in oven bags + entry cards to be taped to plates.
- No packet mixes unless otherwise stated.
- Entry Fee 50 cents.
- All exhibits must be benched by 8.45am for judging to commence at 9am, Saturday 18th August 2018

Prizemoney - First; \$2.00, Second \$1.00

**Show Society Ribbon for Best Exhibit and Most Successful Exhibit.**

#### OPEN SECTION

1. SIX PLAIN SCONES
2. SIX DATE SCONES
3. CHOCOLATE CAKE; iced, not sandwich.
4. ORANGE CAKE; iced.
5. MARBLE CAKE; pink icing
6. PLAIN CAKE; not iced.
7. CARROT CAKE; iced
8. CORNFLOUR SPONGE SANDWICH; jam filled.
9. CHOCOLATE SANDWICH; with filling.
10. CHOCOLATE ROLL; cream filled.
11. SIX SMALL CAKES; baked in patty tins, no paper, not iced.
12. PLATE LAMINGTONS; butter, 4 cm, square, six.
13. PLATE CORNFLAKE COOKIES; six.
14. PLATE ANZAC BISCUITS; six.
15. JAM DROPS; six.
16. CHOC CHIP BISCUITS; six
17. SLICE; cooked, six
18. SLICE; uncooked; six
19. MUFFINS; six
20. BROWNIES; six
21. APPLE CAKE; iced.
22. DATE AND NUT ROLL .
23. SULTANA CAKE.
24. BOILED FRUIT CAKE.
25. RICH FRUIT CAKE; the following recipe is compulsory for all entrants.

**\*The winner in section 25 will receive a cash prize of \$50 donated by**

**D & R Cox\***

#### RICH FRUIT CAKE

Ingredients: 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.

**Method :** Mix together all the fruit and nuts and sprinkle with the sherry or brandy. Cover and leave for at least one hour preferably over night. 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 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 (8in) 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 on the size, it is suggested that the raisins be snipped into 2 or 3 pieces, cherries into 4 - 6 pieces, almonds cross wise into 3 - 4 pieces.

\*\* The winner in this section will receive a cash prize of \$50.00 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 14 groups of the Agricultural Societies Council of N.S.W

Prize of \$20.00 for best exhibit Open Section donated by **Mrs. S. WALSH**

Trophy for Most Successful Exhibitor Open Section donated by **Mrs. HEATHER KEMBER**

**JUNIOR SECTION - Entry Fee - free**

All decorations must be the bona fide work of the exhibitor.

All exhibits to be presented on small plates.

**Show Society Ribbon for Best Exhibit in Junior Section**

**PRESCHOOL CHILDREN**

26. DECORATED MILK ARROWROOT BISCUITS; two.
27. CHOCOLATE CRACKLES; two.
28. DECORATED PATTY CAKES; two.
29. EDIBLE BRACELET; anything edible, multi or single colour, strung on cotton or fishing line.

Trophy for Most Successful Exhibitor donated by **Mrs. K SMITH**

**CHILDREN 8 YEARS AND UNDER**

30. DECORATED MILK ARROWROOT BISCUITS; four.
31. CHOCOLATE CRACKLES; four.
32. EDIBLE NECKLACE; anything edible, multi or single colour, strung on cotton or fishing line.
33. DECORATED PATTY CAKES; four.

Prize for Most Successful Exhibitor donated by **Mrs. L HARRIS**

**CHILDREN 12 YEARS AND UNDER**

34. ORANGE CAKE; iced.
35. PATTY CAKES ICED ON TOP; baked in patty tin, six - not decorated
36. DECORATED PATTY CAKES; Baked in paper, iced. six,
37. SWEET MUFFINS; packet mixture, four.
38. PACKET CAKE; label included with exhibit.

Prize for Most Successful Exhibitor donated by **Mrs. J KEMBER**

**SECONDARY SCHOOL AGE CHILDREN OPEN**

39. MARBLE CAKE; Any 3 colours, pink icing.
40. CHOCOLATE CAKE; iced.
41. CHOC CHIP BISCUIT; four
42. ROCKY ROAD; four pieces.
43. PACKET CAKE; label included with exhibit.
44. MUFFINS; not packet, four.
45. FOUR PIECES OF SLICE; one variety, cooked.
46. FOUR PIECES OF SLICE; one variety, not cooked.
47. DECORATED PATTY CAKE; six

Prize for the Most Successful Exhibitor Junior Sections donated by  
**Mrs. S CROZIER**