

**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 \$10.00 for best exhibit Open Section donated by **Mr. RAY WALL**  
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.

#### **PRESCHOOL CHILDREN**

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

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

#### **CHILDREN 8 YEARS AND UNDER**

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

Prize for Most Successful Exhibitor **Mrs. S. WALSH**

#### **CHILDREN 12 YEARS AND UNDER**

33. ORANGE CAKE, iced.
34. PATTY CAKES : ICED ON TOP, baked in patty tin, six.
35. PATTY CAKES : Baked in paper, iced. six.
36. PIKELETS, 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, pink icing.
40. CHOCOLATE CAKE, iced.
41. CHOC CHIP BISCUITS: 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.

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

Prize of \$10.00 for Best Exhibit Junior Sections donated by **Mr. RAY WALL.**

## **CLASS 0 - COOKERY**

**Head Steward : Mrs. J. KEMBER.**

**Stewards : Mrs. K. SMITH, Mrs. S. CROZIER**

**Miss. R. KEMBER, Miss K. GUTHRIE, Miss. C. KEMBER**

#### **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.
- Exhibits ready by 9am, Saturday 21st August 2010

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

#### **OPEN SECTION**

**Sponsored by TERRY HAUGHTON**

1. SIX PLAIN SCONES
2. SIX DATE SCONES
3. PUMPKIN SCONES
4. CHOCOLATE CAKE : iced, not sandwich.
5. ORANGE CAKE : iced.
6. MARBLE CAKE : pink icing
7. PLAIN CAKE : not iced.
8. CARROT CAKE
9. CORNFLOUR SPONGE SANDWICH : jam filled.
10. CHOCOLATE SANDWICH : with filling.
11. CHOCOLATE ROLL : cream filled.
12. JAM ROLL
13. SIX SMALL CAKES : baked in patty tins, no paper, not iced.
14. PLATE LAMINGTONS : butter, 4 cm, square, six.
15. PLATE CREAM PUFFS. : six, no filling.
16. PLATE CORNFLAKE COOKIES. : six.
17. PLATE ANZAC BISCUITS : six.
18. JAM DROPS: six.
19. CHOC CHIP BISCUITS: six
20. APPLE CAKE: iced.
21. DATE AND NUT ROLL .
22. SULTANA CAKE.
23. BOILED FRUIT CAKE.

Trophy for Best Exhibit donated by **Mrs. V. BRILL.**

24. RICH FRUIT CAKE, the following recipe is compulsory for all entrants.

\*\* The winner in this section will receive a cash prize of \$50.00 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.